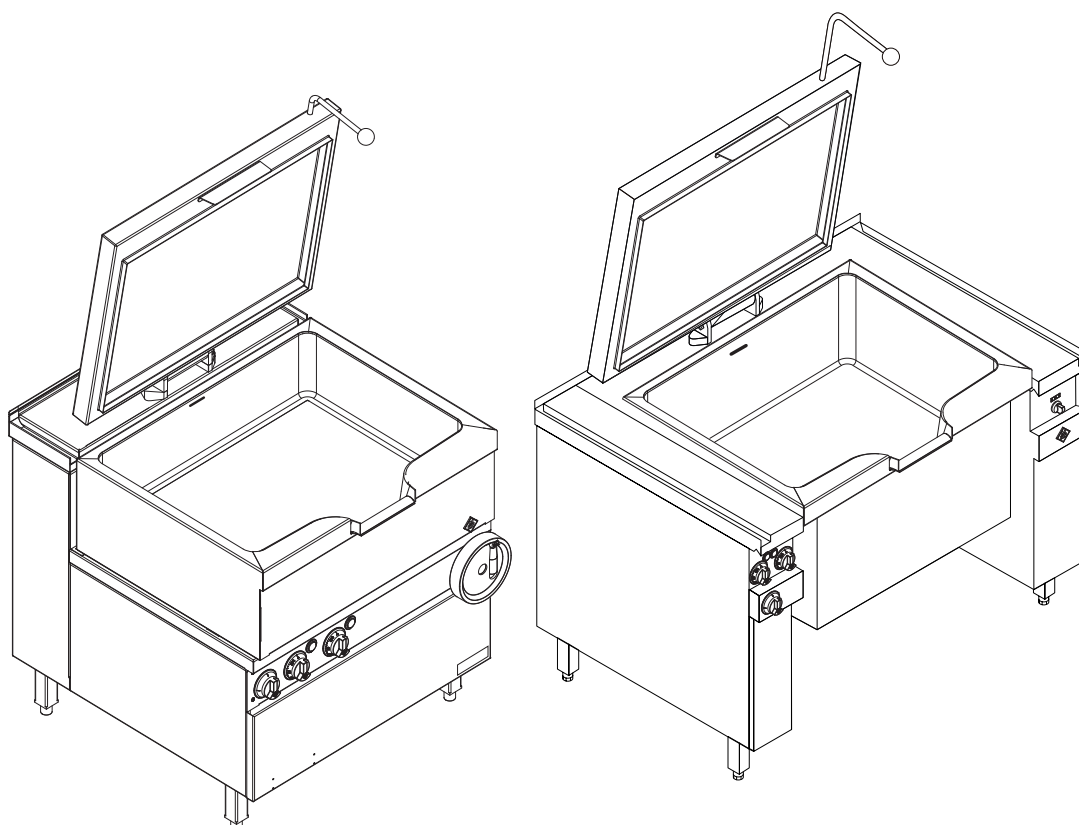




Read the operating instructions prior to commissioning

Operating instructions

Tiltable frying pan



Unit	Type of energy	Version	Model
Tiltable frying pan	Electric	Base, manual tilting	O7EKBpxxH... OPEKBpxxH...
		Base, motorised tilting	O7EKBpxxM... OPEKBpxxM... OIEKBpxxM...
		Side arm, manual tilting	OPEKBpxxH... OIEKBpxxH....
		Side arm, motorised tilting	OPEKBpxxM.... OIEKBpxxM...

