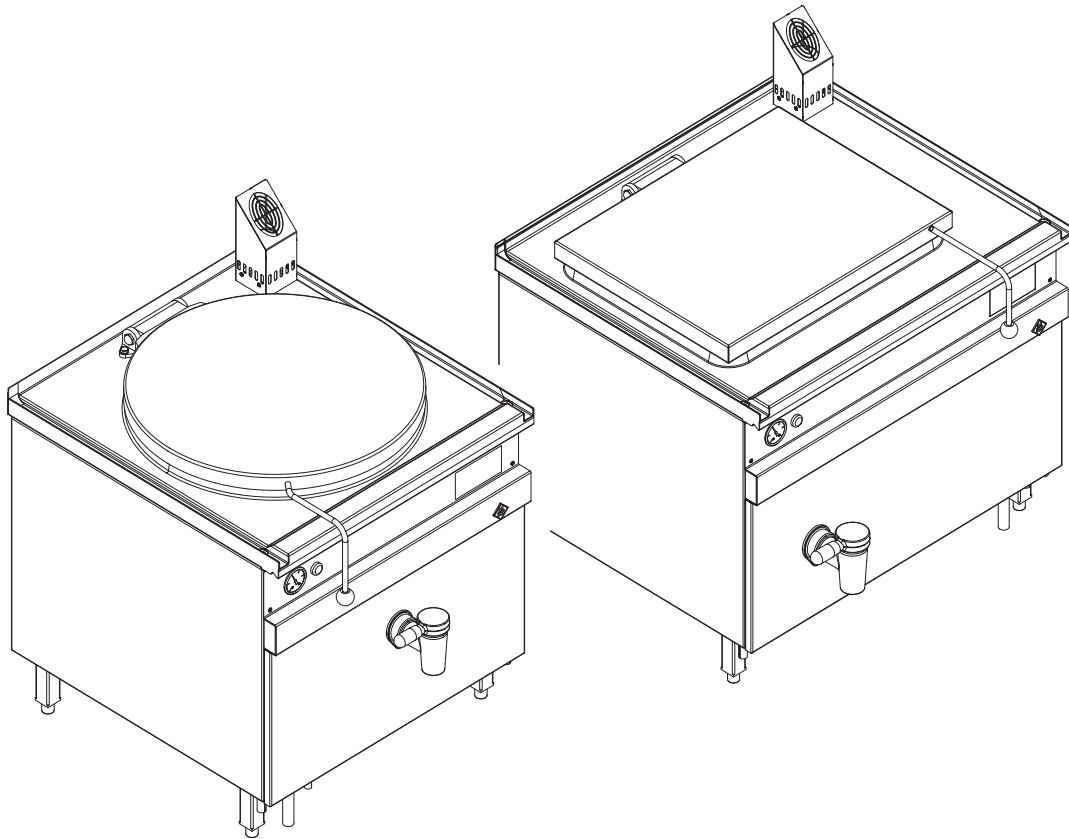




Read the operating instructions prior to commissioning

Operating instructions

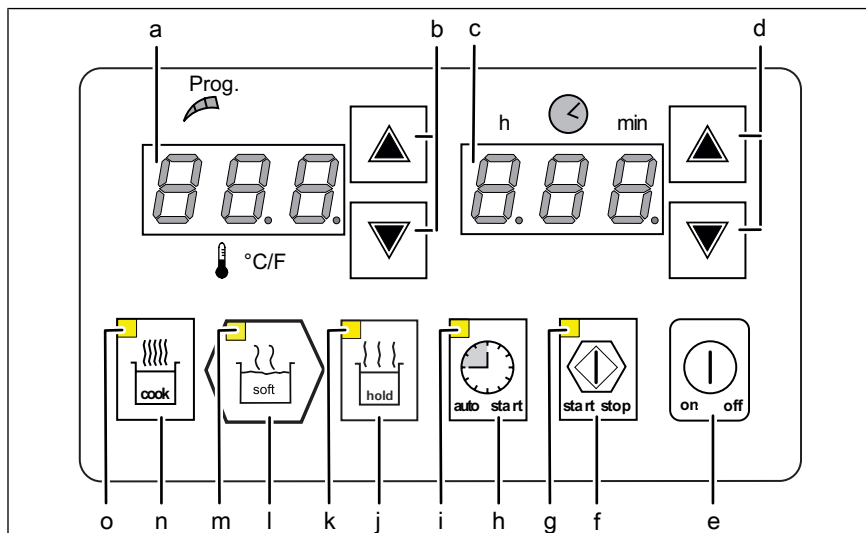
Boiling kettle



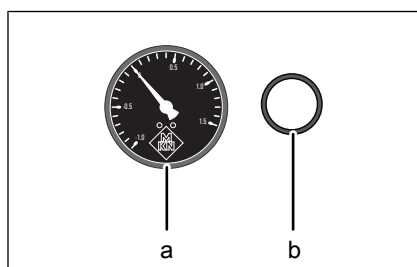
Translation from the original document • 2062833-20ABDE-A • 16/10/2017

