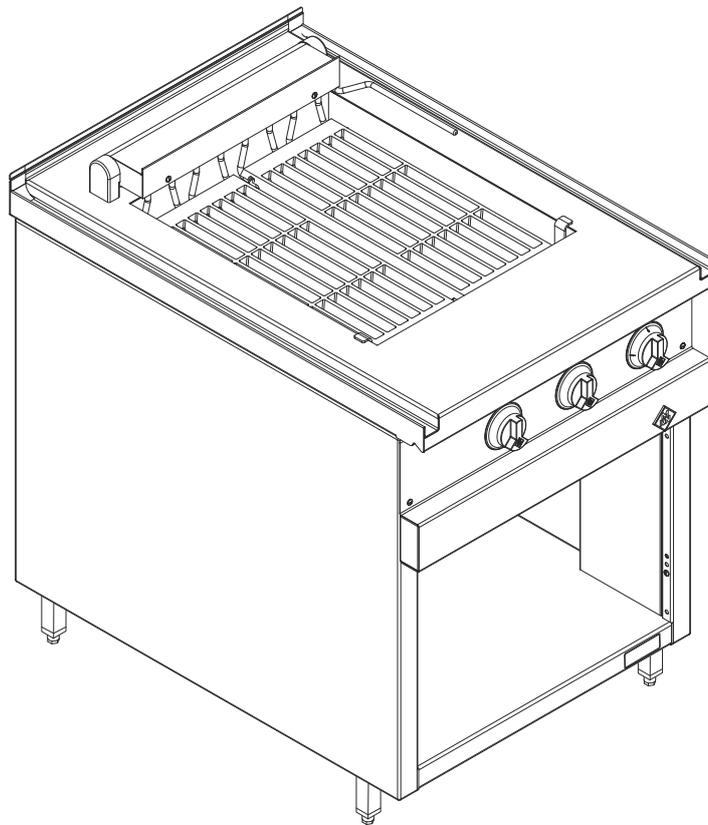




Read the operating instructions prior to commissioning

Operating instructions

Grill



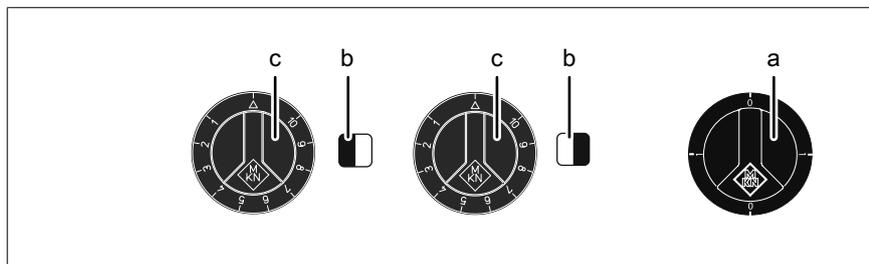
Translation from the original document • 1001009120ABBE-- • 02/06/2016

Unit	Type of energy	Version	Model
Infra Grill	Electric	1	XXEIGR
		2	

1001009120ABBE--

en-GB

Operating and display elements



a *On Off* control knob
b *Heat zone* identification

c *Output* control knob

Manufacturer

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1 Introduction	7
1.1 About this manual	7
1.1.1 Explanation of signs	8
1.2 Intended use	9
1.3 Warranty	9
2 Safety information	10
3 Description of the unit	13
3.1 Overview of the unit	13
3.1.1 Floor-standing unit	13
3.1.2 Countertop unit	14
3.2 Function of the operating and display elements	14
3.2.1 Output setting	14
3.3 Fill quantity	14
4 Operating the unit	15
4.1 Preparing the unit	15
4.2 Switching the unit on and off	15
4.2.1 Switching on	15
4.2.2 Switching off	15
4.3 Basic functions	15
4.3.1 Adjusting the output	15
4.4 Grilling	16
4.5 Pausing and end of use	16
4.6 Emptying the basin	16
4.6.1 Emptying a basin with the drain at the bottom	16
4.6.2 Emptying a basin with the drain at the front	17
5 Cleaning and caring for the unit	18
5.1 Preventing corrosion	18
5.2 Eliminating rust spots	18
5.3 Cleaning the housing	18
5.4 Cleaning the grate	19
5.5 Cleaning the heating element	19
5.6 Cleaning the basin	19
5.7 Cleaning the drain	20
5.8 Performing a visual inspection	20
6 Troubleshooting	21
6.1 Cause of failure and the remedy	21
6.2 Nameplate	21
7 Carrying out maintenance	22

8 Disposing of the unit in an environmentally responsible manner	23
9 Manufacturer's declaration	24





1 Introduction

1.1 About this manual

The operating instructions are part of the unit and contain information:

- On safe operation,
- On cleaning and care,
- On remedies in case of faults.

