



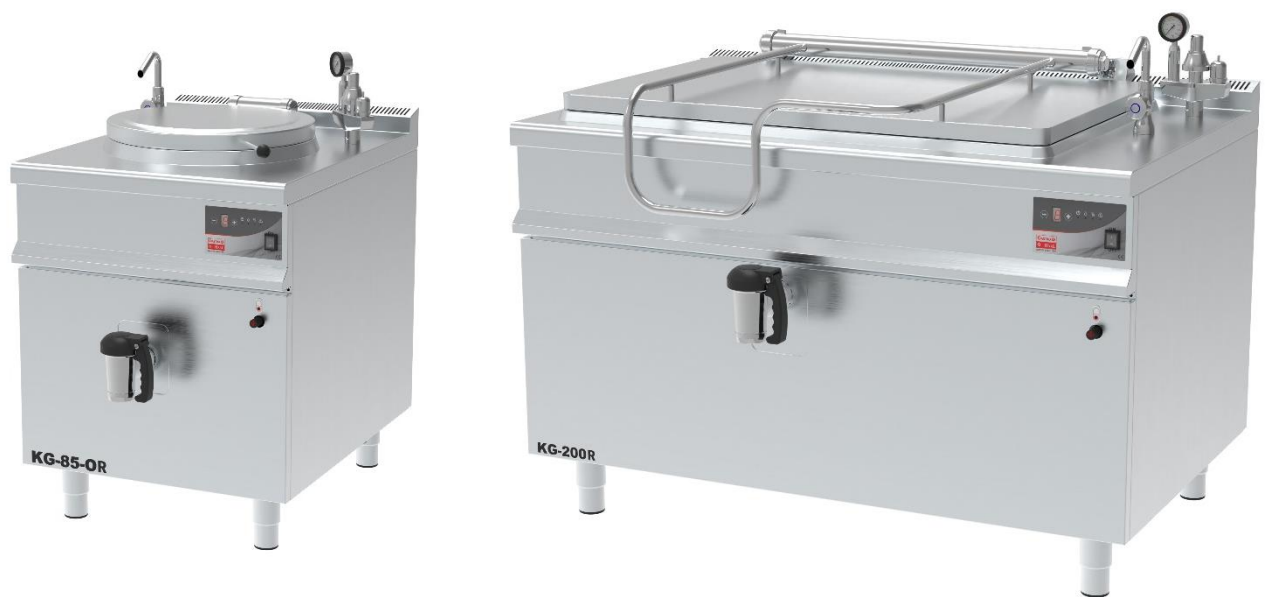
Gastro-Haal

USER MANUAL

for installation and maintenance

BOILING PANS

gas with automatic water refilling
and digital control panel



ROUND DUPLICATOR

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

SQUARE DUPLICATOR

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

7/2024

CE 1299

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

1. General information

Dear user, we thank you that you have decided to purchase our product. Before using the appliance carefully study this user manual so that the appliance can serve to your satisfaction.

2. Use

A gas boiling pan is a basic unit in large-scale kitchens, restaurants, hospitals, factory and school dining halls and military canteens.

It can be used in butchery to process and smoke meat, to preserve fruit, etc.

It is used to cook soups, prepare sauces, meat, pasta, dairy meals without any danger of scorching them, to stew fish, vegetable, mushroom and to heat frozen meals and semi-finished products.

The cooking container of the gas boiling pan KG-100-R, KG-150-R, KG-200-R, KG-300-R is square and thus it fits for cooking, stewing and heating with the use of utensils of the Gastro-norm size type. The boiling pans KG-785-O-R, KG-85-O-R, KG-100-O-R and KG-150-O-R have a round cooking container.

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 liable for defects caused by improper installation and maintenance.

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 gas boiling pan, the right to warranty repair of the !! is lost
The manufacturer will provide a warranty for the gas boiling pan 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-R	KG-85-O-R	KG-100-O-R	KG-100-R	KG-150-O-R
Description	gas boiling pan	gas boiling pan	gas boiling pan	gas boiling pan	gas boiling pan
Front panel	digital with regulator (control unit)	digital with regulator (control unit)	digital with regulator (control unit)	digital with regulator (control unit)	digital with regulator (control unit)
Exterior Dimensions (mm)	700x700x900	700x900x900	900x900x900	900x900x900	900x900x900
Boiler cooking vessel volume (l)	85	85	100	100	150
Duplicator					
Duplicator	round	round	round	square	round
Volume of duplicator (l)	29	29	30	30	35
Water capacity in duplicator (l)	10	10	24	24	26.5
Automatic filling of water in to duplicator	yes	yes	yes	yes	yes
Nominal pressure of duplicator (bar)	0,4				
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	not	not	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-R	KG-85-O-R	KG-100-O-R	KG-100-R	KG-150-O-R
Options for extra fees according of valid Price list					
Thermostatic cooking "T" from 30 to 100 °C	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Round or square steamer	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 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
2x water connections + tap for hot and cold water	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Index of protection IP45	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Chimney	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Sieve in front of outlet valve	free				

Line	900	900	900
Type	KG-150-R	KG-200-R	KG-300-R
Description	gas boiling pan	gas boiling pan	gas boiling pan
Front panel	digital with regulator (control unit)	digital with regulator (control unit)	digital with regulator (control unit)
Exterior Dimensions (mm)	900x900x900	1400x900x900	1400x900x900
Boiler cooking vessel volume (l)	150	200	300
Duplicator			
Duplicator	square	square	square
Volume of duplicator (l)	35	49.5	49.5
Water capacity in duplicator (l)	26.5	33	33
Automatic filling of water in to duplicator	yes	yes	yes
Nominal pressure of duplicator (bar)	0,4	0,4	0,4
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		

Type	KG-150-R	KG-200-R	KG-300-R
Construction, savings, safety			
Pressed top plate for water outfall	yes	not	not
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			
Thermostatic cooking "T" from 30 to 100 °C	yes (extra fee)	yes (extra fee)	yes (extra fee)
Round or square steamer	yes (extra fee)	yes (extra fee)	yes (extra fee)
Vaseline for outlet valve	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)
2x water connections + tap for hot and cold water	yes (extra fee)	yes (extra fee)	yes (extra fee)
Index of protection IP45	yes (extra fee)	yes (extra fee)	yes (extra fee)
Chimney	yes (extra fee)	yes (extra fee)	yes (extra fee)
Sieve in front of outlet valve	free		

5.1. Technical data for natural gas G20 - I2H

Line	700	900	900	900	900	900	900	900
Type	KG-785-O-R	KG-85-O-R	KG-100-O-R	KG-100-R	KG-150-O-R	KG-150-R	KG-200-R	KG-300-R
Heating								
Gas Connection (")	3/4"							
Nominal gas pressure G20 - I2H (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
Max. input (W)	25							
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)	15,5	15,5	17	15	12	15,5	13,5	14
Saving pressure on the nozzle in Mbar (G20)	7,75	7,75	8,5	7,5	6	7,5	6,75	7
Nozzle diameter (G20)	2	2	2	3,2	2	3,2	3	3
Nozzles (pcs)	2	2	2	1	3	2	2	2
Heating time of water in duplicator (min.)	44							
Heating time of water in cooking tank (min.)	45	45	60	60	60	60	90	90

