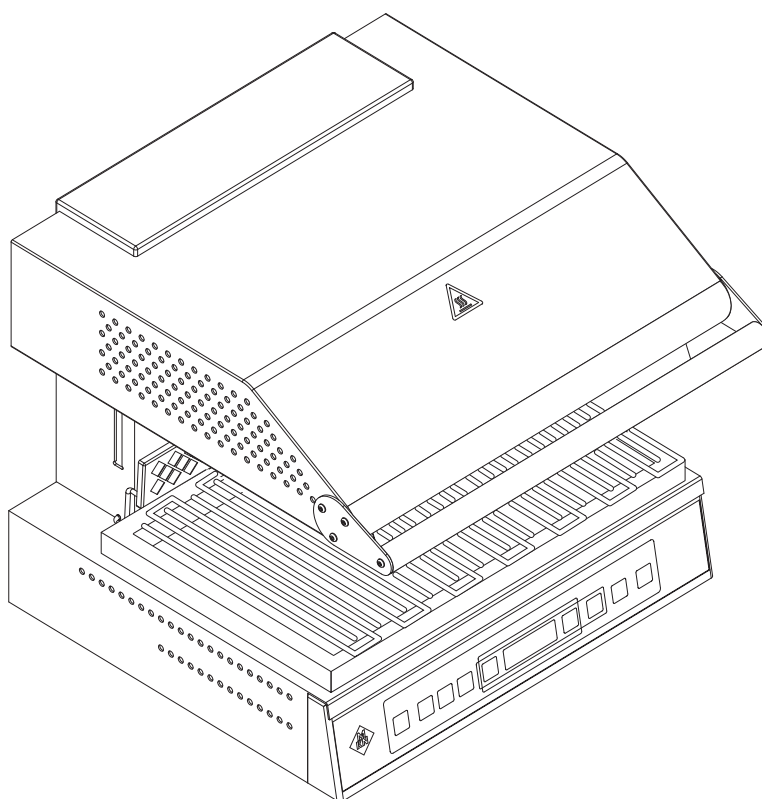


Read the operating instructions prior to  
commissioning

Operating instructions

## Salamander



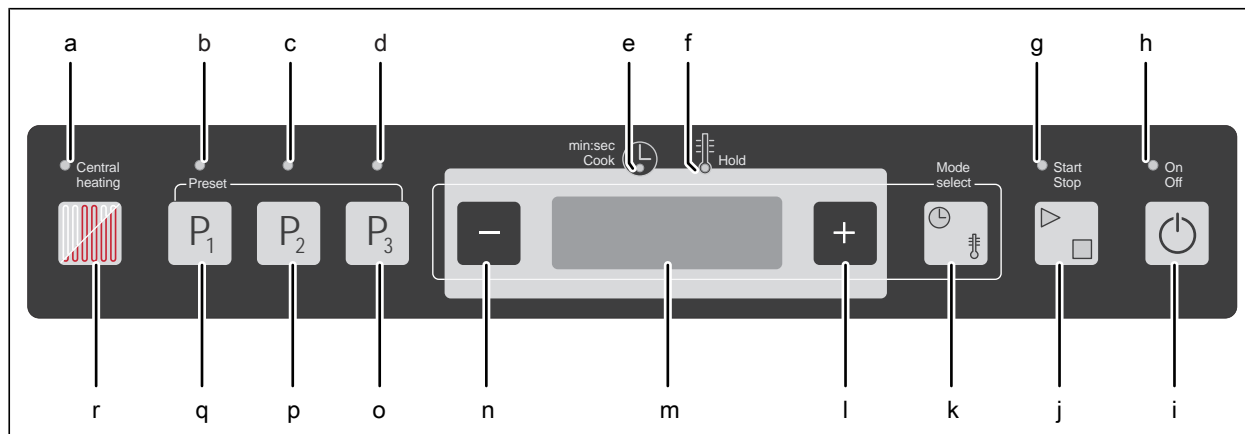
Translation from the original document • 1001247120ABDE-B • 13/09/2022

