

900 G80LEK - 900 G80LHK



2996041 - 2996731

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1312BU5404

Version: 1.0

Date of preparation: 2025-12-15

Original instruction manual

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Read these instruction manual before using the appliance and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

1 Safety

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This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

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1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.

Safety

- Do not bend, pinch nor knot the power cord.
- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Safety of Gas Supplied Appliances

- Do not use a gas supplied appliance in the event of a malfunction or damage or in the case of a suspected malfunction or damage. In such a case set the gas control knob(s) to 'O' and close the main gas valve. Contact the service company immediately.
- Regularly conduct tightness checks using suds (a spray for detecting leakages).

Do not use open flame for checking tightness of gas installation!

WARNING!

Danger of suffocating and explosion due to leaking gas!

- When you sense gas odour, observe the following rules:
 - immediately close the gas control knob(s) and the main gas valve;
 - provide for sufficient venting of rooms: open wide all doors and windows;
 - do not light up any open flame, quench flames;
 - do not smoke;
 - do not produce sparks, do not actuate any electric switches, do not use phones (irrespective of it being landline phone or mobile phone);
 - do not operate any electric appliances in the vicinity of a gas supplied appliance;
 - if needed, notify all persons in a building by calling loud and knocking on doors;
 - leave building;
 - when outside of a building, contact the service company. If it is impossible to precisely locate gas leak, immediately phone fire fighters and notify gas supplier.

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Flammable Materials

- Never use the appliance near flammable or easily combustible materials (e.g.: petrol, spirit, alcohol). High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- Use the appliance only with materials designed to this end and with correct temperature settings. Materials, food products and left-overs of food products remaining in the appliance may catch fire.
- To avoid fire hazard, clean the appliance regularly.
- Never leave the appliance unattended, especially when cooking with fats or oils as they may cause fire.
- Close the gas shut-off valve should the fire emerge. Never put the flame out with water; to suppress fire, use a lid or a fire-blanket. Following extinction of fire, ensure sufficient fresh air inflow.

Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

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Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

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ATTENTION!

With high temperature variations, the basin of the appliance may be damaged.

Do not place frozen products on hot working surface of the basin.

Never cool down the basin with very cold water or ice.

1.3 Residual Risks

Residual Risks	Dangerous situation	Warning
Danger of slipping or falling	User may slip on the floor due to the presence of water or dirt.	Wear non-skid safety shoes when using the device.
Burn	Operator is deliberately touches the machine components. Operator is deliberately touching hot substances (oil, water, steam, ...).	
Danger of falling	Operator performs actions on the upper part of the device using inappropriate aids (e.g. a ladder with rungs or climbs the device).	Do not work on the top of the device with unsuitable aids (e.g. ladders with rungs or by climbing on the device).
Danger of the load tipping over	Moving the device or its elements with inappropriate aids.	Appropriate lifting aids or equipment must be used when moving the device or its packaging.

Safety

Residual Risks	Dangerous situation	Warning
Chemicals	Operator is dealing with chemicals (e.g. cleaners, descaling agents, etc.)	Appropriate precautions should be taken. Always follow the instructions on the safety data sheets and labels for the products you use. Use personal protection measures recommended in the safety data sheets.
Danger of injury	There is a risk of injury during maintenance work if you touch the internal parts of the machine frame.	Maintenance work may only be performed by qualified personnel, equipped with appropriate personal protective equipment (cut-resistant protective gloves, forearm protectors).
Danger of crushing	The personnel may crush their fingers or hands when moving parts.	Maintenance work may only be performed by qualified personnel, equipped with personal protective equipment.
Ergonomics	Operator works on the device without using the necessary personal protective equipment.	Operator working on the device must use personal protective equipment.

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1.4 Personal Protective Equipment

Phase	Safety clothing	Safety footwear	Gloves	Eye protection	Hearing protection	Respiratory tract protection	Head protection
							
Transport		X					
Moving		X					
Unpacking		X					
Assembly		X					
Standard usage	X	X	X (*)				
Settings		X					
Standard cleaning		X					
Special cleaning		X	X				
Maintenance		X	X (*)				
Dismantling		X					
Disposal		X					

X	Personal protective equipment provided
	Personal protective equipment is available or must be used if required
	Personal protective equipment not provided

* Gloves intended for standard usage and maintenance works must be resistant to high temperatures to protect operator's hands when the operator touches hot elements of the appliance or hot substances (oil, water, steam, etc.).

