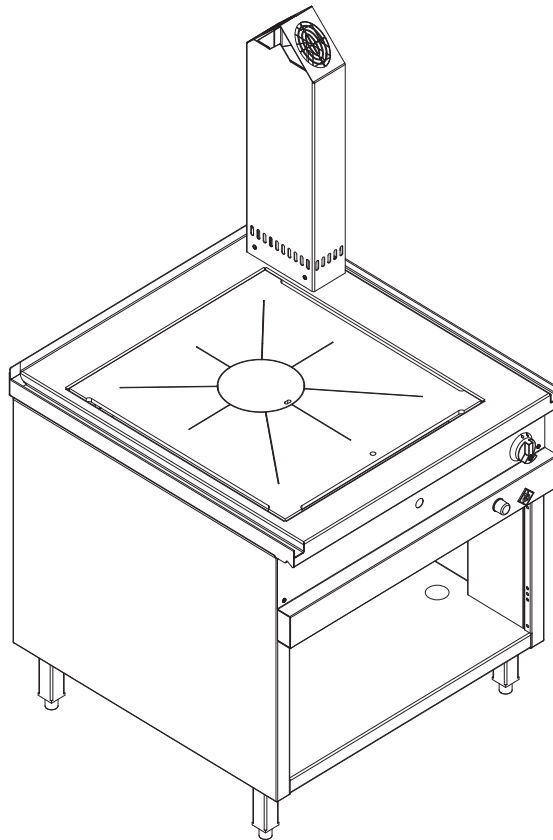




Read the operating instructions prior to commissioning

Operating instructions

## Cooker



Translation from the original document • 2063501-20ABBE-B • 06/03/2018

Unit	Type of energy	Unit type	Model
Cooker with simmer plate	Gas	Floor-standing unit	OPGHEG1...
		Suspended unit	OIGHEG1...

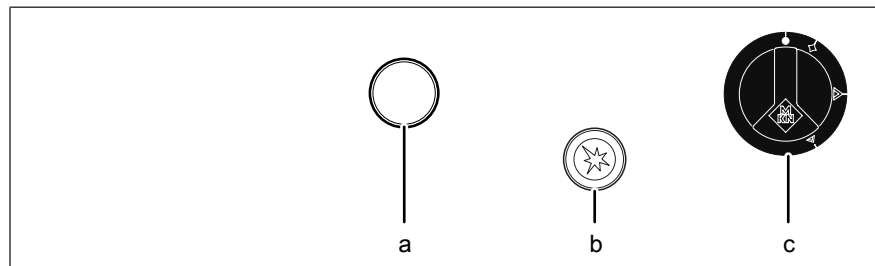
2063501-20ABBE-B

en-GB

---

# Operating and display elements

## Cooker



a Inspection port

b *Piezo pilot ignitor* button

c *Burner* 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 of warmer plates, containers and tins
- Drying cloths, paper or dishes
- 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.

**Hot liquids Risk of chemical burns from evaporating cleaners**

- Follow the instructions of the cleaning agent manufacturer.

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

- 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, 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, CO<sub>2</sub> 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 use any bleaching or chlorine-containing cleaners or disinfectants.
- 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 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 danger area.
- Close gas shut-off valves at the gas meter, at the main feed 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.
- 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.