5.2. Technical data for natural gas G31 - I3P

Line	700	900	900	900	900	900	900	900
Type	KG-785-O-R	KG-85-O-R	KG-100-O-R	KG-100-R	KG-150-O-R	KG-150-R	KG-200-R	KG-300-R
Heating								
Gas Connection (")	3/4"							
Nominal gas pressure G31 propane - I3P (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
Max. 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	0.7	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	2.5
Rated Voltage (V)	230 V + PEN 50 Hz TN-S							
Setting excess max. pressure on the nozzle in Mbar (G31)	22	22	25	20	25	20	27	20
Saving pressure on the nozzle in Mbar (G31)	11	11	12,5	10	12,5	10	13,5	10
Nozzle diameter (G31)	1,4	1,4	1,4	2,1	1,4	2,35	2	2,35
Nozzles (pcs)	2	2	2	1	3	2	2	2
Heating time of water in duplicator (min.)	44							
Heating time of water in cooking tank (min.)	45	45	60	60	60	60	90	90

6. Description of the gas boiling pan

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-R, KG-200/300-R) or round (KG-785-O-R, KG-85-O-R, KG-100-O-R, KG-150-O-R).

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 boiler 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

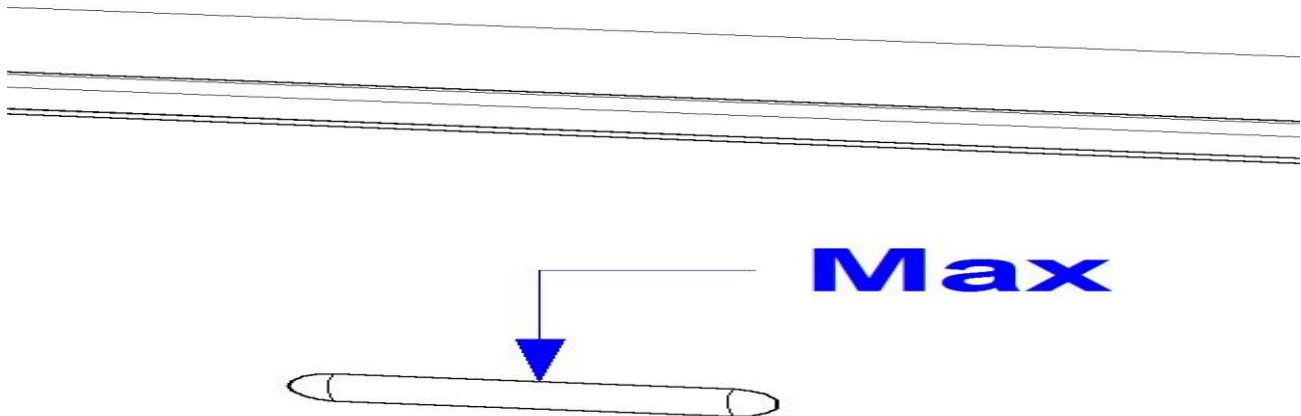
1. The boiler is mounted on a fixed power line.
2. A main switch must be installed between the appliance and the mains, which must be located near the appliance.
3. The voltage in the power grid must match the voltage indicated in the technical table.
4. The connection must be made according to state 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. Operation

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.



Push the power switch to the ON position.

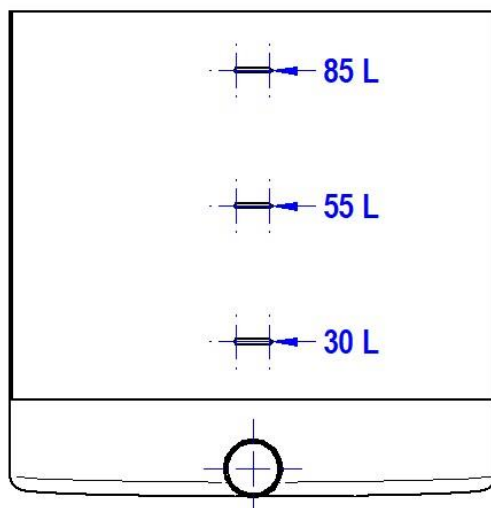
The display shows level "0" and the green signal (live device) is on. If there is not enough water in the duplicator, the control unit activates the filling of water into the double-jacket, this is signaled by the flashing of the blue light. The burner is switched off during filling. Water filling is automatic, controlled by a control unit - REGULATOR. When the amount of water in the duplicator is required, the blue indicator light will stop illuminating. Use the "+" and "-" control knob to set the desired function. Function - level number "1" is ignition of the ignition burner. After filling the duplicator, set the GAS knob from position 0 to the * (ignition) position and push it in and keep it pressed for approx. 15-20 seconds, this action will start the ignition mode of the ignition burner. You can find out when the eternal burner is lit by looking at the ignition indicator (the needle

goes from green to red). Keep the GROTTLER knob pressed until the needle on the ignition indicator goes from green to red. After this operation, set the GAS knob to the 🔥 position (burner-MAIN FLAME). Use the control knob to set the desired burner power. Stage number "2" keeping warm (minimum power), or level number "3" heating (maximum power).

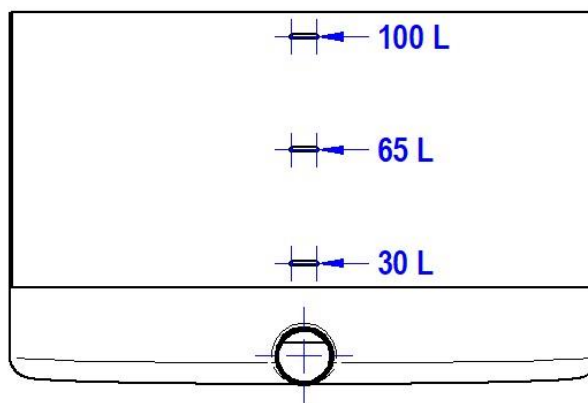
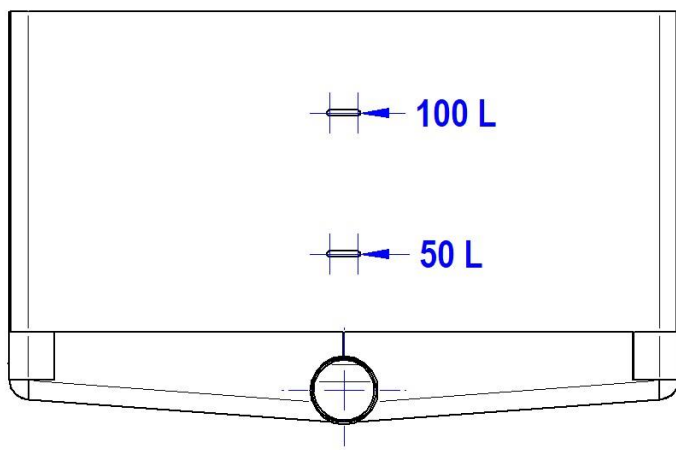
Liters of individual sizes of cooking kettles.

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.