Unit	Type of energy	Model
Salamander Vario Intelligence	Electric	SGESALINT

1001247120ABBE-C

en-GB

## Operating and display elements



- |                                     |                            |
|-------------------------------------|----------------------------|
| a "Central heating" indicator light | j "Start Stop" button      |
| b "P1" indicator light              | k "Mode select" button     |
| c "P2" indicator light              | l "+" button               |
| d "P3" indicator light              | m Display                  |
| e "Cook" indicator light            | n "-" button               |
| f "Hold" indicator light            | o "P3" button              |
| g "Start Stop" indicator light      | p "P2" button              |
| h "On Off" indicator light          | q "P1" button              |
| i "On Off" button                   | r "Central heating" button |

**Manufacturer**

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Halberstädter Straße 2a  
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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 unit is permitted for the following purposes:

- Gratinating and surface baking of food
- Caramelising of food
- Keeping food hot
- Keeping food warm

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

- Defrosting food or heating it up
- Drying cloths, paper or dishes
- Heating preserved food
- Heating flammable liquids
- Heating acids, alkaline solutions or other chemicals

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

## 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.
- Operate the height adjustment only by means of the handle.
- Remove hot cookware only with suitable protective gloves or potholders.
- 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.

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

- Disconnect a defective unit from the electric mains.
- Do not operate a defective unit.
- Allow only an authorized technician to repair the unit.

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

- Clean the unit when finished using it.

### **Risk of fire from overheating**

- Observe the unit during operation.

### Firefighting

- In the event of a fire, disconnect the unit from the electric mains.
- Use a Fire Class F fire extinguisher, never water, to extinguish grease fires. Other fires, for instance, can be extinguished with fire extinguishers suitable for Fire Classes A, B, C, CO<sub>2</sub> fire extinguishers or extinguishing media suitable for the fire class confronted.

### Improper cleaning Risk of chemical burns from cleaning agent

- Follow the instructions of the cleaning agent manufacturer.
- Take appropriate protective measures when handling aggressive cleaning agents.

### Risk of falling on smooth floors

- Keep the floor in front of the unit clean and dry.

### Risk of physical damage from improper cleaning

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner or water jet.
- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the housing with highly abrasive sponges.
- Follow the instructions of the cleaning agent manufacturer.
- Do not cool shock the unit by cooling it abruptly.
- Do not use any bleaching or chlorine-containing cleaners or disinfectants.
- Do not immerse the housing in water.

### Hygiene Health risk from insufficient hygiene

- Observe applicable regional hygiene regulations.
- Follow the cleaning instructions.
- Observe food processing regulations when keeping food warm.