#### 4.1.1 Floor-standing unit

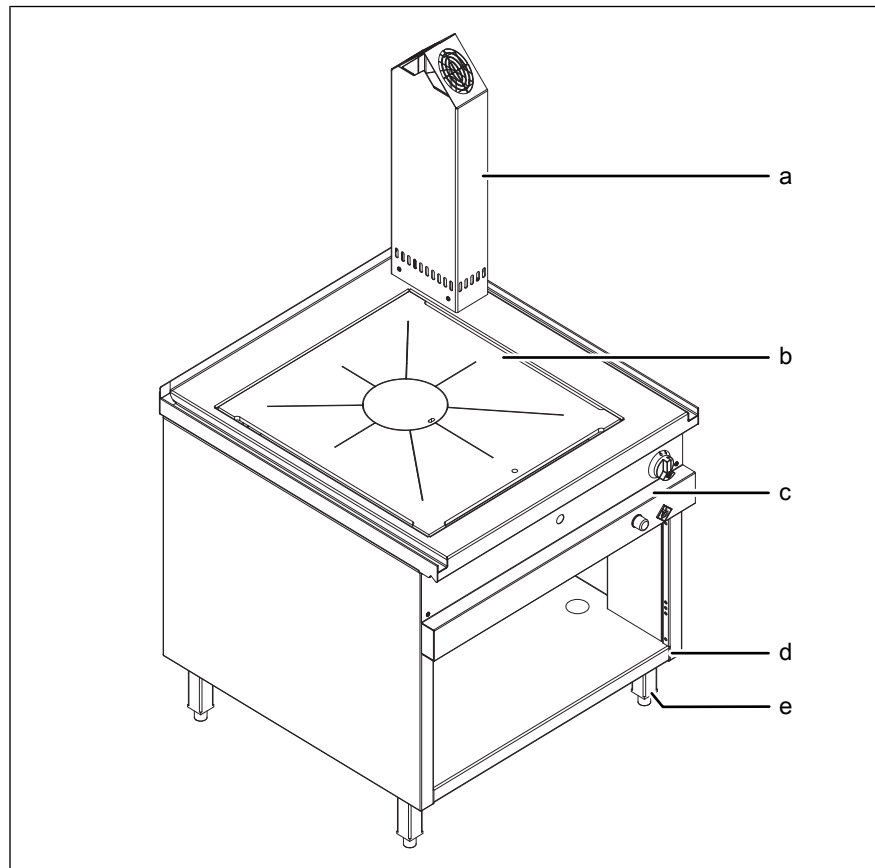


Image: Cooker with simmer plate

- |                    |   |
|--------------------|---|
| a Exhaust gas duct | d Nameplate and gas type supplemental label |
| b Simmer plate     | e Equipment leg (optional)                  |
| c Control panel    |   |

