



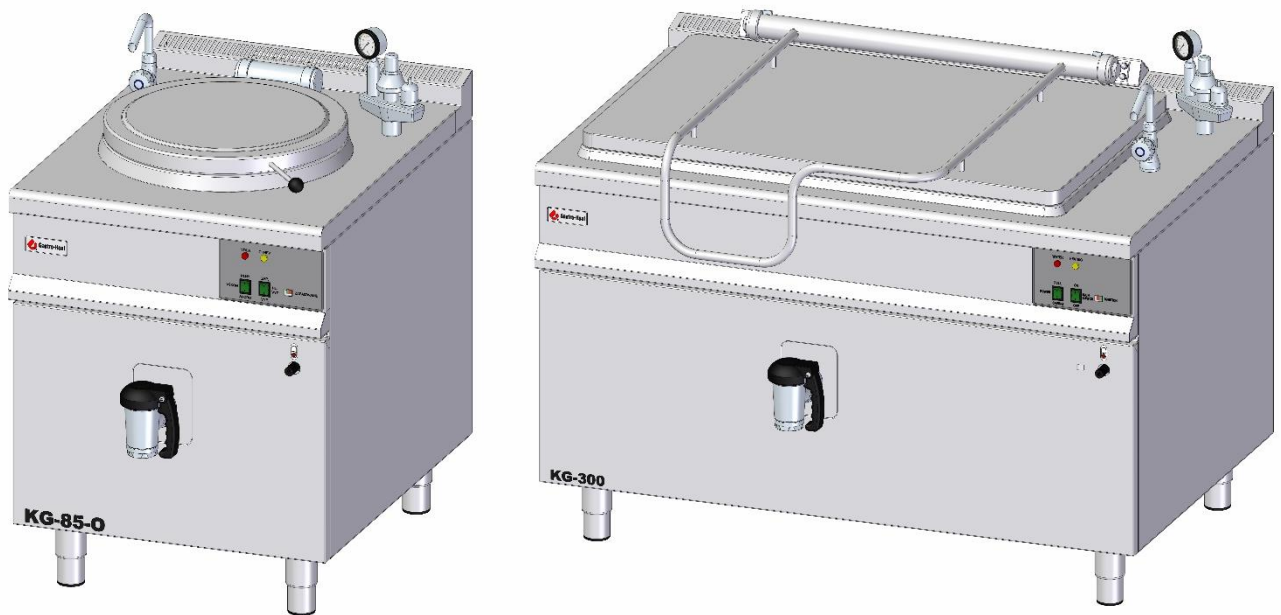
Gastro-Haal

USER MANUAL

for installation and maintenance

BOILING PANS

gas with automatic water refilling



ROUND DUPLICATOR

KG-785-O, KG-85-O, KG-100-O, KG-150-O

SQUARE DUPLICATOR

KG-100, KG-150, KG-200, KG-300

Content

1. General information	3
2. Use	3
3. Safety regulations.....	3
4. Legal declaration	3
5. Technical data	5
<i>5.1. Technical data for natural gas G-20 - I2H.....</i>	<i>8</i>
<i>5.2. Technical data for natural gas G31 - I3P.....</i>	<i>9</i>
6. Description of the gas boiling pan	10
7. Assembly.....	11
8. Service.....	12
9. Maintenance and cleaning of equipment	16
10. Important Instructions.....	17
11. Gas boiling pan location.....	18
12. Attachments.....	20
<i>12.1. Connection dimensions</i>	<i>20</i>
<i>12.2. Electrical wiring diagram</i>	<i>26</i>
13. Drain Valve Instruction Manual.....	28
14. Locking Fitting – Assembly	29

The contact details of the supplier and service provider can be found on page 29.

1. General information

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

2. Use

A gas boiling pan is a basic unit in catering operations such as school canteens, restaurants, hospitals, company catering, soup kitchens, military units and others.

It can be used in butchery, sausage in fruit canning, etc. It is used to cook soups, sauces, meat, pasta, dairy dishes without the risk of burning, to stew fish, vegetables, mushrooms, to heat frozen dishes or semi-finished products.

The cooking vessel of the KG-100, KG-150, KG-200, KG-300 boiler is square and thus allows cooking, stewing, and heating using vessels according to the Gastro - standard size series. Boilers KG-785-O, KG-85-O, KG-100-O, KG-150-O have a round vessel.

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 ORGANIZATION THAT IS NOT AUTHORIZED BY THE MANUFACTURING ORGANIZATION CANNOT CLAIM THE COSTS ASSOCIATED WITH THE WARRANTY REPAIR WITH THE MANUFACTURER.

The operator using the gas boiling pan must read the Installation and Maintenance Instructions in detail. Furthermore, the person responsible for the buyer is obliged to participate, together with the operating staff, in professional training in accordance with the document Operation and Maintenance Protocol, which is an annex to the Installation and Maintenance Instructions and is required to be confirmed by the signature of the responsible person and the buyer's stamp. Professional training according to the above takes place during the installation / assembly of the device by an authorized service technician. In the event of improper use and operation of the boiler, the right to warranty repair of the !! is lost

The manufacturer will provide a warranty for the boiler according to the enclosed "Warranty Card".

Drain valve seals are not covered by the warranty!

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.

5. Technical data

Line	700	900	900	900	900
Type	KG-785-O	KG-85-O	KG-100-O	KG-100	KG-150-O
Description	gas boiling pan	gas boiling pan	gas boiling pan	gas boiling pan	gas boiling pan
Front panel	classic analogy	classic analogy	classic analogy	classic analogy	classic analogy
Exterior Dimensions (mm)	700x700x900	700x900x900	900x900x900	900x900x900	900x900x900
Volume of cooking tank (l)	85	85	100	100	150
Duplicator					
Duplicator	round	round	round	square	round
Duplicator volume (in intermediate jacket) (l)	31 l	31 l	32,1 l	40,6 l	36,8 l
Water volume in duplicator (after level sensor)	12 l	12 l	20,7 l	19,3 l	20,7 l
Water capacity in duplicator (l)	10 l	10 l	24 l	24 l	27 l
Automatic filling of water in to duplicator	yes	yes	yes	yes	yes
Nominal pressure of duplicator (bar)	0,4 bar	0,4 bar	0,4 bar	0,4 bar	0,4 bar
Water, valve, protection					
Cold water connection (")	3/4 "				
Max. water pressure (bar)	6				
Outlet valve (")	2"				
Outlet tube to valve (")	2"				
Index of protection	IP 41				
Construction, savings, safety					
Pressed top plate for water outfall	no	no	yes	yes	yes
Double insulation on cables and wires (silicone protection)	yes	yes	yes	yes	yes
Sloping chimney on top plate	yes	yes	yes	yes	yes
Rounded edges without danger corners and protrusions	yes	yes	yes	yes	yes
Thermal and protective insulation of duplicator	yes	yes	yes	yes	yes
Weight (kg)	90	100	123	140	130
Covering of bottom	yes	yes	yes	yes	yes

Type	KG-785-O	KG-85-O	KG-100-O	KG-100	KG-150-O
Options for extra fees according of valid Price list					
Cooking temperature setting (thermostatic control) "T" from 30 to 100 °C	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Cooking tank material AISI	AISI 316 (tank bottom) standard	AISI 316 (tank bottom) standard	AISI 316 (tank bottom) standard	AISI 304 standard / AISI 316 (extra fee, whole tank)	AISI 316 (tank bottom) standard
Chimney	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
2x water supply with tap hot and cold water 3/4"	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Vaseline for outlet valve	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Cooking baskets	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Steamers	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Dumplings maker	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Hard water softener	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Sieve in front of outlet valve	free of charge	free of charge	free of charge	free of charge	free of charge
Adjustable feet	yes	yes	yes	yes	yes

Line	900	900	900
Type	KG-150	KG-200	KG-300
Description	gas boiling pan	gas boiling pan	gas boiling pan
Front panel	classic analogy	classic analogy	classic analogy
Exterior Dimensions (mm)	900x900x900	1400x900x900	1400x900x900
Volume of cooking tank (l)	150	200	300
Duplicator			
Duplicator	round	round	round
Duplicator volume (in intermediate jacket) (l)	42,7 l	74,5 l	78,9 l
Water volume in duplicator (after level sensor)	19,3 l	39 l	39 l
Water capacity in duplicator (l)	27 l	33 l	33 l
Automatic filling of water in to duplicator	yes		
Nominal pressure of duplicator (bar)	0,4 bar		
Water, valve, protection			
Cold water connection (")	3/4 "		
Max. water pressure (bar)	6		
Outlet valve (")	2"		
Outlet tube to valve (")	2"		
Index of protection	IP 41		
Construction, savings, safety			
Pressed top plate for water outfall	yes	no	no

