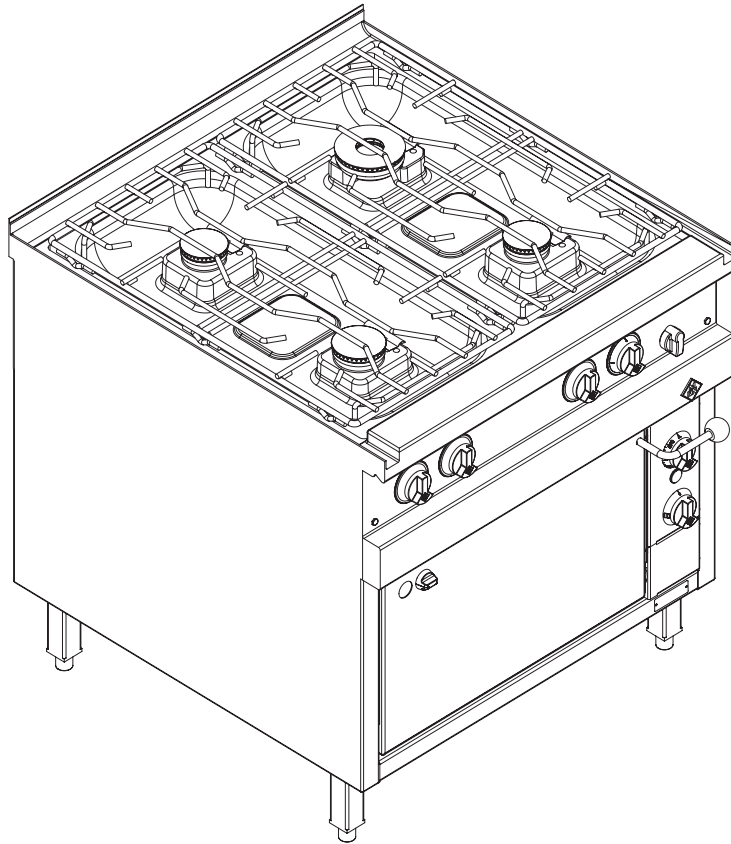




Read the operating instructions prior to commissioning

Operating instructions

## Cooker with baking oven



Translation from the original document • 2063403-20ABDE-- • 08/06/2017

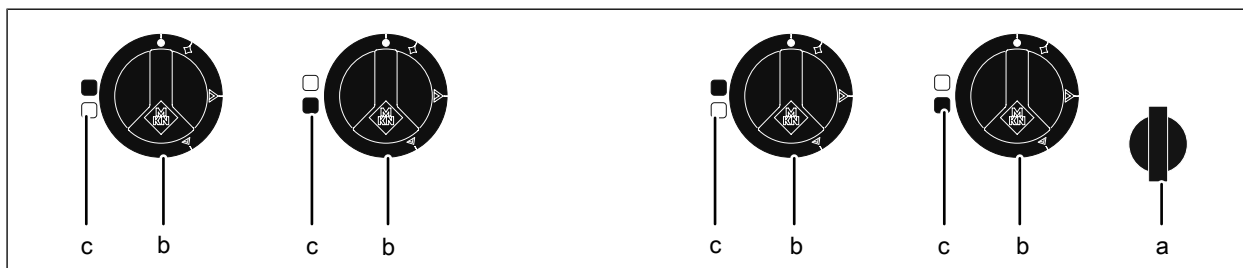
Unit	Type of energy	Unit type	Model
Cooker	Gas	Floor-standing unit	OPGHED4EB
Baking oven	Electric		

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# Operating and display elements

