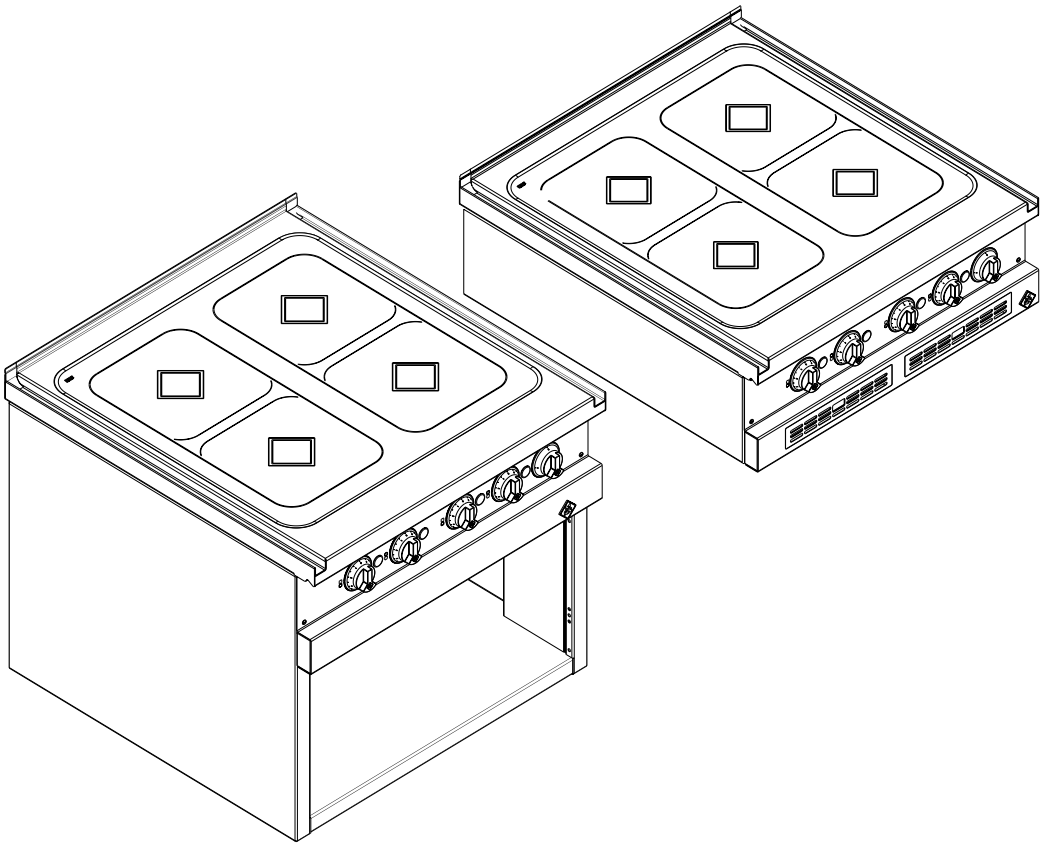
Read the operating instructions prior to commissioning

Operating instructions

Cooker



Unit	Type of energy	Unit type	Model Induction	Model Full-surface induction
Cooker with induction cooktop	Electric	Floor-standing unit	OPEHEI… without EB/ WOK O7EHEI… without EB/ WOK HLEHEI…without WOK	OPEHEIFL…without EB O7EHEIFL… HLEHEIFL…
		Suspended unit	OIEHEI…	OIEHEIFL…
		Countertop unit	CVEKOI2	CVEKOI1

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Operating and display elements

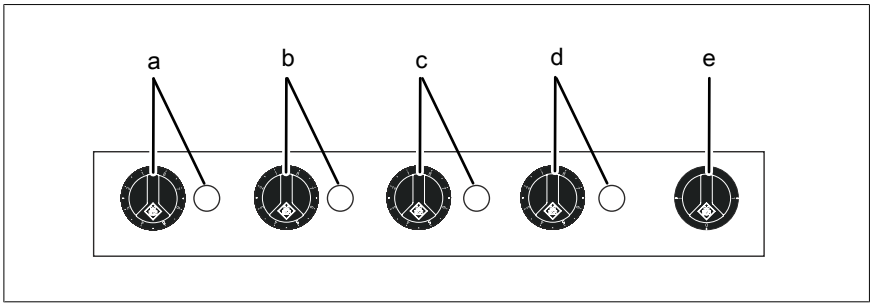


Image: Operating elements

Output control knob with indicator light

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

e On Off 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.