### 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 operate the unit without collection container and grate.

## 3 Description of the unit

### 3.1 Overview of the unit

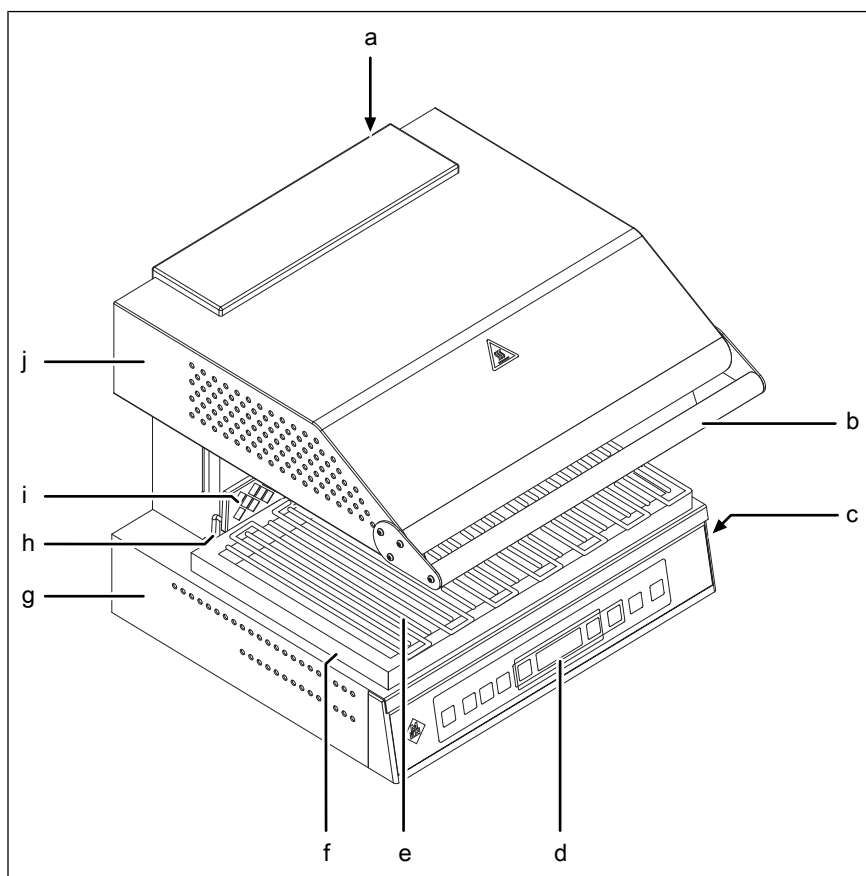


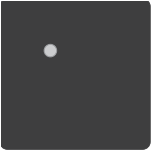









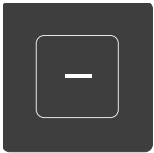





Image: Salamander Vario Intelligence

- |   |                    |   |                      |
|---|--------------------|---|----------------------|
| a | Power connection   | f | Collection container |
| b | Handle             | g | Unit cover           |
| c | Nameplate          | h | Contact plate        |
| d | Operating elements | i | Contact cover        |
| e | Grate              | j | Heating unit         |

### 3.2 Function of the operating and display elements

Symbol	Operating/display element	Function
	"Central heating" indicator light	Illuminates, if the central heating element is selected
	"Central heating" button	Select heating mode with the central heating element or with all heating elements
	"P1", "P2" or "P3" indicator light	Selected cooking program active
	"P1" button	Select cooking program 1
	"P2" button	Select cooking program 2
	"P3" button	Select cooking program 3
	"+" button	Increase cooking time and / or heating output when keeping food warm
	"Cook" indicator light	Illuminates, if the cooking function is selected
	"Hold" indicator light	Illuminates, if the function for keeping food warm is selected
	Display	Shows the selected cooking time or level for keeping food warm Input range: Level 1 to 8 for keeping food warm

## Description of the unit

Symbol	Operating/display element	Function
	"-" button	Reduce cooking time and / or heating output when keeping food warm
	"Mode select" button	During manual cooking: Select the cooking function and the function for keeping food warm  During programming: Switch between the settings for cooking and keeping food warm
	"Start Stop" indicator light	Illuminates, if the cooking function, the function for keeping food warm or a saved program is started
	"Start Stop" button	Start or stop the cooking function, the function for keeping food warm or a saved program
	"On Off" indicator light	Illuminates, if the unit is switched on
	"On Off" button	Switching on the unit Switching off the unit Unit in ready mode after switching off.

## 4 Operating the unit



### CAUTION

#### Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.

### ATTENTION

#### Risk of physical damage from improper use

- Always operate the unit with collection container and grate.

### 4.1 Switching the unit on and off

#### Switch off the unit

Desired cooking mode or cooking program has ended

"Start Stop" indicator light illuminates

The "Heating" indicator light illuminates

1. Press the "Start Stop" button.
    - ↳ The "start stop" indicator light goes out.
    - ↳ "Cooking time" display shows "-- --".
    - ↳ Unit switches to operating readiness.
    - ↳ "Cooking temperature/level" display shows the actual temperature.
  2. Press the "on off" button.
    - ↳ Heating switches off.
    - ↳ The "Heating" indicator light goes out.
    - ↳ The unit cools down.
- ↳ The unit is off.