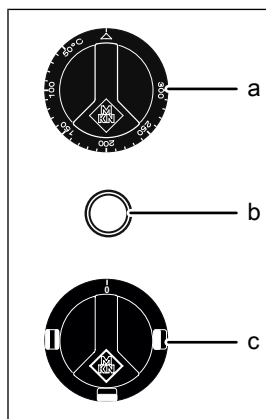
## Cooker



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

- c Heat zone identification

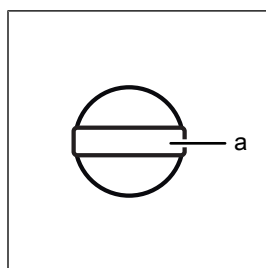
## Baking oven



- a Temperature control knob
- b Heating indicator light

- c Heating control knob

## Cooking zone door



- a Extractor hood control knob

**Manufacturer**

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<b>1 Introduction</b> .....	<b>7</b>
<b>1.1 About this manual</b> .....	<b>7</b>
1.1.1 Explanation of signs .....	8
<b>1.2 Intended use</b> .....	<b>9</b>
<b>1.3 Warranty</b> .....	<b>9</b>
<b>2 Safety information</b> .....	<b>10</b>
<b>3 Rules of conduct when the smell of gas is detected</b> ....	<b>13</b>
<b>4 Description of the unit</b> .....	<b>14</b>
<b>4.1 Overview of the unit</b> .....	<b>14</b>
4.1.1 Distribution of the burners .....	15
<b>4.2 Function of the operating and display elements</b> .....	<b>15</b>
4.2.1 Cooker .....	15
4.2.2 Baking oven .....	16
<b>5 Operating the cooker</b> .....	<b>17</b>
<b>5.1 Tips for use</b> .....	<b>17</b>
<b>5.2 Switching the cooker on and off</b> .....	<b>17</b>
5.2.1 Switching on .....	17
5.2.2 Switching off .....	18
<b>5.3 Basic functions</b> .....	<b>18</b>
5.3.1 Sets the output .....	18
5.3.2 Putting on a simmer plate .....	19
<b>5.4 Cooking</b> .....	<b>19</b>
<b>5.5 Pausing and end of use</b> .....	<b>20</b>
5.5.1 Short pause .....	20
5.5.2 Long pause and end of use .....	21
5.5.3 Testing the pilot burner function .....	21
<b>6 Operating the baking oven</b> .....	<b>22</b>
<b>6.1 Tips for use</b> .....	<b>22</b>
<b>6.2 Switching the baking oven on and off</b> .....	<b>22</b>
6.2.1 Switching on .....	22
6.2.2 Switching off .....	22
<b>6.3 Basic functions</b> .....	<b>22</b>
6.3.1 Burning in the bottom of the cooking zone .....	23
6.3.2 Setting the operating mode .....	23
6.3.3 Setting the temperature .....	23
6.3.4 Setting preheating .....	23
6.3.5 Pausing and end of use .....	24
<b>6.4 Baking</b> .....	<b>24</b>
<b>7 Cleaning and caring for the unit</b> .....	<b>26</b>

<b>7.1 Preventing corrosion</b> .....	<b>26</b>
<b>7.2 Removing rust spots</b> .....	<b>26</b>
<b>7.3 Cleaning the housing</b> .....	<b>27</b>
<b>7.4 Cleaning heat zone</b> .....	<b>27</b>
<b>7.5 Cleaning the burner</b> .....	<b>27</b>
<b>7.6 Cleaning the baking oven</b> .....	<b>28</b>
<b>7.7 Cleaning the seal of the cooking zone door</b> .....	<b>30</b>
<b>7.8 Performing a visual inspection</b> .....	<b>30</b>
<b>8 Troubleshooting</b> .....	<b>31</b>
<b>8.1 Cause of failure and the remedy</b> .....	<b>31</b>
8.1.1 Cooker .....	31
8.1.2 Baking oven .....	31
<b>8.2 Nameplate</b> .....	<b>32</b>
<b>9 Carrying out maintenance</b> .....	<b>33</b>
<b>10 Dispose of the unit in an environmentally responsible manner</b> .....	<b>34</b>
<b>11 Manufacturer's declaration</b> .....	<b>35</b>



# 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.

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

- Follow the instructions of the cleaning agent manufacturer.
- Allow the cooking so to clean to a temperature below 60 °C and then clean.

**Risk of burns from steam**

- Protect arms and hands by wearing protective gloves.
- Open the extractor hood carefully.
- Do not look into the extractor hood.
- Do not hold hands in front of the extractor hood.
- First open the cooking zone door slightly and allow the steam to escape. Then open the cooking zone door completely.

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

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

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

**Risk of asphyxiation and poisoning from exhaust gases**

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

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

- Clean the unit when finished using it.

**Risk of fire from overheating**

- Observe the unit during operation.
- Do not store any combustible objects or plastic containers in the cooking zone.