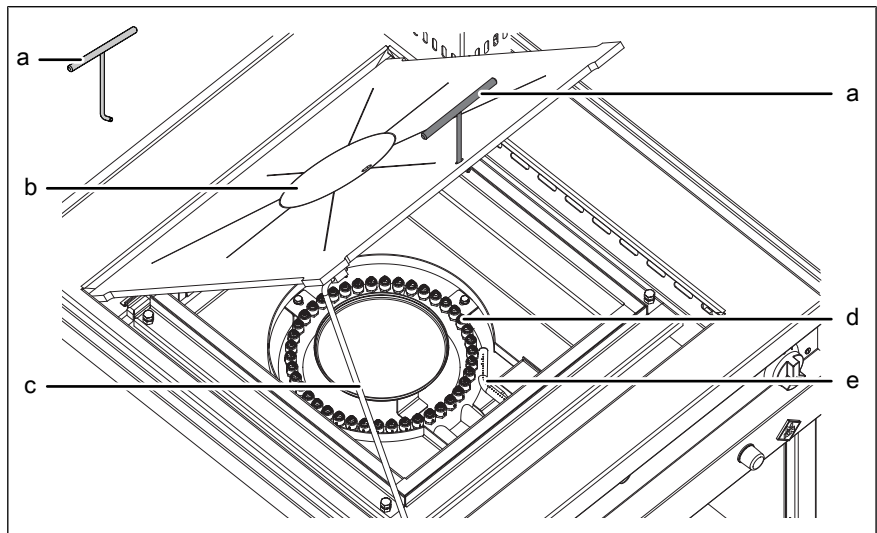


Image: Cooker with simmer plate, "open" simmer plate

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

### 4.1.2 Suspended unit

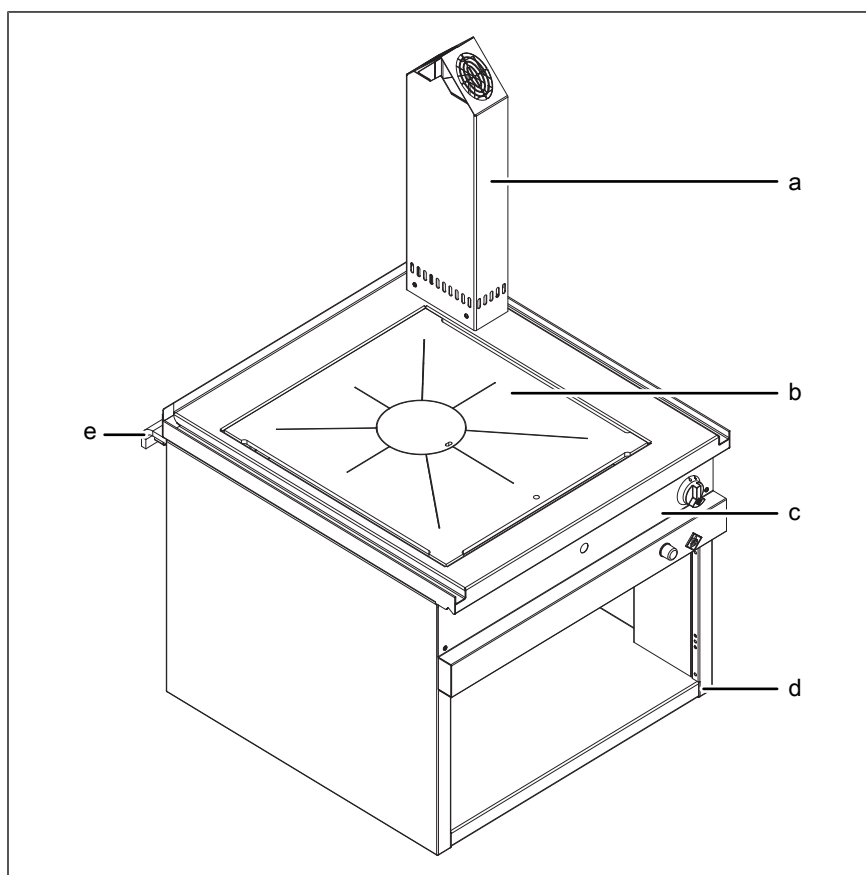


Image: Cooker with simmer plate

- |                    |   |
|--------------------|---|
| a Exhaust gas duct | d Nameplate and gas type supplemental label |
| b Simmer plate     | e Suspension mounting                       |
| c Control panel    |   |

### 4.2 Function of the operating and display elements

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
<i>Inspection port</i>			Monitor ignition and flame pattern



## 5 Operating the unit



### DANGER

#### Risk of burns from escaping hot food being cooked

Ensure that cookware can not tilt.



### CAUTION

#### Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.

### 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 unit 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 full load and partial load.

**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 full load.
2. Turn the *Burner* control knob to the "△" setting.
  - ↳ The unit operates under partial load.

## 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 that is 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.
- Protect arms and hands by wearing suitable protective gloves.

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

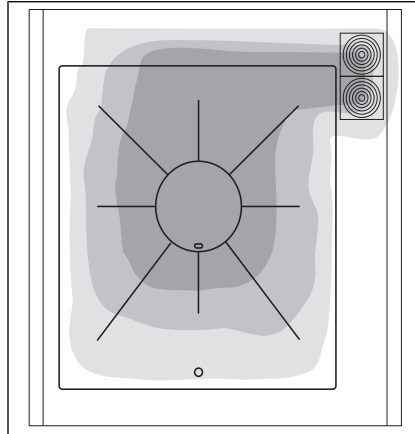


Image: Temperature distribution, exhaust gas duct on the right (dark colour = high temperature)

### 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 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.
- 

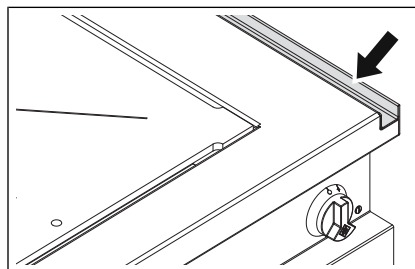


Image: Discharge channel

### 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.
- 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.

### 6.2 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.

### 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 Opening and closing 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.
-

