USER MANUAL

for installation and maintenance

COMBINED RANGE

Practic



PRODUCT LINE:
PRACTIC
LINE 700
P.SPE-740 C

Issued: 06/2025

CE 1299

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The contact details of the supplier and service provider can be found on page 13.

https://gastrohaal.sk/en/product-registration

1. General information

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

2. Use

Combined range Gastro-Haal from the Practic product line with static and hot air oven can be used for cooking and baking of food in school canteens, bistros, public catering establishments, etc.

3. Safety regulations

The manufacturer declares that the equipment 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 equipment 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 equipment other than those specified by the control and manufacturer during operation. Furthermore, it is forbidden to clean and wash the equipment during operation. It is forbidden to use the equipment for any purpose other than that specified in the manual. Maintenance and repair can only be carried out when the equipment 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 regulations

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 of the combined range with a hot air oven must read the Installation and Maintenance instruction in detail. In case of incorrect use and operation of the range, the right to warranty repair is lost!!! The manufacturer provides a warranty for the combined range with a hot air oven according to the attached "Warranty certificate".

OVEN DOOR SEALS ARE NOT A SUBJECT OF THE WARRANTY!

Defects that can be removed by the user are not considered defects subject to warranty.
Defects falling under the warranty will be repaired by the manufacturer's service organization or its representative.
Warning!
The manufacturer is not responsible for incorrect installation and operation during cooking and baking!

5. Technical data

Line	700
Type	**P.SPE-740 C**
Product line	**Practic**
Equipment	combined range
External dimensions (mm) wxdxh	800x700x900 mm
Burners (pcs)	4 pcs
Type of oven	convection
Weight (kg)	85 kg
Heating	
Gas connection (")	1/2"
Input of burners (kW)	2x3,7 kW/2x4,8 kW
Input in total (kW)	17 kW
Input of oven (kW)	4,1 kW
Nominal current (A)	10 A
Nominal voltage (V)	3 N - 400V, 50Hz
Nominal gas pressure (G20) (kPa)	2 kPa
Nominal gas pressure G31 propane – I3P (kPa)	3,7 kPa
Gas consumption (G20) (m^3/h)	1,7 m^3/h
Gas consumption G31 propane - I3P (kg/h)	0,66 m^3/h
Gas consumption G31 propane – I3P (kg/h)	1,33 kg/h
Thermostat range (°C)	50 - 280 °C
Possible cooking temperature (°C)	50 - 300 °C
Dimension of enamelled trays	GN 2/1
Protection	
Index IP	IP 41
Index IP of control elements	IP 65
Construction, savings, safety	
Inserts in oven	3
Sound signalisation	No
Rounded edges without dangerous corners and protrusions	Yes
Adjustable feet	Yes
Options for extra fees according to valid price list	
Enamelled trays	yes (extra fee)
Stainless steel rack	yes (extra fee)
Cover of lower heating element	yes (extra fee)

6. Description of combined range

The combined cooker from the Practic product line, equipped with an electric convection oven, is made of food-grade stainless steel. The unit features a self-supporting construction and is equipped with adjustable feet for floor levelling. The upper section of the appliance houses four high-performance gas burners, each individually controlled via gas valves. Heavy-duty cast iron grates are positioned above the burners. The lower section includes a full stainless-steel electric oven, thermostat-controlled, designed for GN 1/1-65 baking trays.

6.1. Description of cooking part

- Four powerful burners with adjustable flame.
- Gas valves with safety element and min.-max regulator.
- Each burner is ignited by an ignition burner.
- The cooking burners are equipped with a thermocouple for safe operation of the equipment.
- Four solid cast iron burner grids.
- Two stainless steel trays under the burners - easy cleaning

6.2. Description of electric oven

The interior of the oven is made of stainless steel. The oven is insulated with thermal insulation material (SIBRAL). It is equipped with two heating elements and two fans. The temperature inside the oven is controlled by an operational thermostat with a range from 50°C to 280°C.

