



Gastro-Haal

USER MANUAL

for installation and maintenance

TILTING BRATT PANS

gas with filling of water

with a cast iron bottom of tank

PP-750 C, PP-980 C, PP-9120 C



7/2024

CE 1299

Content

1. General information	3
2. Use	3
3. Safety regulations.....	3
4. Legal declaration	3
5. Technical data	5
6. Description of the gas tilting bratt pan	7
7. Assembly.....	7
8. Service.....	8
9. Commissioning of the device	8
<i>9.1 Turning on the Eternal Flame.....</i>	<i>9</i>
<i>9.2. Switching on the main burner.....</i>	<i>9</i>
<i>9.3 Turning Off the Device</i>	<i>9</i>
<i>9.4 Setting (regulating) the temperature.....</i>	<i>9</i>
10. Turning off the device	10
<i>10.1. Emptying the cooking pot</i>	<i>10</i>
11. Safety features	10
12. Safety Instructions	11
13. Maintenance and cleaning of equipment	11
14. Attachments.....	12
<i>14.1. Connection dimensions</i>	<i>12</i>
<i>14.2. Electrical wiring diagram</i>	<i>15</i>

The contact details of the supplier and the service provider can be found on page 16.

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 tilting bratt pan is designed for preparing various types of dishes and dishes. Food is prepared by heat treatment - frying in oil, stewing in water. The gas tilting bratt 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.

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 using the cooking boiler 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
Type	PP-750 C	PP-980 C	PP-9120 C
Description	gas tilting bratt pan	gas tilting bratt pan	gas tilting bratt pan
Front panel	classic analogy	classic analogy	classic analogy
Bottom of cooking tank	stainless steel	stainless steel	stainless steel
External dimensions (mm)	800x700x900	900x900x900	1200x900x900
Dimensions of cooking tank (mm)	700x435x158	800x600x190	1100x600x210
Total volume of cooking tank (l)	50,1 l	94,6 l	147,3 l
Usable volume up to the height drain of the cooking tank (l)	42,6 l	82,3 l	130,2 l
Usable volume of the cooking tank (max. line) (l)	37,4 l	75,2 l	120 l
Heating			
Gas connection (")	3/4"	3/4"	3/4"
Gas tube burners	6 tubes burner	6 tubes burner	10 tubes burner
Input (kW)	10,9	18	20,4
Input in SAVING mode (kW)	7,3	14	15
Nominal voltage (V)	230	230	230
Nominal electric power (kW)	0,025	0,025	0,025
Nominal current (A)	0,5	0,5	0,5
Gas consumption G20 - I2H (m ³ /h)	1,09	1,8	2,04
Gas consumption G31 propane - I3P (m ³ /h)	0,42	0,70	0,79
Gas consumption G31 propane - I3P (kg/hod)	0,85	1,41	1,59
Nozzle diameter (G20) (mm)	2,6	3,5	3
Nozzle diameter (G31) (mm)	2	2	2
Gas inlet pressure (G-20) (kPa)	1,55 kPa	1,4 kPa	1,3 kPa
Nominal gas pressure (G20) (kPa)	2 kPa	2 kPa	2 kPa
Nominal gas pressure (G31) (kPa)	3,7 kPa	3,7 kPa	3,7 kPa
Gas pressure on max. nozzle in nominal input (G20) (kPa)	1,55 kPa	1,4 kPa	1,3 kPa
Gas pressure on max. nozzle in nominal input (G31) (kPa)	1,8 kPa	2 kPa	2 kPa
Gas pressure in SAVING mode (G20) (kPa)	0,85 kPa	0,85 kPa	0,85 kPa
Gas pressure in SAVING mode (G31) (kPa)	0,8 kPa	1 kPa	1 kPa
Gas pressure on nozzle at slow power input (G31) (kPa)	0,8 kPa	1 kPa	1 kPa
Thermostat range (°C)	50 - 250 °C	50 - 250 °C	50 - 250 °C
Possible cooking temperature (°C)	50 - 250 °C	50 - 250 °C	50 - 250 °C
Water, protection			
Cold water connection (")	3/4		
Index of protection	IP 41		

