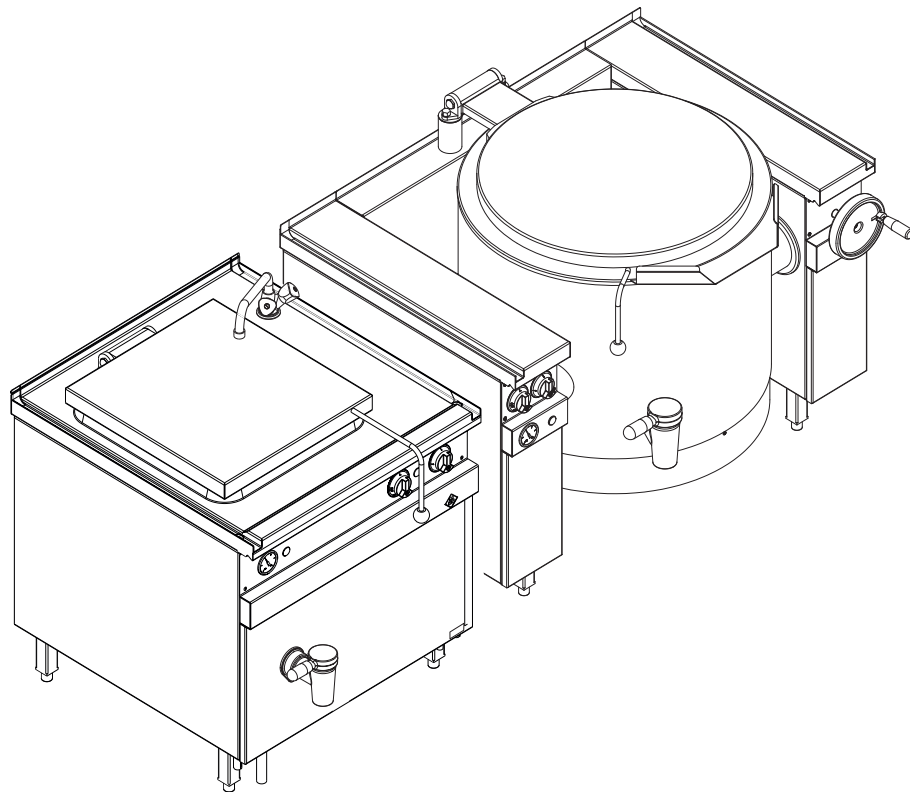




Read the operating instructions prior to commissioning

Operating instructions

## Boiling kettle



Unit	Model	Type of energy	Version
Boiling kettle	3 500L	Electric	Rectangular
Quick boiling kettle	60L 100L 150L	Electric	Round
	1 2	Electric	Rectangular
Tiltable quick boiling kettle	60L 100L 150L 200L	Electric	Round Manual tilting
	60L 100L 150L 200L	Electric	Round Motorised tilting

# Operating and display elements

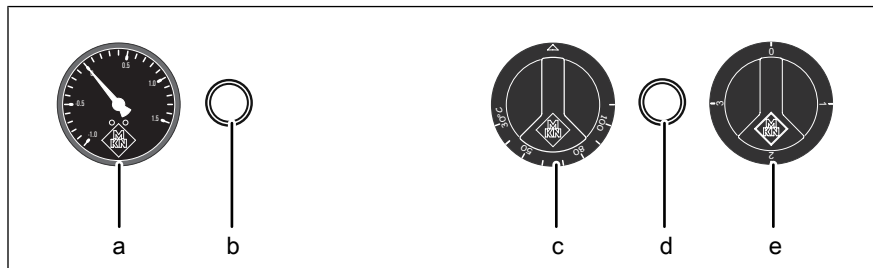


Image: Boiling kettle and quick boiling kettle

- |   |                               |   |                         |
|---|-------------------------------|---|-------------------------|
| a | Pressure display              | d | Heating indicator light |
| b | Process water indicator light | e | Output control knob     |
| c | Temperature control knob      |   |                         |

