



Gastro-Haal

USER MANUAL

for installation and maintenance

BOILING PANS

gas with automatic water refilling

Practic



PRODUCT LINE:

PRACTIC

ROUND DUPLICATOR

P.KG-785-O, P.KG-85-O, P.KG-100-O, P.KG-150-O

SQUARE DUPLICATOR

P.KG-100, P.KG-150, P.KG-200, P.KG-300

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The contact details of the supplier and service provider can be found on page 33.



<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

The Gastro-Haal equipment from the Practic product line is a basic unit in large-scale kitchens - restaurants, hospitals, factory and school canteens, and military units...

It is used in butchery, charcuterie, fruit preservation, etc. It is used for cooking soups, sauces, meat, pasta, dairy dishes without the risk of burning, for stewing fish, vegetables, mushrooms, for heating frozen foods or semi-finished products...

Cooking tank of boiling pans P.KG-100, P.KG-150, P.KG-200, P.KG-300 is square and thus allows cooking, stewing and heating using containers according to the Gastro-norm dimensional range. Boiling pans P.KG-785-O, P.KG-85-O, P.KG-100-O, P.KG-150-O have round cooking tank.

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. The equipment 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 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 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 equipment by an authorized service technician. In the event of improper use and operation of the boiling pan, the right to warranty repair is lost!!!

Outlet 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
Type	P.KG-785-O	P.KG-85-O	P.KG-100-O	P.KG-150-O
Product line	Practic	Practic	Practic	Practic
Equipment	gas boiling pan	gas boiling pan	gas boiling pan	gas boiling pan
Control panel	classic analogy	classic analogy	classic analogy	classic analogy
External dimensions (mm) wxdxh	700x700x900 mm	700x900x900 mm	900x900x900 mm	900x900x900 mm
Volume of cooking tank (l)	93 l	93 l	106 l	154,4 l
Useful volume of cooking tank (max. scale) (l)	85 l	85 l	95 l	143,1 l
Weight	90 kg	100 kg	123 kg	130 kg
Duplicator	round	round	round	round
Duplicator volume (in intermediate jacket) (l)	31 l	31 l	32,1 l	36,8 l
Water volume in duplicator (after level sensor) (l) * Increased water volume in the duplicator ensures longer service life of the heating elements	12 l	12 l	20,7 l	20,7 l
Automatic filling of water into duplicator	yes	yes	yes	yes
Nominal pressure of duplicator (bar)	0,4 bar	0,4 bar	0,4 bar	0,4 bar
Steam temperature in intermediate jacket at pressure 0,4 bar	109,7 °C	109,7 °C	109,7 °C	109,7 °C
Heating				
Gas connection (")	3/4"	3/4"	3/4"	3/4"
Nominal gas pressure G20 (kPa)	2 kPa	2 kPa	2 kPa	2 kPa
Nominal gas pressure G31 (kPa)	3,7 kPa	3,7 kPa	3,7 kPa	3,7 kPa
Gas tube burners	2 (double) tube burner	2 (double) tube burner	2 (double) tube burner	3 (triple) tube burner
Electrical input (W)	25 W	25 W	25 W	25 W
Nominal burner input (kW)	11,2 kW	11,2 kW	16 kW	18 kW
Gas consumption G20 (m ³ /h)	1,2 m ³ /h	1,2 m ³ /h	1,6 m ³ /h	1,8 m ³ /h
Gas consumption G31 (m ³ /h)	0,43 m ³ /h	0,43 m ³ /h	0,62 m ³ /h	0,7 m ³ /h
Gas consumption G31 (kg/h)	0,88 (kg/h)	0,88 (kg/h)	1,25 (kg/h)	1,41 (kg/h)
Nominal voltage (V)	230 V + PEN 50 Hz TN-S	230 V + PEN 50 Hz TN-S	230 V + PEN 50 Hz TN-S	230 V + PEN 50 Hz TN-S
Setting excess pressure on the nozzle at max.power of burner in Mbar (G20)	14,5 Mbar	14,5 Mbar	17 Mbar	12 Mbar
Setting excess pressure on the nozzle at max.power of burner in Mbar (G31)	22 Mbar	22 Mbar	25 Mbar	20 Mbar