Unit	Type of energy	Version	Unit type	Model
Boiling kettle	Gas	EcoControl	Floor-standing unit	OPGKKSxxECO OPGKKE3ECO O7GKKS06RECO
			Suspended unit	OIGKKSxxECO OIGKKE3ECO
			Built-in unit	ESGKKSxxECO ESGKKExxECO

Operating and display elements



- | | | | |
|---|-----------------------------------|---|------------------------------|
| a | Cooking temperature/level display | i | "Auto start" indicator light |
| b | Cooking temperature/level buttons | j | "Hold" button |
| c | Cooking start time display | k | "Hold" indicator light |
| d | Cooking start time buttons | l | "Soft" button |
| e | "On/Off" button | m | "Soft" indicator light |
| f | "Start/Stop" button | n | "Cook" button |
| g | "Start/Stop" indicator light | o | "Cook" indicator light |
| h | "Auto start" button | | |



- | | |
|---|---|
| a | Pressure display |
| b | Process water indicator light with Reset button |

Manufacturer

MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG
Halberstädter Strasse 2a
38300 Wolfenbüttel
Germany

Phone +49 5331 89-0
Fax +49 5331 89-280
Internet www.mkn.eu

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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.
- Use gas shut-off valve to isolate unit from gas supply.

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

Escaping gas or exhaust gas Risk of asphyxiation and explosion from escaping gas

- Follow the rules of conduct when the smell of gas is detected (see "Rules of conduct when the smell of gas is detected").

Risk of asphyxiation and poisoning from exhaust gases

- Ensure that air inlet openings are free and that a sufficient amount of the necessary combustion air is supplied.
- Ensure that the exhaust gas outlet openings are free and that the exhaust gases are discharged properly.

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.

Risk of fire from objects

- Do not obstruct the exhaust gas duct.

Firefighting

- In the event of a fire, disconnect the unit from the electric mains.
- In the event of a fire, use the gas shut-off valve to isolate the unit from the gas supply.
- 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 or water jet.
- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the housing with highly abrasive sponges.
- Follow the instructions of the cleaning agent manufacturer.
- Do not cool shock the unit by cooling it abruptly.
- 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.
- Operate the unit only by hand.

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.

The unit has an operating pressure of up to 0.8 bar. The units fall within the scope of the Pressure Equipment Directive 2014/68/EU and are classified in Category I.

See "Equipment and connection data" in the mounting instructions for the data on the safety devices.

3.1 Overview of the unit

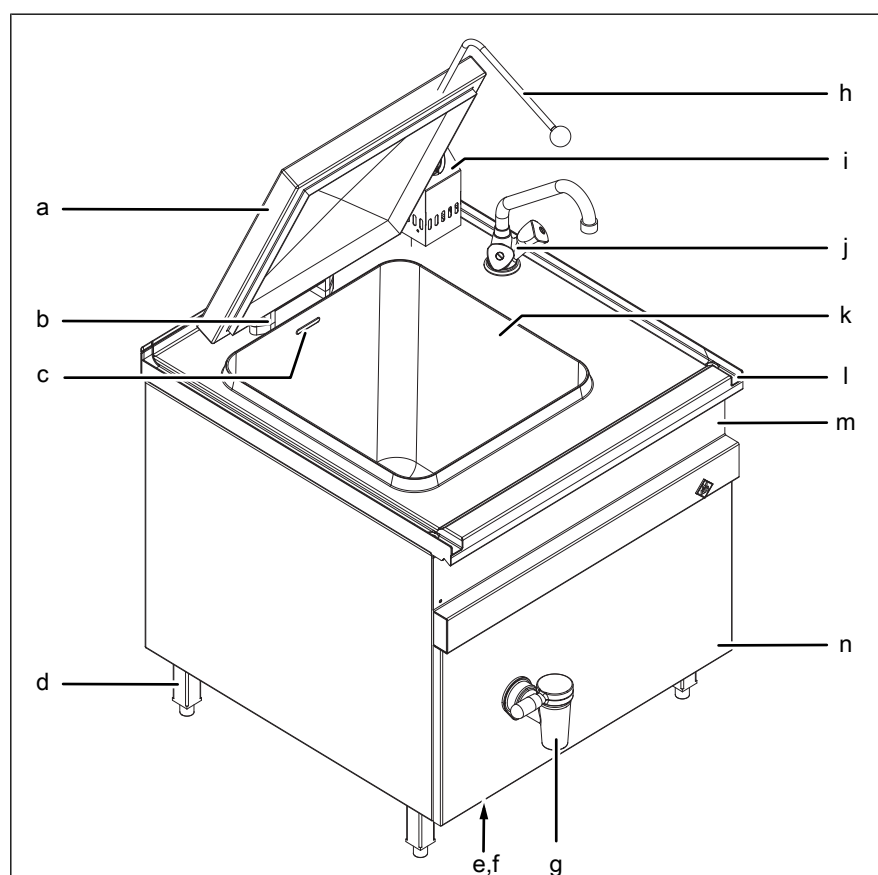


Image: Boiling kettle (rectangular)

- | | |
|---|-------------------------------------|
| a Lid | h Lid handle |
| b Lid hinge | i Exhaust gas duct |
| c <i>Maximum fill level mark</i> | j Mixer tap (optional) |
| d Equipment leg (optional) | k Kettle |
| e <i>Vent valve steam outlet</i> | l Discharge channel with drain pipe |
| f <i>Pressure relief valve steam outlet</i> | m Control panel |
| g Drain valve | n Nameplate |

3.2 Features

3.2.1 Cooking modes

Overview of the cooking modes

- Cooking
- Soft cooking
- Low-temperature cooking
- Keeping food warm

Cooking

The Cooking mode enables food to be cooked at various levels. The food is heated to boiling temperature at maximum output, and it then continues to be cooked at the selected level.

