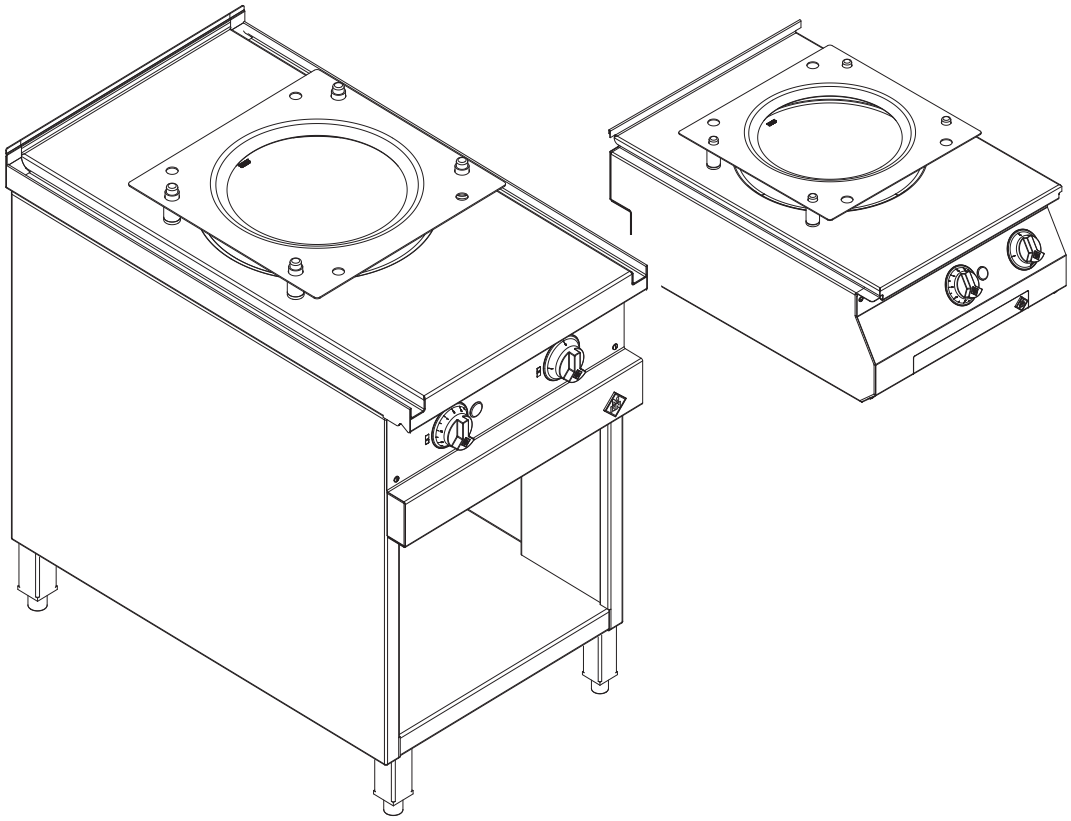
Read the operating instructions prior to commissioning

Operating instructions

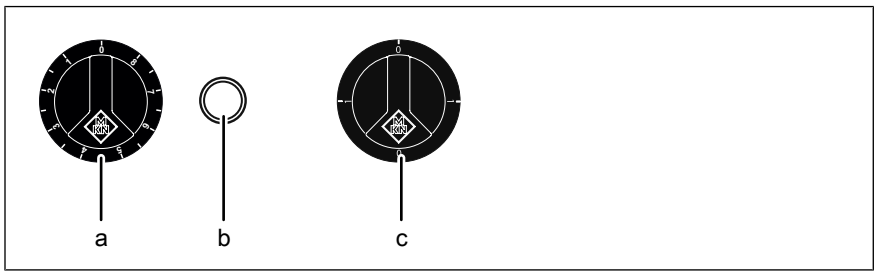
Cooker



Unit	Type of energy	Version	Unit type	Model
Cooker with induction cooktop	Electric	Wok attachment	Floor-standing unit	OPEHEIWOK O7EHEIWOK HLEHEIWOK
			Countertop unit	SLEKOIWOK

Translation from the original document • 1423106-20ABDE-B • 09/01/2024

Operating and display elements



a *Output* control knob
b *Heating* indicator light
c *On/Off* control knob

1423106-20ABBE-B

Manufacturer

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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
3.1.1 Floor-standing unit 13
3.1.2 Countertop unit 14
3.2 Function of the operating and display elements 14
3.3 Special aspects of induction cooking 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 17
4.3.1 Adjusting the output 17
4.3.2 Putting on the static wok attachment 18
4.3.3 Putting on the variable wok attachment 19
4.3.4 Cooking 24

