900 G100L - 900 G150L

2999101 - 2999021

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Original instruction manual

	**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.

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1 Safety

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.

1.2 Safety instructions

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.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. 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.

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.

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.

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.

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 (cooking, steaming, baking, etc.).

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.

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

2.2 Copyright Protection

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.

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 cooking kettles

- Operating mode: Gas
- Gas type: Natural gas H | Liquefied petroleum gas nozzles (50 mbar) are included
- Ignition type: Piezo ignition
- Heating type: indirect
- Temperature control: continuously variable
- Control unit: rotary knob
- Drain cock: yes
- Vapour extractor: yes
- Height-adjustable feet: yes
- Height-adjustable from 855 mm to 900 mm
- Properties:
  - Boiler base made of AISI 316 stainless steel

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Subject to technical changes!

Designation:	**Boiling kettle 900 G100L**
Item no.:	**2999101**
Material:	CNS 18/10
Material boiler:	CNS 18/10
Content in L:	111
Useful content in litres:	100
Diameter boiler in mm:	600
Height boiler in mm:	427
Water connection:	1/2"
Connected load gas:	21 kW
Dimensions (W x D x H) in mm:	800 x 900 x 900
Weight in kg:	137,8

Designation:	Boiling kettle 900 G150L
Item no.:	**2999021**
Material:	CNS 18/10
Material boiler:	CNS 18/10
Content in L:	161
Useful content in litres:	150
Diameter boiler in mm:	600
Height boiler in mm:	510
Water connection:	1/2"
Connected load gas:	24 kW
Dimensions (W x D x H) in mm:	800 x 900 x 900
Weight in kg:	149,0

Gas pressure table

Country of destination	Supply pressures (mbar)	Categories
AT-CH	20; 50	II2H3B/P
FR-BE	20/25; 28-30/37	II2E+3+
IT-GB-ES-IE-PT-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
EN	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

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
2999021	G30/G31	30/37	135	20	-	1.40
	G30/G31	50	120	20	-	1.40
	G20	18/20	205	35	-	Reg.
	G25	25	215	35	-	Reg.
2999101	G30/G31	30/37	135	19	-	1.40
	G30/G31	50	120		-	1.40
	G20	18/20	205		-	Reg.
	G25	25	215	19	-	Reg.

Tab. 1

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Gas consumption

Item no.		2999101	2999021
Nominal heat output ∑ Qn	kW	21.0	24.0
Total gas consumption			
G30	kg/h	1.65	1.89
G20	m^3/h	2.21	2.52
G25	m^3 /h	2.58	2.95

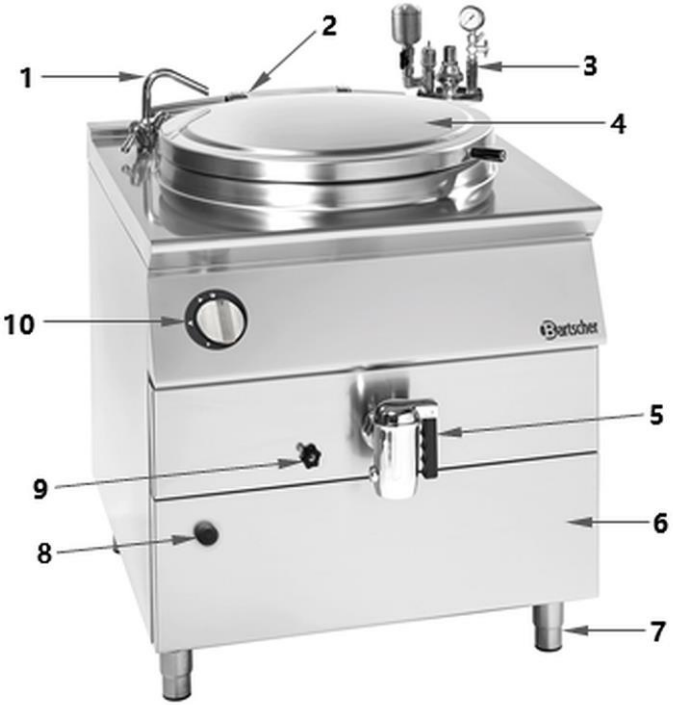
Tab. 2

4.2 Functions of the Appliance

The Series 900 boiling kettle has been specially developed for use in professional commercial kitchens.