Soft cooking

The Soft cooking mode enables delicate food to be heated and brought to the boil slowly in a temperature range of 50 °C to 100 °C. With soft cooking, the food is heated up at reduced output to the set cooking temperature, so that burning of the food being cooked is prevented.

Low-temperature cooking

The Low-temperature cooking mode enables the food to be heated slowly to a cooking temperature between 50 °C and 90 °C.

Keeping food warm

The cooking mode for "Keeping food warm" enables delicate food to be kept warm or heated up in a temperature range of 30 °C to 110 °C.

The temperatures for the levels are preset. The temperatures are freely adjustable.

3.2.2 Extended cooking functions

Expanded cooking functions can be used to modify individual cooking steps for the particular food being cooked.

The following expanded cooking functions are available:

Start-time preselection

The start-time preselection can be used to set a waiting period until the program starts. In this way, bottlenecks in production and preparation can be avoided.

The prepared food to be cooked can be loaded into the unit and the desired cooking program selected.

3.3 Function of the operating and display elements

3.3.1 EcoControl

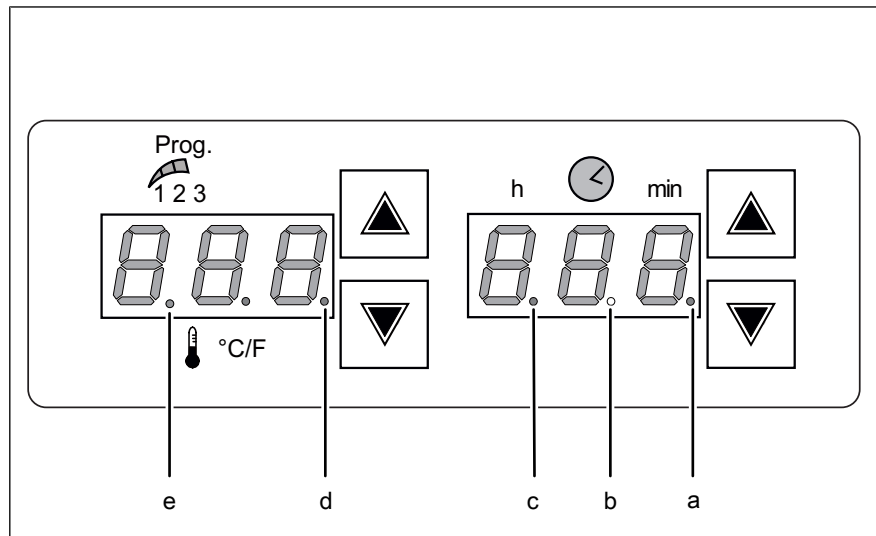
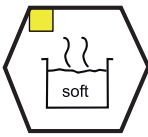
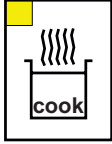
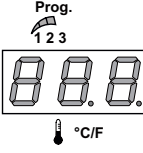
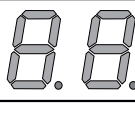
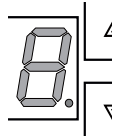


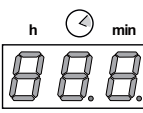
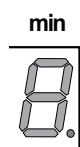


Image: EcoControl displays

- | | | | |
|---|--|---|--|
| a | Cooking process indicator light | d | Heating indicator light |
| b | Indicator light for Start time display | e | Indicator light for Bringing to the boil |
| c | Indicator light for Cooking time display | | |

Symbol	Operating/display element	Function
	on off button	<ul style="list-style-type: none"> Switch on the unit. Switch off the unit.
	start stop button	<ul style="list-style-type: none"> Start the cooking mode. End the cooking mode.
	"start stop" indicator light	<ul style="list-style-type: none"> Illuminates when cooking process started.
	"auto start" button	<ul style="list-style-type: none"> Set the start time.
	"auto start" indicator light	<ul style="list-style-type: none"> Flashes during setting. Illuminates when the start time is selected.
	"hold" button	<ul style="list-style-type: none"> Select the cooking mode for keeping food warm.
	"hold" indicator light	<ul style="list-style-type: none"> Flashes during setting. Illuminates when the cooking mode for keeping food warm is selected.