1.5 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- Preparation of food (frying, boiling, braising meat, fish, vegetables, pasta, rice) in commercial kitchens.

1.6 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- using the basin as a surface for placing and storing objects
- using the basin as a container for warm-keeping
- deep fat frying of food products
- heating of liquids containing acids, lyes, or alcohols
- pouring and heating up flammable, harmful, and quickly evaporating liquids or materials, etc.
- heating of rooms
- drying cloths or other objects

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

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2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

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3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Model/Properties of gas tilting frying pans

- Series: 900
- Operating mode:
 - 2996041: Electric / Gas
 - 2996731: Gas
- Ignition type:
 - 2996041: electronic ignition
 - 2996731: piezo ignition
- Pilot flame: yes
- Gas type: natural gas H | LPG nozzles (50 mbar) are included
- Tilting device:
 - 2996041: electric motorised
 - 2996731: manual
- Water supply tap: yes
- Protection class: IPX4
- Height-adjustable feet: yes
- Height-adjustable from 855 mm to 900 mm
- Properties:
 - Double-layered lid with rear drip drain

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Subject to technical changes!

Technical Data

Designation:	Tilting frying pan 900 G80LEK
Item no.:	2996041
Material:	CNS 18/10
Material crucible:	CNS 18/10 duplex base
Content in L:	80
Useful content in litres:	72
Crucible dimensions (W x D x H) in mm:	725 x 585 x 200
Tilting device:	electric motor
Temperature range from – to in °C:	50 - 300
Power:	0.11 kW 230 V 50/60 Hz
Connected load gas:	20 kW
Dimensions (W x D x H) in mm:	800 x 900 x 900
Weight in kg:	153,6

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Designation:	Tilting frying pan 900 G80LHK
Item no.:	2996731
Material:	CNS 18/10
Material crucible:	CNS 18/10 duplex base
Content in L:	80
Useful content in litres:	72
Crucible dimensions (W x D x H) in mm:	725 x 585 x 200
Tilting device:	manual
Temperature range from – to in °C:	100 - 300
Connected load gas:	20 kW
Dimensions (W x D x H) in mm:	800 x 900 x 900
Weight in kg:	147,0

Gas Pressure Table

Destination country	Supply pressure	Appliance categories
AT-CH	20; 50	II2H3B/P
FR	20/25; 28-30/37	II2E+3+
IT-ES-PT-GB-GR-CH-CZ-TR- HR-EE-LT-LV-AL-SI-SK	20; 28-30/37	II2H3+
DK-SE-FI-SI-SK-NO	20; 30	II2H3B/P
DE	20; 50	II2ELL3B/P
HU	25; 30	II2HS3B/P
NL	25; 30	II2L3B/P
PL	13; 20; 37	II2ELwLs3P
LU	20	I2E
CY-MT-IS	30	I3B/P; I3+
RO	20; 30	II2E3B/P
RO-BG	20; 30	II2H3B/P
BE	20/25	I2E+
BE	28-30/37	I3+

Table 1
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Nozzles and settings

Item no.	Gas type	Gas pressure (mbar)	Main burner nozzle 1/100	Ignition burner nozzle 1/100	Primary air control Distance "X" (mm)	Bypass mm
2996041	G20	20	345 K	27	10	1.40
2996731	G20	25	350 K	27	10	1.40
	G31	37	240 K	14	open	Reg.
	G31	50	215 K	14	open	Reg.

Tab. 2

Technical Data

Gas consumption

Item no.		2996041	2996731
Nominal heat output $\sum Q_n$	kW	20	20
Total gas consumption			
G30	kg/h	1.57	1.57
G20	m ³ /h	2.10	2.10
G25	m ³ /h	2.46	2.46

Tab. 3

4.2 Functions of the Appliance

The gas-powered tilting frying pans in the 900 series are specially designed for large capacities and maximum robustness. With an 80-litre capacity and electric or manual tilting device, they guarantee efficient food preparation in the pan and convenient handling.