Operating and display elements

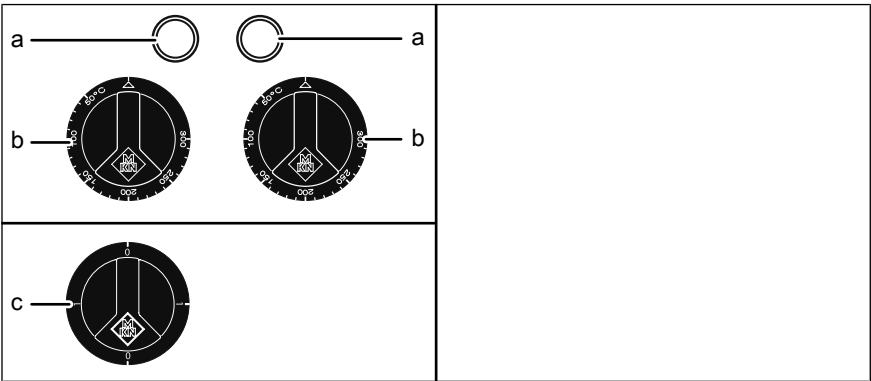


Image: Tiltable frying pan with side arm

- a Heating indicator light
- b Temperature control knob
- c On Off control knob

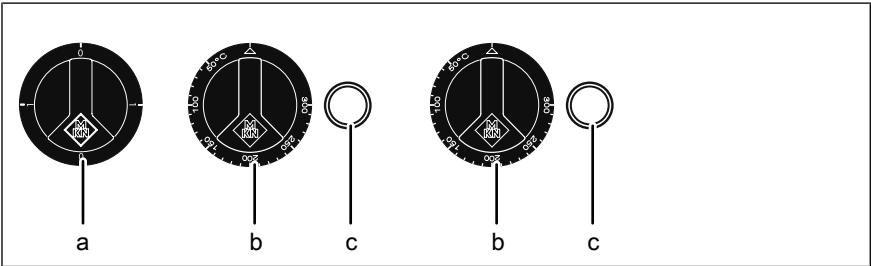


Image: Tiltable frying pan with base

- a On Off control knob
- b Temperature control knob
- c Heating indicator light

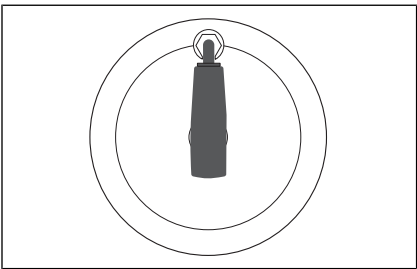


Image: Manual tilting handwheel

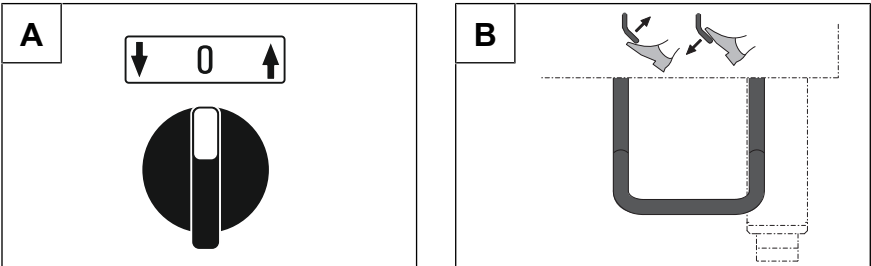


Image: A Motorised tilting control knob, B Motorised tilting pedal (optional)

Manufacturer

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

Phone +49 5331 89-0
Fax +49 5331 89-280
Internet www.mkn.com

Copyright

All rights to text, graphics and pictures in this documentation are held by MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG. Distribution or duplication is only permitted with the prior written consent of MKN.

Copyright by MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG.