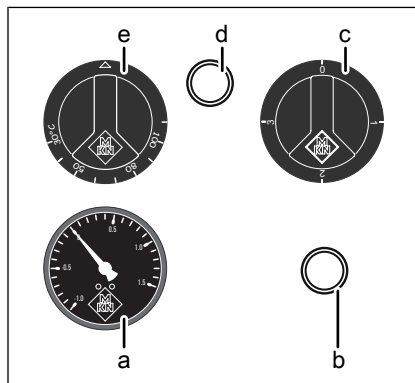


Image: Tiltable quick boiling kettle

- |   |                               |   |                          |
|---|-------------------------------|---|--------------------------|
| a | Pressure display              | d | Heating indicator light  |
| b | Process water indicator light | e | Temperature control knob |
| c | Output control knob           |   |                          |

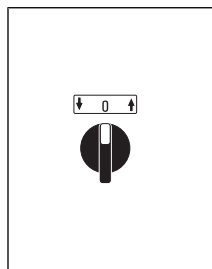


Image: Motorised tilting control knob (optional)

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# 1 Introduction

## 1.1 About this manual

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

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

Be aware of the following notes and adhere to them:

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

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

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

## 1.1.1 Explanation of signs



---

**DANGER**  
**Imminent threat of danger**

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

---



---

**WARNING**  
**Possible threat of danger**

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

---



---

**CAUTION**  
**Dangerous situation**

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

---

---

**ATTENTION**  
**Physical damage**

Failure to comply can cause physical damage.

---



---

Notes for better understanding and operation of the unit.

---

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



## 1.2 Intended use

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

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

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

- Storing supplies
- As a basin for keeping things warm
- Drying cloths, paper or dishes
- Heating acids, alkaline solutions or other chemicals
- Heating of closed containers (for example preserves)
- Heating flammable liquids
- Heating rooms

**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.
- Open the lid only by means of the lid handle.
- Open the lid carefully.
- Remove containers only with suitable protective gloves or potholders.

### **Hot liquids Risk of burns from hot liquids**

- Protect arms and hands by wearing suitable protective gloves.
- Remove, transport and empty containers carefully.
- Observe the maximum filling quantity.

### **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.
- Do not hold your hand under the outlet connection of the air vent and safety valve.
- First open the lid slightly and allow the steam to escape. Then open the lid completely.
- Open the drain valve 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.

**Firefighting**

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

**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.
- Remove rust spots with an abrasive.

### **Hygiene Health risk from insufficient hygiene**

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

### **Improper use Risk of physical damage from improper use**

- Do not operate the unit outdoors.
- Use only original accessories.
- Train operators regularly.
- Do not heat food warmer plates or tins of preserved food.
- Observe the unit during operation.
- Do not use or cook any aggressive or caustic substances.

### 3 Description of the unit

The unit is for universal cooking in liquids, such as vegetables, starch side dishes, soups, sauces, but also acidic foods and desserts.