Type	KG-150	KG-200	KG-300
Double insulation on cables and wires (silicone protection)	yes	yes	yes
Sloping chimney on top plate	yes	yes	yes
Rounded edges without danger corners and protrusions	yes	yes	yes
Thermal and protective insulation of duplicator	yes	yes	yes
Weight (kg)	140	185	195
Covering of bottom	yes	yes	yes
Options for extra fees according of valid Price list			
Cooking temperature setting (thermostatic control) "T" from 30 to 100 °C	yes (extra fee)	yes (extra fee)	yes (extra fee)
Cooking tank material AISI	AISI 304 standard / AISI 316 (extra fee, whole tank)	AISI 304 standard / AISI 316 (extra fee, whole tank)	AISI 304 standard / AISI 316 (extra fee, whole tank)
Chimney	yes (extra fee)	yes (extra fee)	yes (extra fee)
2x water supply with tap hot and cold water 3/4"	yes (extra fee)	yes (extra fee)	yes (extra fee)
Vaseline for outlet valve	yes (extra fee)	yes (extra fee)	yes (extra fee)
Cooking baskets	yes (extra fee)	yes (extra fee)	yes (extra fee)
Steamers	yes (extra fee)	yes (extra fee)	yes (extra fee)
Dumplings maker	yes (extra fee)	yes (extra fee)	yes (extra fee)
Hard water softener	yes (extra fee)	yes (extra fee)	yes (extra fee)
Sieve in front of outlet valve	free of charge	free of charge	free of charge
Adjustable feet	yes	yes	yes

5.1. Technical data for natural gas G20 - I2H

Line	700	900	900	900	900	900	900	900
Type	KG-785-O	KG-85-O	KG-100-O	KG-100	KG-150-O	KG-150	KG-200	KG-300
Heating								
Gas connection (")	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Nominal gas pressure G20 - I2H (kPa)	2 kPa	2 kPa	2 kPa	2 kPa	2 kPa	2 kPa	2 kPa	2 kPa
Gas tube burners	2 tubes burner	2 tubes burner	2 tubes burner	5 tubes burner	3 tubes burner	5 tubes burner	11 tubes burner	11 tubes burner
Electrical input (W)	25 W	25 W	25 W	25 W	25 W	25 W	25 W	25 W
Nominal burner input (kW)	11,2	11,2	16	17	18	19	24,7	32
Gas consumption G20 - I2H (m ³ /h)	1,2	1,2	1,6	1,7	1,8	1,9	2,47	3,2
Nominal voltage	230 V + PEN 50 Hz TN-S							
Setting excess max. pressure on the nozzle in Mbar (G20)	14,5 Mbar	14,5 Mbar	17 Mbar	15 Mbar	12 Mbar	15,5 Mbar	13,5 Mbar	14 Mbar
Saving pressure on the nozzle in Mbar (G20)	8,5 Mbar	8,5 Mbar	8,5 Mbar	8,5 Mbar	8,5 Mbar	8,5 Mbar	8,5 Mbar	8,5 Mbar
Nozzle diameter (G-20) (mm)	2	2	2	3,2	2	3,2	3	3
Nozzles (pc)	2 pc	2 pc	2 pc	1 pc	3 pc	2 pc	2 pc	2 pc
Water heating time in a brewing pot 20-90°C (min.)	50 min	50 min	52 min	52 min	61 min	61 min	71 min	85 min

5.2. Technical data for natural gas G31 - I3P

Line	700	900	900	900	900	900	900	900
Type	KG-785-O	KG-85-O	KG-100-O	KG-100	KG-150-O	KG-150	KG-200	KG-300
Heating								
Gas Connection (")	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Nominal gas pressure G31 propane - I3P (kPa)	3,7 kPa	3,7 kPa	3,7 kPa	3,7 kPa	3,7 kPa	3,7 kPa	3,7 kPa	3,7 kPa
Gas tube burners	2 tubes burner	2 tubes burner	2 tubes burner	5 tubes burner	3 tubes burner	5 tubes burner	11 tubes burner	11 tubes burner
Electrical input (W)	25 W							
Nominal burner input (kW)	11,2	11,2	16	17	18	19	24,7	32
Gas consumption G31 propane - I3P (m³/hour)	0,43	0,43	0,62	0,66	0,70	0,74	0,96	1,24
Gas consumption G31 - I3P (kg/hour)	0,88	0,88	1,25	1,33	1,41	1,49	1,93	2,50
Rated Voltage (V)	230 V + PEN 50 Hz TN-S							
Setting excess max. pressure on the nozzle in Mbar (G31)	22 Mbar	22 Mbar	25 Mbar	20 Mbar	20 Mbar	20 Mbar	27 Mbar	20 Mbar
Saving pressure on the nozzle in Mbar (G31)	16 Mbar	16 Mbar	17 Mbar	15 Mbar	15 Mbar	15 Mbar	18 Mbar	15 Mbar
Nozzle diameter (G31)	1,4	1,4	1,4	2,1	1,4	2,35	2	2,35
Nozzles (pc)	2 pc	2 pc	2 pc	1 pc	3 pc	2 pc	2 pc	2 pc
Water heating time in a brewing pot 20-90°C (min.)	50 min	50 min	52 min	52 min	61 min	61 min	71 min	85 min

6. Description of the boiling boiler

Characteristic:

- appliances type "A" - no chimney required
- automatic filling of water controlled by a regulatory circuit
- Boiler top plate pressed - advantage in maintenance
- all-stainless steel design
- Fast tank heating
- Low operating costs
- controlled switching on and off of the burners
- Easy operation – automatic operation
- Quiet, safe and noiseless operation

Indirect heating is designed for rapid boiling and temperature keeping. Cooking with a duplicator ensures uniform heating, food does not bake, does not burn - cooking workflows are in accordance with environmentally friendly food processing.

The boiling kettle consists of the following basic parts:

- Self-supporting structure
- Custom cooking pot with duplicator
- torch systems
- External enclosures

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

IT IS NON-ADJUSTABLE!!

If the boiler is equipped with an external chimney, it is necessary to remove the foil from all its parts before using it for the first time! The protective film must also be removed from the outlet valve strainer.

The boiler structure is self-supporting. The upper part of the boiler with the lower part is connected by sidewalls. The sidewalls are fastened with screws at the top and bottom. The outer covers like, control panel, front cover and back cover are screwed. The cooking pot itself is square (KG – 100/150, KG-200/300) or round (KG-785-O, KG-85-O, KG-100-O, KG-150-O).

The tank on the sides and bottom is equipped with a duplicator with a closed steam compartment. At the bottom, space is created for the location of the burner. The entire boiler is made of food-grade stainless steel material.

The boiler is duplicator, so the heat is supplied to the processed food from the burners through the steam that is developed inside the double jacket.

The base part consists of a duplicator located on the frame. It is equipped with a safety fitting that secures it against excessive overpressure and at the same time ensures that it is vented before cooking begins and that it is aerated again after cooking. This fitting also includes a needle pressure gauge that allows you to check the pressure in the duplicator at the same time. The boiler is equipped with a pressure switch.

Switching the burners on and off during operation is controlled by a control circuit and a pressure switch. The gas boiling pan stands on adjustable feet. A 2" drain valve is used to drain the contents of the cooking compartment. At the beginning of heating, steam from the duplicator pushes air through the vent valve of the combined safety fitting. The accelerating steam stream closes the valve, creating an enclosed space. As a result of constant heating, a positive pressure is created, which is signalled by a pressure gauge. After the

heating is switched off, the steam pressure gradually decreases thanks to the continuous heat dissipation. When it reaches a value of about 0.3 bar, the pressure switch turns on the boiler heating.

The basic condition for reliable operation of a boiling kettle is that there is water in the boiler casing. To ensure this condition, a water level sensor (max. - min.) is installed in the device. If the water level drops below the minimum altitude, it automatically prevents further heating and activates the water refill. Similarly, the gas supply is shut off by a thermoelectric fuse and the ignition burner goes out.

7. Assembly

It is necessary to thoroughly wash the inner part of the boiler, as this part is coated with a preservative.

When the equipment is put into operation, the operator must ensure:

- a) electrical connection – **230 V**
- b) Cold water connection
- c) gas connection of the required pressure (natural gas) – **2 kPa**
- d) gas connection of the required pressure (propane) – **3.7 kPa**

Wiring, assembly of the boiler can only be carried out by an organization or a person who has authorization from the manufacturer for the listed works.

Fire protection must be guaranteed! The boiler may only be operated in an environment with perfect ventilation.

WARNING!

A boiling pan is a gas appliance of type A1. This appliance must be installed in accordance with current regulations and may only be used in a well-ventilated area to prevent the formation of undesirable concentrations of harmful substances. The device must be placed under the hood (hood) or otherwise provided for forced exhaust of flue gases. It is necessary to technically ensure that during the operation of the boiler, the exhaust fan is switched on at the same time as the gas boiling pan.

Installation of the gas part of the boiler and plumbing

The boiler is adjusted to a horizontal position. We recommend equipping the place designated for the location of the boiler with a drain **channel**. **The boiler** is adapted to connect cold water with flexible hoses, withstanding pressure in the pipe network, **but max. 6 bar. If this pressure in the mains is higher, a pressure regulator must be installed before connecting the device!!** The hoses must meet the hygienic requirements for contact with drinking water. The incoming water should not be too hard (a hardness of 4.4-5.6 degrees German is recommended), otherwise, due to deposits on the duplicator casing, the efficiency of the boiler will decrease. For hardness above 5.6 degrees German, we recommend using a water softener.

If the protective film on the appliance is not removed, it must be removed. Before using it for the first time, it is also necessary to remove the protective film from the strainer of the drain valve.

- The connection must be made according to the applicable STN standards.
- The installer checks the distribution system for leaks and adjusts the burner
- A gas valve must be installed in front of the device, which must be closed if the gas boiling pan is not operated for a long time.