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1.2 Intended use

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

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

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

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

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

- USA
- Canada

1.3 Warranty

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

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

2 Safety information

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

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

Operation

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

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

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

Hot surfaces

Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
- Do not touch heating elements, hot surfaces or accessories immediately after use.
- Allow surfaces to cool prior to cleaning.
- Do not place any pot lids or utensils on the cooking surface.

Hot fats, liquids and vapors

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, CO_2 fire extinguishers or extinguishing media suitable for the fire class confronted.

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Unit on castors or rollers

Risk of injury from a unit on castors or rollers

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

Risk of the supply cable tearing off with units on rollers or cylinders

- The securing device must be designed for a tensile force of at least 0.6 kN.
- The safety cable must be shorter than the connecting cable of the appliance.

Risk of tampering with units on castors or rollers

- With units on castors or rollers, the supply lines can be manipulated more easily than with fixed units. A regular visual inspection of the supply lines is required.

Damaged cooking surface

Risk of injury from damaged cooking surface

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

Magnetic field

Health hazard from magnetic field

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

Risk of property damage from magnetic field

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

Hot cookware

Risk of property damage from hot cookware

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

Improper cleaning

Risk of property damage from a dirty air filter

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

Risk of chemical burns from cleaning agent

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

Risk of falling on smooth or slippery floor

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

Risk of physical damage from improper cleaning

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner or water jet.
- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the housing with highly abrasive sponges.
- Follow the instructions of the cleaning agent manufacturer.
- Do not cool shock the unit by cooling it abruptly.
- Use a glass ceramic scraper to clean the cooking surface.
- Use a glass ceramic cleaner.
- Do not use any bleaching or chlorine-containing cleaners or disinfectants.
- 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.
- Do not place any plastic or aluminium objects on the cooking surface.
- Use only cookware that is dry outside.
- Use only appropriate and undamaged cookware.
- Remove spices, overcooked food or the like immediately.
- Do not use cookware with a rough bottom.
- Do not operate the unit without an air filter insert.
- Do not cover air inlet and outlet openings.
- Do not place any hot liquids or foods beneath the air filter.
- Turn the *Power* operating knob back early enough to prevent overheating.
- Do not place hot cookware from a gas range onto the induction range immediately.