Filling the tap water with the button	yes		
Construction, savings, safety			
Tap for cold water	yes	yes	yes
Double insulation on cables and wires (silicone protection)	yes	yes	yes
Rounded edges without danger corners and protrusions	yes	yes	yes
Adjustable feet	yes	yes	yes
Weight(kg)	100	150	180
Options for extra fees according of valid Price list			
Square steamer	yes (extra fee)	yes (extra fee)	yes (extra fee)
Info			
G20 - I2H = natural gas			
G31 propane - I3P = propane			

6. Description of the gas tilting 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 can be tipped out manually using the rotary wheel located on the right side of the device. The frame of the device is self-supporting and is mounted on four adjustable legs.

The device is also equipped with a working and safety thermostat, which is located under the front cover of the device in an electrical box mounted on the supporting frame of the device. On the supporting frame of the device in the back there is a limit micro switch that controls the disconnection of the device from the electrical source or gas when the container is tipped out. The gas tilting bratt pan is equipped with a powerful burner located in the combustion chamber under the working container. This burner is controlled by a solenoid gas valve located at the bottom of the device.

7. Assembly

Installation is carried out only by an employee of the service organization. Service is also provided by the seller or an installation organization authorized to install gas equipment. The device can also be mounted in a block unit. If the appliance is placed near kitchen counters 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. We recommend placing the device under the hood.

The gas tilting 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 the adjustable feet.
- Use an Allen key to remove the swivel wheel for tipping the container
- Under the front cover of the gas tilting bratt pan 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!
- After connecting the gas tilting 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. 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 done using a 3/4" thread. The gas tilting 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!!** At the bottom of the device (skeleton) there is a protective clamp, which is used to connect the lifeless metal parts of the kitchen equipment. The importance of this terminal is that the wire that we connect to it ensures that all metal devices are brought to the same potential.
- The connection can only be made by a qualified professional according to the applicable standards and regulations of the electrical wiring diagram.

