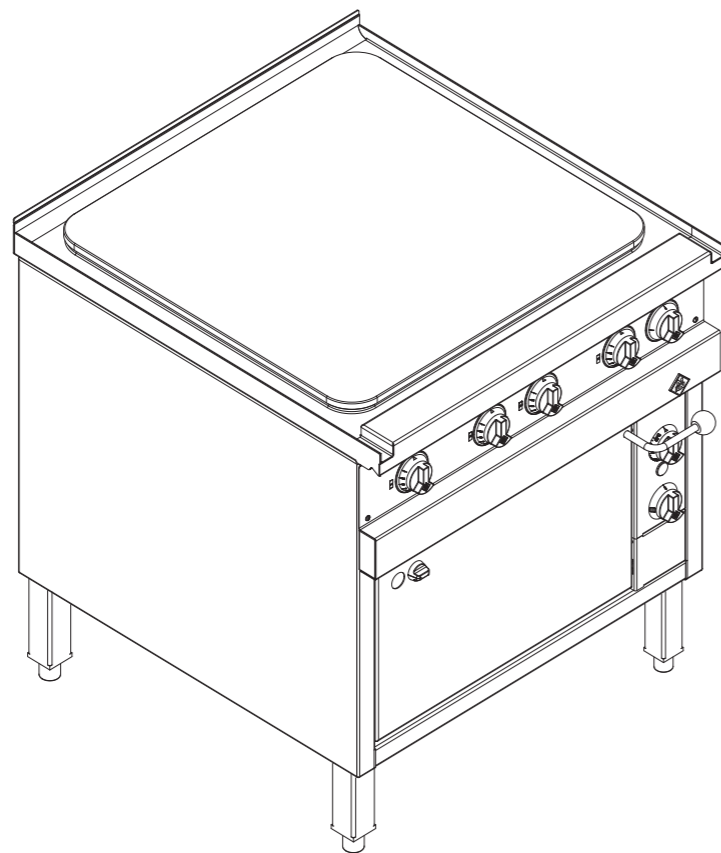




Read the operating instructions prior to commissioning

Operating instructions

Cooker with baking oven

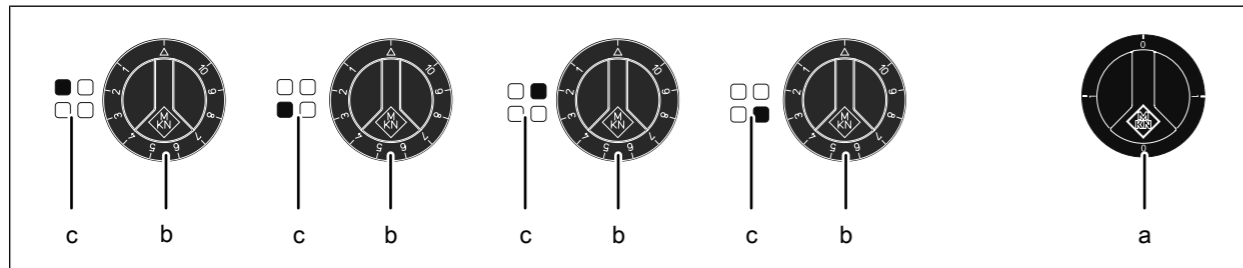


To see the operating and display elements, fold out the page.

Unit	Type of energy	Unit type	Model
Cooker with large hob and baking oven	Electric	Floor-standing unit	OPEHEG4EB O7EHEG4EB

Operating and display elements

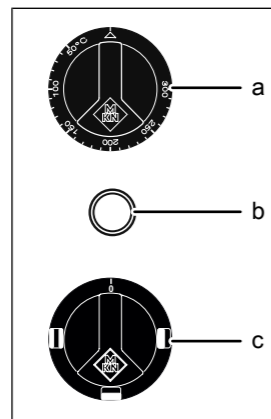
Cooker



a On Off control knob
b Output control knob

c Heat zone identification

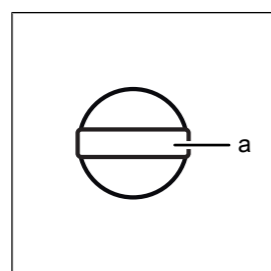
Baking oven



a Temperature control knob
b Heating indicator light

c Heating control knob

Cooking zone door



a Extractor hood control knob

Manufacturer

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1 Introduction

1.1 About this manual

Figures All figures in this manual are intended as examples. Discrepancies between these and the actual unit can arise.

