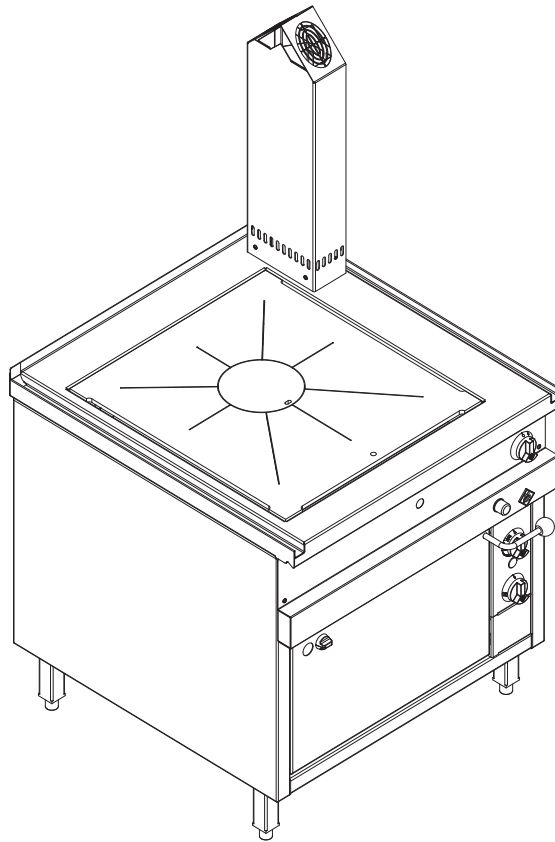




Read the operating instructions prior to commissioning

Operating instructions

Cooker



Translation from the original document • 2063502-20ABBE-A • 09/06/2017

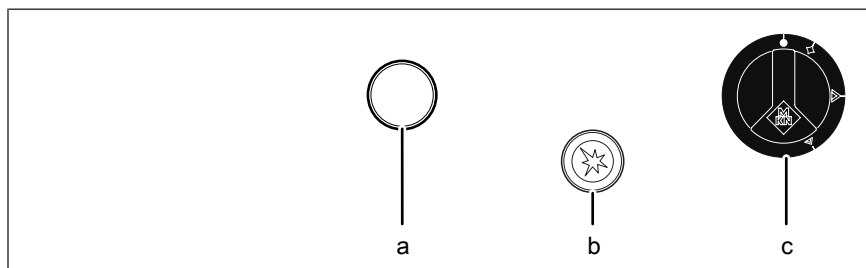
Unit	Type of energy	Unit type	Model
Cooker with simmer plate	Gas	Floor-standing unit	OPGHEG1EB...
Baking oven	Electric		

2063502-20ABBE-A

en-GB

Operating and display elements

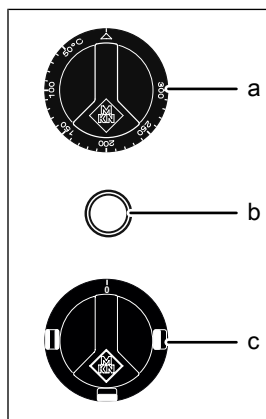
Cooker



- a Inspection port
- b Piezo pilot ignitor button

- c Burner control knob

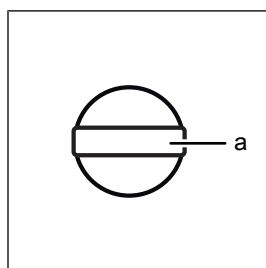
Baking oven



- 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

The operating instructions are part of the unit and contain information:

- On safe operation,
- On cleaning and care,
- On remedies in case of faults.

Be aware of the following notes and adhere to them:

- Read the operating instructions completely before operating the unit for the first time.
- Make the operating instructions available to the operator at all times at the operating site of the unit.
- Insert any supplements from the manufacturer.
- Keep the operating instructions throughout the service life of the unit.
- Pass on the operating instructions to any subsequent operator of the unit.

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

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

1.1.1 Explanation of signs



DANGER
Imminent threat of danger

Failure to comply will lead to death or very severe injuries.



WARNING
Possible threat of danger

Failure to comply can lead to death or very severe injuries.



CAUTION
Dangerous situation

Failure to comply can lead to slight or moderately severe injuries.

ATTENTION
Physical damage

Failure to comply can cause physical damage.



