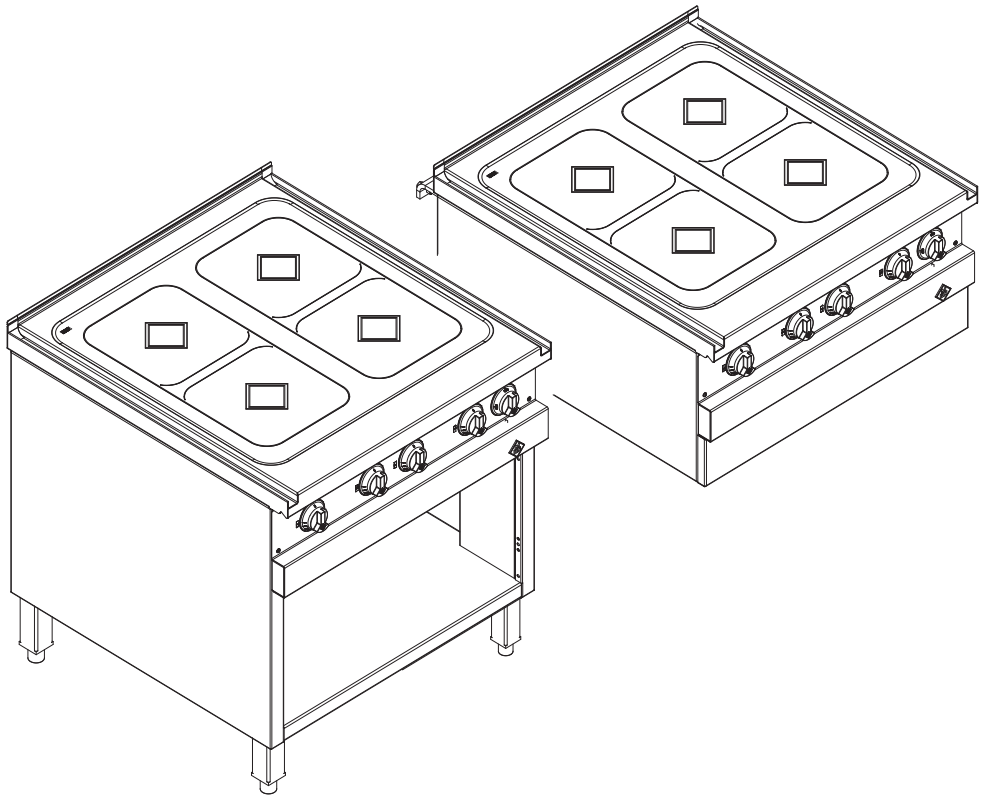
Read the operating instructions prior to commissioning

Operating instructions

Cooker



Unit	Type of energy	Unit type	Model
Vitro cooker with glass ceramic cooktop	Electric	Floor-standing unit	OPEHEV… O7EHEV… HLEHEV…
		Suspended unit	OIEHEV…
		Countertop unit	SLEKOHV…
		Built-in unit	EBEKFV...

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Operating and display elements

Cooker

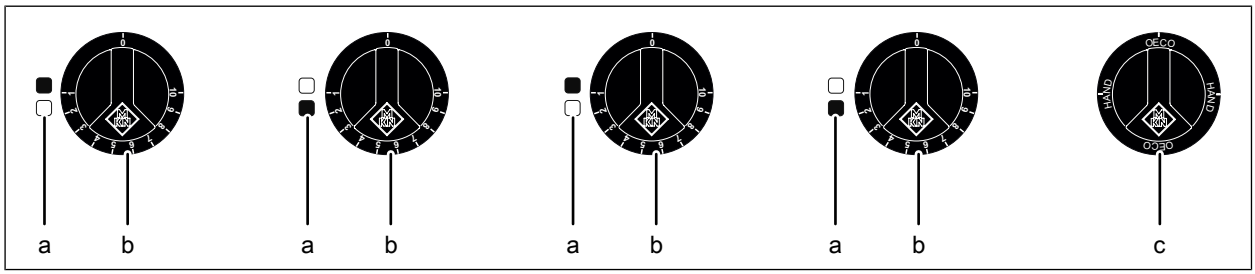


Image: Operating elements for cooker with 2 or 4 heat zones

a *Heat zone* identification
b *Output* control knob
c *OECO/MANUAL* control knob

2023405-20ABBE-A

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 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:

- Drying cloths, paper or dishes
- Heating acids, alkaline solutions or other chemicals
- Heating preserved food
- Heating flammable liquids
- Deep-frying
- Heating rooms
- Heating of warmer plates and GN containers
- Frying directly on the hotplate
- 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.