5 Pausing and end of use 26
5.1 Short pause 26
5.2 End of use 26

6 Cleaning and caring for the unit 27
6.1 Preventing corrosion 27
6.2 Eliminating rust spots 27
6.3 Cleaning the housing 28
6.4 Cleaning the glass ceramic cooktop 28
6.5 Replacing a filter pad in an air filter 29
6.5.1 Replacing the filter pad of the air filter under the unit 29
6.5.2 Replacing the filter pad of the air filter in the drawer 30
6.6 Performing a visual inspection 30

7 Troubleshooting 31
7.1 Flashing code 31
7.2 Cause of failure and the remedy 31
7.3 Nameplate 34

1423106-20ABBE-B

8 Carrying out maintenance 35

9 Disposing of the unit in an environmentally responsible manner 36

10 Manufacturer's declaration 37

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:

- Heating acids, alkaline solutions or other chemicals
- Heating preserved food
- Heating flammable liquids
- Heating rooms
- Heating of warming plates and GN containers on the Induction cooktop
- Heating of food in aluminium foil or aluminium dishes 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 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, CO_2 fire extinguishers or extinguishing media suitable for the fire class confronted.

1423106-20ABBE-B

Unit on casters

Risk of injury from a unit on casters

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

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.

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 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 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.

1423106-20ABBE-B

3 Description of the unit

The unit is intended for universal use in commercial kitchens for cooking food in pots and pans in a holder or on a surface. Possible uses are cooking, stewing, frying, braising, boiling and slow cooking.

3.1 Overview of the unit

3.1.1 Floor-standing unit

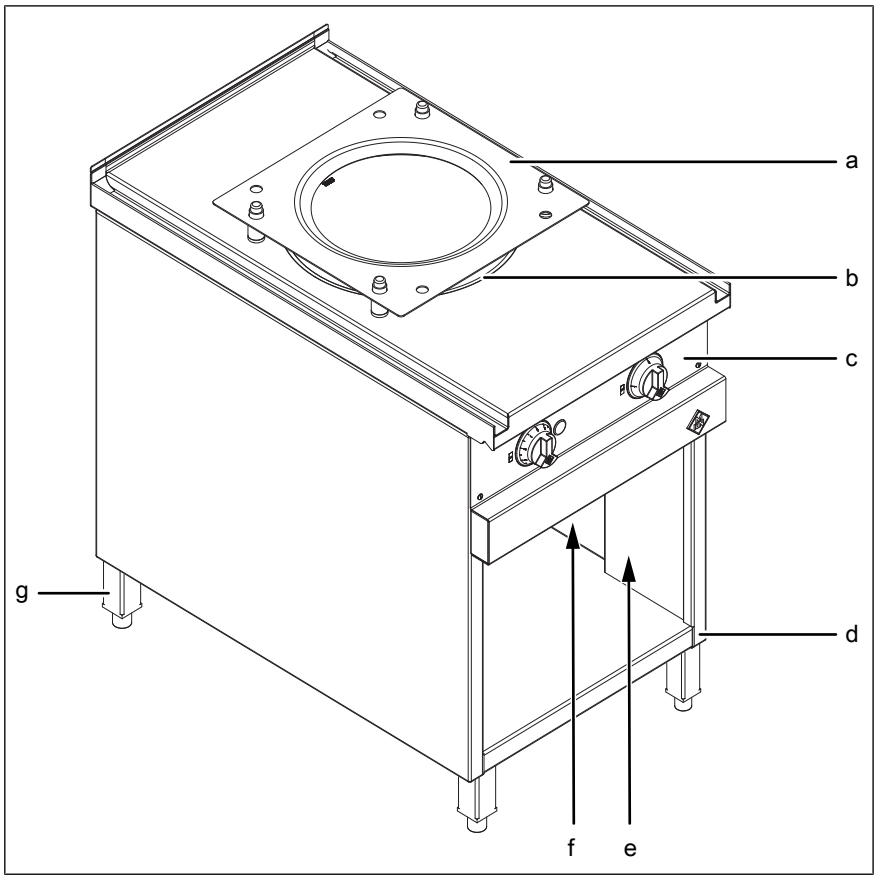


Image: Induction cooker with wok

a Wok attachment (variable)
b Glass ceramic cooktop
c Operating element
d Nameplate
e Power connection
f Air filter (base insert)
g Equipment leg