Target group The target group of the instruction manual is the operator, who is entrusted with the operation, cleaning and care of the unit.

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.

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:

- 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
- Frying directly on the bottom of the cooking zone
- Storing supplies
- As set-down area or working surface
- Using the cooking zone door as a standing or depositing 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.
- Open the cooking zone door only by means of the door handle.
- Do not place any pot lids or utensils on the cooking surface.
- Remove containers and baking sheets only with suitable protective gloves or potholders.

Hot liquids Risk of chemical burns from evaporating cleaners

- Follow the instructions of the cleaning agent manufacturer.
- Allow the cooking so to clean to a temperature below 60 °C and then clean.

Risk of burns from steam

- Protect arms and hands by wearing protective gloves.
- Open the extractor hood carefully.
- Do not look into the extractor hood.
- Do not hold hands in front of the extractor hood.
- First open the cooking zone door slightly and allow the steam to escape. Then open the cooking zone door completely.

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.
- Do not store any combustible objects or plastic containers in the cooking zone.

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, CO₂ 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.

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 injury from improper cleaning

- Clean the cooking zone carefully. The cooking zone sensor protrudes into the cooking zone.

Risk of physical damage from improper cleaning

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner.
- 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.
- Clean the cooking zone carefully. The cooking zone sensor protrudes into the cooking zone.
- Use only a stainless steel scraper or stainless steel spatula for cleaning.

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.
- 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 surface.
- Do not fry directly on the bottom of 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.

The frying and baking oven operates with top and bottom heating in a closed cooking zone.

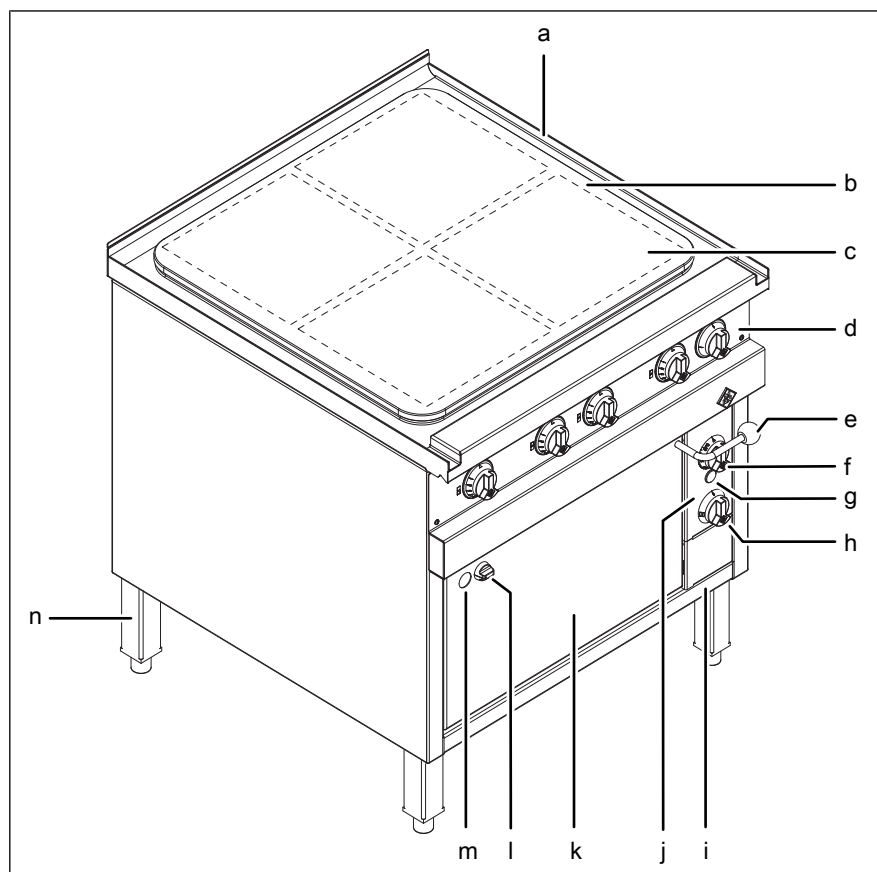


Image: Cooker with baking oven

- | | | | |
|---|--|---|------------------------------|
| a | Discharge channel | h | Heating mode control knob |
| b | Hotplate | i | Nameplate |
| c | Heat zone (illustrated as a dashed line) | j | Control panel of baking oven |
| d | Control panel of cooker | k | Door of baking oven |
| e | Handle for door of baking oven | l | Extractor hood control knob |
| f | Temperature control knob | m | Extractor hood |
| g | Heating indicator light | n | Equipment leg (optional) |