Notes for better understanding and operation of the unit.

Symbol / sign	Meaning
•	Listing of information.
→	Action steps, which can be performed in any sequence.
1. 2.	Action steps, which must be performed in the specified sequence.
↳	Result of an action performed or additional information about it.

1.2 Intended use

This unit is intended to be used solely for commercial purposes, particularly in commercial kitchens.

This unit may only be used with suitable accessories and for the cooking of food.

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

- Operating without simmer plate
- Frying directly on the simmer plate
- Heating rooms
- Heating flammable liquids
- Heating acids, alkaline solutions or other chemicals
- Heating preserved food
- Deep-frying
- Heating of warmer plates, containers and tins
- Drying cloths, paper or dishes
- As set-down area or working surface
- Using the cooking zone door as a standing or depositing surface
- Frying directly on the bottom of the cooking zone

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.
- 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.
- Use gas shut-off valve to isolate unit from gas supply.
- Do not operate a defective unit.
- Allow only an authorized technician to repair the unit.

- Escaping gas or exhaust gas** **Risk of asphyxiation and explosion from escaping gas**
- Follow the rules of conduct when the smell of gas is detected (see "Rules of conduct when the smell of gas is detected").

Risk of asphyxiation and poisoning from exhaust gases

- Ensure that air inlet openings are free and that a sufficient amount of the necessary combustion air is supplied.
- Ensure that the exhaust gas outlet openings are free and that the exhaust gases are discharged properly.

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.

Risk of fire from objects

- Do not obstruct the exhaust gas duct.

Firefighting

- In the event of a fire, disconnect the unit from the electric mains.
- In the event of a fire, use the gas shut-off valve to isolate the unit from the gas supply.
- 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.

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.
- Do not block the openings in the simmer plate.

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 fry directly on the bottom of the cooking zone.
- Do not fry directly on the simmer plate.
- Do not operate the unit without the simmer plate.

3 Rules of conduct when the smell of gas is detected



DANGER

Risk of asphyxiation and explosion from escaping gas

Follow the rules of conduct when the smell of gas is detected.

- Remain calm.
- Open windows and doors and ventilate rooms.
- Avoid rooms with the smell of gas.
- Do not smoke.
- Do not ignite any flames. Extinguish flames.
- Do not create any sparks. Do not operate any switches, electrical devices or use telephones.
- Remove mobile phones and radio-controlled devices from the hazard area.
- Close gas shut-off valves at the gas meter, at the main supply and, if possible, at the units.
- Warn other individuals in the building. Call out and knock, do not ring doorbells.
- Leave the building and prevent entry by others.
 - Notify the gas utility stand-by service.
 - Do not try to eliminate damage to the gas system by yourself.
- Observe the safety instructions of the gas utility.
- Once outside the building, notify the responsible parties:
 - If the smell of gas comes from the unit, notify Customer service.
 - If the source of the gas smell can not be localised immediately, notify the gas utility.
 - If the escaping gas is audible, leave the building immediately, prevent others from entering and notify the fire brigade, police and gas utility.
 - If the smell of gas comes from inaccessible rooms, notify the fire brigade, police and gas utility.

4 Description of the unit

4.1 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.