Installation of the electrical part of the boiler

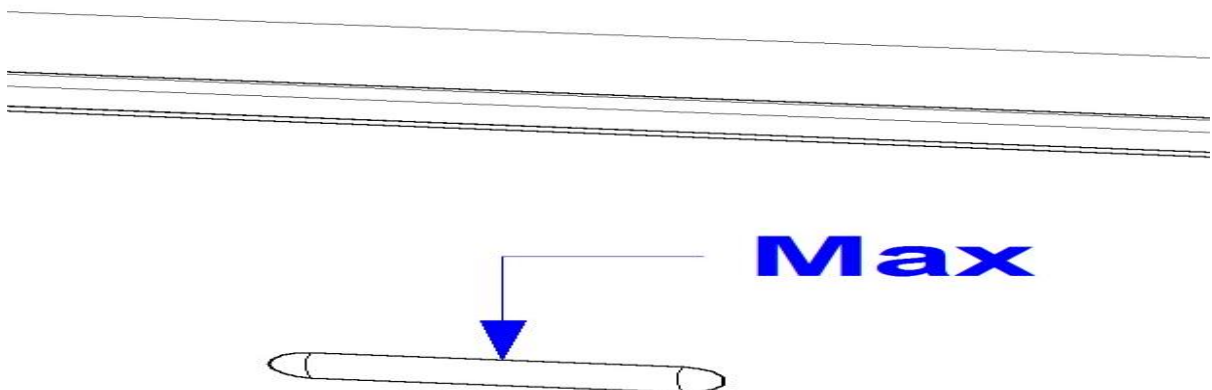
1. The boiler is mounted on a fixed power line.
2. A main switch must be installed between the appliance and the mains, which must be located near the appliance.
3. The voltage in the power grid must match the voltage indicated in the technical table.
4. The connection must be made according to state standards and local codes according to the electrical wiring diagram.
5. We can get to the supply terminal block after removing the front cover plate.
6. **The device needs to be grounded.** There is a grounding cable lug on the foot of the device, which must be connected to the connecting earth system.
7. The gas boiler must be connected to a separate line from the main switchboard.

8. Service

Turning on, operating, turning off the device

It is necessary to open the main gas shut-off and the main electrical switch of the boiler, which are located outside it.

We open the filling valve (battery on top of the boiler) and fill the brewing pot with water.

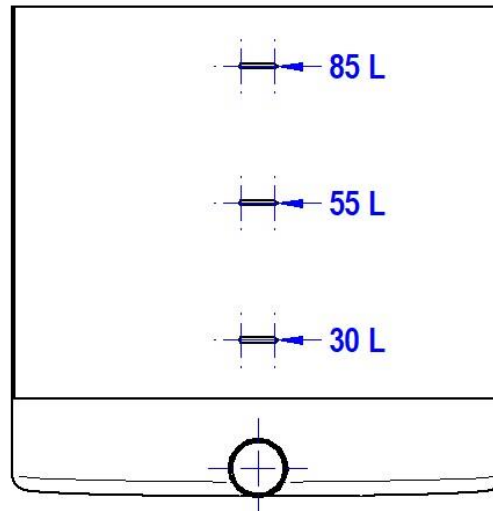


Fill the cooking pot only up to the line that indicates the maximum filling limit. If filled above this line, boiling may occur and may cause injury.

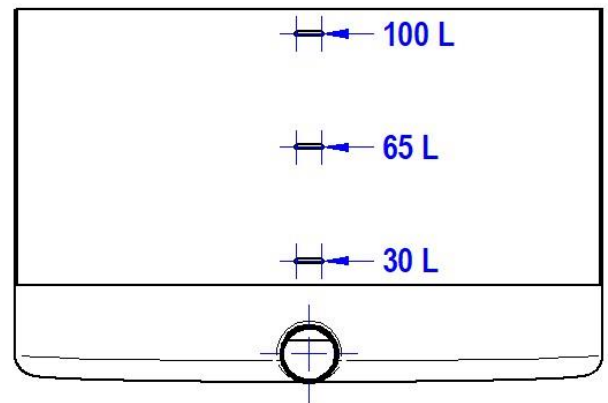
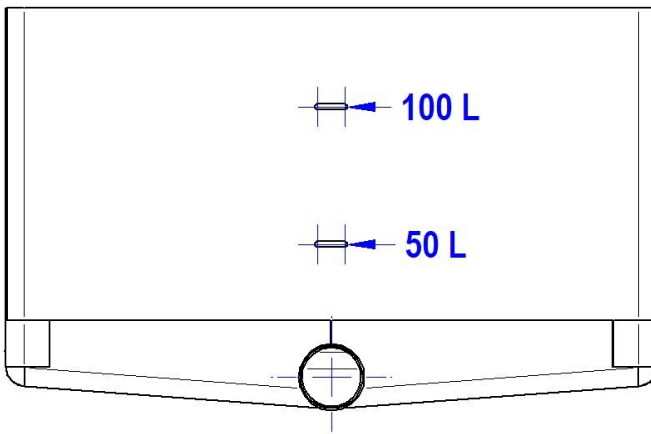
Liters of individual sizes of cooking kettles.

Fill the cooking pot only up to the line that indicates **the maximum filling limit**. If filled above this limit, it may boil and cause injury.

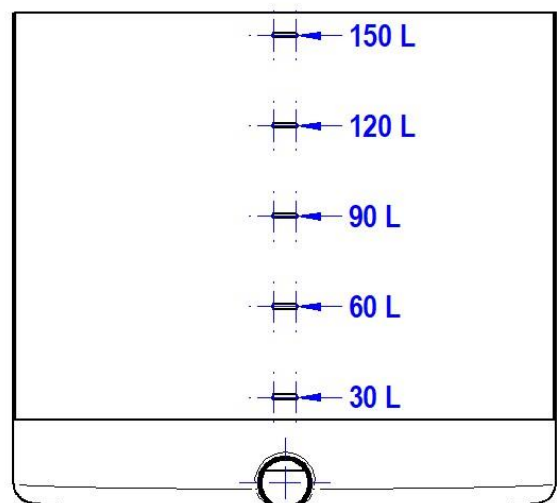
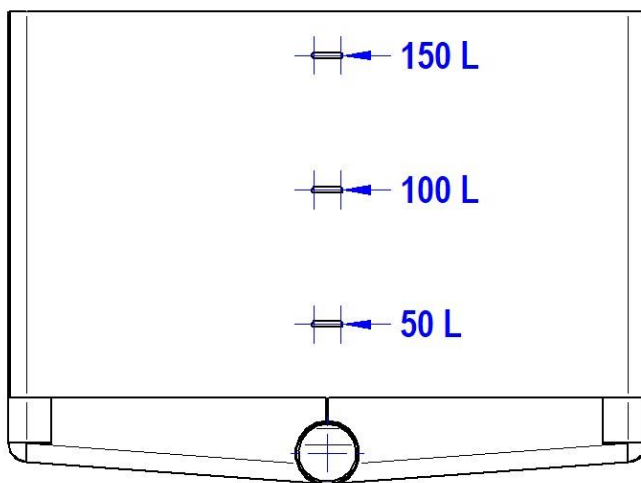
KG-85-O



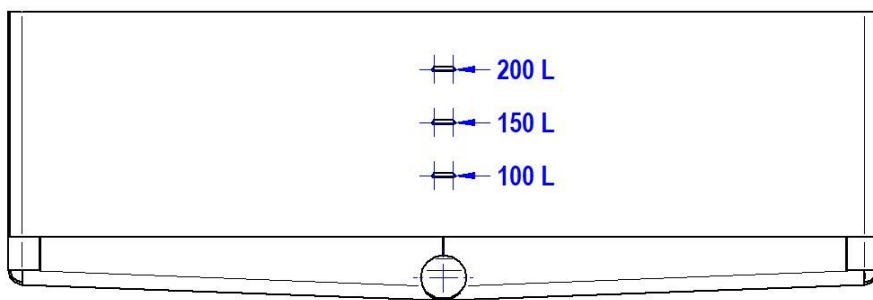
KG-100 KG-100-O



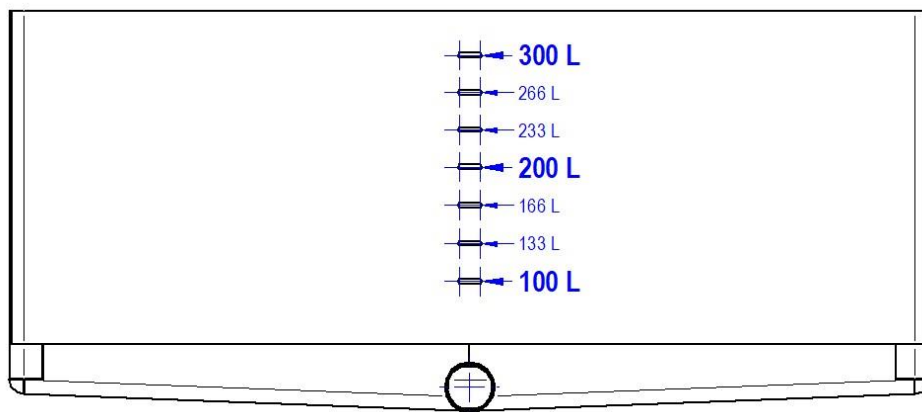
KP-150 KP-150-O



KP-200



K-300



Push the power switch to the ON position. and the power switch to the FULL position.