7. Installation

Connection, assembly and repairs on the equipment may only be carried out by an organization or person authorized by the manufacturer for the above work!
The range must be set to a horizontal position. The protective foil from the equipment sheets must be removed to prevent burning during operation. The gas and electricity connection are located in the lower part of the equipment, on the right side. (Point 12.4. Connection dimensions*).*

These connections can be accessed in the following way:

- by removing the front right control panel. It is secured with one screw located on the lower part of the panel. After removing the front panel and exposing it, pull the supply cable through the insulating bushing, anchor it in the insulating holder and connect it to the main terminal block marked U, V, W, N and the protective grounding terminal.

ATTENTION: before exposing the protective covers to the terminals, the supply cables must be disconnected!
The connection of the electrical and gas medium must be carried out in accordance with the valid STN standards. The worker performing the installation will test the tightness of the gas distribution and adjust the burners. A gas shut-off valve must be installed in front of the equipment.

The equipment must be connected to the electrical network via a switch with a minimum contact distance of 3 mm and the switch must be located near the equipment! The switch is not supplied by the manufacturer.

8. Changing the gas type

If you want to change the gas type, you need to replace the nozzles of the cooking burners (see technical table and point 12.1.). After replacing the nozzles, the flame of the individual burners is set to minimum burning using the BY PASS screw. Changing the gas type and setting the ignition burner can only be done by a service worker authorized by the manufacturing organization.

Tab. 1 Description of burners for natural gas G20

	Burner output (Nat. gas)	Inlet pressure	Nozzle diameter Nat. gas
Middle burner	1 x 4,8 kW	2kPa	1,6 mm
Small burner	1 x 3,7 kW	2kPa	1,4 mm

Tab. 2 Description of burners for propane G31

	Burner output (Propane)	Inlet pressure	Nozzle diameter Propane
Middle burner	1 x 4,8 kW	3,7kPa	1,0 mm
Small burner	1 x 3,7 kW	3,7kPa	0,8 mm

8.1. Setting the pilot burner

To access the pilot burner, proceed as follows: remove the cast iron grate, then the burner cover and the bowl under the burners. Once you have reached the pilot burner, unscrew the cover screw (Attachment 12.2. /6) (key no. 11). You can adjust the pilot burner using the pressure regulating screw (Attachment 12.2. /5). When loosening (to the left) you increase the pressure, when screwing in (to the right) you decrease it. Next, you need to adjust the air supply using the diffuser. It is located in the pilot burner holder. Turn it until the flame burns with a bluish flame without sparks.

8.2. Setting of main burners

The main burners are adjusted by the manufacturer. However, if conversion to a different type of gas is necessary, the nozzles must be replaced (Attachment 12.1. /3). When adjusting the individual burners, follow the instructions in point 8. Changing the type of gas.

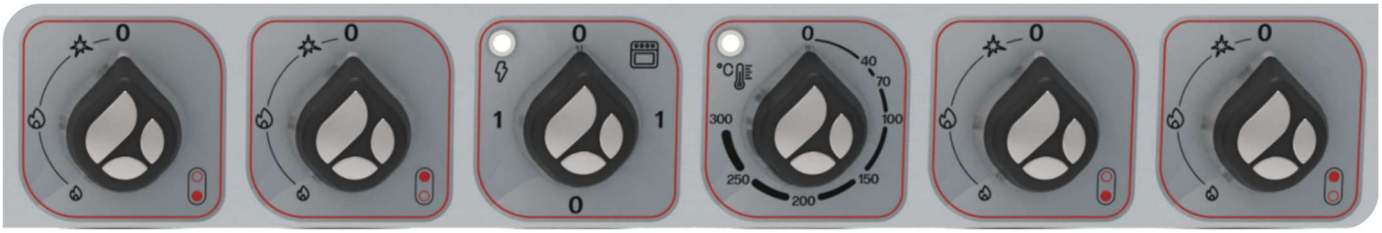
9. Operation

Improper handling is dangerous. The manufacturer is not liable for material damage if this occurs due to improper handling (when putting the equipment into operation or during operation). The operator must be familiarized with the operating instructions and instructed.