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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.

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 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 fry directly on the cooking zone.

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 pots and pans on a surface. Possible uses are cooking, stewing, frying, braising, boiling and combined frying and cooking.

3.1.1 Floor-standing unit

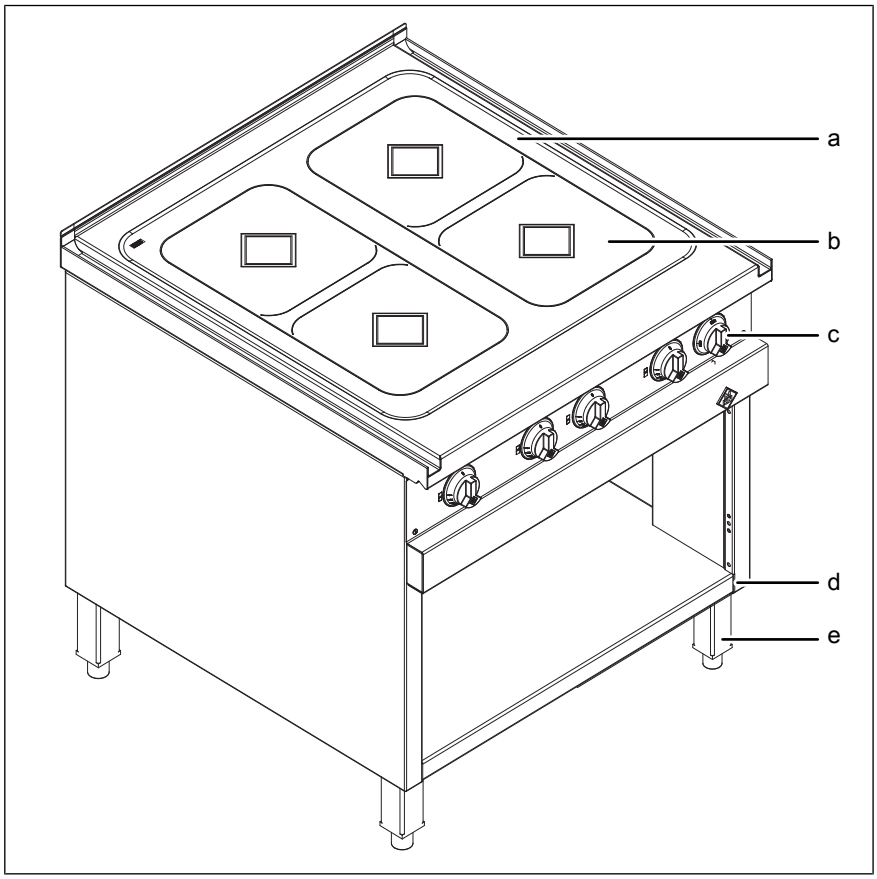


Image: Vitro cooker with glass ceramic cooktop

a Glass ceramic cooktop
b Heat zone
c Control panel
d Nameplate
e Equipment leg (optional)