#### Switching on the unit

1. Press the "On Off" button for 3 seconds.
    - ↳ The "On Off" indicator light illuminates.
    - ↳ Display shows "00:00" when first switched on.
    - ↳ Display shows the last set cooking time.
- ↳ The unit is switched on.

### 4.2 Basic functions



Automatic change of the unit to operating readiness, as soon as cooking, keeping food warm or a cooking program is ended or interrupted.



The interrupted cooking time is not continued. It starts from the beginning with every start procedure of the unit.

The cooking time that was originally set appears again in the display.

#### Tip

Heating is not necessary. The unit heats up in a few seconds.

#### Tip

Using for too long or too high a temperature reduces the quality of the food being cooked. The food can dry out or burn.

#### 4.2.1 Adjusting the height of the heating unit



#### CAUTION

##### Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.



The cooking temperature is not adjustable.



The cooking result can be optimised by height adjustment of the heating unit.

The cooking temperature can be controlled to a limited extent by changing the distance between the heating unit and the food being cooked.

The height adjustment can be adjusted infinitely.

#### Requirement

The unit is switched on

Cooking or the saved cooking program is active

The plate with the food being cooked is set down on the grate

→ Move the heating unit nearer to the food being cooked.

↳ The temperature at the food being cooked is increased.

→ Remove the heating unit from the food being cooked.

↳ The temperature at the food being cooked is reduced.

## 4.2.2 Selecting the heating mode



The heating mode can be switched flexibly during cooking. Switching between heating with the central heating element or all heating elements is possible at any time.

The setting can be set and saved for programmed cooking.

**Requirement** The unit is switched on

1. Press the "Central heating" button.
  - ↳ The "Central heating" indicator light illuminates.
  - ↳ Heating with the central heating element is selected.
2. Press the "Central heating" button.
  - ↳ The "Central heating" indicator light goes out.
  - ↳ Heating with all three heating elements is selected.

## 4.2.3 Using plate detection



Plate detection is active after the unit is switched on.

**Requirement** The unit is switched on

1. Press the plate against the contact cover.
  - ↳ The functions for cooking, keeping food warm or the cooking program start automatically.
2. Remove the plate from the contact cover.
  - ↳ The functions for cooking, keeping food warm or the cooking program end automatically.

## 4.3 Manual cooking

### 4.3.1 Cooking

**Requirement** The unit is switched on

1. Press the "Mode select" button until the "Cook" indicator light illuminates.
  - ↳ The cooking function is selected.
  - ↳ The "Cook" indicator light illuminates.
  - ↳ Display shows the last set cooking time.
2. Press the "+" button or "-" button.
  - ↳ Display shows the set cooking time.

3. Press the "Start Stop" button or push the plate against the contact cover.
  - ↳ The cooking function is started.
  - ↳ The set cooking time counts down.
  - ↳ Display shows the remaining cooking time.
  - ↳ An audible signal sounds, after the cooking time has elapsed.
  - ↳ The unit switches automatically to operating readiness, as soon as cooking, keeping food warm or a cooking program is ended or interrupted.
  - ↳ The audible signal ends after several minutes.

### 4.3.2 Keeping food warm



---

The food being cooked retains the temperature, which is reached during cooking, over a long period of time.

The cooling of the food being cooked is dependent on the level and time selected for keeping food warm.

---

#### **Requirement** The unit is switched on

Heating unit adjusted to the maximum distance from the food being cooked

All heating elements selected

1. Press the "Mode select" button until the "Hold" indicator light illuminates.
  - ↳ The function for keeping food warm is selected.
  - ↳ Display shows the levels for keeping food warm.
  - ↳ The "Hold" indicator light illuminates.
2. Press the "+" button or "-" button.
  - ↳ Display shows the selected level for keeping food warm.
3. Press the "Start Stop" button or push the plate against the contact cover.
  - ↳ The function for keeping food warm is started.
  - ↳ Display shows a rotating signal.
4. Press the "Start Stop" button or pull out the plate.
  - ↳ The function for keeping food warm is ended.

