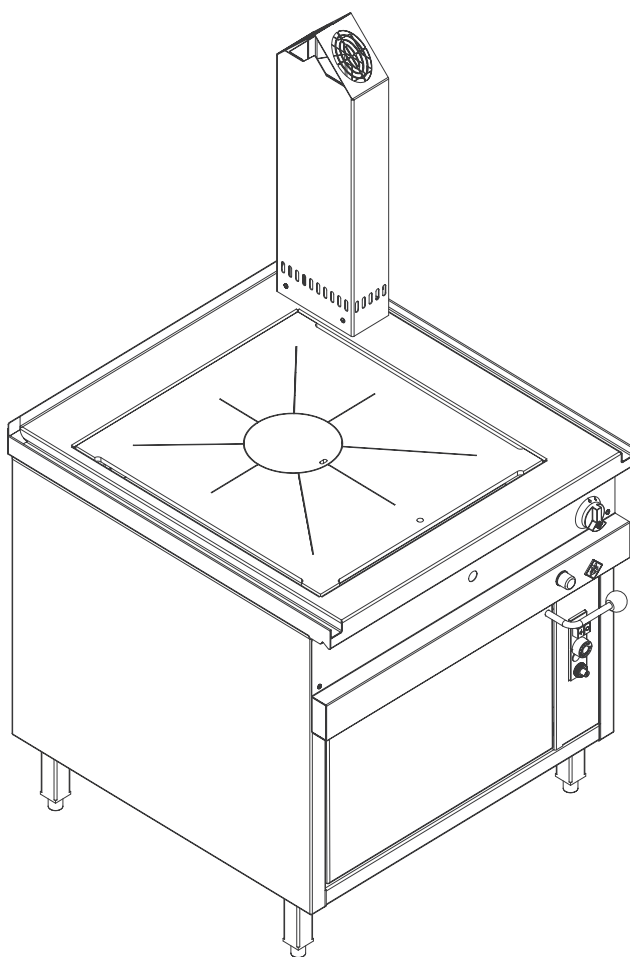




Master of Performance

Operating manual

Range with oven



Unit	Model	Energy type	Version
Range	Solid top range 1	Gas	Exhaust chute on right Exhaust chute on left
Oven	2/1 GN	Gas	–

Controls and displays

Solid top range

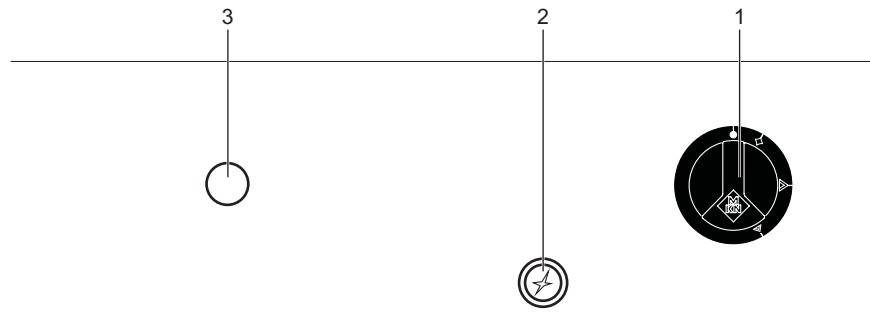


Figure 1: Solid top range controls and displays

- 1 Control knob Burner
- 2 Button Piezo igniter
- 3 Inspection port

Gas oven

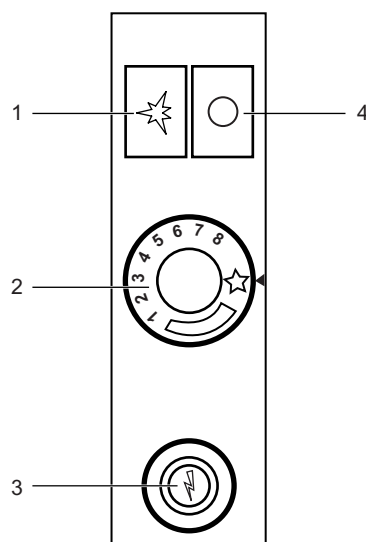


Figure 2: Gas oven controls and displays

- 1 Button Ignition
- 2 Control knob Temperature
- 3 Button Piezo igniter
- 4 Button Off

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1 Introduction

1.1 About this manual

This operating manual is part of the equipment and contains information required by the operator to enable him or her to operate it safely, for cleaning and looking after the unit and for handling faults.

