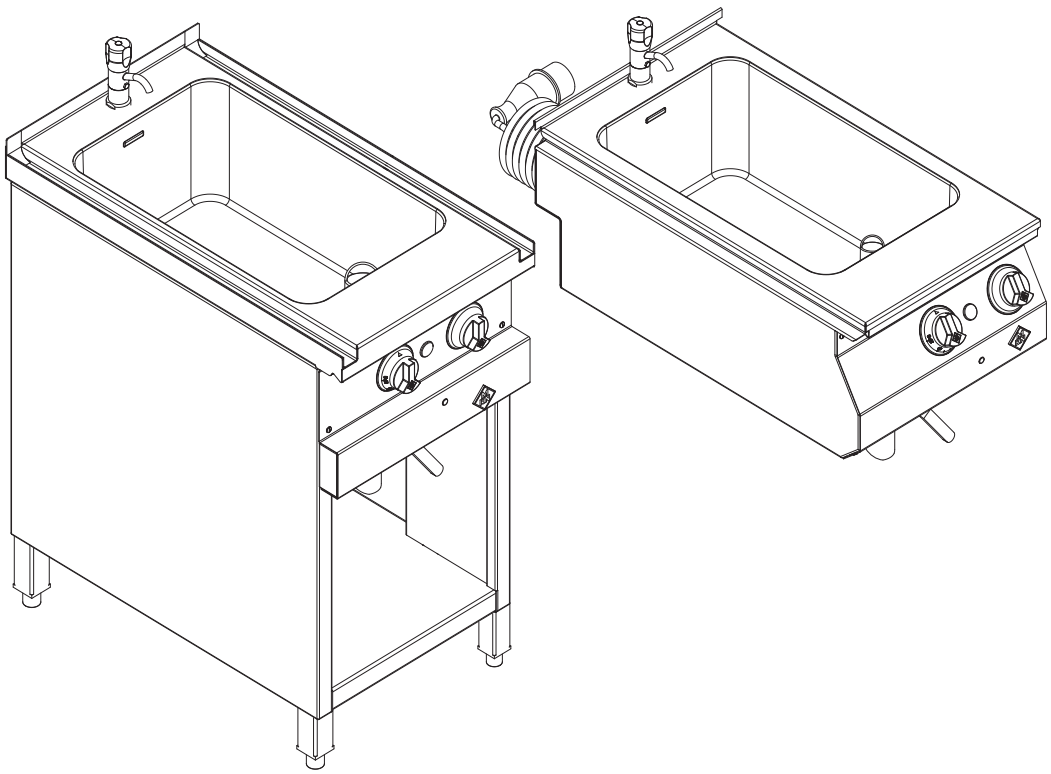
Read the operating instructions prior to commissioning

Operating instructions

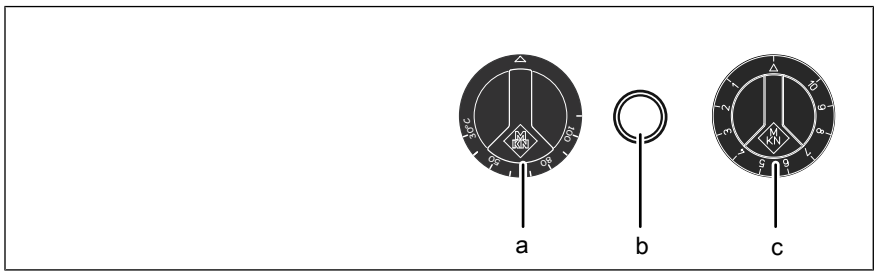
Cooking bath



Unit	Type of energy	Unit type	Model
Cookmarie	Electric	Floor-standing unit	OPEKMA1+ O7EKMA1+ HLEKMA1+
		Countertop unit	SLEKMA1+
		Built-in unit	EBEKMA1+

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Operating and display elements



a *Temperature* control knob
b *Heating* indicator light
c *Output* control knob

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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 for cooking food and keeping it warm.

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

- Drying cloths, paper or dishes
- Deep-frying
- Heating acids, alkaline solutions or other chemicals
- Heating preserved food
- Heating flammable liquids
- Heating rooms
- As set-down area or working surface
- Storing supplies
- Thawing of frozen food
- Defrosting food or heating it up
- Melting of fats and salts

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

- USA
- Canada

1.3 Guarantee, warranty and liability

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

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

2 Safety information

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

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

Operation

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

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

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

Hot surfaces

Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
- Do not touch heating elements, hot surfaces or accessories immediately after use.
- Allow surfaces to cool prior to cleaning.

