



Gastro-Haal

USER MANUAL

for installation and maintenance

STOCK POT RANGE

gas

STP-10



7/2024

CE 1299

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The contact details of the supplier and service provider can be found on page 9.

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 gas stock pot range is used for cooking in mass catering establishments. It is a practical, economical appliance that is made of food-safe stainless steel material.

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 gas stock pot range, the instructions for use and operation must be studied in detail. In the event of improper use and operation of the gas 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	STP-10
Description	gas stock pot range
External dimensions (mm) WxDxH	503x547x490
Gas burners dimensions (mm) WxD	398x336
Heating	
Gas connection (")	1/2"
Input (G-20) (kW)	10
Nominal gas pressure (G20) (kPa)	2
Nominal gas pressure G31 propane -I3P (kPa)	3,7
Gas consumption G20 (m ³ /hour)	1
Gas consumption G31 propane - I3P (m ³ /hour)	0,39
Gas consumption G31 propane - I3P (kg/hour)	0,78
Construction, savings, safety	
Rounded edges without danger corners and protrusions	yes
Adjustable feet	yes
Weight (kg)	28

6. Description of the gas stock pot range

All parts of the gas stock pot range are made of food-grade stainless steel material, so the life of the appliance is extended and cleaning is easy. The top grille is made of cast iron. This grille can be removed when cleaning the appliance. Four adjustable feet allow the gas stock pot range to be adjusted to a horizontal position.

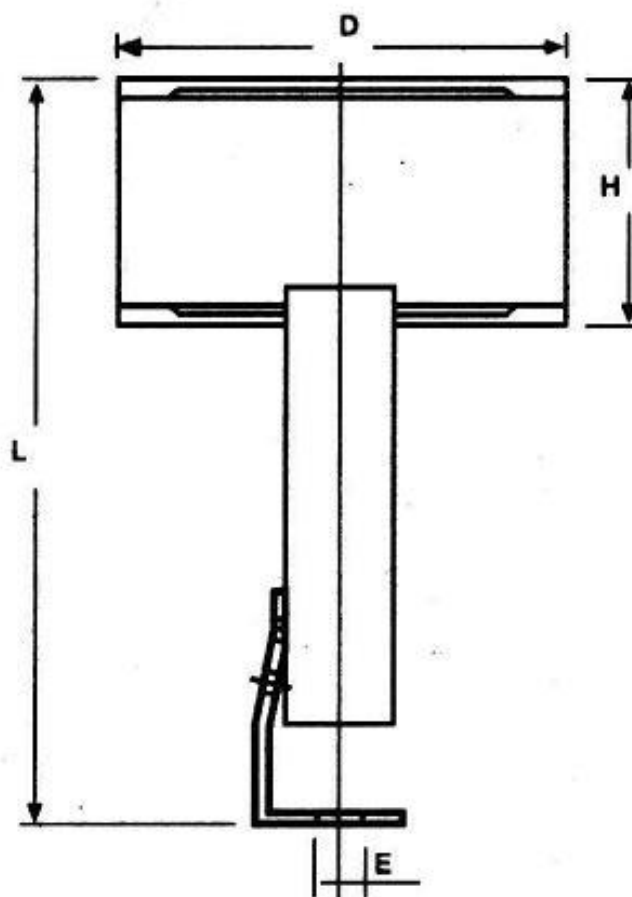
The gas burner is controlled from the front by a gas control valve with a thermoelectric fuse, which ensures the safe operation of the gas burner. The appliance is made for natural gas. Conversion to propane-butane is not possible. Two nozzles (the main burner nozzle and the eternal flame) are mounted in the gas stock pot range. There is a button on the front top of the appliance for the piezoelectric ignition of the gas burner. The gas supply to the gas stock pot range is located from below. The external protective terminal of the connecting earth is located at the rear of the appliance.

7. Assembly

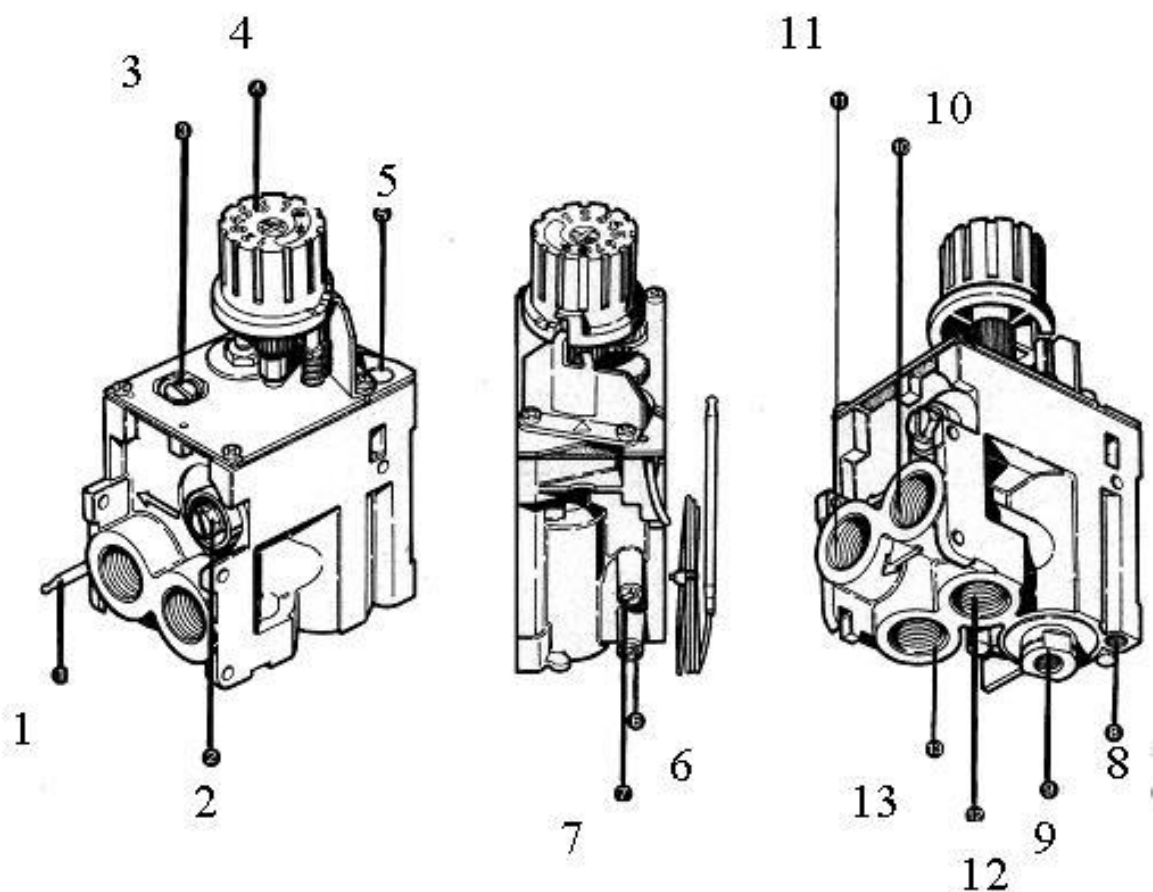
The gas stock pot range is adjusted to a horizontal position using the adjustable feet in a predetermined place where the gas connection is prepared to which the appliance will connect.