**Firefighting**

- In the event of a fire, disconnect the unit from the electric mains.
- In the event of a fire, use the gas shut-off valve to isolate the unit from the gas supply.
- Use a Fire Class F fire extinguisher, never water, to extinguish grease fires. Other fires, for instance, can be extinguished with fire extinguishers suitable for Fire Classes A, B, C, 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.

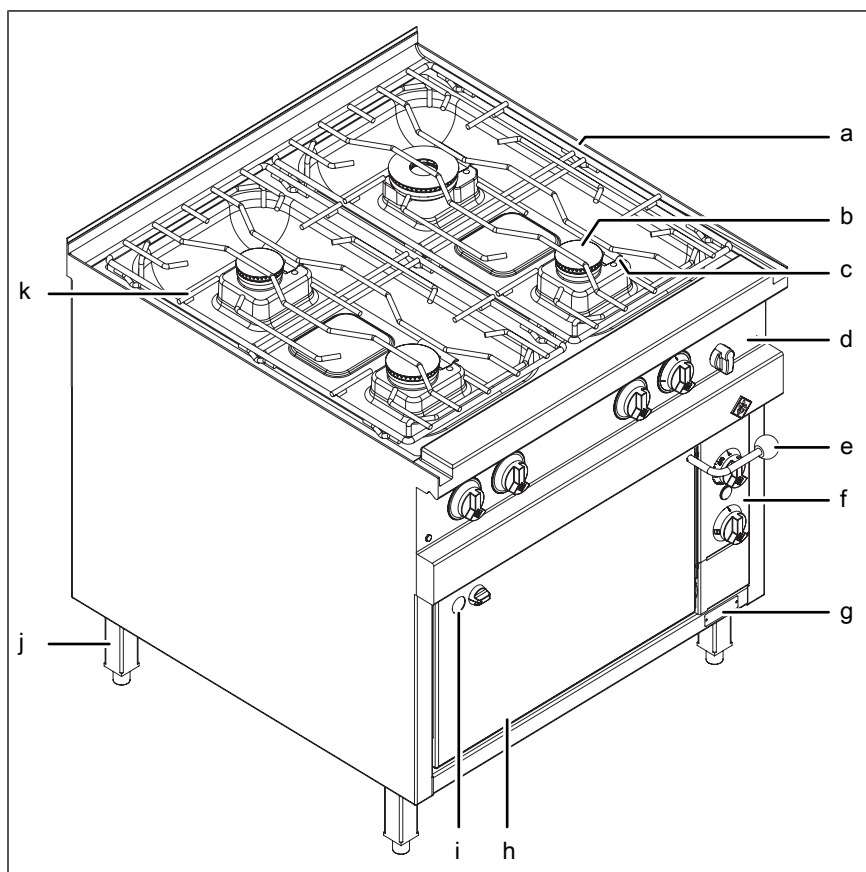


Image: Cooker with baking oven

- |   |                           |   |                          |
|---|---------------------------|---|--------------------------|
| a | Discharge channel         | g | Nameplate                |
| b | Burner                    | h | Cooking zone door        |
| c | Pilot burner              | i | Extractor hood           |
| d | Cooker control panel      | j | Equipment leg (optional) |
| e | Cooking zone door handle  | k | Grate                    |
| f | Baking oven control panel |   |                          |

