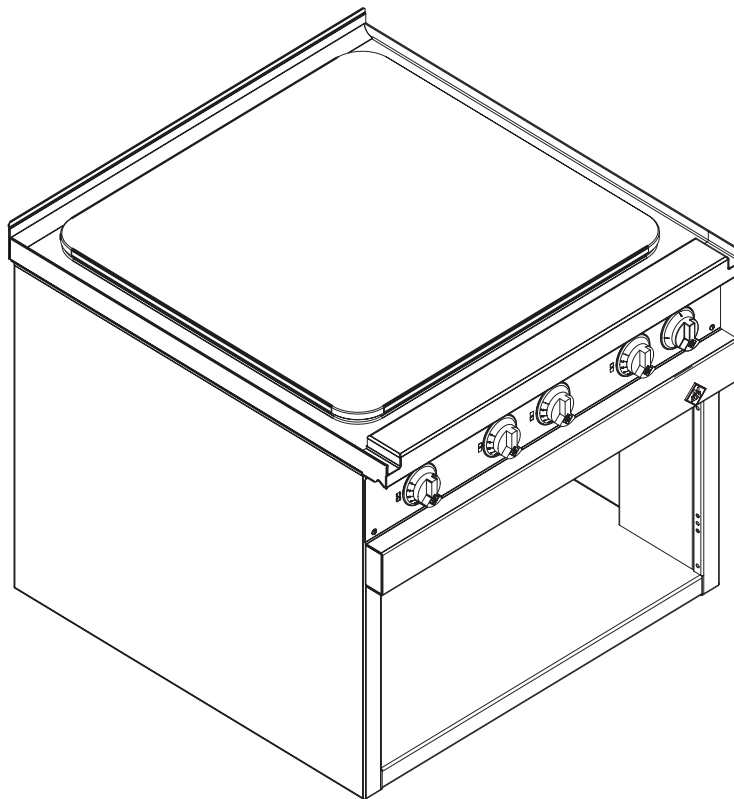




Read the operating instructions prior to commissioning

Operating instructions

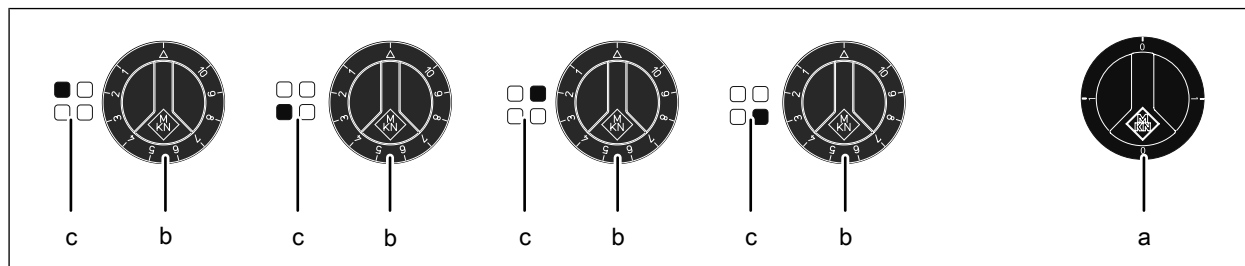
Cooker



Translation from the original document • 2023501-20ABBE-A • 18/05/2016

Unit	Type of energy	Unit type	Model
Cooker with large hob	Electric	Floor-standing unit	OPEHEG2... OPEHEG4... O7EHEG2... O7EHEG4...
		Suspended unit	OIEHEG2... OIEHEG4...

Operating and display elements



a *On Off* control knob
b *Output* control knob

c *Heat zone* identification

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 observe precautions can result in slight to 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.

1.2 Intended use

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

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

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

- Heating acids, alkaline solutions or other chemicals
- Heating of warmer plates, containers and tins
- Drying cloths, paper or dishes
- Heating rooms
- As set-down area or working surface

This unit is not intended for the US and Canadian markets. It is not permitted to be used there.

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.
- Do not place any pot lids or utensils on the cooking surface.

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, 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 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.
- 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.