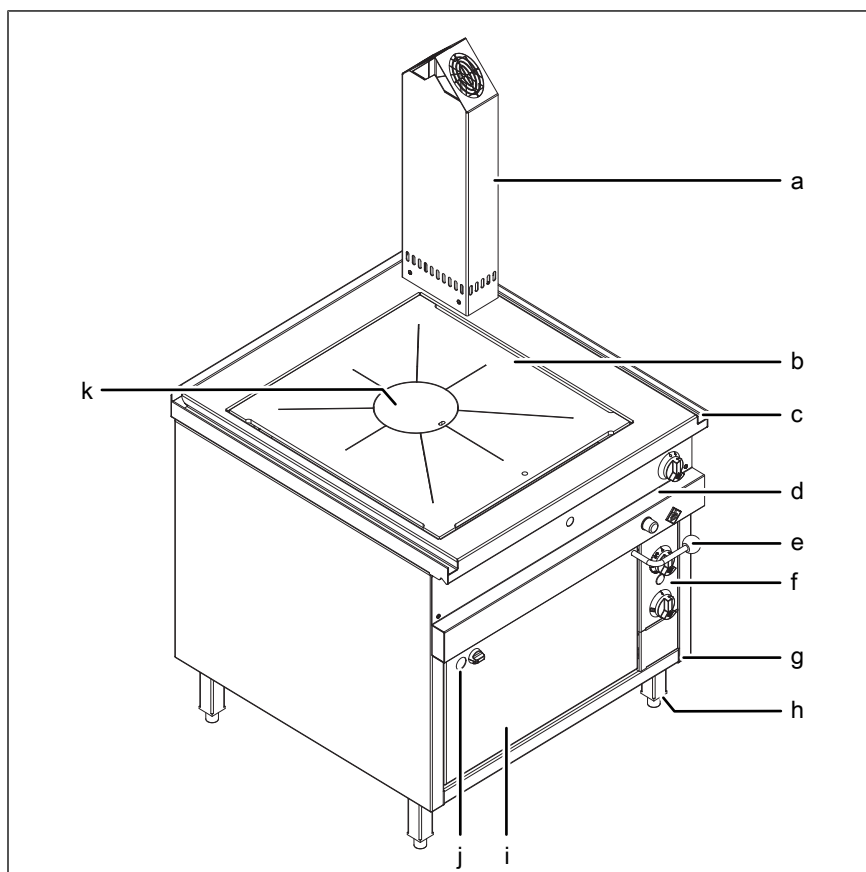


Image: Cooker with simmer plate and electric baking oven

- | | |
|--------------------------------|---|
| a Exhaust gas duct | g Nameplate and gas type supplemental label |
| b Simmer plate | h Equipment leg (optional) |
| c Discharge channel | i Cooking zone door |
| d Cooker control panel | j Extractor hood |
| e Cooking zone door handle | k Insert plate |
| f Control panel of baking oven | |

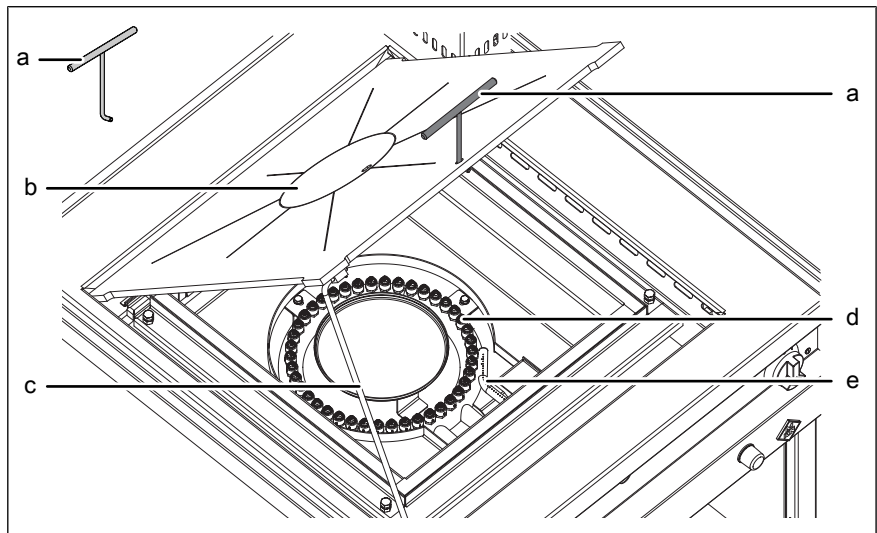


Image: Cooker with simmer plate, "open" simmer plate

- a Lifting handle
- b Insert plate
- c Swivel mechanism locking lever
- d Burner
- e Pilot burner

