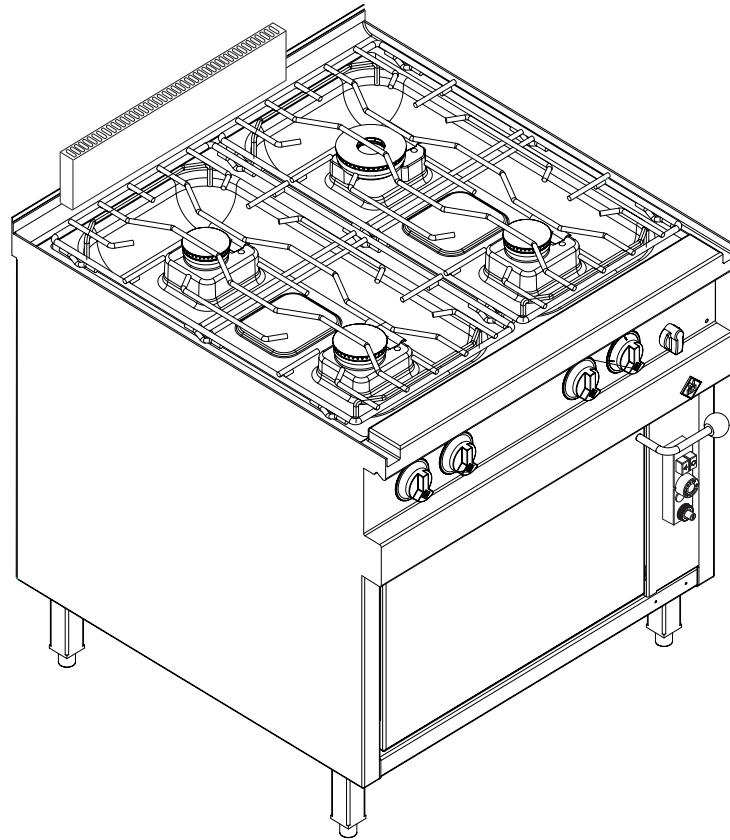


Read the operating instructions prior to commissioning

Operating instructions

## Cooker with baking oven



Translation from the original document • 2063404-20ABBE-- • 08/06/2017

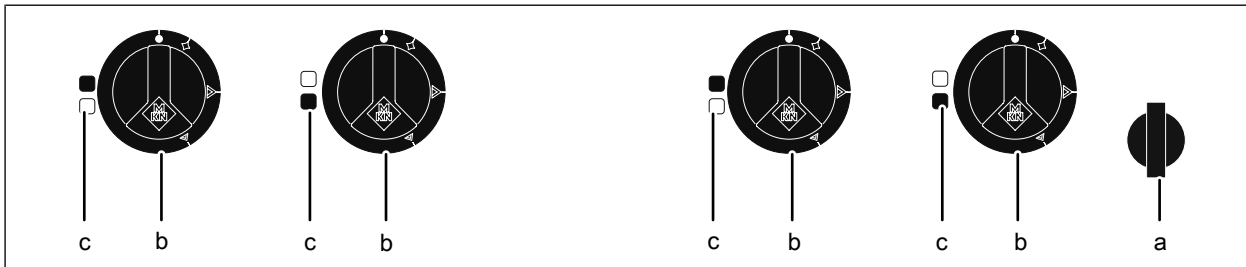
Unit	Type of energy	Unit type	Model
Cooker	Gas	Floor-standing unit	OPGHED4GB
Baking oven			

2063404-20ABBE--

en-GB

# Operating and display elements

## Cooker



- a Gas shut-off valve
- b *Burner control knob*

- c *Heat zone identification*

## Baking oven

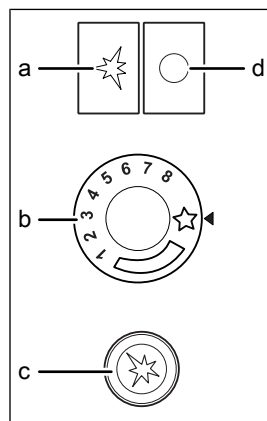


Image: Operating elements of baking oven

- a *Ignition button*
- b *Output control knob*

- c *Piezo pilot ignitor button*
- d *Off button*

## **Manufacturer**

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# 1 Introduction

## 1.1 About this manual

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

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

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

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

Be aware of the following notes and adhere to them:

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

## 1.1.1 Explanation of signs



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

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

---



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

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

---



**CAUTION**  
**Dangerous situation**

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

---

**ATTENTION**  
**Physical damage**

Failure to comply can cause physical damage.