Description of the unit

Symbol	Operating/display element	Function
	"soft" button	<ul style="list-style-type: none"> Select the Soft cooking mode.
	"soft" indicator light	<ul style="list-style-type: none"> Flashes during setting. Illuminates when the Soft cooking mode is selected.
	"cook" button	<ul style="list-style-type: none"> Select the Cooking mode.
	"cook" indicator light	<ul style="list-style-type: none"> Flashes during setting. Illuminates when the Cooking mode is selected.
	<i>Cooking temperature/level</i> display	<ul style="list-style-type: none"> With the Cooking mode: shows the set level. With the Soft cooking mode and the mode for keeping food warm: shows the set cooking temperature.
	Indicator light for <i>Bringing to the boil</i> (only with the Cooking mode)	<ul style="list-style-type: none"> Illuminates when the unit is bringing to the boil at full output. Goes out when Bringing to the boil has been completed. The unit then continues to heat with the set output. The unit switches to Simmer mode.
	<i>Heating</i> indicator light	<ul style="list-style-type: none"> Illuminates, if the heating element is active. Goes out, if the heating element is inactive. The set temperature is reached. Flashes, if: <ul style="list-style-type: none"> The power optimisation system intervenes
	<i>Cooking temperature/level</i> buttons	<ul style="list-style-type: none"> Press briefly: increase the cooking temperature or level. Press for longer during the cooking process: the <i>Cooking temperature/level</i> display shows the set cooking temperature. After 2 seconds the actual value is displayed again.
		<ul style="list-style-type: none"> Press briefly: reduce the cooking temperature or level. Press both at the same time when the level is displayed: the <i>Cooking temperature/level</i> display shows the cooking temperature.
	<i>Cooking start time</i> display	<ul style="list-style-type: none"> Shows the set start time or expiring cooking time.
	<i>Cooking process</i> indicator light	<ul style="list-style-type: none"> Flashes while the start time or cooking time expires. Goes out when the cooking time has expired.

Symbol	Operating/display element	Function
	Indicator light for <i>Cooking time display</i>	<ul style="list-style-type: none"> Cooking time display is active The <i>Cooking start time</i> display shows the cooking time for the current cooking process in 1-minute steps. (Example: 1 hour and 3 minutes)
	Indicator light for <i>Start time display</i>	<ul style="list-style-type: none"> Start time display is active The <i>Cooking start time</i> display shows the start time until the start of the process in 10-minute steps. (example: "3" equals 30 minutes)
	<i>Cooking start time</i> buttons	<ul style="list-style-type: none"> Press briefly: increase the cooking time.
		<ul style="list-style-type: none"> Press briefly: reduce the cooking time.

3.3.2 Further operating and display elements

Operating/display element	Symbol	Designation	Function
<i>Process water</i> indicator light with <i>Reset</i> button			Illuminates, if the temperature safety monitor is triggered <ul style="list-style-type: none"> Process water is below the minimum level Fault in the process water control Gas supply interrupted
<i>Pressure</i> display			Shows the pressure in the double shell

3.4 Application

3.4.1 Maximum fill quantities

Model	Maximum fill quantity (l)*
1	130
2	180
3	260
60L	60
100L	100
150L	150
* Maximum fill quantity in accordance with DIN 18857	

4 Operating the unit

4.1 Tips on using

In order to use the unit to its optimum and avoid heat loss:

- Heat the necessary quantity of liquid.
 - Heat the quantity of liquid to match the amount of food to be cooked.
- Use the appropriate level when cooking.
- Close the lid when cooking.
- Avoid overcooking.
 - Observe the *Maximum fill level* mark.
- Use residual heat by switching off early.

4.2 Switching the unit on and off

4.2.1 Switching on the unit



After the unit has been switched on, the process water is automatically filled up and heated.

With a cold unit: Process water is automatically fed in during operation, as soon as the current water level falls below the minimum water level.

- Press the "On/Off" button.
 - ↳ Unit is ready for use.
 - ↳ Heating element is off.
 - ↳ The *Cooking temperature/level* display shows the actual temperature of the unit.
 - ↳ The *Cooking start time* display shows "-- --".
 - ↳ The unit is on.

4.2.2 Switching off the unit

The unit is on
Cooking mode ended

1. Press the "on off" button.
 - ↳ Heating element switches off.
2. Close the gas shut-off valve for the unit in the building.
 - ↳ The unit is off.

4.3 Performing the basic control setting

EcoControl basic control setting

Setting	Parameters	Standard value	Range of adjustment	Explanation
Without function	ld_	---	---	Without function
Automatic process start	APS	1	0	Deactivated, signal sounds
			1	Activated, no signal at process start
Without function	dt_	---	---	Without function
Without function	tc_	---	---	Without function
Altitude	H__	000	000	0 m or less
			001 — 030	In 100-metre steps, between 100 and 3000 m
Temperature unit	F__	0	0	Degrees Celsius (°C)
			1	Degrees Fahrenheit (°F)
Process start at overtemperature	PSO	1	0	Deactivated, process start at set temperature
			1	Activated, process start even if temperature is above the set temperature



If no button is pressed within 5 seconds, the Setting menu closes automatically without saving.

