



Gastro-Haal

USER MANUAL

for installation and maintenance

BOILING BRATT PAN

Electric

KED-140



7/2024

CE 1299

Content

1. General information	3
2. Use	3
3. Safety regulations	3
4. Legal declaration.....	3
5. Technical data.....	4
6. Description of electric boiling bratt pan.....	5
7. Assembly	5
8. Service.....	5
<i>8.1. Commissioning of the device.....</i>	<i>6</i>
<i>8.2. Temperature setting (regulation)</i>	<i>6</i>
<i>8.3. Turning off the device</i>	<i>6</i>
<i>8.4. Emptying the cooking pot</i>	<i>6</i>
9. Safety Instructions	6
10. Maintenance and cleaning of equipment.....	7
11. Attachments	8
<i>11.1. Electrical wiring diagram</i>	<i>8</i>
<i>11.2. Connection dimensions</i>	<i>9</i>
12. Drain Valve Instruction Manual	10

The contact details of the supplier and service provider can be found on page 11.

1. General information

Dear user, thank you for choosing our product. Please read these operating instructions carefully before using the appliance so that the appliance can serve you to your satisfaction.

2. Use

The electric boiling bratt pan is designed for preparing various types of dishes and dishes. Food is prepared by heat treatment - frying in oil, stewing in water. The electric boiling bratt pans can be used in large kitchens, mass catering establishments, buffets, bistros and fast food stalls.

3. Safety regulations

The manufacturer declares that the devices are in compliance with the regulations and applicable decrees of the European Union and the relevant government regulations.

Attention! The manufacturer disclaims any liability in the event of direct and indirect damages related to improper installation, improper assembly or other causes.

The appliance must only be operated by qualified persons. Parts set by the manufacturer or a specialist service are strictly prohibited for the user to rebuild. It is forbidden to touch any parts of the appliance other than those specified by the control and manufacturer during operation. Furthermore, it is forbidden to clean and wash the appliance during operation. It is forbidden to use the appliance for any purpose other than that specified in the manual. Maintenance and repair can only be carried out when the appliance is switched off from the mains.

The appliance may only be used to cook food in water and milk.

Inspection by service personnel designated by the manufacturer once a year is recommended. When replacing spare parts, original spare parts must be used.

The manufacturer is not responsible for defects caused by improper installation and operation.

4. Legal declaration

A CUSTOMER WHO HAS BEEN ASSEMBLED, ADJUSTED AND REPAIRED BY AN ORGANISATION NOT AUTHORISED BY THE MANUFACTURING ORGANISATION CANNOT CLAIM THE COSTS ASSOCIATED WITH THE WARRANTY REPAIR WITH THE MANUFACTURER.

The operator of the electric boiling bratt pan must carefully study the instructions for use and operation. In the event of improper use and operation of the electric boiling bratt pan, the right to warranty repair is lost !!

The business will provide a warranty for the electric boiling bratt pan according to the enclosed "Warranty Card".

Defects that can be rectified by the user are not considered to be defects subject to warranty. Defects covered by the warranty will be repaired by the manufacturer's service organization or its representative.

THE MANUFACTURER IS NOT RESPONSIBLE FOR THE INCORRECT TECHNOLOGICAL PROCEDURE OF THE OPERATOR DURING COOKING AND BAKING!

WARNING!

The manufacturer is not responsible for the incorrect technological procedure of the operator during cooking.

5. Technical data

Line	900
Type	KED-140
Description	electric boiling bratt pan
Front panel	classic analogy
External dimensions (mm)	1400x900x900
Dimensions of cooking tank (mm)	1226x680x208 mm
Total volume of cooking tank (l)	177 l
Usable volume of the cooking tank (max. line) (l)	140 l
Heating	
Heating elements (pc)	12
Nominal el.input (kW)	18 kW
Nominal voltage	3 N - 50 Hz / 400V TN-S
Nominal current	27 A
Thermostat range (°C)	50 - 200 °C
Possible cooking temperature (°C)	50 - 250 °C
Water, valve, protection	
Cold water connection (")	3/4"
Outlet valve (")	2"
Outlet tube to valve (")	2"
Index of protection	IP 41
Construction, savings, safety	
Double insulation on cables and wires (silicone protection)	yes
Rounded edges without danger corners and protrusions	yes
Weight (kg)	180
Covering of bottom	yes
Options for extra fees according of valid Price list	
Square steamer	yes (extra fee)

6. Description of electric boiling bratt pan

The device is made of **food-grade stainless steel material**. At the top of the device there is a working container with a cover, which is connected to the support frame and is located on plain bearings. The cooking pot cannot be tipped out manually. We empty the container using the drain valve, which is located on the front of the container. The frame of the device is self-supporting and is mounted on four adjustable legs. The device is also equipped with a working thermostat, which is located under the front cover of the device in an electrical box mounted on the supporting frame of the device. The electric boiling bratt pan is equipped with 12 heating electric elements located at the bottom of the container, which are tightened by fastening screws.