#### **Tip**

---

In order to keep food hot, use preheated and heat-resistant dishes.

---

## 4.4 Programmed cooking

### 4.4.1 Setting the cooking program



Cooking programs can be selected in such a way, that a selected level for keeping food warm is activated after the set cooking time has elapsed.



"P1" button, "P2" button or "P3" button are only activated and adjustable, if the function for cooking or keeping food warm is switched off.

**Requirement** The unit is switched on

1. Press "P1" button, "P2" button or "P3" button for several seconds.
  - ↳ Display flashes.
  - ↳ The cooking function is activated.
  - ↳ The "Cook" indicator light flashes.
2. Press the "+" button or "-" button.
  - ↳ Display shows the set cooking time.



If the selected "P1" button, "P2" button or "P3" button is pressed before the "Mode select" button, only the cooking function is saved.

The function for keeping food warm is not saved, because the programming was completed prematurely.

The cooking function can be extended with the function for keeping food warm.

3. Press the "Mode select" button.
    - ↳ The function for keeping food warm is activated.
    - ↳ Display shows the level for keeping food warm.
    - ↳ The "Hold" indicator light flashes.
  4. Press the "+" button or "-" button.
    - ↳ Display shows the selected level for keeping food warm.
  5. Press the button of the corresponding program.
    - ↳ Program saved.
- ↳ The unit returns to the cooking mode.

### 4.4.2 Using the cooking program

**Requirement** The unit is switched on  
No cooking program selected

1. Press the "Start Stop" button until the "Start Stop" indicator light goes out.
  - ↳ Function for cooking or keeping food warm is switched off.
  - ↳ "P1" button, "P2" button and "P3" button are activated.
2. Place the plate on the grate.
3. Adjust the heating unit to the desired height.
4. Press the button of the corresponding program.
  - ↳ The cooking program starts.

### 4.5 Gratinating and caramelising



---

**CAUTION**  
**Risk of burns from hot surfaces**

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

---

**ATTENTION**  
**Physical damage through overheating the food being cooked**

- Avoid excessive heat impact on the food being cooked.
- 



---

Change the height adjustment, if the browning on the surface of the food being cooked is too strong.

---

**Requirement** The unit is switched on

1. Prepare the food to be cooked on the plate.
2. Select the cooking function or saved cooking program.
3. Place the plate on the grate.
4. Adjust the heating unit to the desired height.
5. Press the "Start Stop" button or push the plate against the contact cover.
  - ↳ The cooking function or a saved program is started.
6. Press the "Start Stop" button or remove the plate from the contact cover.
  - ↳ The unit switches automatically to operating readiness, as soon as the function for cooking, keeping food warm or a cooking program is ended or interrupted.
  - ↳ An audible signal sounds, after the cooking time has elapsed.
  - ↳ The audible signal ends after several minutes.

## 4.6 Pausing and end of use



---

Automatic change of the unit to operating readiness, as soon as cooking, keeping food warm or a cooking program is ended or interrupted.

---

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

## 5 Cleaning and caring for the unit



---

### CAUTION

#### Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.
- 

### ATTENTION

#### Risk of physical damage from extremely abrupt cooling

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

### ATTENTION

#### Risk of physical damage from improper cleaning

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

**Requirement** Unit switched off and cooled down

→ Clean the unit after use.

### 5.1 Preventing corrosion

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

### 5.2 Removing rust spots

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

## 5.3 Cleaning the housing

---

### ATTENTION

#### Risk of physical damage from improper cleaning

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



---

If the unit is to be put out of action for a longer period of time, carefully rub all stainless steel surfaces with a cloth, which has been soaked in vaseline oil, in order to apply a thin protective layer.