8. Service

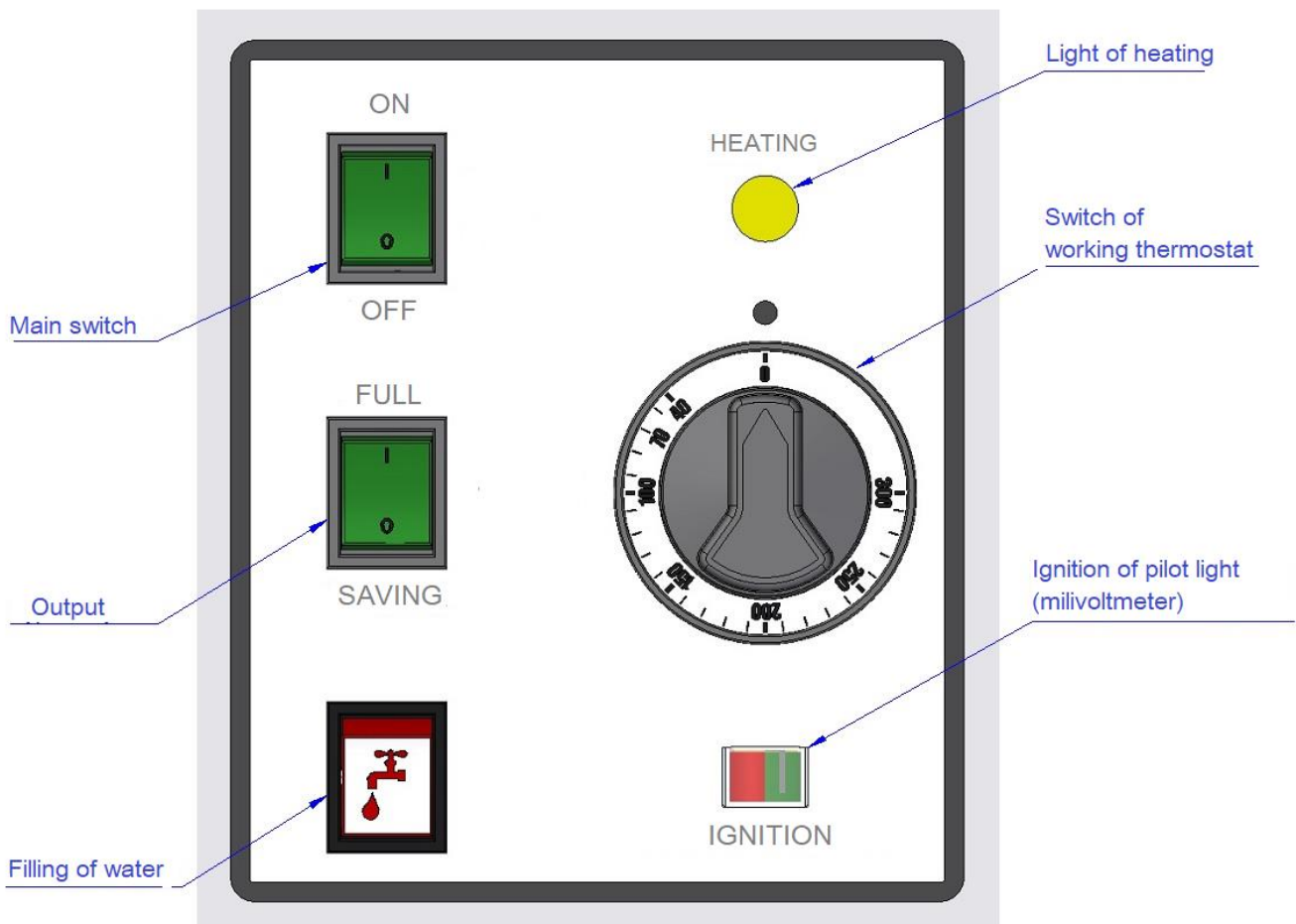
Improper handling is dangerous. The manufacturer is not liable for material damage if it occurred during improper handling (during commissioning of the device or during operation). The operator is obliged to thoroughly familiarize the operating personnel, as well as those who work with the device only occasionally, with these instructions. The gas tilting bratt pan must be used under constant supervision. The device may only be used for the purposes for which it is intended. Various other uses are prohibited as they may cause danger.

Keep the manual carefully, but make it accessible to the operator.

9. Commissioning of the device

IT IS NECESSARY TO OPEN THE MAIN GAS SHUT-OFF AND THE MAIN ELECTRICAL SWITCH, WHICH ARE LOCATED OUTSIDE THE GAS TILTING BRATT PAN.

To turn on the device, it is necessary to switch the MAIN SWITCH from the "OFF-OFF" position to the "ON-ON" position. This on/off switch is equipped with an indicator light. An illuminated indicator light indicates that the device is energized. Open the lid on the gas tilting bratt pan, by turning on the switch marked "H2O filling tap" we can allow the appropriate amount of water into the container. **The device does not monitor the water level! In the event of a leak and consequent damage to the device, the device is NOT covered by the warranty!**



WARNING!

Do not switch on the gas tilting bratt pan if there is no water/oil in the container, this will reduce the life of the appliance **(this may cause the gas tilting bratt pan container to overheat and curl!)**

9.1 Turning on the Eternal Flame

We can check the burning of the eternal flame by using the circular hole on the front cover. 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 starts the ignition mode of the ignition burner. We can find out when the eternal burner is lit by looking at the ignition indicator (IGNITION, the needle goes from green to red). Keep the GAS knob pressed until the needle on the ignition indicator changes from green to red.



9.2. Switching on the main burner

The successful ignition of the eternal burner is followed by the ignition of the main burner. Put the main burner into operation by setting the GAS knob to the 🔥 position (burner-MAIN FLAME). Now the burner works according to the power switch setting. To warm up, 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.

9.3 Turning Off the Device

We switch the main switch marked as "MAIN SWITCH" from the "ON-ON" position to the "OFF-OFF" position, which disconnects the control circuit of the device. This is also indicated by the green indicator light on the control panel. Disconnecting the device from electrical voltage can be done through a switch with a minimum contact distance of 3 mm, which is located on the wall near the device.