Before using the equipment, clean it with a damp cloth (lukewarm water + neutral detergent) and wipe it dry.

It is forbidden to use the equipment without supervision! Used grease and oils can ignite during operation. Faulty operation or a malfunction of the equipment must be reported immediately to the service organization.

10. Turning on the equipment



10.1. Switching on and controlling the burners

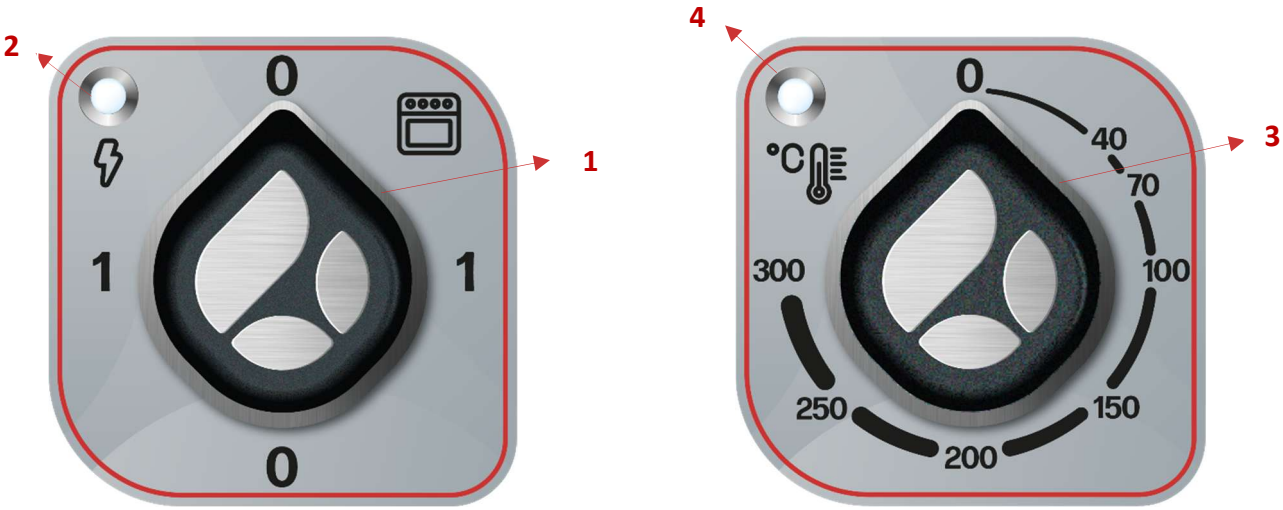


Turn the rotary knob to the left, counterclockwise, to the **symbol position** .
In this way, we activate the pilot burner with a thermocouple. When first lighting, wait approximately 20 seconds until the gas reaches the gas distribution. Then light the pilot burner with direct fire. After lighting the pilot burner, it is necessary to hold the button pressed for 10-15 seconds until the thermocouple heats up. If the pilot burner turns off, it is necessary to repeat the operation. The burning of the pilot burner can be monitored through the inspection hole on the stainless steel ring of the burner. **The pilot burner automatically lights the burner after turning the knob to the max. power or min. power position.**

Control panel consists of:

	**1. Rotary knob** **1.** rotary knob for setting the **heating power** **0** = no heating **Sparkle** = ignition **Big flame** = full power **Small flame** = half power
	**2. Burner position** - icon shows the back or front burner position

10.2. Turning on the oven and setting the oven temperature



	**1. Rotary knob** Rotary control knob for turning the **oven on** **0 =** no heating **1 =** when the device is powered on, the air circulation (fan) is activated.
	**2. Control of electricity on/off**
	**Rotary knob** **3.** Rotary knob for setting the oven heating temperature, adjustable from 50°C to 300°C.
	**4. Heating process indicator light** - Switching on the working thermostat

⇨ Turn on the main switch, which is mounted on the wall in front of the device.