---



Notes for better understanding and operation of the unit.

---

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



## 1.2 Intended use

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

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

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

- Drying cloths, paper or dishes
- Heating acids, alkaline solutions or other chemicals
- Heating preserved food
- Heating flammable liquids
- Deep-frying
- Heating rooms
- Heating of warmer plates and GN containers
- Storing supplies
- As set-down area or working surface
- Using the cooking zone door as a standing or depositing surface

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

- USA
- Canada

## 1.3 Warranty

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

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

## 2 Safety information

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

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

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

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

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

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

- Protect arms and hands by wearing suitable protective gloves.
- Do not touch heating elements, hot surfaces or accessories immediately after use.
- Allow surfaces to cool prior to cleaning.
- Open the cooking zone door only by means of the door handle.
- Remove containers and baking sheets only with suitable protective gloves or potholders.

**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.
- 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**

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

**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 injury from improper cleaning**

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

**Risk of physical damage from improper cleaning**

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner 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.

- Clean the cooking zone carefully. The cooking zone sensor protrudes into the cooking zone.
- Removal overcooked food from the burner cup or burner head.

### **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 bottom of the cooking zone.

### 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.

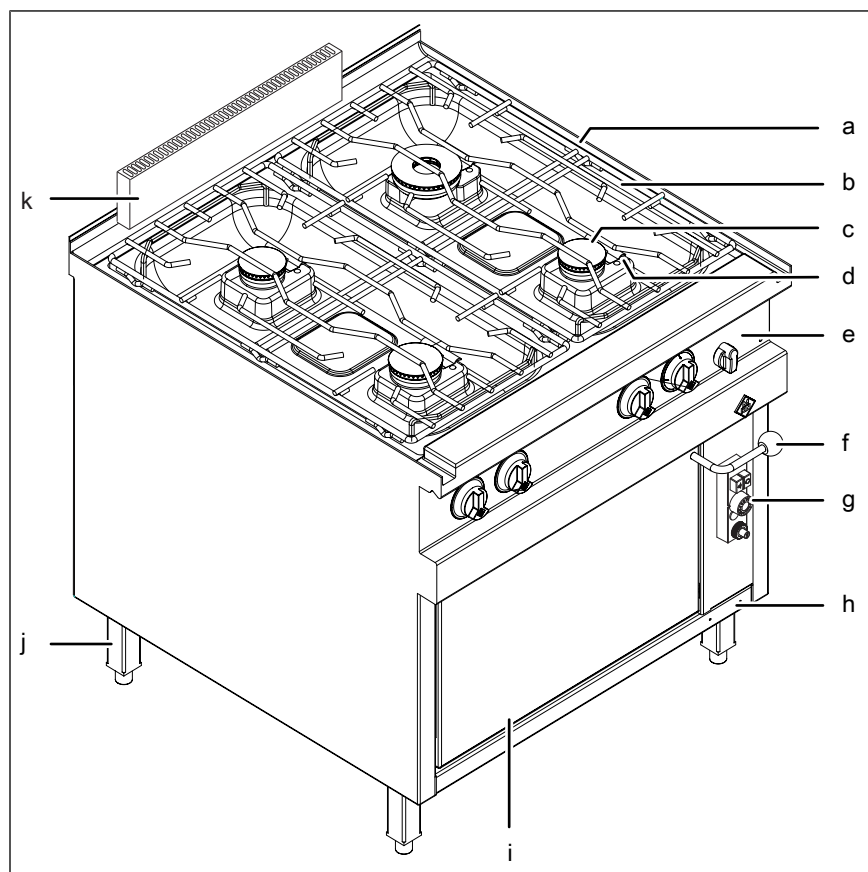


Image: Cooker with baking oven

- |   |                          |   |                                   |
|---|--------------------------|---|-----------------------------------|
| a | Discharge channel        | g | Operating elements of baking oven |
| b | Grate                    | h | Nameplate                         |
| c | Burner                   | i | Cooking zone door                 |
| d | Pilot burner             | j | Equipment leg (optional)          |
| e | Cooker control panel     | k | Baking oven exhaust gas duct      |
| f | Cooking zone door handle |   |                                   |