9.4 Setting (regulating) the temperature

Maintaining the temperature at the set value is automatic, provided by the working thermostat. By turning the thermostat control knob clockwise to the desired value, the device is put into operation, the marked values are given in degrees °C. The HEATING indicator light will illuminate. When the desired temperature in the cooking pot is reached, the indicator light will turn off.

CAUTION: The working thermostat has a certain switching tolerance. Therefore, when warming up, we recommend setting a value 50 °C lower than the desired value and setting the desired temperature after heating. The actual heating, cooking and baking time depends on the type and amount of food cooked in the container.

10. Turning off the device

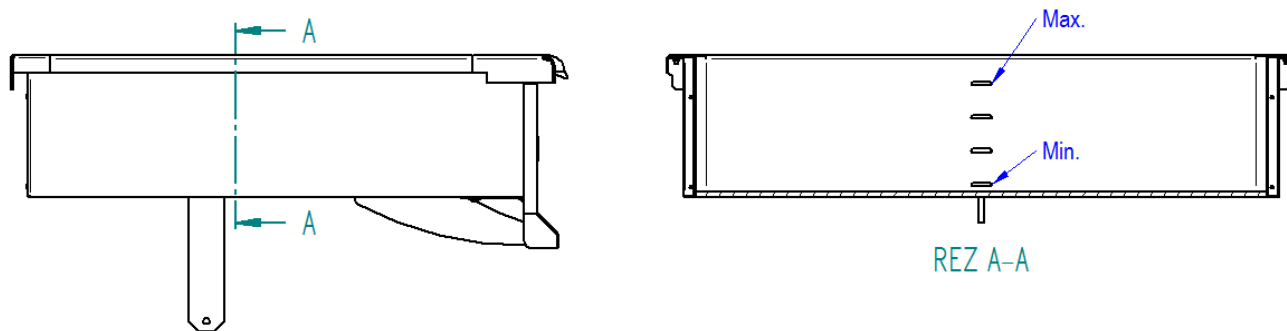
The MAIN SWITCH is switched from the "on-ON" position to the "off-OFF" position, which cuts off the power supply. An extinguishing green indicator light indicates that the appliance is disconnected from the mains. The throttle knob must be turned to the "0" position.

10.1. Emptying the cooking pot

Emptying the cooking pot can only be done when the appliance is switched off.

The cooking pot is emptied by the manual rotary wheel located on the right side of the appliance. Turning this wheel clockwise will start to tilt the container, turning it counterclockwise will return the container to its original horizontal position. The direction is also marked visually, with directional arrows. **The MAXIMUM and MINIMUM fill levels of the container are indicated by a line on the back wall of the container. The manufacturer recommends having the bottom of the container covered with at least 5 mm of a continuous layer of oil. If the filling height does not reach the minimum level, uneven heat distribution may occur and thus permanent deformation of the bottom of the brewing pot. Cooling the heated bottom of the tub directly (with cold water) is strictly prohibited for safety and permanent deformation of the bottom of the brewtub. The filling height above the maximum level is also strictly prohibited for safety reasons (possibility of boiling).**

IN THE EVENT OF FAILURE TO COMPLY WITH THE ABOVE CONDITIONS, THE CUSTOMER LOSES THE RIGHT TO WARRANTY SERVICE.



11. Safety features

The gas tilting bratt pan includes as a safety feature:

- **End micro switch** - if the gas tilting bratt pan is not in the working position (the gas tilting bratt pan is tilted), the micro switch will disable the heating elements and water filling.
- **Safety thermostat**

The desired temperature is regulated by a working thermostat, which can be set to a temperature ranging from 50 °C to 300 °C.

12. Safety Instructions

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

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

13. Maintenance and cleaning of equipment

Before cleaning and maintenance, it is necessary to turn off the gas tilting bratt pan from the mains. It is forbidden to clean the gas tilting bratt pan with splashing water!

