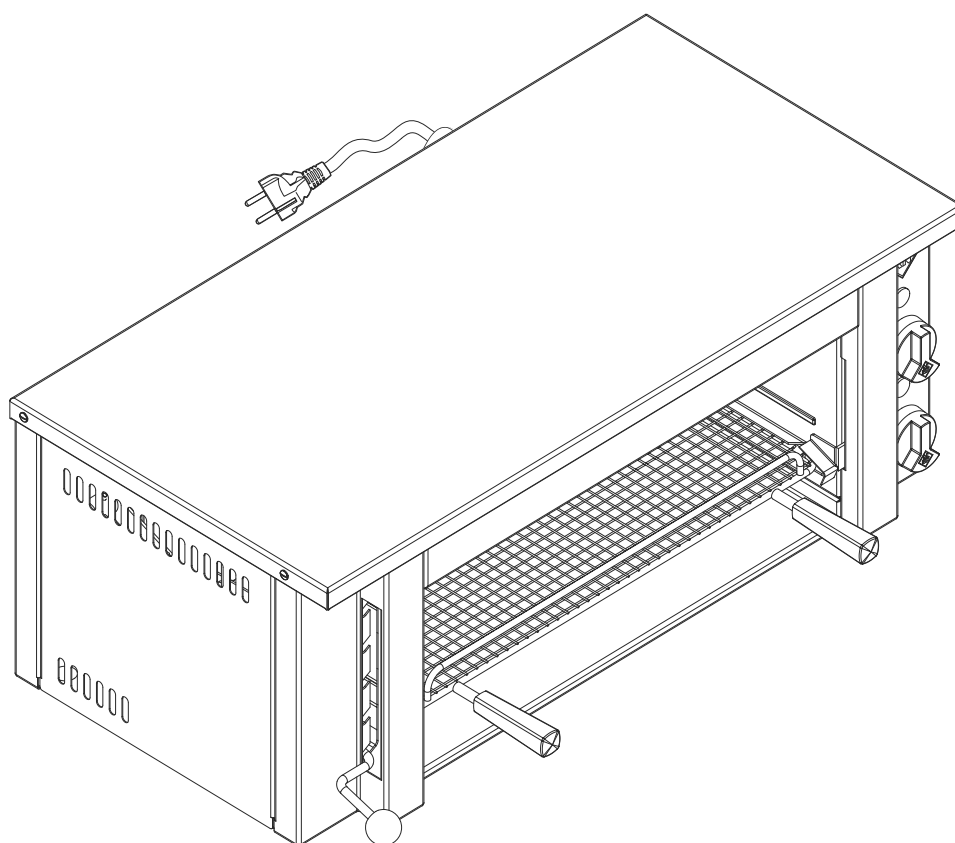




Read the operating instructions prior to
commissioning

Operating instructions

Salamander



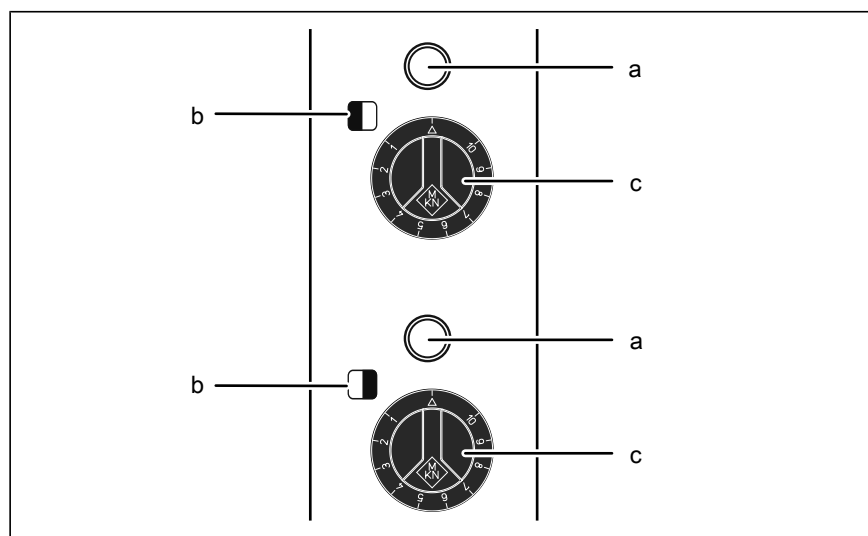
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Unit	Type of energy	Model
Salamander 1	Electric	SGESALIN1