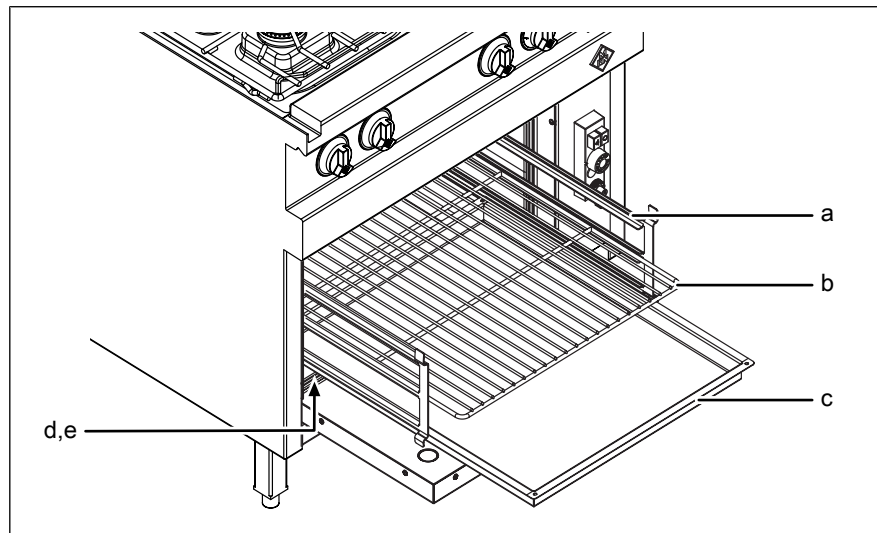


Image: Cooker with baking oven, door open

- a Slide-in rail
- b Grate
- c Baking tray
- d Heat distribution plate
- e Ignition flap

#### 4.1.1 Distribution of the burners

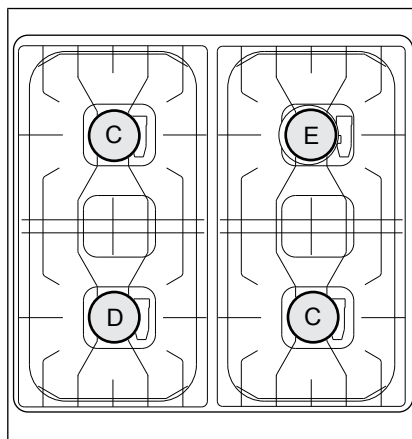


Image: Distribution of the burners



Type	Output (kW)
C burner	3.5
D burner	5.6
E burner	7.0

## 4.2 Function of the operating and display elements

### 4.2.1 Cooker

Operating/display element	Symbol	Designation	Function
Burner control knob	●	Off	Switch off the heat zone
	✧	Ignition	Supply gas to the pilot burner, short operating pause
	△ ... △	Output	Set the flame
Gas shut-off valve	●	On	Switch on gas supply
	●	Off	Switch off gas supply

### 4.2.2 Baking oven

Symbol	Operating/display element	Function
	Ignition button	<ul style="list-style-type: none"> <li>• Switch on gas supply</li> </ul>
○	Off button	<ul style="list-style-type: none"> <li>• Switch off gas supply</li> </ul>
☆	Output control knob	<ul style="list-style-type: none"> <li>• Supply the pilot burner</li> <li>• Operating pause</li> <li>• Burner switched off</li> </ul>
"1 — 8"		<ul style="list-style-type: none"> <li>• Adjusting the output</li> </ul>
	Piezo pilot ignitor button	<ul style="list-style-type: none"> <li>• Ignite the flame</li> </ul>



## 5 Operating the cooker



### DANGER

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

Ensure that cookware can not tilt.