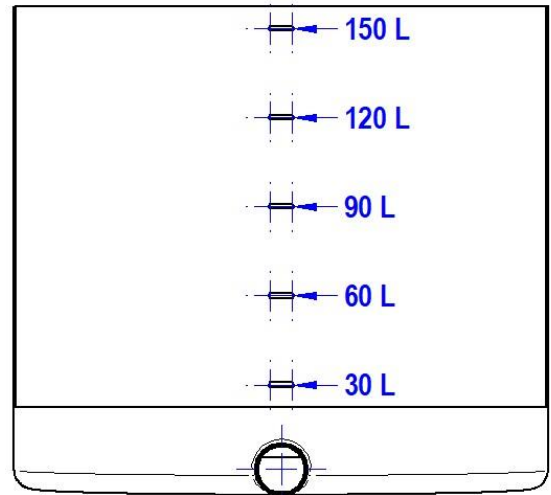
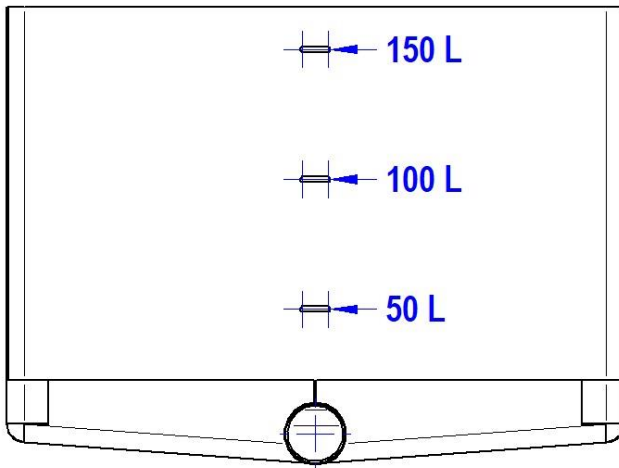
KG-85-O-R



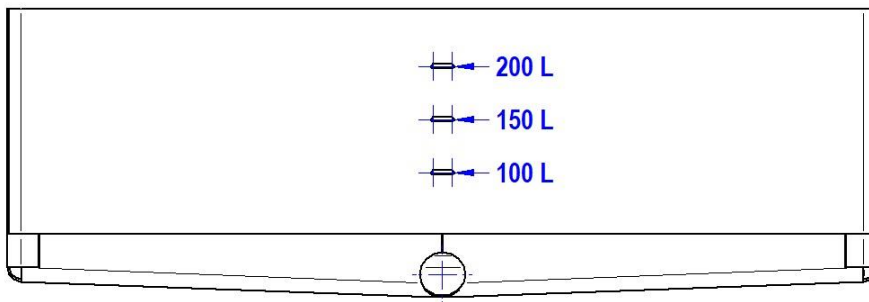
KG-100-R KG-100-O-R



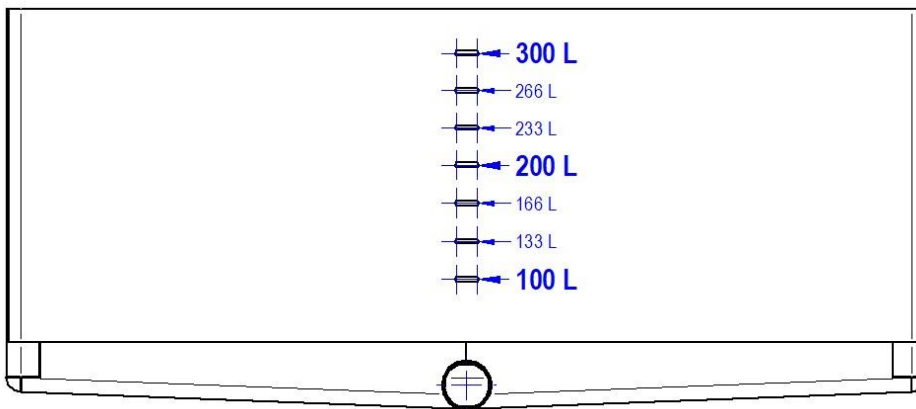
KP-150-R KP-150-O-R



KP-200-R



K-300-R



WARNING!

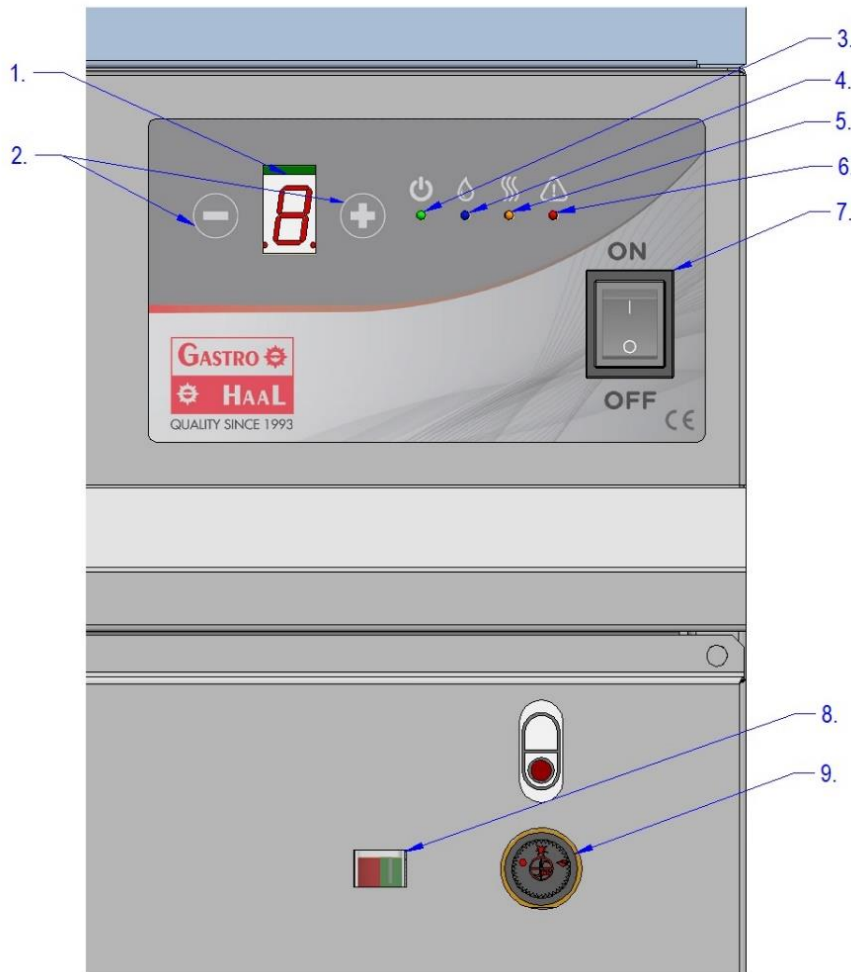
After turning on the heating, it is necessary to monitor the pressure on the safety fitting.