Type	P.KG-785-O	P.KG-85-O	P.KG-100-O	P.KG-150-O
Setting excess pressure on the nozzle at min.power of burner in Mbar (G20)	8,5 Mbar	8,5 Mbar	8,5 Mbar	8,5 Mbar
Setting excess pressure on the nozzle at min.power of burner in Mbar (G31)	16 Mbar	16 Mbar	17 Mbar	15 Mbar
Nozzle diameter (G20)	2 mm	2 mm	2 mm	2 mm
Nozzle diameter (G31)	1,4 mm	1,4 mm	1,4 mm	1,4 mm
Nozzles (pc)	2 pcs	2 pcs	2 pcs	3 pcs
Water heating time in a cooking tank 20-90°C (min.)	50 min	50 min	52 min	61 min
Water, valve, protection				
Cold water connection into cooking tank (")	3/4 "	3/4 "	3/4 "	3/4 "
Cold softened water connection into duplicator (")	3/4 "	3/4 "	3/4 "	3/4 "
Max. water pressure (bar)	6 bar	6 bar	6 bar	6 bar
Outlet valve (")	2"	2"	2"	2"
Outlet tube to valve (")	2"	2"	2"	2"
Index IP	IP 41	IP 41	IP 41	IP 41
Index IP control elements	IP 65	IP 65	IP 65	IP 65
Construction, savings, safety				
Material of top plate	AISI 304	AISI 304	AISI 304	AISI 304
Material of outer part of duplicator	AISI 321 titanium reinforced material	AISI 321 titanium reinforced material	AISI 321 titanium reinforced material	AISI 321 titanium reinforced material
Material of lid	AISI 304	AISI 304	AISI 304	AISI 304
Material cooking tank	AISI 316	AISI 316	AISI 316	AISI 316
Chimney slope design on the top plate	yes	yes	yes	yes
Bottom covering	yes	yes	yes	yes
Rounded edges without danger corners and protrusion	yes	yes	yes	yes
Pressed top plate for water outfall	no	no	yes	yes
Thermal and protective insulation of duplicator with high resistance to heat, fire, alcohol	yes	yes	yes	yes
Double insulation on cables and wires (silicone protection)	yes	yes	yes	yes
Probes (min/max) for measuring water level in duplicator with AISI 316 material for more reliable measurement and longer life	yes	yes	yes	yes

Type	P.KG-785-O	P.KG-85-O	P.KG-100-O	P.KG-150-O
Liter capacity on internal side of cooking tank	30l, 55l, 85l	30l, 55l, 85l	30l, 65l, 100l	30l, 60l, 90l, 120l, 150l
Manually opening, the lid placed in cold zone, handle from side of boiling pan	yes, up to 90°	yes, up to 90°	yes, up to 90°	yes, up to 90°
Safety valve	yes	yes	yes	yes
Tap for cold and hot water	yes	yes	yes	yes
Sieve in front of outlet valve	yes	yes	yes	yes
Adjustable feet	yes	yes	yes	yes
Options for extra fees according of valid price list				
Chimney	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
2x water connections + tap for hot and cold water 3/4 "	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)
Cooking baskets	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Steamers	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Dumpling strainers	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Water softener (filter cartridge)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Info				
G20 - I2H = natural gas				
G31 – I3P = propane				