- Before using the unit, the operator must have read the operating manual, in particular the chapter on “Safety information”.
- Keep this operating manual stored safely during the life of the unit.
- Make sure that this operating manual is constantly available for the staff at the place where the unit is used.
- Supply this operating manual to any subsequent owner or user of the unit.
- Include any supplements received from the manufacturer.
- Supplement the instructions, including supervisory or notification requirements, to take account of special operational circumstances, e.g. work organisation, workflows or deployed staff.

Target group This operating manual is intended for the operator who is responsible for operating, cleaning and looking after the unit.

Figures All figures in this operating manual are provided as examples. There may be differences from your unit.

1.1.1 Signs and symbols



DANGER

(Type and source of danger)

Imminent danger

→ Non-observance leads to death or serious injury.



WARNING

(Type and source of danger)

Possible danger

→ Non-observance can lead to death or serious injury.



CAUTION

(Type and source of danger)

Dangerous situation

→ Non-observance can lead to slight and semi-serious injury.

NOTICE

(Type and source of danger)

Damage

→ Non-observance can lead to damage.



Provides helpful information on understanding and operating the unit.

Symbol/label	Meaning	Explanation
–	List	List of information.
→	Instruction, single step	One single instruction must be followed.
1. 2.	Instruction, multiple steps	Several instructions must be followed in the order given.
•	Instruction, multiple steps	Several instructions which can be carried out in any order.
↳	Result of an instruction	Result of a completed instruction sequence.

1.2 Intended use

This unit is only intended for use for commercial purposes, in particular in commercial kitchens.

The unit may only be used with suitable cookware for cooking food by frying, cooking and baking.

It is not permitted to use the unit for the following purposes, among others:

- Drying towels, paper or dishes
- Heating acids, brines or other chemicals
- Heating rooms
- Heating of warming plates, GN containers and tinned goods
- Direct frying on the range top
- Operation without range top
- Baking or roasting directly on the base of the cooking chamber
- Using the cooking chamber door as a step or for resting objects on
- As a worktop or place to lay things

This unit is not intended for sale in the USA or Canada. It may not be used there.

1.3 Guarantee, warranty and liability

The unit may not be modified or technically changed.

All guarantees or warranties are terminated if technical changes are made. Furthermore, the safety of the unit is no longer guaranteed.

Warranty claims and our liability for damage to persons or property are excluded if they arise from one or more of the following causes:

- Improper use of the unit
- Incorrect commissioning, operation or servicing of the unit
- Faults resulting from failure to comply with these operating instructions

2 Safety information

This unit meets the relevant safety standards. Residual dangers that arise during operation or dangers due to improper use cannot be excluded and are referred to separately in the safety instructions and warnings.

The operator must be familiar with and observe the local regulations.

- Operation**
- The following people must be supervised during operation by someone responsible for their safety:
 - Those who are unable to operate the unit safely and properly due to their physical, sensory or mental capabilities or due to their lack of knowledge and experience
- The person controlling the unit must be aware of the hazards associated with it.

Hot surfaces Risk of burns due to hot surfaces

- Protect arms and hands with suitable protective gloves.
- Do not touch the heating elements, heating surfaces or accessories immediately after operation.
- Allow surfaces to cool before cleaning.
- Always use the handle to open the cooking chamber door.

Hot liquids Risk of acid burns due to the vapours of the cleaning agent

- Observe the information provided by the manufacturer of the cleaning agent.
- Allow the cooking chamber to cool down to below 60 °C before cleaning.

Risk of scalding due to steam

- Protect arms and hands with suitable protective gloves.
- Open the door of the cooking chamber only slightly at first to allow the steam to escape, then open the door fully.

