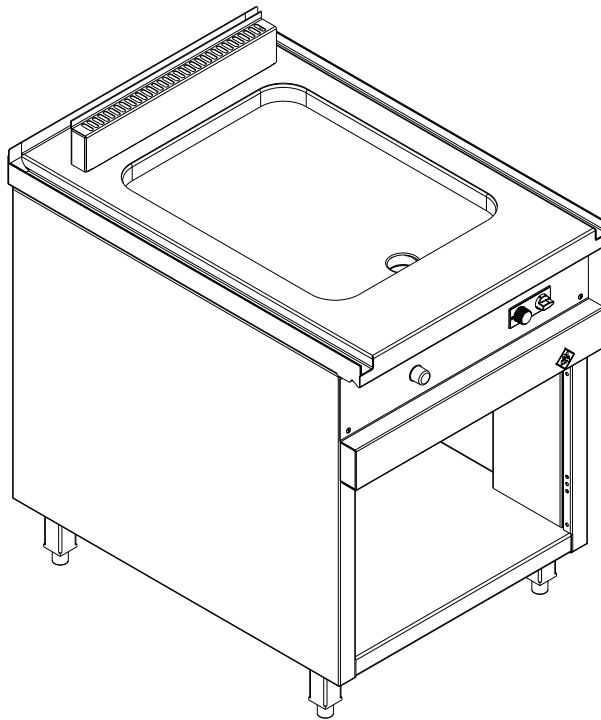




Read the operating instructions prior to commissioning

Operating instructions

Griddle plate



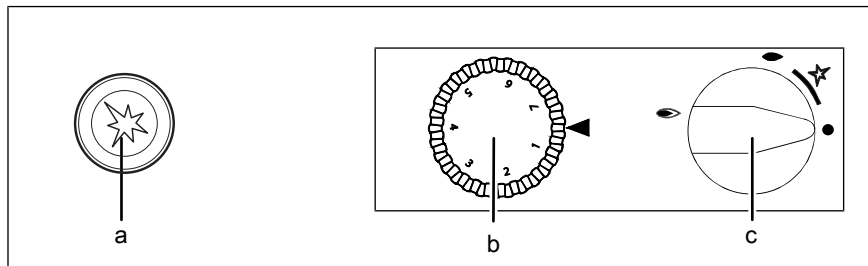
Translation from the original document • 2061101-20ABBE-A • 22/03/2018

Unit	Type of energy	Unit type	Model
Griddle plate	Gas	Pedestal unit	OPGGRP... O7GGRP... HLGGRP...
		Tabletop unit	SLGGRP...
		Suspended unit	OIGGRP...

2061101-20ABBE-A

en-GB

Operating and display elements



a *Piezo pilot ignitor* button
b *Temperature* control knob

c *Burner* control knob

Manufacturer

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

Phone +49 5331 89-0
Fax +49 5331 89-280
Internet www.mkn.eu

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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.

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

- USA
- Canada

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

- For heating cooking utensils on the frying surface
- Heating preserved food
- Heating acids, alkaline solutions or other chemicals
- Heating of warmer plates and GN containers
- Warming dishes
- Melting of fats and salts
- Drying cloths, paper or dishes
- Keeping food warm

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 scalding from hot oil

- Protect arms and hands by wearing suitable protective gloves.
- Do not operate the unit without the receiver tank.

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.
- Do not use the unit as a deep fat fryer.

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, CO₂ 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 shock cool the unit, for example with ice, iced water or water.
- Use only a stainless steel scraper or stainless steel spatula for cleaning.
- Do not use any bleaching or chlorine-containing cleaners or disinfectants.
- Do not immerse the housing in water.

Hygiene Health risk from insufficient hygiene

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

Improper use Risk of physical damage from improper use

- Do not operate the unit outdoors.
- Use only original accessories.
- Train operators regularly.
- Do not heat food warmer plates or tins of preserved food.
- Observe the unit during operation.
- Do not use the frying surface as a heating surface for pots.
- Use appropriate cooking utensils.

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

The unit is intended for cooking with contact heat, for frying fast-fry food, starch-based side dishes, egg dishes and sweet dishes such as pancakes, as well as for grilling.