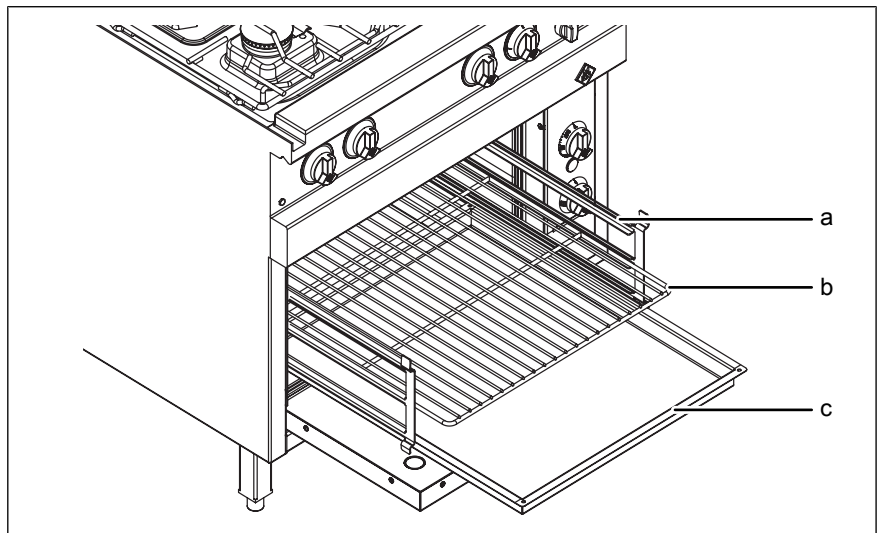


Image: Cooker with baking oven, door open

a Slide-in rail  
b Grate

c Baking tray

#### 4.1.1 Distribution of the burners

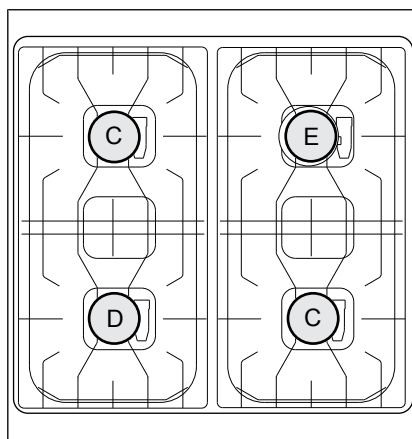


Image: Distribution of the burners

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





2063403-20ABBE--



## Description of the unit

Operating/display element	Symbol	Designation	Function
Gas shut-off valve		On	Switch on gas supply
		Off	Switch off gas supply

### 4.2.2 Baking oven

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



## 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

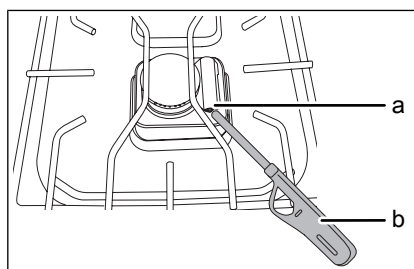


Image: Switching on the heat zone

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.

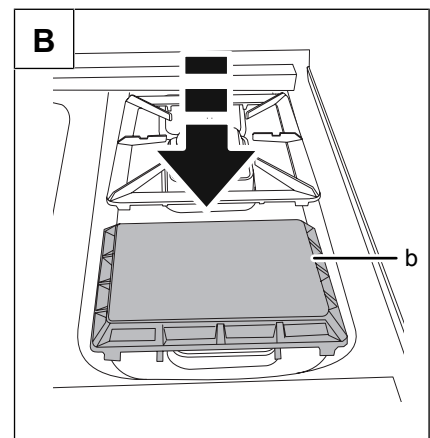
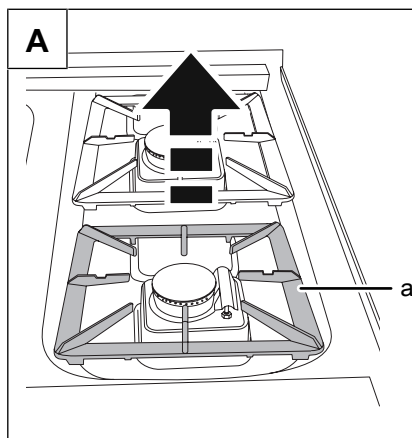


Image: Grate and simmer plate

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 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 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 for use

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

- Use suitable cooking utensils.
  - Suitable cooking utensils are resistant to deformation and abrasion caused by the effect of heat.
  - Suitable cooking utensils are those made of metal, such as for example steel, stainless steel, copper or cast iron.
  - Suitable cooking utensils are those made of heat-resistant glass or special ceramics (usually glazed).
- Unsuitable cooking utensils are those made of plastic.
- Use residual heat by switching off early.

### 6.2 Switching the baking oven on and off

#### 6.2.1 Switching on

**Requirement** Unit ready for use

1. Turn the *Temperature* control knob to the desired temperature.
  2. Turn the *Heating mode* control knob to the desired heating mode.
- ↳ The oven is now on.
- ↳ The baking oven heats up to the selected temperature.