Line	900	900	900	900
Type	P.KG-100	P.KG-150	P.KG-200	P.KG-300
Product line	Practic	Practic	Practic	Practic
Equipment	gas boiling pan	gas boiling pan	gas boiling pan	gas boiling pan
Control panel	classic analogy	classic analogy	classic analogy	classic analogy
External dimensions (mm) wxdxh	900x900x900 mm	900x900x900 mm	1400x900x900 mm	1400x900x900 mm
Volume of cooking tank (l)	138,7 l	168,7 l	257,6 l	342,4 l
Useful volume of cooking tank (max. scale) (l)	100 l	150 l	200 l	300 l
Weight	140 kg	140 kg	185 kg	195 kg
Duplicator	square	square	square	square
Duplicator volume (in intermediate jacket) (l)	40,6 l	42,7 l	74,5 l	78,9 l
Water volume in duplicator (after level sensor) (l) * Increased water volume in the duplicator ensures longer service life of the heating elements	19,3 l	19,3 l	39 l	39 l
Automatic filling of water into duplicator	yes	yes	yes	yes
Nominal pressure of duplicator (bar)	0,4 bar	0,4 bar	0,4 bar	0,4 bar
Steam temperature in intermediate jacket at pressure 0,4 bar	109,7 °C	109,7 °C	109,7 °C	109,7 °C
Heating				
Gas connection (")	3/4"	3/4"	3/4"	3/4"
Nominal gas pressure G20 (kPa)	2 kPa	2 kPa	2 kPa	2 kPa
Nominal gas pressure G31 (kPa)	3,7 kPa	3,7 kPa	3,7 kPa	3,7 kPa
Gas tube burners	5 tube burner	5 tube burner	11 tube burner	11 tube burner
Electrical input (W)	25 W	25 W	25 W	25 W
Nominal burner input (kW)	17 kW	19 kW	24,7 kW	32 kW
Gas consumption G20 (m ³ /h)	1,7 m ³ /h	1,9 m ³ /h	2,47 m ³ /h	3,2 m ³ /h
Gas consumption G31 (m ³ /h)	0,66 m ³ /h	0,74 m ³ /h	0,96 m ³ /h	1,24 m ³ /h
Gas consumption G31 (kg/h)	1,33 (kg/h)	1,49 (kg/h)	1,93 (kg/h)	2,5 (kg/h)
Nominal voltage (V)	230 V + PEN 50 Hz TN-S	230 V + PEN 50 Hz TN-S	230 V + PEN 50 Hz TN-S	230 V + PEN 50 Hz TN-S
Setting excess pressure on the nozzle at max. power of burner in Mbar (G20)	15 Mbar	15,5 Mbar	13,5 Mbar	14 Mbar
Setting excess pressure on the nozzle at max. power of burner in Mbar (G31)	20 Mbar	20 Mbar	27 Mbar	20 Mbar
Setting excess pressure on the nozzle at min. power of burner in Mbar (G20)	8,5 Mbar	8,5 Mbar	8,5 Mbar	8,5 Mbar

Type	P.KG-100	P.KG-150	P.KG-200	P.KG-300
Setting excess pressure on the nozzle at min.power of burner in Mbar (G31)	15 Mbar	15 Mbar	18 Mbar	15 Mbar
Nozzle diameter (G20)	3,2 mm	3,2 mm	3 mm	3 mm
Nozzle diameter (G31)	2,1 mm	2,35 mm	2 mm	2,35 mm
Nozzles (pc)	1 pc	1 pc	2 pcs	2 pcs
Water heating time in a cooking tank 20-90°C (min.)	52 min	61 min	71 min	85 min
Water, valve, protection				
Cold water connection into cooking tank (")	3/4 "	3/4 "	3/4 "	3/4 "
Cold softened water connection into duplicator (")	3/4 "	3/4 "	3/4 "	3/4 "
Max. water pressure (bar)	6 bar	6 bar	6 bar	6 bar
Outlet valve (")	2"	2"	2"	2"
Outlet tube to valve (")	2"	2"	2"	2"
Index IP	IP 41	IP 41	IP 41	IP 41
Index IP control elements	IP 65	IP 65	IP 65	IP 65
Construction, savings, safety				
Material of top plate	AISI 304	AISI 304	AISI 304	AISI 304
Material of outer part of duplicator	AISI 304	AISI 304	AISI 304	AISI 304
Material of lid	AISI 304	AISI 304	AISI 304	AISI 304
Material cooking tank	AISI 316	AISI 316	AISI 316	AISI 316
Chimney slope design on the top plate	yes	yes	yes	yes
Bottom covering	yes	yes	yes	yes
Rounded edges without danger corners and protrusion	yes	yes	yes	yes
Pressed top plate for water outfall	no	no	no	no
Thermal and protective insulation of duplicator with high resistance to heat, fire, alcohol	yes	yes	yes	yes
Double insulation on cables and wires (silicone protection)	yes	yes	yes	yes
Probes (min/max) for measuring water level in duplicator with AISI 316 material for more reliable measurement and longer service life	yes	yes	yes	yes
Liter capacity on internal side of cooking tank	50l, 100l	50l, 100l, 150l	100l, 150l, 200l	100l, 133l, 166l, 200l, 233l, 266l, 300l
Manually opening, the lid placed in cold zone, handle from side of boiling pan	yes, up to 80°	yes, up to 80°	yes, up to 80°	yes, up to 80°
Safety valve	yes	yes	yes	yes