Hot liquids

Risk of burns from hot liquids

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

Risk of chemical burns from evaporating cleaners

- Follow the instructions of the cleaning agent manufacturer.

Risk of burns from steam

- Protect arms and hands by wearing protective gloves.
- Open the drain valve carefully and empty the unit.

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.

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- 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 to the building with a chain for strain relief on the connection lines, so that there is no stress on the connection lines, if the unit moves. The strain relief must be designed for a tensile load of at least 0.6 kN.

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 or slippery floor

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

Risk of physical damage from improper cleaning

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner or water jet.
- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the housing with highly abrasive sponges.
- Follow the instructions of the cleaning agent manufacturer.
- Do not cool shock the unit by cooling it abruptly.
- 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.
- Operate the unit only by hand.

3 Description of the unit

The unit is intended for universal use in commercial kitchens for cooking food. The unit may only be used for cooking food with suitable liquids.

3.1 Overview of the unit

3.1.1 Floor-standing unit

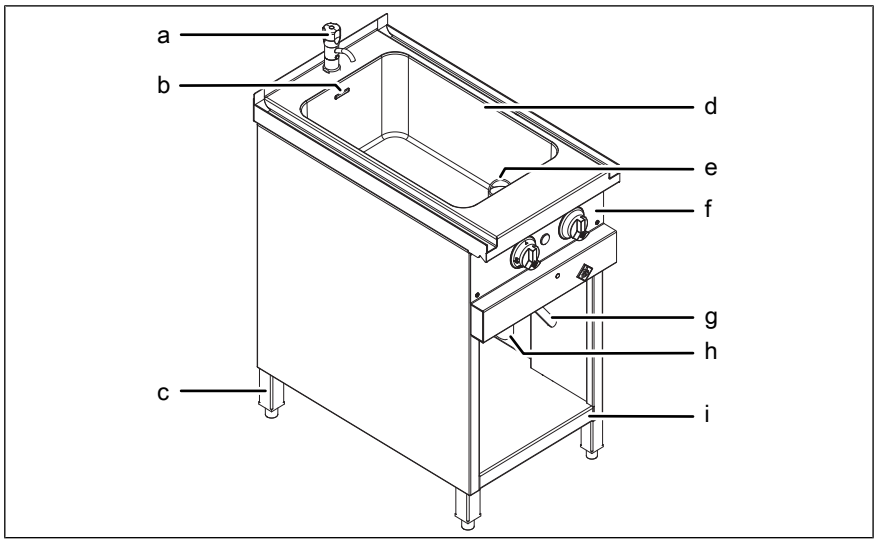


Image: Cookmarie

a Water inlet tap
b *Maximum fill level* mark
c Equipment leg (optional)
d Basin
e Drain plug (optional)
f Control panel
g Shut-off valve
h Drain
i Nameplate

3.1.2 Countertop unit

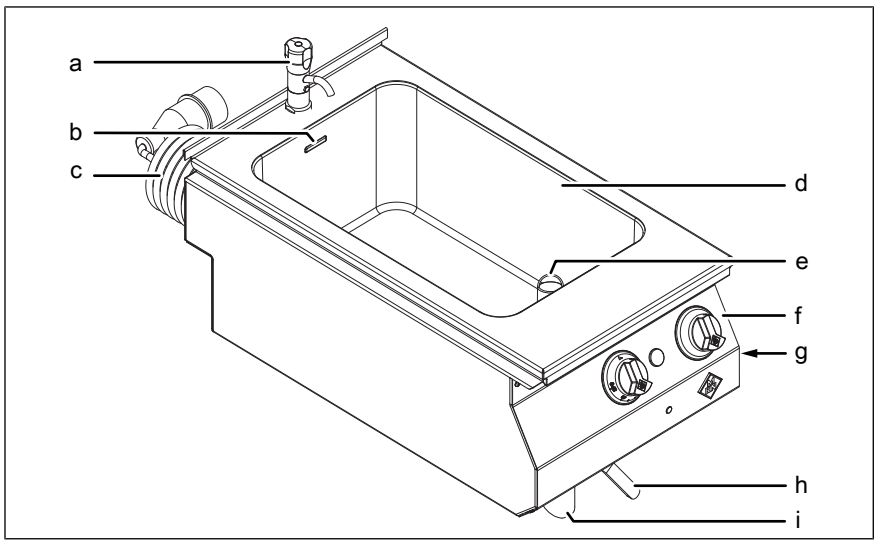


Image: Cookmarie

a Water inlet tap
b *Maximum fill level* mark
c Supply line
d Basin
e Drain plug (optional)
f Control panel
g Nameplate
h Shut-off valve
i Drain