Be aware of the following notes and adhere to them:

- Read the operating instructions completely before operating the unit for the first time.
- Make the operating instructions available to the operator at all times at the operating site of the unit.
- Insert any supplements from the manufacturer.
- Keep the operating instructions throughout the service life of the unit.
- Pass on the operating instructions to any subsequent operator of the unit.

Target group The target group of the instruction manual is the operator, who is entrusted with the operation, cleaning and care of the unit.

Figures All figures in this manual are intended as examples. Discrepancies between these and the actual unit can arise.

1.1.1 Explanation of signs



DANGER
Imminent threat of danger

Failure to comply will lead to death or very severe injuries.



WARNING
Possible threat of danger

Failure to comply can lead to death or very severe injuries.



CAUTION
Dangerous situation

Failure to comply can lead to slight or moderately severe injuries.

ATTENTION
Physical damage

Failure to comply can cause physical damage.



Notes for better understanding and operation of the unit.

Symbol / sign	Meaning
•	Listing of information.
→	Action steps, which can be performed in any sequence.
1. 2.	Action steps, which must be performed in the specified sequence.
↳	Result of an action performed or additional information about it.

This unit may only be used with suitable accessories and for the cooking of food.

1.2 Intended use

This unit is intended to be used solely for commercial purposes, particularly in commercial kitchens.

This unit may only be used with suitable accessories and for the cooking of food.

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

- As set-down area or working surface
- Drying cloths, paper or dishes
- Storing supplies
- Heating rooms
- Heating preserved food
- Heating flammable liquids
- Heating acids, alkaline solutions or other chemicals

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

- USA
- Canada

1.3 Warranty

The warranty is void and safety is no longer assured in the event of:

- Improper conversion or technical modifications of the unit,
- Improper use,
- Incorrect startup, operation or maintenance of the unit,
- Problems resulting from failure to observe these instructions.

2 Safety information

The unit complies with applicable safety standards. Residual risks associated with operation or risks resulting from incorrect operation cannot be ruled out and are mentioned specifically in the safety instructions and warnings.

The operator must be familiar with regional regulations and observe them.

Operation During operation, the following group of individuals must be supervised by an individual who is responsible for safety:

- Individuals with physical, sensory, or mental handicaps, or who lack the knowledge and experience to operate the unit properly.

The supervising individual must be familiar with the unit and the risks associated with it.

Hot surfaces Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
- Do not touch heating elements, hot surfaces or accessories immediately after use.
- Allow surfaces to cool prior to cleaning.

Hot liquids Risk of burns from hot liquids

- Protect arms and hands by wearing suitable protective gloves.
- Open the drain carefully and empty the unit.

Risk of chemical burns from evaporating cleaners

- Follow the instructions of the cleaning agent manufacturer.

Risk of burns from steam

- Protect arms and hands by wearing protective gloves.
- Open the drain carefully and empty the unit.

Defective unit Risk of injury from a defective unit

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

Fire prevention Risk of fire from dirt and grease deposits

- Clean the unit when finished using it.

Risk of fire from overheating

- Observe the unit during operation.
- Operate the unit only when the pan is filled with water.
- Check the water level of the pan regularly.

Firefighting

- In the event of a fire, disconnect the unit from the electric mains.
- Use a Fire Class F fire extinguisher, never water, to extinguish grease fires. Other fires, for instance, can be extinguished with fire extinguishers suitable for Fire Classes A, B, C, CO₂ fire extinguishers or extinguishing media suitable for the fire class confronted.

Unit on casters Risk of injury from a unit on casters

- Move the unit only for cleaning or maintenance.
- Lock casters during operation.
- Only move an empty unit.

Risk of a line breaking if subjected to high tensile load

- Secure the unit with a chain as a strain relief for the power connection at the installation site so that no tensile load is applied to the power connection if the unit is moved.