Type	P.KG-100	P.KG-150	P.KG-200	P.KG-300
Tap for cold and hot water	yes	yes	yes	yes
Sieve in front of outlet valve	yes	yes	yes	yes
Adjustable feet	yes	yes	yes	yes
Options for extra fees according of valid price list				
Chimney	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
2x water connections + tap for hot and cold water 3/4 "	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)
Cooking baskets	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Steamers	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Dumpling strainers	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Water softener (filter cartridge)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Info				
G20 - I2H = natural gas				
G31 - I3P = propane				

6. Description of boiling pans

Characteristics:

- appliances type "A" - no chimney required
- automatic water filling controlled by the control circuit
- top plate pressed - maintenance advantage
- all-stainless steel design
- fast tank heating
- low operating costs
- controlled switching on and off burners
- easy operation - automatic operation
- quiet, safe and noiseless operation

Indirect heating is designed for rapid boiling and maintaining temperature. Cooking with a duplicator ensures even heating, food does not burn or overcook - cooking procedures are in accordance with ecological food processing.

The boiling pan consists of the following basic parts:

- self-supporting construction
- its own cooking tank with a duplicator
- heating element system 3x2000 W, 230 V
- external side covers

If the boiling pan 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 foil must also be removed from the outlet valve sieve.

The boiling pan construction is self-supporting. The upper part of the boiling pan and the lower part are connected by side panels. The side panels are attached with screws at the top and bottom. The external covers such as the control panel, front cover and rear cover are screwed. The cooking tank is square (P.KG – 100/150, P.KG-200/300) or round (P.KG-785-O, P.KG-85-O, P.KG-100-O, P.KG-150-O).

The cooking tank has duplicator with a closed steam space. In the lower part there is a space for heating elements.

The boiling pan is made of food-safe stainless steel material and with duplicator, so heat is supplied to the cooked food from the heating elements via steam, which is generated inside the double jacket.

The basic part consists of a duplicator placed on a self-supporting construction. It is equipped with a safety valve that protects it from excessive overpressure and at the same time ensures its venting before the start of cooking and its re-venting after the end of cooking. This valve also includes a dial pressure gauge that allows you to simultaneously check the pressure in the duplicator. The boiling pan is equipped with a pressure switch.

The boiling pan is made of stainless steel, consists of a top plate with a self-supporting construction equipped with four adjustable feet.

Switching the burners on and off during operation is controlled by a control circuit and a pressure switch. The outlet valve 2" is used to outlet the contents of the duplicator's cooking space. At the beginning of heating, the steam from the duplicator pushes the air out through the vent valve of the combined safety valve. The accelerating steam flow closes the valve, thus creating a closed space. As a result of the constant heating, an overpressure is created, which is signaled by the pressure gauge. After the heating is switched off, the steam pressure gradually decreases due to the continuous heat dissipation. When it reaches a value of about 0.3 bar, the pressure switch switches on the boiling pan heating.

The basic condition for reliable operation of the boiling pan is, that there is water in the double shell. To ensure this condition a water level sensor (max.-min.) is installed in the equipment. If the level drops below the minimum height, it is automatically prevents further heating and activates



the water supply. Similarly, the gas supply is closed by a thermoelectric fuse even if the ignition burner goes out.

7. Installation

It is necessary to thoroughly wash the inside part of the boiling pan, as this part is coated with a preservative.

When putting the equipment 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**

The connection and installation of the boiling pan may only be carried out by an organization or person authorized by the manufacturer for the above work.

Fire protection must be guaranteed! The boiling pan may only be operated in an environment with perfect ventilation.

WARNING!

The boiling pan is a type A1 gas equipment. This equipment must be installed in accordance with applicable regulations and may only be used in a well-ventilated area to prevent undesirable concentrations of harmful substances. The equipment must be placed under a cooker hood or otherwise ensure forced exhaust of flue gases. It is necessary to technically ensure that during operation the exhaust fan is switched on simultaneously with the boiling tank.

