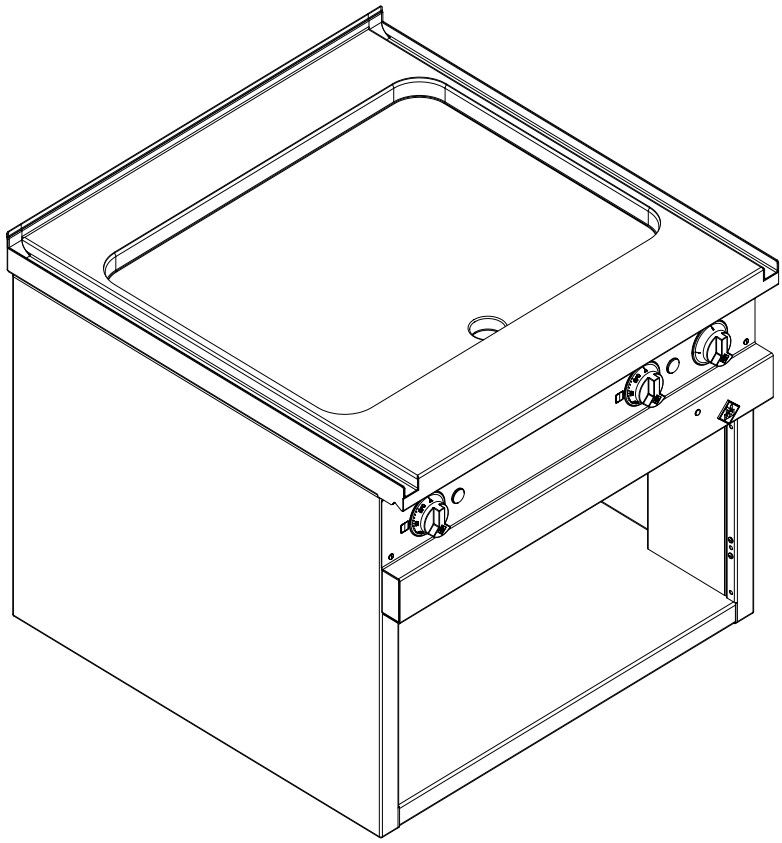
**Read the operating instructions prior to commissioning**

Operating instructions

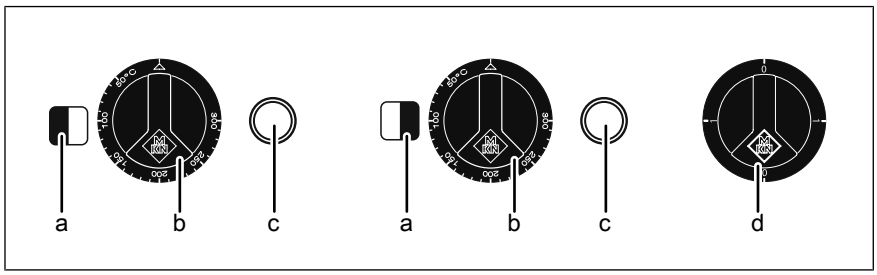
# Griddle plate, griddle pan



| Unit | Type of energy | Model | |
|---|---|---|---|
| Griddle plate, griddle pan | Electric | OPEGRP...<br>OPEGPF...<br>O7EGRP...<br>O7EGPF...<br>HLEGRP…<br>HLEGPF... | SLEGRP…<br>SLEGPF...<br>CVEGRP...<br>CVEGPF...<br>OIEGRP…<br>OIEGPF... |

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# Operating and display elements




a *Heat zone* identification
b *Temperature* control knob
c *Heating* indicator light
d *On/Off* control knob



2021126-21ABBE-E

**Manufacturer**

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

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

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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.<br>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 of warmer plates, containers and tins
- Drying cloths, paper or dishes
- Heating rooms
- As set-down area or working surface

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

## 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.

**Hot liquids**

**Risk of burns from hot liquids**

- Protect arms and hands by wearing suitable protective gloves.
- Observe the maximum filling quantity.