Improper cleaning Risk of chemical burns from cleaning agent

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

Risk of falling on smooth floors

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

Risk of physical damage from improper cleaning

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

Hygiene Health risk from insufficient hygiene

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

Improper use Risk of physical damage from improper use

- Do not operate the unit outdoors.
- Use only original accessories.
- Train operators regularly.
- Do not heat food warmer plates or tins of preserved food.
- Observe the unit during operation.
- Do not place any plastic or aluminium materials on the grates.
- Do not place cookware on the grates.
- Do not operate the unit without grates.
- Use appropriate cooking utensils.

3 Description of the unit

The unit is intended for universal use in commercial kitchens for cooking food. Suitable for cooking with contact heat, for frying fast-fry food and starch-based side dishes, as well as for grilling.

3.1 Overview of the unit

3.1.1 Floor-standing unit

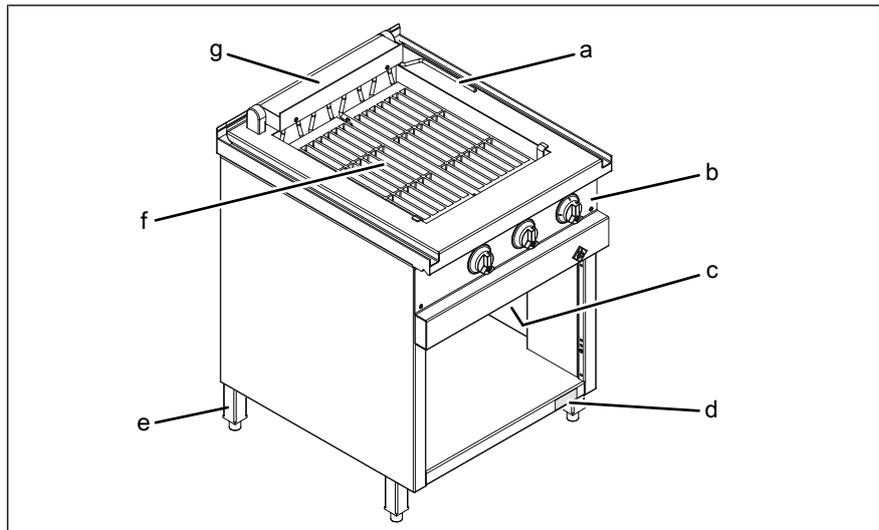


Image: Floor-standing unit

- | | |
|----------------------------------|--------------------|
| a Swivel mechanism control lever | e Equipment leg |
| b Control panel | f Grate |
| c Drain | g Swivel mechanism |
| d Nameplate | |

Description of the unit

3.1.2 Countertop unit

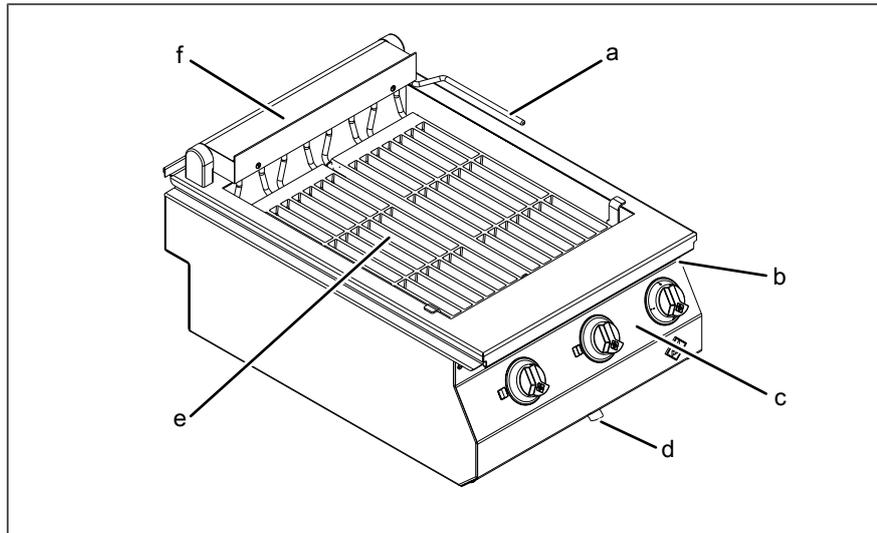


Image: Countertop unit

- | | |
|----------------------------------|--------------------|
| a Swivel mechanism control lever | d Drain |
| b Nameplate | e Grate |
| c Control panel | f Swivel mechanism |

3.2 Function of the operating and display elements

Operating/display element	Symbol	Designation	Function
On Off control knob	0	Off	Switch off the unit
	1	On	Switch on the unit
Output control knob		Off	Heating element Off
	1 — 10	Output	Set the heating element output

3.2.1 Output setting

The heat output can be adjusted infinitely with the *Output* control knob from 0 — 100 %.