### DANGER

#### Risk of fire from the grate slipping and cookware tilting

Ensure that all heat zones are always covered with a grate or simmer plate. Heat zones with a single grate must not be operated without a grate or simmer plate that is directly adjacent to the hob.



### CAUTION

#### Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.

### 5.1 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 heat zones that are not required.

### 5.2 Switching the cooker on and off

#### 5.2.1 Switching on

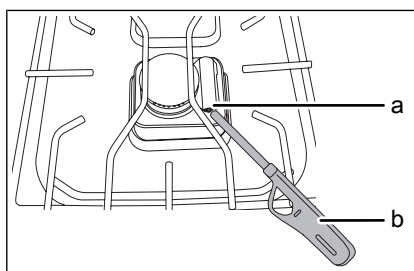


Image: Switching on the heat zone

a Pilot burner

b Lighter

**Requirements** Gas shut-off valve on the unit is closed

1. Turn the gas shut-off valve to the "●" setting.  
↳ Gas shut-off valve on the unit is open.
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. Ignite the pilot burner with a suitable lighter.
5. After 10 seconds let go of the *Burner* control knob.  
↳ The pilot burner continues to burn automatically.



If there is no ignition, repeat the procedure.

---

6. Turn the *Burner* control knob 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.  
↳ Gas supply is stopped.  
↳ The burner is switched off.  
↳ The pilot burner is switched off.  
↳ Heat zone is off.

## 5.3 Basic functions

### 5.3.1 Sets the output



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

---



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

Reduce the flame: Press the *Burner* control knob and turn it 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.

### 5.3.2 Putting on a simmer plate

#### ATTENTION

#### Risk of physical damage from improper use

Each burner must always be covered with a grate or simmer plate.



In the case of 2-, 4- and 6-flame cookers, a maximum of one heat zone is allowed to be operated as a simmer plate.

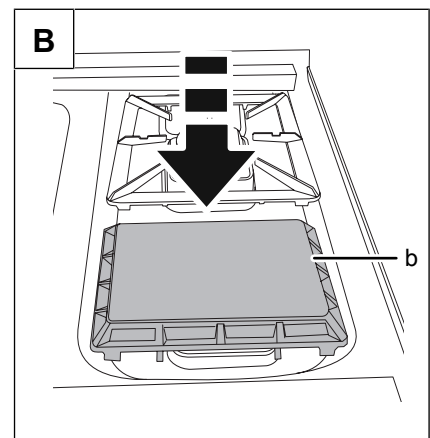
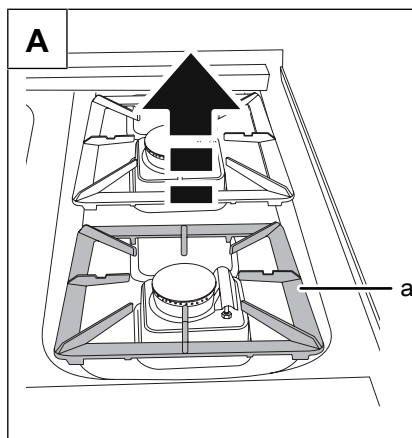


Image: Grate and simmer plate

a Grate

b Simmer plate

The simmer plate can be used for simmering and keeping food warm.

1. Select the heat zone for simmering or keeping food warm.
2. Remove the grate.
3. Put the simmer plate on the burner.
4. Put a single grate on the free heat zone.

## 5.4 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 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.

#### Requirement Unit ready for use

1. Switch on the heat zone (see "Switching the unit on and off").
2. Place cooking utensil on the heat zone.
  - ↳ Distribute a larger cooking utensil evenly over several heat zones.
3. Set the output (see "Basic functions").
  - ↳ The flame changes.
  - ↳ The heat zone is heated.
  - ↳ The cooking utensil is heated.
4. Depending on the desired cooking mode, continue with the cooking of the food.
5. Switch off the heat zone (see "Switching the unit on and off").
  - ↳ The heat zone cools down.
6. Remove the cooking utensil from the heat zone.