3.1.2 Countertop unit

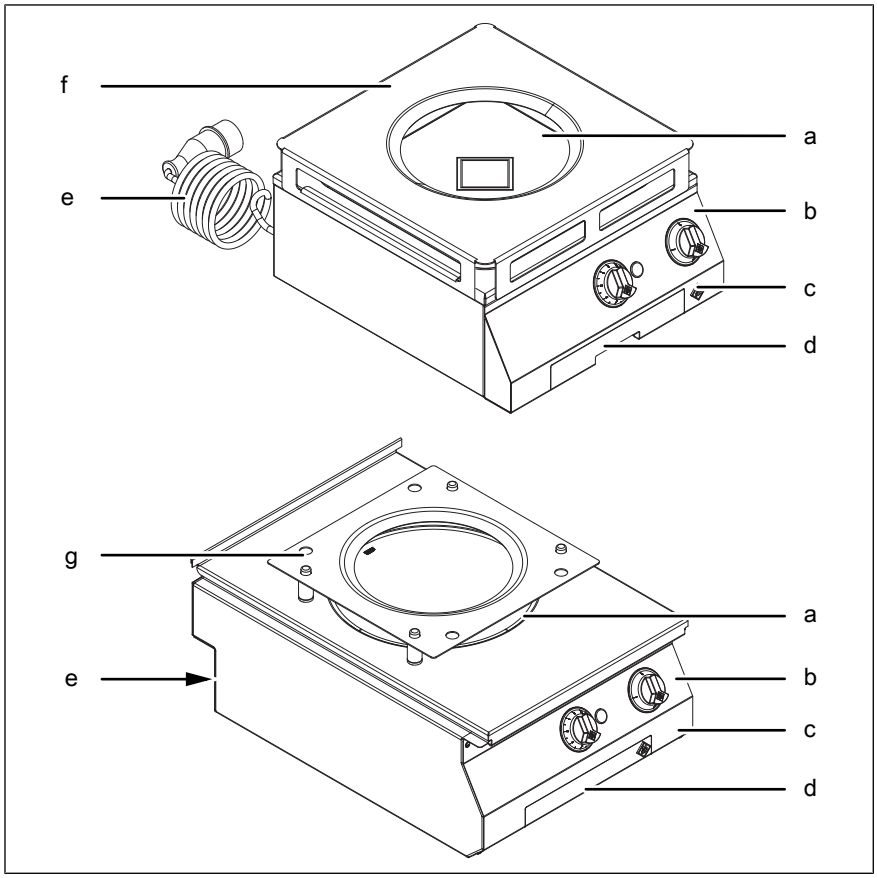


Image: Induction cooker with wok

a Glass ceramic cooktop
b Operating element
c Nameplate
d Air filter (drawer)
e Power connection
f Wok attachment (basic)
g Wok attachment (variable)

3.2 Function of the operating and display elements

Operating and display elements	Symbol	Function
On/Off control knob	"0"	• Switch off the unit.
	"1"	• Switch on the unit.
Output control knob	"0"	• Switch off the heat zone output.
	"1 — 8"	• Set the heat zone output.
Heating indicator light		• Illuminates when heating is active.
		• Flashes if there is a fault on the unit or operation is interrupted.

1423106-20ABBE-B

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.

3.3 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.

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%.

Use only undamaged cooking utensils for cooking.

- Use suitable cooking utensils.
  - Suitable cooking utensils are those made of metal, such as for example enamelled iron, steel, stainless steel or cast iron with a magnetic layer on the underside.
  - Unsuitable cooking utensils are those made of aluminium, copper, plastic, glass or ceramics.
- Testing suitability with a magnet.
  - Bottom of the cooking utensil is magnetic = cooking utensil suitable.
  - Bottom of the cooking utensil is not magnetic = cooking utensil not suitable.

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.

1423106-20ABBE-B

4.3 Basic functions

4.3.1 Adjusting the output

CAUTION
Risk of burns from hot cooking utensils and accessories

When heating is taking place, burns can occur from cooking utensils that have been inadvertently heated.

- Protect arms and hands by wearing suitable protective gloves.
- Do not put any metal cooking utensils or accessories down on the heat zone or in other cooking utensils.
- Do not allow the unit and accessories to heat up unattended.

The built-in temperature monitor protects the heat zone against overheating by automatically reducing the heat output.

The temperature monitor is not a substitute for energy-conscious use of the unit.

The cooking utensil is heated at the desired output without temperature limiting, until the cooking utensil is removed from the heat zone.

In order to prevent overheating of the cooking utensil, reduce the output in good time.

No cooking utensil on the heat 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 at operating readiness.
  ↳ Pot detection is active.

Cooking utensil on the heat 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.
  ↳ Cooking utensil heats up.