1 Introduction	7
1.1 About this manual	7
1.1.1 Explanation of signs	8
1.2 Intended use	9
1.3 Warranty	9
2 Safety information	10
3 Description of the unit	13
3.1 Overview of the unit	13
3.2 Function of the operating and display elements	15
3.3 Application	15
3.3.1 Fill quantities	15
4 Operating the unit	16
4.1 Tips for use	16
4.2 Switching the unit on and off	16
4.2.1 Switching on	16
4.2.2 Switching off	16
4.3 Basic functions	16
4.3.1 Setting the temperature	16
4.3.2 Opening and closing the lid	17
4.3.3 Tilting the pan	18
4.4 Frying	19
4.5 Braising	20
4.6 Emptying the unit	21
4.6.1 Emptying with manual tilting	22
4.6.2 Emptying with motorised tilting	23
4.6.3 Emptying with pedal and motorised tilting (optional)	24
4.7 Pausing and end of use	24
4.7.1 Perform a hygiene flush after an extended period of idleness	24
5 Cleaning and caring for the unit	25
5.1 Preventing corrosion	25
5.2 Removing rust spots	25
5.3 Cleaning the housing	26
5.4 Cleaning the frying surface between cooking processes	26
5.5 Cleaning the pan	26
5.6 Inspecting the unit	27
5.6.1 Performing a visual inspection	27
6 Troubleshooting	28
6.1 Cause of failure and the remedy	28
6.2 Nameplate	29

7 Carrying out maintenance	30
7.1 Carrying out recommended maintenance	30
7.1.1 Lubricating the lid hinge	30
8 Dispose of unit in an environmentally responsible manner	32
9 Manufacturer's declaration	33



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.

Pan with electrically motorised or manual tilting device.

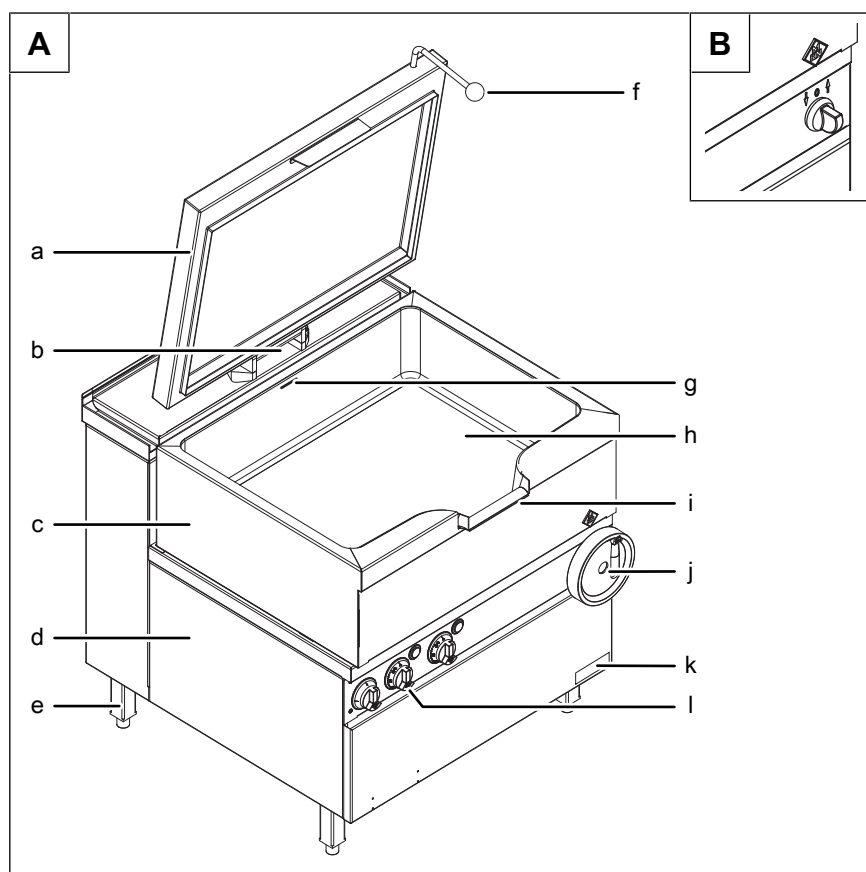


Image: Tiltable frying pan with base and manual operation, A Manual tilting, B Motorised tilting