3 Description of the unit

3.1 Overview of the unit

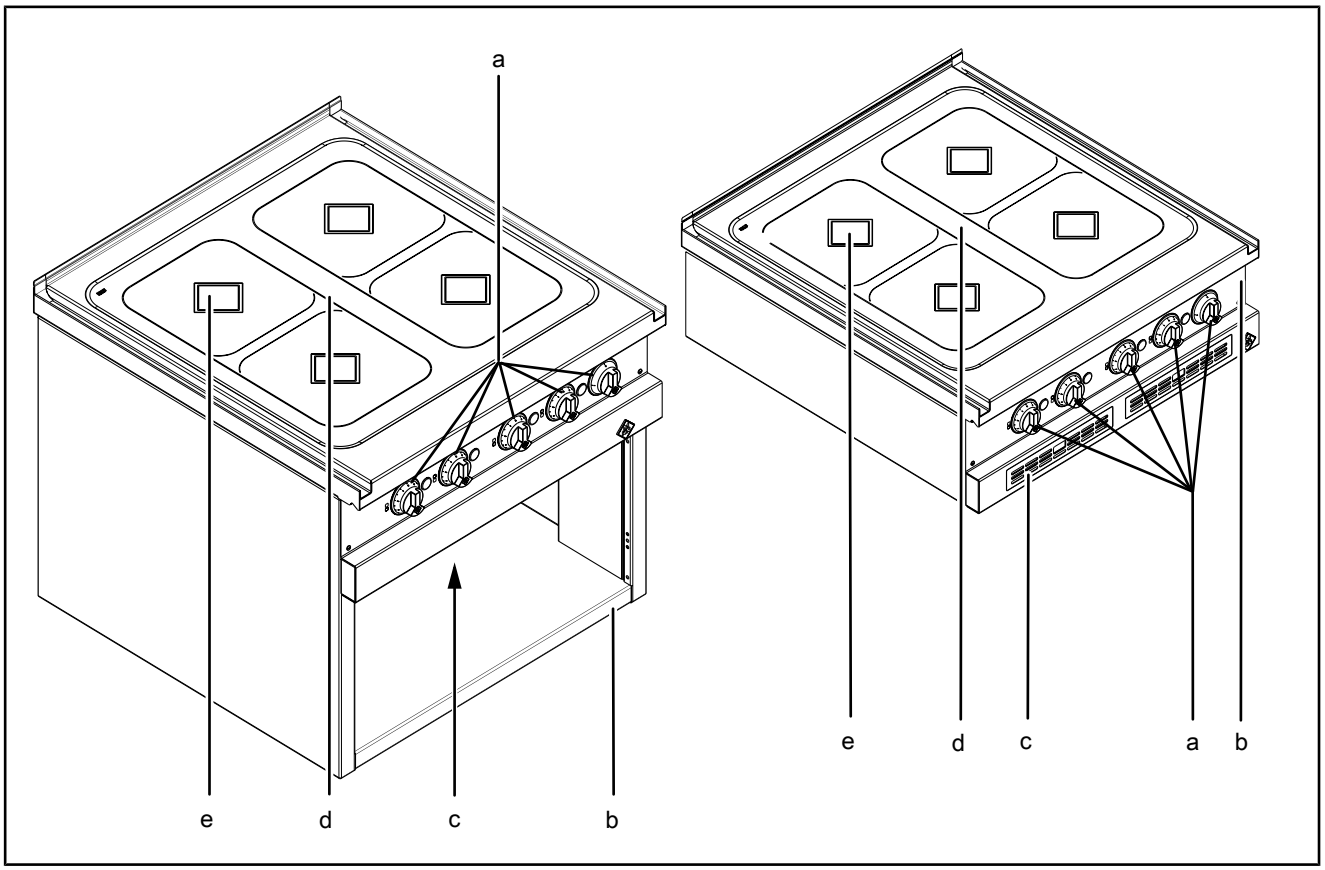


Image: Induction cooker

a	Operating elements	d	Glass ceramic cooktop
b	Nameplate	e	Cooktop marking
c	Air filter (base insert or drawer)		

3.2 Features

Features

- Chrome nickel steel housing
- Glass ceramic cooktop
- Air filter
- Induction generators for pot detection

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3.3 Operating, control and display element functions

Indicator light display	Meaning
Illuminates briefly when the unit is switched on	Unit at operating readiness.
Illuminates briefly every 4 seconds	Pot detection active.
	Induction function at operating readiness.
Continuous illumination	Normal operation.
	Induction function active.
	Cooking utensil is heated.
Continuous illumination is interrupted every 4 seconds	Induction function operates at reduced output to prevent overheating of the electronics.
Flashing	Fault detected.

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

3.4 Special aspects of induction cooking

Normal operating noises

- On induction cooktops, the technology used can cause pots placed on the cooktop to vibrate. Occasionally, this is manifested as whistling, crackling, clicking or low humming. These noises are normal aspects of the technology underlying induction cooking, but do not affect operation of the unit and do not indicate a defect in the unit. Usually, these effects can be prevented by using brand-name cookware in good condition.

Electrostatic effects

- Electrostatic discharge ('arcing') may occur between pots that are in contact with each other, but are being used on different cooking zones. This phenomenon is harmless and can be prevented by leaving a space between the pots.
- As a result of such electrostatic discharge, very sensitive individuals may experience unpleasant sensations when touching pots. The contact voltages and contact currents are far below the permissible limits, so that such contact poses no danger whatsoever.