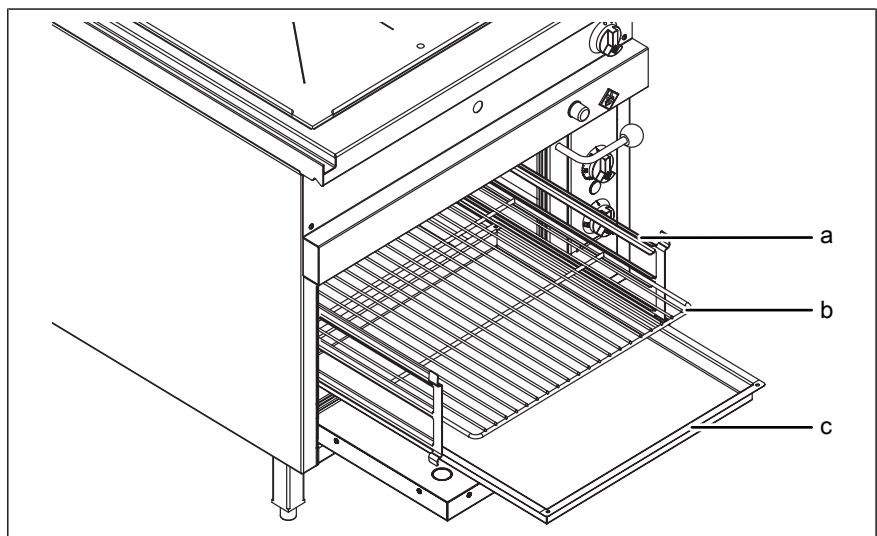


Image: Cooker with baking oven, door open




- a Slide-in rail
- b Grate
- c Baking tray

4.2 Function of the operating and display elements


4.2.1 Function of the operating and display elements for the cooker

Operating/display element	Symbol	Designation	Function
<i>Burner control knob</i>	●	Off	Switch off gas supply
	✧	Ignition	Gas supply for pilot burner is released, the burner is switched off
	△ ... △	Output	Set the burner output
<i>Piezo pilot ignitor button</i>			Ignite pilot burner
<i>Flame monitoring inspection port</i>			Monitor flame
Inspection port			Monitor ignition and flame pattern

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

Symbol	Operating/display element	Function
"0"	<i>Heating mode control knob</i>	• Switches off baking oven
		• Selects heating from above
		• Selects heating from below
		• Selects heating from above and below
△	<i>Temperature control knob</i>	• Switches off heating
50 °C — 300 °C		• Adjusts the temperature
	<i>Heating indicator light</i>	• Illuminates when heating is active

4.2.3 Function of the operating and display elements for the cooking zone door

Symbol	Operating/display element	Function
	<i>Extractor hood control knob</i>	• Discharging steam

5 Operating the cooker



CAUTION

Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.



DANGER

Risk of burns from escaping hot food being cooked

Ensure that cookware can not tilt.

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 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 utensil can be freely selected.
- Utilize stored heat by switching back at an early stage.
- Avoid overcooking.
- Place the pan lid on when cooking.

5.2 Switching the cooker on and off

5.2.1 Switching on

Requirements Gas shut-off valve on the unit is closed

1. Open the gas shut-off valve on the unit.
 2. Press the *Burner* control knob and turn it to the "✧" setting.
 3. Keep the *Burner* control knob pressed on the "✧" setting.
 - ↳ Gas flows to the pilot burner.
 4. After about 5 seconds also press the *Piezo pilot ignitor* button.
 - ↳ The pilot burner is ignited.
 5. Observe the ignition procedure through the inspection port.
 - ↳ Ignition flame is burning.
 6. After 10 seconds let go of the *Burner* control knob.
 - ↳ The pilot burner continues to burn automatically.
- ↳ Unit switched on and ready for use.



If there is no ignition, repeat the procedure.

7. Press the *Burner* control knob and turn it to the "△" setting.

↳ The burner is ignited.

↳ The burner burns at full load.

↳ Heat zone is on.

5.2.2 Switching off



During operation the *Burner* control knob is safeguarded against unintentional shifting to the "●" setting.

→ Press the *Burner* control knob and turn it to the "●" setting.

↳ The gas supply is disconnected.

↳ The burner is switched off.

↳ The pilot burner is switched off.

↳ The unit is off.

5.3 Burning-in the simmer plate



When using for the first time, heat the simmer plate to maximum output in order to eliminate unpleasant smells.



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

- Ventilate the room well.
-



The simmer plate can turn a bluish colour during operation. Do not remove the oxide layer. It provides additional corrosion protection.

Requirement Simmer plate without cooking utensils

1. Switch on the unit (see "Switching the unit on and off").
2. Heat at maximum output for approx. 10 minutes.
3. Switch off the unit (see "Switching the unit on and off").
4. Clean the unit (see "Cleaning the unit").

↳ Simmer plate is burned-in.