## 5.5 Pausing and end of use

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

### 5.5.1 Short pause



When restarting the unit after pauses, first check the function of the pilot burner in order to prevent a flash fire.

---

1. Press the *Burner* control knob and turn it to the "❖" setting.
    - ↳ The burner is switched off.
    - ↳ The pilot burner remains on.
  2. 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.

### 5.5.2 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.
  - ↳ Gas supply is stopped.
  - ↳ The burner is switched off.
  - ↳ The pilot burner is switched off.
2. Turn the gas shut-off valve to the "●" setting.
  - ↳ The unit is now off.

### 5.5.3 Testing the pilot burner function

**Requirements** Gas shut-off valve on the unit is closed

1. Open the gas shut-off valve on the unit.
  2. Turn the *Burner* control knob to the "✧" setting, press it and hold it pressed.
    - ↳ Gas flows to the pilot burner.
  3. Ignite the pilot burner (see "Switching the unit on and off").
    - ↳ If the pilot burner does not ignite: Close the gas shut-off valve on the unit and contact Customer service.
- ↳ Function tested.

## 6 Operating the baking oven

---



### CAUTION

#### Risk of burns from hot surfaces

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

### 6.1 Tips on using

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

- Use suitable cooking utensils.
- Use residual heat by switching back early.

### 6.2 Switching the baking oven on and off

#### 6.2.1 Switching on

**Requirements** Gas shut-off valve on the unit is closed

Cooking zone door open

Heat distribution plate inserted

Ignition flap closed

*Output* control knob on the "☆" setting

1. Open the gas shut-off valve on the unit.
  2. Press the *Ignition* button and keep it pressed.
    - ↳ Gas flows to the pilot burner.
  3. Press the *Piezo pilot ignitor* button.
    - ↳ Observe the ignition procedure through the inspection port in the heat distribution plate.
    - ↳ Ignition takes place.
- 



If there is no ignition, repeat the procedure.

---

4. Keep the *Ignition* button pressed for about 5 —10 seconds.
  - ↳ The thermocouple heats up.
  - ↳ The baking oven is now on.

#### 6.2.2 Switching off



It is only possible to put the oven into operation again after the safety time has elapsed. The safety time is about 60 seconds.

---

1. Press the *Off* button.
  - ↳ The pilot burner is now off.
  - ↳ The burner is now off.
- ↳ The baking oven is now off.

## 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.



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. Switch on the baking oven (see "Switching the baking oven on and off").
2. Turn the *Output* control knob to maximum output.
  - ↳ 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 *Output* control knob to the "☆" setting.
  - ↳ The burner is now off.
  - ↳ The baking oven cools down.
  - ↳ The pilot burner is on.
5. Clean the baking oven (see "Cleaning the unit").
  - ↳ The baking oven is ready.

## 6.3.2 Sets the output

- Set the *Output* control knob to the desired output level.
- ↳ The baking oven heats up.
- ↳ When the set temperature is reached: the burner goes out.
- ↳ If the set temperature is not reached: the burner heats up.

### Operating temperature

The heat output can be adjusted infinitely from 100 °C — 320 °C with the *Output* control knob.

Control setting (output level)	1	2	3	4	5	6	7	8
Approximate temperature in the cooking zone (°C)	100	140	170	200	230	260	290	320

## 6.3.3 Setting preheating

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

**Requirements** Unit ready for use

1. Set the *Output* control knob to the desired temperature.
  - ↳ The baking oven heats up to the selected temperature.
  - ↳ Once the set temperature is reached, the heating switches off.
- ↳ The unit is preheated.

## 6.4 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.

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

**Requirements** The unit is 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. Open the cooking zone door.
7. If necessary, carry out sampling before baking is ended.
  - ↳ Close the cooking zone door and continue to cook the food as required.
8. Switch off the baking oven (see "Switching the unit on and off").
9. Remove the food being cooked.
10. If necessary, remove the baking tray or grate.
11. Close the cooking zone door.
12. Clean the unit (see "Cleaning and caring for the unit").

## 6.5 Pausing and end of use

### 6.5.1 Short pause

1. Turn the *Output* control knob to the "☆" setting.
  - ↳ The burner is switched off.
  - ↳ The pilot burner remains on.
2. Turn the *Output* control knob to the "1 — 8" setting.
  - ↳ The burner is ignited.