4.3 List of Components of the Appliance

2996041



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- | | |
|--------------------------------|--------------------|
| 1. Ventilation chimney | 2. Crucible |
| 3. Water inlet pipe | 4. Outlet |
| 5. Cover | 6. Lid handle |
| 7. Height-adjustable feet (4x) | 8. Water inlet tap |
| 9. Controls | 10. Housing |

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5 Installation Instructions

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

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Observe all provisions of law, guidelines and regulations during installation:

- Regional or local safety regulations and construction law provisions
- Accident prevention acts in force
- Fire prevention provisions
- Respective IEC provisions
- DVGW G600 (TRGI), 'Technical regulations for gas installations'
- TRF, 'Technical regulations for liquid gas'
- Directive and regulations of a gas supplying company (EUV)
- DVGW G 631, 'Installation of commercial kitchen appliances for combustion of gas fuels'
- Respective legal regulations

Place of Installation

- This appliance are A1 type appliances, which means that they do not have to be connected to a fume extraction system. In order to provide venting in the place of installation, follow indications included in DVGW G631 data sheet.
- Place the appliance in a well-ventilated room, under a fume extractor, if possible, in order to eliminate fumes or odours generated when food is prepared (see DVGW G631 data sheet).
- A room, in which the appliance is installed, should contain the amount of air necessary for burning gas according to regulations in force. For proper burning, the required fresh air inflow may not be lower than 2 m³/h per kW of appliance's rated power (see appliance's rated plate). Additionally, accident prevention regulations should be observed.
- Make sure that there are no objects near or under the appliance that may restrict the amount of air necessary for burning.
- Before placing the appliance, check the dimensions and exact position of gas connections.
- The appliance must be transported in its packaging on the enclosed wooden pallet to the installation site using lifting equipment.
- During transport, all precautions must be observed to prevent the appliance from tipping over.

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Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.

- When selecting the installation site, please consider the following items:
 - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
 - Make sure that the designated escape routes are clear.
 - Ensure a stable position.
 - Allow sufficient space for work, maintenance and cleaning.
 - Leave the supply and exhaust air vents, if any, free.
 - Comply with applicable technical and building regulations.
- The appliance is designed to be installed in closed rooms and may not be used in open air nor subject to any weather conditions.
- Never place the appliance directly next to walls, furniture, or other objects made of flammable materials.
- Keep a distance of at least 200 mm from the surrounding walls and other objects.
- If keeping the minimum distance is not possible, the walls should be isolated with non-combustible, thermal insulation materials (e.g., films made of heat resistant materials, which may sustain wall temperature within the permissible safety limits (up to 60°C)). Take into account the applicable fire protection regulations.

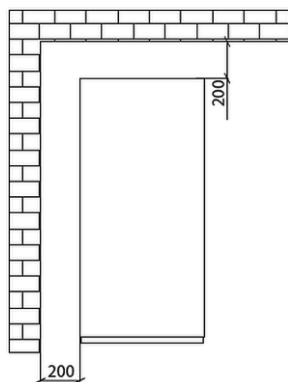


Fig. 1

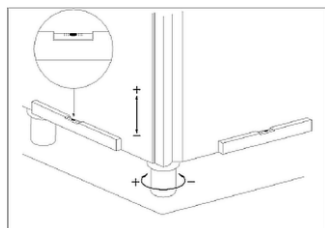


Fig. 2

- Unconditionally, the appliance must be level.
- Compensate for smaller unevennesses of flooring in the place of installation through screwing in and out of the height-adjustable feet.
- Use a spirit level as shown in Fig. 2.

5.2 Electrical Connection

- The electrical installation must be equipped with an efficient earthing system pursuant to the recommendations and specifications set forth in applicable standards. The electrical safety of the appliance can only be guaranteed if a standardised electrical installation is in place.
- In the case of direct connection to the mains supply, a device must be installed between the appliance and the mains supply, which is dimensioned as per the load and ensures separation.
- The contacts of such a device must feature a breaker path that allows complete disconnection under category III overvoltage conditions, pursuant to the installation rules. This device must also be installed in a location and in a manner that allows an operator to easily activate it, at any time.
- The main switch to which the power cord plug must be connected to should be set to 0 (zero) position. Have a qualified personnel check if the socket cord's section is suitable for the power consumed by the appliance.
- The power cord must be at least of H05 RN F type and have a cross-section suitable for the appliance.
- The connection terminal strip is located on the right-hand side, inside the base door.
- Feed the cable through the cable gland and screw connector, connect the plug connectors to appropriate terminals on the terminal strip and secure them.

ATTENTION!

The grounding wire must be longer than the others so that, in the event of damage to the cable terminal, the grounding wire is disconnected after live wires.