4.3.2 Putting on the static wok attachment

ATTENTION

Risk of physical damage from putting the wok attachment on improperly

- Put the wok attachment onto the unit without touching the heat zone.

Optimum distance between the wok base and the heat zone is 2 to 3 mm.

If the distance is exceeded, the output is reduced.

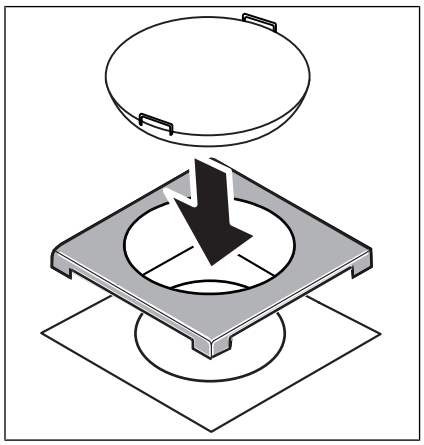


Image: Putting on the wok attachment

Requirement Unit is connected to power

1. Put the wok attachment onto the heat zone.
2. Put the wok onto the wok attachment.
   ↳ Spherical shape of the wok determines an even distance from the heat zone.
3. Check the distance between the wok base and the heat zone.
   ↳ Permitted distance achieved: unit is ready for use.
   ↳ Distance less than 2 mm: use a wok with a larger diameter.
   ↳ Distance more than 3 mm: use a wok with a smaller diameter.

1423106-20ABBE-B

4.3.3 Putting on the variable wok attachment

ATTENTION

Risk of physical damage from putting the wok attachment on improperly

- Put the wok attachment onto the unit without touching the heat zone.

Optimum distance between the wok base and the heat zone is 2 to 3 mm.

If the distance is exceeded, the output is reduced.

The wok attachment can be put on at 8 different distances to the heat zone.

Different distances are possible due to a combination and different setting of the following components.

1. Carrier perforation for the wok attachment (a or b)
2. Alignment of the collar on the wok attachment (top or bottom)
3. Height and shape of the carrier bolt (graduated, with or without spacer ring)

Perform the following steps, until the permitted distance between the wok base and the heat zone is reached.

Putting on the wok attachment in carrier perforation "a"

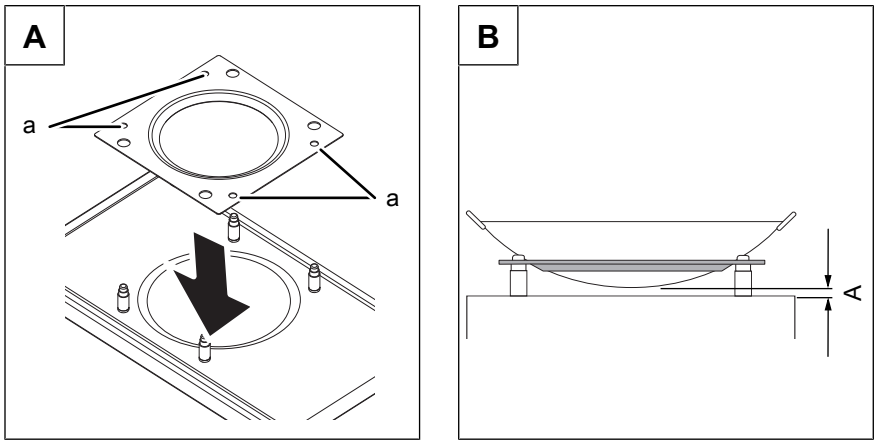


Image: Putting on the wok attachment (A), measuring the distance (B)

a Carrier perforation "a"

A Distance between wok and glass ceramic cooktop

Requirement Unit is connected to power

1. Align the wok attachment with the collar facing upwards.
2. Put the wok attachment in carrier perforation "a" onto the carrier bolt.
3. Put the wok onto the wok attachment.
4. Check the distance between the wok base and the heat zone.
   ↳ Permitted distance achieved: unit is ready for use.
   ↳ Distance less than 2 mm: use a wok with a larger diameter.
   ↳ Distance more than 3 mm: use carrier perforation "b".