3.1.2 Suspended unit

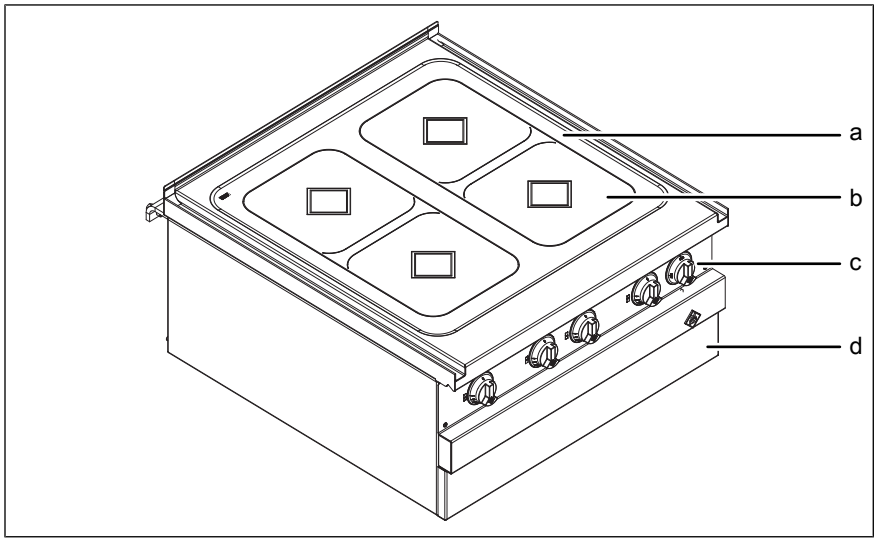


Image: Vitro cooker with glass ceramic cooktop

a Glass ceramic cooktop
b Heat zone
c Control panel
d Nameplate

3.1.3 Countertop unit

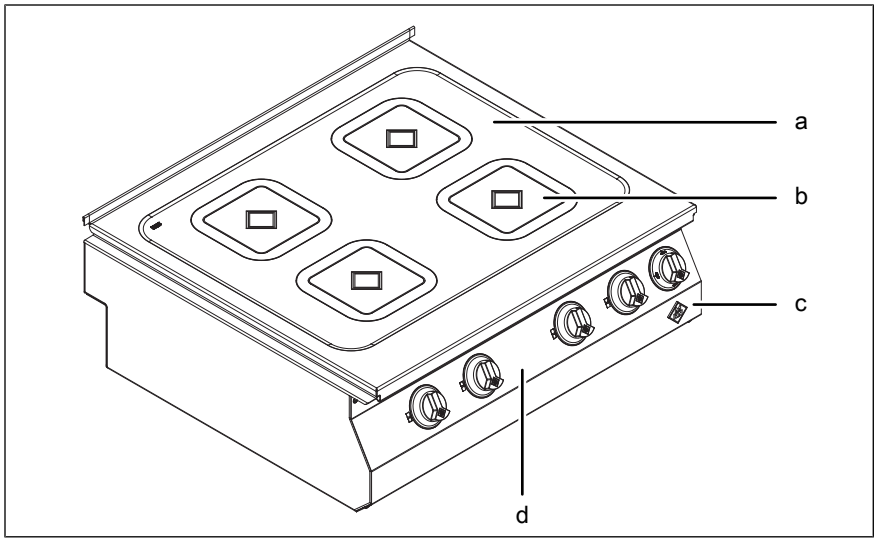


Image: Vitro cooker with glass ceramic cooktop

a Glass ceramic cooktop
b Heat zone
c Nameplate
d Control panel

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3.1.4 Built-in unit

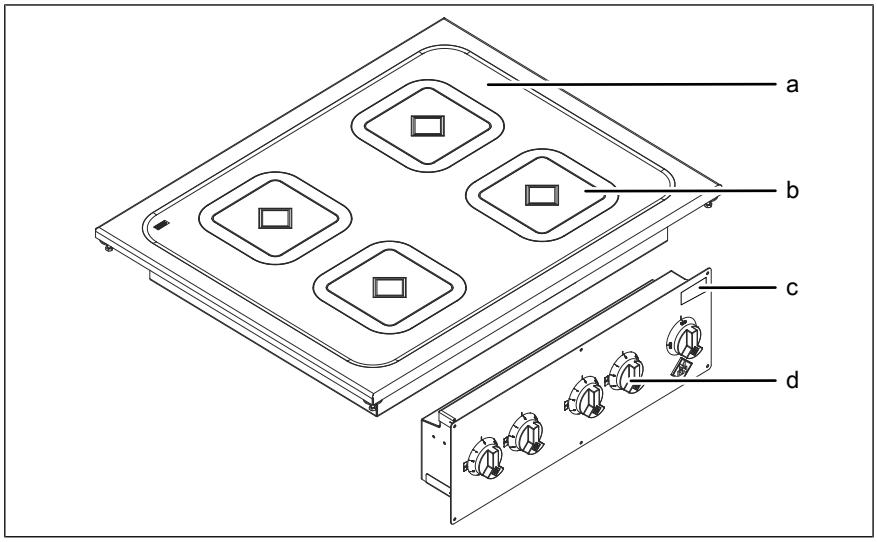


Image: Vitro cooker with glass ceramic cooktop

a Glass ceramic cooktop
b Heat zone
c Nameplate
d Control unit with control panel