---

**Requirement** Unit switched off and cooled down

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

## 5.4 Cleaning the collection container and grate

**Requirement** Unit switched off and cooled down

Collection container and grate cooled down

1. Remove the collection container and grate from the unit.
2. Clean the collection container and grate with warm water and a commercially available washing-up liquid.
3. Remove stubborn dirt residue with a suitable stainless steel brush and stainless steel cleaner.

## 6 Troubleshooting

### 6.1 Cause of failure and the remedy

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>
The unit does not heat up	Unit switched off	<ul style="list-style-type: none"> <li>• Switch on the unit.</li> </ul>
	Power supply interrupted	<ul style="list-style-type: none"> <li>• Contact the authorized technical personnel.</li> </ul>
	Unit defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Contact Customer service.</li> </ul>
Insufficient heat output	Unit defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Contact Customer service.</li> </ul>
Display shows "A01"	Sensor on the main circuit board is defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Contact Customer service.</li> </ul>
Display shows "A02"	Permitted temperature in the bottom housing has been exceeded	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Allow the unit to cool down.</li> <li>• Switch on the unit.</li> </ul>
Display shows "A03"	Sensor on the power board is defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Contact Customer service.</li> </ul>
Display shows "A04"	Permitted temperature in the bottom housing has been exceeded	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Allow the unit to cool down.</li> <li>• Switch on the unit.</li> </ul>

### 6.2 Nameplate

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

Serial number (SN)	
Type number (TYP)	

## 7 Carrying out maintenance

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

## 8 Dispose of 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).

We are a registered manufacturer at the **elektro-altgeräte** register foundation, and we are listed in the **ear** directory. If required, please contact one of the foundation's disposal agents. (WEEE-Reg.-Nr.DE 19459438)

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

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

# 9 Manufacturer's declaration



## EC Declaration of Conformity



### Manufacturer

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

We hereby declare, that the following product:

Description of the unit	
Unit for cooking food in commercial applications	
Unit type	
Vario Intelligence electric salamander	
Type number	
10012471	10027133SG

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

- Directive 2011/65/EU (RoHS) dated 08 June 2011
- Directive 2014/30/EU dated 26 February 2014 on electromagnetic compatibility
- Directive 2014/35/EU dated 26 February 2014 on electrical equipment used within certain voltage limits

Adduced basis for verification
DIN EN 55014-1:2012-05
EN 55014-2:2015
EN 60335-1:2012
EN 60335-2-48:2003/A11:2012
EN ISO 12100:2010

The manufacturer bears the sole responsibility for issuing this Declaration of Conformity. This Declaration of Conformity becomes invalid, if changes are made which are not agreed with us.

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Wolfenbüttel, 07/09/2022

Person authorised to compile the technical documents:

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

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We hereby declare, that the following product:

Description of the unit	
Unit for cooking food in commercial applications	
Unit type	
Vario Intelligence electric salamander	
Type number	
10012471	10027133SG

complies with all relevant provisions of the following Directives and Regulations. Furthermore, this declaration does not contain any assurance of characteristics or properties.

- Directive 2011/65/EU (RoHS) dated 08 June 2011
- Electromagnetic Compatibility Regulations 2016
- Electrical Equipment (Safety) Regulations 2016

Adduced basis for verification	
BS EN 55014-1 + A11:2017-05	
EN 55014-2:2015	
EN 60335-1:2012	
EN 60335-2-48:2003/A11:2012	
EN ISO 12100:2010	

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, 07/09/2022

Person authorised to compile the technical documents:

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

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- Electromagnetic Compatibility Regulations 2016
- Electrical Equipment (Safety) Regulations 2016

Adduced basis for verification	
BS EN 55014-1 + A11:2017-05	
EN 55014-2:2015	
EN 60335-1:2012	
EN 60335-2-48:2003/A11:2012	
EN ISO 12100:2010	

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, 07/09/2022

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