Putting on the wok attachment in carrier perforation "b"

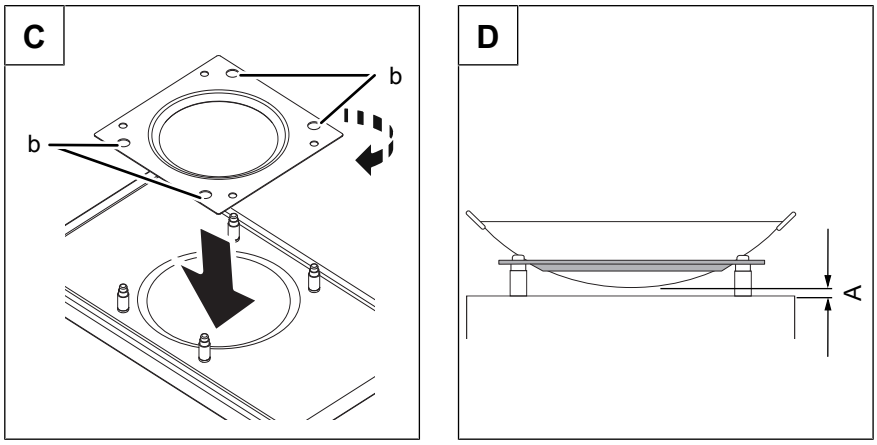


Image: Putting on the wok attachment (C), measuring the distance (D)

b	Carrier perforation "b"	A	Distance between wok and glass ceramic cooktop

Requirement Distance between the wok base and the heat zone is more than 3 mm

1. Turn the wok attachment through 90 ° and put the wok attachment in carrier perforation "b" onto the carrier bolt.
2. Put the wok onto the wok attachment.
3. Check the distance between the wok base and the heat zone.
   ↳ Permitted distance achieved: unit is ready for use.
   ↳ Distance more than 3 mm: use wok attachment with collar facing downwards.

Turning the wok attachment

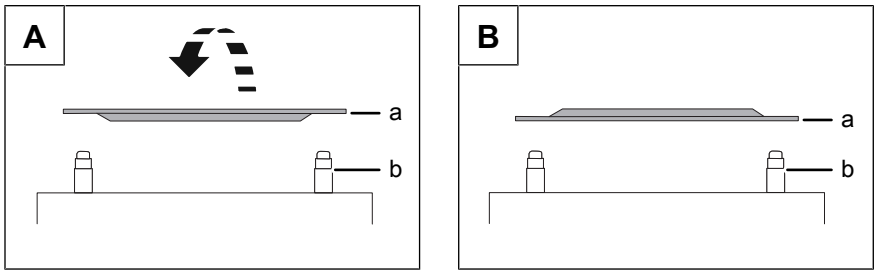


Image: Turning the wok attachment, collar at top (A), collar at bottom (B)

a Wok attachment b Carrier bolt

Requirement Distance between the wok base and the heat zone is more than 3 mm

1. Remove the wok attachment.
   ↳ The collar of the wok attachment is facing upwards.
2. Turn the wok attachment.
   ↳ The collar of the wok attachment is facing downwards.
3. Put the wok onto the wok attachment.
4. Check the distance between the wok base and the heat zone.
   ↳ Permitted distance achieved: unit is ready for use.
   ↳ Distance more than 3 mm: repeat the step for "Putting on the wok attachment in carrier perforation a" and also, if required, the step for "Putting on the wok attachment in carrier perforation b".
5. Check the distance between the wok base and the heat zone.
   ↳ Permitted distance achieved: unit is ready for use.
   ↳ Distance more than 3 mm: remove the spacer ring.

Adjusting the carrier bolt for the wok attachment

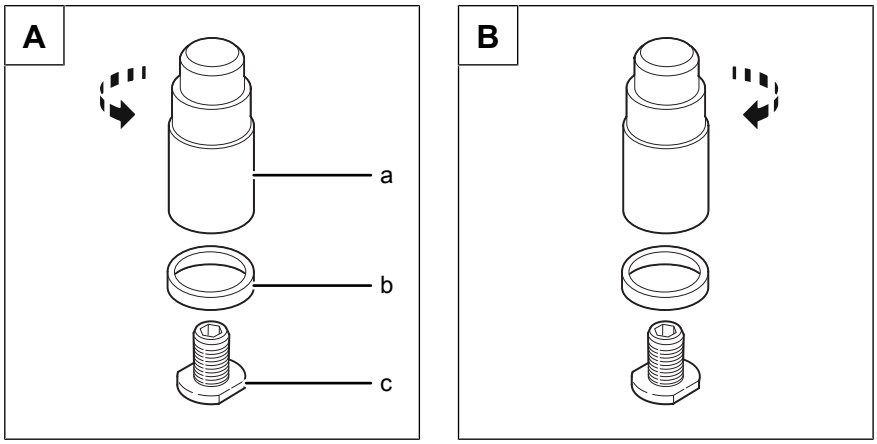


Image: Releasing the carrier bolt (A), tightening it (B)

