



# Gastro-Haal

## USER MANUAL

for installation and maintenance

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### BOILING BRATT PAN

gas

**KGD-140**



7/2024

CE 1299

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The contact details of the supplier and service provider can be found on page 13.

## 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 gas boiling bartt pan is designed for preparing various types of dishes and dishes. Food is prepared by heat treatment - frying in oil, stewing in water. The boiling bartt pans can be used in large kitchens, mass caterers, buffets, bistros and fast food stands.

## 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 gas boiling bartt pan must carefully study the instructions for use and operation. In the event of improper use and operation of the gas boiling bartt pan, the right to warranty repair is lost !! The business will provide a warranty for the gas boiling bartt 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.

### **Warning!**

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

## 5. Technical data

<b>Line</b>	900
Type	<b>KGD-140</b>
Description	gas boiling bratt pan
Front panel	classic analogy
External dimensions (mm)	1400x900x900
Dimensions of cooking tank (mm)	1226x682x206
Total volume of cooking tank (l)	177 l
Usable volume of the cooking tank (max. line) (l)	140 l
<b>Heating</b>	
Gas connection (")	3/4"
Gas tube burners	11 tubes burner
Input (kW)	21
Input in SAVING mode (kW)	14
Gas consumption G20 - I2H (m <sup>3</sup> /h)	2,1
Gas consumption G31 propane - I3P (m <sup>3</sup> /h)	0,81
Gas consumption G31 propane - I3P (kg/hod)	1,64
Nominal voltage (V)	230
Nozzle diameter <b>(G20)</b> (mm)	2,35
Nozzle diameter <b>(G31)</b> (mm)	2
Nominal gas pressure <b>(G20)</b> (kPa)	2kPa
Nominal gas pressure <b>(G31)</b> (kPa)	3,7kPa
Nominal pressure at max. power <b>(G20)</b> (kPa)	1,5 kPa
Nominal pressure at max. power <b>(G31)</b> (kPa)	1,7 kPa
Nominal pressure in SAVING mode <b>(G20)</b> (kPa)	1,05 kPa
Nominal pressure in SAVING mode <b>(G31)</b> (kPa)	1,1 kPa
Thermostat range (°C)	50 - 200 °C
Possible cooking temperature (°C)	50 - 250 °C
<b>Water, valve, protection</b>	
Cold water connection (")	3/4"
Outlet valve (")	2"
Outlet tube to valve (")	2"
Index of protection	IP 41
<b>Construction, savings, safety</b>	
Double insulation on cables and wires (silicone protection)	yes
Rounded edges without danger corners and protrusions	yes
Weight (kg)	180
Covering of bottom	yes
<b>Options for extra fees according of valid Price list</b>	
Square steamer	yes (extra fee)
<b>Info</b>	
G20 - I2H = <b>natural gas</b>	
G31 propane - I3P = <b>propane</b>	

## 6. Description of gas 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 through the drain valve, located at the front of the appliance. 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 gas boiling bratt pan is equipped with a powerful burner located in the combustion chamber under the working vessel. This burner is controlled by a solenoid gas valve located at the bottom of the device.

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

**IT IS NON-ADJUSTABLE!!**

## 7. Assembly

The device may only be mounted on the revised gas supply and electrical wiring.

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 gas (ladle KGD-140) devices. 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!!

**This appliance must be installed in areas with sufficient ventilation to prevent the accumulation of harmful substances in unreasonable concentrations in these areas.**

The gas boiling bratt pan is placed in a pre-prepared place with a 230 V/50 Hz electrical connection and a gas supply.

- Adjust the device to a horizontal position using adjustable feet
- under the front cover of the KGD-140 there is a connection terminal block for 230V. We disassemble this panel with four screws, which are located - two at the top of the cover and two at the bottom.
- After connecting the main inlet, we reinstall the front cover.
- Before connecting, it is necessary to properly clean the gas supply from rust and dust. It is forbidden to use artificial connection pipes! Seamless pipes made of steel, stainless steel, copper, or flexible hose must be used!
- After connecting the gas boiling bratt pan to the gas supply pipe, it is necessary to check whether the gas pressure agrees with the pressure indicated in the technical table. In addition, the nozzles should be checked to see if they fit the gas in question. If the gas pressure is different from that indicated in the technical table, a pressure reducing valve must be installed in the circuit.
- The gas connection to the device is made using a nut with a 1/2" thread. The gas boiling bratt pan can only be operated in a normal environment. The room must be perfectly ventilated or have an exhaust device installed.
- The device needs to be grounded!! There is a grounding cable lug at the bottom of the device, which must be connected to the grounding system.