⇨ On the control panel, marked with the **symbol**  rotate the **rotary knob**  to the position , until the indication light lights up , indicating the device is **powered** and the fan (hot air circulation) is **activated**.

⇨ On the control panel, marked with the **symbol**  turn the **rotary knob**  to right side, clockwise, and select the requested **temperature of heating.**

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Practic

The temperature inside the oven is detected by the thermostat sensor.

- After reaching the set temperature in the oven, the thermostat automatically turns off and the indicator light indicating the heating process **stop the lightning** . If the temperature inside of oven drop, the working thermostat turns on automatically and the light lights up again.

10.3. Turning off the equipment

After baking is complete, turn the knob to switch **off the oven and the fan**.  to position, “0” . After the end of daily operation (if the equipment will be out of operation for a longer period), in case of faulty operation or in case of malfunctions, the equipment must be disconnected from the mains using the main switch.

11. Maintenance and cleaning of the equipment

WARNING!

Before cleaning and maintenance, it is necessary to turn off the cooking range from the electrical network. The equipment must not be cleaned with water spray.

Any intervention in the equipment structure IS FORBIDDEN!!!

After the end of daily operation, the range must be thoroughly washed with lukewarm water with neutral detergent and wiped dry. Do not use washing powders or cleaning detergents that can damage these parts on stainless steel parts. Avoid detergents containing a high concentration of chlorine, which can cause corrosion of stainless steel material. For larger dirt, use a synthetic sponge or brush.

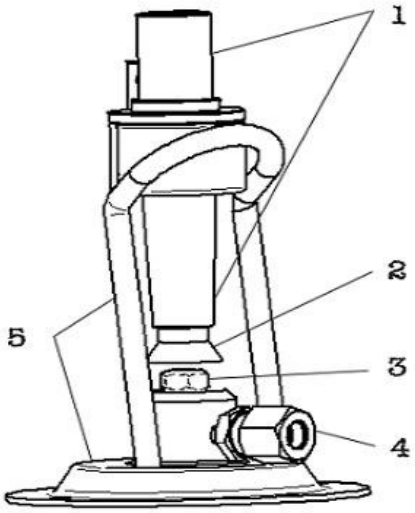
We recommend that cast iron plates be cleaned while they are still warm using a scraper. They should be oiled to protect against corrosion.

Regular inspection by a service organization is recommended!

For the treatment of GASTRO-HAAL equipment, the manufacturer recommends using TIEFFE brand cleaning agents, which are specially tested, proven and suitable by the manufacturer.

12. Attachments

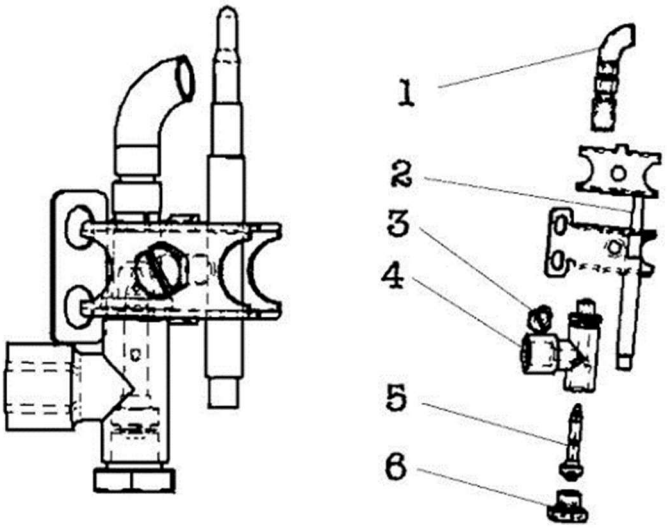
12.1. Burner holder



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1. Venturi tube
2. Diffuser
3. Nozzle
4. Gas inlet reducer
5. Burner stand