Defective units Risk of injury due to defective units

- If the unit is faulty, disconnect the gas shut-off valve from the gas supply.
- Do not operate a defective unit.
- Only authorised technical staff may carry out repairs to the unit.

Leaking gas or flue gas Risk of suffocation and explosion due to gas leaks

- Follow the safety regulations if gas odours occur (see [Chapter “Safety regulations in the event of gas odours”, Page 15](#)).

Risk of asphyxiation or poisoning due to flue gases

- Make sure that the air inlet openings are unobstructed and that sufficient combustion air is introduced.
- Make sure that the flue gas outlet openings are unobstructed and that the flue gases are extracted.

Risk of fire Risk of fire due to soiling and greasy films

- Clean the unit after use.

Risk of fire due to overheating

- Do not leave the unit unattended during operation.
- Do not store any flammable objects or plastic containers in the cooking chamber.

Risk of fire due to objects igniting

- Keep the flue gas chute unobstructed.

Firefighting

- In the event of fire, disconnect the gas shut-off valve from the gas supply.
- Put out oil and fat fires with a class F fire extinguisher, never with water. Put out other fires with ABC extinguishers, CO₂ extinguishers or an extinguishing agent that is suitable for the class of fire.

Improper cleaning Risk of burns caused by cleaning agents

- Observe the information provided by the manufacturer of the cleaning agent.
- Take appropriate safety measures when using caustic cleaning agents.

Risk of falling due to slippery floors

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

Risk of injury due to incorrect cleaning

- Clean the cooking chamber carefully. The temperature sensor protrudes into the cooking chamber.

Damage to equipment due to incorrect cleaning

- Clean the unit after use.
- Do not clean the unit with a high-pressure cleaner.
- Do not clean the housing with very abrasive or chemically aggressive cleaners.
- Do not clean the housing with abrasive scouring pads.
- Observe the information provided by the manufacturer of the cleaning agent.
- Do not cool the unit abruptly.
- Keep the openings in the range top clear.
- Clean the cooking chamber carefully. The temperature sensor protrudes into the cooking chamber.

Hygiene Health risk due to inadequate hygiene

- Observe the applicable local hygiene regulations.
- Observe the cleaning instructions.

Improper use Damage to equipment due to improper use

- Do not use the unit outdoors.
- Only use original accessories.
- Instruct the operator regularly.
- Do not heat up warming plates and tinned goods.
- Do not leave the unit unattended during operation.
- Only use cookware that is dry on the outside.
- Remove any spices, food splatters or similar at once.
- Only use appropriate and undamaged cookware.
- Do not operate the unit without the range top.