5.4 Basic functions

5.4.1 Adjusting the output



During operation the *Burner* control knob is safeguarded against unintentional shifting to the "●" setting.



Increase output: Turn the *Burner* control knob in the "△" direction.

Reduce output: Turn the *Burner* control knob in the "△" direction.

The output can be freely adjusted between the maximum and minimum output.

Requirements Heat zone is on

1. Press the *Burner* control knob and turn it to the "△" setting.
 - ↳ The burner is ignited.
 - ↳ The unit operates at maximum output.
2. Turn the *Burner* control knob to the "△" setting.
 - ↳ The unit operates at minimum output.

5.5 Cooking



CAUTION
Risk of burns from hot surfaces

The temperature of the simmer plate is very hot in the area of the exhaust gas routing.

- 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.

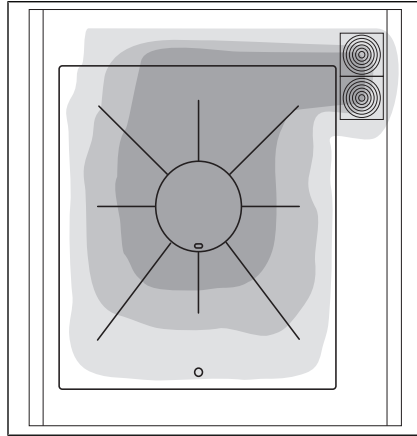


Image: Temperature distribution, exhaust gas duct on the right (dark colour = high temperature)

Requirements Simmer plate without cooking utensils

1. Switch on the unit (see "Switching the unit on and off").
2. Set the maximum output (see "Basic functions").
 - ↳ The heat zone is heated.
 - ↳ The heat zone is completely heated after approx. 30 minutes.
3. Set up the cooking utensil.
 - ↳ The cooking utensil is heated.
4. Use the *Burner* control knob to adjust the output (see "Basic functions") or regulate the cooking temperature by moving the cooking utensil.
5. Depending on the desired cooking mode, continue with the cooking of the food.
6. Switch off the unit (see "Switching the unit on and off").
 - ↳ The heat zone cools down.
7. Remove the cooking utensil from the heat zone.

5.6 Pausing and end of use

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

5.6.1 Short pause



WARNING **Risk of injury from flash fire**

When switching on the burner after a pause in operation, check the function of the pilot burner to ensure that it ignites properly.

1. Press the *Burner* control knob and turn it to the "❖" setting.
 - ↳ The burner is switched off.
 - ↳ The pilot burner remains on.
2. Continuing after a pause in operation:

3. Press the *Burner* control knob and turn it to the "△" setting.
 - ↳ The burner is ignited.
 - ↳ The burner burns at full load.
 - ↳ Heat zone is on.

5.6.2 Long pause and end of use



After being out of operation for a longer period of time, the unit must be checked by an expert, who is approved by the gas utility.

1. Press the *Burner* control knob and turn it to the "●" setting.
 - ↳ The burner is switched off.
 - ↳ The pilot burner is switched off.
 - ↳ The unit is off.
2. Close the gas shut-off valve on the unit.
 - ↳ Unit not in operation.

6 Operating the baking oven



CAUTION

Risk of burns from hot surfaces

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

6.1 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.

6.2 Switching the baking oven on and off

6.2.1 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.

6.2.2 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.

6.3 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.

6.3.1 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.



The blue coloration is a protective layer made of iron oxide.

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.

6.3.2 Setting the operating mode

Requirement Unit ready for use

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

6.3.3 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.

6.3.4 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.

6.4 Opening and closing the cooking zone door



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.
-



CAUTION
Risk of burns from hot surfaces

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

6.4.1 Opening

→ Open the cooking zone door with the handle.

6.4.2 Closing

→ Close the cooking zone door with light pressure.

- ↳ When doing so, make sure that no objects prevent the cooking zone door from closing.

6.5 Discharging 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.

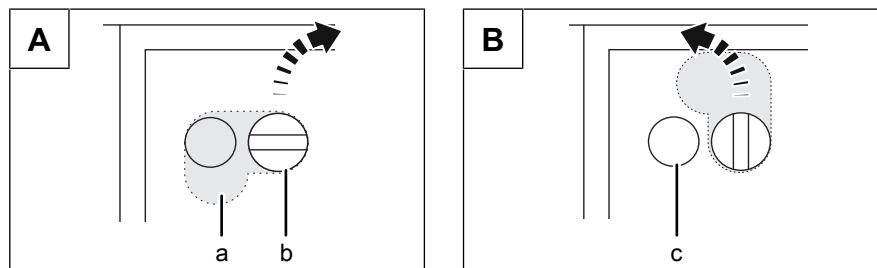


Image: A Opening, B Closing

- 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.