- | | |
|----------------------------|------------------------------------|
| a Lid | g <i>Maximum fill level mark</i> |
| b Lid hinge | h Frying surface |
| c Pan | i Drain |
| d Base | j <i>Tipping operating element</i> |
| e Equipment leg (optional) | k Nameplate |
| f Lid handle | l Operating elements |

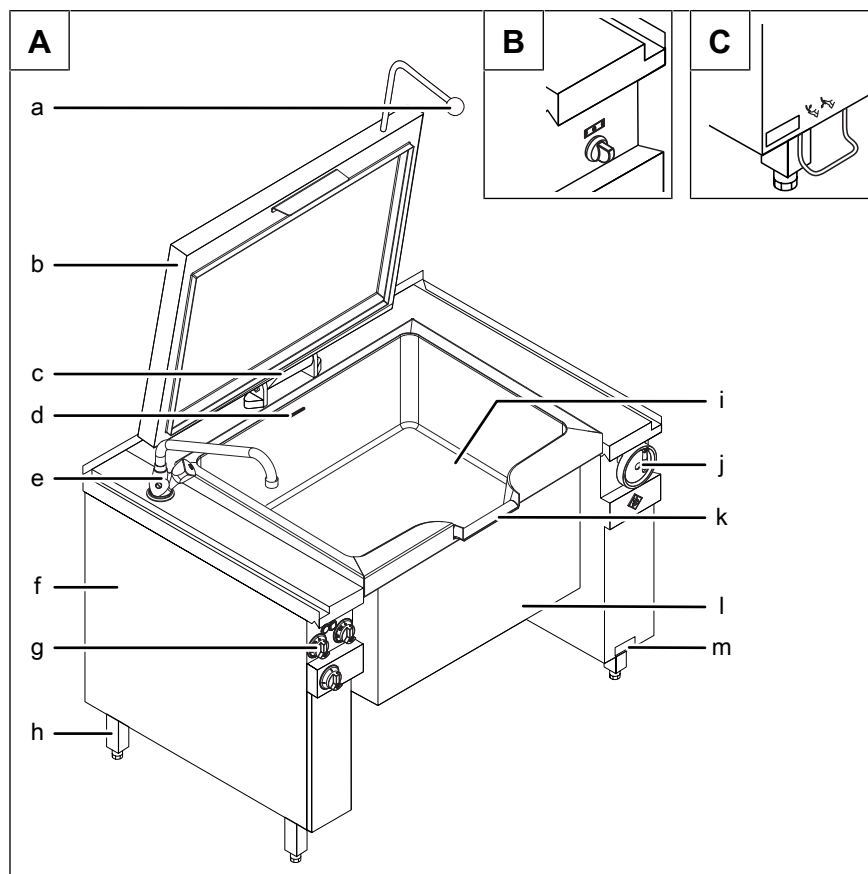


Image: Tiltable frying pan with side arm and manual operation, A Manual tilting, B Motorised tilting, C Motorised tilting with pedal (optional)

- | | |
|----------------------------------|-----------------------------|
| a Lid handle | h Equipment leg (optional) |
| b Lid | i Frying surface |
| c Lid hinge | j Tilting operating element |
| d <i>Maximum fill level</i> mark | k Drain |
| e Mixer tap | l Pan |
| f Side arm | m Nameplate |
| g Operating elements | |

3.2 Function of the operating and display elements

Operating/display element	Symbol	Designation	Function
<i>On Off</i> control knob	0	Off	Switching off the unit
	1	On	Switching on the unit
<i>Temperature</i> control knob		Off	Heating element off
	50 – 300 °C	Temperature	Setting the temperature
<i>Heating</i> indicator light			Illuminates, if the heating element is active
<i>Manual tilting</i> handwheel		Tilting	Tilting or tilting back the pan
<i>Motorised tilting</i> control knob	↑		Tilting the pan
	↓		Tilting back the pan
<i>Motorised tilting</i> pedal (optional)			Tilting the pan
			Tilting back the pan

3.3 Application

3.3.1 Fill quantities



The fill quantity depends on the model and pan size.