#### 6.2.2 Switching off

1. Turn the *Temperature* control knob to "△".
  2. Turn the *Heating mode* control knob to "0".
- ↳ The baking oven is now off.
- ↳ Unit cools down.

### 6.3 Basic functions

---



### CAUTION

#### Risk of burns from hot surfaces

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

The following work must be carried out before the initial commissioning:

→ Burn in the bottom of the cooking zone.

## 6.3.1 Burning in the bottom of the cooking zone



Heat the baking oven to full load during the initial commissioning in order to eliminate unpleasant smells.



Smoke can develop when particles are incinerated on the heat zone or in the cooking zone of the baking oven.

- Ventilate the room well.



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

**Requirement** Unit ready for use

Baking tray and grate removed from the cooking zone

1. Turn the *Heating mode* control knob to "Top heating and bottom heating".
2. Set the *Temperature* control knob to "300 °C".
  - ↳ The baking oven heats up.
3. Heat the baking oven for approximately 10 minutes.
  - ↳ Maximum heating produces a bluish discoloration of the bottom.
4. Turn the *Temperature* control knob to the "0" position.
5. Turn the *Heating mode* control knob to the "0" position.
  - ↳ The baking oven cools down.
6. Clean the baking oven (see "Cleaning the unit").
  - ↳ The baking oven is ready.

## 6.3.2 Setting the operating mode

**Requirement** Unit ready for use

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

## 6.3.3 Setting the temperature

→ Set the *temperature* control knob to the desired temperature.

↳ The *heating* indicator light illuminates.

↳ The *heating* indicator light goes out when the set temperature is reached.

## 6.3.4 Setting preheating

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

**Requirement** Unit ready for use

1. Set the *Heating mode* control knob to the desired heating mode.
  2. Set the *Temperature* control knob to the desired temperature.
    - ↳ The *Heating* indicator light illuminates.
    - ↳ The unit heats up.
    - ↳ Once the set temperature is reached, heating switches off.
    - ↳ The *Heating* indicator light goes out.
- ↳ The unit is preheated.

### 6.3.5 Pausing and end of use

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

## 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.

Steam is generated when the food being cooked contains a large amount of water. It can be removed from the cooking zone by opening the extractor hood.

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

---

**Requirement** The unit is on

1. Prepare the food to be cooked on a baking tray, grate or suitable cooking utensil.
2. Preheat the baking oven (see "Basic functions").
3. Open the cooking zone door.
4. Push the baking tray or grate into the slide-in rails.
  - ↳ Put a suitable cooking utensil onto the grate and push it into the slide-in rails.
5. Close the cooking zone door.
6. Steam arising during the cooking time can be discharged from the baking oven.
7. Open the extractor hood with the *Extractor hood* control knob.
  - ↳ The steam escapes.
8. Open the cooking zone door.



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

## 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.
- 

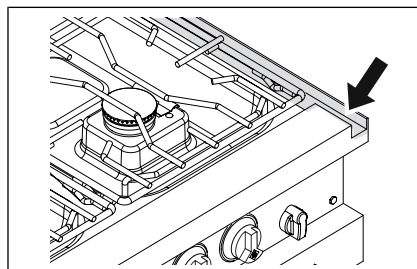


Image: Discharge channel

### 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

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**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.

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**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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### 7.5 Cleaning the burner




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The pilot burner discharge openings must be free.

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

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Dry the burner and pilot burner by heating them up.