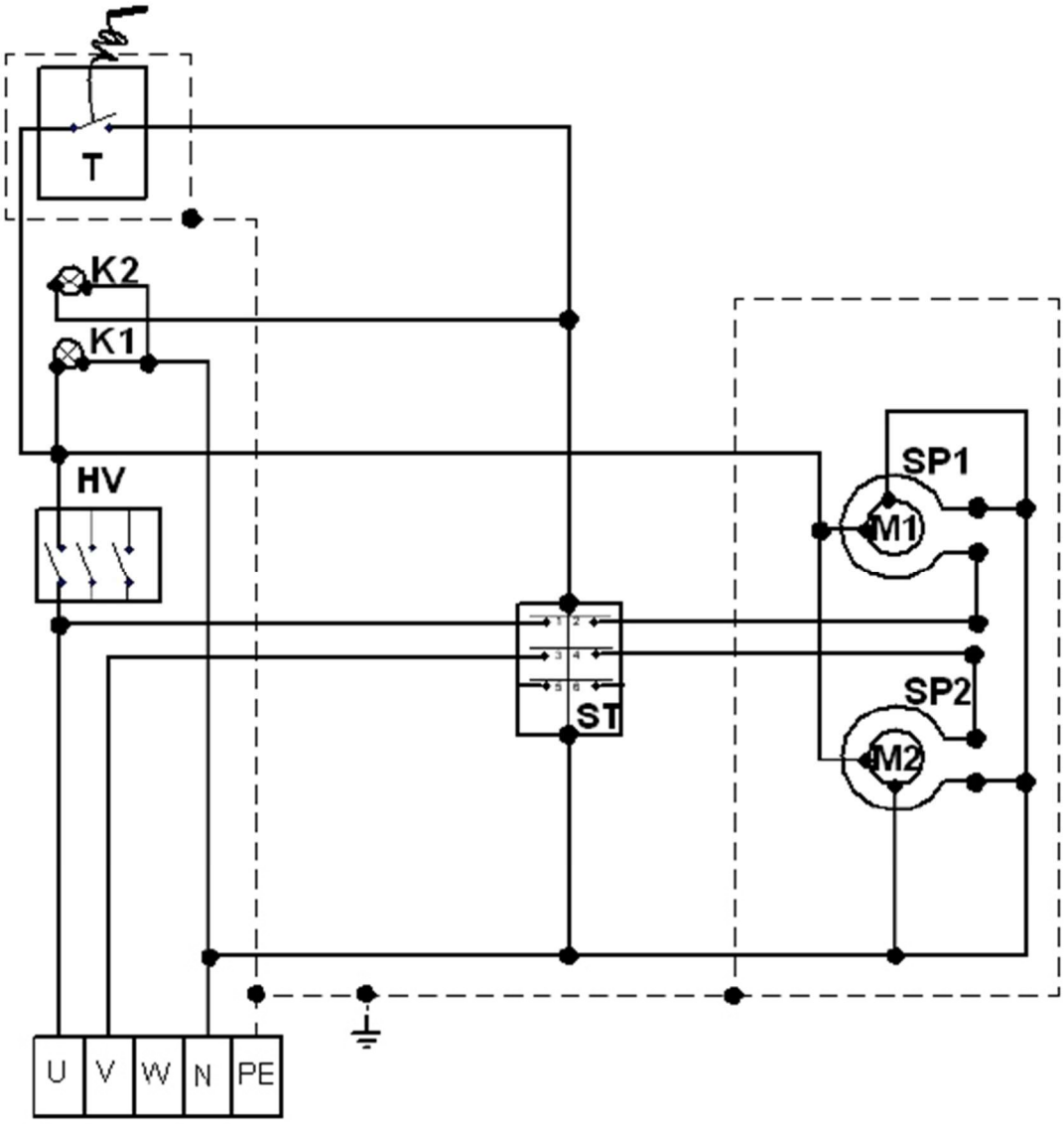
12.2. Ignition burner assembly



1. Pilot burner
2. Thermocouple
3. Fastening screw
4. Pilot burner body
5. Pressure regulating screw
6. Cover screw

12.3. Electric wiring diagram

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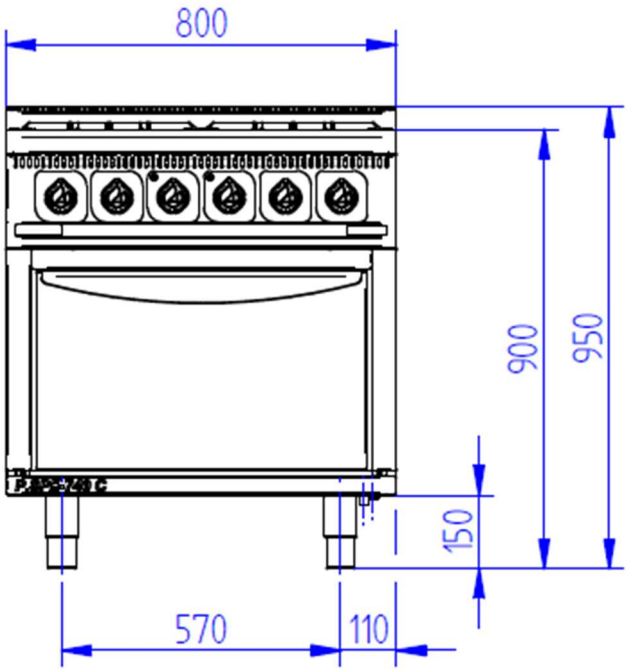


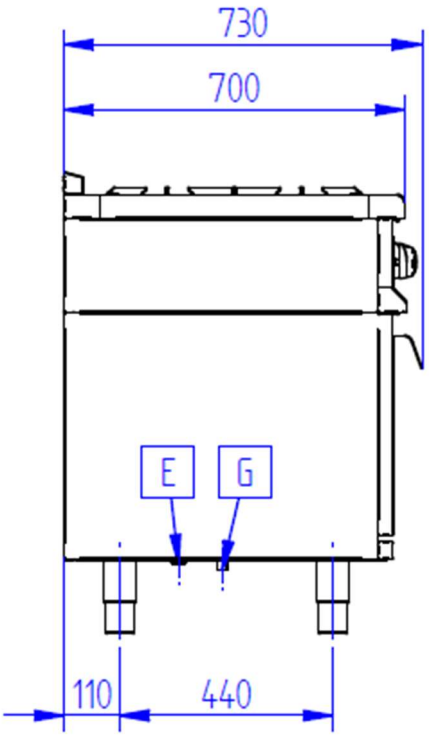
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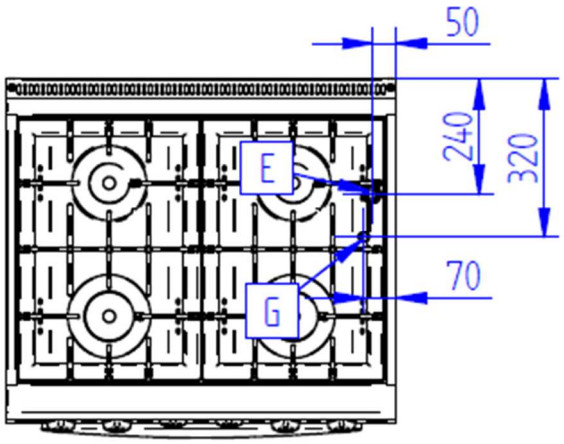
HV - Main switch
T - Working thermostat 50–280°C
K1 - Power indicator light
K2 - Heating indicator light
M1, M2 – fan motor (230V/50Hz, 30W)
SP1, SP2 – Heating elements (230V/50Hz, 2000W)
ST – contactor (230V/50Hz, 400V/18A)
U, V, W, N, PE – terminal block

12.4. Connection dimensions

P.SPE-740 C







P.SPE-740 C	
E	Electric connection
G	Gas connection

SUPPLIER:
(add the contact details)

SERVICE TECHNICIAN:
(add the contact details)

MANUFACTURER

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