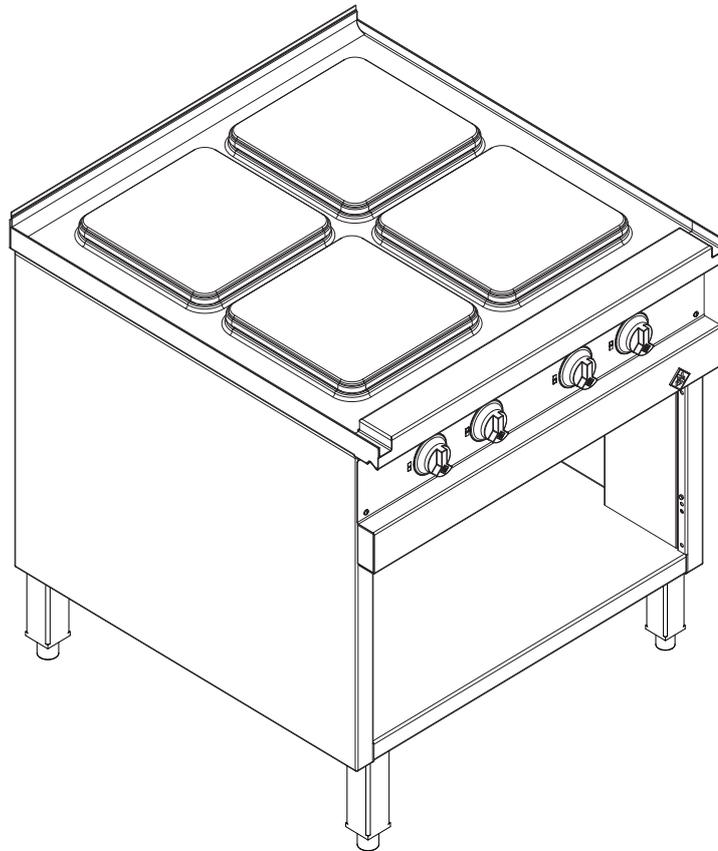


Read the operating instructions prior to commissioning

Operating instructions

## Cooker



Translation from the original document • 2023201-20ABBE-A • 18/05/2016

Unit	Type of energy	Unit type	Model
Multi-plate cooker	Electric	Floor-standing unit	OPEHED... O7EHED... HLEHED...
		Countertop unit	SLEKOH...

2023201-20ABBE-A

en-GB

## Operating and display elements

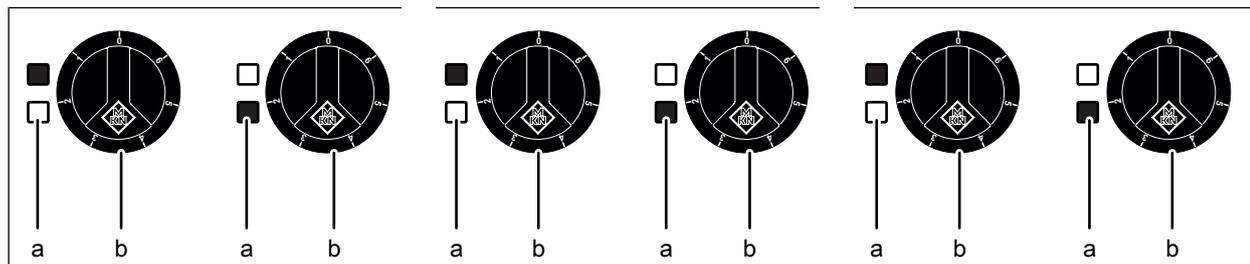


Image: Operating elements for cooker with 2, 4 or 6 hotplates

a *Heat zone identification*

b *Output control knob*

## **Manufacturer**

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

Phone +49 5331 89-0  
Fax +49 5331 89-280  
Internet [www.mkn.eu](http://www.mkn.eu)

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# 1 Introduction

## 1.1 About this manual

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

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

Be aware of the following notes and adhere to them:

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

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

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

## 1.1.1 Explanation of signs



**DANGER**  
**Imminent threat of danger**

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

---



**WARNING**  
**Possible threat of danger**

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

---



**CAUTION**  
**Dangerous situation**

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

---

**ATTENTION**  
**Physical damage**

Failure to comply can cause physical damage.