The supply voltage of the operating appliance must not deviate from the nominal voltage by more than $\pm 10\%$.

Potential Equalization System

- The appliance must be integrated into an equipotential bonding system; the performance of the system must be checked pursuant to the requirements of applicable regulations.
- A terminal is available for connection; it is located at the bottom of the frame and marked with  symbol (attached to the side). A cord with a minimum cross-section of 10 mm² must be connected to this terminal.

Smoke extractor

The appliance must always be installed under an extractor hood.

Follow the instructions below to ensure proper installation:

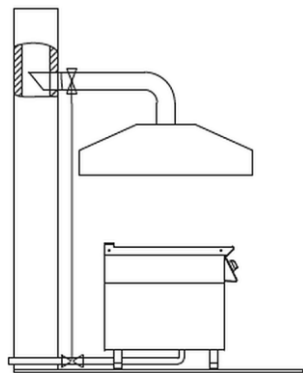


Fig. 3

- The required fresh air inflow for proper burning may not be lower than 2 m³/h per kW of appliance's rated power (see the rating plate);
- The gas supply must be monitored directly by this system and interrupted as soon as the power drops below a certain value;
- The gas supply can only be resumed manually;
- The end of the outlet pipe of the appliance must be mounted within the primary inlet opening of the hood. (Fig. 3).

5.3 Water Connection

The appliance is supplied with a ½" coupling for direct connection to the water supply and a connecting hose in accordance with the IEC 61770 standard.

The water connection of the appliance must be made using a suitable hose set. If the installation involves replacing an existing appliance, the connection hoses used must be replaced.

The Water connection is located at the bottom left, in front of the gas connection.

The maximum permissible water pressure is 6 bar.

The appliance must be supplied with drinking water for correct installation and proper operation.

The water supply pipe must be connected to the water supply with a shut-off valve that can be easily closed when the tilting frying pan is not in use or needs to be serviced.

A mechanical filter must be installed between the tap and the appliance to prevent the ingress of iron particles, which could corrode the tilting frying pan during oxidation.

Before connecting the appliance, allow sufficient water to flow out to remove any residues that may be in the pipe.

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5.4 Gas Connection

Connection to gas installation

- Before connecting, check the rating plate to ensure that the appliance has been tested and approved for the type of gas available to the user.
- Make sure that the nozzles fitted to the appliance are suitable for the type of gas available.
- Use the data on the rating plate to verify that the capacity of the pressure reducer is sufficient to power the unit.
- If factory default settings are not suitable, the appliance must be adapted to the available gas type (see section “**Resetting to other type of gas / required adjustments**”).
- Avoid mounting a cross-sectional reducer between the pressure reducer and the appliance.
- To guarantee optimal operation of the appliance, we recommend that you install the gas filter upstream the pressure regulator.

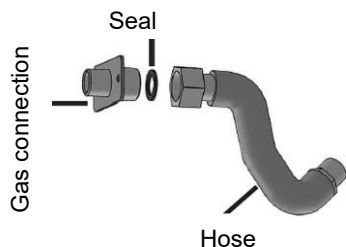


Fig. 4

- Connect the appliance to a special gas pipe with an inner diameter of at least 16 mm for G 1/2" connections and an inner diameter of at least 20 mm for G 3/4" connections.
- The connecting element should be made of metal. The line can be made of a pipe or a hose.

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- Make sure that flexible pipes/hoses do not run on or near hot surfaces, are not subject to stress or pressure and do not come into contact with sharp edges or other objects that could damage the line.
- Use fixing clamps and gaskets suitable for the installation.
- Install shut-off valves or gate valves with an inner diameter not less than the diameter of the supply line specified above.
- The attested gas shut-off valve must be installed in an easily accessible location between the gas supply installation and the appliance, so that, if needed, gas supply may be cut off at any time.
- Once the appliance is connected, check all connection points between the installation and the appliance for leaks. Use a leak detection spray or non-corrosive foaming agents for this purpose. Connection points should be covered with the agent — no air bubbles must form. Also check the gas cut-off valves.

WARNING!

Never use open flames for leak testing!

Checking the rated heat output

- The rated heat output must be measured during new installation, during every maintenance operation and every time the gas type is changed.
- This measurement can be carried out using a litre counter or a stopwatch according to the volume method.