**Risk of scalding from hot oil**

- Protect arms and hands by wearing suitable protective gloves.
- Do not operate the unit without the receiver tank.

**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.
- Do not use the unit as a deep fat fryer.

**Risk of fire from overheating**

- Observe the unit during operation.

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**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.

**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.
- Only move an empty unit.

**Risk of a line breaking if subjected to high tensile load**

- Secure the unit with a chain as a strain relief for the power connection at the installation site so that no tensile load is applied to the power connection if the unit is moved.

**Improper cleaning**

**Risk of chemical burns from cleaning agent**

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

**Risk of falling on smooth floors**

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

**Risk of physical damage from improper cleaning**

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner or water jet.
- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the housing with highly abrasive sponges.
- Follow the instructions of the cleaning agent manufacturer.
- Do not shock cool the unit, for example with ice, iced water or water.
- Use only a stainless steel scraper or stainless steel spatula for cleaning.
- 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.
- Observe food processing regulations when keeping food warm.

**Improper use** **Risk of physical damage from improper use**

- Do not operate the unit outdoors.
- Use only original accessories.
- Train operators regularly.
- Do not heat food warmer plates or tins of preserved food.
- Observe the unit during operation.
- Do not use the frying surface as a heating surface for pots.
- Use appropriate cooking utensils.

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# 3 Description of the unit

## 3.1 Overview of the unit

### 3.1.1 Floor-standing unit

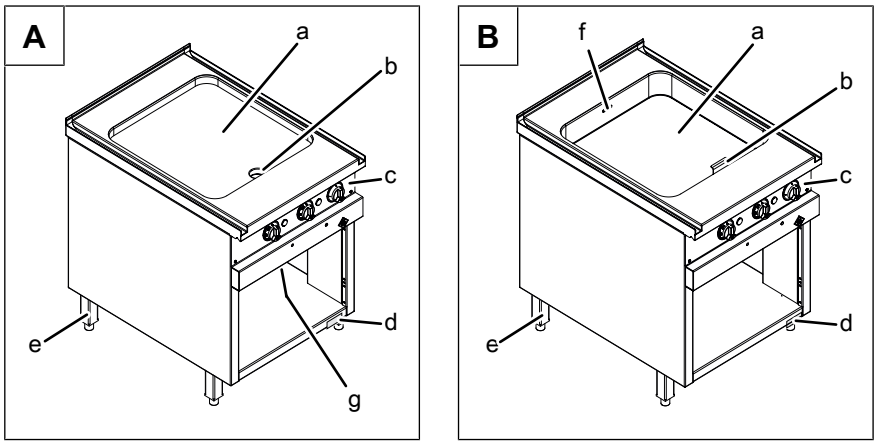



Image: A Griddle plate, B Griddle pan

a Frying surface
b Drain
c Control panel
d Nameplate
e Equipment leg
f *Maximum fill level* mark
g Collection container

### 3.1.2 Countertop unit

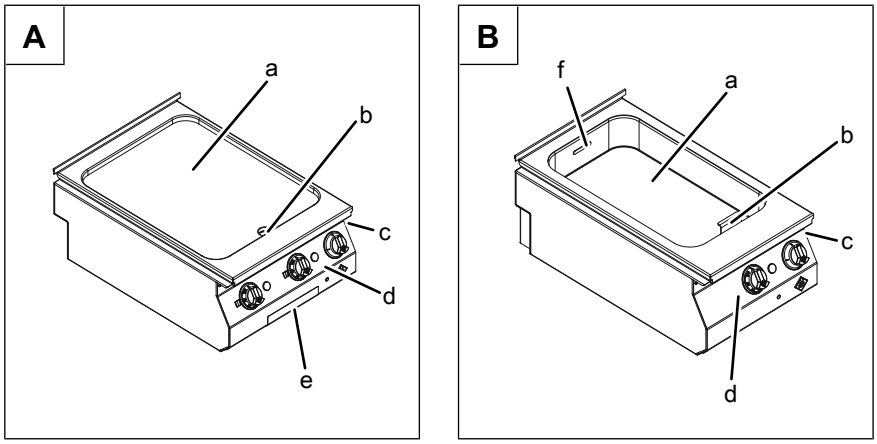



Image: A Griddle plate, B Griddle pan

a Frying surface
b Drain
c Nameplate
d Control panel
e Collection container
f *Maximum fill level* mark