3.1.3 Built-in unit

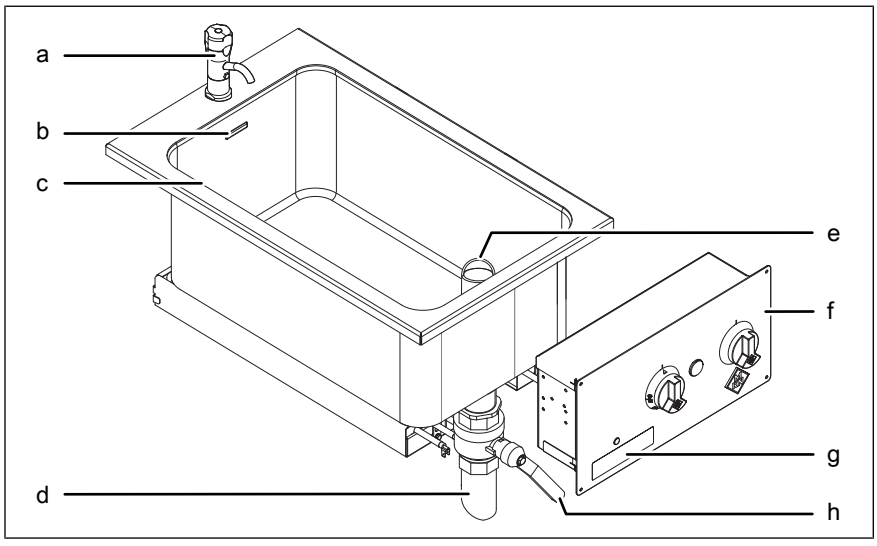


Image: Cookmarie

a Water inlet tap
b *Maximum fill level* mark
c Basin
d Drain
e Drain plug (optional)
f Control panel
g Nameplate
h Shut-off valve

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3.2 Function of the operating and display elements

Symbol	Operating/display element	Function
△	*Output* control knob	• Switch off the unit.
1 — 10		• Set the output.
△	*Temperature* control knob	• Switch off the heating.
30 °C — 110 °C		• Set the temperature.
◯	*Heating* indicator light	• Illuminates when heating is active.

4 Operating the unit

4.1 Tips for use

- Use suitable cooking utensils.
  - Suitable cooking utensils are those made of perforated stainless steel with a flat bottom.
- Avoid overcooking.
- Use residual heat by switching off early.

4.2 Basic functions

4.2.1 Setting 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.

4.2.2 Adjusting the output

Requirement The unit is on

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

4.3 Switching the unit on and off

4.3.1 Switching on

Requirement Unit ready for use

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

↳ The unit is on.

4.3.2 Switching off

1. Turn the *Output* control knob to the "△" setting.

↳ The unit is off.

4.4 Loading in the water

Be aware of the change in the fill level when the cooking insert is loaded.

Do not salt water until it reaches boiling temperature.

As a result, the salt dissolves immediately and is not deposited at the bottom first.

Salt on the floor can lead to corrosion.

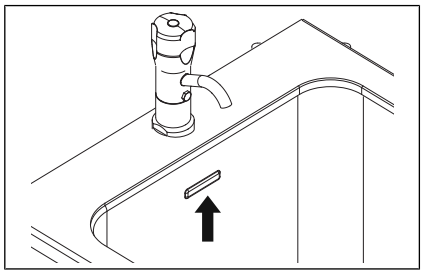


Image: *Maximum fill level* mark

Requirements Drain closed
Unit prepared

1. Open the water inlet tap.
2. Load with water to just below the *maximum fill level* mark.
3. Close the water inlet tap.

4.5 Cooking

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.

CAUTION
Risk of scalding from food that is cooking

Do not exceed the *maximum fill level* mark

Adding cold liquid or water during cooking increases the cooking time.