### 6.5.2 Long pause and end of use



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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.

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1. Turn the *Output* control knob to the "☆" setting.
    - ↳ The burner is switched off.
    - ↳ The pilot burner remains on.
  2. Press the *Off* button.
    - ↳ The pilot burner is now off.
- ↳ The unit is now off.

## 7 Cleaning and caring for the unit



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### 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.
- 

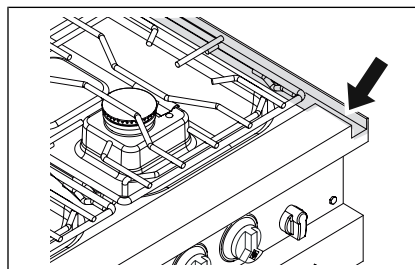


Image: Discharge channel

→ Clean the unit daily after use.

### 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.

## 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 Cleaning heat zone

**Requirement** Gas shut-off valve closed  
Burner switched off and cooled down

1. Remove and clean the grate.
2. Remove and clean the simmer plate.
3. Wipe off light contamination with a damp cloth.  
↳ Use a mild cleaning agent.
4. Remove heavy contamination with a stainless steel spatula or steel wire pad.
5. Rinse thoroughly with clear water.
6. Wipe dry with a lint-free cloth.

**Tip** In order to care for the rust protection, or if it has been worn away, apply a special care product or thin oil film.

## 7.5 Cleaning the burner



The pilot burner discharge openings must be free.



The burner discharge opening must be clear.



Carefully dry the heat zone, burner and pilot burner after cleaning, so that corrosion is prevented.



Dry the burner and pilot burner by heating them up.

To ensure the reliable function of the unit, regularly clean the burner head, burner cap, pilot burner and thermocouple.

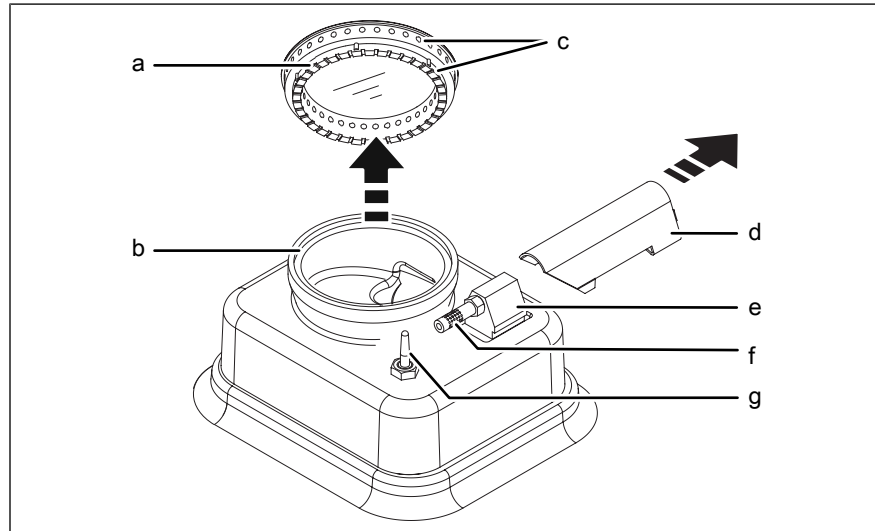


Image: Burner with pilot burner

- |                               |                        |
|-------------------------------|------------------------|
| a Burner cap                  | e Pilot burner         |
| b Burner head                 | f Pilot burner orifice |
| c Burner cap orifice          | g Thermocouple         |
| d Pilot burner protection cap |                        |

**Requirement** Gas shut-off valve closed  
Burner switched off and cooled down

1. Remove the burner cap.
2. Clean the burner cap orifice.
3. Clean the burner cap support on the burner head with a soft brush.
4. Wipe off light contamination with a damp cloth.
5. Wipe dry with a lint-free cloth.
6. After cleaning, place the burner cap on the burner head.
7. Slide the pilot burner protection cap away from the pilot burner and lift it off.
8. Clean the pilot burner and thermocouple with a soft brush.
9. Wipe off light contamination with a damp cloth.
10. Wipe dry with a lint-free cloth.
11. Slide the pilot burner protection cap over the pilot burner as far as it will go.
12. Heat the burner at full load for several minutes.
  - ↳ The burner and pilot burner are dry.
  - ↳ The heat zone is dry.
13. Switch off the burner.