### 3.1.3 Suspended unit

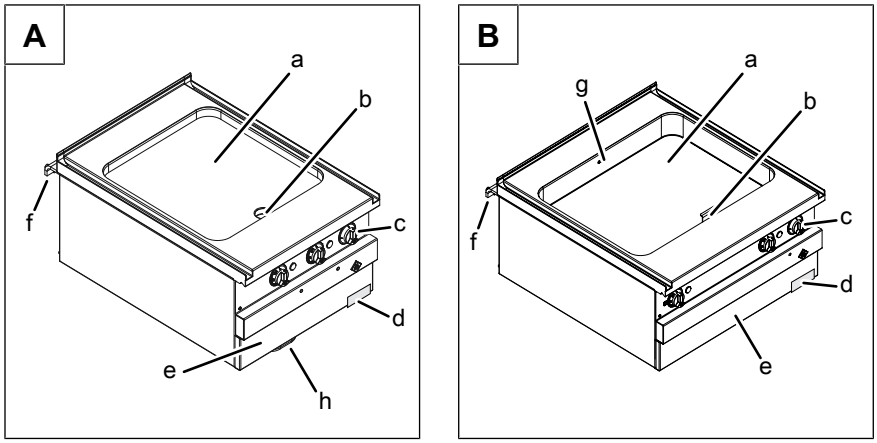



Image: A Griddle plate, B Griddle pan

a Frying surface
b Drain
c Control panel
d Nameplate
e Installation duct cover panel
f Suspension hooks
g *Maximum fill level* mark
h Collection container

## 3.2 Function of the operating and display elements

| Operating/display element | Symbol | Designation | Function |
|---|---|---|---|
| *On/Off* control knob | 0 | Off | Switch off the unit |
| | 1 | On | Switch on the unit |
| *Temperature* control knob | △ | Off | Heating element off |
| | 50 — 300 °C | Temperature | Set the heating element; adjustable temperature |
| *Heating* indicator light | | | Illuminates, if the heating element is active |

## 3.3 Operating temperature

| Quantity | Temperature |
|---|---|
| Small to medium quantity | 180 °C |
| Large quantity | 200 — 220 °C |

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# 4 Operating the unit

**CAUTION**
**Risk of burns from hot surfaces**

- Protect arms and hands by wearing suitable protective gloves.

## 4.1 Switching the unit on and off

### 4.1.1 Switching on

→ Turn the *On Off* control knob to "1".

↳ The unit is now on.

### 4.1.2 Switching off

→ Turn the *On Off* control knob to "0".

↳ The unit is now off.

## 4.2 Basic functions

### 4.2.1 Set the temperature

→ Set the *temperature* control knob to the desired temperature.

↳ The *heating* indicator light illuminates.

↳ The *heating* indicator light goes out when the set temperature is reached.

## 4.3 Burning-in a frying surface made of steel

A frying surface made of steel must be burnt-in before being used for the first time.

It is not necessary to burn-in a frying surface made of stainless steel.

Do not use margarine or butter to burn-in a frying surface.

**Requirements** Collection container inserted

1. Set the temperature to approximately 250 °C.
   ↳ The frying surface is heated.
2. After the set temperature has been reached, brush the frying surface thinly with commercially available frying oil.
3. Leave the frying surface to burn-in, until the surface is lightly browned.
4. Switch off the unit.
   ↳ The frying surface cools down.