The gas stock pot range must only be installed and put into operation by an authorized professional organization. The connection of the gas stock pot range to the natural gas distribution will be carried out according to the applicable STN standards. The gas supply is connected to the gas supply line.

7.1. Burner type HCV -AM



7.2. Gas valve



- 1 – Thermocouple
- 2 - Control screw for MAX.
- 3 - Control screw for MIN.
- 4 - Control head
- 5 - Ignition burner gas control screw
- 6 - Screw to measure the inlet
- 7 - Screw to measure the output
- 8 - Output on the ignition burner
- 9 – Safety mag. spool
- 10 - Main burner inlet
- 11 - Gas outlet
- 12 - Main burner inlet
- 13 - Gas outlet
- 7 - Screw to measure the output

The organization carrying out the installation tests the tightness of the wiring, adjusts the burner, fuse sensor, flame sensor and, if necessary, the ignition electrode. He must also check the nozzle installed in the appliance to see if it is suitable for the type of gas. Otherwise, a rebuild is required.

CONVERSION – ADJUSTING THE NATURAL GAS STOCK POT RANGE

It is not possible to convert the gas stock pot range to propane-butane.

Adjusting the natural gas stock pot range: Unscrew the cover screw (1) on the ignition burner, screw in the nozzle located under this screw as far as it will go and screw the cover screw back in. Light the burner and set the mixing ratio of gas (ZP) and air through the square hole (2) in the ignition burner holder by turning the cylinder housing with the hole on the burner body so that the flame burns with a continuous blue flame. If necessary, adjust the size of the ignition flame with the control screw (subchapter 7.2. Gas valve, No.5). If the screw is completely loose, the size of the flame depends on the size of the nozzle. By gradually screwing in this screw, the size of the flame is reduced. After setting and testing the operation of the ignition burner, light the main burner and turn the gas valve knob to the maximum value – position marked 7. Screw on the gas valve (subchapter 7.2. Gas valve, no.2) set the flame for the maximum burner output. Adjust the gas valve knob to the position marked 1 and turn the screw for minimum pressure (subchapter 7.2. Set the gas valve, no.3) for the minimum power of the burner. The burner is set correctly if it burns with a continuous blue flame. Finally, we test the overall operation of the gas stock pot range, including piezo ignition and the operation of the safety thermocouple.

After checking the nozzle, the appliance can be connected to the gas supply line.

SETTING THE IGNITION FLAME

The basic adjustment is made using a screw on the ignition burner. The nozzle for natural gas should be released by 1/4-1/2 . Fine adjustment can be made on the valve using the screw located in the upper right corner of the gas valve.

8. Operation

The device must only be operated by instructed personnel.

8.1. Turning on the device

Push the control knob and turn it counterclockwise to the * symbol.

When pressing the control knob, the piezo ignition button must be pressed. When the piezo button is pressed, the eternal flame is ignited. After ignition, hold down the control knob for approximately 10 seconds until the thermocouple heats up. The appliance is equipped with a thermal fuse that cuts off the combustion if the gas supply has been cut off.

- For more power, the control knob turns counterclockwise to the desired position.
- For lower power, it is necessary to turn the control knob clockwise. The lowest power is achieved by turning the control knob to position 2. It is useless to set it to position 1, because the power between position 2 and 1 is practically the same and this prevents interruption of the gas supply.

8.2. Switching off the device

To switch off, turn the control knob clockwise to the final position (for the * character, it must be slightly suppressed and then turned to 0).

9. Maintenance and cleaning of the device

WARNING!

The gas 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!!

Before doing this, the device must be switched off with the control knob, disconnected from the gas supply. The covering parts of the device must first be wiped with a damp cloth and then with a dry cloth. The use of detergent is permitted, if necessary, but only a mild cleaning powder should be used, as the harsh powder could scratch the enamel and stainless-steel surfaces. It is forbidden to wash the device with splashing water!

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.

Important notes

In order to protect life and property during operation, we should pay attention to the following things:

- Fire protection regulations must be observed!
- The fault must be reported to the service organisation!

SUPPLIER:

(add supplier contact here)

SERVICE PROVIDER:

(add service contact here)

MANUFACTURER

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