After the end of the day's operation, the gas tilting 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, which can cause corrosion of the stainless steel material, should be avoided. 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.

Stainless steel can also rust due to the ingress of metal impurities through the water supply, chlorine levels in domestic 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!

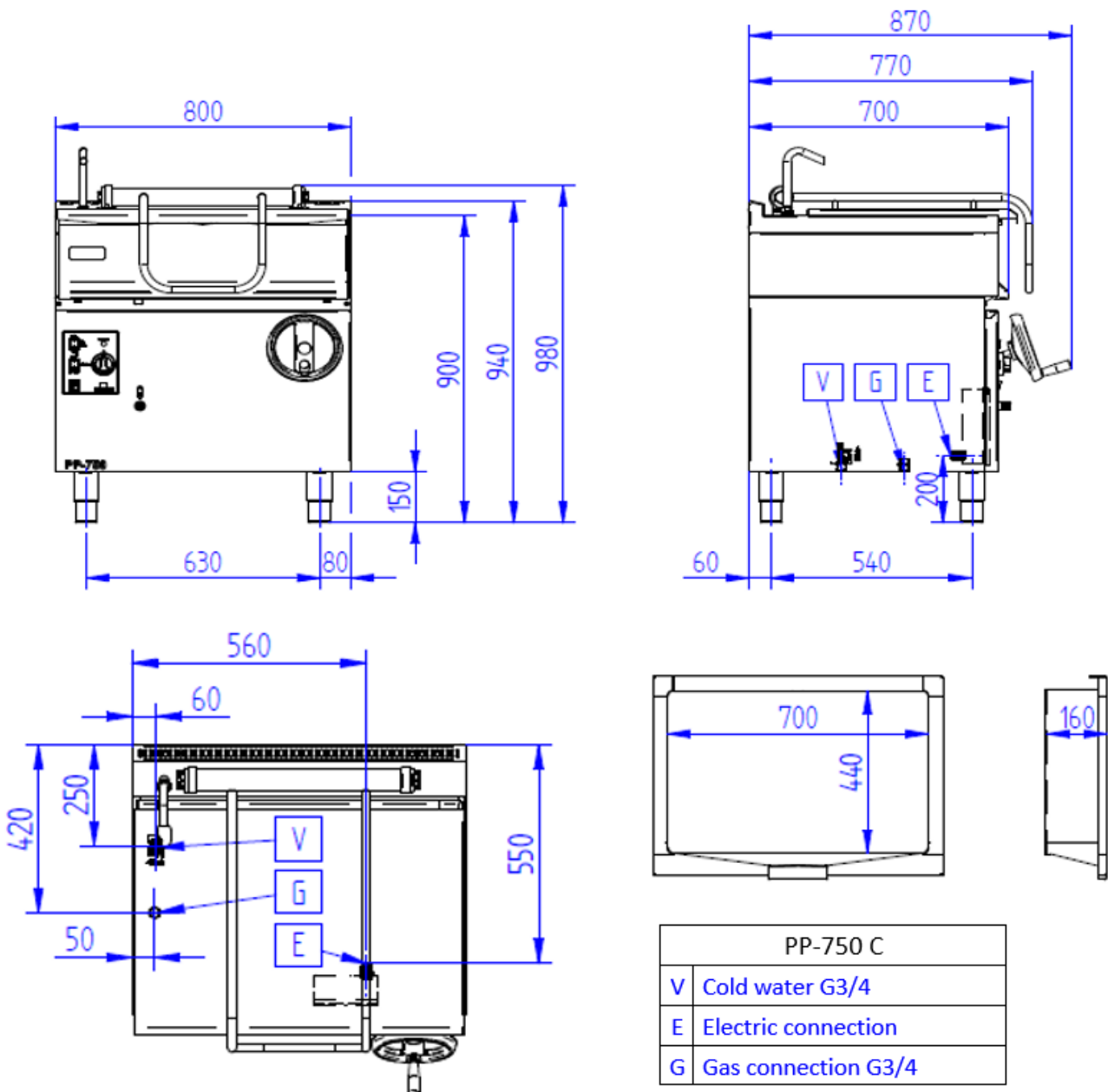
When the gas tilting bratt pan is out of operation for a long time, we recommend coating the cooking pot with one oil!!