Empty cookware prevents prompt safety shutdown

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

4 Operating the unit

4.1 Tips for use

ATTENTION
Risk of physical damage from uneven pot base

If cookware with an uneven base is used, the generator may fail due to localized overheating.

- Do not use cookware with a rough or uneven base.

Use of suitable cookware prevents heat loss.

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

Place a lid on the pot during cooking.

Switch off unused cooking zones.

Avoid overcooking.

4.2 Testing the pot quality

Induction dishes made of stainless steel or cast iron have the highest efficiency in an induction device and are therefore excellent.

In the case of cast aluminum dishes, only the chrome steel plates inserted in the bottom heat the dishes. Here, the steel surface must occupy at least 70% of the floor area. Satisfactory heating performance cannot be achieved at less than 70%.

Requirement The unit is on

Clock with stopwatch function available

Measuring tape available

1. Measure the diameter of the pot.
2. Fill with the amount of tap water indicated in the table.
3. Place pot without lid at the centre of the cooking zone.
4. Turn the *Output* control knob for the cooking zone to the highest output level.
5. Start measuring the time.
   ↳ The water starts to heat.
   ↳ The water is at a full boil.
6. Stop measuring the time and note the result.

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7. Compare the measured time with the table values.
   ↳ The time to boil agrees with the data in the table.

↳ If the time to boil lies within the indicated range, it can be assumed that the pot material is appropriate.

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

4.3 Basic functions

4.3.1 Switching on the unit

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

4.3.2 Switching off the unit

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

4.3.3 Adjusting the output

No cookware on the cooking zone

Requirement The unit is on

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

Cookware on the cooking zone

Requirement The unit is on

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

↳ The indicator light is illuminated without interruption.

↳ Induction function active.

↳ The cookware is being heated.

4.3.4 Starting and continuing to cook

ATTENTION
Risk of physical damage from dry cookware

Do not use empty cookware.

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

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

Induction cooktop with single-point temperature monitoring

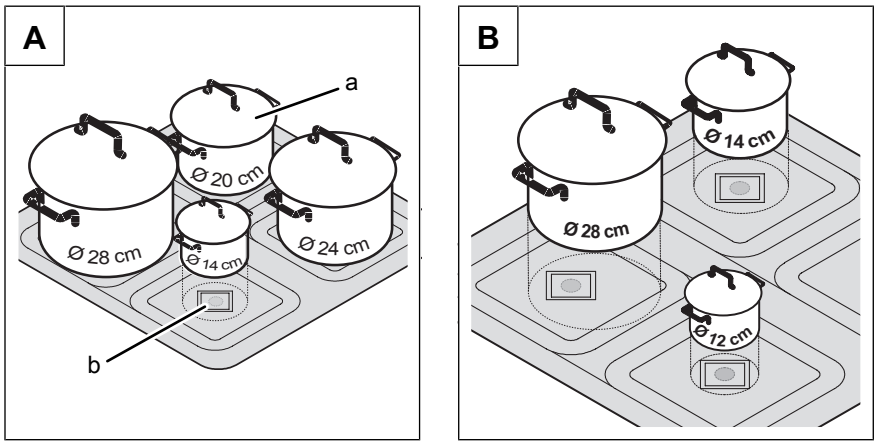


Image: **A:** Single-point temperature monitoring; **B:** Place cookware properly

a Cookware

b Temperature monitor (not shown)

Requirements The unit is on

Desired output level selected

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

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Full-surface induction cooktop with two-point temperature monitoring