Pan size	Quantity (l)*	
	Unit with base	Unit with side arm
2/1 GN	62	65
3/1 GN	89	94
* 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.
-



Observe the maximum fill quantity.

4.1 Tips for use

In order to use the unit to its optimum and avoid heat loss:

- Avoid overcooking.
- Close the lid when cooking.
- Use residual heat by switching off early.

4.2 Switching the unit on and off

4.2.1 Switching on

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

4.2.2 Switching off

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

4.3 Basic functions

4.3.1 Setting the temperature

Requirement The unit is on

- Turn the *Temperature* control knob to the desired temperature.
 - ↳ The *Heating* indicator light illuminates.
 - ↳ After the set temperature has been reached: the *Heating* indicator light goes out.
-

Tip

The heat zone can be used for frying or keeping food warm.

4.3.2 Opening and closing the lid

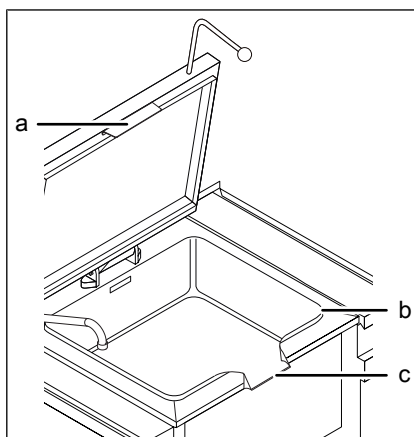


Image: Opening and closing the lid

a Latch
b Pan collar

c Drain

Opening the lid



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.

→ Swing the lid upwards by the handle.

Closing the lid



CAUTION

Risk of crushing between the pan and lid

When closing the lid, keep hands and other body parts away from the area of the pan's collar and drain.

- Close the lid carefully.

→ Swing the lid downwards by the handle.

4.3.3 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.



Should the pan not heat up, check first whether it is in the end position and therefore at the operating position.

Tilting 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 the pan with motorised tilting



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

Requirement Lid opened

1. Turn the *Motorised tilting* control knob to the *Tilt* setting and hold it.
 - ↳ The pan is tilted.
 - ↳ Pan in unloading position.
2. Turn the *Motorised tilting* control knob to the *Tilt back* setting and hold it.
 - ↳ The pan is tilted back.
 - ↳ Pan in the operating position.

Tilting the pan with pedal and motorised tilting (optional)



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

Requirement Lid opened

1. Pull the *Motorised tilting* pedal upwards and hold it.
 - ↳ The pan is tilted.
 - ↳ Pan in unloading position.
2. Press the *Motorised tilting* pedal downwards and hold it.
 - ↳ The pan is tilted back.
 - ↳ Pan in the operating position.

4.4 Frying

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

Lid opened

Frying surface cleaned

1. Switch on the unit (see "Switching the unit on and off").
2. Turn the *Temperature* control knob to the maximum temperature.
 - ↳ The *Heating* indicator light illuminates.
 - ↳ The frying surface heats up.
 - ↳ The pan warms up.
 - ↳ Set temperature is reached.
 - ↳ The *Heating* indicator light goes out.
3. Brush the frying surface thinly with commercially available frying fat or oil.
4. Fry the food to be cooked.
 - ↳ Observe the maximum temperature for the food being cooked.
 - ↳ During frying turn the food being cooked.
5. If required, use a lower temperature to continue frying the food being cooked.
6. Free the frying surface of frying residue after you have finished each frying process (see "Cleaning and caring for the unit").

7. Turn the *Temperature* control knob to "△".
 - ↳ The *Heating* indicator light goes out.
 - ↳ The frying surface cools down.
 - ↳ The pan cools down.
8. Empty the pan (see "Emptying the unit").
9. Clean the unit (see "Cleaning and caring for the unit").