### 6.4.1 Opening the simmer plate

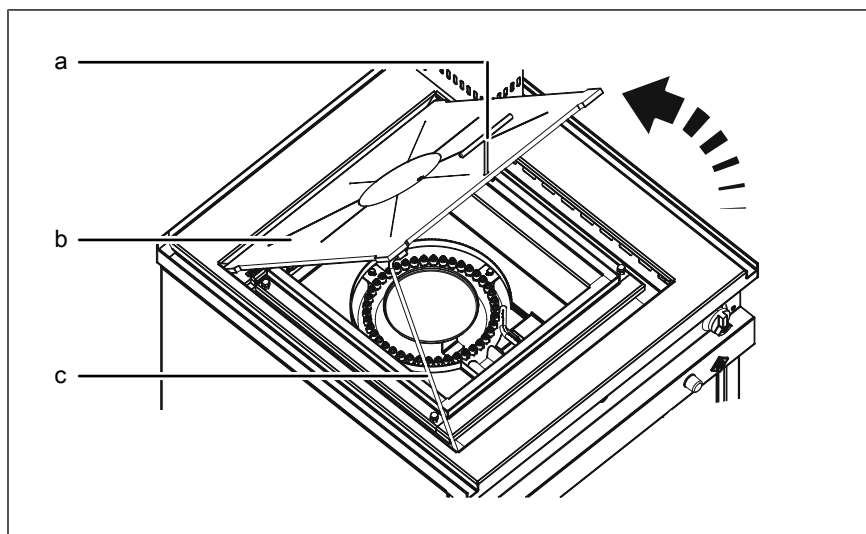


Image: Opening the simmer plate

- 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.

### 6.4.2 Closing the simmer plate

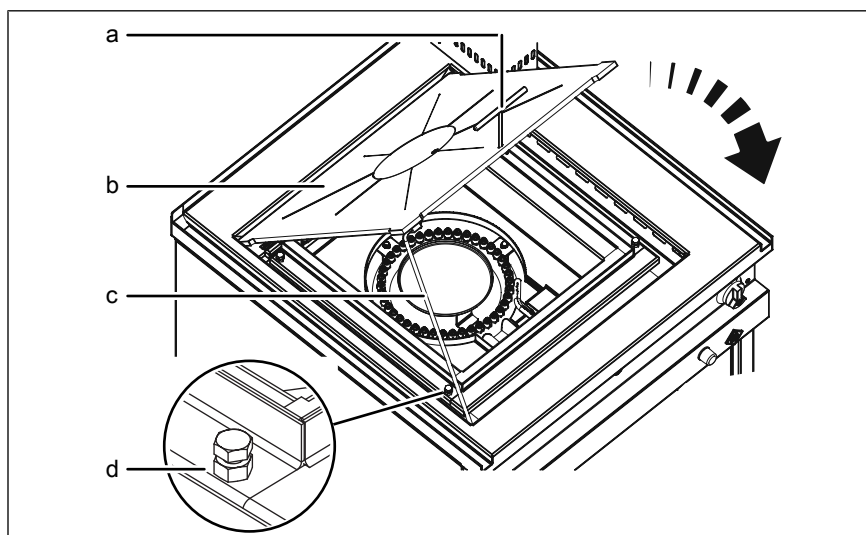


Image: Closing the simmer plate

- 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.

## 6.5 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.

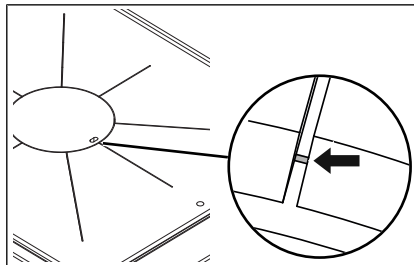


Image: Simmer plate openings

**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.

### 6.6 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.

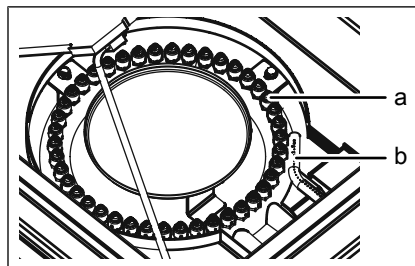


Image: Burner with pilot burner

- 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").