Gas type	Pressure in mbar	
	NOM	MIN
G20 Natural gas	20	18
G30/31 Liquefied petroleum gas	29/37	25/25

Tab. 4

The appliance must be supplied with one of the gas types whose Properties and pressure correspond to the specifications in Table 1.

Gas pressure check

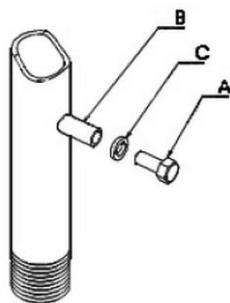


Fig. 5

The pressure of the feed gas should be measured at the pressure outlet level (Fig. 5) after removing the sealing screws.

Use a flexible hose, connect the measuring device to a pressure measuring point (e.g. a liquid pressure gauge with a minimum resolution of 0.1 mbar) and measure the inlet pressure while the device is operating.

Pressure value must not drop below the value specified in Table 4.

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ATTENTION!

If the gas supply pressure is not correct, stop the device and disconnect the measuring device.

Insert the washer and tighten the sealing screw on the pressure connection.

Contact your local gas supplier for inspection.

Resetting to another type of gas/ necessary adjustments

The appliances are set to the following gas type:

Natural gas, type H | G20 (20 mbar)

Check the type of the supplied gas in the country of installation, and, if needed, reset the appliance to another gas type.

Tables 1 and 2 in section **“Technical specifications”** provide, depending on the country of installation:

- what gas types may be used to power the appliance;
- nozzles and settings for each gas type that is used.

The number provided in Table 2 for proper nozzles is stamped on the nozzle body.

In order to adapt the appliance to the type of gas with which it can be operated effectively, take the data from Table 2 and perform the following actions:

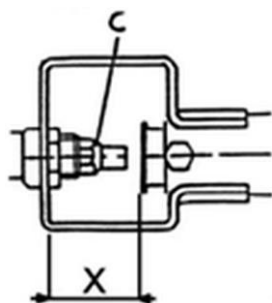
- replace the main burner nozzle,
- replace the ignition burner nozzle,
- after the replacement of nozzles, place a suitable sticker on the appliance indicating the new type of gas supply. Nozzles and stickers are included in the scope of delivery.

EN

To access the nozzles, the front panel must be removed.

To do this, the water inlet tap and, if necessary, the crank of the tilting device should be removed.

Replacing the main burner nozzle



1. Unscrew the main burner nozzle (C).
2. Replace the main burner nozzle with a nozzle suitable for the preselected gas type, as specified in Table 2.

The nozzles are marked in hundredths of a millimetre.

Fig. 6

Replacing the pilot burner nozzle

1. Unscrew the screw plug (G).
2. Remove the ignition burner nozzle.
3. Replace it with a nozzle suitable for the selected gas type, as specified in Table 2.
4. Screw the screw cap back on.
5. Check the correct distance "X" for the primary air (Fig. 7 and Table 2).
6. After replacing the nozzle, check that the flame surrounds the thermocouple and that the appearance is correct.

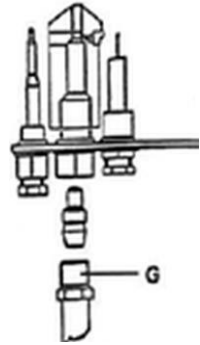


Fig.7

7. After replacing the nozzle, check the functions of the appliance as described in the **"Function check"** section.

ATTENTION!

A leak test must be carried out after every change or adjustment.

Functional check

- Before test-running, install the appliance in a well ventilated room and remove any flammable materials from its vicinity.
- Before starting, carry out a leak check using soap suds. Cover the couplings and pipe fittings with soap suds. Leakages are revealed when bubbles form on couplings and pipe connections. Another method involves observation of the gas meter. No reaction on the gas meter indicates that there are no gas leakages.

CAUTION!

Do not use open flame for checking tightness of gas installation!

- Restart the appliance, observing indications in section “**Starting the appliance**”.
- Check the appliance for gas tightness (see DVGW data sheets, TRGI/TRF).
- Verify burner's ignition.
- Verify flame shape.

6 Operating Instruction

Important Indications for Operating Personnel



CAUTION!

The appliance may be operated by trained members of kitchen personnel only, who were instructed with respect to operation of the appliance and particular hazards connected with it.



WARNING!

Risk of burns!

During operation, the housing, lid, and heating zones become very hot and remain hot for a while after switching the appliance off.