Requirement The unit is on

1. Press and hold the "Cook" button.
2. Also press the "Hold" button.
3. Release the "Cook" button.
4. Release the "Hold" button.
 - ↳ The *Cooking temperature/level* display shows the parameters.
 - ↳ The *Cooking time* display shows the set value.
5. Select the parameters using the *Cooking temperature/level* buttons in the *Cooking temperature/level* display.
6. Set the desired value using the *Cooking time* buttons in the *Cooking time* display.
7. To save the settings, press and hold the "Cook" button.
8. Also press the "Hold" button.
9. Release the "Cook" button.
10. Release the "Hold" button.

4.4 Basic functions

4.4.1 Selecting the cooking mode

Requirement The unit is on

1. Press the button for the selected cooking mode.
 - ↳ The indicator light for the desired cooking mode flashes.
 - ↳ Settings possible.
 - ↳ Cooking mode selected.

Possible settings:

Setting	In cooking mode	Possible setting	Explanation
Level (Boiling strength)	Cooking	1	Light boiling
		2	Medium boiling
		3	Heavy boiling
Cooking temperature	Soft cooking	50 – 100 °C	In 1-degree steps
	Low-temperature cooking		
	Keeping food warm	30 – 110 °C	
Cooking time	All cooking modes	-. -	Continuous operation
		0.01 — 9.59 h.min	In 1-minute steps
Start time	All cooking modes	0.0 — 12.0 h.min	In 10-minute steps

4.4.2 Setting the cooking temperature

Requirement The unit is on

Cooking mode selected

1. Press the *Cooking temperature/level* buttons.
 - ↳ The indicator light for the selected cooking mode flashes.
 - ↳ The *Cooking temperature/level* display shows the preset cooking temperature.
2. Set the desired temperature with the *Cooking temperature/level* buttons, while the indicator light for the selected cooking mode is flashing.
 - ↳ The indicator light for the selected cooking mode illuminates.
 - ↳ The *Cooking temperature/level* display shows the temperature.
 - ↳ The temperature for the selected cooking mode is set.

4.4.3 Setting the level

Requirement Unit ready for use

The unit is on

1. Press the "Cook" button.
 - ↳ The "Cook" indicator light flashes.
 - ↳ The *Cooking temperature/level* display shows the preset level.

2. Set the desired level with the *Cooking temperature/level* buttons, while the "Cook" indicator light is flashing.
 - ↳ The "Cook" indicator light illuminates.
 - ↳ The *Cooking temperature/level* display shows the level.
- ↳ The level is set.

4.4.4 Setting the cooking time

Requirement The unit is on

1. Select the desired cooking mode.
 - ↳ The indicator light for the selected cooking mode illuminates.
 - ↳ The *Cooking start time* display shows "-.-".
2. Set the cooking time with the *Cooking start time* buttons.
 - ↳ The *Cooking start time* display shows the cooking time.
- ↳ Cooking time set

4.4.5 Setting the start time



CAUTION

Risk to health from formation of microorganisms

When cooking with a start time, temperatures can arise in the unit that promote the growth of harmful microorganisms on the food being cooked.

- Observe food processing regulations.
- Check whether the start-time is suitable for the food being cooked.



A start time that has been started can not be changed but only cancelled.

Requirements The unit is on

1. Set the desired cooking program but do not start it.
2. Press the "auto start" button.
 - ↳ The "auto start" indicator light flashes.
 - ↳ *Cooking start time* display shows "0.0".
3. Set the start time with the *Cooking start time* buttons.
4. Press the "start stop" button to start the start time.
 - ↳ The "start stop" indicator light illuminates.
 - ↳ The "auto start" indicator light illuminates.
 - ↳ *Cooking process* indicator light illuminates.
 - ↳ *Cooking start time* display shows the remaining time until the start of the cooking program.
- ↳ After the remaining time before starting has elapsed, the set cooking program starts automatically.

Cancelling a start time

Requirements The unit is on
Start time set and started
Start time has not elapsed

1. Press the "start stop" button.
 - ↳ The "start stop" indicator light goes out.
 - ↳ The "auto start" indicator light goes out.
 - ↳ *Cooking start time* display shows the cooking time.
 - ↳ *Cooking process* indicator light illuminates.
- ↳ Start time cancelled.

4.4.6 Starting the cooking mode

Requirement The unit is on
Cooking mode selected

- Press the "Start/Stop" button.
- ↳ The *Cooking temperature/level* display shows the actual temperature or the selected level.
 - ↳ The "Start/Stop" indicator light illuminates.
 - ↳ With Start time: the cooking process starts after the set start time has expired.
 - ↳ The *Heating* indicator light illuminates.
 - ↳ The *Heating* indicator light goes out, when the set temperature is reached.
 - ↳ The *Cooking start time* display shows the cooking time.
 - ↳ An audible signal sounds, after the cooking time has expired.
 - ↳ Unit switches to operating readiness.
 - ↳ Heating element is off.

4.4.7 Ending the cooking mode

Requirement The unit is on
Cooking mode started
Cooking time has not expired

- Press the "Start/Stop" button.
- ↳ The "Start/Stop" indicator light goes out.
 - ↳ The *Cooking start time* display shows the last cooking time set.
 - ↳ Unit switches to operating readiness.
 - ↳ The *Cooking temperature/level* display shows the actual temperature.
 - ↳ Heating element switches off.