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. Display Unit of Function Setting - Display
2. Function Control Knob
3. Signalling, live equipment
4. Water filling signalling
5. Heating signalling
6. Signalling Service
7. Main switch
8. Ignition – ignition burner signalling
9. GAS, gas valve control button



A gas boiling pan equipped with a control unit also brings you other advantages, in addition to automatic operation. It provides new possibilities such as:

- Extending the service life of the equipment by alerting to regular maintenance: By neglecting the maintenance of the equipment by the operating staff, mainly due to ignorance or workload, the necessary care for the equipment is not provided to the required and necessary extent. This causes the lifespan of each device to be naturally shortened. However, the new regulator warns the operator that maintenance needs to be carried out.
- Internal diagnostics, fault detection and reporting, easy service: The controller observes the components of which the system is composed and automatically detects and signals an error in the event of a fault. From the signal, the service technician immediately recognizes where a potential problem is and can solve it very quickly.

- Increased safety: If a power failure occurs during the cooking process or the use of the gas boiling pan, the controller ensures that the device does not automatically start the cooking process again after reconnecting to electricity, thus increasing safety even if someone forgets to switch off the device. Simply, the indicator light only signals the fact that the device is electrically powered, but it is not cooking.
- Faster cooking work thanks to easier operation
- very easy to clean

8.1. Error message (ERROR) faults and solutions.

Error code	Error description	Possible cause	Troubleshooting
E1	System Overheating	Safety thermostat activated	Contact Service
E2	Duplicator has no water	Weak or no water pressure	Check the main water shut-off, contact service
E3	Pressure switch malfunction	The pressure switch switches at too short intervals of time	Contact Service
E4	Water level sensor malfunction	Reversely installed water sensors	Contact Service
E5	Regular maintenance	The system has reached the service interval	Contact Service
E6	Duplicator protection	Leaking pressure from duplicator	Contact Service
Flashing SERVICE signalling		Regular maintenance of the device is required	Contact Service
Audible signalling SERVICE		Acute need for regular maintenance of the equipment	Contact Service

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 also 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.

Depending on 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 boiler 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 boiler and shut off the main gas supply

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

Before the first use, the boiler 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:

- a) 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. Boiler location

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

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

WARNING!

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

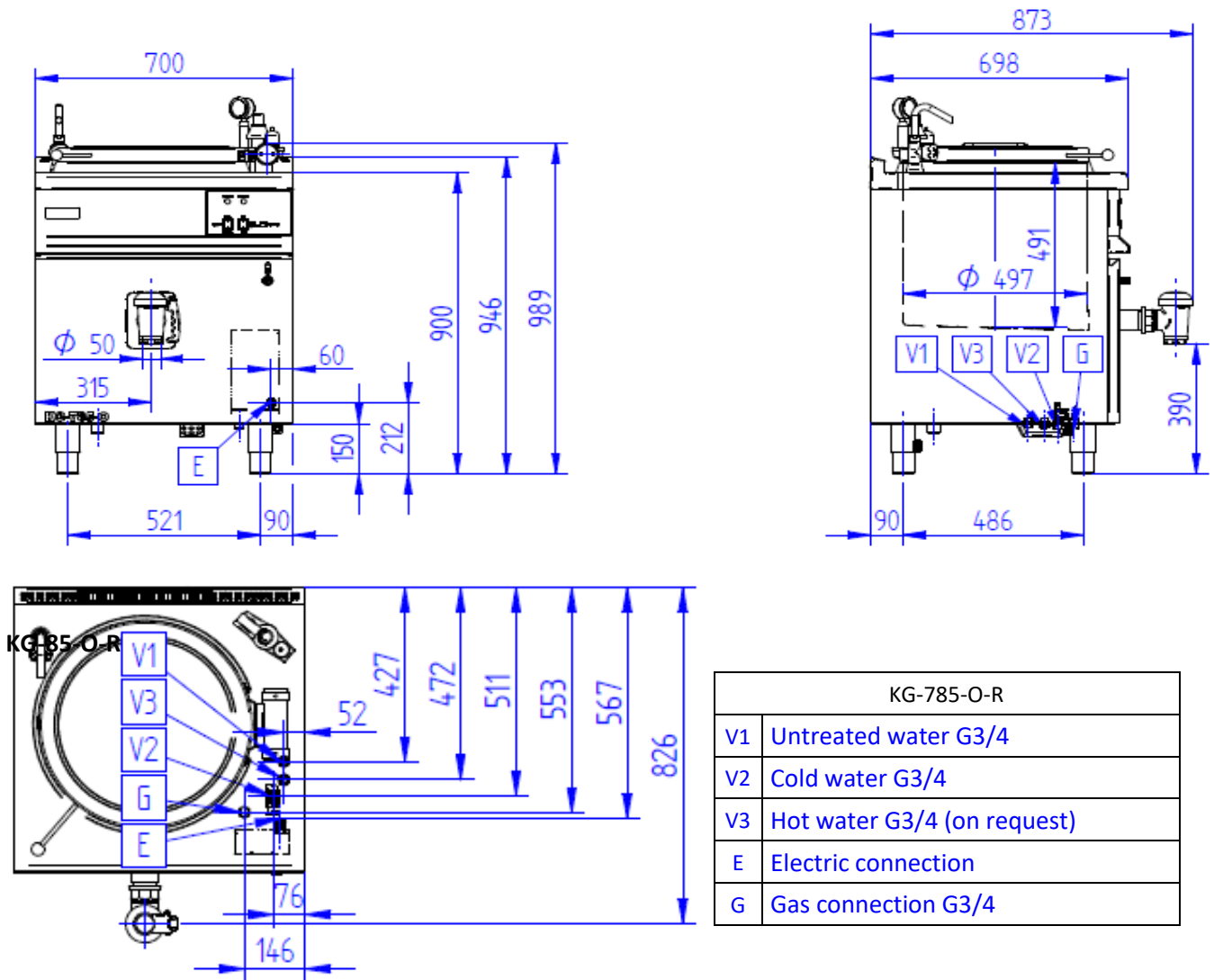
The completeness of the delivery consists of the device itself, instructions for use, certificate of quality and completeness of the product, warranty card and complaint protocol and risk analysis.

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.