3 Description of the unit

3.1 Overview of the unit

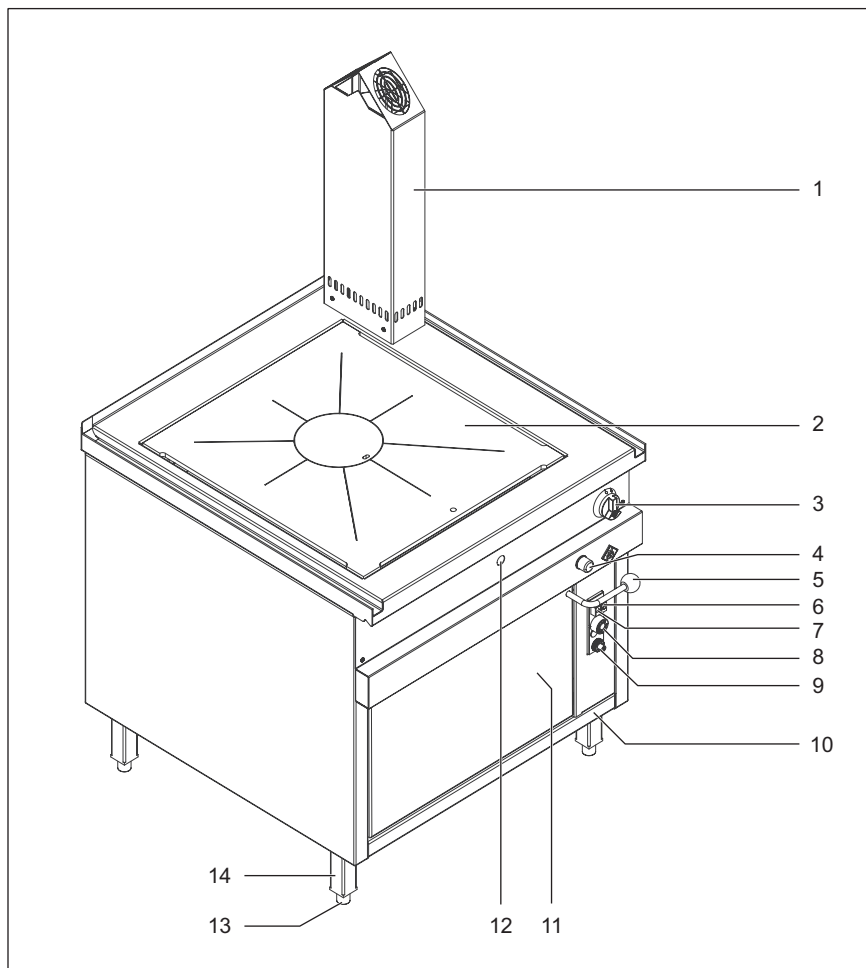


Figure 3: Solid top range with oven (gas)

- | | |
|---|--------------------------------------|
| 1 Exhaust gas duct | 8 Control knob <i>Temperature</i> |
| 2 Range top | 9 Button <i>Piezo igniter</i> (oven) |
| 3 Control knob <i>Burner</i> | 10 Type plate with gas type sticker |
| 4 Button <i>Piezo igniter</i> (solid top range) | 11 Cooking chamber door |
| 5 Door handle | 12 Inspection port |
| 6 Button <i>Off</i> | 13 Unit foot |
| 7 Button <i>Ignition</i> | 14 Unit leg |

3.2 Features

- | | |
|---------------------------------------|--|
| Main components | <ul style="list-style-type: none"> – Housing made of chrome nickel steel – Range top made of low-warping steel – Adjustable unit legs |
| Gas features (solid top range) | <ul style="list-style-type: none"> – Thermoelectrically protected burner – Pilot burner with piezo igniter – Atmospheric burner with pilot burner |
| Gas features (oven) | <ul style="list-style-type: none"> – Thermoelectrically protected pilot burner – Control unit with Piezo igniter – Atmospheric burner – Thermostatic control |
| Accessory (solid top range) | <ul style="list-style-type: none"> – Lifting handle |
| Accessories (oven) | <ul style="list-style-type: none"> – Chrome nickel steel grate – Enamel baking tray |

3.3 Functions of the controls and displays (solid top range)

Control/display element	Symbol	Function
Control knob <i>Burner</i>	●	Switches off the gas supply
	◇	Ignites the pilot burner/breaks in operation
	△ ... △	Sets the power
Button <i>Piezo igniter</i>		Ignites the flame
Inspection port		For checking the burners

3.4 Functions of the controls and displays (oven)

Control and display element	Symbol	Function
Button <i>Ignition</i>	✦	Switches on the gas supply
Control knob <i>Temperature</i>	1 ... 8	Sets the temperature
	☆	Ignites the pilot burner/breaks in operation
Button <i>Piezo igniter</i>	⚡	Ignites the flame
Button <i>Off</i>	○	Switches off the gas supply

3.5 Operating temperature

The temperature of the cooking chamber can be adjusted from approx. 100 °C to 315 °C.

Control knob <i>Temperature position</i>	1	2	3	4	5	6	7	8
Cooking chamber temperature (approximate in °C)	100	140	170	200	230	260	290	315

4 Starting the unit for the first time

Before using for the first time:

1. Remove any production or packaging residues.
2. Clean the unit (see [Chapter “Cleaning and maintaining the unit”, Page 21](#)).