---



Notes for better understanding and operation of the unit.

---

Symbol / sign	Meaning
•	Listing of information.
→	Action steps, which can be performed in any sequence.
1. 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
- As set-down area or working surface

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

- USA
- Canada

## 1.3 Warranty

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

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

## 2 Safety information

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

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

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

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

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

**Hot surfaces Risk of burns from hot surfaces**

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

**Risk of chemical burns from evaporating cleaners**

- Follow the instructions of the cleaning agent manufacturer.

**Defective unit Risk of injury from a defective unit**

- Disconnect a defective unit from the electric mains.
- Do not operate a defective unit.
- Allow only an authorized technician to repair the unit.

**Fire prevention Risk of fire from dirt and grease deposits**

- Clean the unit when finished using it.

**Risk of fire from overheating**

- Observe the unit during operation.

**Firefighting**

- In the event of a fire, disconnect the unit from the electric mains.
- Use a Fire Class F fire extinguisher, never water, to extinguish grease fires. Other fires, for instance, can be extinguished with fire extinguishers suitable for Fire Classes A, B, C, CO<sub>2</sub> 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 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.
- Do not immerse the housing in water.

### **Hygiene Health risk from insufficient hygiene**

- Observe applicable regional hygiene regulations.
- Follow the cleaning instructions.

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

- Do not operate the unit outdoors.
- Use only original accessories.
- Train operators regularly.
- Do not heat food warmer plates or tins of preserved food.
- Observe the unit during operation.
- 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 plates.

## 3 Description of the unit

### 3.1 Overview of the unit

The unit is intended for universal use in commercial kitchens for cooking food in pots and pans on a surface. Possible uses are cooking, stewing, frying, braising, boiling and combined frying and cooking.