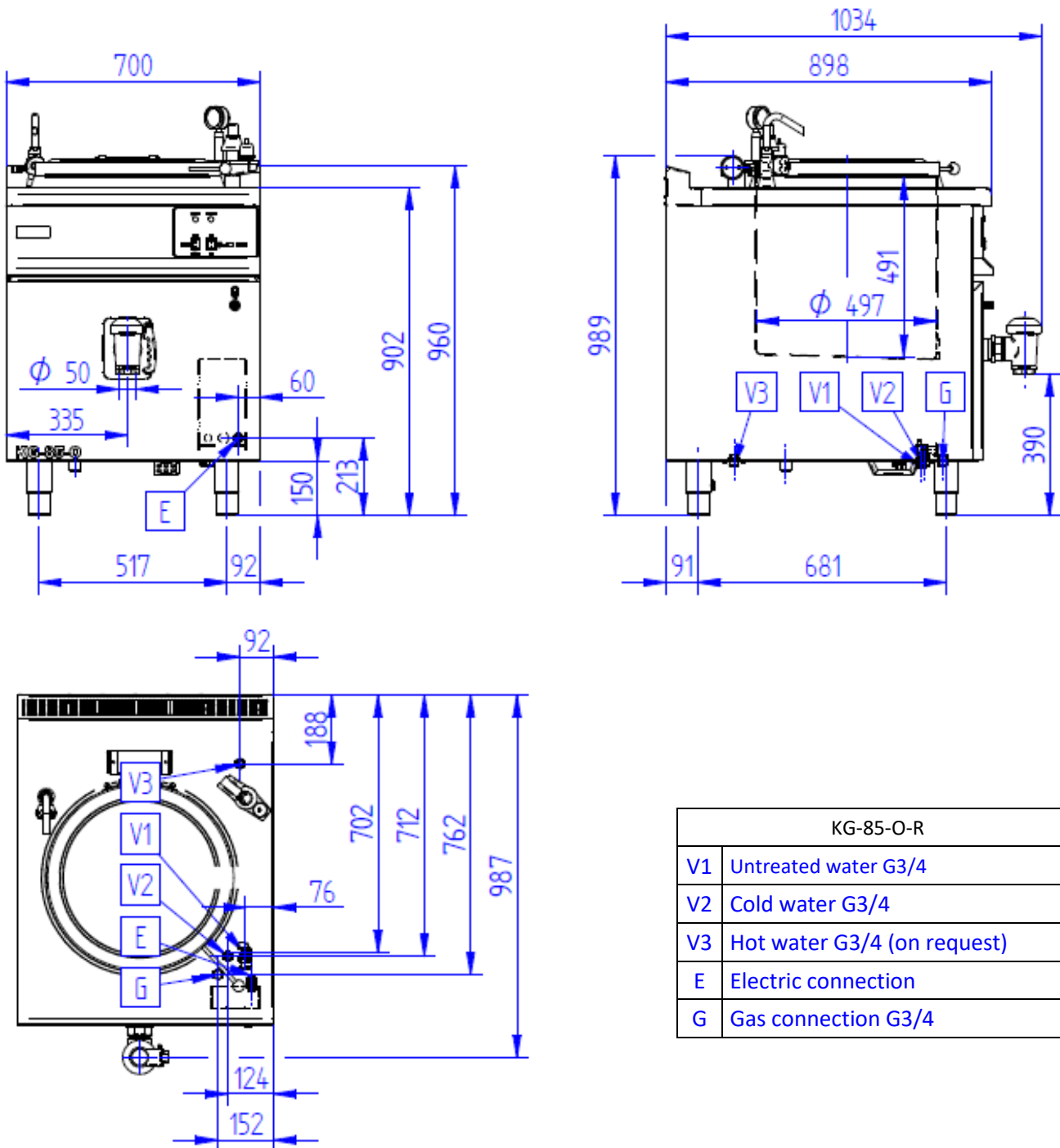
12. Attachments

12.1. Connection dimensions

KG-785-O-R

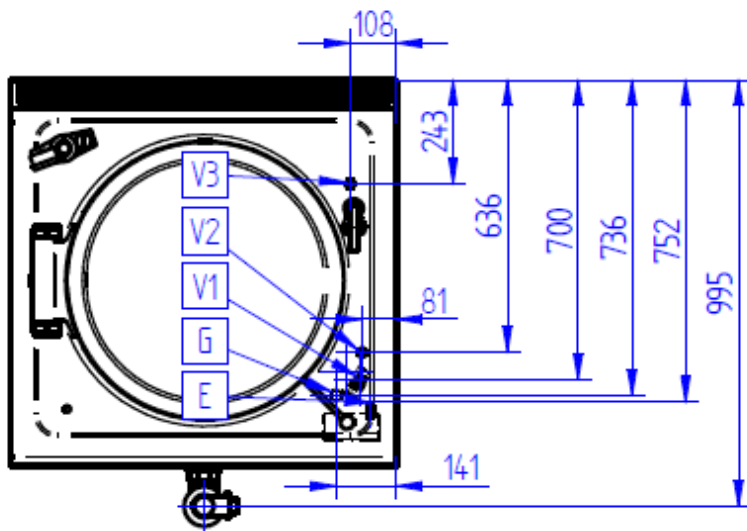
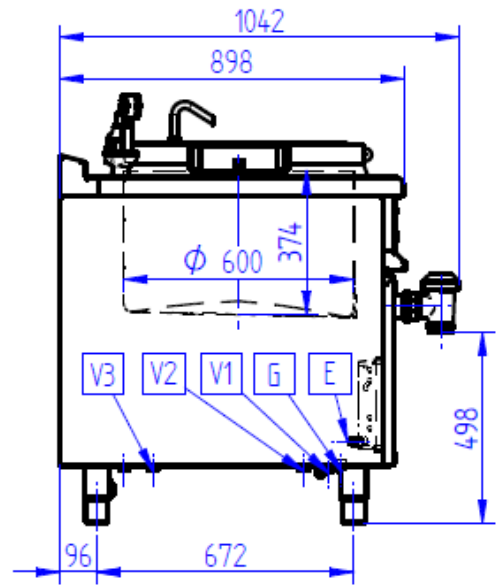
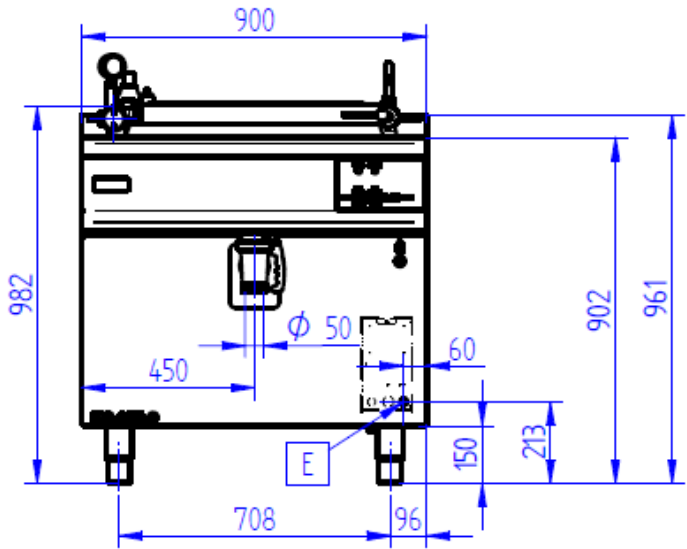