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.

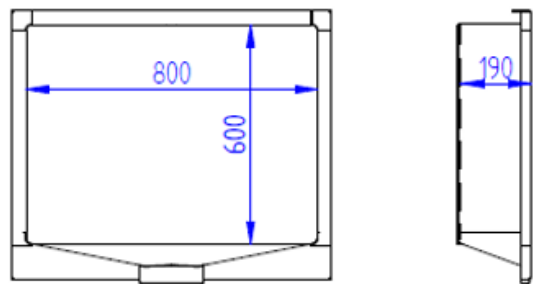
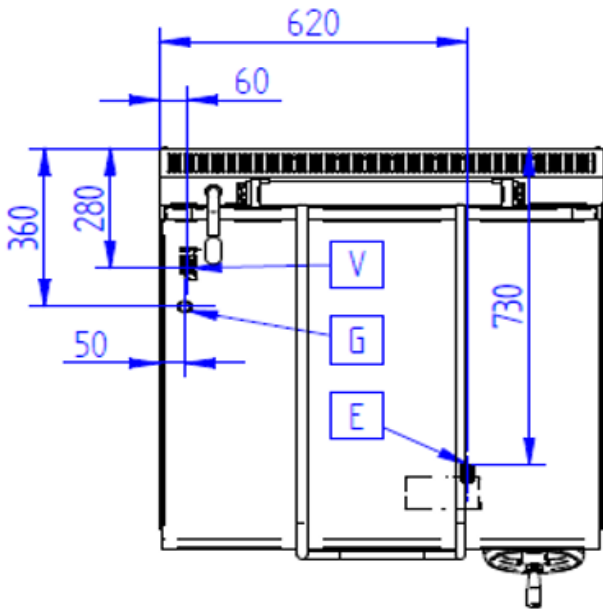
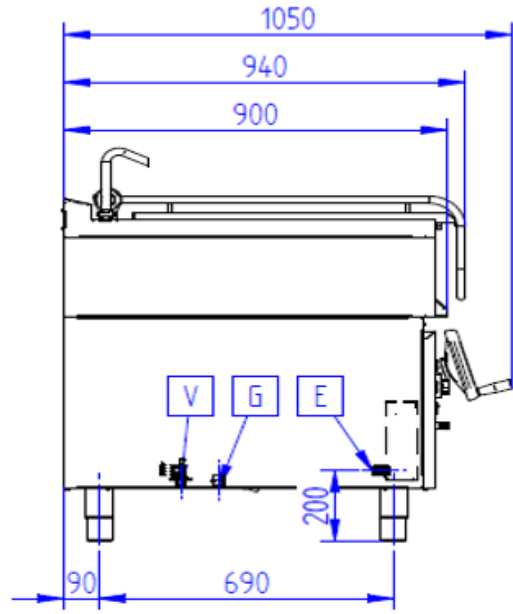
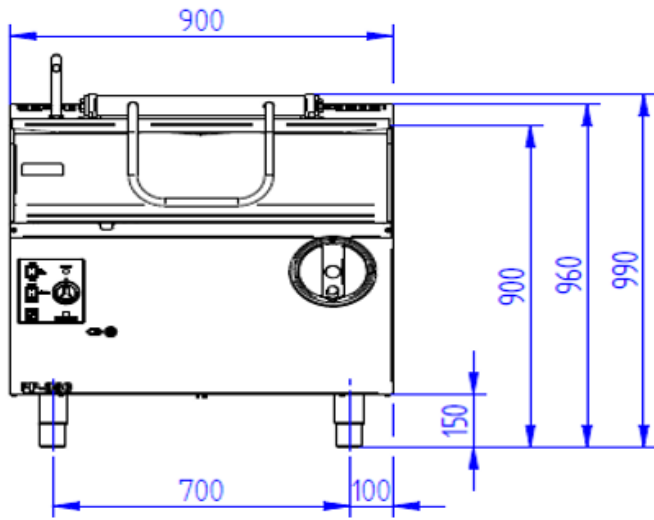
14. Attachments