If there is not enough water in the duplicator, the (WATER) indicator light will come on and the filling of water into the duplicator will begin. The burner is switched off during filling. After filling the water in the duplicator, the indicator light (WATER) stops illuminating – filling is complete.

After filling the duplicator, set the GAS knob from position 0 to the * (ignition) position and push it and leave it pressed for about 15-20 seconds, this action will start the ignition mode of the ignition burner. The ignition of the eternal burner can be determined by looking at the ignition indicator (the needle goes from green to red) (6). Keep the GAS knob pressed until the needle on the ignition indicator changes from green to red. After this operation, set the GAS knob to the position 🔥 (burner-MAIN FLAME). Now the burner works according to the power switch setting. To heat the boiler, we recommend turning the POWER switch to the FULL position. To maintain a constant temperature up to the SAVING position. The operation of the burners is indicated by the HEATING indicator light.

WARNING!

When the boiler is put into operation, the WATER indicator light comes on. This signals that water is being filled into the duplicator. When the light goes out, it signals that the water filling into the duplicator has stopped. Illuminating the HEATING indicator light signals the readiness of the boiler for operation and not the heating of the boiler. Set the GAS knob to the 🔥 position (burner-MAIN FLAME). After switching on the burners, it is necessary to monitor the pressure on the safety fitting.

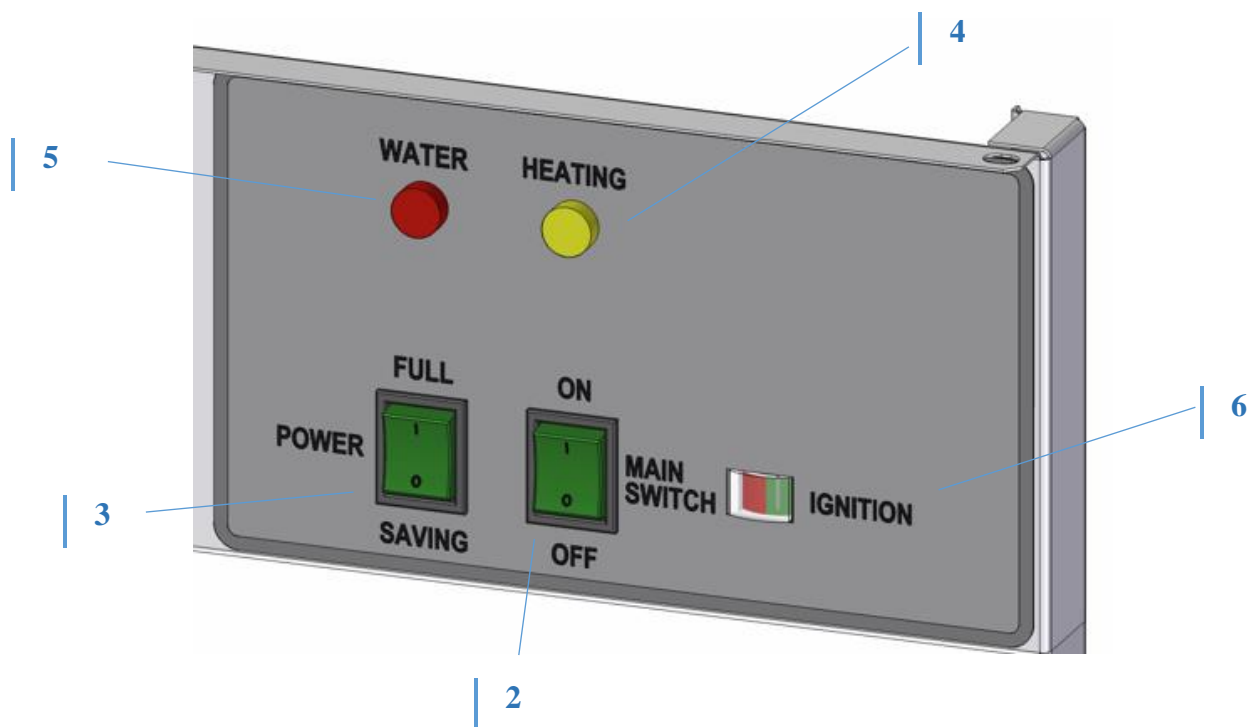
If the needle of the pressure gauge rises upwards, this pressure must be manually released by pressing the small protrusion on the left part of the safety fitting. With this action, we release the cold air from the duplicator. Repeat this process about 3 times. Improper handling is dangerous. Beware of the possibility of scalding by hot steam – use auxiliary utensils. The manufacturer is not responsible for material damage caused

by improper handling (during commissioning or operation). The operator must be acquainted with the instructions for use and instructed.

The control panel consists of:

1. Button Gas Valve
2. main switch green with indicator light - MAIN SWITCH
3. power switch with indicator light - POWER (FULL- full SAVING - SPORO
4. gas burner on indicator light - HEATING
5. water level replenishment indicator light in the duplicator - WATER
6. ignition of the ignition burner - IGNITION (millivoltmeter)

Control panel for gas boiling pan: KG-785-O, KG-85-O, KG-100-O, KG-150-O, KG-100, KG-150, KG-200, KG-300



1- Button GAS /gas valve/



9. 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 boiler should be thoroughly washed with lukewarm water with a neutral detergent and wiped dry. Care should be taken to ensure that the parts to be cleaned (the inside of the duplicator) are cooled. Do not use washing powders or cleaning agents on stainless steel parts that may damage these parts. Detergents containing a high concentration of chlorine should be avoided, which can corrode the stainless steel material (top plate, cooking pot and lid). Therefore, before using such a product, you should carefully read its composition and instructions for use. We recommend washing the duplicator with conventional detergents. Sandpaper and wire brushes must not be used for cleaning. For larger dirt, a synthetic sponge should be used. **Stainless steel can also rust due to the ingress of metal impurities through the water supply, chlorine levels in service water of more than 2 mg/l, due to higher salt concentrations, PH outside the range of 7.2-7.6, or in contact with other materials (e.g. copper) or due to the wrong choice of washing detergent.**

IN THE EVENT OF NON-COMPLIANCE WITH THE ABOVE CONDITIONS, THE CUSTOMER LOSES THE RIGHT TO WARRANTY SERVICE.

Periodic inspection by a service organization is recommended:

After the first three months of operation, and then during regular annual inspections, it is necessary to check the tightness of the water and gas distribution and the fastening of the wires. Approximately every month, it is necessary to check the operation of the safety fitting (in case of steam leakage during operation, clean the valve seat) and the pressure switch shut-off values on the needle pressure gauge. All places that are heated during operation must be cleaned regularly to prevent limescale formation.

According to the hardness of the water, it is necessary to check or descale the water level sensors in the duplicator at least 2 times a year. THE COSTS ASSOCIATED WITH THIS WORK ARE FULLY COVERED BY THE USER.

10. Important Instructions

1. The gas boiler must only be operated by an adult over 18 years of age, trained, who has been familiar with the instructions for use and maintenance of the boiler. The operator must comply with the applicable hygiene and safety regulations throughout the work.
2. The water connection to the faucet can only be used with hygienically safe "hoses for liquid food".
3. The operator must be instructed in accordance with the declaration.
4. In the event of loss, destruction, illegibility of the described elements (labels) on the device, the marking must be restored to its original state.
5. During dispatch, the boiler is seated on a transport pallet and transported by forklift. When carrying, the boiler can be grasped by the lower frame. It is also allowed to insert the transport trolley between the legs.
6. Installation of the boiler and the first commissioning may only be carried out by an authorized organization or employee who has signed a service contract for warranty and post-warranty work with the manufacturing company.
7. Connection to the gas and electrical distribution can only be performed by a worker who is authorized for this activity.
8. Gas and electrical wiring must comply with technical standards.

We declare that the product complies with occupational safety regulations when following the instructions given in these instructions for use and using it accordingly.

WARNING!

The main gas valve and main switch are not common accessories and do not come with the gas boiling pan. This valve and on/off switch must be located within range of the operator. Each gas boiling pan must have a separate main gas valve and a main switch.

Switching off the appliance

This condition must be observed whenever the gas boiling pan is not expected to operate, or whenever the operator leaves the kitchen for a long time:

- turn the GAS rotary knob to the "0" position
- switch the main switch to the "OFF" position
- We turn off the main current switch to the gas boiling pan and shut off the main gas supply

When the gas boiling pan is in operation, we recommend carefully opening the hatch to prevent possible accidents, scalding by hot steam.

Before the first use, the gas boiling pan should be cleaned with a damp cloth (lukewarm water + neutral detergent) and wiped dry.

Use of the device without supervision is prohibited!

If a defect or malfunction is detected, the device must be immediately taken out of operation, disconnected from the gas pipe, electrical network, and a service worker must be called.

Complaints, service

When making a complaint, please inform the installer of the name, type, serial number, year of manufacture and date of installation.

Technical conditions of the manufacturer:

Repeated Outdoor Inspection:

Performed by : an authorized operator who verifies:

- a) the overall condition of the vessel, the safety of the vessel equipment, the method of operation (pressures, temperatures, outputs)

Term: once a year.

Indoor tour:

Carried out by: a worker of the manufacturer or an authorised worker, verifying:

- b) condition of the vessel – ultrasonic inspection of the impermeability of the vessel from the outside (vessel wall thickness, cracks, etc.)

Term: once every 5 years.

Pressure test

Performed by: an authorized employee of the manufacturer, who checks the strength and tightness of the vessel during the test overpressure.