#### 3.1 Overview of the unit

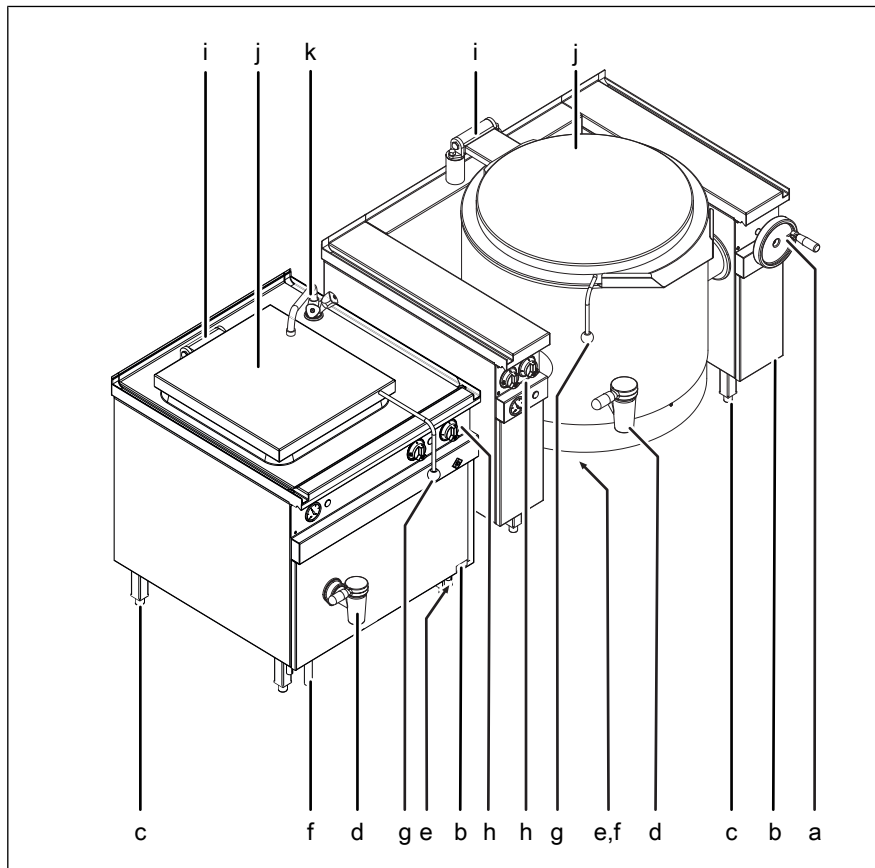





Image: Rectangular boiling kettle, round quick boiling kettle with manual tilting (from left)

- |   |  |   |                      |
|---|--|---|----------------------|
| a | <i>Tilting</i> operating element       | g | Lid handle           |
| b | Nameplate                              | h | Operating elements   |
| c | Equipment leg                          | i | Lid hinge            |
| d | Drain valve                            | j | Lid                  |
| e | Steam outlet for vent valve            | k | Mixer tap (optional) |
| f | Steam outlet for pressure relief valve |   |                      |

### 3.2 Function of the operating and display elements

Operating/display element	Symbol	Designation	Function
<i>Output control knob</i>	0	Off	Switching off the unit
	1 – 3	Output level	Adjusting the output
<i>Temperature control knob</i>		Off	Heating element off
	30 – 110 °C	Temperature	Setting the heating element; adjustable temperature
<i>Heating indicator light</i>			Illuminates, if the heating element is active
<i>Process water indicator light</i>			Illuminates, if the temperature safety monitor is triggered <ul style="list-style-type: none"> <li>• Process water is below the minimum level</li> <li>• Fault in the process water control</li> </ul>
<i>Pressure display</i>			Shows the steam pressure
<i>Motorised tilting control knob (optional)</i>	0	Off	Kettle remains in position
		Tilt	Tilt the kettle
		Tilt back	Tilt the kettle back

### 3.3 Application

#### 3.3.1 Output levels

Output level	Use
1	Keeping food warm
1 or 2	Continue cooking
3	Bring to the boil

#### 3.3.2 Fill quantities

Model	Maximum fill quantity in litres
1	130
2	180
3	260
60L	60
100L	100
150L	150
200L	200
500L	500

## 4 Operating the unit

### 4.1 Switching the unit on and off

#### 4.1.1 Switching on the unit

→ Turn the *Output* control knob.

↳ The unit is on.



---

After the unit has been switched on, the process water is automatically filled up and heated. Process water is automatically fed in during operation, as soon as the current water level falls below the minimum water level.

---

#### 4.1.2 Switching off the unit

→ Turn the *Output* control knob to the "0" setting.

↳ The unit is off.

## 4.2 Basic functions

### 4.2.1 Setting the temperature

**Requirement** The unit is on

→ Turn the *Temperature* control knob to the desired temperature.