The lid of the boiling kettle can be manually opened to an angle of about 80°.

IT IS NON-ADJUSTABLE!!

7. Assembly

Installation is carried out **only by an employee of the service organization**. Service is also provided by the dealer or an installation organization authorized to install electrical equipment. The device can also be mounted in a block unit. If the appliance is placed near kitchen units or flammable substances, fire protection regulations must be observed. Fire protection must always be guaranteed !! We recommend placing the device under the hood.

The electric boiling bratt pan is always mounted on fixed revised electrical wiring. The following instructions must be observed during installation:

- **Attention!** Before removing the protective covers to the terminals, the power supply must be disconnected from the mains.
- the electric boiling bratt pan is placed in a pre-prepared place with a secured electrical connection of 3N~50 Hz /400 V
- Adjust the device to a horizontal position using height-adjustable feet
- under the KED-140 front cover there is a 400V connection terminal block. We disassemble this panel with four screws, which are located - two at the top of the cover and two at the bottom.
- The mains voltage must match the voltage indicated on the label
- The sizing of the supply cable is (5x10mm²). A cable with a rubber sheath that is not resistant to oil must not be used.
- After connecting the main inlet, we reinstall the front cover in its original place.
- The device must be connected to the mains via a switch with a minimum contact distance of **3 mm**, and the switch must be located on a wall near the device!
- **The device needs to be grounded!!** At the bottom of the device (skeleton) there is a protective clamp, which is used to connect the lifeless metal parts of the kitchen equipment. The importance of this terminal is that the wire that we connect to it ensures that all metal devices are brought to the same potential.
- The connection can only be made by a qualified professional according to the applicable standards and regulations of the electrical wiring diagram.

8. Service

Improper handling is dangerous. The manufacturer is not liable for material damage if it occurred during improper handling (during commissioning of the device or during operation). The operator is obliged to

thoroughly familiarize the operating staff, as well as those who work with the device only occasionally, with this manual. The electric boiling bratt pan must be used under constant supervision.

The device may only be used for the purposes for which it is intended. Various other uses are prohibited as they can cause danger.

KEEP THE MANUAL CAREFULLY, BUT ENSURE THAT IT IS ACCESSIBLE TO THE OPERATOR.

8.1. Commissioning of the device.

The equipment is put into operation by switching the rocker switch from the "0-OFF" position to the "1-ON" position. A green on/off switch light indicates that the device is energized.

8.2. Temperature setting (regulation)

Keeping the temperature at the set point is automatic. This is provided by a working thermostat. By turning the thermostat control knob clockwise (Fig.4-pos.4) to the desired value, we put the device into operation. The yellow indicator light will light up (Fig.4-pos.2). When the desired temperature in the cooking pot is reached, the yellow indicator light will turn off. The actual time depends on the type and amount of food cooked in the container.

8.3. Turning off the device

Switch the rocker switch marked as "**MAIN SWITCH**" (fig4-pos.3) from the "**1-ON**" position to the "**0-OFF**" position, which disconnects the control circuit of the device.

This is also indicated by the green indicator light on the control panel.

Disconnecting the device from the electrical voltage can be done via a switch with a minimum contact distance of 3 mm, which is located on the wall near the device.

8.4. Emptying the cooking pot

The brew pot is emptied by the manual rotary valve, which is located on the front of the device. By turning this valve clockwise, the container is emptied. **The MAX and MIN filling** level of the container is indicated by a line on the back wall of the container.

9. Safety Instructions

- It is forbidden to pour hot oil out of the container!
- In case of ignition of oil in the container, the lid must be closed immediately and not opened!
- Observe extra caution when operating. The surface of the device is hot, especially the edges of the container!

THE BOILING BRATT PAN MUST NOT BE USED AS AN AIR FRYER! IF HANDLED INCORRECTLY, THE OIL IN THE CONTAINER MAY CATCH FIRE!

10. Maintenance and cleaning of equipment

WARNING!

Before cleaning and maintenance, the boiler must be switched off from the mains. The appliance must not be cleaned with splashing water!!

Any interference with the construction of the device IS PROHIBITED!!

After the end of the day's operation, the electric boiling bratt pan should be thoroughly washed with lukewarm water with a neutral detergent and wiped dry. Care must be taken to ensure that the parts to be cleaned (cooking pot) are cooled. Cleaning agents that may damage the stainless steel parts must not be used. Detergents containing a high concentration of chlorine should be avoided, as it damages stainless steel surfaces the most. **Corrosion could occur!** It is necessary to carefully read its composition and instructions for use before using such a preparation. We recommend washing the cooking pot with conventional detergents without using sandpaper. For larger dirt, a synthetic sponge should be used. Even stainless steel can rust due to the wrong choice of washing detergent.