Term: once every 10 years.

The results of repeated inspections shall be recorded in the operating logbook.

11. Gas boiling pan location

From the point of view of fire safety requirements, it is necessary to respect the STN during placement, installation and use

- The gas boiling pan may be placed on a solid, hard and non-flammable floor, preferably concrete, ceramic tiles, etc.
- The space under the gas boiling pan must be kept clean as a matter of principle, no flammable or other objects must be placed here
- The location of the gas boiling pan at the workplace should be solved by the designer and the project approved
- When placing the gas boiling pan in the entire working line, it is recommended to place the gas boiling pan as the last device on the right and leave a space (approx. 300 mm) on the right side of the gas boiling pan, for easier access when connecting the gas boiling pan to power grids (water, gas, electricity)
- Shut-off fittings and switches must be placed in front of the energy taps for the possibility of shutting down the gas boiling pan during repairs.

WARNING!

For safety reasons, the gas boiling pan can only be stored up to the lowest temperature of +1°C.

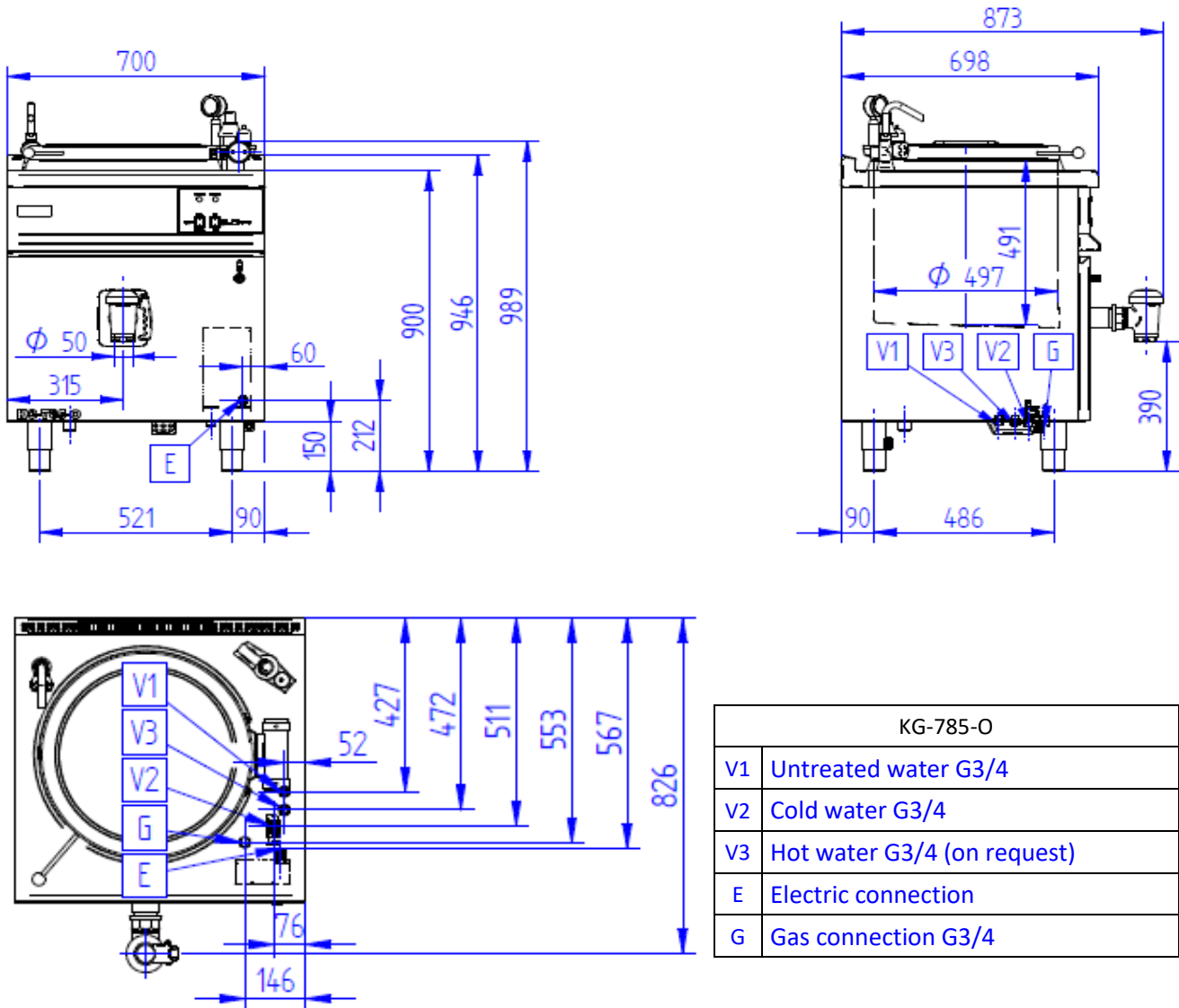
The completeness of the delivery consists of the device itself, instructions for use, certificate of quality and completeness of the product, warranty card and complaint protocol and risk analysis.

For the treatment of GASTRO-HAAL equipment, the manufacturer recommends the use of TIEFFE cleaning products 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.