↳ The *Heating* indicator light illuminates.

↳ After the set temperature has been reached: the *Heating* indicator light goes out.

### 4.2.2 Adjusting the output

**Requirement** The unit is on

→ Turn the *Output* control knob to the desired output level.

### 4.3 Inserting cooking inserts

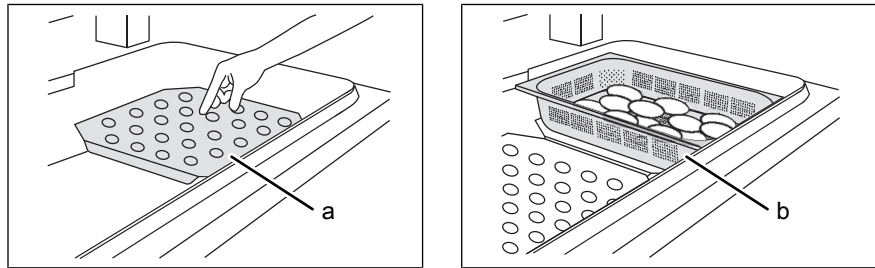


Image: Inserting the cooking insert

a Base shelf

b Cooking insert

**Requirement** Lid opened

1. Insert the base shelf.
2. Insert the cooking insert.

### 4.4 Cooking with cooking inserts



**CAUTION**

**Risk of scalding from hot steam**

- Open the lid carefully and allow the steam to escape.



**CAUTION**

**Risk of scalding from overflowing food being cooked**

- Observe the maximum fill quantity.



Keep the lid closed during operation in order to save energy.

**Requirement** Lid opened

Drain valve closed

1. Load in the water.
2. Load the food to be cooked into the cooking inserts.
3. Insert the cooking inserts.
4. Close the lid.
5. Switch on the unit.
6. Set the output.
7. Set the temperature.
8. Complete the cooking.
9. Switch off the unit.
10. Allow the water to drain (see "Emptying kettle").
11. Open the lid with a slight gap.
  - ↳ The steam escapes.
12. Open the lid completely.
13. Remove the cooking inserts with the lifting hook.



14. Allow the water to drain from the cooking insert.

## 4.5 Cooking without cooking inserts



**CAUTION**  
**Risk of scalding from hot steam**

- Open the lid carefully and allow the steam to escape.



**CAUTION**  
**Risk of scalding from overflowing food being cooked**

- Observe the maximum fill quantity.



Keep the lid closed during operation in order to save energy.

### Tip

Stir occasionally during cooking. The food being cooked does not burn and the heat is distributed better in the food being cooked.

**Requirement** Lid opened

Drain valve closed

1. Put the drain screen into the drain.
2. Load in the food to be cooked.
3. Load in the water.
4. Close the lid.
5. Switch on the unit.
6. Set the output.
7. Set the temperature.
8. Complete the cooking.
9. Switch off the unit.
10. Allow the water to drain (see "Emptying kettle").
11. Open the lid with a slight gap.
  - ↳ The steam escapes.
12. Open the lid completely.
13. Empty the kettle (see "Emptying the kettle").

## 4.6 Emptying the kettle



### 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.

**Requirement** Cooking ended

Lid opened

A suitable container is standing ready

→ Remove the food being cooked from the kettle with a suitable kitchen utensil and load it into the container.

or

→ Remove soups, sauces or cooking water in the required portions via the drain valve.

or

→ Load soups, sauces or cooking water into the container by tipping the kettle (optional).