5. After it has cooled down, clean the frying surface with a stainless steel spatula and kitchen paper.

↳ Repeat the burning-in process two to three times.

## 4.4 Frying

**ATTENTION**
**Risk of physical damage from extremely abrupt cooling**

Extremely abrupt cooling deforms the frying surface

- Do not place any frozen food to be cooked on the hot frying surface.

**Requirement** Frying surface cleaned

Collection container used

1. Close the drain.
2. Switch the unit on.
3. Set the temperature.

   ↳ The frying surface is heated.
4. After the set temperature has been reached, brush the frying surface thinly with frying fat or oil.
5. Place the food to be cooked on the hot frying surface.
6. Free the frying surface of frying residue after you have finished each frying process (see "Cleaning and caring for the unit").

## 4.5 Braising



**CAUTION**
**Risk of scalding from food that is cooking**

Do not exceed the *maximum fill level* mark

**Requirement** Frying surface cleaned

Collection container used

1. Close the drain.
2. Load in the food to be cooked and observe the *maximum fill level* mark.
3. Switch the unit on.
4. Set the temperature.
5. Stir occasionally during cooking.

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## 4.6 Emptying the collection container

**CAUTION**
**Risk of scalding from hot liquids**

- Allow the collection container to cool down before emptying it.
- Protect arms and hands by wearing suitable protective gloves.

**ATTENTION**
**Risk of physical damage from congealing fat**

Blockage of wastewater line and floor gutter is possible

- Do not empty the collection container with liquid fat into the sink or floor gutter.

1. Close the drain of the frying surface.
2. Remove the collection container carefully from the unit and empty it properly.
3. Remove the frying residue and wipe the collection container out with kitchen paper.
4. Insert the empty collection container.

## 4.7 Pausing and end of use

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

### 4.7.1 Short pause

**Requirements** The unit is on
Food being cooked has been removed from the frying surface

→ Turn the *Temperature* control knob to △.
↳ The *Heating* indicator light goes out.

### 4.7.2 Longer pause and end of use

**Requirements** The unit is on
Food being cooked has been removed from the frying surface

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

↳ The unit is now off.

# 5 Cleaning and caring for the unit

**CAUTION**
**Risk of burns from hot surfaces**

- Allow surfaces to cool prior to cleaning.

**ATTENTION**
**Risk of physical damage from extremely abrupt cooling**

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

**ATTENTION**
**Risk of physical damage from improper cleaning**

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

## 5.1 Preventing corrosion

- Keep the surfaces of the unit clean and with access to air.
- Remove lime, grease, starch and protein deposits.
- Only expose parts made from non-rusting steel to brief contact with highly acidic foods, spices, salts or the like.
- Avoid damaging the stainless steel surface with other metal items, for example steel spatulas or steel wire brushes.
- Prevent contact with iron and steel, for example steel wool and steel spatulas.
- Do not use bleaching or chlorine-containing cleaning agents.
- Clean contact surfaces with water.

### 5.1.1 Protecting a frying surface made of steel

A frying surface made of steel will corrode, if the burnt-in surface is damaged. This is not a deficiency in the unit but rather a characteristic of a frying surface made of steel.

- Ensure that the burnt-in surface is not damaged by cleaning or use.
- Do not use any scraping objects for cleaning.
- After intensive cleaning has been completed, repeat the burning-in process.

**Tip** In order to care for the rust protection, or if it has been worn away, apply a special care product or thin oil film.

## 5.2 Removing rust spots

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

## 5.3 Cleaning the housing

**ATTENTION**
**Risk of physical damage from improper cleaning**

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

**Requirement** Unit switched off and cooled down

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

## 5.4 Cleaning the frying surface between cooking processes

**CAUTION**
**Risk of burns from hot surfaces**

- Protect arms and hands by wearing suitable protective gloves.

The frying surface must be cleaned of frying residue between the frying processes.