a Carrier bolt
b Spacer ring
c Bushing

Requirement Distance between the wok base and the heat zone is more than 3 mm

1. Remove the wok attachment.
2. Unscrew the carrier bolt.
   ↪ The carrier bolt is unscrewed by hand.
3. Remove the spacer ring.
4. Screw on the carrier bolt.
   ↪ The carrier bolt is screwed on by hand.
5. Put the wok attachment in carrier perforation "a" onto the carrier bolt.
6. Put the wok onto the wok attachment.
7. Check the distance between the wok base and the heat zone.
   ↪ Permitted distance achieved: unit is ready for use.
   ↪ Distance more than 3 mm: repeat the step for "Putting on the wok attachment in carrier perforation b" and also, if required, the step for "Turning the wok attachment".
8. Check the distance between the wok base and the heat zone.
   ↪ Permitted distance achieved: unit is ready for use.
   ↪ Distance more than 3 mm: use a wok with a smaller diameter.

4.3.4 Cooking

CAUTION
Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.

Cooking without wok attachment

The cooking utensil is heated at the desired output without temperature limiting, until the cooking utensil is removed from the heat zone.

In order to prevent overheating of the cooking utensil, reduce the output in good time.

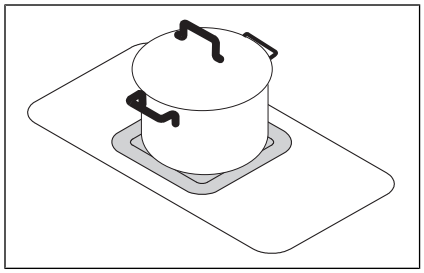


Image: Induction cooktop

Requirement Unit ready for use

1. Switch on the unit.
   ↳ *Heating* indicator light illuminates briefly (see "Function of the operating and display elements").
2. Place the cooking utensil in the middle of the heat zone.
3. Set the desired output.
   ↳ Induction function is active.
4. The indicator light is illuminated without interruption.

↳ The cooking utensil is heated.

Cooking with wok attachment

The cooking utensil is heated at the desired output without temperature limiting, until the cooking utensil is removed from the heat zone.

In order to prevent overheating of the cooking utensil, reduce the output in good time.

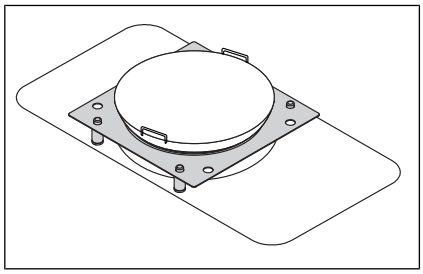


Image: Induction cooktop with wok attachment

Requirement Unit ready for use

Wok attachment (basic or variable) put on

1. Switch on the unit.
   ↳ *Heating* indicator light illuminates briefly (see "Function of the operating and display elements").
2. Put the wok onto the wok attachment.
3. Ensure that the distance between the wok base and the heat zone is 2 to 3 mm (see "Basic functions").
4. Set the desired output.
   ↳ Heating function is active.
5. The indicator light is illuminated without interruption.

↳ The wok is heated.

5 Pausing and end of use

5.1 Short pause

If the unit is switched on and the *Output* control knob is on setting "1 - 8", the unit automatically switches to operating readiness as soon as the cooking utensil is removed from the heat zone.

Pot detection is active during operating readiness.

Requirement Unit ready for use
Output control knob on setting "1 - 8"

1. Remove the cooking utensil from the heat zone.
   ↳ The *Heating* indicator light illuminates briefly every 4 seconds.
   ↳ Induction function is at operating readiness.
2. Place the cooking utensil on the heat zone.
   ↳ The induction function switches on automatically.
   ↳ The *Heating* indicator light is illuminated without interruption.
   ↳ Cooking continues.

5.2 End of use

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

Requirement The unit is on.

1. Turn the *Output* control knob to "0".
2. Turn the *On/Off* control knob to "0".
   ↳ The *Heating* indicator light goes out.

↳ The unit is off.

1423106-20ABBE-B

6 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.

ATTENTION
Risk of physical damage through penetration of water

- Do not close the discharge channel and do not fill with water.

6.1 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.

6.2 Eliminating 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.

6.3 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

Wok attachment removed

1. Clean the housing with warm water and commercially available cleaning agents.
2. Clean the wok attachment with warm water and commercially available cleaning agents.
3. Wipe dry with a lint-free cloth.

6.4 Cleaning the glass ceramic cooktop

Requirement Unit switched off

Cooktop cooled down

1. Wipe off light contamination with a damp cloth.
2. Remove heavy contamination with a commercially available glass ceramic cleaner.
3. Remove encrusted material with a glass scraper.
4. Clean the cooktop with warm water and commercially available cleaners.
5. Wipe dry with a lint-free cloth.