3 Description of the unit

3.1 Overview of the unit

3.1.1 Floor-standing unit

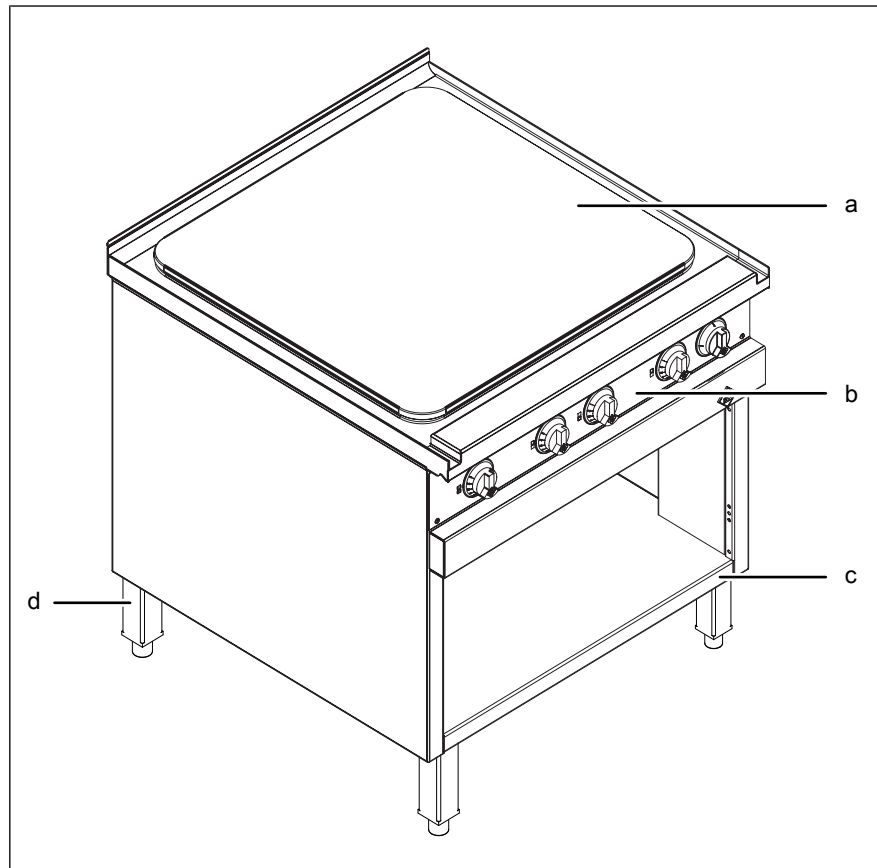


Image: Cooker with large hob

a Large hob
b Control panel

c Nameplate
d Equipment leg

3.1.2 Suspended unit

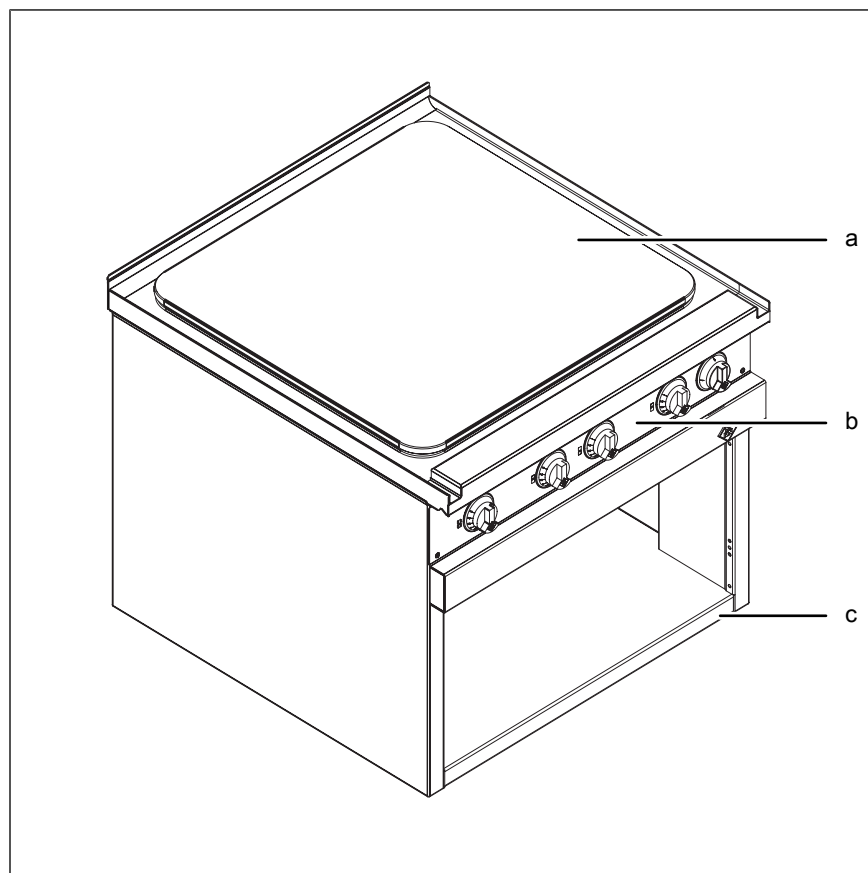


Image: Cooker with large hob

a Large hob
b Control panel

c Nameplate

3.2 Function of the operating and display elements

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

4 Operating the unit



CAUTION

Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.

4.1 Tips for use

- 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 unit 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

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.

4.6 Pausing and end of use

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

5 Cleaning and caring for the unit



CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.
-

ATTENTION

Risk of physical damage from extremely abrupt cooling

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

ATTENTION

Risk of physical damage from improper cleaning

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

ATTENTION

Risk of physical damage through penetration of water

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

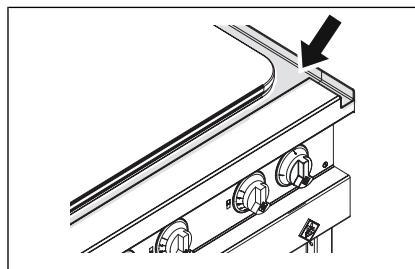


Image: Discharge channel



If there is a longer pause in use, clean the heat zone and apply commercially available cooking oil thinly.

5.1 Preventing corrosion

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

5.2 Removing rust spots

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

5.3 Cleaning the housing

ATTENTION

Risk of physical damage from improper cleaning

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

Requirement Unit switched off and cooled down

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

5.4 Cleaning 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.



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.

6 Troubleshooting

6.1 Cause of failure and the remedy

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.

6.2 Nameplate

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

Serial number (SN)	
Type number (TYP)	

7 Carrying out maintenance

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

8 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).

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

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

9 Manufacturer's declaration



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							
Unit number							
0723501A	0723502A	0723505A	10010352	1423501	1423501A	1423502	1423502A
1423504	1423504A	1423505	1423505A	2023501	2023501A	2023502	2023502A
2023525A	2123504	2123504A	2123505	2123505A	3023501	3023501A	3023502
3023502A							

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.

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Wolfenbüttel, 18/05/2016

Person authorised to compile the technical documents:

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

2023501-20ABBE-A





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