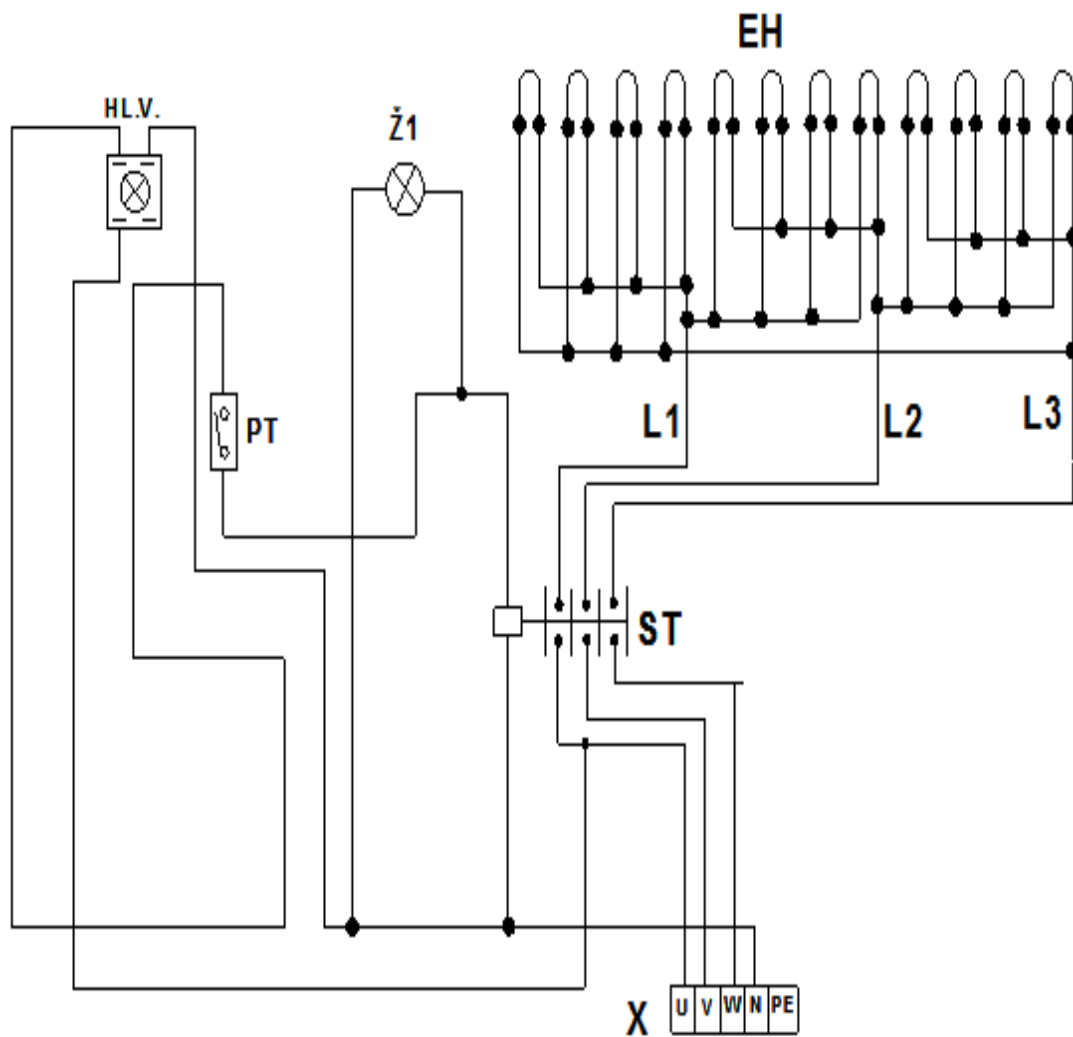
If the electric boiling bratt pan is out of operation for a long time, we recommend coating the cooking pot with cooking oil!!

For the treatment of GASTRO-HAAL equipment, the manufacturer recommends the use of TIEFFE cleaning agents that are specially tested, tested and compliant by the manufacturer. It is possible to purchase TIEFFE cleaning products directly from the manufacturer of the GASTRO-HAAL equipment or from a retailer.