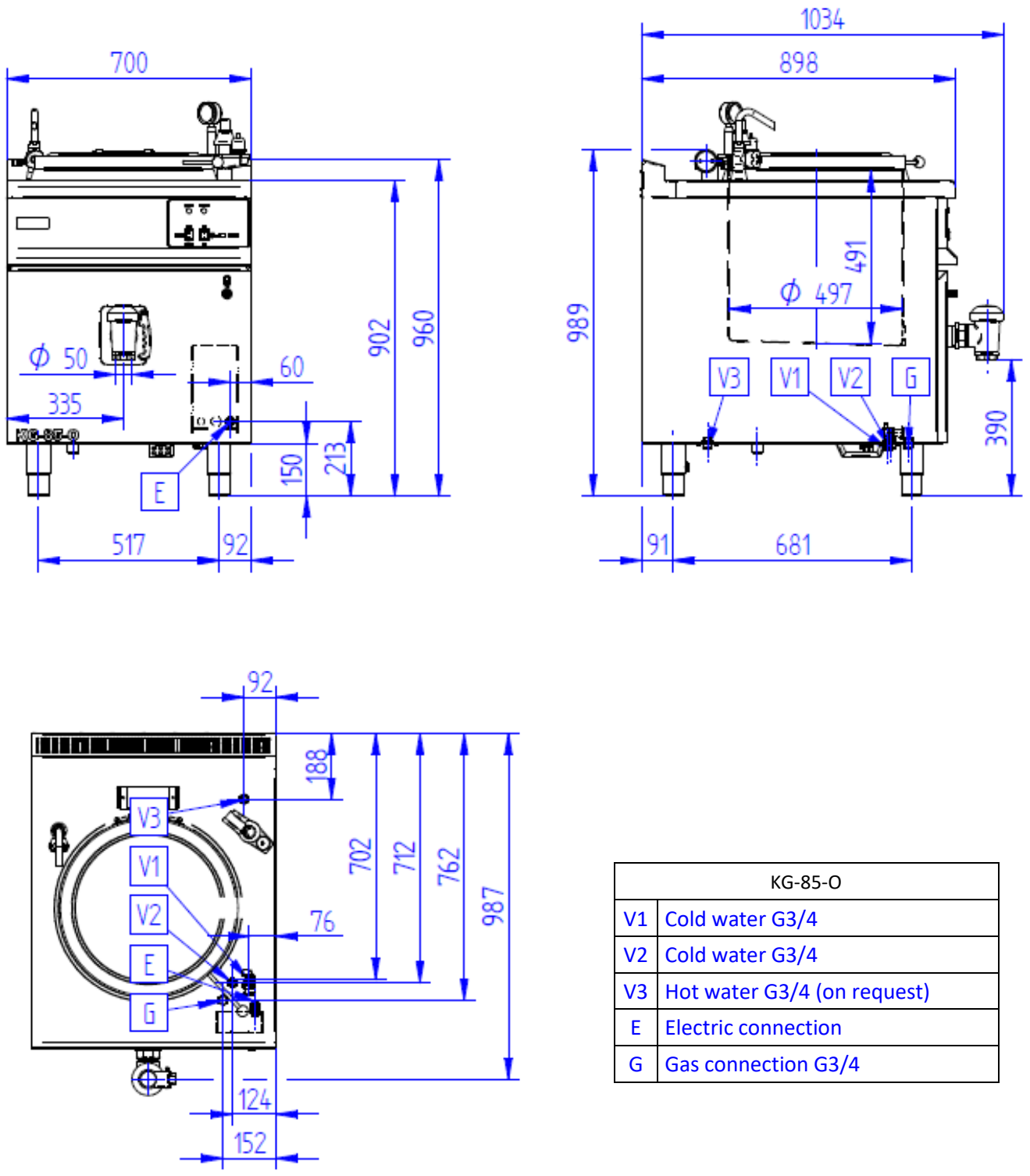
12. Attachments

12.1. Connection dimensions

KG-785-O

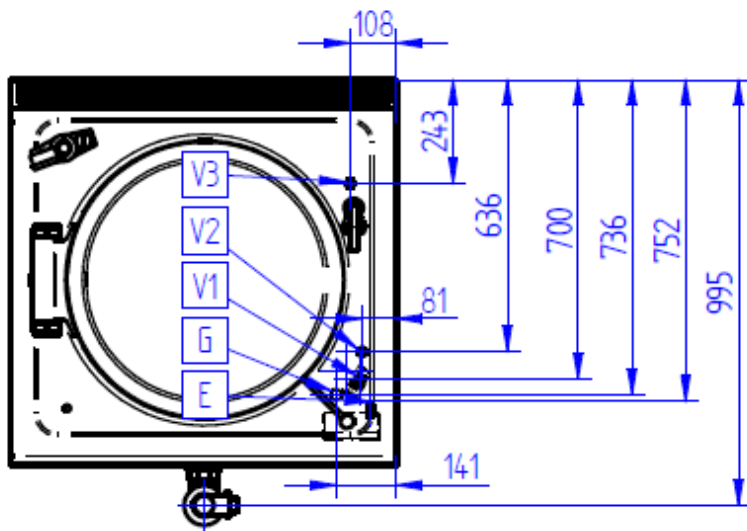
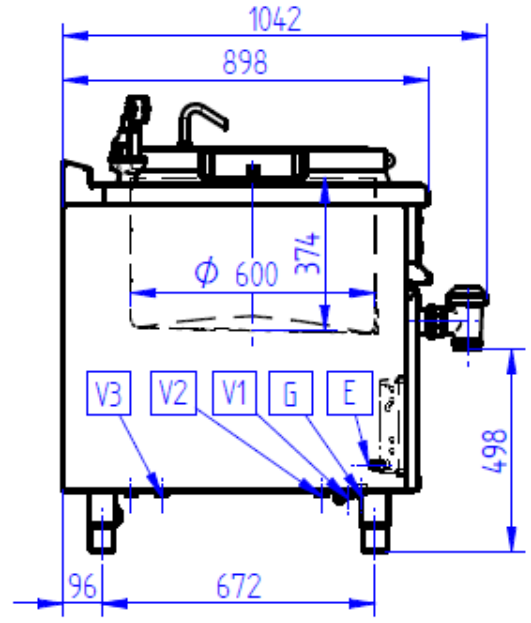
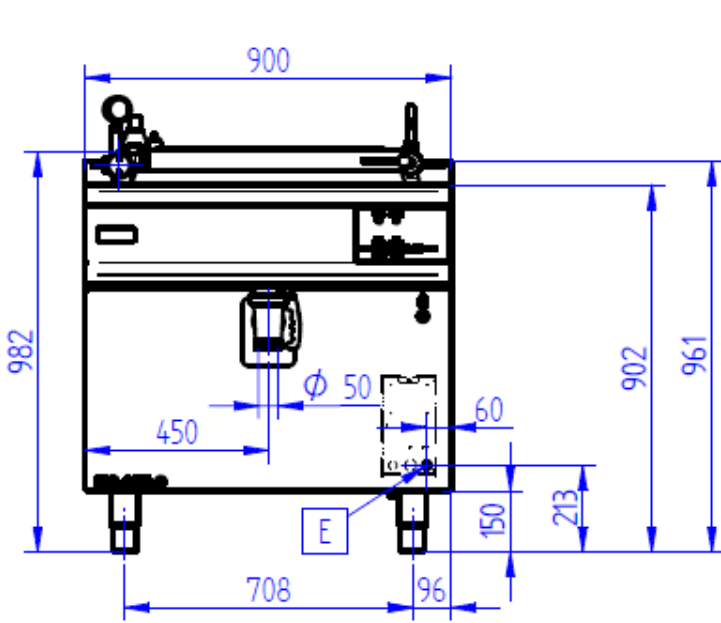


KG-785-O	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection
G	Gas connection G3/4



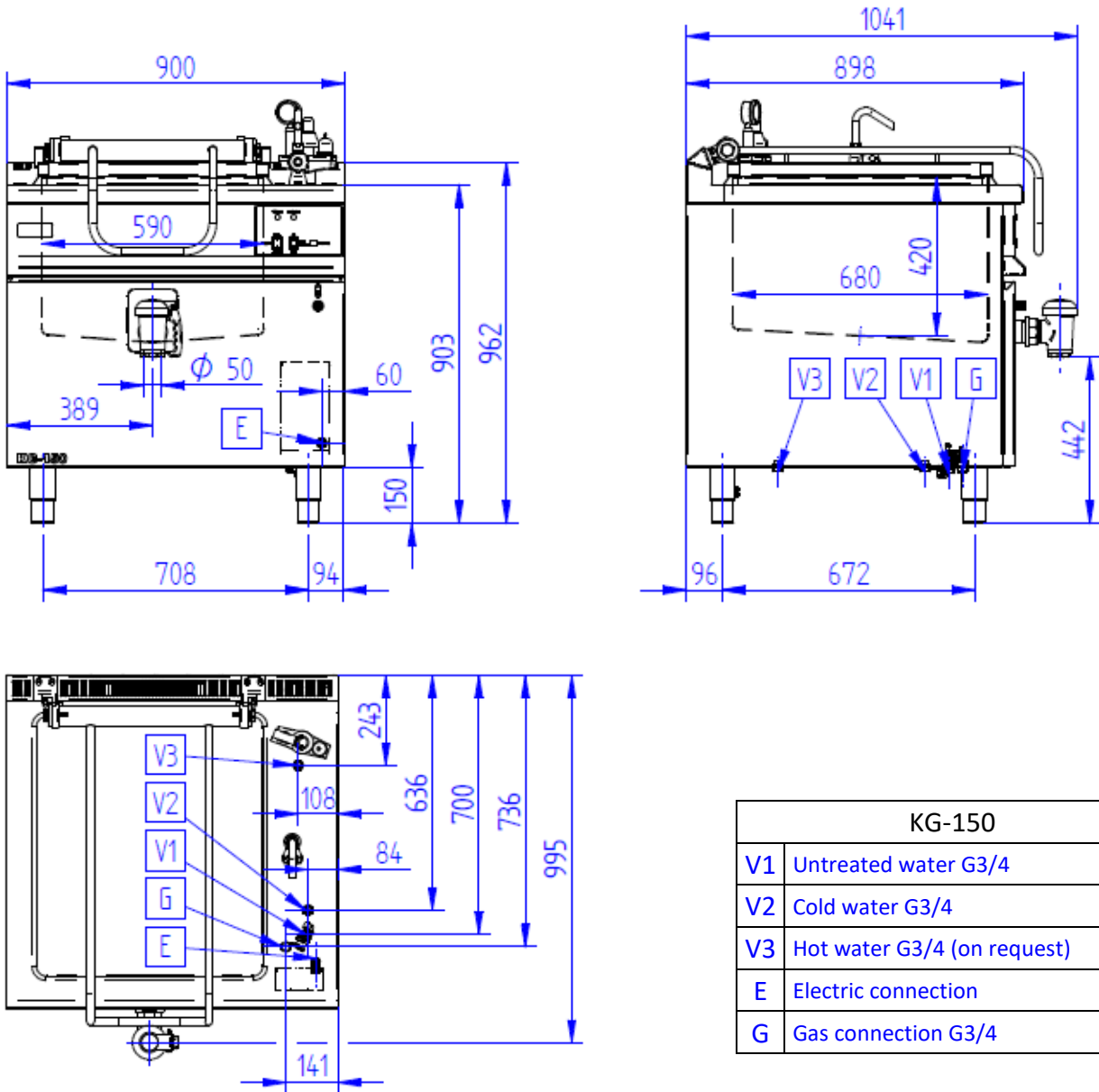
KG-85-O	
V1	Cold water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection
G	Gas connection G3/4

KG-100, KG-100-O



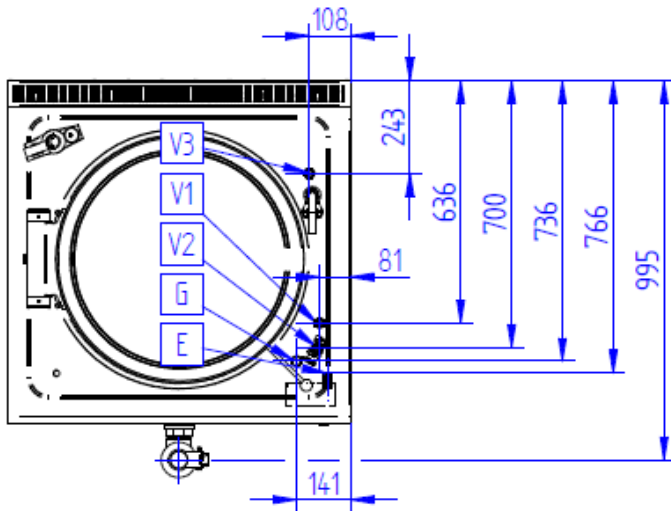
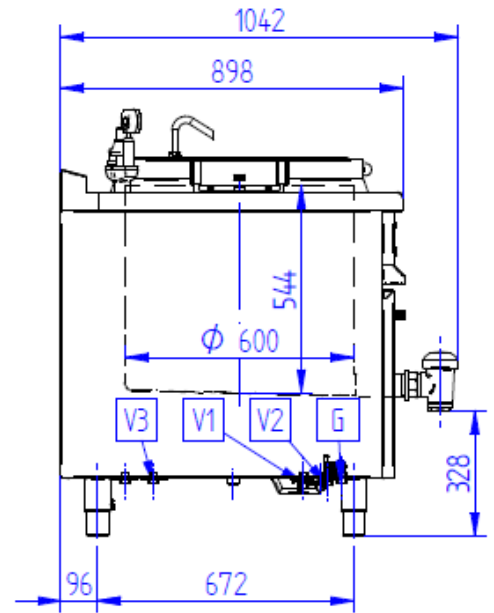
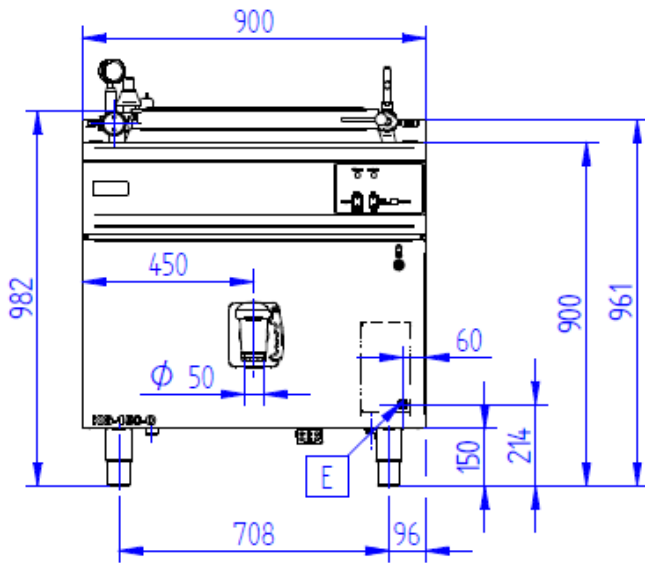
KG-100-O	
V1	Cold water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection
G	Gas connection G3/4