4.5 Braising



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.
-

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.
-



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

Requirement Unit ready for use

Lid opened

Frying surface cleaned

1. Switch on the unit (see "Switching the unit on and off").
2. Turn the *Temperature* control knob to the maximum temperature.
 - ↳ The *Heating* indicator light illuminates.
 - ↳ The frying surface heats up.
 - ↳ The pan warms up.
 - ↳ Set temperature is reached.
 - ↳ The *Heating* indicator light goes out.
3. Brush the frying surface thinly with commercially available frying fat or oil.

4. Fry the food to be cooked.
 - ↳ Observe the maximum temperature for the food being cooked.
 - ↳ During frying turn the food being cooked.
5. Load in the liquid.
6. Close the lid.
7. Cook the food at a lower temperature.
8. Stir occasionally during cooking.
 - ↳ The heat is distributed more evenly.
 - ↳ The food being cooked does not burn.
9. Open the lid approx. 5 cm (gap).
 - ↳ The steam escapes.
10. Open the lid completely.
11. Turn the *Temperature* control knob to "△".
 - ↳ The *Heating* indicator light goes out.
 - ↳ The frying surface cools down.
 - ↳ The pan cools down.
12. Empty the pan (see "Emptying the unit").
13. Clean the unit (see "Cleaning and caring for the unit").

4.6 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 scalding from hot liquids

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



CAUTION

Risk of scalding from hot liquids

Protect the feet and legs with complete protective clothing and safety shoes.

4.6.1 Emptying with manual tilting

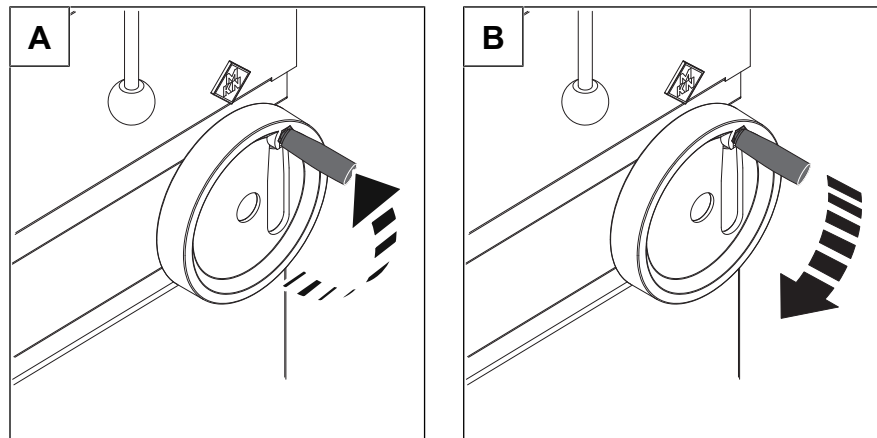


Image: Fold out the handwheel handle (A), turn the handwheel (B)

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.

4.6.2 Emptying with motorised tilting



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

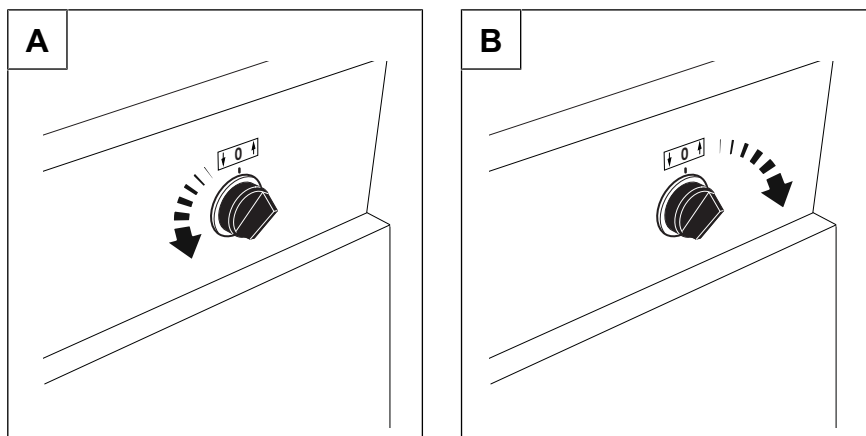


Image: Tilting the pan (A), Tilting back the pan (B)