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en-GB

Operating and display elements



a Heating indicator light
b Heat zone identification

c Output control knob

Manufacturer

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1 Introduction

1.1 About this manual

The instruction manual is part of the unit and contains information:

- on safe operation
- on cleaning and care
- on remedial actions in case of faults

Observe and adhere to the following instructions:

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

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

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

- USA
- Canada

1.3 Guarantee, warranty and liability

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

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

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.
- Operate the height adjustment only by means of the lever.
- Remove hot cookware only with suitable protective gloves or potholders.
- Remove containers and baking sheets only with suitable protective gloves or potholders.

Hot liquids Risk of chemical burns from evaporating cleaners

- Follow the instructions of the cleaning agent manufacturer.

Defective unit Risk of injury from a defective unit

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

Fire prevention Risk of fire from dirt and grease deposits

- Clean the unit when finished using it.

Risk of fire from overheating

- Observe the unit during operation.

Firefighting

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

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.
- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the housing with highly abrasive sponges.
- Follow the instructions of the cleaning agent manufacturer.
- Do not cool shock the unit by cooling it abruptly.
- Do not immerse the housing in water.

Hygiene Health risk from insufficient hygiene

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

Improper use Risk of physical damage from improper use

- Do not operate the unit outdoors.
- Use only original accessories.
- Train operators regularly.
- Do not heat food warmer plates or tins of preserved food.
- Observe the unit during operation.