## 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 must familiarise himself with the instructions for use and must instruct the operator of the !!

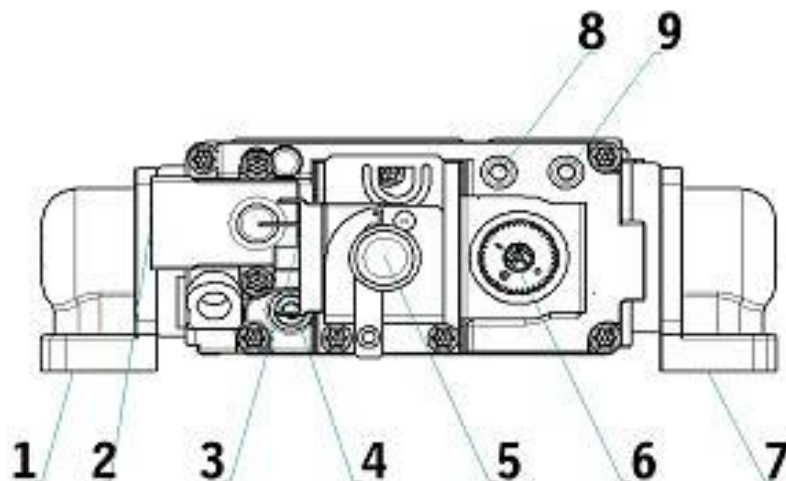
**KEEP THE MANUAL CAREFULLY, BUT ENSURE THAT IT IS ACCESSIBLE TO THE OPERATOR.  
ATTENTION!!!**

When switching to a different type of gas, it is necessary to set the perpetual flame again.

Defect	Cause	Solution
The flame is far from the burner.	Too much air.	Reduce the amount of air.
The flame burns faintly.	Not enough air	Increase the amount of air
The eternal flame is short, does not light the main burner.	The eternal flame is not able to heat up thermocouple	Set the length of the eternal flame.

When switching to a different type of gas, it is necessary to set the perpetual flame again.

### Gas valve NOVA SIT 824



- 1 - gas outlet to the burner
- 2 - Coil
- 3 - Electromagnet
- 4 - Screw for setting the eternal flame
- 5 - screw for adjusting the gas flow ( MIN resp. MAX)
- 6 - control gombie
- 7 - gas supply 1/2"
- 8 - outlet pressure measurement site
- 9 - Inlet Pressure Measurement Location

### **8.1. 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 temperature 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 turns off.

### **8.2. Switching off the device**

Switch the main switch (fig4-pos.3) from position "1" to position "0", this will interrupt the power supply. An extinguishing green indicator light indicates that the appliance is disconnected from the mains.

### **8.3. Emptying the cooking pot**

The cooking pot is emptied by the manual rotary wheel located on the right side of the appliance. By turning this wheel clockwise, the container will begin to tilt. By turning the wheel counterclockwise, the container returns to its original horizontal position.

## **9. Commissioning of the device**

To turn on the device, it is necessary to switch the power switch from position "0" to position "1". This on/off switch is equipped with a green indicator light (Fig. 2-4). An illuminated indicator light indicates that the device is energized.

### **9.1. Turning on the eternal flame**

Perform by turning the knob on the gas valve in the opposite direction of the throw. hands to the "spark" position and push it at the same time. Wait approximately 15 seconds for the gas to reach the gas distribution of the device. Then, using a piezo lighter (fig4-pos. 7 repeatedly push) we light the eternal flame. We repeat this until the clematis is ignited. The burning of the eternal flame can be checked using the circular hole on the front cover (Fig. 4-pos.1). After lighting the eternal flame, the gas valve button should be pressed until the thermocouple is activated and the eternal burner remains burning.

### **9.2. Switching on the main burner**

The successful ignition of the eternal burner is followed by the ignition of the main burner. The main burner is put into operation by turning the knob on the gas valve in the opposite direction of the clock. hands to the "flame" position. To regulate

## 10.Safety thermostat

The safety thermostat is connected to the sensor of the eternal burner using a break terminal. If the temperature in the gas boiling bratt pan exceeds 200°C, then the thermostat switches off and cuts off the gas supply to the gas system, i.e. to the main burner. (gas boiling bratt pan out of order!!)

To put the gas boiling bratt pan back into operation is as follows: there is a screw on the control panel that needs to be unscrewed. After unscrewing this screw with a thin object that fits into the hole, we push the fuse on the thermostat. If we heard a click, the thermostat is back in operation and we can screw the protective screw back in.