Requirement Lid opened

1. Turn the *Motorised tilting* control knob to the *Tilt* setting and hold it.
 - ↳ The pan is tilted.
 - ↳ Pan in unloading position.
2. Turn the *Motorised tilting* control knob to the *Tilt back* setting and hold it.
 - ↳ The pan is tilted back.
 - ↳ Pan in the operating position.

4.6.3 Emptying with pedal and motorised tilting (optional)



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

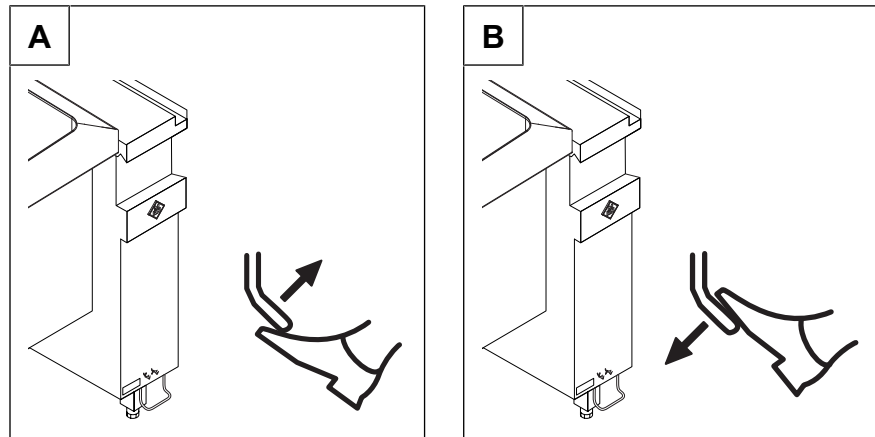


Image: A Tilting the pan, B Tilting back the pan

Requirement Cooking ended
Unit switched off

1. Open the lid approx. 5 cm (gap).
↳ The steam escapes.
2. Place a suitable container underneath.
3. Pull the *Motorised tilting* pedal upwards and hold it.
↳ The pan is tilted.
↳ Pan in unloading position.
4. Load the food being cooked into the container.
5. Press the *Motorised tilting* pedal downwards and hold it.
↳ The pan is tilted back.
↳ Pan in the operating position.

4.7 Pausing and end of use

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

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 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

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.
-



Dry the pan by heating it.

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 Inspecting the unit

5.6.1 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 unit does not react	<i>On Off</i> control knob is defective	• Disconnect the unit from the electric mains. • Contact Customer service.
	The safety temperature limiter has tripped, because the ambient temperature is too low.	• Contact Customer service.
	The safety temperature limiter has tripped, because the operating temperature is too high	• Contact Customer service.
The unit does not heat up	<i>Temperature</i> control knob on the "△" setting	• Set the temperature.
	<i>On Off</i> control knob on the "0" setting	• Switch on the unit.
	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	<i>Heating</i> indicator light is defective	• Disconnect the unit from the electric mains. • Contact Customer service.
	Unit is defective	• Disconnect the unit from the electric mains. • Contact Customer service.
	Pan tilted	• Tilt the pan back.
Unit with manual tilting: tilting does not react	<i>Tilting</i> mechanism is defective	• Empty the unit. • Disconnect the unit from the electric mains. • Contact Customer service.