4.1 Heating up the range top



When using for the first time, the range top should be heated up to eliminate unpleasant odours. This may produce smoke.

1. Switch on the unit (see [Chapter “Switching on”, Page 16](#)).
 2. Operate the unit at maximum power.
 3. Allow the range top to heat without cookware for about 10 minutes.
 4. Switch off the unit.
- ↳ Range top shows a blue colour after heating.

4.2 Heating up the oven



When using for the first time, the oven should be heated empty to eliminate unpleasant odours. This may produce smoke.

1. Switch on the unit (see [Chapter “Switching on”, Page 18](#)).
 2. Turn control knob *Temperature* to the maximum temperature.
 3. Let the oven heat up without baking trays or grates for about 30–45 minutes.
 4. Switch off the unit.
- ↳ Cooking chamber base shows a blue colour after heating.

5 Operating the unit



CAUTION

Risk of burns due to hot surfaces

- Protect arms and hands with suitable protective gloves.
- Always use the handle to open the cooking chamber door.



Open out the cover page to see the controls and displays.

5.1 Safety regulations in the event of gas odours



DANGER

Risk of suffocation and explosion due to escaping gas

- Follow the safety regulations if gas odours occur.
- Keep calm.
- Open windows and doors and ventilate rooms.
- Avoid rooms with gas odours.
- Do not smoke.
- Do not ignite any objects. Extinguish any flames.
- Do not create sparks. Do not touch switches. Do not operate electrical devices. Do not use phones.
- Remove mobile phones and wireless devices from the hazardous area.
- Close the gas shut-off valve on the gas meter, on the main gas supply and, if possible, on the unit.
- Warn other people in the building. Call out and knock, do not ring.
- Leave the building and prevent any third parties from entering.
- Observe the safety regulations of the gas supplier.
- Once outside the building, notify the officials responsible:
 - Notify customer service if gas odour is coming from the unit.
 - Notify the gas supplier if the source of the gas odour cannot be immediately identified.
 - Leave the building immediately if you can hear gas leaking, prevent third parties from entering and notify the fire service, police and the gas supplier.
 - Notify the fire service, police and the gas supplier if gas odours are coming from non-accessible rooms.

5.2 Solid top range

5.2.1 Tips on handling

To minimise heat losses:

- Use appropriate cookware
- Place lids on pots during cooking
- Take advantage of conserved heat by reducing heat early
- Avoid boiling over
- If possible, use the middle of the range top for cooking

5.2.2 Switching the solid top range on and off

Switching on

1. Open the unit's gas shut-off valve.
2. Turn control knob *Burner* to position “◇”.
3. Turn and hold control knob *Burner* to position “◇”.
 - ↳ Gas flows to the pilot burner.
4. After 5 seconds, press button *Piezo igniter*.
5. Check whether the pilot burner has ignited by looking through the inspection port.



If it does not ignite, repeat the ignition procedure.

6. Release the control knob *Burner* after another 10 seconds.
 - ↳ Pilot flame is burning.
 - ↳ Solid top range is switched on.

Switching off

- Turn control knob *Burner* to position “●”.
- ↳ Main burner and pilot burner will be shut off.
 - ↳ Solid top range is switched off.

5.2.3 Basic functions

Setting the power

1. Turn control knob *Burner* to position “△”.
 - ↳ Burner is ignited.

- ↳ Unit is operated at maximum power.
- 2. Turn control knob *Burner*.
- ↳ Power increases or decreases.



Increasing the power: turn control knob *Burner* towards “△”.
 Decreasing the power: turn control knob *Burner* towards “△”.

5.2.4 Cooking

1. Switch on solid top range and set to maximum power.
 - ↳ After about 30 minutes, the unit is fully heated.
2. Place cookware on the unit.



The cooking temperature is highest in the middle of the range top.

3. Set the power with control knob *Burner* or regulate the cooking temperature by moving the cookware.

5.2.5 End of operation and breaks

Short breaks

- Turn control knob *Burner* to position “◇”.
 - ↳ Burner will be shut off.
 - ↳ Pilot burner is in operation.

