



# Gastro-Haal

## USER MANUAL

for installation and maintenance

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### STOCK POT RANGES

electric

STE-6H



7/2024

CE 1299

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The contact details of the supplier and service provider can be found on page 8.

## 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

The electric stock pot range is used for cooking in establishments and catering establishments.

## 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.**

**Operating the electric stock pot range, the instructions for use and operation must be studied in detail. In the event of improper use and operation of the electric stock pot range, the right to warranty repair of the !! will be lost**

**The company will provide a warranty for the stove with a static oven according to the enclosed "Warranty Card".**

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

### **Warning!**

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

## 5. Technical data

Type	<b>STE-6H</b>
Description	electric stock pot range
External dimensions (mm)	450x480x360
Electric heating plates (pc)	407x407
<b>Heating</b>	
Nominal input (kW)	6
Nominal voltage (V)	400
Nominal current (A)	11
<b>Protection</b>	
Index of protection	IP 41
<b>Construction, savings, safety</b>	
Rounded edges without danger corners and protrusions	yes
Adjustable feet	yes
Weight (kg)	40

## 6. Description of electric stock pot range

The STE-6 electric stock pot range consists of an all-stainless steel cabinet that is equipped with four adjustable legs. The cooking part consists of a top plate with a circular electric hob, controlled from the front by a four-position power control switch, a knob and an indicator light that signals the power on. Four adjustable feet allow the electric stock pot range to be leveled in an uneven position.

## 7. Assembly

Place the electric stock pot range in a predetermined place where there is an electrical outlet (16A) and use the adjustable feet to place it in a horizontal position. Then, by inserting the plug into the socket, we connect to the mains with the corresponding fuse.

The minimum distance of the electric stock pot range from flammable, less flammable walls, structures and ceilings must be:

- 80 cm without the use of protective screen
- 10 cm using an aluminium foil protective screen with a wall thickness of at least 0,05 mm glued to the protected wall

The screens on the protected wall must extend beyond the edges of the electric stock pot range on each side by 15 cm and above the top by 60 cm.

## 8. Operation

When the electric stock pot range is put into operation, the on-off indicator light comes on at the same time as the switch is turned to position 1, 2 or 3. First, we switch to position 3, which is the maximum power input, and as soon as the boil starts, we switch to lower positions, i.e. 2 or 1, which ensures economical operation. Termination of operation is carried out by turning the switch to position 0.

### **WARNING!**

**Cold water or a cold pot must not be poured onto a hot plate, as the large temperature difference may cause the plate to crack. The cold pot must first be placed on the plate, and then turn on the heat.**

## 9. Maintenance and cleaning of the device

### **WARNING!**

**The electric stock pot range must be switched off from the mains before cleaning and maintenance. The appliance must not be cleaned with splashing water!!**

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

Cleaning and maintenance can only be done when it is switched off, by unplugging the plug from the socket. Cleaning should be done daily. Cleaning is done with a dry cloth and ordinary detergents and water. It must not be cleaned with a stream of water - risk of electric shock.

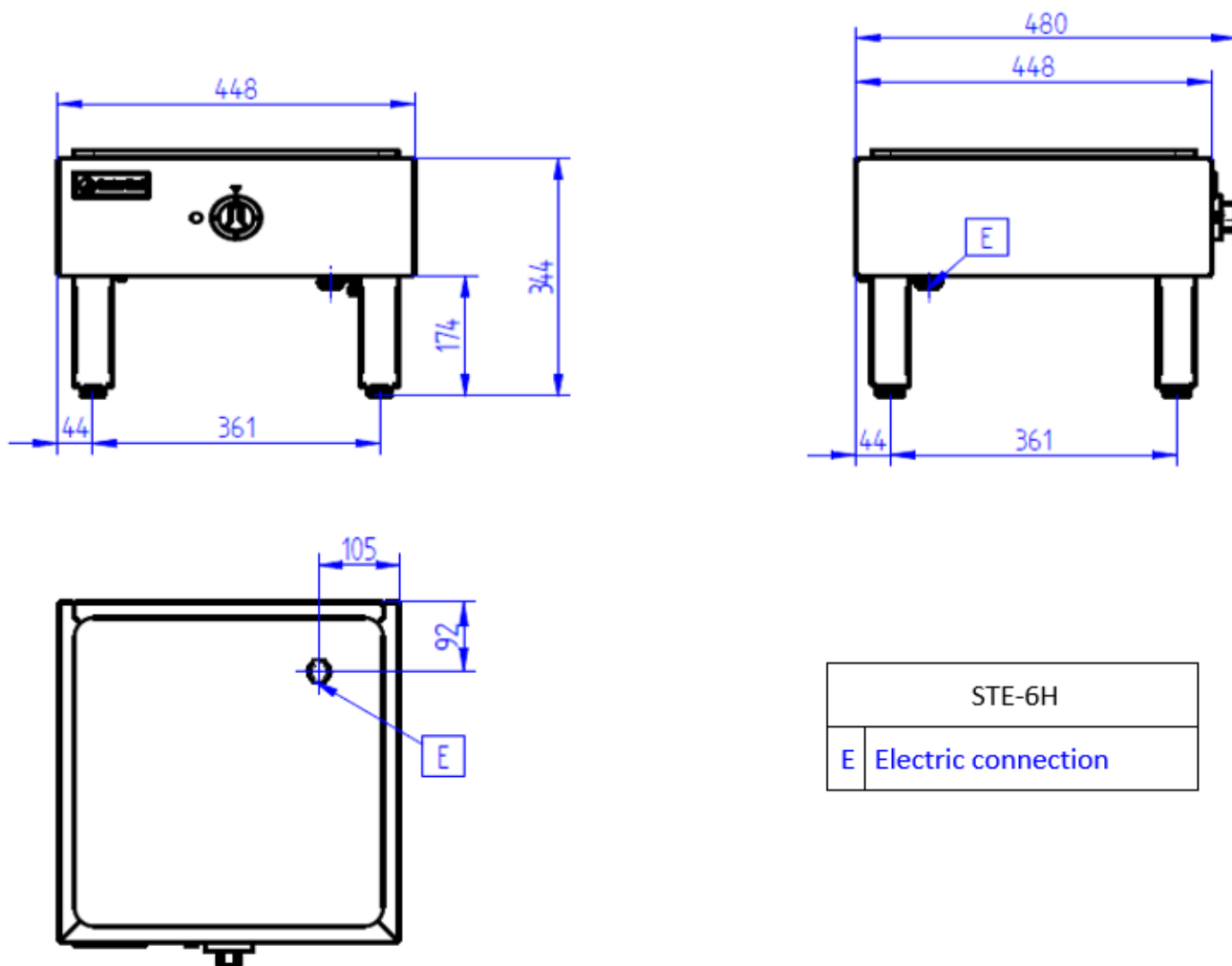
After a year of operation, it is recommended to have the electric stock pot range inspected by a specialist. In particular, carry out a safety check in terms of electrical wiring.