#### 3.1.1 Floor-standing unit

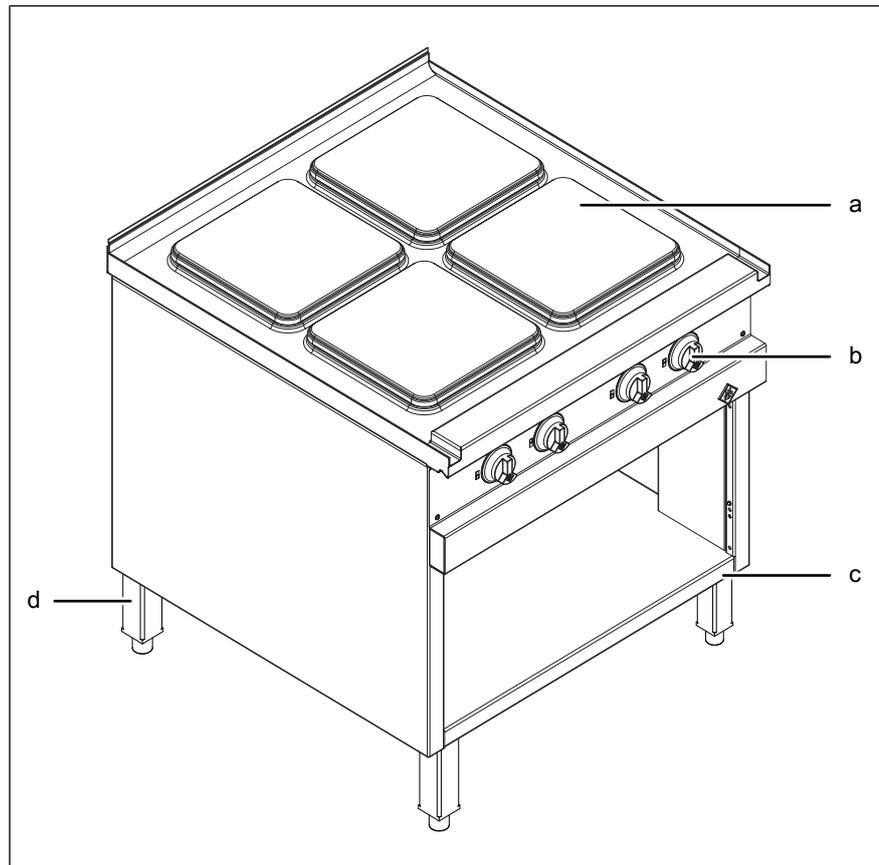


Image: 4-plate cooker

a Hotplate  
b Control panel

c Nameplate  
d Equipment leg

### 3.1.2 Countertop unit

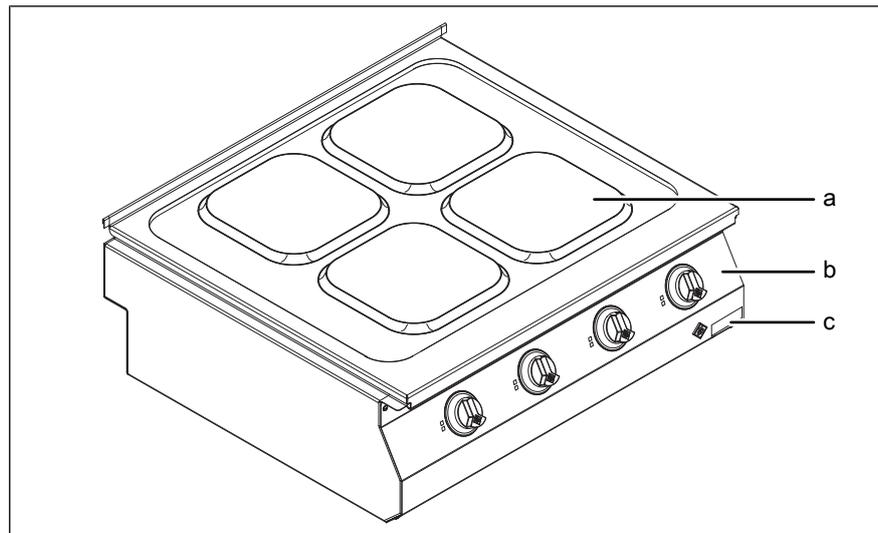


Image: 4-plate cooker

a Hotplate

b Control panel

c Nameplate

### 3.2 Function of the operating and display elements

Symbol	Operating/display element	Function
"0"	<i>Output control knob</i>	• Switch off the heat zone.
"1 — 6"		• Select the output level of the heat zone.

### 3.3 Output levels

The heat output of the heat zone can be adjusted in increments with the *Output control knob*.

Large hot-plate (mm)	Maximum output (W)	Output level					
		1	2	3	4	5	6
220 x 220	2000	200	300	500	1000	1500	2000
220 x 220	2600	265	400	600	1200	1800	2600
300 x 300	2500	250	420	625	1250	1875	2500
300 x 300	4000	430	600	1000	1500	2500	4000

## 4 Operating the unit



### CAUTION

#### Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.



A hotplate corresponds to a heat zone.

### 4.1 Tips for use

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

Use suitable cooking utensils.

- 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.
- Match the shape and size of the cooking utensils used to the heat zone.
  - The heat zone is completely covered.
- Place the lid on when cooking.
- Avoid overcooking.
- Switch off heating zones that are not required.
- Use residual heat by switching off early.

### 4.2 Switching the heat zone on and off

#### 4.2.1 Switching on

**Requirement** Unit ready for use

- Turn the *Output* control knob to the desired output level "1 — 6".
- ↳ The heat zone is now on.
- ↳ The heat zone heats up with the selected output level.

#### 4.2.2 Switching off

- Turn the *Output* control knob to the "0" output level.
- ↳ The heat zone is now off.
- ↳ The heat zone cools down.