Failure	Possible causes	Remedy
Unit with motorised tilting: tilting does not react	<i>Motorised tilting</i> control knob is defective	• Disconnect the unit from the electric mains. • Contact Customer service.
	<i>Motorised tilting</i> pedal is defective	• Disconnect the unit from the electric mains. • Contact Customer service.
	Motor defective	Pan tilted back: • Empty the unit. • Contact Customer service. Heating function is not restricted.
		Pan partially tilted: • Empty the unit. • Disconnect the unit from the electric mains. • Close the gas shut-off valve. • Contact Customer service. Heating function is not possible.
		Pan tilted: • Disconnect the unit from the electric mains. • Close the gas shut-off valve. • Contact Customer service. Heating function is not possible.

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).

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.

Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature

Carrying out maintenance

Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	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							
Type number							
10010236	10015712	10015713	10019138	10019142	10019154	10019158	2021401C
2021407C	2021440C	2021444C	2021456C	2021457C	2121401C	2121403C	2121410C
3021460C	3021461C						

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

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.

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

Translation from the original document • 2021401C-0KODE--

Wolfenbüttel, 06/09/2022

Person authorised to compile the technical documents:

ppa. Peter Helm

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

1 / 2

2021401C-0KODE--

en-GB

2021401-20ABBE-C





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 motorised tilting							
Type number							
10019140	10019144	10019156	10019160	2021402C	2021408C	2121402C	2121404C
3021402C	3021408C						

- 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
 - REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

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.

Adduced basis for verification
DIN EN 55014-1:2012-05
EN 60335-2-39:2003/AC:2007
EN ISO 12100:2010
EN 55014-2:2015
EN 60335-1:2012/A11:2014

Translation from the original document • 2021401C-0KODE--

Wolfenbüttel, 06/09/2022

Person authorised to compile the technical documents:

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



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							
Type number							
10010236	10015712	10015713	10019138	10019142	10019154	10019158	2021401C
2021407C	2021440C	2021444C	2021456C	2021457C	2121401C	2121403C	2121410C
3021460C	3021461C						

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

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.

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

Wolfenbüttel, 06/09/2022

Person authorised to compile the technical documents:

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

1 / 2

2021401C-0KOBEE--UKCA en-GB





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 motorised tilting							
Type number							
10019140	10019144	10019156	10019160	2021402C	2021408C	2121402C	2121404C
3021402C	3021408C						

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

- Directive 2006/42/EC dated 17 May 2006 on machinery
- Directive 2011/65/EU (RoHS) dated 08 June 2011
- Electromagnetic Compatibility Regulations 2016
- Electrical Equipment (Safety) Regulations 2016

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.

Adduced basis for verification
DIN EN 55014-1:2012-05
EN 60335-2-39:2003/AC:2007
EN ISO 12100:2010
EN 55014-2:2015
EN 60335-1:2012/A11:2014

Wolfenbüttel, 06/09/2022

Person authorised to compile the technical documents:

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

2 / 2

2021401C-0KOB--UKCA en-GB





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							
Type number							
10010236	10015712	10015713	10019138	10019142	10019154	10019158	2021401C
2021407C	2021440C	2021444C	2021456C	2021457C	2121401C	2121403C	2121410C
3021460C	3021461C						

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

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.

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

Wolfenbüttel, 06/09/2022

Person authorised to compile the technical documents:

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

1 / 2

2021401C-0KOBEE--UKNI en-GB





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 motorised tilting							
Type number							
10019140	10019144	10019156	10019160	2021402C	2021408C	2121402C	2121404C
3021402C	3021408C						

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

- Directive 2006/42/EC dated 17 May 2006 on machinery
- Directive 2011/65/EU (RoHS) dated 08 June 2011
- Electromagnetic Compatibility Regulations 2016
- Electrical Equipment (Safety) Regulations 2016

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.

Adduced basis for verification
DIN EN 55014-1:2012-05
EN 60335-2-39:2003/AC:2007
EN ISO 12100:2010
EN 55014-2:2015
EN 60335-1:2012/A11:2014

Wolfenbüttel, 06/09/2022

Person authorised to compile the technical documents:

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

2 / 2

2021401C-0KOB--UKNI en-GB



www.mkn.com