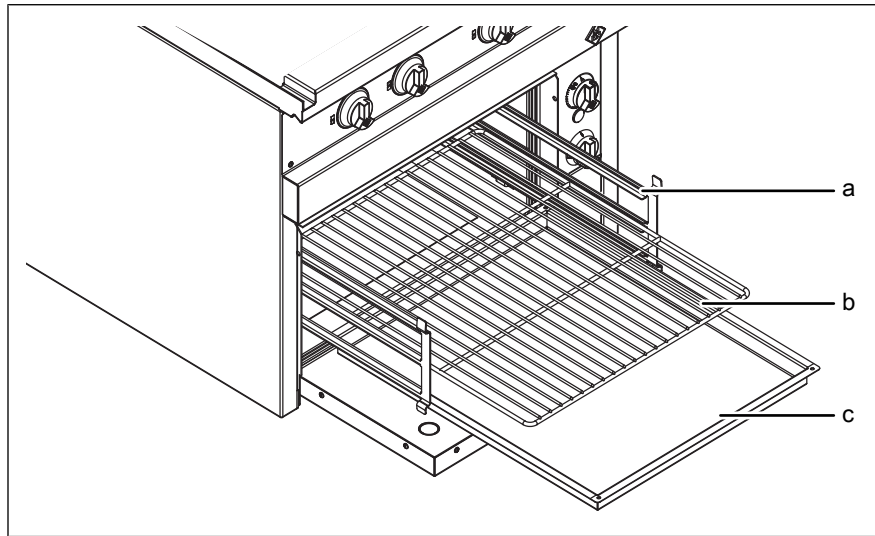


Image: Cooker with baking oven, door open

a Slide-in rail
b Grate

c Baking tray

3.2 Function of the operating and display elements

3.2.1 Function of the operating and display elements for the cooker

Operating/display element	Symbol	Designation	Function
On Off control knob	0	Off	Switch off the unit
	1	On	Switch on the unit
Output control knob	△	Off	Heating element Off
	1 — 10	Output	Set the heating element output

3.2.2 Function of the operating and display elements for the baking oven

Symbol	Operating/display element	Function
"0"	<i>Heating mode</i> control knob	• Switch off the baking oven.
		• Select Top heating.
		• Select Bottom heating.
		• Select Top and bottom heating.
△	<i>Temperature</i> control knob	• Switch off the heating.
50 °C — 300 °C		• Set the temperature.
	<i>Heating</i> indicator light	• Illuminates when heating is active.

3.2.3 Function of the operating and display elements for the baking oven door

Operating and display element	Symbol	Function
Extractor hood control knob		Channelling out steam

3.3 Size of baking oven



The fill quantity depends on the model.

Model (see nameplate)	Size of baking oven
OPEHEG4EB	2/1 GN
O7EHEG4EB	1½ GN

4 Operating the cooker



CAUTION

Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
-



CAUTION

Risk of scalding from hot steam or hot food 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.
-



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.
 - 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.
- The shape and size of the cooking utensils can be freely selected.
- Avoid overcooking.
- Place the lid on when cooking.
- Switch off heating zones that are not required.
- Use residual heat by switching off early.

4.2 Switching the cooker 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.

4.3 Burning-in the heating zone



Smoke can develop when particles are incinerated on the heat zone.

- Ventilate the room well.



Heat up the heat zone to full load during the initial commissioning in order to eliminate unpleasant smells.

1. Switch the unit on.
2. Turn the *output* control knob to full load.
 - ↳ The heat zone is heated.
 - ↳ Repeat the process in the same way for further heat zones.
3. Heat the heat zone for approx. 10 minutes without cooking utensils.
 - ↳ Maximum heating produces a bluish discoloration of the material.
4. Turn the *output* control knob to the "△" setting.
 - ↳ The heat zone cools down.
 - ↳ Repeat the process in the same way for further heat zones.
5. Switch off the unit.
6. Clean the heat zones (see "Cleaning the unit").

4.4 Basic functions



CAUTION
Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.

The following work must be carried out before the initial commissioning:

→ Burn in the hotplate made of steel.

4.4.1 Adjusting the output



The large cooktop is divided into two or four identical heat zones. Each heat zone can be adjusted individually.

The heat output can be adjusted infinitely from 0 — 100 % with the *output* control knob.