14.1. Connection dimensions

PP-750 C

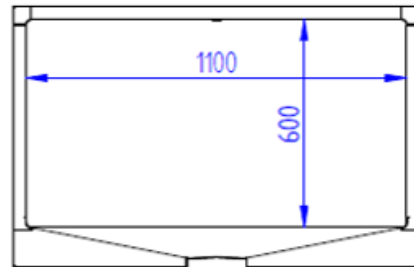
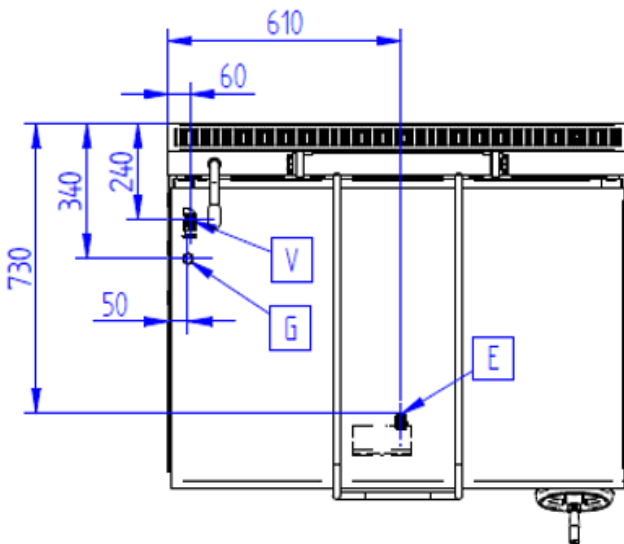
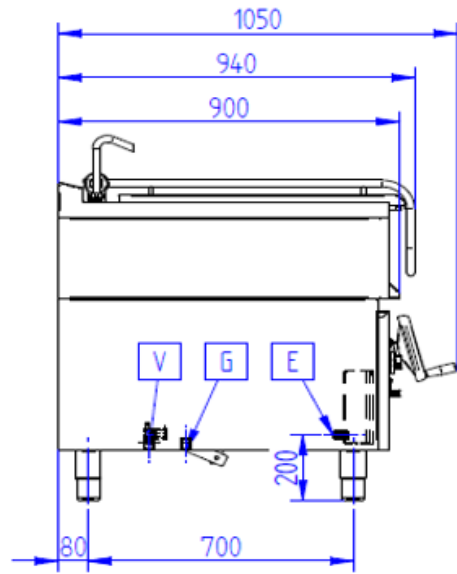
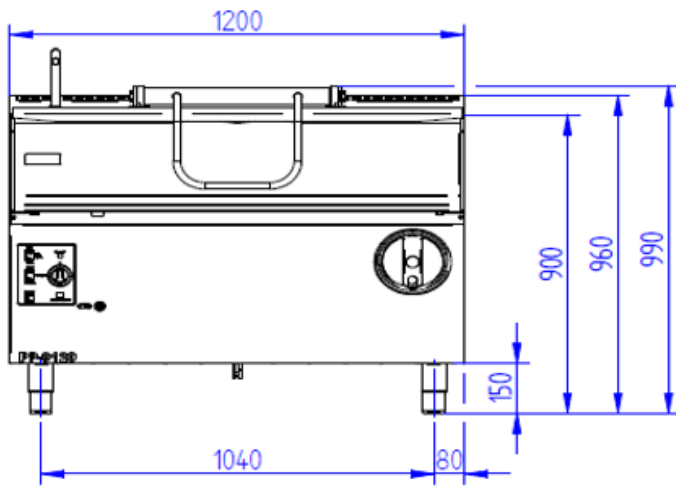