Resuming operation after a break:

- Turn control knob *Burner* to position “△”.
 - ↳ Burner is ignited.
 - ↳ Unit is operated at maximum power.
 - ↳ Solid top range is in operation.

Long breaks and end of operation

1. Turn control knob *Burner* to position “●”.
 - ↳ Main burner and pilot burner will be shut off.
 - ↳ Unit is switched off.
2. Close the unit's gas shut-off valve.



Have the unit checked by an accredited specialist after a long break in operation.

5.3 Oven

5.3.1 Switching the oven on and off

Switching on

1. Open the cooking chamber door.
2. Open the unit's gas shut-off valve.
3. Press and hold the button *Ignition*.
 - ↳ Gas flows to the pilot burner.
4. Press the button *Piezo igniter* and observe the ignition procedure of the pilot burner through the inspection port at the front of the cooking chamber base.
 - ↳ Burner will be ignited.



If it does not ignite, repeat the ignition procedure.

5. Hold the button *Ignition* for approx. 3 seconds.
 - ↳ Pilot flame is burning.
 - ↳ Oven is switched on.

Switching off

- Press the button *Off*.
 - ↳ Main burner and pilot burner are shut off.
 - ↳ Oven is switched off.

5.3.2 Basic functions

Setting the temperature

- Set temperature with control knob *Temperature*.
 - ↳ Cooking chamber is heating up.

Heating up

Requirement Oven is switched on



Observe the information contained in the recipe.

- Set temperature with control knob *Temperature*.
 - ↳ Cooking chamber is heating up.
 - ↳ After reaching the selected temperature, heating is terminated and the temperature remains constant.

5.3.3 Baking and roasting

Requirement Cooking chamber is heated to the desired temperature



CAUTION

Risk of scalding due to steam

- Protect arms and hands with suitable protective gloves.

1. Prepare the food on the baking tray or grate.
2. Open the cooking chamber door with the door handle.
3. Slide the baking tray or grate into the slide-in rails.
4. Close the cooking chamber door with the door handle.



The cooking times will depend on the type and size of the food item. Observe the information contained in the recipe.

Keep the chamber door closed during baking.

If the temperature falls below the set value, the oven automatically resumes heating.



CAUTION

Risk of scalding due to steam

- Open the door of the cooking chamber only slightly at first to allow the steam to escape. Then open the door fully.
5. At the end of the cooking time, open the chamber door with the door handle.
 6. Remove the food.

5.3.4 End of operation and breaks

Short breaks

- Turn control knob *Temperature* to position “☆”.
 - ↳ Burner will be shut off.
 - ↳ Pilot burner is in operation.

Resuming operation after a break:

- Set temperature with control knob *Temperature*.
 - ↳ Burner is burning.
 - ↳ Cooking chamber is heating up.

Long breaks and end of operation

1. Turn control knob *Temperature* to position “☆”.
 - ↳ Burner will be shut off.
 - ↳ Pilot burner is in operation.
2. Press the button *Off*.
 - ↳ Pilot burner is shut off.
3. Close the unit's gas shut-off valve.
 - ↳ Oven is switched off.



Have the unit checked by an accredited specialist after a long break in operation.

6 Cleaning and maintaining the unit



CAUTION**Risk of burns due to hot surfaces**

→ Allow surfaces to cool before cleaning.

NOTICE**Damage due to abrupt cooling**

→ Do not cool the unit abruptly.

NOTICE**Damage to equipment due to incorrect cleaning**

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

→ Clean the unit after use.

6.1 Avoiding corrosion

- Keep the surfaces of the unit clean and well aired.
- Regularly remove accumulated layers of scale, fat, starch and protein.
- Regularly remove salt deposits.
- Only allow parts made of stainless steel to come into brief contact with strongly acidic foodstuffs, spices, salts or similar substances.
- Avoid damaging the stainless steel surface with other metallic items (steel spatulas, steel wire brushes).
- Avoid contact with iron and steel items (steel wool, steel spatulas).
- Eliminate newly rusted points, which may have formed due to contact with iron for example, using a mild scouring agent or fine sandpaper. Always remove rust spots completely. The treated areas need to be exposed to air for at least 24 hours and may not come into contact with fat, oil or food. During this time, the anti-corrosive passive layer is able to form again automatically.
- Do not use cleaning agents containing bleach or chlorine.
- Clean contact surfaces with clean water.
- Always keep the range top dry.
- Lubricate the range top for long periods of disuse.