4.5 Inserting cooking inserts

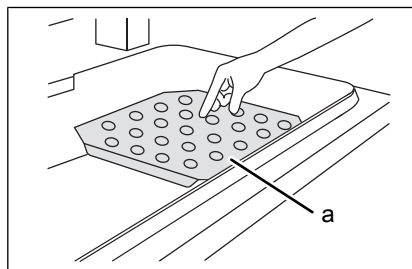
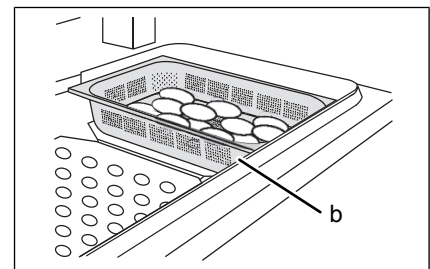


Image: Inserting the cooking insert

a Base shelf



b Cooking insert

Requirement Lid opened

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

4.6 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.



CAUTION

Risk to health from formation of microorganisms

When heating up food or keeping it warm, temperatures can arise in the unit that promote the growth of harmful microorganisms on the food being cooked.

- The food being cooked must be heated through completely, so that a core temperature of $> 72^{\circ}$ is achieved.
- The core temperature must be maintained for at least 2 minutes to ensure that harmful microorganisms are killed.
- After the food has been completely warmed to 72°C , the maximum permitted duration for keeping food warm is 3 hours at 65°C .



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. Select the cooking mode.
7. Perform the settings.
8. Complete the cooking.
9. Switch off the unit.
10. Allow the water to drain (see "Emptying the 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.

4.7 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.
-



CAUTION
Risk to health from formation of microorganisms

When heating up food or keeping it warm, temperatures can arise in the unit that promote the growth of harmful microorganisms on the food being cooked.

- The food being cooked must be heated through completely, so that a core temperature of $> 72^\circ$ is achieved.
 - The core temperature must be maintained for at least 2 minutes to ensure that harmful microorganisms are killed.
 - After the food has been completely warmed to 72°C , the maximum permitted duration for keeping food warm is 3 hours at 65°C .
-



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. Select the cooking mode.
7. Perform the settings.
8. Complete the cooking.
9. Switch off the unit.
10. Allow the water to drain (see "Emptying the 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").

4.8 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.



CAUTION

Risk of scalding from hot steam

Scalding from hot escaping steam can occur, when cooking utensils are being opened.

- Open the lid of the unit carefully.

Prerequisite 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.

4.8.1 Emptying a unit with drain valve

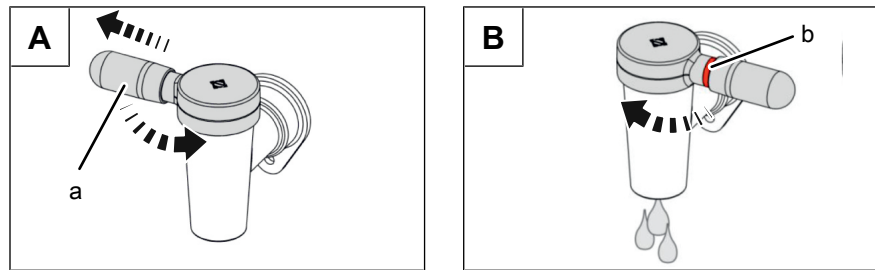


Image: Open the drain valve (A) and close it (B)

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.

4.9 Pausing and end of use

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

4.9.1 Short pause

Requirement The unit is on

Cooking mode started

Cooking time has not expired

→ Press the "Start/Stop" button.

↳ The "Start/Stop" indicator light goes out.

↳ The *Cooking start time* display shows the last cooking time set.

↳ Unit switches to operating readiness.

↳ The *Cooking temperature/level* display shows the actual temperature.

↳ Heating element switches off.

4.9.2 Longer pauses and end of use

The unit is on

Cooking mode ended

1. Press the "on off" button.

↳ Heating element switches off.

2. Close the gas shut-off valve for the unit in the building.
↳ 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 or water jet.
-

Requirement Unit switched off and cooled down

→ Clean the unit after use.

5.1 Preventing corrosion

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

5.2 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

ATTENTION

Risk of physical damage from improper cleaning

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

Requirement Unit switched off and cooled down

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

5.4 Cleaning the discharge channel and drain pipe

ATTENTION

Risk of physical damage through penetration of water

- Do not close the discharge channel and do not fill with water.

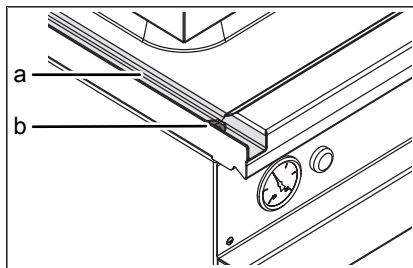


Image: Discharge channel

- a Discharge channel
- b Drain pipe

Requirements Unit switched off and cooled down
Kettle emptied

1. Clean the discharge channel with clear water.
2. Clean the drain pipe thoroughly with a bottle brush.
↳ Use a mild cleaning agent if required.
3. Rinse thoroughly with clear water.
4. Wipe dry with a lint-free cloth.
↳ Ensure that no water remains in the discharge channel and drain pipe.