3.2 Function of the operating and display elements

Operating/display element	Symbol	Designation	Function
OECO/MANUAL control knob	*MANUAL*	Manual	Select manual operation.
	OECO	Oeco	Select pot detection.
Output control knob	△	Off	Switching off the heating element.
	1 — 10	Output	Set the heating element output.
Heat zone identification	▢ ■	Heat zone	Display the heat zone position.

4 Operating the unit



CAUTION
Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.



A hotplate corresponds to a heat zone.

4.1 Tips for use

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

- Use suitable cooking utensils.
- *OECO* setting (with pot detection):
  - Suitable cooking utensils are those made of metal, such as for example steel, stainless steel, copper or cast iron, and they should have a flat bottom.
  - Unsuitable cooking utensils are those made of plastic, glass or ceramics.
  - Base diameter > 12 cm so that automatic pot detection is effective.
- *MANUAL* setting:
  - Suitable cooking utensils are those made of metal, such as for example steel, stainless steel, copper and cast iron, or those made of glass or ceramics, and they should have a flat bottom.
  - Unsuitable cooking utensils are those made of plastic.
  - The heat zone is completely covered.
- Match the shape and size of the cooking utensils used to the heat zone.
- Place the lid on when cooking.
- Avoid overcooking.
- Switch off heat zones that are not required.

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4.2 Basic functions

4.2.1 Adjusting the output

Requirement Unit ready for use

1. Select the heat zone.
2. Turn the *Output* control knob to the desired output level.
   ↳ For unit with pot detection: the heat zone heats as soon as a suitable cooking utensil is placed on it.
   ↳ For unit without pot detection: the heat zone heats immediately and permanently.

4.2.2 Operation with pot detection

The base diameter of the cooking utensil must be at least 12 cm if used with automatic pot detection.

Pot detection only reacts to a metal cooking utensil.

If power has been interrupted, remove the cooking utensil from the heat zone for about 5 seconds in order to activate pot detection again.

Requirement Unit ready for use

→ Set the *OECO/MANUAL* control knob to *OECO*.
↳ Pot detection is active.

4.2.3 Operation without pot detection

If pot detection is not active, non-metallic cooking utensils can also be used.

Requirement Unit ready for use

→ Set the *OECO/MANUAL* control knob to *MANUAL*.
↳ Pot detection is not active.

4.3 Cooking with pot detection

CAUTION
Risk of scalding from hot steam or hot food that is being cooked

Scalding from hot escaping steam or hot food being cooked can occur, when cooking utensils are being opened, closed or moved.

- Cooking utensils must be carefully opened, closed and moved.
- Protect arms and hands by wearing suitable protective gloves.

After the cooking utensil has been removed, the heat zone continues to heat for about 10 seconds at the set output. Then the heat zone switches off automatically.

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.

If power has been interrupted, remove the cooking utensil from the heat zone for about 5 seconds in order to activate pot detection again.

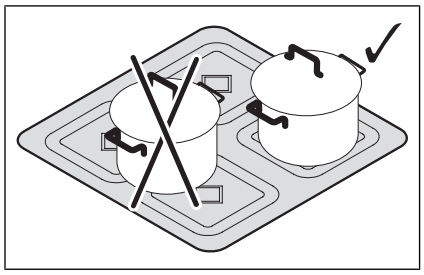


Image: Glass ceramic cooktop with cooking utensil

Requirement Unit ready for use
Suitable cooking utensil provided

1. Switch on the pot detection (see "Basic functions").
2. Set the output (see "Basic functions").
3. Place the cooking utensil in the middle of the heat zone.
   ↳ Distribute a larger cooking utensil evenly over several heat zones.
   ↳ The heat zone heats up at the selected output level.
   ↳ The cooking utensil is heated.