## 4.3 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 hotplate made of steel.

### 4.3.1 Burning-in the hotplate



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



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

- Ventilate the room well.



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

#### Requirement Unit ready for use

1. Turn the *Output* control knob to full load.  
↳ The heat zone is heated.
2. Heat the heat zone for approx. 5 minutes without cooking utensils.  
↳ Maximum heating produces a bluish discoloration of the material.
3. Turn the *Output* control knob to the "0" position.  
↳ The heat zone cools down.
4. Repeat the burning-in procedure in the same way for the other heat zones.
5. Clean the heat zone (see "Cleaning the unit").  
↳ Cooker is ready.

**Tip** After it has been burnt in, the hotplate has an abrasion-resistant rust protection.

**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.

### 4.3.2 Adjusting the output



---

#### **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.
- 



The built-in temperature monitor protects the hotplate against overheating by automatically reducing the heat output.

The temperature monitor is not a substitute for energy-conscious use of the unit.

---

**Requirement** Unit ready for use

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

## 5 Pausing and end of use

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

## 6 Cleaning and caring for the unit



---

### CAUTION

#### Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.
- 

### ATTENTION

#### Risk of physical damage from extremely abrupt cooling

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

### ATTENTION

#### Risk of physical damage from improper cleaning

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

### ATTENTION

#### Risk of physical damage through penetration of water

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

### 6.1 Preventing corrosion

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

### 6.2 Eliminating rust spots

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

## 6.3 Cleaning the housing

### ATTENTION

#### Risk of physical damage from improper cleaning

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

**Requirement** Unit switched off and cooled down

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

## 6.4 Cleaning the hotplate



### CAUTION

#### Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.



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

**Requirement** Pot removed from the hotplate  
Unit switched off and cooled down

1. Clean the hotplate with warm water and a commercially available detergent.
2. Dry the hotplate 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.

## 6.5 Performing a visual inspection

### ATTENTION

#### Risk of physical damage from improper inspection

- Have inspections performed by a proficient operator.
- In the event of damage or signs of wear, contact Customer service immediately and do not operate the unit any longer.

Inspect the unit, operating elements and hotplates for visible damage.

**Requirement** Unit switched off and cooled down

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

↳ Visual inspection has been performed.

## 7 Troubleshooting

### 7.1 Cause of failure and the remedy

Failure	Possible causes	Remedy
The unit does not heat up	<i>Output</i> control knob on "0" setting	<ul style="list-style-type: none"> <li>• Set the output.</li> </ul>
	Power supply interrupted	<ul style="list-style-type: none"> <li>• Contact the authorized technical personnel.</li> </ul>
	<i>Output</i> control knob or heating element is defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Notify Customer service.</li> </ul>
Insufficient heat output	<i>Output</i> control knob or heating element is defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Notify Customer service.</li> </ul>
	Mains phase missing	<ul style="list-style-type: none"> <li>• Contact technical personnel.</li> </ul>

### 7.2 Nameplate

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

Serial number (SN)	
Type number (TYP)	

## 8 Carrying out maintenance

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

## 9 Disposing of the unit in an environmentally responsible manner

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

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

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

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

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

# 10 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							
Plate electric cooker							
Unit number							
1223201	1223207	1323201	1323207	1424808	1424809	1424811	1424812
1424813	2023201	2023202	2023204	2123201	2123202	2123209	

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

- Directive 2011/65/EU (RoHS) dated 01 July 2011
- Directive 2014/30/EU dated 26 February 2014 on electromagnetic compatibility
- Directive 2014/35/EU dated 26 February 2014 on electrical equipment used within certain voltage limits

Adduced basis for verification	
EN ISO 12100:2010	
DIN EN 55014-1:2012-05	
EN 60335-1:2012	
EN 55014-2:2015	
EN 60335-2-36:2002/A11:2012	

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

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Wolfenbüttel, 18/05/2016

Person authorised to compile the technical documents:

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

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