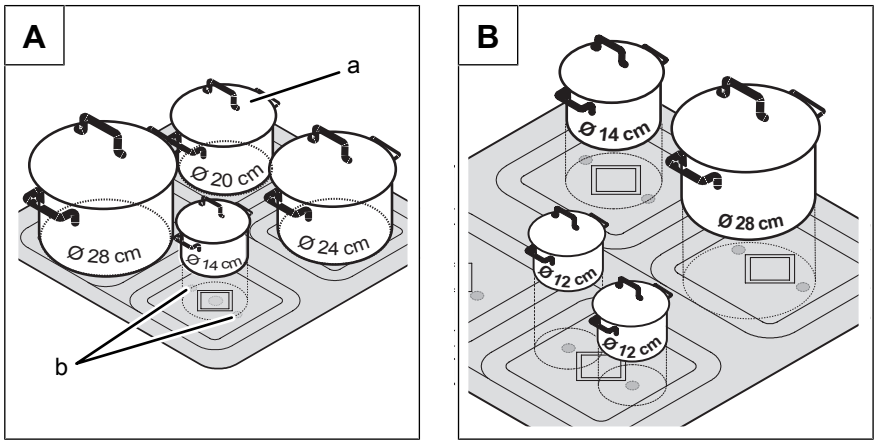


Image: **A:** Two-point temperature monitoring; **B**: Place cookware properly

a Cookware

b Temperature monitor (not shown)

Requirements The unit is on

Desired output level selected

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

4.4 Pausing and finishing use

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

4.4.1 Brief pauses

Requirement The unit is on

1. Remove all cookware from the cooking zone.
   ↳ All indicator lights illuminate briefly every 4 seconds.

↳ Induction function is in standby mode.

2. Place cookware on the cooking zone again.
   ↳ The induction function switches on again.
   ↳ The indicator light is illuminated without interruption.

↳ Cooking continues.

4.4.2 Longer pauses and finishing use

Requirement The unit is on.

1. Turn all *Output* control knobs to "0".
2. Turn the *On Off* control knob to "0".

↳ The unit is now off.

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

5.2 Remove rust spots

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

5.3 Cleaning the housing

Requirement Unit switched off and cooled down

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

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5.4 Cleaning the induction cooktop

ATTENTION
Risk of physical damage from extremely abrupt cooling

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

ATTENTION
Risk of physical damage from improper cleaning

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

ATTENTION
Risk of physical damage from improper cleaning

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



CAUTION
Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.

Requirement Unit switched off
Cooktop cooled

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

5.5 Replacing air filters

Do not operate the unit without air filters.

Use original filter mat (MKN number 216110) or blank of the same size of filter class G4 according to EN 779.

Check the air filters regularly for contamination.

Replace the air filters as necessary.

Replace air filter after 6 months at the latest.

5.5.1 Air filter drawer

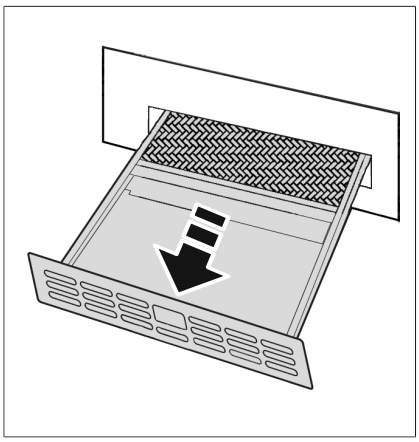


Image: Replacing the air filter

Requirement Unit switched off

1. Pull out the air filter drawer.
2. Remove the old filter pad.
3. Insert the new filter pad.
4. Push the filter drawer in completely.

↳ The air filter has been replaced.

5.5.2 Under the unit

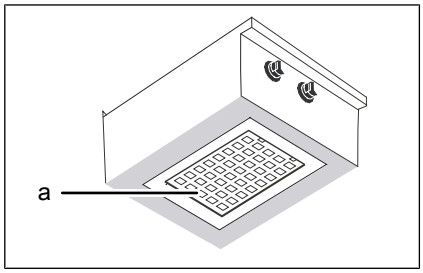


Image: Replacing the filter pad in the air filter

a Air filter

Requirement Unit switched off

1. Pull the filter frame downwards (it is held by magnets).
2. Remove the old filter pad.
3. Insert the new filter pad.
4. Insert the filter frame and press it into place.

↳ The air filter has been replaced.