6.2 Cleaning the housing

Requirement Unit is switched off and is cool

NOTICE

Damage to equipment due to incorrect cleaning

- Do not clean the housing with very abrasive or chemically aggressive cleaners.
- Do not clean the housing with abrasive scouring pads.

- Clean the housing with warm water and standard detergent.

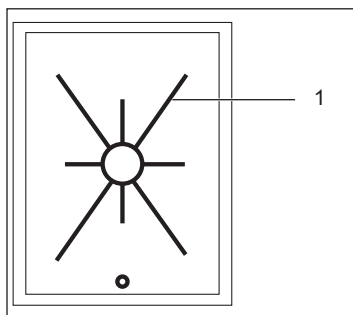
6.3 Cleaning the solid top range

Requirement Unit is switched off and is cool



The openings in the range top must remain clear.

If the openings become clogged, the range top can warp.



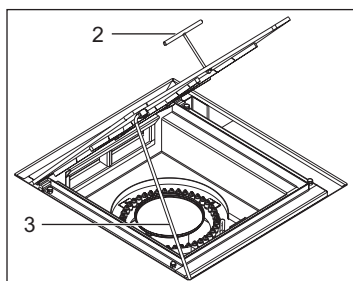
1. Clean the range top and openings (1) with a damp cloth and, if necessary, steel wool.



CAUTION

Risk of injury from range top falling down

- Lift up the range top with the lifting handle carefully and secure with the support brace.



2. Lift up the range top with the lifting handle (2).
3. Secure the range top with the support brace (3).
4. Clean the burner well and underside of the range top.
5. Lift up the range top with the lifting handle.
6. Fold in the support brace.
7. Lower the range top.

6.4 Cleaning the oven

Requirement Oven is switched off and is cool



CAUTION

Risk of burns caused by cleaning agents

- Observe the information provided by the manufacturer of the cleaning agent.
- Take appropriate safety measures when using caustic cleaning agents.



The base of the cooking chamber can turn a dark blue colour during operation. Do not try to remove this discolouration (oxide coating), since it offers an additional protection against corrosion.

1. Open the cooking chamber door with the door handle.
2. Remove baking trays and grates.
3. Unhook the slide-in rails upwardly out of the eyelets.



CAUTION

Risk of injury due to incorrect cleaning

- Clean the cooking chamber carefully. The temperature sensor protrudes into the cooking chamber.

NOTICE

Damage to equipment due to incorrect cleaning

- Do not damage the temperature sensors during cleaning.
4. Thoroughly clean cooking chamber, baking trays and grates with warm water and dishwashing detergent.
 5. If necessary, apply oven cleaner to the cooking chamber.
 6. Rinse thoroughly with clean water.
 7. Wipe dry with a lint-free cloth.
 8. Close the cooking chamber door with the door handle.

6.5 Cleaning the door seal

Animal fats in combination with high temperatures can destroy the door seal in a short time if it is not cared for properly. For this reason, it is important to clean the door seal regularly to ensure a long service life.



Do not use aggressive cleaners.

→ Clean fat from the door seal after operation using a mild soap solution.

7 Correcting faults

7.1 Causes of faults and troubleshooting



Open out the cover page to see the controls and displays.