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4. Depending on the desired cooking mode, continue with the cooking of the food.
   ↳ Reduce the output if required.
5. Remove the cooking utensil from the heat zone.
   ↳ The heat zone switches off automatically.
   ↳ The heat zone cools down.
   ↳ The cooking utensil cools down.
6. Switch off the pot detection (see "Basic functions").

4.4 Cooking without pot detection

CAUTION
Risk of scalding from hot steam or hot food that is being cooked

Scalding from hot escaping steam or hot food being cooked can occur, when cooking utensils are being opened, closed or moved.

- Cooking utensils must be carefully opened, closed and moved.
- Protect arms and hands by wearing suitable protective gloves.

After the cooking utensil has been removed, the heat zone heats permanently at the set output.

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.

Requirement Unit ready for use
Suitable cooking utensil provided
Pot detection switched off

1. Set the output (see "Basic functions").
2. Place the cooking utensil in the middle of the heat zone.
   ↳ Distribute a larger cooking utensil evenly over several heat zones.
   ↳ The heat zone heats up at the selected output level.
   ↳ The cooking utensil is heated.
3. Depending on the desired cooking mode, continue with the cooking of the food.
   ↳ Reduce the output if required.
4. Set the *Output* control knob to "△".
   ↳ The heat zone cools down.

5. Remove the cooking utensil from the heat zone.

5 Pausing and end of use

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

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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.

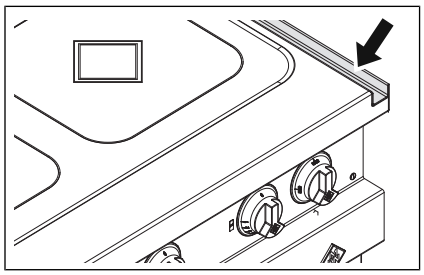


Image: Discharge channel

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.

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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

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

6.4 Cleaning the glass ceramic cooktop

CAUTION
Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.

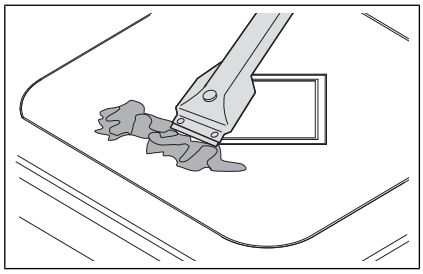


Image: Glass ceramic cooktop with glass scraper

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.

6.5 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 and hotplates for visible damage.

Requirement Unit switched off and cooled down

→ Inspect the housing and hotplates regularly for deformation and damage.

↳ Visual inspection has been performed.

7 Troubleshooting

7.1 Cause of failure and the remedy

Failure	Possible causes	Remedy
Operating element does not react	*Output* control knob is defective	• Disconnect the unit from the electric mains. • Contact Customer service.
	OECO/MANUAL control knob is defective	• Disconnect the unit from the electric mains. • Contact Customer service.
The unit does not heat up: *OECO/MANUAL* control knob is on *MANUAL* and pot detection is not active	*Output* control knob on the "△" setting	• Set the output.
	Power supply interrupted	• Connect the unit to the electric mains. • Check the fuses. • Notify Customer service.
	The electronics are defective	• Disconnect the unit from the electric mains. • Notify Customer service.
	Unit is defective	• Disconnect the unit from the electric mains. • Notify Customer service.
The cooking utensil does not heat up	Unsuitable cooking utensil used	• Use suitable cooking utensils.
The unit does not heat up: *OECO/MANUAL* control knob is on *OECO* and pot detection is active	*Output* control knob on the "△" setting	• Set the output.
	The electronics are defective	• Disconnect the unit from the electric mains. • Notify Customer service.
	Unit is defective	• Disconnect the unit from the electric mains. • Notify Customer service.
The cooking utensil does not heat up	The *pot base* diameter of the cooking utensil is < 12 cm	• Use suitable cooking utensils.
	Unsuitable cooking utensil used	• Use suitable cooking utensils.
Insufficient heat output	Unit is defective	• Disconnect the unit from the electric mains. • Notify Customer service.
	Overheating protection has triggered	• Set the output. • Allow the unit to cool down.