5.5 Cleaning the kettle



Dry the kettle by heating it.

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.

5.6 Cleaning the drain valve



Do not damage the seals.

5.6.1 Disassembling the drain valve

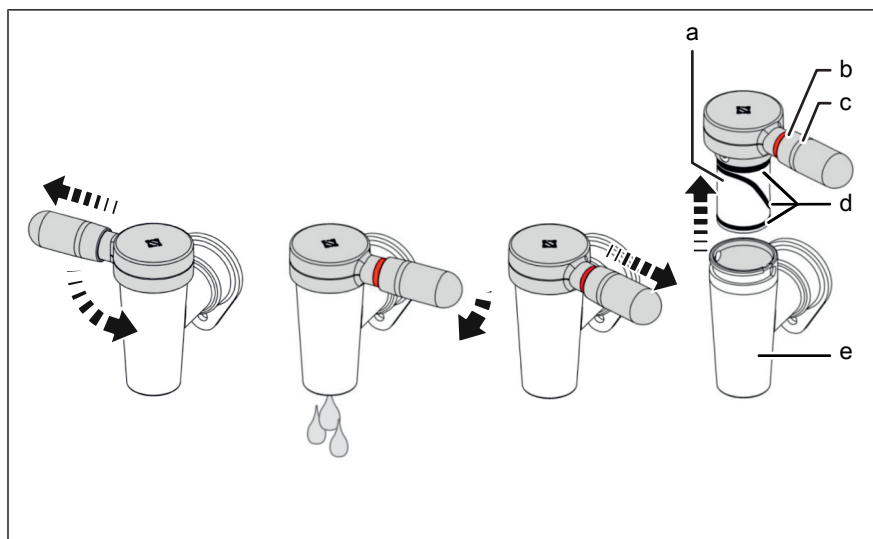


Image: Disassembling the drain valve

- | | | | |
|---|--------------------|---|---------------------|
| 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.

5.6.2 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.

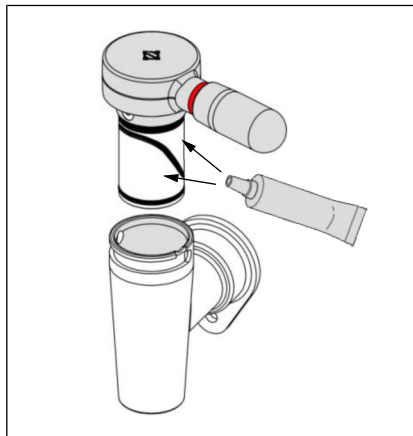


Image: Greasing the drain valve

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.

5.6.3 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.

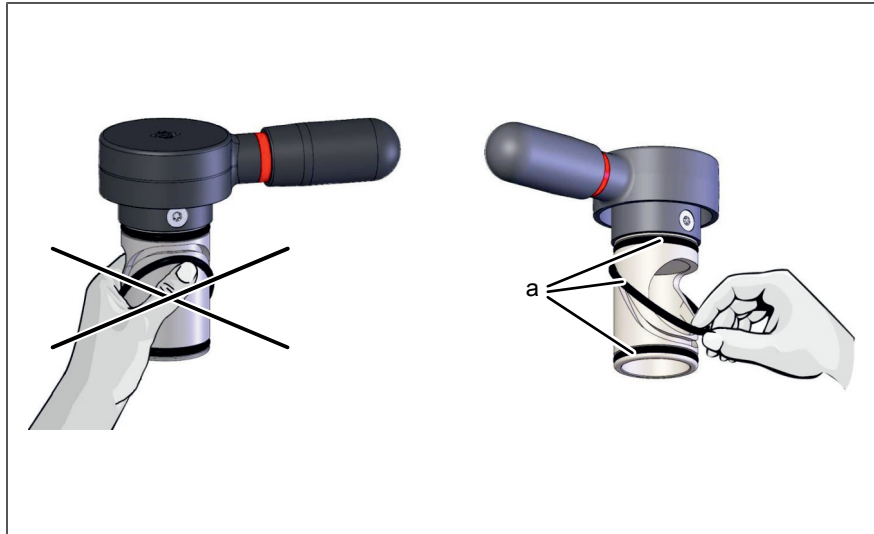


Image: Inserting the drain valve seals

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.

5.6.4 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.

5.7 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 Kettle emptied and cleaned
Lid completely opened

→ Perform visual inspections in accordance with the inspection interval.

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

6 Troubleshooting



DANGER
Danger to life due to electric shock

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



DANGER
Risk of fatal injury from escaping gas

- Gas installation work on the gas system and unit may only be performed by an expert approved by the gas utility. The applicable regional regulations of the gas utility must be observed.