## 11.Setting and Rebuilding the Eternal Flame

To set the perpetual flame, it is necessary to unscrew the cover screw (Fig.1-pos.8). By loosening the screw (counterclockwise) to regulate the power (Fig.1-pos.7) you increase, by screwing in you decrease the flame size of the eternal burner. The next step is to adjust the air using a diffuser (Fig1-5). We rotate the diffuser arbitrarily around its own axis until the flame burns bluish and without sparks. Fine-tuning of the eternal flame can be done using the screw on the NOVASIT 824 solenoid valve (Fig.3-pos.4) The eternal flame must have a regular shape and must reach the thermocouple.

## 12.Maintenance and cleaning of the device

### **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!!**

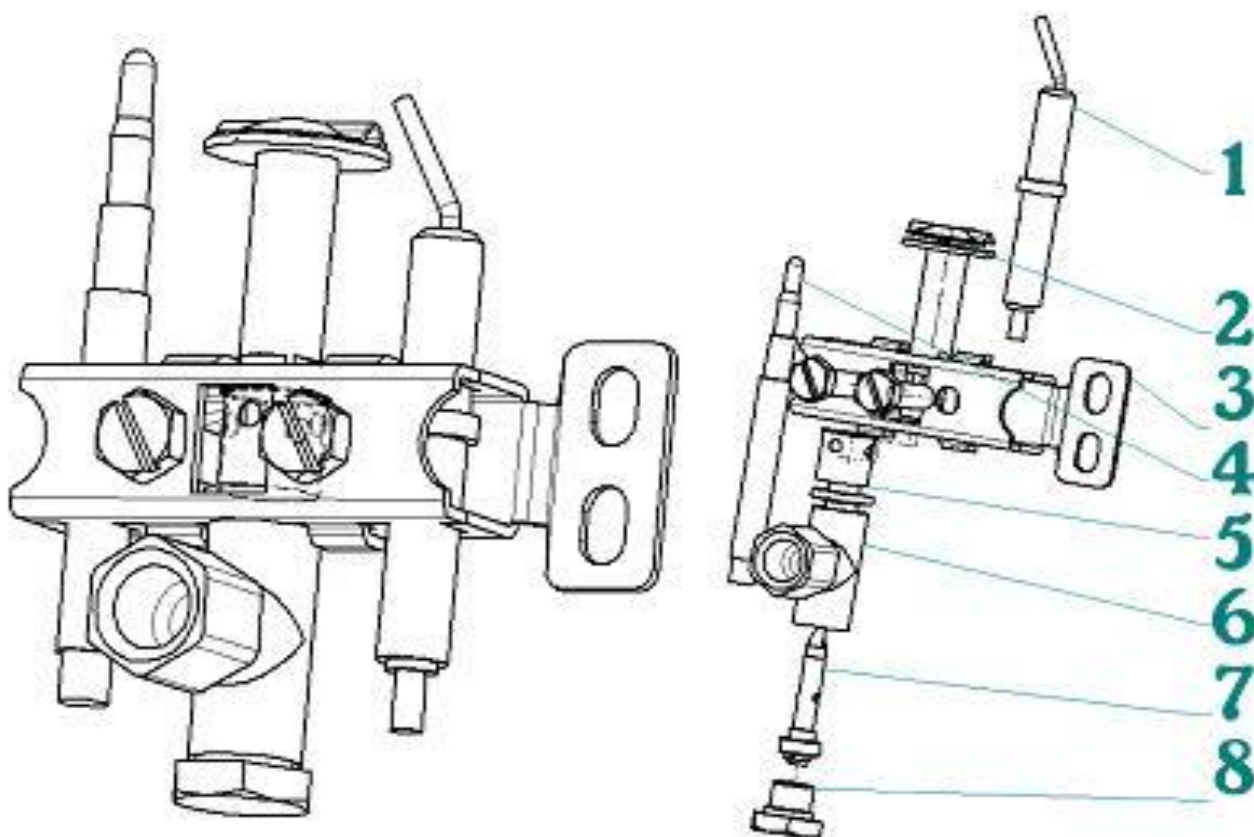
After the end of the day's operation, the gas boiling bratt pan should be thoroughly washed with lukewarm water with a neutral detergent and wiped dry. Care must be taken to ensure that the parts to be cleaned (cooking pot) are cooled. Cleaning agents that may damage the stainless steel parts must not 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.