1423106-20ABBE-B

6.5 Replacing a filter pad in an air filter

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.

6.5.1 Replacing the filter pad of the air filter under the unit

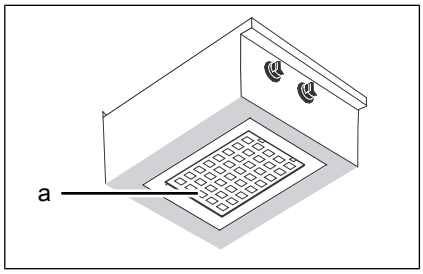


Image: Replacing the filter pad in the air filter

a Air filter

Requirement Unit switched off

1. Pull the frame with the filter downwards.
   ↳ The frame is held by a magnet.
2. Remove the old filter pad.
3. Insert the new filter pad.
   ↳ Ensure that the filter pad fits properly.
4. Insert the frame and press it against the magnet.

↳ Filter pad replaced in the filter.

6.5.2 Replacing the filter pad of the air filter in the drawer

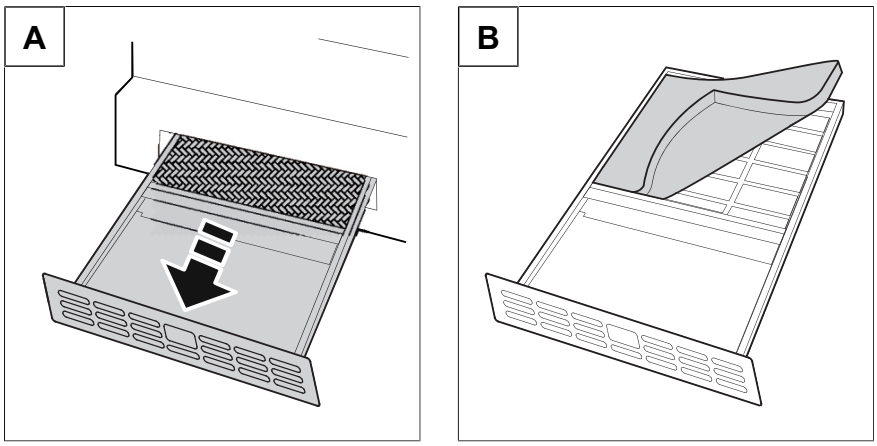


Image: Pulling out the drawer (A), changing the filter pad (B)

Requirement Unit switched off

1. Pull out the drawer with the filter.
2. Remove the old filter pad.
3. Insert the new filter pad.
   ↳ Ensure that the filter pad fits properly.
4. Push the drawer in as far as possible.

↳ Filter pad replaced in the drawer.

6.6 Performing a visual inspection

ATTENTION
Risk of physical damage from improper inspection

- Have inspections performed by a proficient operator.
- In the event of damage or signs of wear, contact Customer service immediately and do not operate the unit any longer.

Inspect the unit, operating elements, wok attachment and heat zone for visible damage.

Requirement Unit switched off and cooled down

Unit and wok attachment cleaned

→ Inspect the housing, heat zone and wok attachment regularly for deformation and damage.

↳ Visual inspection has been performed.

7 Troubleshooting

7.1 Flashing code

A flashing code is displayed as a visual signal.

The *Heating* indicator light shows the operating state of the unit.

A fault is indicated by a periodically repeating signal.

7.2 Cause of failure and the remedy

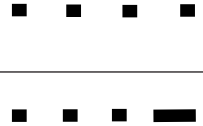
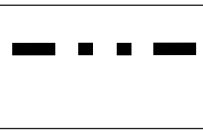
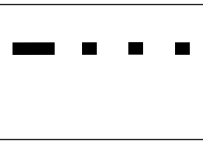
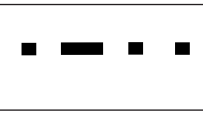
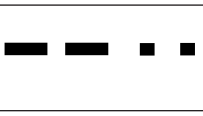
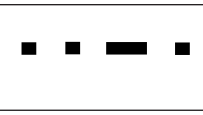
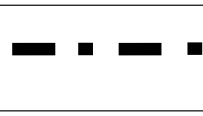
Indicator light display

Operating state	Visual signal	Failure	Possible causes	Remedy
Heating indicator light test is negative		The *Heating* indicator light does not illuminate briefly when the unit is switched on	Power supply interrupted	• Contact the authorized technical personnel.
			On/Off control knob defective	• Switch off the unit. • Contact Customer service.
			Contactor defective	
			Induction generator defective	
			Heating indicator light defective	
The unit is on *Output* control knob on "0" Heat zone with or without cooking utensil	The *Heating* indicator light is illuminated continuously, even if no cooking utensil is on the heat zone		Fault in pot detection	• Switch off the unit. • Contact Customer service.
			Fault in the *Heating* indicator light	
The unit is on *Output* control knob on "1 - 8" Heat zone with cooking utensil	The *Heating* indicator light illuminates briefly every 4 seconds	Cooking utensil is not being heated	Unsuitable cooking utensil	• Use a suitable cooking utensil.
			Cooking utensil placed incorrectly	• Place the cooking utensil in the middle of the heat zone.
			Induction generator defective	• Switch off the unit. • Contact Customer service.