The powerful, gas-powered boiling kettle offers generous capacity for effortlessly preparing a wide variety of dishes in large quantities – from soups and stews to rice and pasta side dishes.

4.3 List of Components of the Appliance



1. Water inlet tap
2. Ventilation chimney
3. Pressure gauge | Pressure relief valve | Filling funnel
4. Lids
5. Drain cock
6. Housing
7. Feet (4x), height-adjustable
8. Piezo ignition button
9. Level tap
10. Rotary control

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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 m^3/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.

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.

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- 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.

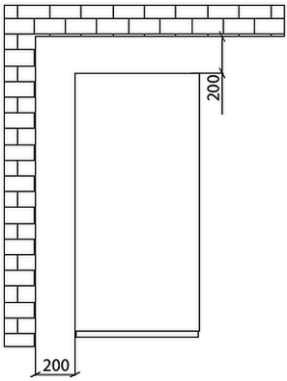

Fig. 1

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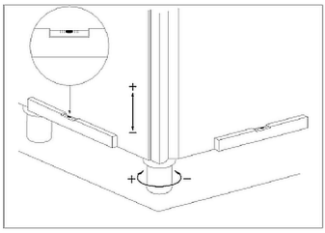

Fig. 2

- 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.

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:

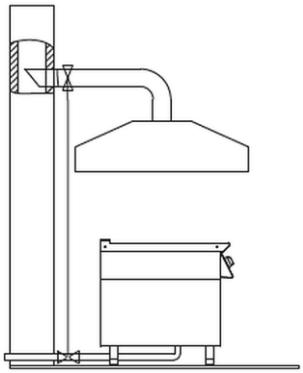

Fig. 3

– The required fresh air inflow for proper burning may not be lower than 2 m^3/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).

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5.2 Water Connection

The cooking kettle has two 1/2-inch water inlets: one for hot water and one for cold water, located in the lower left part of the appliance in accordance with standard IEC 61770.

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 (Fig. 4), one per pipe, which can be easily closed when the 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 that could corrode when the cooking pot oxidises.

Fig. 4

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

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5.3 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.

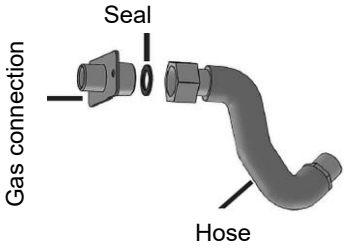

Fig. 5

- 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.

- 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!

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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. 3

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

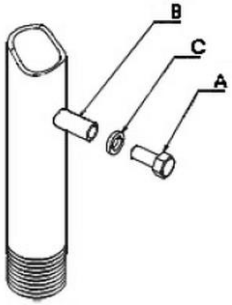

Fig. 6

The supply gas pressure must be measured at the pressure outlet (Fig. 6) after removing the screw plugs.

Use a flexible hose, connect a measuring device to the 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 running.

The pressure value must not be below the value specified in Table 4.

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ATTENTION!

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

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

Contact the local gas supply company to carry out an inspection.

Conversion to a different type of gas / necessary adjustments

The appliances are set to the following gas type:

Natural gas H | G20 (20 mbar)

Check the gas supply available in your country and, if necessary, convert the appliance to a different type of gas.

Tables 1 and 2 in the **"Technical data"** section specify the following depending on the country of destination:

– which types of gas are suitable for operating the appliance

– the nozzles and settings for each type of gas that can be used.

The number indicated in Table 2 for the suitable nozzles is stamped on the nozzle body.

To adjust the appliance to the type of gas with which it is actually operated, refer to the information in Table 2 and carry out the following steps:

– Replace the main burner nozzle.
– Replace the pilot burner nozzle,
– Set reduced flow rate,
– After replacing the nozzle, affix the sticker indicating the new gas type to the appliance. Nozzles and stickers are included with the appliance.

Replacing the main burner nozzle

1. Close the gas valve in front of the appliance.
2. Remove the lower front panel to access the nozzles.
3. Unscrew the main burner nozzle **A** (Fig. 7).
4. Replace the main burner nozzle with a nozzle suitable for the selected gas type, as specified in Table 2.