### 4.6.1 Emptying a unit with drain valve

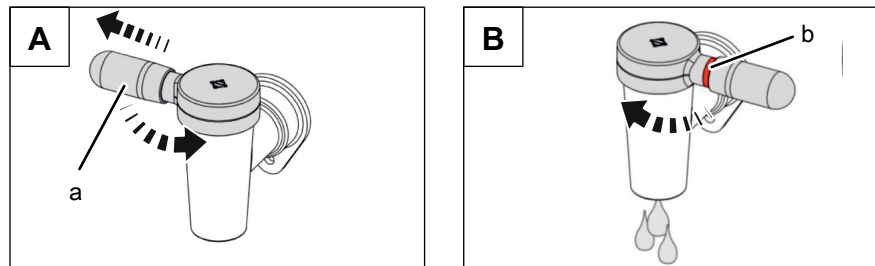


Image: Open the drain valve (A) and close it (B)

a Drain valve handle

b Unlocking marking

**Requirement** Drain screen removed if necessary

Cooking ended

Unit switched off

Lid opened

1. Place a suitable container under the drain valve.
2. Slowly open the drain valve and carefully fill the container with the food being cooked.
3. Close the drain valve.

#### 4.6.2 Emptying with manual tilting

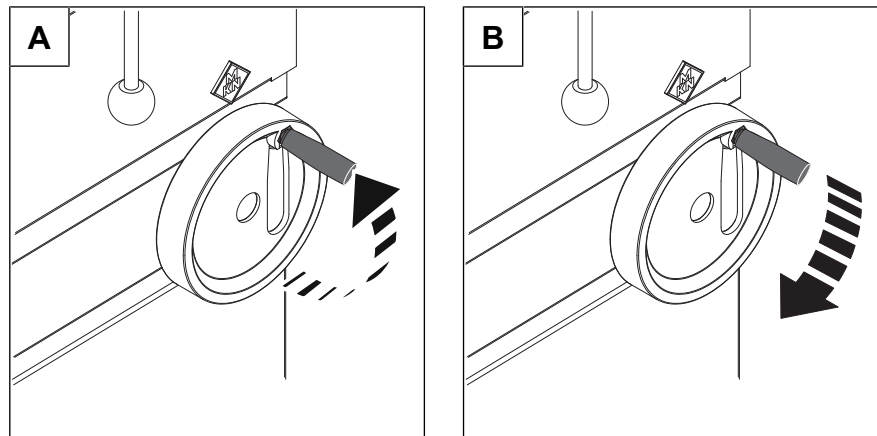


Image: Fold out the *handwheel* handle (A), turn the handwheel (B)

**Requirement** Cooking ended  
Unit switched off  
Lid opened

1. Place a suitable container underneath.
2. Fold out the *handwheel* handle.
3. Turn the handwheel clockwise.
  - ↳ The pan is tilted.
4. Load the food being cooked into the container.
5. Turn the handwheel anticlockwise.
  - ↳ The pan is tilted back.
  - ↳ Pan in the operating position.
6. Fold in the *handwheel* handle.

#### 4.6.3 Emptying with motorised tilting

**Requirement** Cooking ended  
Lid opened

1. Place a suitable container underneath.
2. Turn the *Motorised tilting* control knob to the *Tilt* setting and hold it.
  - ↳ The pan is tilted.
3. Load the food being cooked into the container.
4. Turn the *Motorised tilting* control knob to the *Tilt back* setting and hold it.
  - ↳ The pan is tilted back.
  - ↳ Pan in the operating position.

### 4.7 Pausing and end of use

#### 4.7.1 Short pause

**Requirement** The unit is on  
The food being cooked has been removed

→ *Temperature* control knob on *Off*.

↳ The *Heating* indicator light goes out.

#### 4.7.2 Longer pauses and end of use

**Requirement** The unit is on  
Kettle emptied

1. Turn the *Temperature* control knob to *Off*.

2. Turn the *Output* control knob to "0".

↳ The unit is off.

## 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.

**Requirement** Unit switched off and cooled down

→ Clean the unit after use.

### 5.1 Preventing corrosion

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

### 5.2 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 kettle

**Requirement** Kettle emptied  
Unit switched off and cooled down

1. Clean the kettle with warm water and a commercially available cleaning agent.
2. Rinse out the kettle thoroughly and dry it.

### 5.5 Cleaning the drain valve



Do not damage the seals.