11. Attachments

11.1. Electrical wiring diagram

KED-140



Legend:

HL. V-main switch

PT- working thermostat

ST-contactor

PT-working thermostat

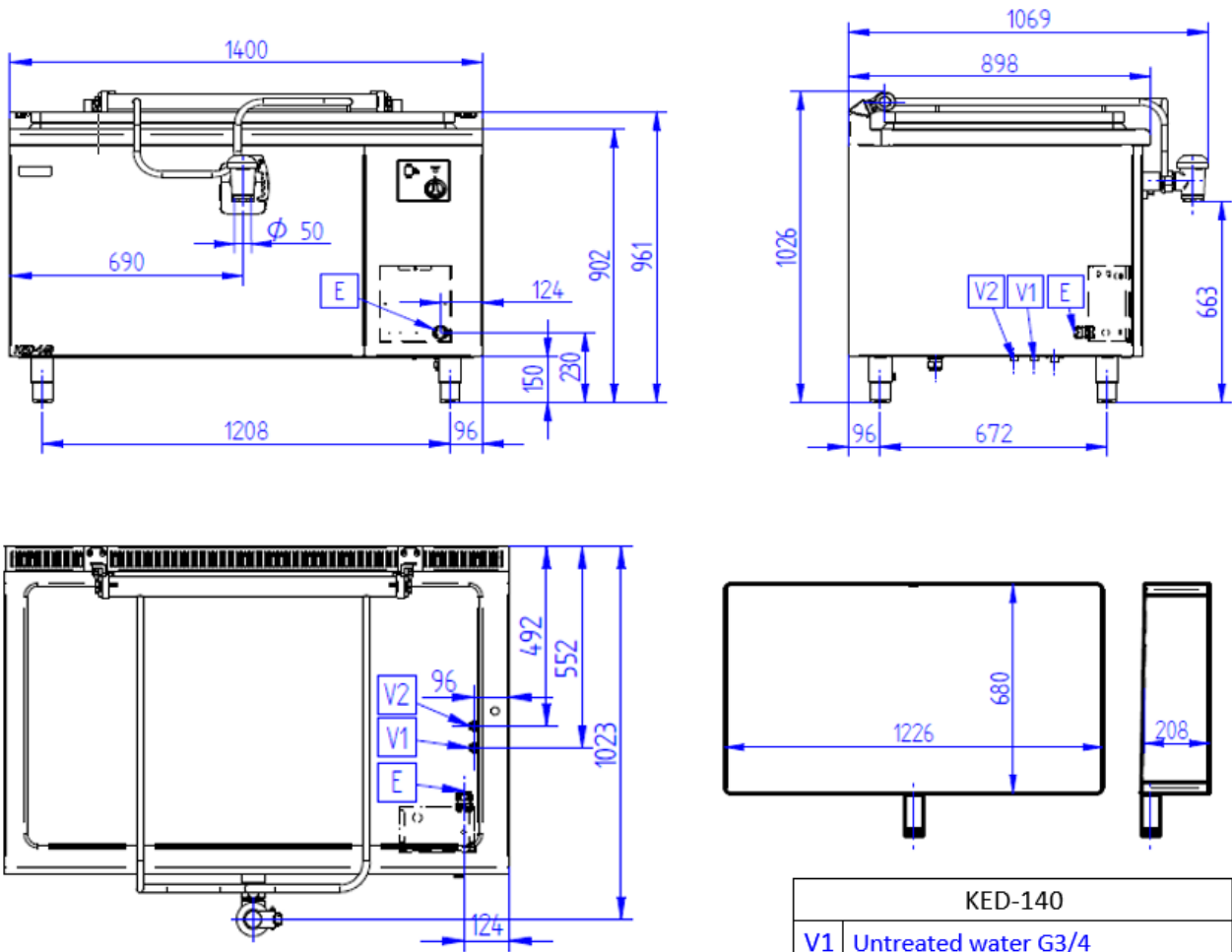
EH-Heating Inserts

Ž1-Heating indicator light (yellow)

X-Main Terminal Block

11.2. Connection dimensions

KED-140



KED-140	
V1	Untreated water G3/4
V2	Cold water G3/4
E	Electric connection

12. Drain Valve Instruction Manual

Use and Installation

The drain valve is used to drain food liquids or liquids used for food production.

Maintenance

It is recommended to carry out cleaning and maintenance after each use. Do not use toxic or harmful chemicals.

Perform maintenance and cleaning in accordance with the following instructions:

1. Open and close the valve to make sure no additional fluid is flowing from the drain valve.
2. Loosen the lower Allen screw (6), remove the metal ring (5) – be careful not to let the metal ring seal (8) fall out – you can remove the drain valve insert (2) upwards.
3. Clean all parts, it is imperative to lubricate the valve insert with food petroleum jelly.
4. The procedure for assembling a drain valve is the opposite of disassembling it.

Description:

- 1 – drain valve body
- 2 – drain valve insert
- 3 – drain valve handle
- 4 – drain valve handle shaft
- 5 – metal ring
- 6 – Allen screw
- 7 – drain valve gasket
- 8 – metal ring gasket



SUPPLIER:

(add supplier contact here)

SERVICE PROVIDER:

(add service contact here)

MANUFACTURER

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