4.1 Overview of the unit

4.1.1 Floor-standing unit

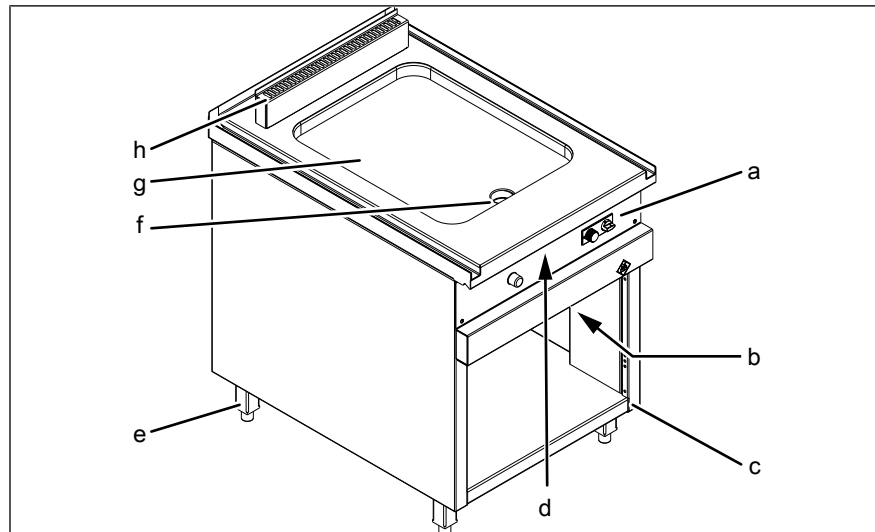


Image: Floor-standing gas griddle plate

- | | |
|---|--------------------|
| a Operating elements | e Equipment leg |
| b Collection container | f Drain |
| c Nameplate and gas type supplemental label | g Frying plate |
| d Inspection port | h Exhaust gas duct |

4.1.2 Countertop unit

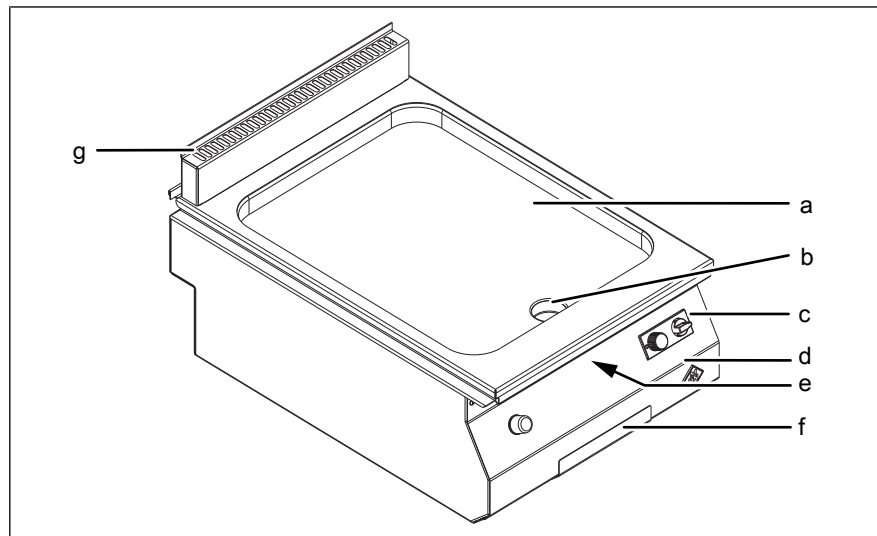


Image: Countertop gas griddle plate

- | | | | |
|---|---|---|----------------------|
| a | Frying plate | e | Inspection port |
| b | Drain | f | Collection container |
| c | Operating elements | g | Exhaust gas duct |
| d | Nameplate and gas type supplemental label | | |