6.6 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").

6.7 Pauses and end of use

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

6.7.1 Long pause and end of use

Requirement The unit is on.

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

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 or water jet.
-

ATTENTION

Risk of physical damage through penetration of water

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

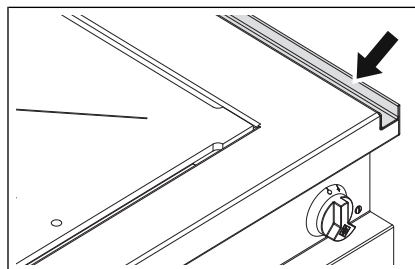


Image: Discharge channel

7.1 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.
- Always keep the simmer plate dry.
- If the simmer plate is not to be used for a longer period of time, protect it with a special care product or thinly applied film of oil.

7.2 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.

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 Opening and closing the simmer plate



CAUTION

Risk of crushing injuries when lifting and lowering the simmer plate

- Lift and lower the simmer plate carefully with the extraction handle.
 - Always secure the simmer plate against falling by means of the swivel mechanism locking lever.
-

7.4.1 Opening the simmer plate

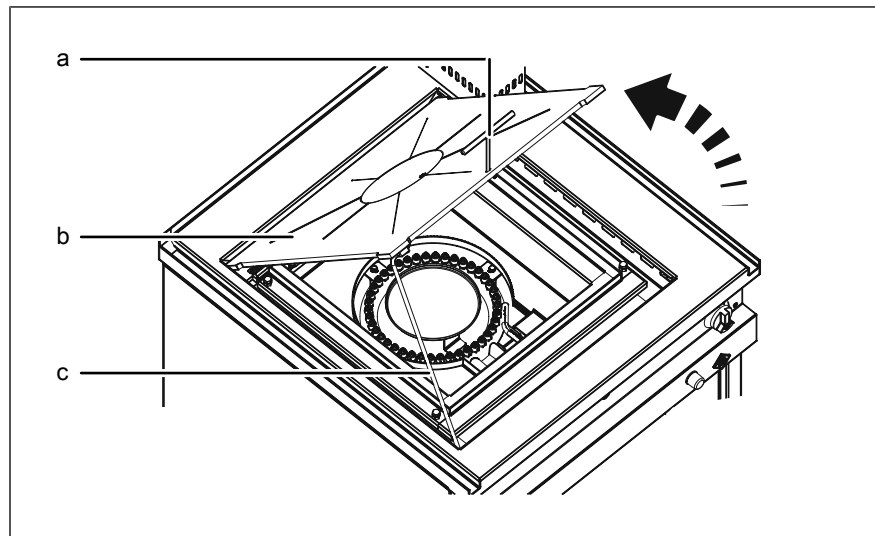


Image: Opening the simmer plate

- a Extraction handle
- b Simmer plate
- c Swivel mechanism locking lever

Requirements Unit switched off and cooled down

1. Open the simmer plate with the lifting handle.
2. Secure the simmer plate in the "open" position with the swivel mechanism locking lever.