**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.**

## 10. Attachments

### 10.1. Connection dimensions

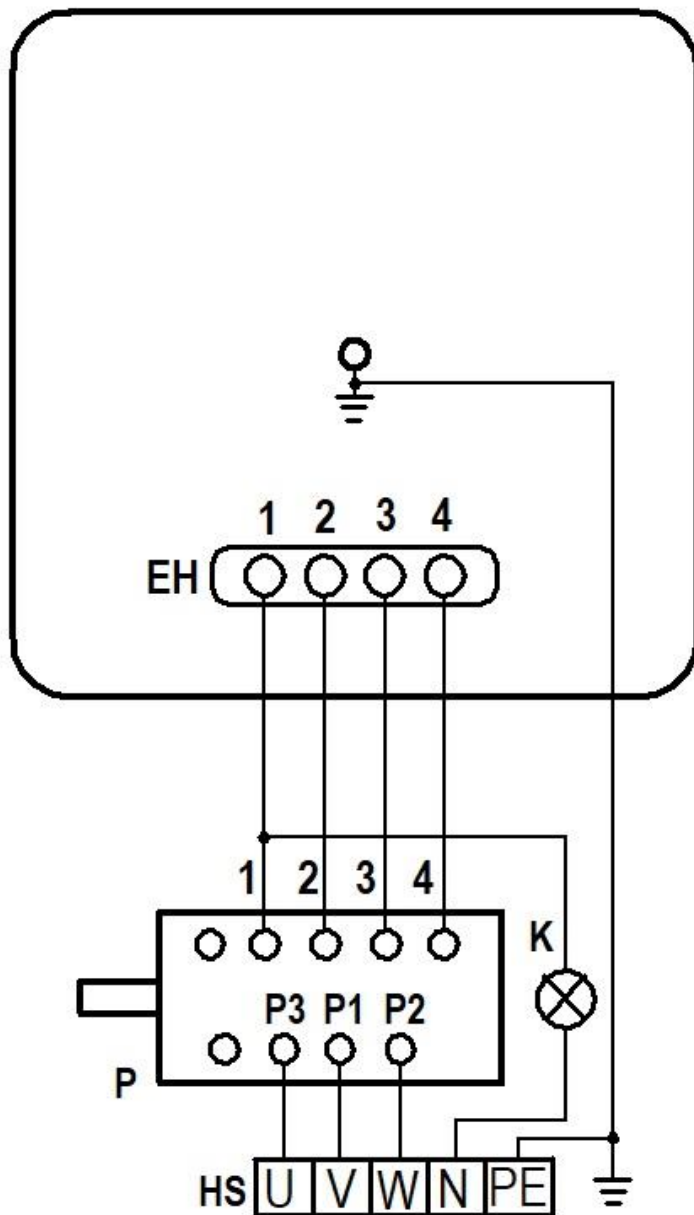
STE-6H



STE-6H	
E	Electric connection

## 10.2. Electrical wiring diagram

STE-6H



### Legend:

EH- Plate 6000 W/400 V

K- Indicator light

P- Switch EGO4324232000

HS- Main Terminal Block

## **SUPPLIER:**

(add supplier contact here)

## **SERVICE PROVIDER:**

(add service contact here)

## **MANUFACTURER**

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