4.1.3 Suspended unit

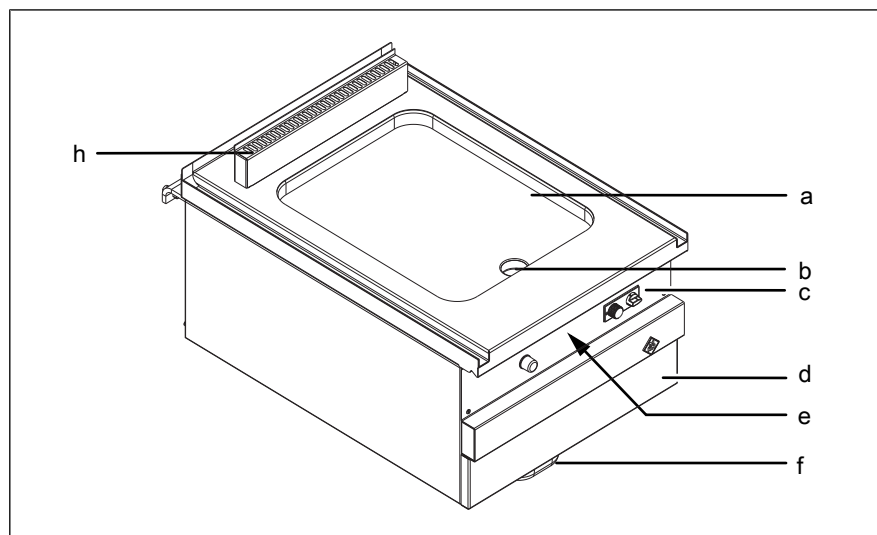


Image: Suspended gas griddle plate

- | | | | |
|---|---|---|----------------------|
| a | Frying plate | e | Inspection port |
| b | Drain | f | Collection container |
| c | Operating elements | g | Operating element |
| d | Nameplate and gas type supplemental label | h | Exhaust gas duct |

4.2 Function of the operating and display elements

Operating/display element	Symbol	Designation	Function
<i>Burner control knob</i>	●	Off	Switches off the gas supply
	✦	Ignition	Gas supply for pilot burner is released, the burner is switched off
	🔥 ... 🔥	Output	Sets the burner output
<i>Temperature control knob</i>	1...7	Temperature levels	Setting the temperature
<i>Piezo pilot ignitor button</i>			Ignites the pilot burner
Inspection port			Monitors the ignition and flame pattern

4.3 Operating temperature

Control setting	1	2	3	4	5	6	7
Cooking temperature (approximate indication in °C)	150	185	215	240	270	290	310

5 Operating the unit



CAUTION

Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.

5.1 Tips on using

- Utilise stored heat by switching back at an early stage.
- Avoid unnecessary continuous operation without food being cooked.
- Heat up the unit shortly before use.
- Only use one heat zone, if the load quantity is small.

5.2 Switching the unit on and off

5.2.1 Switching on the unit

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.
3. Press and hold the *Burner* control knob.
 - ↳ 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.



If there is no ignition, repeat the procedure.

6. After about 10 seconds let go of the *Burner* control knob.
 - ↳ Unit switched on and ready for use.
 7. Turn the *Burner* control knob to the desired output.
 - ↳ The burner is ignited.
 - ↳ The unit operates at the desired output.
- ↳ Heat zone is on.

5.2.2 Switching off the unit

- Turn the *Burner* control knob 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 Setting the temperature

- Turn the *Temperature* control knob to the desired level.
 - ↳ The temperature is increased or decreased (see "Operating temperature").

5.3.2 Frying

ATTENTION

Risk of physical damage from extremely abrupt cooling

Extremely abrupt cooling deforms the frying surface

- Do not place any frozen food to be cooked on the hot frying surface.
-

Requirement Frying surface cleaned
Collection container used

1. Close the drain.
2. Switch the unit on.
3. Set the temperature.
 - ↳ The frying surface is heated.
4. After the set temperature has been reached, brush the frying surface thinly with frying fat or oil.
5. Place the food to be cooked on the hot frying surface.
6. Free the frying surface of frying residue after you have finished each frying process (see "Cleaning and caring for the unit").

5.4 Emptying the collection container



CAUTION

Risk of scalding from hot liquids

- Allow the collection container to cool down before emptying it.
- Protect arms and hands by wearing suitable protective gloves.

ATTENTION

Risk of physical damage from congealing fat

Blockage of wastewater line and floor gutter is possible

- Do not empty the collection container with liquid fat into the sink or floor gutter.

1. Close the drain of the frying surface.
2. Remove the collection container carefully from the unit and empty it properly.
3. Remove the frying residue and wipe the collection container out with kitchen paper.
4. Insert the empty collection container.

5.5 Pauses and end of use

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

5.5.1 Brief pauses



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. Turn the *Burner* control knob to the "🔥" setting.
 - ↳ The burner is switched off.
 - ↳ The pilot burner remains on.
 2. Continuing after a pause in operation:
 3. Turn the *Burner* control knob to the "🔥" setting.
 - ↳ The burner is ignited.
 - ↳ The burner burns at full load.
- ↳ Heat zone is on.

5.5.2 Longer pauses and end of use

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.

6.1 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.