Do not touch the appliance during operation nor immediately after switching it off.

To operate the appliance, use handles and elements designed to this end.

Use protective gloves during work.

Danger of scalding with steam during operation with the lid!

When working with the lid on pay attention to movements of the lid and open the lid very carefully, using the lid handle.

Danger of crushing in the area between the lid and the basin!

When closing the lid, keep your hands and arms away from the area between the basin and discharge.

Fire hazard due to overheating of oil or fat!

Never leave the operating appliance without supervision!

- When operating, the appliance must be supervised at all times.
- To provide for proper functioning of the appliance always observe intervals between individual maintenance processes.
- In case of operation interruptions, immediately disconnect all sources of supply (power, water, and gas, as applicable) and remove the causes of interruption.
- If operation interruptions repeat, contact the service company.

6.1 Prepare device

The appliance may only be used for the purposes for which it is expressly intended: frying, cooking and braising meat, fish, vegetables, pasta and rice. Any other use is prohibited.

ATTENTION!

The tilting frying pan must not be used for deep-frying!

1. Before using the appliance for the first time, remove all packaging material from the appliance and dispose of it in an environmentally friendly manner.
2. Remove the corrosion protection from all surfaces of the appliance using a suitable cleaner.
3. Clean the crucible thoroughly with a neutral cleaning agent and a non-abrasive agent to remove all industrial grease. Rinse with clean water and dry the crucible.
4. Ensure that no objects near the device obstruct the air flow required for combustion and that the room is adequately ventilated.
5. Check the effectiveness of the device for extracting cooking fumes.

EN

The tilting frying pans have a water inlet tap (Fig. 8) located at the front of the appliance and a chrome-plated water inlet pipe (Fig. 9) located on the right-hand side of the pan. Water is poured into the pan via the water inlet pipe.



Fig. 8



Fig. 9

Operating Instruction

The tilting frying pan can be tilted for easier emptying and cleaning. Models with a manual tilting device can be tilted using a hand crank, while models with an electric motor tilting device can be tilted using a rotary knob.

CAUTION!

The tilting frying pan must be tilted very slowly to empty the content through the outlet and prevent dangerous overflowing.

We recommend emptying the tilting frying pan when it is cold to avoid the risk of burns!

Place a sufficiently large container under the outlet to catch the entire content of the pan.

ATTENTION!

The appliance must be supplied with drinking water.

Never use coarse-grained salt, as it does not dissolve completely and circulate, but can settle at the bottom of the cooking vessel and cause corrosion in the long term.

We therefore recommend using only fine-grained salt (max. 3 mm grain size) and adding it only after the water has boiled.

Pour water into the crucible

WARNING!

Risk of scalding due to overflowing water or cooking contents if the crucible is overfilled!

Only fill the crucible with water and cooking contents up to the MAX mark!

Risk of burns from splashing fat or oil!

Do not pour water into hot fat or oil in the pot.

1. If necessary, add water to the pot by turning the water inlet tap on the front of the appliance counterclockwise to open it.

The water flows into the pot via the water inlet pipe.

2. Add the desired quantity of water.
3. Close the water inlet tap by turning it clockwise.

6.2 Functionality / Operation Model with electric motor tilting device

CAUTION!

Only use the appliance under supervision.

Never operate the tilting frying pan without content.

Controls

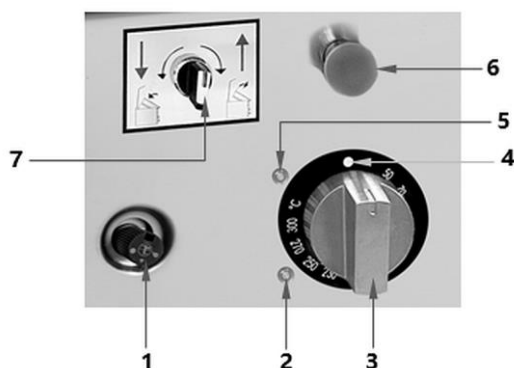


Fig. 10

- | | |
|-----------------------------------|----------------------------------|
| 1. Ignition control | 2. Heating control lamp (orange) |
| 3. Temperature regulator | 4. OFF position |
| 5. Operating control lamp (green) | 6. Emergency stop button |
| 7. Tilting device switch | |

Ignition

1. Open the gas stop valve in front of the appliance.
2. Switch on the appliance by turning the temperature control knob (3, Fig. 10). The green operating Control lamp (5) will illuminate.