## 7.6 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.



Before starting cleaning work, close the gas supply to the unit.

**Requirements** Unit switched off and cooled down

1. Open the cooking zone door.
2. Remove the cooking utensils from the cooking zone.
3. Remove the baking tray and grate from the cooking zone.
4. Unhook the slide-in rails by lifting them 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 cleaning agent.
6. If there is heavy contamination, clean the cooking zone, slide-in rails, 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 rails into the support eyes.
10. Push the baking tray or grate into the slide-in rails.
11. Close the cooking zone door.
12. Set the *Output* control knob to level "1".
  - ↳ The unit heats up.
  - ↳ The cooking zone dries.
13. Heat the baking oven for approximately 5 minutes.
14. Switch off the unit.



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.

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### 7.7 Cleaning the door seal of the cooking zone

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**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.

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**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.

### 7.8 Performing a visual inspection

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"> <li>• Close the gas shut-off valve on the unit.</li> <li>• Contact Customer service.</li> </ul>
Heat zone does not heat up	Heat zone is off	<ul style="list-style-type: none"> <li>• Switch on the heat zone.</li> </ul>
	Gas supply interrupted	<ul style="list-style-type: none"> <li>• Open 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	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>

### 8.1.2 Baking oven

Failure	Possible causes	Remedy
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>
Control unit does not react	<i>Gas shut-off valve</i> is defective	<ul style="list-style-type: none"> <li>• Close the gas shut-off valve on the unit.</li> <li>• Contact Customer service.</li> </ul>

## Troubleshooting

Failure	Possible causes	Remedy
The unit does not heat up	The unit is switched off	<ul style="list-style-type: none"> <li>Switch on the unit.</li> </ul>
	<i>Output</i> control knob on the "☆" setting	<ul style="list-style-type: none"> <li>Set the output.</li> </ul>
	Gas supply interrupted	<ul style="list-style-type: none"> <li>Open the gas shut-off valve on the unit.</li> <li>Contact Customer service.</li> </ul>
	Unit is defective	<ul style="list-style-type: none"> <li>Close the gas shut-off valve on the unit.</li> <li>Contact Customer service.</li> </ul>
	<i>Output</i> control knob is defective	<ul style="list-style-type: none"> <li>Close the gas shut-off valve on the unit.</li> <li>Contact Customer service.</li> </ul>
	<i>Ignition</i> button is defective	<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</i> button is 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>Output</i> control knob is defective	<ul style="list-style-type: none"> <li>Close the gas shut-off valve on the unit.</li> <li>Contact Customer service.</li> </ul>
	Gas supply restricted	<ul style="list-style-type: none"> <li>Restore gas supply.</li> <li>Contact Customer service.</li> </ul>
Unit switches off	Thermocouple is defective	<ul style="list-style-type: none"> <li>Contact Customer service.</li> </ul>

## 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 Dispose of the unit in an environmentally responsible manner

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

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

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

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

# 11 Manufacturer's declaration



## EC Declaration of Conformity



### Manufacturer

MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG • Halberstädter Straße 2a • 38300 Wolfenbüttel, Germany

We hereby declare, that the following product:

Description of the unit							
Unit for cooking food in commercial applications							
Designation / Unit type							
Gas cooker with gas baking oven / XXGHED...EB..., XXGHEF...EB...							
Unit number							
2063404	2063407	2163404	2163407	10010031	10015210	10015211	

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

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-0085CL0512  
CE-0085CL0513

- Directive 2009/142/EC, dated 30 November 2009, relating to appliances burning gaseous fuels (codified edition of Directive 90/396/EEC)
- 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

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

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.

Translation from the original document • 2063404--0KODE--

Wolfenbüttel, 20/04/2017

Person authorised to compile the technical documents:

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











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