Control setting	Triangle	1	2	3	4	5	6	7	8	9	10
Output (%)	△	10	20	30	40	50	60	70	80	90	100

The temperature range extends from 0 — 420 °C.

Requirement The unit is switched on

1. Select the heat zone.
 2. Set the *output* control knob to the desired output.
- ↳ The heat zone warms up.

4.5 Cooking



CAUTION

Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
-



CAUTION

Risk of scalding from hot steam or hot food 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.
-

Cooking encompasses a number of cooking modes, such as for example cooking, frying and braising.

Requirement Heat zone cleaned

1. Switch the unit on.
2. Select the heat zone.
3. Place cooking utensil on the heat zone.
 - ↳ Distribute a larger cooking utensil evenly over several heat zones.
4. Set the output.
 - ↳ The heat zone is heated.
 - ↳ The cooking utensil is heated.
5. Put the food to be cooked into the cooking utensil.
6. Depending on the desired cooking mode, continue with the cooking of the food.
7. Turn the *output* control knob to the "△" setting.
 - ↳ The heat zone cools down.
 - ↳ The cooking utensil cools down.
8. Remove the cooking utensil from the heat zone.
9. Switch off the unit.

5 Operating the baking oven



CAUTION
Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.



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

If the ship is rolling from side to side, only operate the baking oven with the door lock closed.

5.1 Tips for use

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

- Use suitable cooking utensils.
 - Suitable cooking utensils are resistant to deformation and abrasion caused by the effect of heat.
 - Suitable cooking utensils are those made of metal, such as for example steel, stainless steel, copper or cast iron.
 - Suitable cooking utensils are those made of heat-resistant glass or special ceramics (usually glazed).
- Use residual heat by switching off early.

5.2 Switching the baking oven on and off

5.2.1 Switching on

Requirement Unit ready for use

1. Turn the *Temperature* control knob to the desired temperature.
 2. Turn the *Heating mode* control knob to the desired heating mode.
- ↳ The oven is now on.
- ↳ The baking oven heats up to the selected temperature.

5.2.2 Switching off

1. Turned the *Temperature* control knob to "0".
 2. Turned the *Heating mode* control knob to "0".
- ↳ The baking oven is now off.
- ↳ Unit cools down.

5.3 Basic functions



CAUTION

Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.

The following work must be carried out before the initial commissioning:

→ Burn in the bottom of the cooking zone.

5.3.1 Burning-in the bottom of the cooking zone



Heat the baking oven to full load during the initial commissioning in order to eliminate unpleasant smells.



Smoke can develop when particles are incinerated on the heat zone or in the cooking zone of the baking oven.

- Ventilate the room well.

Requirement Unit ready for use

Baking tray and grate removed from the cooking zone

1. Turn the *Heating mode* control knob to "Top heating and bottom heating".
2. Set the *Temperature* control knob to "300 °C".
 - ↳ The baking oven heats up.
3. Heat the baking oven for approximately 10 minutes.
 - ↳ Maximum heating produces a bluish discoloration of the bottom.
4. Turn the *Temperature* control knob to the "0" position.
5. Turn the *Heating mode* control knob to the "0" position.
 - ↳ The baking oven cools down.
6. Clean the baking oven (see "Cleaning the unit").
 - ↳ The baking oven is ready.

5.3.2 Setting the operating mode

Requirement Unit ready for use

→ Set the *Heating mode* control knob to the desired heating mode.

5.3.3 Setting the temperature



CAUTION

Risk of scalding from hot steam or hot food 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.

→ 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.

5.3.4 Setting preheating

The correct temperature is important for the different cooking modes of baking.

Requirement Unit ready for use

1. Set the *Heating mode* control knob to the desired heating mode.
2. Set the *Temperature* control knob to the desired temperature.

↳ The *Heating* indicator light illuminates.

↳ The unit heats up.

↳ Once the set temperature is reached, heating switches off.

↳ The *Heating* indicator light goes out.

↳ The unit is preheated.

5.4 Channeling out steam



CAUTION

Risk of scalding from steam

Hot steam poses a risk of scalding when opening the cooking zone door or extractor hood.

- Protect arms and hands by wearing suitable protective gloves.
- First open the cooking zone door slightly and allow the steam to escape. Then open the cooking zone door completely.
- Open the extractor hood carefully.
- Do not look into the extractor hood.
- Do not hold hands in front of the extractor hood.

When preparing meals that contain water, intense vapour or steam can form due to high temperature.