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

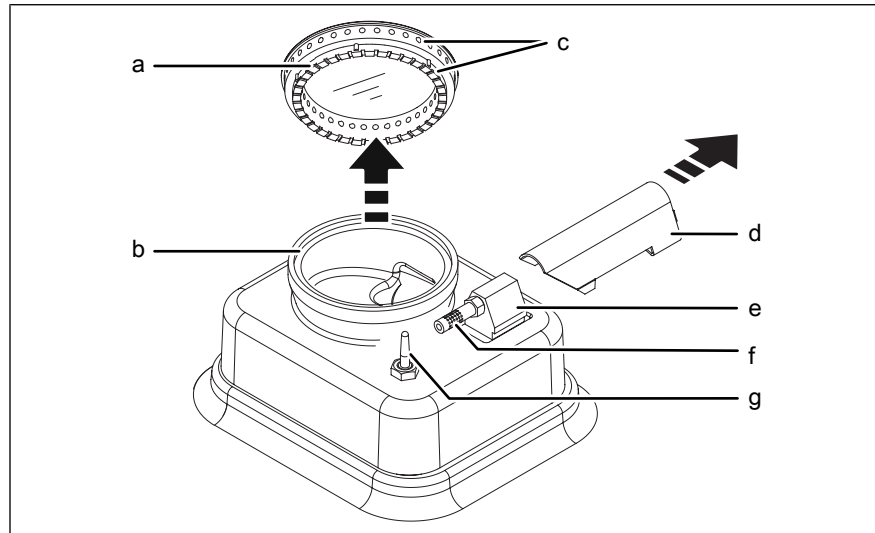


Image: Burner with pilot burner

- |                               |                        |
|-------------------------------|------------------------|
| 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 pots, pans and baking formers from the cooking zone.
3. Remove the baking tray and grate from the cooking zone.
4. Unhook the slide-in rail by lifting it upwards out of the support eyes.
5. Clean the cooking zone, slide-in rail, baking tray and grate with warm water and a commercially available cleaning agent.
6. If there is heavy contamination, clean the cooking zone, slide-in rail, baking tray and grate with oven cleaner.
7. Rinse thoroughly with clear water to neutralise cleaners.
8. Wipe dry with a lint-free cloth.
9. Hook the slide-in rail into the support eyes.
10. Push the baking tray and grate into the slide-in rail.
11. Close the cooking zone door.
12. Set the *Heating mode* control knob to "Top and bottom heating".
13. Set the *Temperature* control knob to about 50 °C.
  - ↳ The Heating indicator light illuminates.
  - ↳ The unit heats up.
  - ↳ The cooking zone dries.
14. After several minutes turn the *Temperature* control knob to the "0" setting.
15. Turn the *Heating mode* control knob to the "0" setting.
  - ↳ The unit is off.
  - ↳ The unit cools down.



Dry the baking oven by heating it briefly.

**Tip**

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

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

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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

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**ATTENTION****Risk of physical damage from improper inspection**

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

Inspect the unit, operating element, heat zone and baking oven for visible damage.

**Requirements** Unit switched off and cooled down

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

↳ Visual inspection has been performed.

## 8 Troubleshooting



**DANGER**  
**Risk of fatal injury from gas**

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



**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 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>
	The thermocouple 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	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>
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>
Pilot burner does not ignite	<i>Burner</i> control knob is not on the "✧" setting	<ul style="list-style-type: none"> <li>• Press the <i>Burner</i> control knob in the "✧" setting and keep it pressed.</li> <li>• Ignite the pilot burner.</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>

#### 8.1.2 Baking oven

Failure	Possible causes	Remedy
The unit does not react	Operating element defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</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>Temperature</i> control knob on the "△" setting	<ul style="list-style-type: none"> <li>• Set the temperature.</li> </ul>
	Power supply interrupted	<ul style="list-style-type: none"> <li>• Contact the authorized technical personnel.</li> </ul>
	The <i>Temperature</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	The <i>Temperature</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>
The <i>Heating</i> indicator light does not illuminate	The <i>Heating</i> indicator light is defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Contact the authorized technical personnel.</li> </ul>
	Safety temperature limiter has tripped or is defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Contact the authorized technical personnel.</li> </ul>
The steam does not escape	Extractor hood closed	<ul style="list-style-type: none"> <li>• Open the extractor hood.</li> </ul>
	The <i>Extractor hood</i> control knob is jammed	<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 electric baking oven / XXGHED...EB..., XXGHEF...EB...						
Unit number						
1363403	2063403	2063406	2163403	2163406	10011100	

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

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

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

Product identification number of the EU type examination certificate:  
CE-0085CL0512

Adduced basis for verification
EN 203-1:2014
EN 203-3:2009
EN 203-2-1:2015
EN 60335-1:2012
EN 60335-2-36:2002/A11:2012
DIN EN 55014-1:2012-05
EN 55014-2:2015

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.

Wolfenbüttel, 20/04/2017

Person authorised to compile the technical documents:

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

Translation from the original document • 2063403--0K0DE--

2063403-20ABBE--











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