PP-980 C



PP-980 C	
V	Cold water G3/4
E	Electric connection
G	Gas connection G3/4

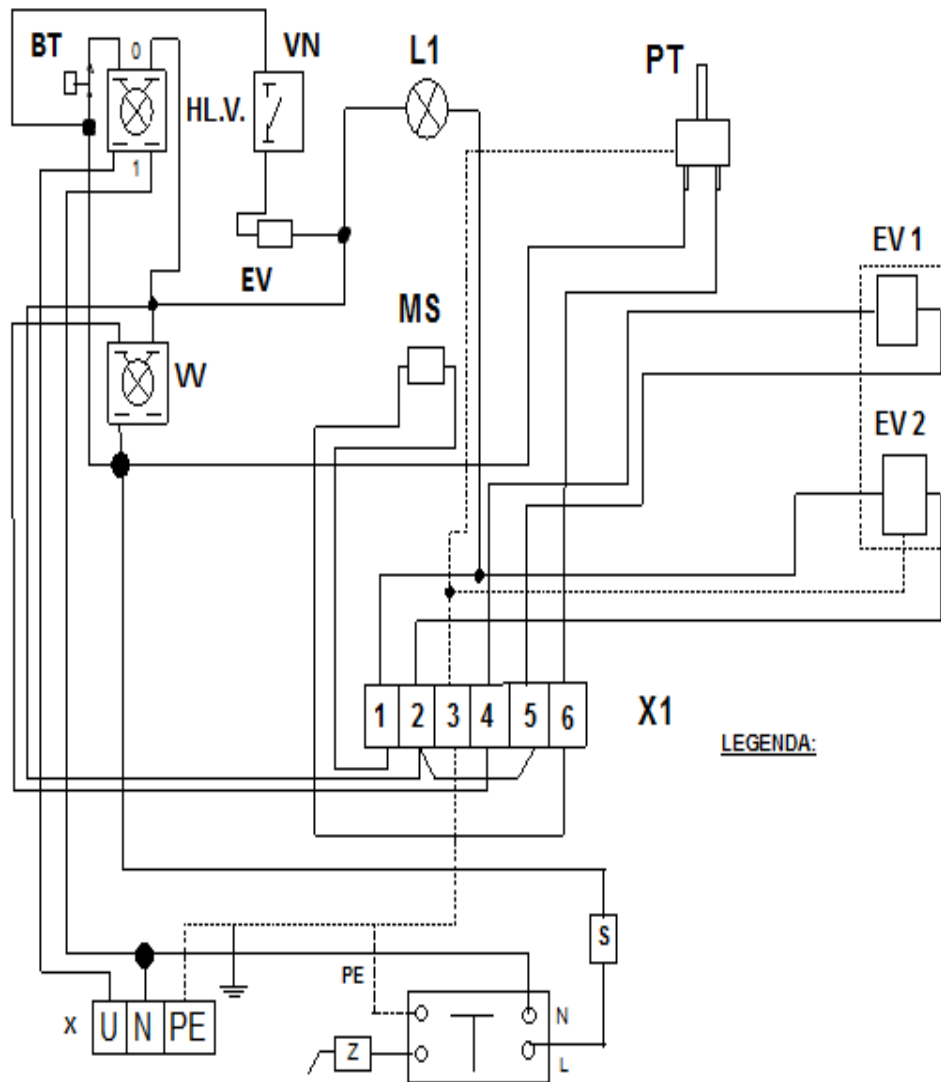
PP-9120 C



PP-9120 C	
V	Cold water G3/4
E	Electric connection
G	Gas connection G3/4

14.2. Electrical wiring diagram

PP-750-C, PP-980-C, PP-9120-C



LEGENDA:

Legend:

- HL.V-Main Switch
- VV-Optional on/off switch
- X-Main Terminal Block
- X1-Connecting Terminal Block
- PT-Work thermostat
- BT-Safety thermostat
- L1-Heating indicator light (green)
- MS-Micro Switch
- EV1/EV52-Gas Valve Connection Coils
- T-Trafo
- Z-Spark Plug
- S-Transformer switch
- HV - Water Supply Switch
- EV-El. solenoid valve

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
Company ID: 31435076 VAT ID: 2020413659 VAT ID: SK2020413659

gastro@gastrohaal.sk
www.gastrohaal.sk