6.2 Protecting a frying surface made of steel

A frying surface made of steel will corrode, if the burnt-in surface is damaged. This is not a deficiency in the unit but rather a characteristic of a frying surface made of steel.

- Ensure that the burnt-in surface is not damaged by cleaning or use.
- Do not use any scraping objects for cleaning.
- After intensive cleaning has been completed, repeat the burning-in process.

6.3 Eliminating rust spots

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

6.4 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.

6.5 Cleaning the frying surface

Requirement Frying surface cooled down

1. Insert the empty collection container.
2. Pour warm water and mild cleaning agent onto the frying surface.
3. Allow this to soak in for several minutes.
4. Let the cleaning water drain away.
5. Empty the collection container and insert it again.
6. Clean the frying surface with a stainless steel spatula or stainless steel sponge.
7. Rinse with clear water and then dry.
8. Clean and dry the drain and drain pipe thoroughly with a bottle brush.
9. Grease the frying surface lightly with frying fat.
10. Empty the collection container.



Remove stubborn frying residue when the frying surface is still warm (approx. 60 °C).

If there is heavy residue, clean the frying surface with a special stainless steel sponge (e.g. Spontex Spirinett) between cleaning.



Only use as much water as the collection container can take.

6.6 Cleaning the frying surface between cooking processes

The frying surface must be cleaned of frying residue between the frying processes.

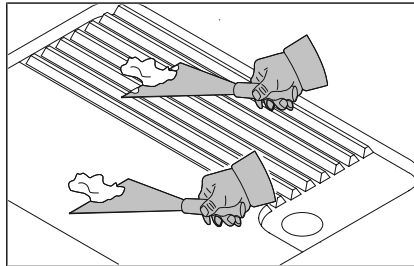


Image: Smooth and rippled frying surface

1. Clean the smooth frying surface with a smooth scraper.
Clean the rippled frying surface with a rippled scraper.
2. Remove the loosened frying residue with kitchen paper.

6.7 Cleaning the collection container

Requirement Collection container cooled down and emptied

1. Remove the collection container from the unit.
2. Remove the frying residue and wipe the collection container out with kitchen paper.
3. Clean it with clear water and mild cleaning agent.
4. Dry the collection container and insert it again.

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 remedy

Failure	Possible causes	Remedy
Operating element does not react	Operating element defective	<ul style="list-style-type: none"> • Close the gas shut-off valve on the unit. • Contact Customer service.
The unit does not heat up	Unit switched off	<ul style="list-style-type: none"> • Switch on the unit.
	Gas supply interrupted	<ul style="list-style-type: none"> • Restore gas supply. • Open the gas shut-off valve on the unit. • Contact Customer service.
	<i>Piezo pilot ignitor</i> button is defective	<ul style="list-style-type: none"> • Close the gas shut-off valve on the unit. • Contact Customer service.
	Unit is defective	<ul style="list-style-type: none"> • Close the gas shut-off valve on the unit. • Contact Customer service.
Insufficient heat output	Unit is defective	<ul style="list-style-type: none"> • Close the gas shut-off valve on the unit. • Contact Customer service.
Smell of gas	Gas is escaping	<ul style="list-style-type: none"> • Follow the rules of conduct if the smell of gas is detected.

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"> • Present • Legible • Accords with the available gas type 	• 12 months	Operator
Nameplate <ul style="list-style-type: none"> • Present • Legible 	• 12 months	Operator
Housing <ul style="list-style-type: none"> • Deformations • Scratches • Discolouration 	• 12 months	Operator
Frying plate <ul style="list-style-type: none"> • Deformations • Damage 	• 12 months	Operator
Operating elements <ul style="list-style-type: none"> • Damage • Deformations 	• 12 months	Operator
Alignment of the unit <ul style="list-style-type: none"> • Horizontal 	• 12 months	Operator
Supply air openings on the unit <ul style="list-style-type: none"> • Contamination 	• 12 months	Operator
Supply air and exhaust gas routing <ul style="list-style-type: none"> • Present • Functional 	• 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).

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

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

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 griddle plate / XXGGRP...							
Unit number							
0761104	0761105	0761109	0761109A	1261101	1261102	1361101	1361102
1461109	1461109A	2061101	2061102	2061107	2061107A	2161101	2161102
3061101	3061102	3061107	3061107A				

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 • 2061101--0KODE--

Wolfenbüttel, 07/06/2017

Person authorised to compile the technical documents:

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





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