7.2 Nameplate

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

Serial number (SN)	
Type number (TYP)	

7.3 Explaining nameplate information

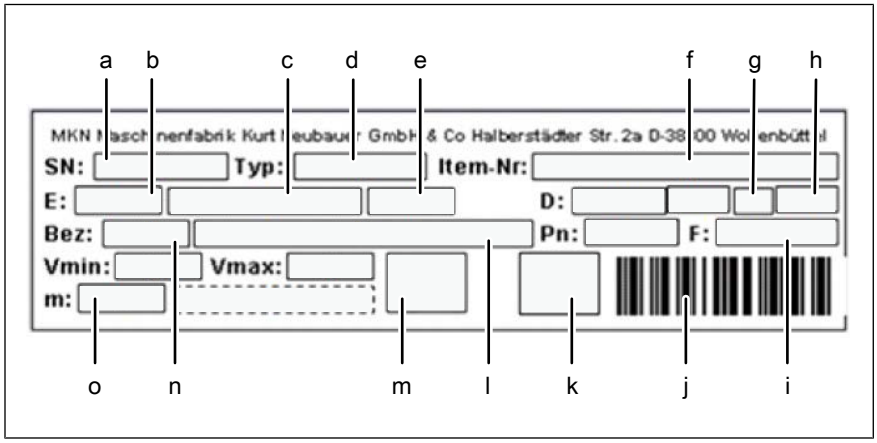


Image: Nameplate information

a Serial number
b Electrical connected load
c Type of connection
d Type number
e Protection class
f Item no.
g Country
h Year of manufacture
i Frequency
j Barcode
k Certification mark
l Equipment designation
m CE mark
n Equipment abbreviation
o Weight

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8 Carrying out maintenance

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

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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).

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.

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10 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
Vitro electric cooker

Unit number							
0723405	0723409	0723411	0723411K	0723412	0723412K	0723413	0723414
1023401	1023401K	1023410	1223401	1223401J	1223401K	1223401L	1223402
1223402K	1323401	1323401K	1323402	1323402K	1323403	1323403K	1423401
1423401K	1423402	1423402K	1423405	1423409	1423411	1423411K	1423412
1423412K	1423413	1423414	1423415K	1523401	1523401K	1523402	1523402K
1523405	1523409	1523410	2023401	2023401K	2023405	2023405D	2023406
2023407	2023409	2123401	2123401K	2123402	2123402K	2123403	2123403K
3023206	3023401	3023401K	3023405	3023409			

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.

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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)

Declaration of Conformity

Manufacturer

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

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Unit type
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Type number							
0723405	0723409	0723411	0723411K	0723412	0723412K	0723413	0723414
1023401	1023401K	1023410	1223401	1223401J	1223401K	1223401L	1223402
1223402K	1323401	1323401K	1323402	1323402K	1323403	1323403K	1423401
1423401K	1423402	1423402K	1423405	1423409	1423411	1423411K	1423412
1423412K	1423413	1423414	1423415K	1523401	1523401K	1523402	1523402K
1523405	1523409	1523410	2023401	2023401K	2023405	2023405D	2023406
2023407	2023409	2123401	2123401K	2123402	2123402K	2123403	2123403K
3023206	3023401	3023401K	3023405	3023409			

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 60335-2-36:2002/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)

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UK NI

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
Vitro electric cooker

Type number							
0723405	0723409	0723411	0723411K	0723412	0723412K	0723413	0723414
1023401	1023401K	1023410	1223401	1223401J	1223401K	1223401L	1223402
1223402K	1323401	1323401K	1323402	1323402K	1323403	1323403K	1423401
1423401K	1423402	1423402K	1423405	1423409	1423411	1423411K	1423412
1423412K	1423413	1423414	1423415K	1523401	1523401K	1523402	1523402K
1523405	1523409	1523410	2023401	2023401K	2023405	2023405D	2023406
2023407	2023409	2123401	2123401K	2123402	2123402K	2123403	2123403K
3023206	3023401	3023401K	3023405	3023409			

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 60335-2-36:2002/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)


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