3. Turn the ignition control (1, Fig. 10) to the ignition position  and hold it down until the flame ignites.

The ignition can be observed through the viewing hole under the control panel of the tilting frying pan.

Operating Instruction

4. Hold the ignition control (1) down for another 15-20 seconds.
5. If the flame goes out when you release the control, repeat the process.
6. After igniting the pilot flame, turn the ignition knob (1) back to the left to the burner flame position ().

The ignition of the burners can be checked through the same peephole used to check the ignition of the pilot flame.

The orange operating control lamp (2) also comes on when the burners are in operation.

7. Turn the temperature control knob (3) to the desired position in the range from 50 °C to 300 °C.

The orange operating control lamp (2) remains lit until the set temperature is reached in the crucible.

Switching off

1. To switch off only the main burners, turn the ignition control (1) to the ignition position ().

Only the pilot burner remains switched on.

The main burners switch off when the temperature is reached or when the originally set temperature needs to be lowered.

2. When the temperature control knob (3) is turned to the OFF position (4), both the pilot burner and the main burners switch off.

The tilting frying pan is no longer in operation.

3. Turn the ignition control (1) to the OFF position ().

Emergency stop button

Tilting frying pans with an electric tilting device have a red emergency stop button (6) on the front (Fig. 10), which allows operation to be interrupted at any time due to a malfunction of the appliance or an emergency situation.

1. Press the emergency stop button (6) to block the operation of the device.

The gas supply to the burner is interrupted and the tilting movement of the pan is stopped.

2. To resume operation of the tilting frying pan, pull the red emergency stop button (6) so that it returns to its original position.

Lifting and emptying the pan

CAUTION!

The food prepared in the pan is very hot!

Use heat resistant containers with handles and sealable lids to transfer and transport food.

1. After preparing the food, carefully open the lid about 5 cm using the lid handle to allow the hot steam to escape.
2. Open the lid completely.

The electric motor-driven tilting device raises or lowers the crucible for easy emptying by pressing the switch (7).

1. To lift, turn the black and white switch (7) to the right
2. Hold the switch in the turned position (Fig. 11).

The crucible lifts to an almost vertical position to allow complete emptying of the Content.

3. Pay attention to the speed of rotation to prevent swaying and spillage of the content.

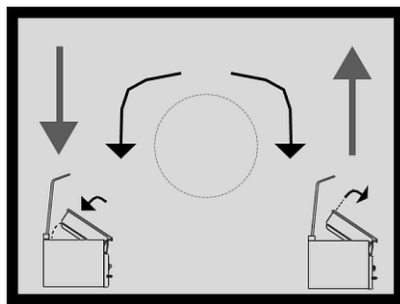


Fig.11

4. Empty the content of the crucible into a suitable container via the outlet. Pay attention to the instructions in the section **"Before first use"**.
5. To return the crucible to its starting position, turn the black and white switch (7) to the left.

NOTE!

The tilting pan with the electric motorised tilting device is equipped with a microswitch that switches off the main burners when the crucible is tilted (the ignition burners remain switched on).

As soon as the crucible is returned to its initial position, the main burners switch back on.

Safety thermostat

The tilting frying pan with electric motorised tilting device is equipped with a Safety thermostat that intervenes in the event of malfunctions of the operating thermostat.

If the Safety thermostat intervenes, the thermostat must be reactivated in order to restart the appliance. Proceed as follows:

- Remove the rotary controls and buttons on the front of the appliance.
- Remove the front cover.
- Press the RESET button located inside the power supply box to reset the Safety thermostat.

CAUTION!

This operation must be carried out by qualified personnel.

6.3 Functionality / Operation Model with manual tilting device

ATTENTION!

Only use the appliance under supervision.

Never operate the tilting frying pan without content.