## 6.7 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 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.

### 7.1 Cause of failure and the remedy

Failure	Possible causes	Remedy
Operating element does not react	<i>Burner control knob is defective</i>	<ul style="list-style-type: none"> <li>• Close the gas shut-off valve on the unit.</li> <li>• Contact Customer service.</li> </ul>
The unit does not heat up	Gas supply interrupted	<ul style="list-style-type: none"> <li>• Restore gas supply.</li> <li>• Open the gas shut-off valve on the unit.</li> <li>• Contact Customer service.</li> </ul>
	<i>Burner control knob is on the "☆" setting</i>	<ul style="list-style-type: none"> <li>• Set the output.</li> </ul>
	<i>Burner control knob is defective</i>	<ul style="list-style-type: none"> <li>• Close the gas shut-off valve on the unit.</li> <li>• Contact Customer service.</li> </ul>
	<i>Piezo pilot ignitor button is defective</i>	<ul style="list-style-type: none"> <li>• Close the gas shut-off valve on the unit.</li> <li>• Contact Customer service.</li> </ul>
	Unit defective	<ul style="list-style-type: none"> <li>• Close the gas shut-off valve on the unit.</li> <li>• Contact Customer service.</li> </ul>
Insufficient heat output	<i>Burner control knob is defective</i>	<ul style="list-style-type: none"> <li>• Close the gas shut-off valve on the unit.</li> <li>• Contact Customer service.</li> </ul>
	Unit defective	<ul style="list-style-type: none"> <li>• Close the gas shut-off valve on the unit.</li> <li>• Contact Customer service.</li> </ul>
Smell of gas	Gas is escaping	<ul style="list-style-type: none"> <li>• Follow the rules of conduct when the smell of gas is detected.</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 manufacturer recommends a visual inspection of the accessible components of the unit by the system operator at intervals of 12 months.

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.

Maintenance: visual inspection	Maintenance interval	Carried out by
Gas type supplemental label <ul style="list-style-type: none"> <li>• Present</li> <li>• Legible</li> <li>• Accords with the available gas type</li> </ul>	• 12 months	Operator
Nameplate <ul style="list-style-type: none"> <li>• Present</li> <li>• Legible</li> </ul>	• 12 months	Operator
Housing <ul style="list-style-type: none"> <li>• Deformations</li> <li>• Scratches</li> <li>• Discolouration</li> </ul>	• 12 months	Operator
Simmer plate <ul style="list-style-type: none"> <li>• Deformations</li> <li>• Damage</li> </ul>	• 12 months	Operator
Operating elements <ul style="list-style-type: none"> <li>• Damage</li> <li>• Deformations</li> </ul>	• 12 months	Operator
Alignment of the unit <ul style="list-style-type: none"> <li>• Horizontal</li> </ul>	• 12 months	Operator
Supply air openings on the unit <ul style="list-style-type: none"> <li>• Contamination</li> </ul>	• 12 months	Operator
Supply air and exhaust gas routing <ul style="list-style-type: none"> <li>• Present</li> <li>• Functional</li> </ul>	• 12 months	Operator

If the unit shows any deficiencies, it is generally recommended that a check is performed by a specialist company, which is approved by the gas utility.

## 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).

**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.

# 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					
Designation / Unit type					
Gas cooker with simmer plate / XXGHEG...					
Unit number					
0763501	10014100	1463501	2063501	3063501	

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 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

Adduced basis for verification	
EN 203-1:2014	
EN 203-2-9:2006	
EN 203-3:2009	

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 • 2063501--0KODE-B

Wolfenbüttel, 14/03/2017

Person authorised to compile the technical documents:

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













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