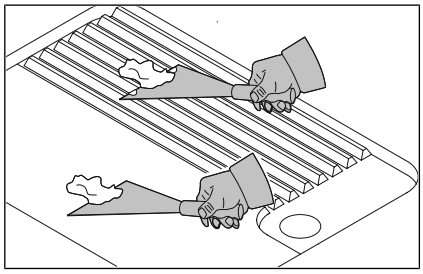


Image: Smooth and rippled frying surface

1. Clean the smooth frying surface with a smooth scraper. Clean the rippled frying surface with a rippled scraper.
2. Remove the loosened frying residue with kitchen paper.

## 5.5 Cleaning the frying surface

**CAUTION**
**Risk of burns from hot surfaces**

- Allow surfaces to cool prior to cleaning.

Remove stubborn frying residue when the frying surface is still warm (approx. 60 °C).

If there is heavy residue, clean the frying surface with a special stainless steel sponge (e.g. Spontex Spirinett) between cleaning.

**Requirement** Frying surface cooled down

1. Insert the empty collection container.
2. Pour warm water and mild cleaning agent onto the frying surface.
3. Allow this to soak in for several minutes.
4. Let the cleaning water drain away.
5. Empty the collection container and insert it again.
6. Clean the frying surface with a stainless steel spatula or stainless steel sponge.
7. Rinse with clear water and then dry.
8. Clean and dry the drain and drain pipe thoroughly with a bottle brush.
9. Grease the frying surface lightly with frying fat.
10. Empty the collection container.

**Tip** Dry the frying surface by heating it briefly.

## 5.6 Cleaning the drain

**Requirements** Unit switched off and cooled down
Frying surface cooled down
Frying surface cleaned
Empty collection container inserted

1. Clean the drain and discharge pipe thoroughly with a bottle brush.
2. Clean the drain and discharge pipe with clear water.
   ↳ Use a mild cleaning agent if required.
   ↳ Rinse thoroughly with clear water.
3. Wipe dry with a lint-free cloth.
   ↳ Ensure that no water remains in the drain.
4. Empty and clean the collection container (see "Cleaning and caring for the unit").

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## 5.7 Cleaning the collection container

**Requirement** Collection container cooled down and emptied

1. Remove the collection container from the unit.
2. Remove the frying residue and wipe the collection container out with kitchen paper.
3. Clean it with clear water and mild cleaning agent.
4. Dry the collection container and insert it again.

# 6 Troubleshooting

## 6.1 Cause of failure and the remedy

| Failure | Possible causes | Remedy |
|---|---|---|
| The unit does not react | Operating element is defective | • Disconnect the unit from the electric mains.<br>• Contact Customer service. |
| The unit does not heat up | Unit is defective | • Disconnect the unit from the electric mains.<br>• Contact Customer service. |
| | Power supply interrupted | • Contact the authorized technical personnel. |
| | *Output* control knob or heating element is defective | • Disconnect the unit from the electric mains.<br>• Notify Customer service. |
| | The unit is switched off | • Switch the unit on. |
| | *Output* control knob on "△" setting | • Set the output. |
| Insufficient heat output | Unit is defective | • Disconnect the unit from the electric mains.<br>• Contact Customer service. |
| | Mains phase missing | • Contact the authorized technical personnel. |

## 6.2 Nameplate

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

| | |
|---|---|
| Serial number (SN) | |
| Type number (TYP) | |

# 7 Carrying out maintenance

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

# 8 Disposal 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)

**Oil and fat** Residue that contains oil and fat must be collected in suitable containers and disposed of in accordance with the local disposal regulations.

**Cleaning agents** Dispose of leftover cleaning agents and cleaning agent containers in accordance with the information provided by the cleaning agent's manufacturer. Observe applicable regional regulations.

**Unit** In addition to valuable materials, used electrical and electronic equipment also contains harmful substances that were needed for their operation and safety.