KG-85-O-R



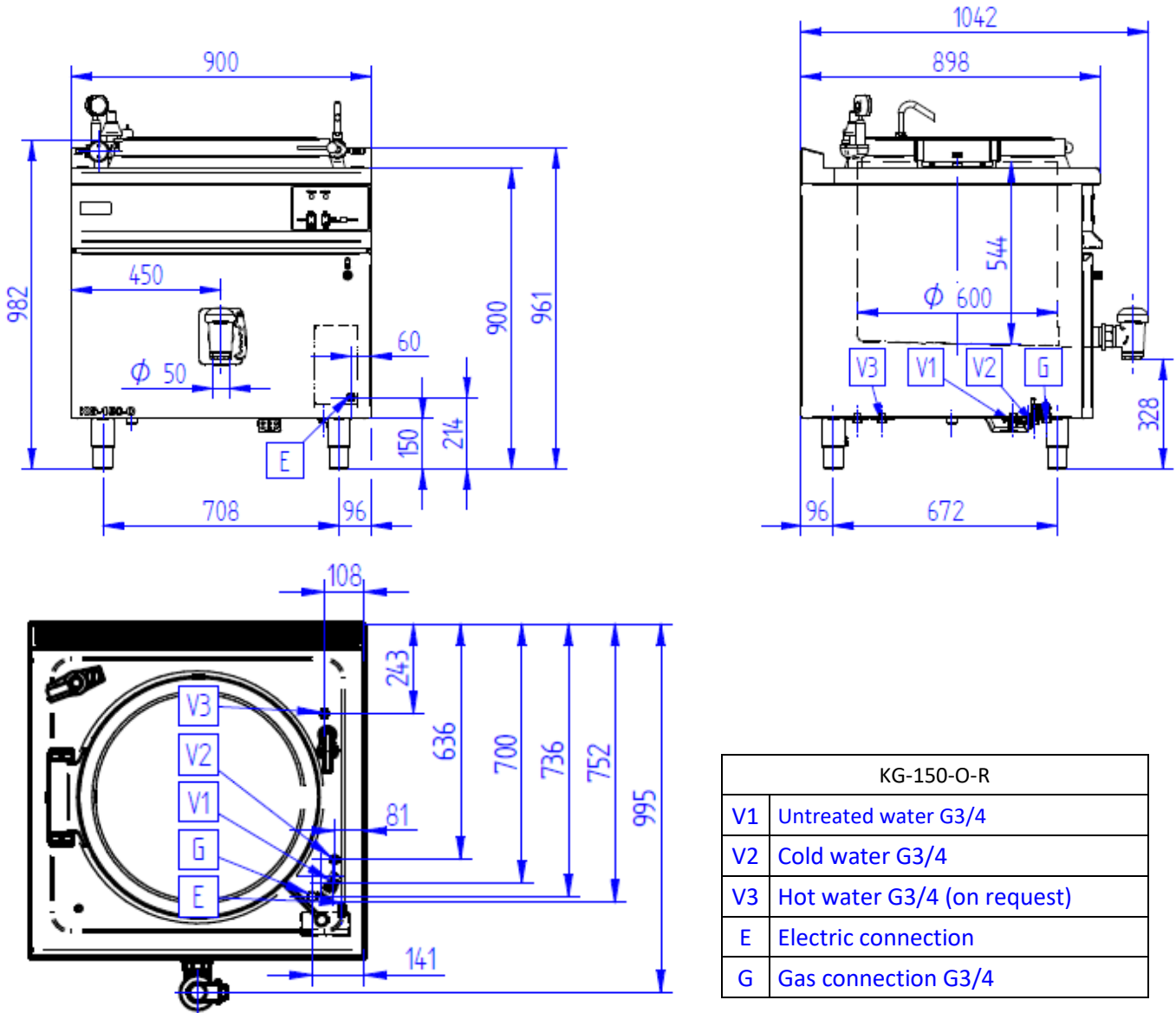
KG-85-O-R	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection
G	Gas connection G3/4

KG-100-O-R



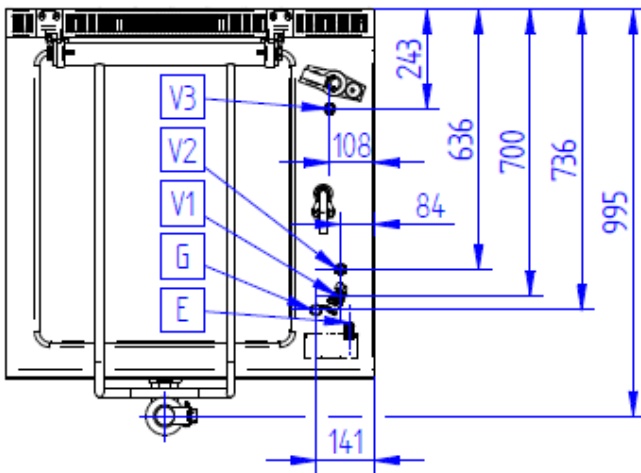
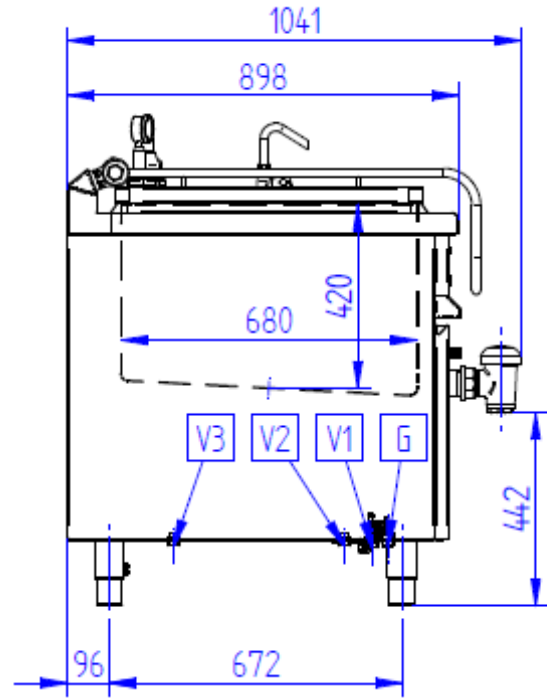
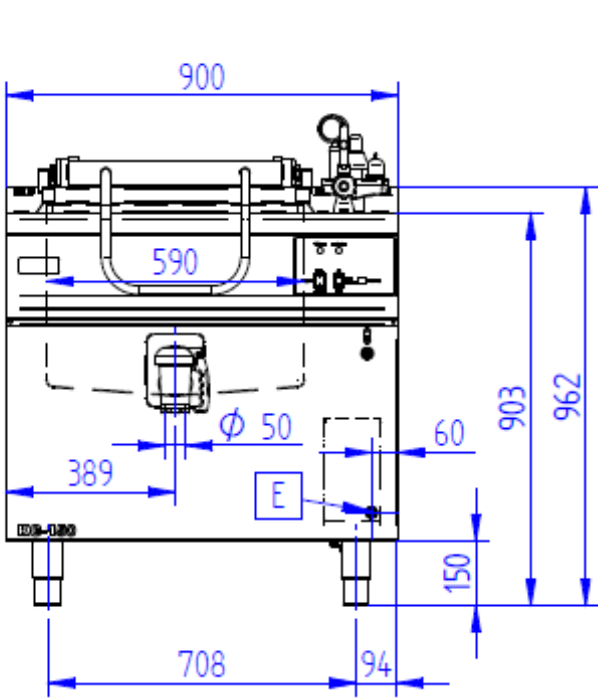
KG-100-O-R	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection
G	Gas connection G3/4