The nozzles are marked in hundredths of a millimetre.

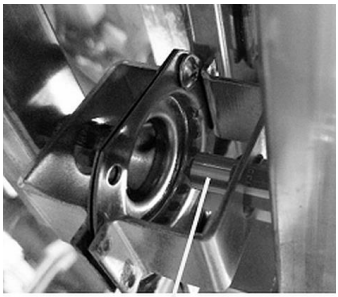

Fig. 7

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Replacing the ignition burner nozzle

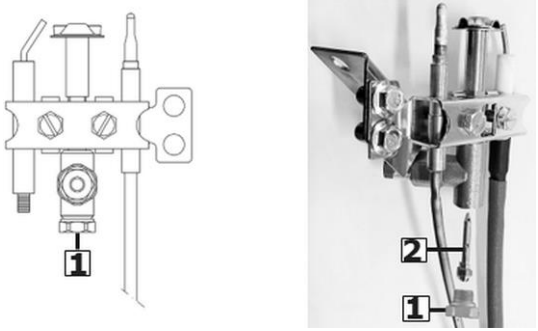

Fig. 8

1. To replace the ignition burner nozzle, proceed as follows:
   - Close the gas valve in front of the appliance.
   - Remove the lower front panel.
   - Unscrew screw cap **1** (Fig. 8).
   - Remove the ignition burner nozzle **2**.
   - replace the ignition burner nozzle with a nozzle suitable for the corresponding gas type (see information in Table 2)
   - Replace the ignition burner nozzle with one suitable for the selected gas type, as specified in Table 2.
   - Check that the flame surrounds the thermocouple and that it looks correct.
   - Replace the screw cap.

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

   ATTENTION!

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

Setting the reduced flow rate

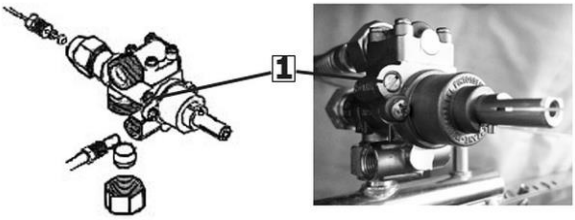

Fig. 9

1. Remove the rotary control and set the minimum or bypass screw **1** (Fig. 9).

The burner must not go out or exhibit flame flashback when quickly changing from the maximum to the minimum position.

For operation with liquid gas, the bypass screw must be fully tightened.

2. Check that the flame is stable, especially after rapid interventions at high power.
3. If the burner goes out or the flame is too high, adjust it as described above.

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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

Warnings

WARNING!

Risk of burns!

The housing, lid and cooking zones of the appliance become very hot during operation and remain hot for some time after switching off.

Do not touch the appliance during operation or immediately after switching it off. Allow the appliance to cool down.

Only use the handles and controls provided for operation.

Risk of scalding from steam when opening the lid!

Open the lid very carefully and avoid contact with the lid.

Wear protective gloves during operation.

6.1 Operation

EN

Preparing the appliance

This appliance can be used to cook large quantities of vegetables, pasta and rice in the special baskets (Fig. 10). It is also suitable for cooking liquid foods (e.g. vegetable soups and broths) and thick foods such as creams, jams and sauces.

Any other use should be avoided as it is considered improper and dangerous.

CAUTION!

Do not use the cooking pot for frying or deep-frying!

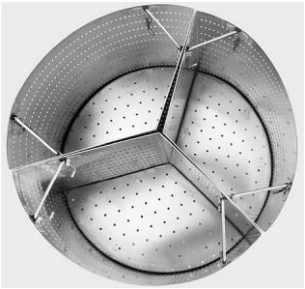

Fig. 10

CAUTION

Do not operate the appliance before filling the cooking container and the cavity with water up to the MAX mark (Fig. 11).

Failure to comply with this instruction may result in serious damage due to overheating of the cooking pot.

The cooking container and cavity must be filled when the appliance is cold.

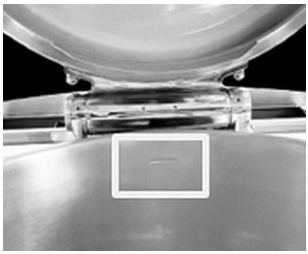

Fig. 11

The appliance must be supplied with drinking water.