6 Troubleshooting

6.1 Causes of errors and remedies

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

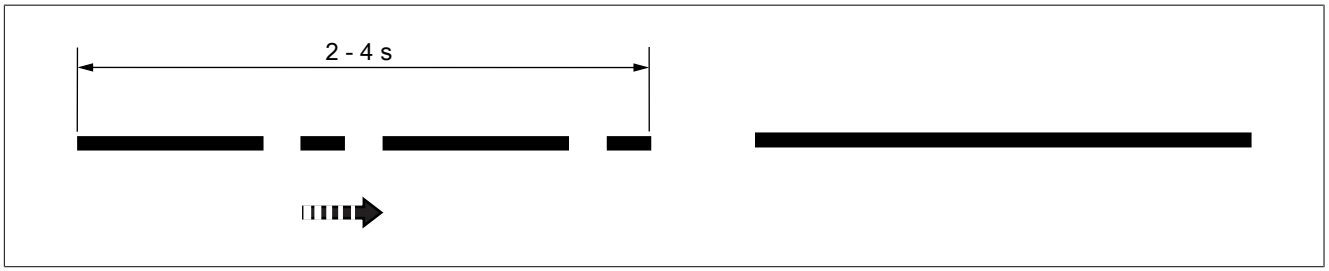
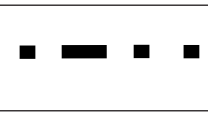
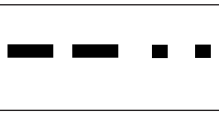
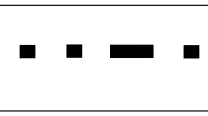
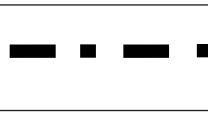


Image: Visual signals

Operating state	Visual signal	Failure	Possible causes	Remedy
The unit is on. The *Output* control knob is in any position. Cooking zone with or without cookware.		Heat output was switched off during heating.	Cookware overheats Empty cookware was heated	• Remove cookware from the cooktop. • Turn the *Output* control knob to the "0" position. (*On Off* control knob remains in the *On* position, so that the fan continues to run.) • Allow the unit to cool down. (A pot with cold water on the cooking zone aids this process.) • After the unit has cooled down, turn the *Output* control knob briefly past the "0" position and then back in order to acknowledge the fault. • Turn the *Output* control knob to "1-8" and, using a piece of cookware, check whether the cooking zone heats.

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Operating state	Visual signal	Failure	Possible causes	Remedy
The unit is on. The Output control knob is in any position. Cooking zone with or without cookware.		Heat output was switched off during heating (the heat output was reduced beforehand by the protection function)	Air flow obstructed	• Clear the air inlet and outlet openings
			Air filter pad dirty	• Replace air filter pad
				• Remove cookware from the cooktop. • Turn the *Output* control knob to the "0" position. (*On Off* control knob remains in the *On* position, so that the fan continues to run.) • Allow the unit to cool down. (A pot with cold water on the cooking zone aids this process.) • After the unit has cooled down, turn the *Output* control knob briefly past the "0" position and then back in order to acknowledge the fault • Turn the *Output* control knob to "1-8" and, using a piece of cookware, check whether the cooking zone heats.
			Ambient temperature too high (it must be below 30 °C)	• Reduce the ambient temperature
			Fan defective	• Contact Customer service • Do not use the cooking zone
The unit is on The *Output* control knob is in any position Cooking zone with or without cookware		No heat output, or the heat output switches on and off irregularly	Poor quality of the mains voltage or power level fault	If all cooking zones are affected: • Check electricity supply • Check fuses If only one cooking zone is affected: • Turn the *Output* control knob to the "0" position • Contact Customer service
		No heat output	Mains voltage is too low for longer than 2 seconds	
			Mains voltage is too high for longer than 2 seconds	