7.4.2 Closing the simmer plate

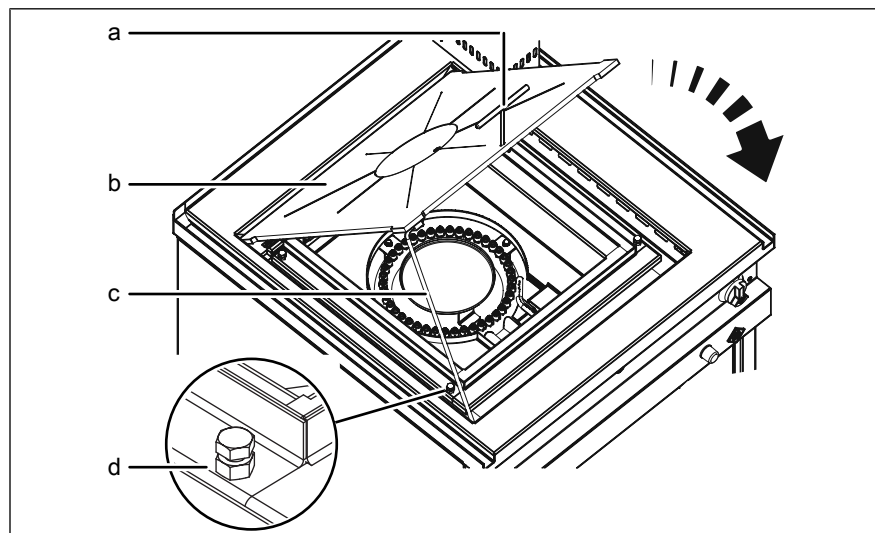


Image: Closing the simmer plate

- a Extraction handle
- b Simmer plate
- c Swivel mechanism locking lever
- d Adjusting screw

Requirements Unit switched off and cooled down

1. Hook the lifting handle into the simmer plate.

2. Raise the simmer plate slightly with the lifting handle.
3. Release the swivel mechanism locking lever.
4. Put the simmer plate down.
5. Unhook the lifting handle from the simmer plate.

7.5 Cleaning the simmer plate



CAUTION

Risk of squashing when opening and closing the simmer plate

- Open and close the simmer plate carefully with the lifting handle.
- Always secure the simmer plate by means of the swivel mechanism locking lever.

ATTENTION

Risk of physical damage from distortion of the simmer plate

The simmer plate can become distorted if the openings are blocked.

- Always keep the openings in the simmer plate free and clean.

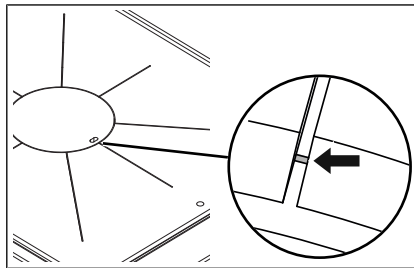


Image: Simmer plate openings

Requirements Unit switched off and cooled down

1. Clean the top of the simmer plate.
2. Wipe off light contamination with a damp cloth.
 - ↳ Use a mild cleaning agent.
3. Remove heavy contamination with a stainless steel spatula or steel wire pad.
4. Rinse thoroughly with clear water.
5. Wipe dry with a lint-free cloth.
6. If required, poke a suitable tool into the simmer plate openings to free them.
 - ↳ Always keep the openings in the simmer plate free and clean.
7. Lift the insert plate out with the lifting handle.
 - ↳ Clean the insert plate support in the same way.

8. Open the simmer plate (see "Opening and closing the simmer plate").
↳ Clean the underside of the simmer plate in the same way.
9. Clean the burner (see "Cleaning the burner").
10. Close the simmer plate (see "Opening and closing the simmer plate").
11. Put in the insert plate.

7.6 Cleaning the burners



CAUTION

Risk of squashing when opening and closing the simmer plate

- Open and close the simmer plate carefully with the lifting handle.
 - Always secure the simmer plate by means of the swivel mechanism locking lever.
-



The pilot burner discharge openings must be free.

To ensure the reliable function of the unit, clean the burner and pilot burner.

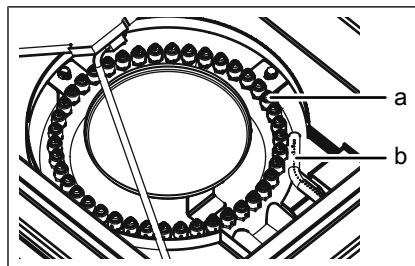


Image: Burner with pilot burner

- a Burner
- b Pilot burner

Requirements Unit switched off and cooled down

1. Open the simmer plate (see "Opening and closing the simmer plate").
2. Clean the pilot burner and burner nozzles with a soft brush.
3. Clean the burner chamber.
↳ Remove dry particles with a soft brush and vacuum cleaner.
4. Wipe off light contamination with a damp cloth.
↳ Use a mild cleaning agent.
5. Remove heavy contamination with a steel wire pad.

6. Rinse thoroughly with clear water.
7. Wipe dry with a lint-free cloth.
8. Close the simmer plate (see "Opening and closing the simmer plate").

7.7 Drying the simmer plate and burner



Dry the burner and pilot burner by heating them up.