Fault	Possible causes	Remedy
Control does not respond	Control is defective	- Close the unit's gas shut-off valve. - Contact customer service.
Solid top range does not heat up	Solid top range is switched off	Open the unit's gas shut-off valve.
	Turn control knob <i>Burner</i> to position “●”	Switch on solid top range.
	Gas supply interrupted	- Open the unit's gas shut-off valve. - Contact customer service.
	Solid top range is defective	- Close the unit's gas shut-off valve. - Contact customer service.
Oven does not heat up	Oven is switched off	Switch on the oven.
	Control knob <i>Temperature</i> is on position “☆”	Set the temperature.
	Gas supply interrupted	- Open the unit's gas shut-off valve. - Contact customer service.
	Oven is defective	- Close the unit's gas shut-off valve. - Contact customer service.
Insufficient heating power	Control is defective	- Close the unit's gas shut-off valve. - Contact customer service.
	Unit is defective	- Close the unit's gas shut-off valve. - Contact customer service.
Gas odour	Gas is leaking	Follow the safety regulations if gas odours occur (see Chapter “Safety regulations in the event of gas odours”, Page 15).

7.2 Type plate

When contacting the service department, always provide the serial number and device type (see figure “Type plate”).

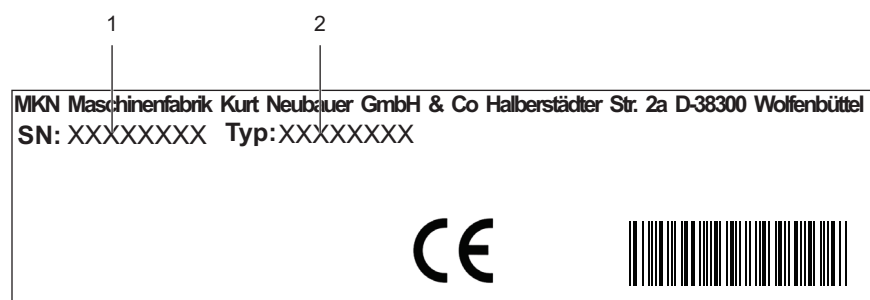


Figure 4: Type plate

1 Serial number

2 Device type

Enter the data in the table:

Serial number	Device type

8 Environmentally friendly disposal



Used electric and electronic appliances, in addition to valuable materials, also contain harmful substances which are necessary for their functioning and safety.

Do not dispose of the unit with regular non-recyclable waste. These substances can be damaging to your health or to the environment if incorrectly handled or disposed of with regular waste. Observe local regulations for used appliances and dispose of accordingly. If you have any questions, please contact the responsible authorities (e.g. the offices of waste management).

9 Manufacturer's declaration



EC Declaration of Conformity



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

hereby confirms that the product:

Device type:	Gas solid top range "OPTIMA 850" with gas oven
Type no.:	2063503, 2063508

corresponds to all the basic requirements of the following EC directives:

- EC gas equipment guideline 2009/142/EC relating to units burning gaseous fuels dated 30 November 2009

The product identification number (PIN) of the EC model inspection document is:
CE-0085CL0515

Testing principles of the EC type-examination:
• Appendix I of the EC gas equipment guideline 2009/142/EG (Nov 2009)
• DIN EN 203-1 (Nov 2009), DIN EN 203-2-10 (Jul 2007)

Unit type: A1

Unit category, connection pressure, country of destination:

I12H3B/P	20, 50 mbar	AT, CH	I12H3+	18-20, 28-30/37 mbar	IT
I12H3B/P	18, 20, 30 mbar	CZ	I12H3+	20, 28-30/37 mbar	GR, GB, IE, PT, CH, ES
I12H3B/P	25, 30 mbar	HU	I12E+3+	20/25, 28-30/37 mbar	BE, FR
I12ELL3B/P	20, 50 mbar	DE	I2H	20 mbar	NO
I12L3B/P	25, 30 mbar	NL	I2E	20 mbar	LU, PL
I12H3B/P	20, 30 mbar	BG, DK, EE, FI, LV, LT, RO, SE, SI, SK	I3B/P	30 mbar	IS, MT, NO, CY

Attaching the CE - mark: 15

Modifications made without the authorisation of MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG render this EC Declaration of Conformity invalid.

2063503--0K0BE-A

Wolfenbüttel, 12.06.2015

p.p. Peter Helm
Head of Construction and Development

This EC Declaration of Conformity certifies conformity with the specified directives, but contains no assurance of properties.

en-GB

1/1





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