**When the gas 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.**



## Description of the eternal burner



### Legend

- 1 - Spark plug (electrode)
- 2 - Ignition burner head triple flame
- 3 - Eternal burner holder
- 4- Thermocouple
- 5 - Diffuser
- 6- Body of the eternal burner
- 7- Screw nozzle
- 8 - Mating the rutka

## 13. 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.

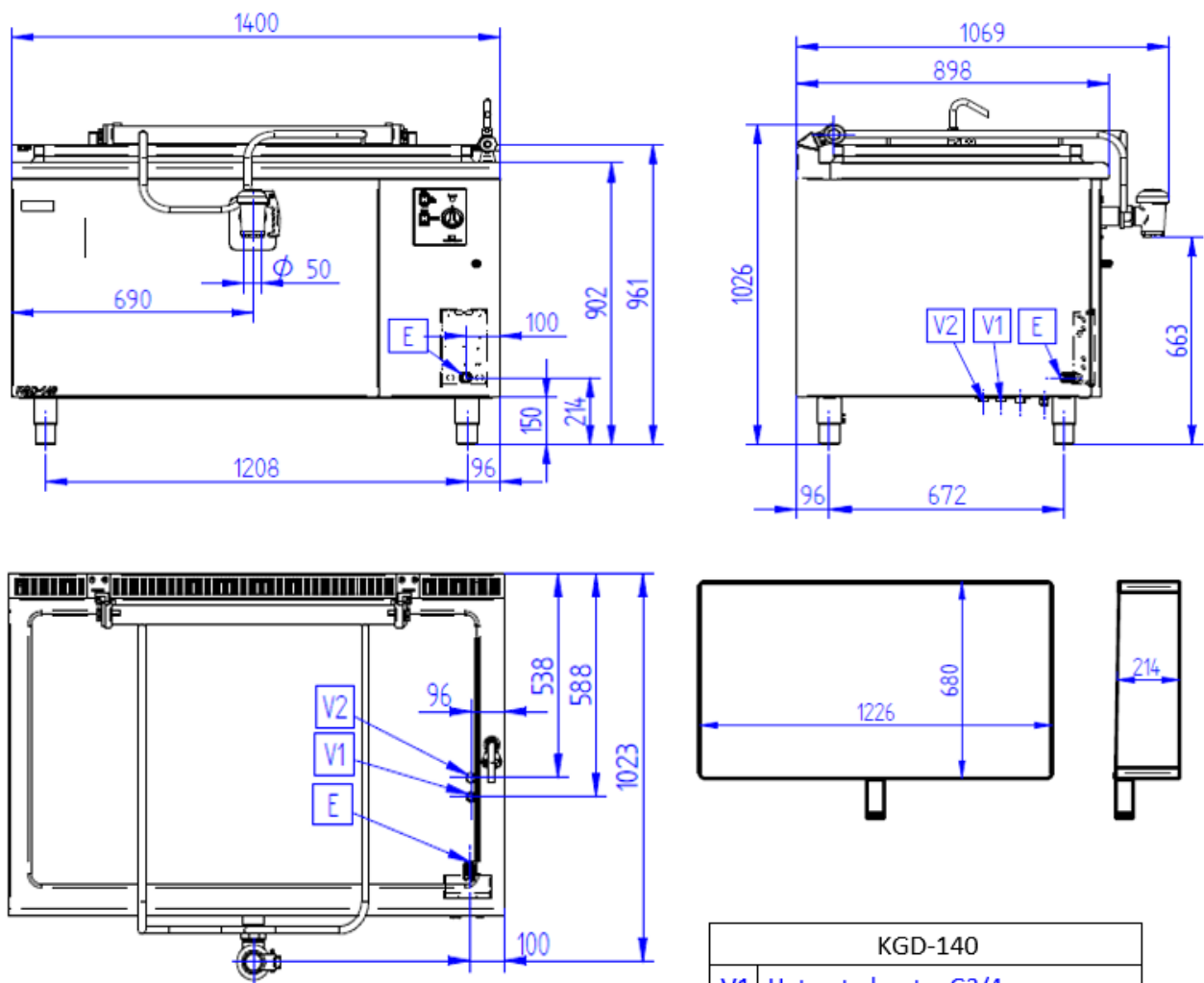
### Description:

- 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



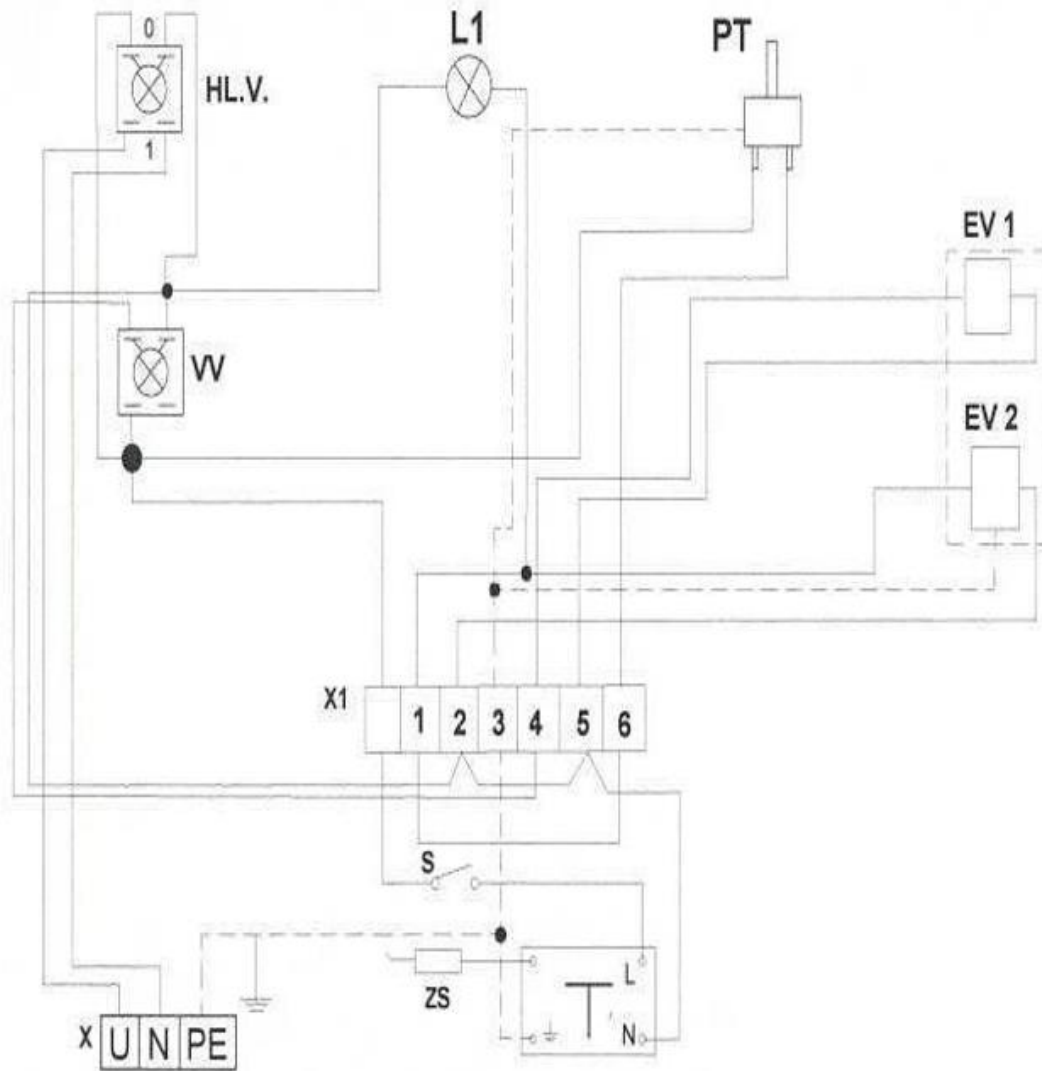
## 14. Attachments

### 14.1. Connection dimensions



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

## 14.2. Electrical wiring diagram



### Legend:

HL. V- Main switch

VV- Optional SPORO/FULL switch

X - Main terminal block

X1- Connecting Terminal Block

PT - working thermostat

L1 - Heating indicator light (yellow)

EV1/EV2 - Gas Valve Connection Coils

T- Transformer

ZS - Spark Plug

S - Spark Plug Switch

## **SUPPLIER:**

(add supplier contact here)

## **SERVICE PROVIDER:**

(add service contact here)

## **MANUFACTURER**

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**GASTRO – HAAL, s.r.o.** Považská 16, 940 67 Nové Zámky, SR +421 35 6 430 115 [gastro@gastrohaal.sk](mailto:gastro@gastrohaal.sk)  
Company ID: 31435076 VAT ID: 2020413659 VAT ID: SK2020413659 [www.gastrohaal.sk](http://www.gastrohaal.sk)