#### 5.5.1 Disassembling the drain valve

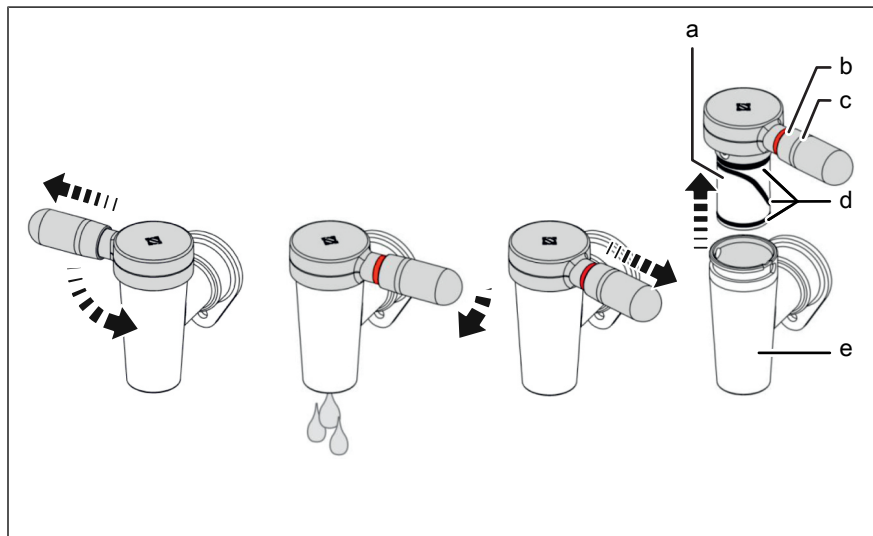


Image: Disassembling the drain valve

- |   |                    |   |                     |
|---|--------------------|---|---------------------|
| a | Piston             | d | Seal                |
| b | Unlocking marking  | e | Drain valve housing |
| c | Drain valve handle |   |                     |

**Requirement** Unit switched off and cooled down  
Kettle emptied

1. Pull the *drain valve* handle backwards to unlock it and completely open the drain valve clockwise as far as possible.
2. Turn the drain valve through 15° anticlockwise.
3. Pull the *drain valve* handle backwards to unlock it and carefully pull out the piston upwards.

## 5.5.2 Cleaning and greasing the drain valve

### ATTENTION

#### Risk of physical damage from improper cleaning

Aggressive cleaners can damage seals and plastic parts.

- Do not clean the components of the drain valve in the dishwasher.
- Do not use aggressive cleaners.



Use valve grease suitable for food applications.

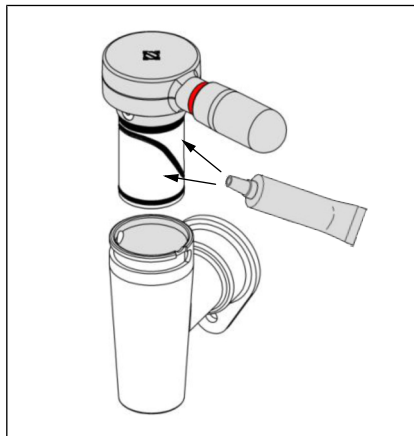


Image: Greasing the drain valve

#### Requirement Drain valve disassembled

1. Thoroughly clean the drain valve with a bottle brush.
2. Thoroughly clean the sealing surfaces, pilot pin and guide groove of the piston.
3. Use a mild cleaning agent if required.
4. Rinse thoroughly with clear water.
5. Dry all components.
6. Grease all components.
7. Check the seals for integrity and correct seating.
8. Change the seals if required.

### 5.5.3 Changing the seals



If individual seals are worn, always change all of them together. When changing them, ensure that the guide grooves are not damaged.

---



Use valve grease suitable for food applications.

---



In order to prevent leaks through twisting, first hook the diagonal seal onto the top of the piston, do not push it on from below.