Before opening the door, the vapour or steam must escape from the cooking zone during or after finishing cooking.

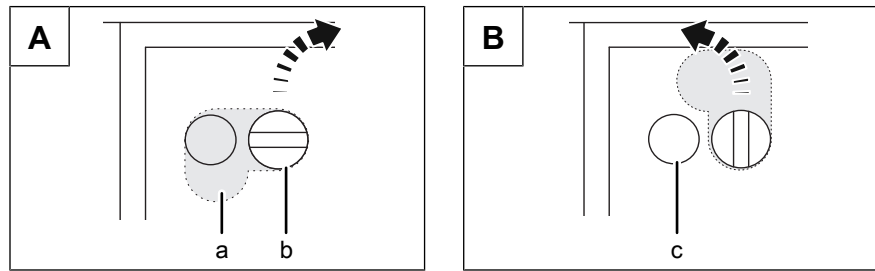


Image: A Opening, B Closing

- a Extractor hood cover (illustrated as a dashed line)
- b *Extractor hood* control knob
- c Opening extractor hood

Requirement Extractor hood closed

1. Turn *extractor hood* control knob.
 - ↳ Extractor hood is open.
 - ↳ The steam escapes.
2. Turn back *extractor hood* control knob.
 - ↳ Extractor hood is closed.

5.5 Baking



CAUTION Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.



Leave the cooking zone door closed during baking.

If the temperature in the cooking zone drops below the selected temperature, the baking oven heats up again automatically.

Steam is generated when the food being cooked contains a large amount of water. It can be removed from the cooking zone by opening the extractor hood.

If the food being cooked requires a moist climate, e.g. bread, place a heat-resistant dish with water in the cooking zone.

Requirement The unit is switched on

1. Prepare the food to be cooked on a baking tray, grate or suitable cooking utensil.
2. Preheat the baking oven (see "Basic functions").
3. Open the cooking zone door.

4. Push the baking tray or grate into the slide-in rails.
 - ↳ Put a suitable cooking utensil onto the grate and push it into the slide-in rails.
5. Close the cooking zone door.
6. Steam arising during the cooking time can be discharged from the baking oven.
7. Open the extractor hood with the *Extractor hood* control knob.
 - ↳ The steam escapes.
 - ↳ The food being cooked and baked undergoes a gentle baking process.
8. Open the cooking zone door.
9. If necessary, carry out sampling before baking is ended.
 - ↳ Close the cooking zone door and continue to cook the food as required.
10. Switch off the baking oven (see "Switching the unit on and off").
11. Remove the food being cooked.
12. If necessary, remove the baking tray or grate.
13. Close the cooking zone door.
14. Clean the unit (see "Cleaning and caring for the unit").

6 Pausing and end of use

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

7 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.

ATTENTION

Risk of physical damage through penetration of water

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

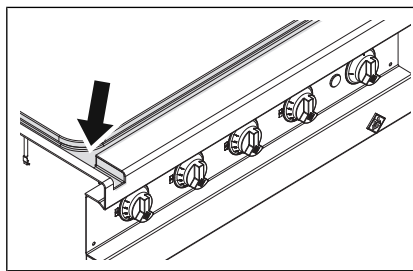


Image: Discharge channel

7.1 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.

7.2 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.

7.3 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.

7.4 Cleaning heat zone



CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.
-

ATTENTION

Risk of physical damage from improper cleaning of the surface

- Do not use abrasive cleaners or cloths.
 - Do not use grill cleaners.
-



If there is an extended pause in use, clean the hotplate and apply commercially available cooking oil thinly.



Remove stubborn contamination from a warm heat zone (approx. 60 °C).

Requirement Unit switched off
Heat zone cooled down

1. Wipe off light contamination with a damp cloth.
↳ Use a mild cleaning agent.
2. Remove heavy contamination with a stainless steel spatula or stainless steel sponge.
3. Rinse with clear water and then dry.

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.

7.5 Cleaning the baking oven



CAUTION
Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.



CAUTION
Risk of injury from improper cleaning

- Clean the cooking zone carefully, since the temperature sensor protrudes into the cooking zone.

ATTENTION
Risk of physical damage from improper cleaning

- Be sure not to damage the temperature sensor during cleaning.

Do not remove the unit's discoloration.