KG-150-O-R



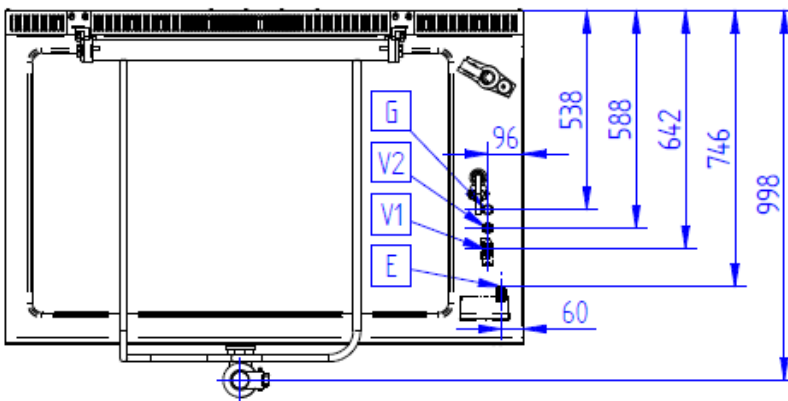
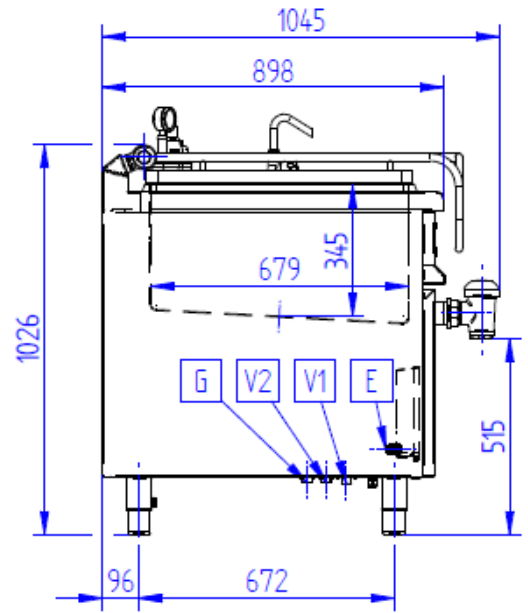
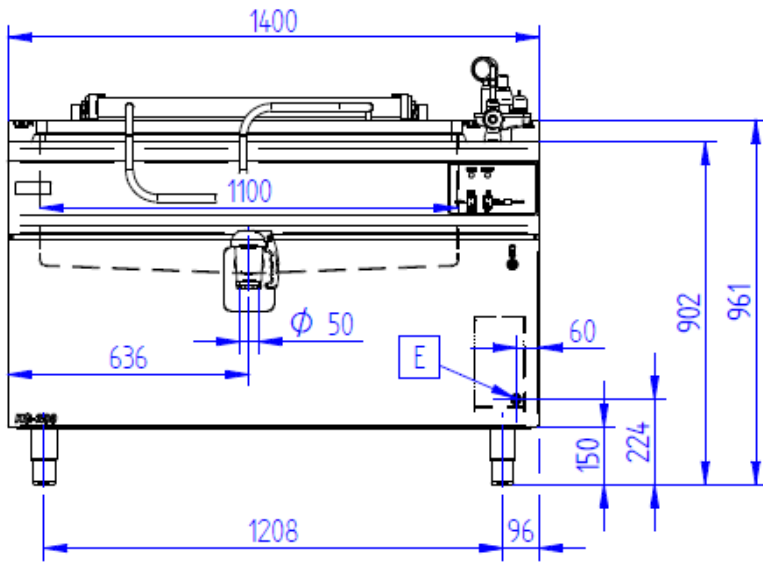
KG-150-O-R	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection
G	Gas connection G3/4

KG-150-R



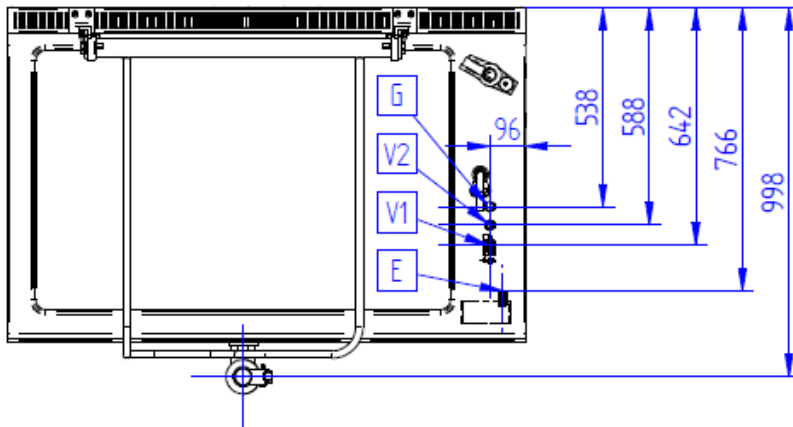
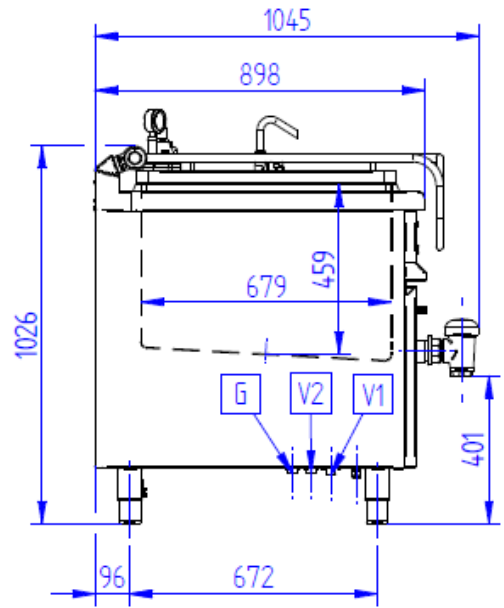
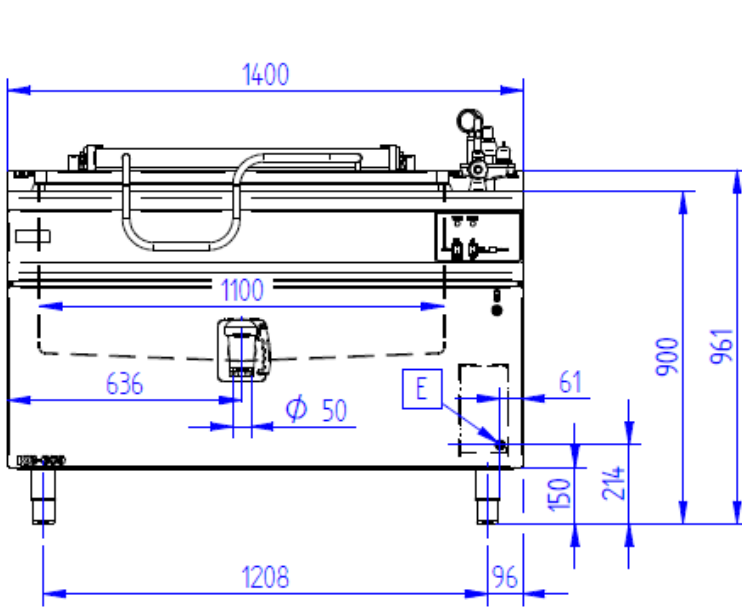
KG-150-R	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection
G	Gas connection G3/4