---

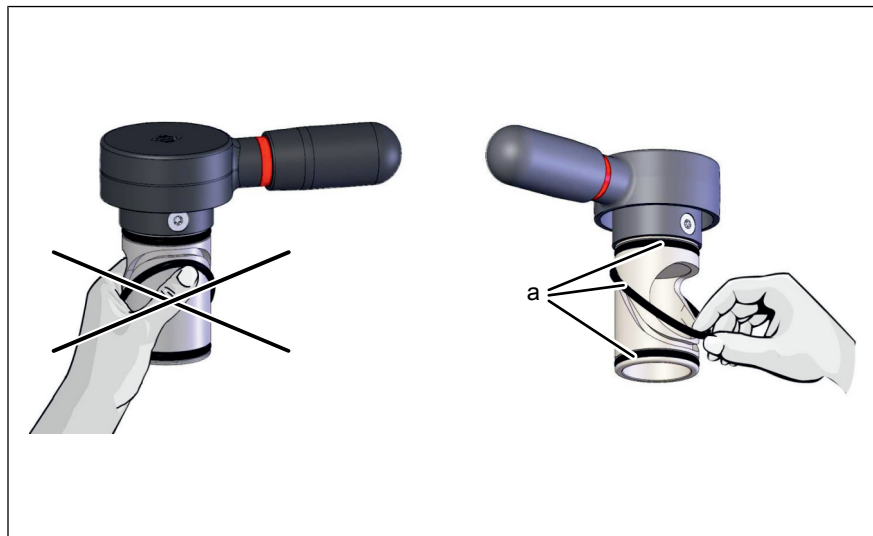


Image: Inserting the drain valve seals

a Seal

**Requirement** Drain valve disassembled  
Drain valve cleaned and undamaged  
New seals available

1. Remove damaged or worn seals with a pointed knife.
2. Insert the new seals.

### 5.5.4 Assembling the drain valve



Do not damage the pilot pin and guide groove of the piston.

---

**Requirement** Drain valve cleaned and greased

1. Insert the piston carefully into the *drain valve* housing from above.
2. Turn the drain valve anticlockwise as far as possible.



## 5.6 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.

Part of the unit	Inspection	Inspection interval
Housing	Inspect for deformation and damage.	Annually
Lid	Inspect for deformation and damage.	Annually
Kettle	Inspect for deformation and damage.	Annually
For unit with tilting: kettle's suspension mounting	Inspect for deformation and damage.	Annually

**Requirement** Kettle emptied and cleaned  
Lid completely opened

→ Perform visual inspections in accordance with the inspection interval.

## 6 Troubleshooting



**DANGER**  
**Danger to life due to electric shock**

- Repairs to the unit may only be performed by qualified technical personnel.

### 6.1 Cause of failure and the remedy

Failure	Possible causes	Remedy
The unit does not react	Operating element defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Contact Customer service.</li> </ul>
The unit does not heat up	Unit switched off	<ul style="list-style-type: none"> <li>• Switch on the unit.</li> </ul>
	Power supply interrupted	<ul style="list-style-type: none"> <li>• Contact the authorized technical personnel.</li> </ul>
	Unit defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Contact Customer service.</li> </ul>
The <i>Heating</i> indicator light does not illuminate	Unit defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Contact Customer service.</li> </ul>
	The <i>Heating</i> indicator light is defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Contact Customer service.</li> </ul>
<i>Process water</i> indicator light illuminates	Temperature safety monitor is triggered	<ul style="list-style-type: none"> <li>• Check the process water line and water pressure.</li> <li>• Temperature safety monitor automatically resets itself.</li> </ul>

### 6.2 Nameplate

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

Serial number (SN)	
Type number (TYP)	

## 7 Carrying out maintenance

### 7.1 Carrying out recommended maintenance

Maintenance	Maintenance interval
Lubricating the lid hinge	• 6 months

#### 7.1.1 Lubricating the lid hinge

Lubricate the lid hinge so that the lid remains easy to move.