4.5.1 Cooking without the cooking insert

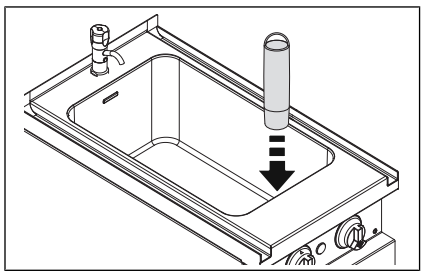


Image: Inserting the drain plug

Requirement Unit ready for use

1. Insert the drain plug.
   ↳ Drain should not be clogged with food being cooked.
2. Add liquid.
3. Load in the food to be cooked.
   ↳ Observe the *Maximum fill level* mark.
4. Switch on the unit (see "Switching the unit on and off").
5. Set the temperature (see "Basic functions").
   ↳ The unit heats up.
   ↳ The *Heating* indicator light illuminates.
   ↳ Set temperature is reached.
   ↳ The *Heating* indicator light goes out.
6. Cook the food as desired.
   ↳ Bring the food quickly at full load to its cooking point.
   ↳ Bring delicate food slowly and gently at partial load to its cooking point.
7. Stir occasionally during cooking.
   ↳ The heat is distributed more evenly.
   ↳ The food being cooked does not burn.
8. Remove foam if necessary.
9. Switch off the heating.
   ↳ Unit cools down.
10. Remove the food being cooked.
11. Switch off the unit.
12. Empty the unit.
13. Remove the drain plug.
14. Clean the unit (see "Cleaning and caring for the unit").

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4.5.2 Cooking with the cooking insert

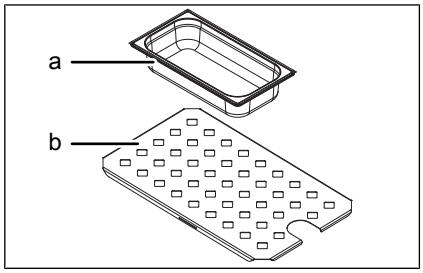


Image: Equipment

a Cooking insert (optional)
b Base shelf (optional)

Requirement Unit ready for use

1. Insert the base shelf.
2. Add liquid.
3. Load the food to be cooked into the cooking insert.
4. Insert the cooking insert.
   ↳ Observe the *Maximum fill level* mark.
5. Switch on the unit (see "Switching the unit on and off").
6. Set the temperature (see "Basic functions").
   ↳ The unit heats up.
   ↳ The *Heating* indicator light illuminates.
   ↳ Set temperature is reached.
   ↳ The *Heating* indicator light goes out.
7. Cook the food as desired.
   ↳ Bring the food quickly at full load to its cooking point.
   ↳ Bring delicate food slowly and gently at partial load to its cooking point.
8. Remove foam if necessary.
9. Switch off the heating.
   ↳ Unit cools down.
10. Remove the cooking insert with the lifting hook.
11. Remove the food being cooked.
12. Remove the base shelf with the lifting hook.
13. Switch off the unit.
14. Empty the unit.
15. Clean the unit (see "Cleaning and caring for the unit").

4.6 Emptying the unit

CAUTION
Risk of scalding from hot liquids

- Protect arms and hands by wearing suitable protective gloves.
- Use heat-resistant containers with handles and lockable lids for transportation.

4.6.1 Emptying the unit with a ladle

Requirement Unit switched off

1. Make a suitable container ready.
2. Load the food being cooked into the container with the ladle.

4.6.2 Emptying the unit from the bottom

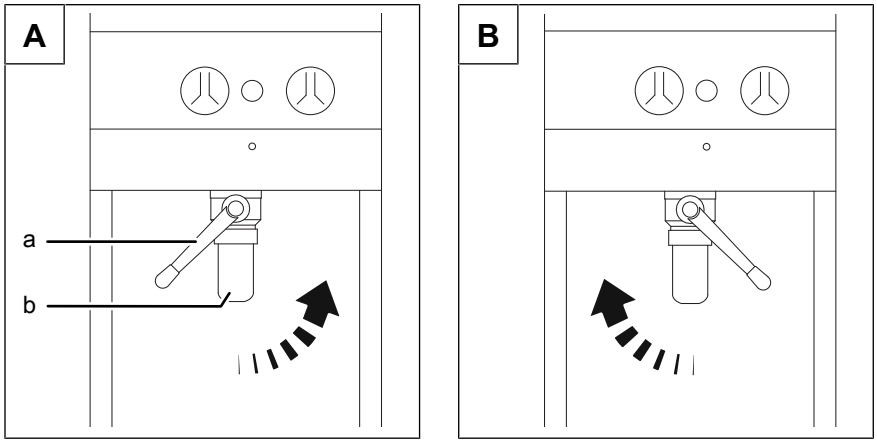


Image: Opening drain (A), closing drain (B)

a Shut-off valve b Drain

Requirement Unit switched off
Unit has cooled down
Drain closed

1. Place a suitable container underneath.
2. Turn the shut-off valve slowly clockwise.
   ↳ The drain opens.
   ↳ The basin is emptied.
   ↳ Use a suitable line for emptying.
3. Turn the shut-off valve anticlockwise.
   ↳ The drain closes.
4. Carefully remove and empty the container.