KG-150



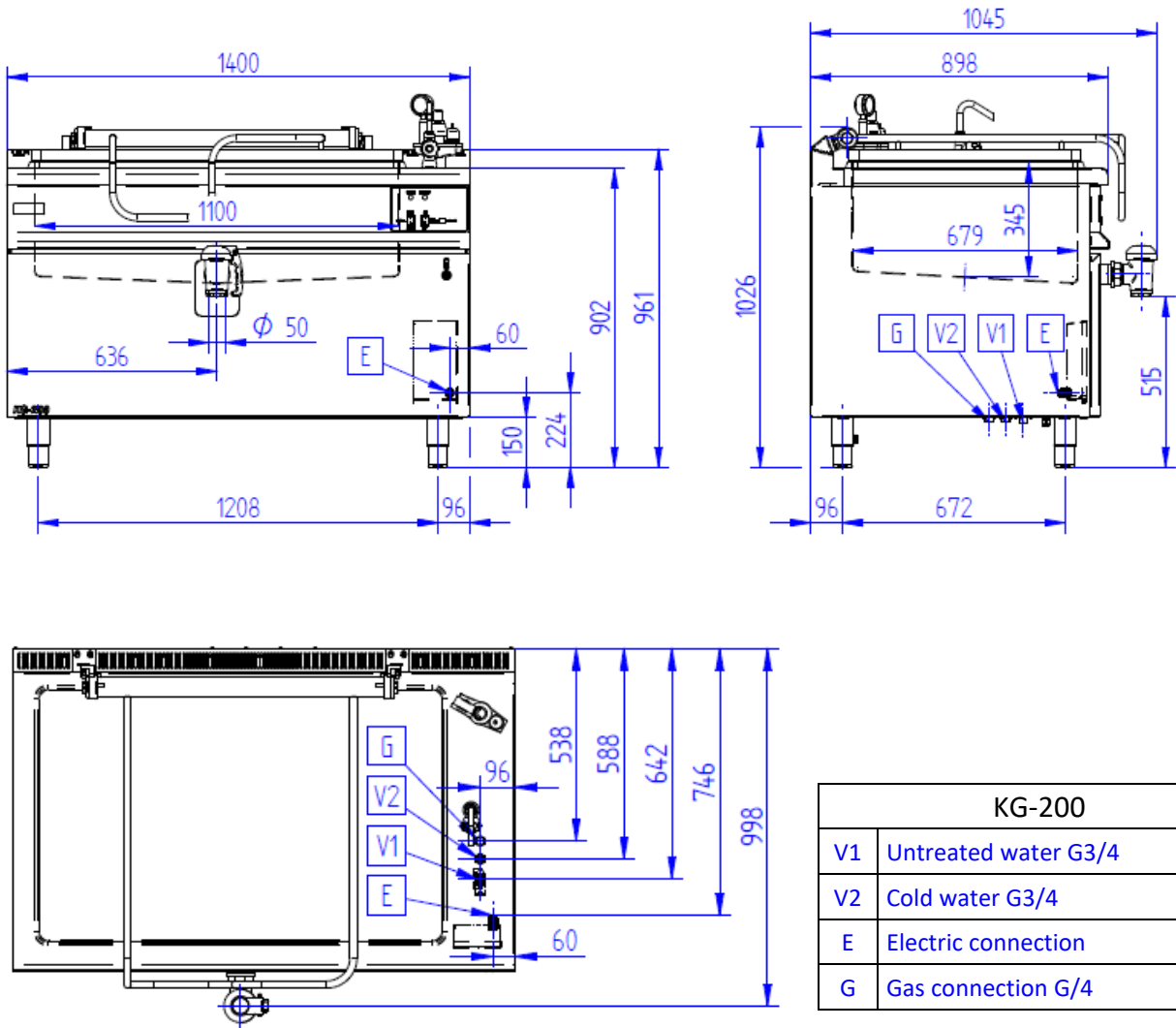
KG-150	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection
G	Gas connection G3/4

KG-150-O



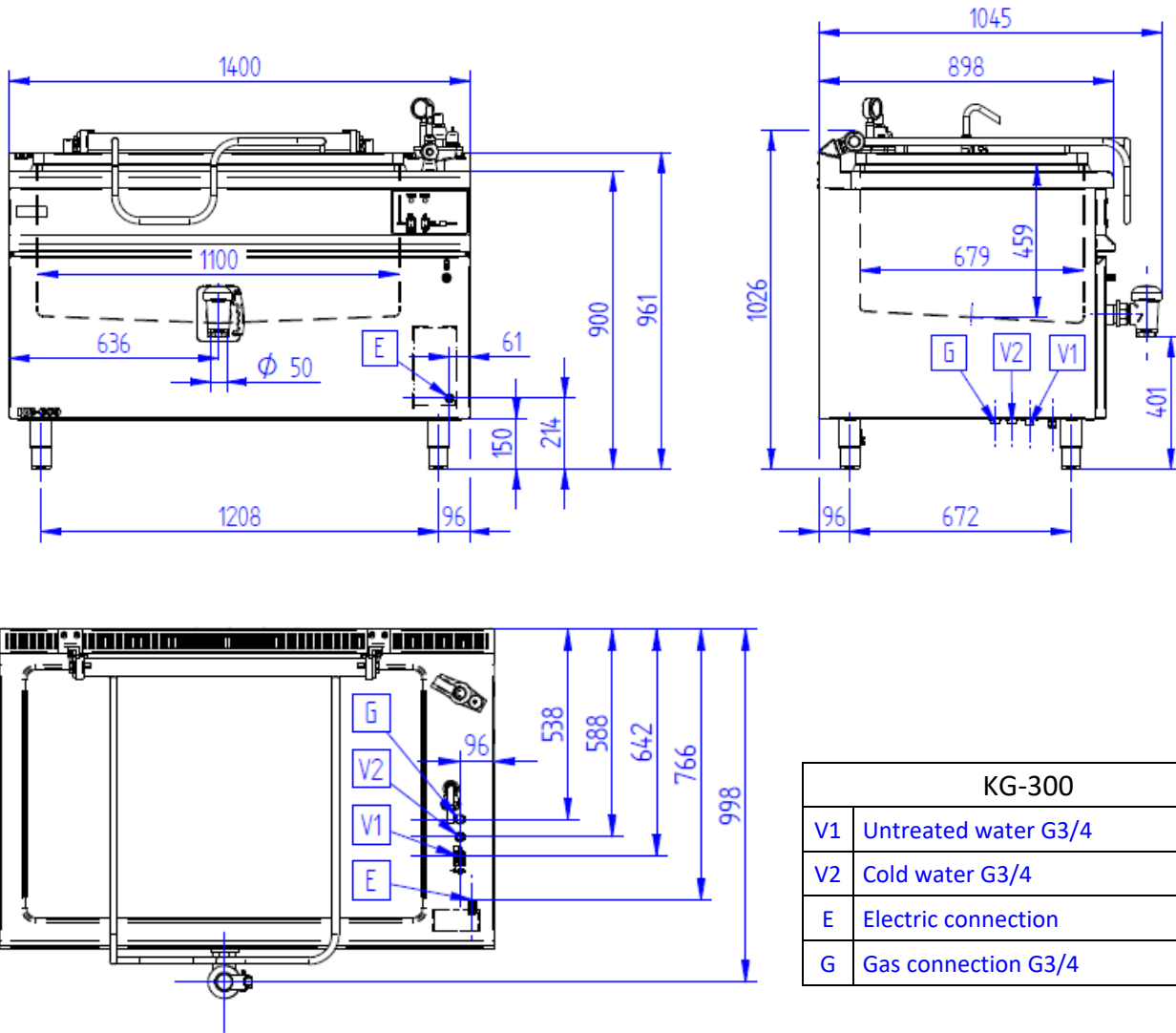
KG-150-O	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection
G	Gas connection G3/4