EN

Controls

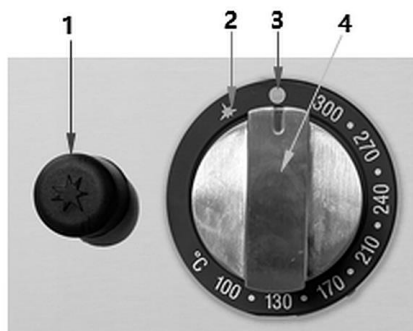


Fig. 12

- | | |
|--------------------------|----------------------|
| 1. Piezo ignition button | 2. Ignition position |
| 2. OFF position | 3. Rotary control |

Ignition

1. Open the gas stop valve in front of the appliance.
2. Press the rotary control (4, Fig. 12) and turn it anticlockwise to the ignition position .
3. Hold down the rotary knob (4) and repeatedly press the piezo ignition button (1) for about 20 seconds until the pilot light ignites.
4. Once the pilot light has ignited, hold down the rotary control for a few more minutes to warm up the thermocouple and stabilise the pilot light.
5. If the flame goes out when you release the rotary control (4), repeat the process.
6. Once the pilot flame has been ignited, turn the rotary knob clockwise from the ignition position () to the desired temperature between 100 °C and 300 °C.

The main burners will ignite.

The ignition of the burner can be observed through the viewing hole under the control panel of the tilting frying pan.

Switching off

EN

1. To switch off the main burners, turn the rotary knob (4) to the ignition position "  " (2).

The ignition burner remains switched on.

2. If you turn the rotary knob to the OFF position (3), both the main burners and the ignition burner will switch off.

Lifting and emptying the crucible

CAUTION!

The food prepared in the pot is very hot!

Use heat resistant containers with handles and sealable lids to transfer and transport food.

1. After preparing the food, carefully open the lid about 5 cm using the lid handle to allow the hot steam to escape.
2. Open the lid completely.

A manual tilting device raises or lowers the pot for easy emptying by operating the hand crank on the front of the appliance.

Cleaning and Maintenance

1. To lift the crucible, turn the hand crank (Fig. 13) clockwise.

The crucible lifts to an almost vertical position to allow complete emptying of the Content.

2. Pay attention to the speed of rotation to prevent the content from swaying and overflowing.

As soon as the crucible is lifted with the hand crank, a microswitch is released. This ensures that the main burner is switched off if it is still active.



Fig.13

CAUTION!

Only empty the crucible when all main burners are switched off!

3. Empty the content of the crucible into a suitable container via the outlet. Please observe the instructions in the section **"Before first use"**.
4. To return the crucible to its original position, turn the hand crank anticlockwise.

7 Cleaning and Maintenance

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

7.1 Safety Instructions for Cleaning

- Close the gas supply valve before cleaning.
- Before cleaning, disconnect the appliance from the power supply.
- Allow the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Such objects may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents or corrosive cleaning agents. They may damage the surface.

7.2 Cleaning

1. Clean the device regularly at the end of the working day, or in between if necessary, or if the device has not been used for a long time.
2. Clean the crucible with hot water and a cleaning agent suitable for use in food preparation areas.
3. Rinse with clean water.
4. Dry the pot thoroughly with a soft, lint-free cloth.
5. Apply cooking fat or oil to the cleaned surfaces of the pot with a soft cloth to prevent rusting.
6. Clean both sides of the lid and the housing of the appliance with a soft, damp cloth and mild detergent.
7. Wipe the cleaned surfaces with a cloth soaked in clean water.
8. Then dry all surfaces with a soft cloth.

In the event of a prolonged interruption in operation:

1. Disconnect the electricity, water and, if applicable, gas supply.
2. If the appliance is not going to be used for a long period of time (holidays, seasonal work), clean it thoroughly as described above.
3. Set up the appliance in a well-ventilated room.
4. Leave the lid open so that air can circulate in the crucible.
5. Wipe the outer surfaces and crucible of the device with a cloth soaked in Vaseline oil.

7.3 Maintenance

ATTENTION!

Unconditionally observe maintenance intervals!

To keep the appliance operational, it must be subject to maintenance **at least once a year**. The maintenance includes:

- verification of the condition of wear-and-tear elements;
- verification of individual electric elements;
- verification of all connections (power, water, gas);
- verification of appliance operation.

We recommend to replace worn elements during maintenance, to avoid further service works and sudden failures of the appliance.

Additionally, we recommend signing an agreement for performance of maintenance works with a trusted and proven service company.

8 Disposal

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.

Gas Appliances

At the end of the appliance's operational life cycle, dispose of the appliance, observing national and local regulations. To this end, we recommend contacting a professional company or a proper unit of the local authorities, responsible for utilisation.

EN

Before disposing of the appliance make sure that the appliance cannot be restarted to prevent any abuse and related risks, and then deliver it to the local collection point.