KG-200-R



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

KG-300-R

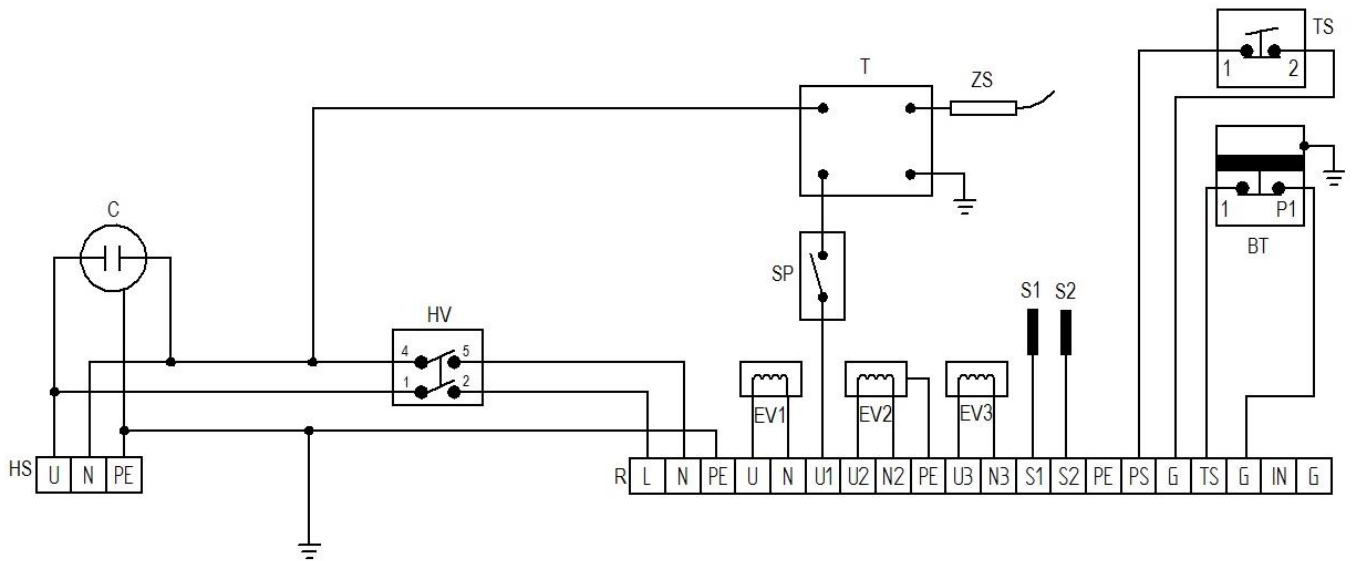


KG-300-R	
V1	Untreated water G3/4
V2	Cold water G3/4
E	Electric connection
G	Gas connection G3/4

12.2. Electrical wiring diagram

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

KG-100-R, KG-150-R, KG-200-R, KG-300-R, KG-400-R, KG-500-R



Legend:

HS-Main Terminal Block 230 V

R-Control Unit (Controller)

HV-Main Switch

EV1-Solenoid valve for filling water into the duplicator

EV2-Solenoid valve for letting gas into burners

EV3-Solenoid valve SPORO-FULL power

S1-Maximum water level sensor

S2-Low water level sensor

BT-Safety thermostat

S-Switch

TS-Pressure switch

T-transformer

ZS-Spark plug (porcelain)

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:

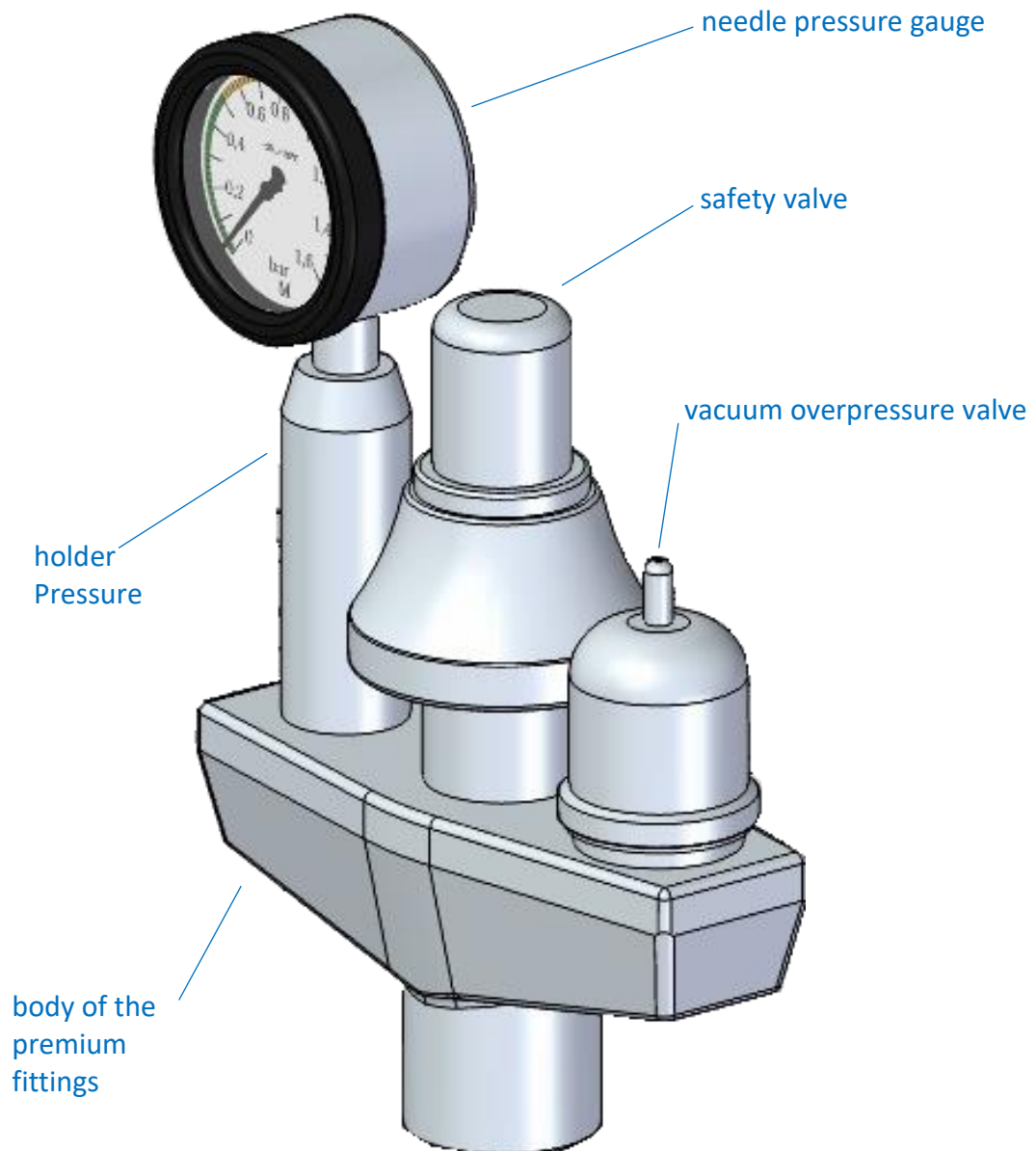
1. Open and close the valve to make sure no additional fluid is flowing from the drain valve.
2. Loosen the lower Allen screw (6), remove the metal ring (5) – be careful not to let the metal ring seal (8) fall out – you can remove the drain valve insert (2) upwards.
3. Clean all parts, **it is imperative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

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