Operating state	Visual signal	Failure	Possible causes	Remedy
The unit is on *Output* control knob on "1 - 8" Heat zone with cooking utensil	 The *Heating* indicator light illuminates 4 times per second	Cooking utensil is not being heated	Unsuitable cooking utensil	• Use a suitable cooking utensil.
	 The *Heating* indicator light is illuminated continuously	Insufficient heat output	Poor quality cooking utensil	• Use a suitable cooking utensil.
	 The *Heating* indicator light illuminates and is interrupted briefly every 4 seconds	Reduced heat output due to activated protection function	Air flow obstructed	• Clear the air suction opening and air discharge opening.
			Filter pad contaminated	• Replace the filter pad.
			Ambient temperature too high (> 30 °C)	• Reduce the ambient temperature.

Internal failure status with flashing code

Operating state	Visual signal	Failure	Possible causes	Remedy
The unit is on The *Output* control knob is in any position Heat zone with or without cooking utensil		Heat output switched off during heating	Inductor overheats Cooking utensil overheats	• Remove the cooking utensil from the heat zone. • Turn the *Output* control knob to "0". • The *On/Off* control knob remains in the *On* position, so that the fan continues to run. • Allow the unit to cool down. • 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 use a cooking utensil to test, whether the heat zone is heated.
		The protection function reduces the heat output, then the heat output is switched off during heating	The unit overheats	• Remove the cooking utensil from the heat zone. • Turn the *Output* control knob to "0". • The *On/Off* control knob remains in the *On* position, so that the fan continues to run. • Allow the unit to cool down. • To acknowledge the fault: turn the *Output* control knob briefly to "0". • Turn the *Output* control knob to "1 - 8". Test with a cooking utensil, whether the heat zone is heated.
			Air flow obstructed	• Clear the air suction opening and air discharge opening.

Operating state	Visual signal	Failure	Possible causes	Remedy
The unit is on The *Output* control knob is in any position Heat zone with or without cooking utensil		The protection function reduces the heat output, then the heat output is switched off during heating	Filter pad contaminated	• Replace the filter pad.
			Ambient temperature too high (> 30 °C)	• Reduce the ambient temperature.
			Fan defective	• Switch off the unit. • Contact Customer service.
		No heat output, or the heat output switches on and off irregularly	Poor quality of the mains voltage	• Check the electricity supply. • Check the fuses. • Check the fault current circuit breaker. • Turn the *Output* control knob to "0". • Contact Customer service.
		No heat output	Mains voltage too low > 2 seconds	
			Mains voltage too high > 2 seconds	
			Connection to *Output* control knob interrupted > 2 seconds	• Turn the *Output* control knob to "0". • Contact Customer service.
			Short-circuit in the temperature sensor for the output level	
			Temperature sensor for the output level is interrupted	
			Short-circuit in the inductor temperature sensor	
			Interruption of the inductor temperature sensor	

7.3 Nameplate

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

Serial number (SN)	
Type number (TYP)	

1423106-20ABBE-B

8 Carrying out maintenance

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

9 Disposing of the 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 **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).

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.

1423106-20ABBE-B

10 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 induction wok

Unit number							
0723106	0723106A	10010302	10010353	1023106	1223106	1323106	1423106
1423106A	1523106						

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.

Translation from the original document • 1423106--0KODE-C

Wolfenbüttel, 22/09/2022

ppa. Peter Helm

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:

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Unit type
Electric induction wok

Type number							
0723106	0723106A	10010302	10010353	1023106	1223106	1323106	1423106
1423106A	1523106						

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
EN 60335-2-36:2002/A11:2012

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Wolfenbüttel, 22/09/2022

ppa. Peter Helm

Person authorised to compile the technical documents:

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

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1423106-20ABBE-B

UK NI

Declaration of Conformity

Manufacturer

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

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Description of the unit
Unit for cooking food in commercial applications

Unit type
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Type number							
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Wolfenbüttel, 22/09/2022

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


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