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# 9 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 griddle pan |

| Unit number | | | | | | | |
|---|---|---|---|---|---|---|---|
| 0722507 | 0722509 | 0722513B | 10013254 | 10013255 | 10013256 | 10013257 | 10017558 |
| 10020178 | 1222507 | 1222509 | 1322507 | 1322509 | 1422507 | 1422509 | 1422513B |
| 1422515B | 1522507 | 2022507 | 2022509 | 2122507 | 2122509 | 3022507 | 3022509 |

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

- Directive 2011/65/EU (RoHS) dated 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
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

| Adduced basis for verification |
|---|
| EN ISO 12100:2010 |
| DIN EN 55014-1:2012-05 |
| EN 60335-1:2012 |
| EN 55014-2:2015 |
| EN 60335-2-38:2003/AC:2007 |

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, 05/05/2026

ppa. Peter Helm

Person authorised to compile the technical documents:

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

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 griddle plate |

| Unit number | | | | | | | |
|---|---|---|---|---|---|---|---|
| 0721126A | 0721127A | 0721130A | 0721131A | 0721134A | 0721139A | 0721141A | 0721143A |
| 0721143B | 0721144B | 0721145B | 0721149B | 0721150B | 0721151B | 0721158A | 0721159A |
| 0721160A | 0721172A | 0721174A | 0721175A | 10012549 | 10012551 | 10012552 | 10015004 |
| 10015005 | 10016559 | 10016560 | 10016561 | 10016950 | 10018364 | 10018365 | 10018366 |
| 10029889 | 10029890 | 10029891 | 10029892 | 10029893 | 10029894 | 10029895 | 1221103 |
| 1221103B | 1221130 | 1221130A | 1221130J | 1221131 | 1221131A | 1221134A | 1221135A |
| 1221135J | 1221136A | 1321103 | 1321103B | 1321130 | 1321130A | 1321131 | 1321131A |
| 1321135A | 1321136A | 1421126A | 1421127A | 1421130A | 1421131A | 1421134A | 1421139A |

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| Adduced basis for verification |
|---|
| EN ISO 12100:2010 |
| DIN EN 55014-1:2012-05 |
| EN 55014-2:2015 |
| EN 60335-1:2012 |
| EN 60335-2-38:2003/AC:2007 |

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, 05/05/2026

ppa. Peter Helm

Person authorised to compile the technical documents:

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

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## 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 griddle plate |

| Unit number | | | | | | | |
|---|---|---|---|---|---|---|---|
| 1421141A | 1421143B | 1421144B | 1421145B | 1421149B | 1421150B | 1421151B | 1421155B |
| 1421156B | 1421157B | 1421158B | 1421159B | 1421160B | 1421164B | 1421165B | 1421166B |
| 1421167B | 1421168B | 1421169B | 1421172B | 1421173B | 1421176B | 1421177B | 1421178B |
| 1521126A | 1521134A | 1521149A | 1521150A | 1521151A | 2021126 | 2021126A | 2021127 |
| 2021127A | 2021130 | 2021130A | 2021131 | 2021131A | 2021134A | 2021139A | 2021141A |
| 2121126 | 2121126A | 2121127 | 2121127A | 2121130 | 2121130A | 2121131 | 2121131A |
| 2121134A | 2121139A | 2121141A | 2221115 | 2221143B | 2221144B | 2221145B | 2221155B |
| 2221156B | 2221157B | 2221179B | 2221180B | 3021126A | 3021127A | 3021130A | 3021131A |
| 3021139A | 3021141A | | | | | | |

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

- Directive 2011/65/EU (RoHS) dated 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
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

| Adduced basis for verification |
|---|
| EN ISO 12100:2010 |
| DIN EN 55014-1:2012-05 |
| EN 55014-2:2015 |
| EN 60335-1:2012 |
| EN 60335-2-38:2003/AC:2007 |

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, 05/05/2026

ppa. Peter Helm

Person authorised to compile the technical documents:

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

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