Never use coarse-grained salt, as it does not dissolve completely and circulate, and 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.

Fig. 12

EN

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. Clean the appliance thoroughly by removing all industrial protective grease from the cooking baskets and the cooking container as follows.

– Open the level tap (Fig. 13) on the front of the cooking vessel.
– Remove the funnel cap (2, Fig. 14) from the filling funnel (3) of the valve body at the top of the cooking vessel.
– Open the water inlet tap (4) on the filling funnel (3).
– Now fill the cavity with softened water up to the maximum fill level, which is indicated by the water flowing out of the level tap (Fig. 13).

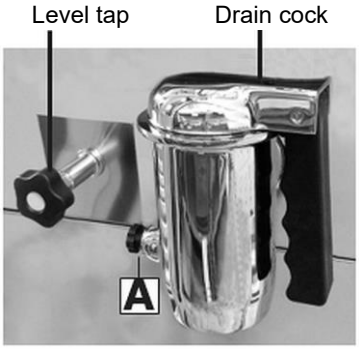

Fig. 13

3. Close the level tap.
4. Close the water inlet tap (4, Fig. 14) on the filling funnel (3) and replace the cap (2).
5. Turn on the water inlet tap (Fig. 12) located on the work surface and fill the cooking pot of the cooking kettle with water up to the MAX mark (40 mm below the overflow edge).
6. Add a mild detergent.
7. Start up the appliance according to the instructions in the following section.
8. Heat the water until it boils and let it boil for a few minutes.
9. Have a container ready that can hold all the water from the kettle.

   WARNING!

   Splashes of boiling water can cause scalding!

   Be particularly careful when emptying the kettle.

10. Drain all the water from the cooking kettle into the provided container via the drain cock (Fig. 13).
11. Then rinse the cooking container thoroughly with plenty of water.
12. Dry the cooking container well with a soft, lint-free cloth.

EN

Commissioning the device

1. Before switching on the boiling kettle, ensure that there is no pressure in the cooking chamber by opening the steam release valve (5, Fig. 14), which is located on the valve body at the top of the appliance.

   CAUTION!

   Fill the cavity with softened water. Proceed as you would when cleaning the appliance for the first time.

   We recommend using softened water to prevent excessive limescale build-up.

2. Before each switch-on and before each cooking process, check the water level in the cavity using the corresponding level tap (Fig. 13).

   ATTENTION

   The cooking kettle must never be used before the cavity has been filled with water.

3. Open the corresponding water inlet tap (Fig. 12) to fill the cooking container with warm or cold water to the desired level, but no higher than the MAX mark (Fig. 11). Take into account the volume of the products to be cooked.

1 Pressure gauge
2 Funnel cap
3 Water filling funnel
4 Water inlet tap
5 Steam release valve
6 Safety valve

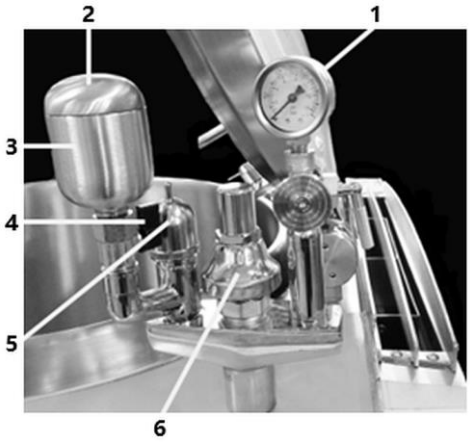

Fig. 14

Controls

Fig. 15

Rotary control

- Off position
- Ignition position
- High flame position
- Low flame position

Fig. 16

Piezo ignition button

EN

Ignite pilot flame

1. Open the gas stop valve in front of the appliance.
2. Press the rotary knob and turn it anticlockwise to the ignition position ' ' (Fig. 15).
3. Hold down the rotary knob and repeatedly press the piezo ignition button (Fig. 16) for about 20 seconds until the pilot light ignites.
4. Once the pilot light has ignited, keep the rotary control pressed for a few minutes to warm up the thermocouple and stabilise the pilot light.
5. If the flame goes out when you release the rotary control, repeat the process.