Use valve grease suitable for food applications.

**Requirement** Unit switched off  
Kettle emptied  
Lid closed

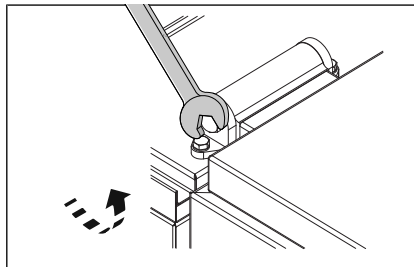


Image: Releasing the nut

1. Release the nut and remove it.

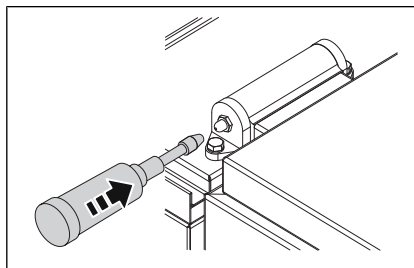


Image: Lubricating the lid hinge

2. Press grease with a grease gun into the lubricating nipple.

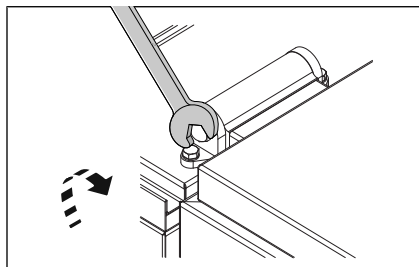


Image: Tightening the nut

3. Place the nut on and tighten it.
4. Open and close the lid several times.  
↳ The grease is distributed in the lid hinge.
5. Remove any excessive grease.

## 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).

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

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

# 9 Manufacturer's declaration



## EC Declaration of Conformity



**Manufacturer**

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

We hereby declare, that the following product:

Description of the unit
Unit for cooking food in commercial applications

Unit type
Electric boiling kettle / quick boiling kettle

Unit number							
0722802B	0722804B	0722805B	10010090	10012136	10014461	1422802B	1422804B
1422805B	1422831	1422832	1422908	2022802B	2022802C	2022802D	2022804B
2022804C	2022804D	2022805B	2022805C	2022805D	2022831	2022832	2022908
2023003B	2023007B	2023009B	2023017B	2122802B	2122802C	3022802B	3022804B
3022805B	3022831	3022832	3022908	3023003B	3023007B	3023009B	3023017B

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 60335-2-47:2003/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 • 2022802--0KODE-B

Wolfenbüttel, 11/05/2016

Person authorised to compile the technical documents:

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





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 quick boiling kettle with motorised tilting							
Unit number							
10011974	10012137	2023004B	2023008B	2023010B	2023018B	3023004B	3023008B
3023010B	3023018B						

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

- Directive 2006/42/EC dated 17 May 2006 on machinery
- Directive 2011/65/EU (RoHS) dated 01 July 2011
- Directive 2014/30/EU dated 26 February 2014 on electromagnetic compatibility
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

Added basis for verification
EN ISO 12100:2010
DIN EN 55014-1:2012-05
EN 60335-1:2012/A11:2014
EN 55014-2:2015
EN 60335-2-47:2003/AC:2007

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 • 2022802--0KODE-B

Wolfenbüttel, 11/05/2016

Person authorised to compile the technical documents:

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





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:

<b>Description of the unit</b>
Unit for cooking food in commercial applications
<b>Unit type</b>
500 l electric boiling kettle
<b>Unit number</b>
2022903

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
- Directive 2014/68/EU dated 15 May 2014 on the harmonisation of the laws relating to the making available on the market of pressure equipment
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

<b>Adduced basis for verification</b>
EN ISO 12100:2010
DIN EN 55014-1:2012-05
EN 60335-1:2012
EN 55014-2:2015
EN 60335-2-47:2003/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.

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Wolfenbüttel, 11/05/2016

Person authorised to compile the technical documents:

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[www.mkn.eu](http://www.mkn.eu)