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

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Operating state	Visual signal	Failure	Possible causes	Remedy
The unit is on The *Output* control knob is in position "1-8" Cookware is on the cooking zone	 Indicator light flashes briefly every 4 seconds.	Cookware is not being heated	Cookware is not suitable, since it is made of glass or ceramics for example, or it is too small	• Use suitable cookware. (see "Testing the pot quality", page 14)
			Cookware not placed correctly	• Please cookware at the centre of the operating cooking zone
			Induction generator defective	• Turn the *Output* control knob to the "0" position • Contact Customer service
The unit is on The *Output* control knob is in position "1-8" Cookware is on the cooking zone	 Indicator light flashes 4 times per second	Cookware is not being heated	Cookware not suitable, since it is made from copper or aluminium for example	• Use suitable cookware
	 Indicator light illuminated continuously	Insufficient heat output	Poor cookware quality	• Use suitable cookware
	 Indicator light illuminates and goes out briefly every 4 seconds	Reduced heat output due to activated protection function	Air flow obstructed	• Clear the air inlet and outlet openings
			Air filter pad dirty	• Replace air filter pad
			Ambient temperature too high (it must be below 30°C)	• Reduce the ambient temperature

6.2 Nameplate

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

Serial number (SN)	
Type number (TYP)	

7 Dispose of unit in an environmentally responsible manner

7.1 Disposal

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

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

We are a registered manufacturer at the **e**lektro-**a**ltgeräte **r**egister 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.

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

2023104-20ABBE-D

8 Manufacturer's declaration

CE

EC Declaration of Conformity

Manufacturer

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

We hereby declare, that the following product:

Description of the unit
Unit for cooking food in commercial applications

Unit type
Electric induction cooker

Unit number							
0723101	0723101A	0723103	0723103B	0723104	0723104A	0723104B	0723105
0723105A	0723105B	0723107	0723108	0723109	0723110	0723111	0723111B
0723112	0723113	0723115	10010124	10010125	10010127	10010128	10010459
10010460	10010461	10010462	10013249	10013987	10013988	10014112	10014568
1023101	1023111	1223101	1223103	1223111	1323101	1323103	1323111
1423101	1423101A	1423103	1423103A	1423103B	1423104	1423104A	1423104B
1423105	1423105A	1423105B	1423107	1423107A	1423108	1423108A	1423109
1423109A	1423110	1423110A	1423111	1423111A	1423111B	1423112	1423112A
1423113	1423113A	1423115	1523101	1523103	1523104	1523105	1523107
1523108	1523109	1523110	1523111	2023104	2023105	2023107	2023108
2023109	2023110	2023111	2123101	2123103	2123111	3023104	3023105
3023107	3023108	3023109	3023110	3023111			

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

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

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

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

Wolfenbüttel, 01/09/2022

ppa. Peter Helm

Person authorised to compile the technical documents:

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

Translation from the original document • 2023104--0KODE-B

Declaration of Conformity

Manufacturer

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10010460	10010461	10010462	10013249	10013987	10013988	10014112	10014568
1023101	1023111	1223101	1223103	1223111	1323101	1323103	1323111
1423101	1423101A	1423103	1423103A	1423103B	1423104	1423104A	1423104B
1423105	1423105A	1423105B	1423107	1423107A	1423108	1423108A	1423109
1423109A	1423110	1423110A	1423111	1423111A	1423111B	1423112	1423112A
1423113	1423113A	1423115	1523101	1523103	1523104	1523105	1523107
1523108	1523109	1523110	1523111	2023104	2023105	2023107	2023108
2023109	2023110	2023111	2123101	2123103	2123111	3023104	3023105
3023107	3023108	3023109	3023110	3023111			

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
DIN EN 55014-1:2012-05
EN 60335-1:2012
EN 55014-2:2015
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Wolfenbüttel, 01/09/2022

ppa. Peter Helm

Person authorised to compile the technical documents:

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

2023104--0KOBE-B_UKCA en-GB

2023104-20ABBE-D

UK NI

Declaration of Conformity

Manufacturer

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1423101	1423101A	1423103	1423103A	1423103B	1423104	1423104A	1423104B
1423105	1423105A	1423105B	1423107	1423107A	1423108	1423108A	1423109
1423109A	1423110	1423110A	1423111	1423111A	1423111B	1423112	1423112A
1423113	1423113A	1423115	1523101	1523103	1523104	1523105	1523107
1523108	1523109	1523110	1523111	2023104	2023105	2023107	2023108
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