Ignite main burners

1. Once the pilot light is lit, proceed to ignite the main burners by turning the temperature control knob to the ' ' (large flame) position.
2. To set the temperature and flame to a minimum, turn the knob to the ' ' (small flame) position.
3. To bring the content of the cooking container to the boil, turn the knob to the ' ' (large flame) position.
4. If necessary, turn the control knob to the ' ' (low flame) position to reduce the power depending on the food being cooked.
5. Monitor the appliance and maintain a constant temperature inside the cavity.

   The pressure gauge on the valve body allows you to check the pressure inside the cavity. The safety valve is set to 0.5 bar; if this value is exceeded, the safety valve automatically vents.

   If excessive steam escapes from the vent valve, it is essential to reduce the power by turning the control knob to the ' ' (small flame) position.

   ATTENTION!

   When cooking pasta, rice and vegetables, pay attention to the water level in the cooking container. Top up if necessary and be careful of any splashes of boiling water.

EN

Switching off the main burners

1. To switch off only the main burners, turn the knob to the ' ' (small flame) position.

This will leave only the pilot light burning.

Switching off the appliance completely

1. To switch off the appliance completely, turn the control knob to the off position .

The pilot light will go out.

2. Close the gas stop valve and the water tap in front of the appliance.

Safety Thermostat

If the boiler is accidentally switched on without water in the cavity, the safety thermostat intervenes to prevent the appliance from overheating.

The safety thermostat is located inside the container.

To access it, simply remove the lower front panel.

CAUTION!

The safety thermostat may only be reset by qualified personnel.

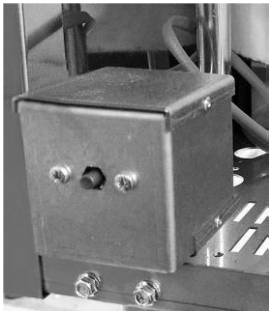

Fig. 17

Empty the cooking pot

WARNING!

Risk of burns!

The cooking baskets are very hot after cooking.

Wear suitable protective gloves when removing the cooking baskets.

1. After cooking, carefully remove the baskets from the cooking container.
2. Place a suitable container under the drain opening that is large enough to catch the entire content of the cooking pot.
3. Open the drain cock (Fig. 13) on the front of the appliance.

CAUTION!

Be careful of possible splashes of hot water!

4. Drain all the water from the cooking container into the provided container via the drain cock (Fig. 13).

   CAUTION

   Only empty the cavity when the water is cold!

5. There is a pipe at the bottom of the appliance for emptying the cavity. Position the pipe over a floor drain, open the cap and allow the water to drain out.
6. Clean the cooking pot according to the instructions in the **"Cleaning**" section.

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.
- Leave the appliance to cool down completely.
- Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed objects may damage the appliance.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

- Never use cleaning agents containing chlorine.
- Never clean the device with steel wool, sandpaper or similar materials.
- For stubborn dirt, we recommend using synthetic sponges (e.g. Scotchbrite sponges).

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 cooking container with warm water and a mild detergent.
3. Rinse the cooking container with clean water.
4. Clean the cooking baskets thoroughly with warm water, a mild detergent and a cloth or dishwashing brush. Alternatively, they can also be cleaned in the dishwasher.
5. Rinse the cooking baskets thoroughly with clean water.
6. Thoroughly clean the drain cock on the front of the appliance. Proceed as follows:
   - loosen the screw (A, Fig. 13) to remove the drain cock.
   - remove any food residue from the inside of the drain cock.
   - clean the drain cock under running water,
   - grease the drain cock with cooking fat,
   - then fit it to the cooking pot.

Descaling the cavity

The cavity of models with indirect heating must be descaled regularly by filling it with vinegar and heating it for a few minutes. Allow the vinegar to take effect and rinse with softened water.

7.3 Maintenance

ATTENTION!

It is essential to observe the maintenance intervals!

All routine and non-routine maintenance procedures must be carried out by qualified personnel.

To maintain proper functioning, the device must undergo maintenance **at least once a year**. Maintenance includes:

- Checking the condition of wear parts
- Checking all connections (water, gas)
- Checking the function of the appliance.

We recommend replacing worn parts during maintenance to prevent further service calls and sudden malfunctions of the appliance.

We also recommend that you take out a maintenance contract with your trusted customer service provider.

8 Disposal

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.

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.