3.3 Fill quantity

Unit	Version	Water	
		Fill quantity (l)	Fill height (mm)
Infra Grill	1	Approx. 10	Approx. 40
	2	Approx. 25	Approx. 30

4 Operating the unit

4.1 Preparing the unit

Tip Water prevents the dripping grill residue from igniting and burning.

When loading the water, check the fill height in the basin on the side wall.

1. Remove the grate.
2. Swing the heating element out with the swivel mechanism control lever and engage it in position.
3. Load the water into the basin.
↳ Observe the fill quantity (see "Fill quantity").
4. Lift the heating element slightly with the swivel mechanism control lever and then fold in the swivel mechanism locking lever.
5. Swing the heating element back into the basin with the swivel mechanism control lever.
6. Replace the grate.

4.2 Switching the unit on and off

4.2.1 Switching on

→ Turn the *On Off* control knob to "1".

↳ The unit is now on.

4.2.2 Switching off

→ Turn the *On Off* control knob to "0".

↳ The unit is now off.

4.3 Basic functions

4.3.1 Adjusting the output

Requirement Unit ready for use

→ Select the heat zone.

→ Set the *Output* control knob to the desired heat output.

↳ The grate is heated.

4.4 Grilling



CAUTION**Risk of burns from hot surfaces**

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

Requirement Water is loaded
Grate placed in position
Grilling surface cleaned

1. Brush the grate thinly with frying fat or oil.
2. Switch on the unit.
3. Set the desired output.
↳ The grate is heated up.
4. Place the food to be cooked on the hot grilling surface of the grate.
5. Free the grate of grilling residue after you have finished each grilling process (see "Cleaning and caring for the unit").
6. Check the water level in the basin regularly.

4.5 Pausing and end of use

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

4.6 Emptying the basin



CAUTION**Risk of scalding from hot liquids**

- Protect arms and hands by wearing suitable protective gloves.
 - Use heat-resistant containers with handles and lockable lids for transportation.
-

4.6.1 Emptying a basin with the drain at the bottom

Requirement Unit switched off
Unit has cooled down

1. Place a suitable collection container underneath.
2. Open the drain slowly and let the water run into the container.
3. Close the drain.
4. Remove the collection container carefully from the unit and empty it properly.

4.6.2 Emptying a basin with the drain at the front



In the case of units with a drain at the front, the drain is opened and closed with the key supplied.

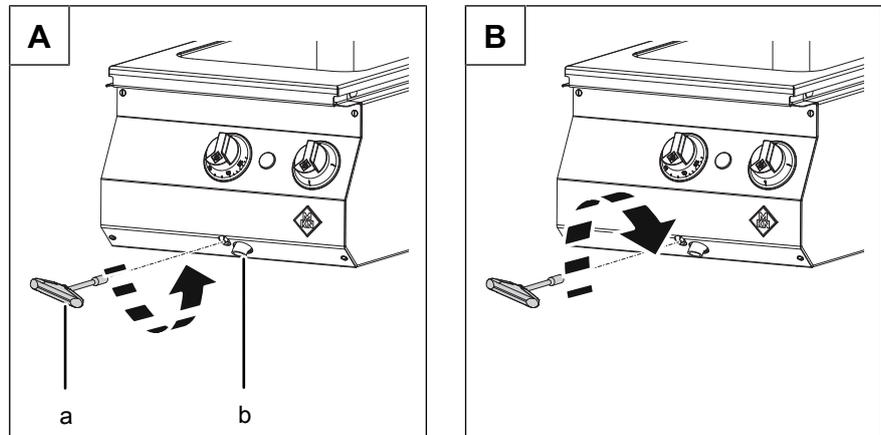


Image: A Opening drain; B Closing drain

a Key

b Drain

Requirement Unit switched off
Unit has cooled down

1. Place a suitable collection container underneath.
2. Insert the key on the drain valve.
3. Turn the key anticlockwise.
 - ↳ Drain opens.
4. Open the drain slowly and let the water run into the container.
5. Turn the key clockwise.
 - ↳ Drain closes.