KG-200



KG-200	
V1	Untreated water G3/4
V2	Cold water G3/4
E	Electric connection
G	Gas connection G/4

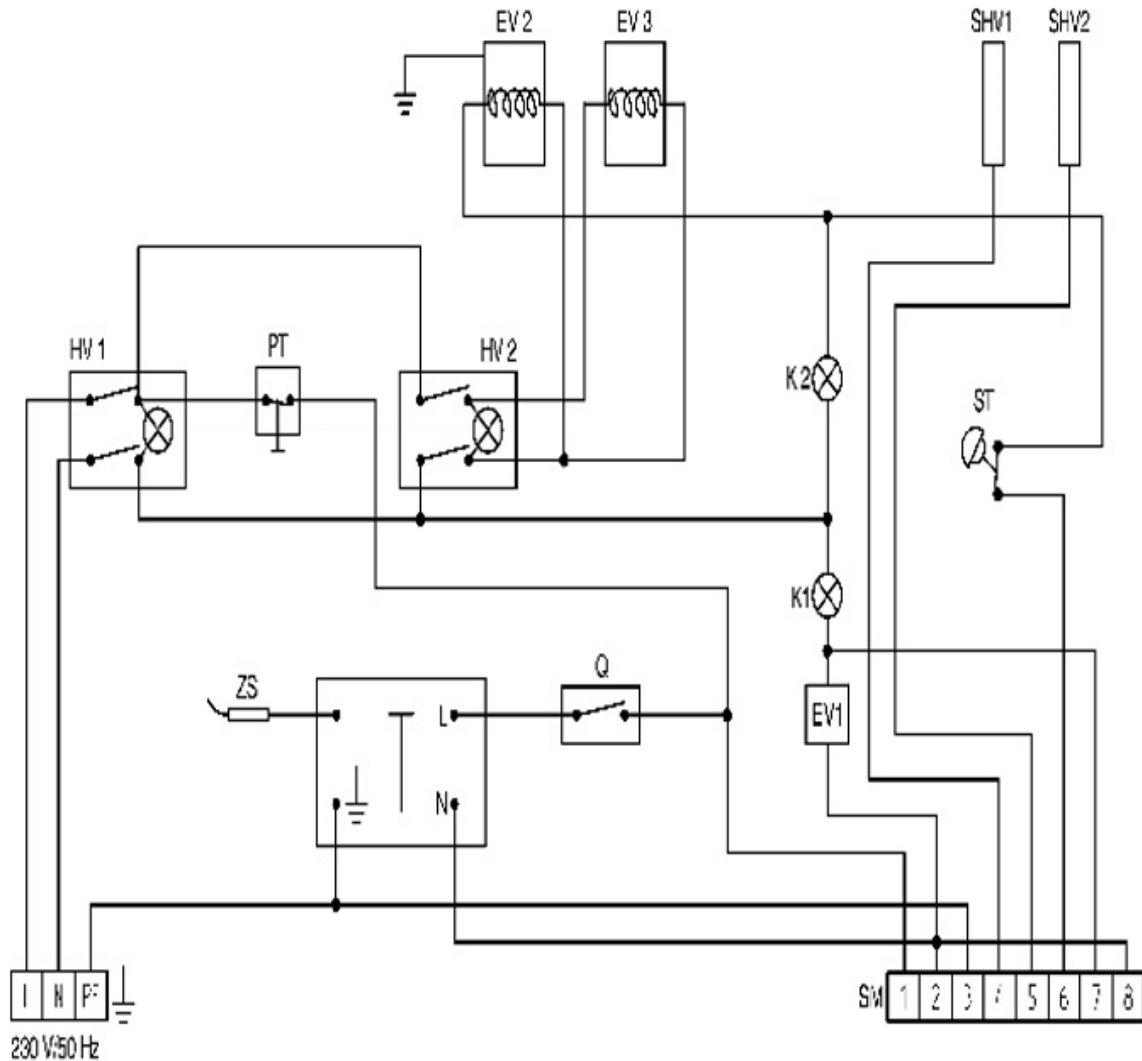
KG-300



KG-300	
V1	Untreated water G3/4
V2	Cold water G3/4
E	Electric connection
G	Gas connection G3/4

12.2. Electrical wiring diagram

KG-785-O, KG-85-O, KG-100-O, KG-150-O, KG-100, KG-150, KG-200, KG-300



Legend:

P-Inlet

SM-Micro Circuit Terminal Block (Control Circuit-Felt Joint)

EV1-Solenoid valve for filling water into the duplicator

EV2-Solenoid valve for letting gas into burners

EV3-Solenoid valve SPORO-FULL power

K1-Water level indicator light in the duplicator

K2-Indicator light for switching on the heating elements

ST-Pressure switch

SVH 1 – Maximum water level sensor

SVH 2 – Minimum water level sensor

HV 1 – Main switch (1-0, green switch) operating status

HV 2 – On/off switch (+-0, green on/off switch) SLOW-FULL power

T-transformer

ZS-Spark plug (porcelain)

O-Transformer Switch

PT-Locking thermostat

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:

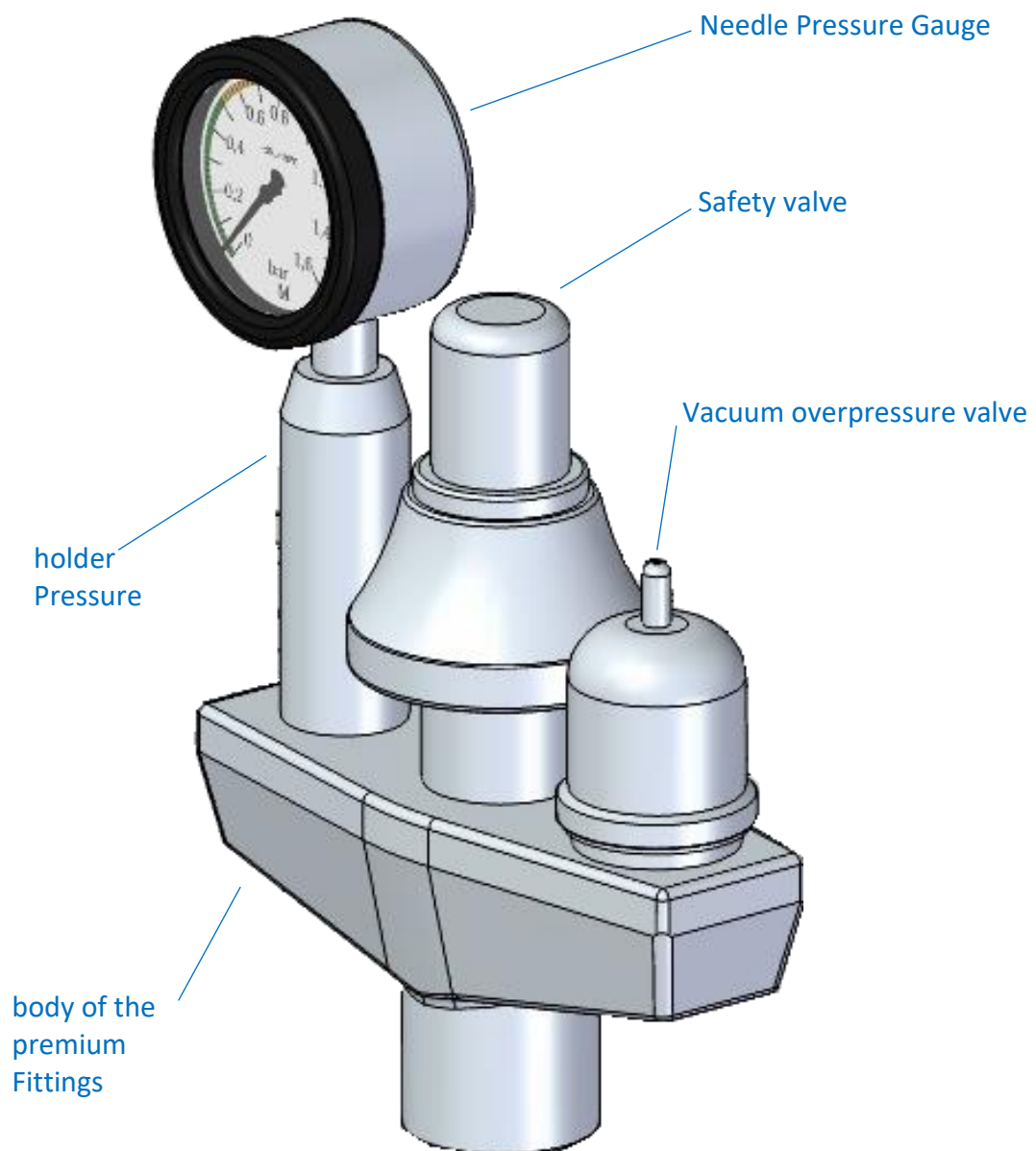
1. Open and close the valve to make sure no additional fluid is flowing from the drain valve.
2. Loosen the lower Allen screw (6), remove the metal ring (5) – be careful not to let the metal ring seal (8) fall out – you can remove the drain valve insert (2) upwards.
3. Clean all parts, **it is imperative 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. Locking Fitting – Assembly



SUPPLIER:

(add supplier contact here)

SERVICE PROVIDER:

(add service contact here)

MANUFACTURER

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