6.1 Cause of failure and the remedy

Failure	Possible causes	Remedy
Operating element does not react	Operating element defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Close the gas shut-off valve. • Contact Customer service.
The unit does not heat up	Unit switched off	<ul style="list-style-type: none"> • Switch on the unit.
	Electrical supply interrupted	<ul style="list-style-type: none"> • Contact the authorized technical personnel.
	Unit is defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Close the gas shut-off valve. • Contact Customer service.
The unit does not heat sufficiently	Unit is defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.
The display does not function	Display defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Close the gas shut-off valve. • Contact Customer service.
Film keypad has tears	Film keypad is defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Close the gas shut-off valve. • Contact Customer service.
<i>Cooking temperature/level</i> display shows "500" for operating readiness	Sensor failure	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Close the gas shut-off valve. • Contact Customer service.
<i>Cooking temperature/level</i> display shows "Hi"		
<i>Cooking temperature/level</i> display shows "Lo"	Sensor short-circuit	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Close the gas shut-off valve. • Contact Customer service.

Failure	Possible causes	Remedy
<i>Cooking temperature/level</i> display shows "PRS"	Hardware fault	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Close the gas shut-off valve. • Contact Customer service.
<i>Cooking temperature/level</i> display shows "Err-Gas"	Gas supply interrupted	<ul style="list-style-type: none"> • Restore gas supply. • Press the <i>Reset</i> button for 3 seconds. • Contact Customer service.
<i>Process water</i> indicator light with <i>Reset</i> button illuminates	Temperature safety monitor is triggered	<ul style="list-style-type: none"> • Check the process water line and water pressure. • Temperature safety monitor automatically resets itself.
	Burner does not ignite <ul style="list-style-type: none"> • Gas shut-off valve closed • Gas supply interrupted 	<ul style="list-style-type: none"> • Open the gas shut-off valve. • Restore gas supply. • Press the <i>Process water</i> indicator light with <i>Reset</i> button • <i>Process water</i> indicator light with <i>Reset</i> button goes out. New ignition attempt starts. • If several ignition attempts fail: Take the unit out of service. • Contact Customer service.

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 required maintenance

Maintenance	Maintenance interval	Carried out by
Testing the ventilation valve (only on units with a round kettle)	• 12 months	Service technician
Testing the safety valve	• 12 months	Service technician

7.1.1 Filling out the maintenance certificate

The regular maintenance of the unit must be performed and logged in accordance with the maintenance instructions.

Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
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Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
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Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature

7.2 Carrying out recommended maintenance

Maintenance	Maintenance interval
Lubricating the lid hinge	• 6 months

7.2.1 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

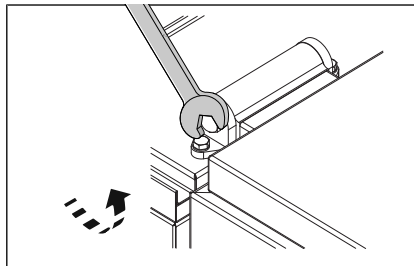


Image: Releasing the nut

1. Release the nut and remove it.

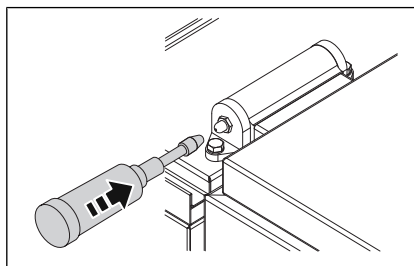


Image: Lubricating the lid hinge

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

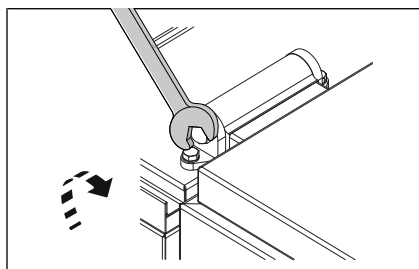


Image: Tightening the nut

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).

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

Designation / Unit type
Gas boiling kettle / quick boiling kettle with electronic control / XXGKKE...ECO, XXGKKS...ECO

Unit number							
0762833	0762834	0762838	0762839	0762840	0762910	1462833	1462834
1462838	1462839	1462840	1462910	2062833	2062834	2062838	2062839
2062840	2062910	2162838	3062833	3062834	3062838	3062839	3062840
3062910							

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

- Directive 2009/142/EC, dated 30 November 2009, relating to appliances burning gaseous fuels
- Directive 2006/95/EC, dated 12 December 2006, relating to electrical equipment used within certain voltage limits
- Directive 2004/108/EC, dated 15 December 2004, relating to electromagnetic compatibility
- Directive 2011/65/EU (RoHS) dated 01 July 2011
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

We hereby declare, that the listed units comply with the type of construction described in the EU Type Examination Certificate, and that they meet the requirements of the specified Gas Appliances Directive.

Product identification number of the EU type examination certificate:
CE-0063BS3736

Translation from the original document • 2062833--0KODE-C

Wolfenbüttel, 05/10/2017

Person authorised to compile the technical documents:

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





EC Declaration of Conformity



Added basis for verification
EN 203-1:2005
EN 203-2-3:2005
EN 203-3:2009
EN 61000-3-3:1995 A1:2001+A2:2005
EN 55014-2:1997+A1:2001
EN ISO 12100:2010
EN 60335-1: A2:2001/C11 (2004)
EN 50165: 1997+A1:2001

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, 05/10/2017

Person authorised to compile the technical documents:

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

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