5 Cleaning and caring for the unit



CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.
-

ATTENTION

Risk of physical damage from extremely abrupt cooling

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

ATTENTION

Risk of physical damage from improper cleaning

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

5.1 Preventing corrosion

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

5.2 Eliminating rust spots

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

5.3 Cleaning the housing

Requirement Unit switched off and cooled down

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

5.4 Cleaning the grate

Requirement Unit switched off and cooled down
Grate has cooled down

1. Remove the grate from the unit.
2. Clean the grate with warm water and commercially available cleaning agents.
3. Remove stubborn dirt residue with a suitable stainless steel brush and stainless steel cleaner.
4. Rinse with clear water and then dry.
5. Brush the grate thinly with frying fat or oil.
6. Replace the grate.

5.5 Cleaning the heating element

Requirement Unit switched off and cooled down
Heating element has cooled down
Grate removed

1. Place a suitable collection container underneath.
2. Open the drain slowly and let the water run into the collection container.
3. Close the drain.
4. Swing the heating element out with the swivel mechanism control lever and engage it in position.
5. Clean it with a soft brush, warm water and commercially available cleaning agents.
6. Rinse with clear water and then dry.
7. Open the drain and let the water run into the collection container.
8. Lift the heating element slightly with the swivel mechanism control lever and then fold in the swivel mechanism locking lever.
9. Swing the heating element back into the basin with the swivel mechanism control lever.

5.6 Cleaning the basin

Requirement Unit switched off and cooled down
Collection container placed underneath
Grate removed
Heating element swung out and engaged in position
Water drained
Drain closed

1. Clean the basin with clear water.
 - ↳ Use a mild cleaning agent if required.
 - ↳ Rinse thoroughly with clear water.
2. Empty the basin.
3. Wipe dry with a lint-free cloth.

5.7 Cleaning the drain

- Requirement** Unit switched off and cooled down
Grate removed
Heating element swung out and engaged in position
Basin emptied
1. Open the drain completely.
 2. Clean the drain thoroughly with a bottle brush.
 3. Clean the drain with clear water.
 - ↳ Use a mild cleaning agent if required.
 - ↳ Rinse thoroughly with clear water.
 4. Close the drain completely.

5.8 Performing a visual inspection

ATTENTION

Risk of physical damage from improper inspection

- Inspect in accordance with the inspection intervals.
 - Have inspections performed by a capable user.
 - In the event of damage or signs of wear, contact customer service immediately and stop using the unit.
-

- Requirement** Unit switched off and cooled down
Basin emptied and cleaned
Drain closed
- Inspect the housing, basin and drain regularly for deformation and damage.
- ↳ Visual inspection has been performed.

6 Troubleshooting

6.1 Cause of failure and the remedy

Failure	Possible causes	Remedy
The unit does not react	Operating element is defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.
The unit does not heat up	Unit is defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.
	Power supply interrupted	<ul style="list-style-type: none"> • Contact the authorized technical personnel.
	<i>Output</i> control knob or heating element is defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Notify Customer service.
	The unit is switched off	<ul style="list-style-type: none"> • Switch the unit on.
	<i>Output</i> control knob on "△" setting	<ul style="list-style-type: none"> • Set the output.
Insufficient heat output	Unit is defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.
	Mains phase missing	<ul style="list-style-type: none"> • Contact the authorized technical personnel.

6.2 Nameplate

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

Serial number (SN)	
Type number (TYP)	

7 Carrying out maintenance

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

8 Disposing of the unit in an environmentally responsible manner

Do not dispose of unit or the unit's components together with non-recyclable waste. If the unit is disposed of together with non-recyclable waste or treated improperly, toxic substances contained in the unit can damage health and pollute the environment.

Dispose of the unit in accordance with local regulations for used appliances. Clarify any open questions with the responsible agencies (for instance, solid waste management).

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

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

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

9 Manufacturer's declaration



EC Declaration of Conformity



Manufacturer

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

We hereby declare, that the following product:

Description of the unit							
Unit for cooking food in commercial applications							
Unit type							
Electric InfraGrill							
Unit number							
0721503	10010091	10011653	1221501	1321501	1421503	1521501	2121501

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

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

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

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

Translation from the original document • 10010091-0KODE-B

Wolfenbüttel, 11/05/2016

Person authorised to compile the technical documents:

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



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