3 Description of the unit

3.1 Overview of the unit

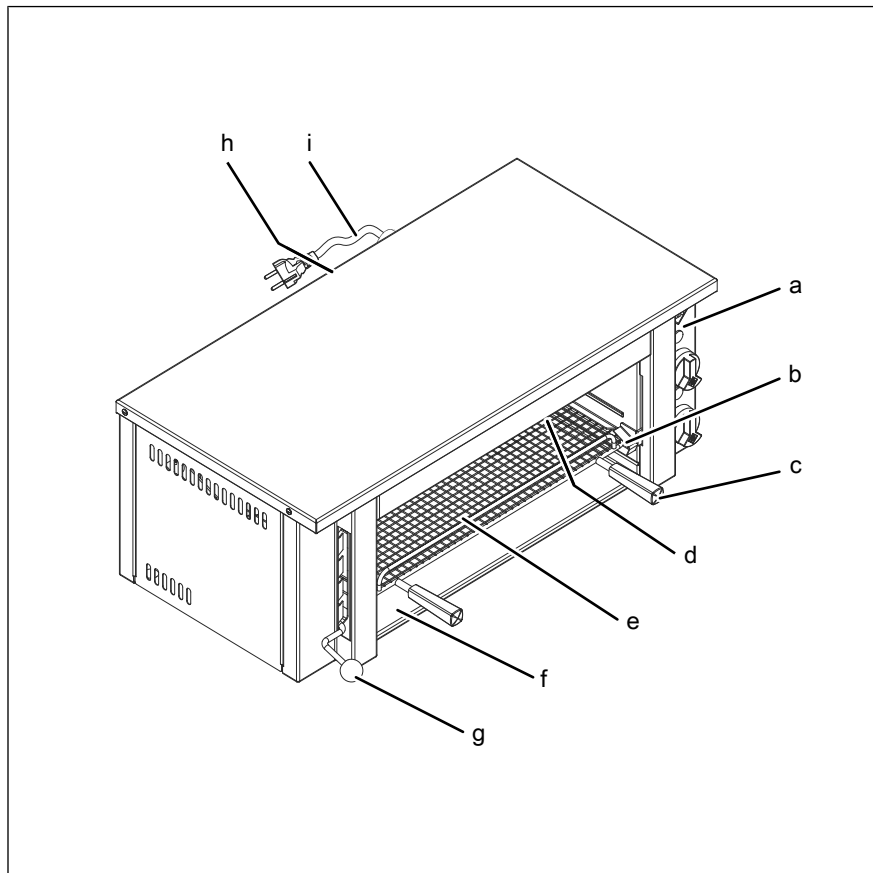


Image: Salamander

- | | |
|--------------------------------|--|
| a Operating elements | f Cooking zone |
| b <i>Locking</i> control lever | g <i>Height-adjustment</i> control lever |
| c Handle | h Nameplate |
| d Heating element | i Plug |
| e Grate | |

3.2 Features

Accessories and special equipment

- Chrome nickel steel grate
- Wall bracket
- Collection container, 1/1 GN, 20 mm deep
- Heavy grill plate

3.3 Function of the operating and display elements

Operating/display element	Symbol	Designation	Function
<i>Output</i> control knob		Off	Heating element off
	1 — 10	Output	Setting the heating element; adjustable output
<i>Height-adjustment</i> control lever			Height compensation
<i>Heating</i> indicator light			Illuminates, if the heating element is active

3.3.1 Basic functions

The cooking result can be optimised by height adjustment of the grate.

1. Operate the *height-adjustment* control lever.
2. Set the grate to the desired height.

The heat output can be adjusted infinitely from 0 — 100 % with the *output* control knob.

Control setting	Triangle	1	2	3	4	5	6	7	8	9	10
Output (%)		10	20	30	40	50	60	70	80	90	100

4 Operating the unit

4.1 Switching the unit on and off

Switching on

- Turn the *output* control knob to the "1 — 10" setting.
- ↳ The *heating* indicator light illuminates, the unit is ready for use.

Switching off

- Turn the *output* control knob to the *triangle* setting.
- ↳ The *heating* indicator light goes out, the unit is switched off.

4.2 Pausing and end of use

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

5 Cleaning and caring for the unit

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.

6 Troubleshooting

6.1 Cause of failure and the remedy

Failure	Possible causes	Remedy
Operating element does not react	Operating element defective	• Disconnect the unit from the electric mains.
		• Contact Customer service.
The unit does not heat up	Select knob to the "Triangle" setting	• Switch the unit on.
	Power supply interrupted	• Contact the authorized technical personnel
	Unit defective	• Disconnect the unit from the electric mains.
		• Contact Customer service.
Insufficient heat output	Unit 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 defective	• Disconnect the unit from the electric mains.
		• Contact Customer service.

6.2 Nameplate

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

Serial number (SN)	
Type number (TYP)	

7 Carrying out maintenance

7.1 Recommended maintenance

The manufacturer recommends maintenance of the unit in accordance with the following table.

After 12 months or after 6 months under heavy workload (more than 12 hours per day)
• Overall state of the unit • Control unit • Power supply • Electrical components

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.

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 salamander 1							
Type number							
10028145	10028146	10028147	10028148	0521702	0521702A	0521702B	0521702C

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

Adduced basis for verification
EN ISO 12100:2010
DIN EN 55014-1:2012-05
EN 60335-1:2012
EN 55014-2:2015
EN 60335-2-48:2003/A11:2012

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

Translation from the original document • 10000008770KONDE-

Wolfenbüttel, 01/09/2022

Person authorised to compile the technical documents:

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

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Unit type							
Electric salamander 1							
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10028145	10028146	10028147	10028148	0521702	0521702A	0521702B	0521702C

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

Adduced basis for verification	
EN ISO 12100:2010	
BS EN 55014-1 + A11:2017-05	
EN 60335-1:2012	
EN 55014-2:2015	
EN 60335-2-48:2003/A11:2012	

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Wolfenbüttel, 01/09/2022

Person authorised to compile the technical documents:

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

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