Requirement Unit switched off and cooled down

1. Open the cooking zone door.
2. Remove pots, pans and baking formers from the cooking zone.
3. Remove baking tray and grate from the cooking zone.
4. Unhook the slide-in rail by lifting it upwards out of the support eyes.
5. Clean the cooking zone, slide-in rail, baking tray and grate with warm water and a commercially available detergent.
6. If there is heavy contamination, clean the cooking zone, slide-in rail, baking tray and grate with oven cleaner.
7. Rinse thoroughly with clear water to neutralise cleaners.
8. Wipe dry with a lint-free cloth.
9. Hook the slide-in rail into the support eyes.
10. Push the baking tray and grate into the slide-in rail.
11. Set the *Heating mode* control knob to "Top and bottom heating".
12. Set the *Temperature* control knob to about 50 °C.
 - ↳ The Heating indicator light illuminates.
 - ↳ The unit heats up.
 - ↳ The cooking zone dries.
13. After several minutes turn the *Temperature* control knob to the "0" position.
14. Turn the *Heating mode* control knob to the "0" position.
 - ↳ The unit is now off.
 - ↳ Unit cools down.

Tip Dry the baking oven by heating it briefly.

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.

7.6 Cleaning the seal of the cooking zone door



CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.
-

ATTENTION

Risk of physical damage from improper cleaning

Animal fats in combination with high temperatures can damage the door seal very quickly if it is not maintained properly.

- Clean the door seal regularly.
 - Do not use aggressive cleaners.
-



If the unit is used primarily for roasting, also clean the door seal during pauses in use.

Requirement Unit switched off and cooled down

1. Open the cooking zone door.
2. Clean the door seal with warm water and a commercially available detergent.
3. Rinse thoroughly with clear water to neutralise cleaners.
4. Wipe dry with a lint-free cloth.

7.7 Cleaning extractor hood

Requirement Unit switched off and cooled down

Door lock handle in "open" position

Door of baking oven closed

1. Clean the extractor hood with warm water and a commercially available detergent.
2. Rinse thoroughly with clear water to neutralise cleaners.
3. Wipe dry with a lint-free cloth.
4. Turn *extractor hood* control knob.
 - ↳ Extractor hood is open.
5. Repeat cleaning steps.
6. Turn back *extractor hood* control knob.
 - ↳ Extractor hood is closed.

7.8 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, hotplates and baking oven for visible damage.

Requirement Unit switched off and cooled down

→ Inspect the housing, hotplates, baking oven, slide-in rails, baking trays and cooking zone door at regular intervals for deformation and damage.

↳ Visual inspection has been performed.

8 Troubleshooting

8.1 Cause of failure and the remedy

8.1.1 Cause of failure of cooker

Failure	Possible causes	Remedy
The unit does not react	Operating element is defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.
The unit does not heat up	Unit is defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.
	Power supply interrupted	<ul style="list-style-type: none"> • Contact the authorized technical personnel.
	<i>Output</i> control knob or heating element is defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Notify Customer service.
	The unit is switched off	<ul style="list-style-type: none"> • Switch the unit on.
	<i>Output</i> control knob on "△" setting	<ul style="list-style-type: none"> • Set the output.
Insufficient heat output	Unit is defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.
	Mains phase missing	<ul style="list-style-type: none"> • Contact the authorized technical personnel.

8.1.2 Cause of failure of cooker

Failure	Possible causes	Remedy
The unit does not react	Operating element defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.
The unit does not heat up	The unit is switched off	<ul style="list-style-type: none"> • Switch on the unit.
	<i>Temperature</i> control knob in "△" position	<ul style="list-style-type: none"> • Set the temperature.
	Power supply interrupted	<ul style="list-style-type: none"> • Contact the authorized technical personnel.
	<i>Temperature</i> control knob or heating element is defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Notify Customer service.
Insufficient heat output	<i>Temperature</i> control knob or heating element is defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Notify Customer service.
	Mains phase missing	<ul style="list-style-type: none"> • Contact technical personnel.

Failure	Possible causes	Remedy
<i>Heating</i> indicator light does not illuminate	<i>Heating</i> indicator light defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact the authorized technical personnel.
The steam does not escape	Extractor hood closed	• Open the extractor hood.
	<i>Extractor hood control knob</i> jammed	• Contact Customer service.

8.2 Nameplate

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

Serial number (SN)	
Type number (TYP)	

9 Carrying out maintenance

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

10 Dispose 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).

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.

11 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 cooker with large hob and electric baking oven			
Unit number			
2023503	2023503A	2123506	2123506A

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

Added 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 • 2023503--0KODE-A

Wolfenbüttel, 19/05/2016

Person authorised to compile the technical documents:

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



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