4.7 Pausing and end of use

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

1. Turn the *Output* control knob to the "△" setting.
2. Turn the *Temperature* control knob to the "△" setting.
   ↳ Unit cools down.
3. Empty the basin (see "Emptying the water").
4. Clean the unit (see "Cleaning and caring for the unit").

4.7.1 Perform a hygiene flush after an extended period of idleness

For reasons of hygiene, flush the water lines in the unit and on-site water lines before using the unit.

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.

5.2 Removing rust spots

- Remove fresh rust spots immediately 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.

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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

1. Clean the housing with warm water and commercially available cleaning agents.
2. Rinse thoroughly with clear water to neutralise cleaners.
3. Wipe dry with a lint-free cloth.

5.4 Cleaning the basin

Requirement Unit switched off and cooled down
Water drained

1. Clean the basin with clear water.
   ↳ Use a mild cleaning agent if required.
   ↳ Rinse thoroughly with clear water.
2. Wipe dry with a lint-free cloth.
3. Empty the water.
4. Close the drain.
   ↳ Ensure that no water remains in the drain.
5. Dry the basin by heating it briefly.

5.5 Cleaning the drain

Requirement Unit switched off and cooled down
Basin emptied

1. Open the drain.
2. Clean the drain thoroughly with a bottle brush.
3. Clean the drain with clear water.
   ↳ Use a mild cleaning agent if required.
   ↳ Rinse thoroughly with clear water.
4. Wipe dry with a lint-free cloth.
5. Close the drain.
   ↳ Ensure that no water remains in the drain.

5.6 Decalcifying the unit

If it is operated with hard water, decalcify the basin regularly to prevent damage to the unit.

Use a commercially available decalcifying agent to decalcify the basin.

Requirement Unit switched off and cooled down

Basin emptied and cleaned

Drain closed

1. Use the decalcifying agent in accordance with the manufacturer's instructions for use.
2. Empty the water and decalcifying agent (see "Operating the unit").
3. Rinse thoroughly with clear water.
4. Inspect the basin for calcium residue.
   ↳ Repeat the decalcifying process if necessary.
5. Empty the water.
6. Wipe dry with a lint-free cloth.
7. Close the drain.
   ↳ Ensure that no water remains in the drain.
8. Dry the basin by heating it briefly.

5.7 Inspecting the unit

5.7.1 Performing a visual inspection

ATTENTION
Risk of physical damage from improper inspection

- Inspect in accordance with the inspection intervals.
- Has inspection 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.

Requirement Unit switched off and cooled down

Basin emptied and cleaned

Drain closed

→ Inspect the housing, basin and drain regularly for deformation and damage.

↳ Visual inspection has been performed.

6 Troubleshooting

6.1 Cause of failure and the remedy

Failure	Possible causes	Remedy
The unit does not heat up	Unit defective	• Disconnect the unit from the electric mains. • Contact Customer service.
	Output control knob on setting "△"	• Switch on the unit.
	Temperature control knob on setting "△"	• Set the temperature.
	Power supply interrupted	• Connect the unit to the electric mains.
	Heating temperature control knob is defective	• Disconnect the unit from the electric mains. • Contact Customer service.
Insufficient heat output	Heating temperature control knob is defective	• Disconnect the unit from the electric mains. • Contact Customer service.
	Mains phase missing	• Disconnect the unit from the electric mains. • Contact Customer service.
The *Heating* indicator light does not illuminate	The *Heating* indicator light is defective	• Disconnect the unit from the electric mains. • Contact Customer service.

6.2 Nameplate

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

Serial number (SN)	
Type number (TYP)	

7 Carrying out maintenance

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

8 Dispose of unit in an environmentally responsible manner

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

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

We are a registered manufacturer at the **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.

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

9 Manufacturer's declaration

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 cooking bath

Unit number							
0722603	10012548	10013198	10013213	1022603	1222603	1322603	1422603
1522603	2022603	2122603					

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
- 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 60335-2-47:2003/A11:2012

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

Translation from the original document • 2022603--0KODE-A

Wolfenbüttel, 06/09/2022

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:

Description of the unit
Unit for cooking food in commercial applications

Unit type
Electric cookmarie

Type number							
0722603	10012548	10013198	10013213	1022603	1222603	1322603	1422603
1522603	2022603	2122603					

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
- 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
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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

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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, 06/09/2022

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