Dry the simmer plate and insert plate by heating them.

Requirements Burner and pilot burner cleaned
 Simmer plate cleaned and closed
 Insert plate put in

1. Switch on the unit (see "Switching the unit on and off").
2. Heat the burner at maximum output for several minutes.
3. Switch off the unit.

↳ The burner and simmer plate are dry.

↳ The burner and simmer plate are protected against corrosion.

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.

7.8 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.

7.9 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.

7.10 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 element, heat zone and baking oven for visible damage.

Requirements Unit switched off and cooled down

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

↳ Visual inspection has been performed.

8 Troubleshooting



DANGER

Risk of fatal injury from escaping gas

- Gas installation work on the gas system and unit may only be performed by an expert approved by the gas utility. The applicable regional regulations of the gas utility must be observed.



DANGER

Danger to life due to electric shock

- Repairs to the unit may only be performed by qualified technical personnel.

8.1 Cause of failure and the remedy

8.1.1 Cooker

Failure	Possible causes	Remedy
Operating element does not react	<i>Burner</i> control knob is defective	<ul style="list-style-type: none"> • Close the gas shut-off valve on the unit. • Contact Customer service.
The unit does not heat up	Gas supply interrupted	<ul style="list-style-type: none"> • Restore gas supply. • Open the gas shut-off valve on the unit. • Contact Customer service.
	<i>Burner</i> control knob is on the "☆" setting	<ul style="list-style-type: none"> • Set the output.
	<i>Burner</i> control knob is defective	<ul style="list-style-type: none"> • Close the gas shut-off valve on the unit. • Contact Customer service.
	<i>Piezo pilot ignitor</i> button is defective	<ul style="list-style-type: none"> • Close the gas shut-off valve on the unit. • Contact Customer service.
	Unit defective	<ul style="list-style-type: none"> • Close the gas shut-off valve on the unit. • Contact Customer service.
Insufficient heat output	<i>Burner</i> control knob is defective	<ul style="list-style-type: none"> • Close the gas shut-off valve on the unit. • Contact Customer service.
	Unit defective	<ul style="list-style-type: none"> • Close the gas shut-off valve on the unit. • Contact Customer service.
Smell of gas	Gas is escaping	<ul style="list-style-type: none"> • Follow the rules of conduct when the smell of gas is detected.

8.1.2 Baking oven

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 on the "△" setting	<ul style="list-style-type: none"> • Set the temperature.
	Power supply interrupted	<ul style="list-style-type: none"> • Contact the authorized technical personnel.
	The <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	The <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.
The <i>Heating</i> indicator light does not illuminate	The <i>Heating</i> indicator light is defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact the authorized technical personnel.
	Safety temperature limiter has tripped or is 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	<ul style="list-style-type: none"> • Open the extractor hood.
	The <i>Extractor hood</i> control knob is jammed	<ul style="list-style-type: none"> • 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.

In order that the value of the unit is retained, the manufacturer recommends that maintenance is carried out on a needs basis by a maintenance company, which is approved by the gas utility.

10 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).

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.

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	
Designation / Unit type	
Gas cooker with simmer plate and electric baking oven / XXGHEG...EB...	
Unit number	
2063502	

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

- Directive 2009/142/EC, dated 30 November 2009, relating to appliances burning gaseous fuels
- Directive 2014/35/EU dated 26 February 2014 on electrical equipment used within certain voltage limits
- Directive 2014/30/EU dated 26 February 2014 on electromagnetic compatibility
- Directive 2011/65/EU (RoHS) dated 01 July 2011
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

We hereby declare, that the listed units comply with the type of construction described in the EU Type Examination Certificate, and that they meet the requirements of the specified Gas Appliances Directive.

Product identification number of the EU type examination certificate:
CE-0085CL0515

Added basis for verification
EN 203-1:2014
EN 203-2-9:2006
EN 203-3:2009
EN 60335-1:2012/A11:2014
EN 55014-2:1997 + Corrigendum 1997 + A1:2001 + A2:2008
EN 60335-2-36:2002/A11:2012
EN 55014-1:2006

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.

- Directive 2014/30/EU dated 26 February 2014 on electromagnetic compatibility

Wolfenbüttel, 29/03/2017

Person authorised to compile the technical documents:

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



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