7.1. Installation of gas part and water

Set the boiling pan in a horizontal position. We recommend that the place designated for boiling pan is equipped with a waste **channel**. The boiling pan is adapted for connecting cold water with flexible hoses that can withstand the pressure in the pipe network, **max. 6 bar**. **If this pressure in the network is higher, a pressure regulator must be installed before connecting the equipment!!!** The hoses must meet the hygienic requirements for contact with drinking water. The supplied water should not be too hard (a hardness of 4.4-5.6 German degrees is recommended), otherwise the efficiency of the boiling pan is reduced due to deposits on the duplicator casing. For hardness above 5.6 German degrees, we recommend using a water softener.

If the protective film has not been removed from the appliance, it must be removed. Before using it for the first time, the protective film must also be removed from the outlet valve sieve.

- The connection must be made in accordance with the valid STN standards.
- The installation worker will check the tightness of the distribution and adjust the burner
- A gas valve must be installed in front of the equipment, which must be closed if the boiling pan is not in operation for a long time.

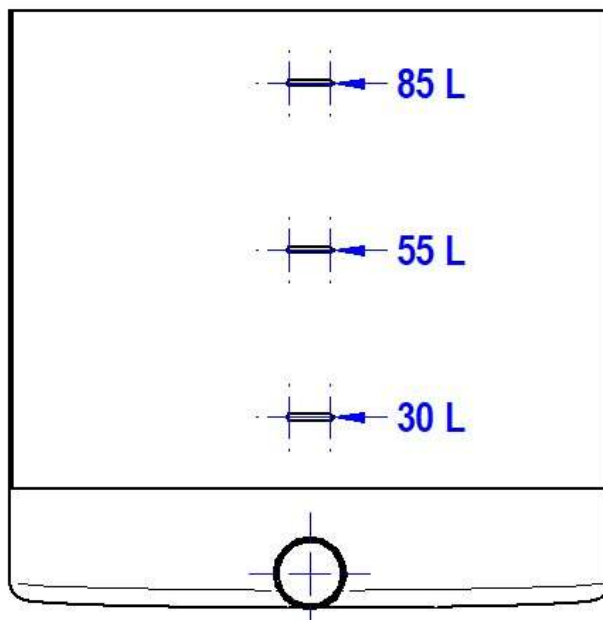
7.2. Installation of electrical part

1. The boiling pan is installed on a fixed electrical line.
2. A main switch must be installed between the equipment and the distribution network, which must be near the equipment.
3. The voltage in the electrical network must match the voltage indicated in the technical table.
4. The connection must be made in accordance with national standards and local regulations according to the electrical wiring diagram.
5. The supply terminal block can be accessed after removing the front cover of equipment.
6. **The equipment must be grounded.** There is a grounding cable eye on the foot of the equipment, which must be connected to the connecting grounding system.
7. The gas boiling pan must be connected to a separate line from the main switchboard.

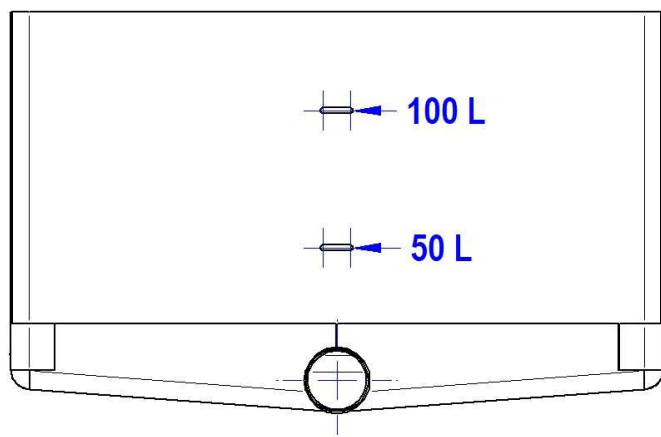
Liters of boiling pans Practic.

Fill the cooking tank only to the line that indicates the **maximum filling limit**. If filled above this limit, boiling may occur and may cause injury.

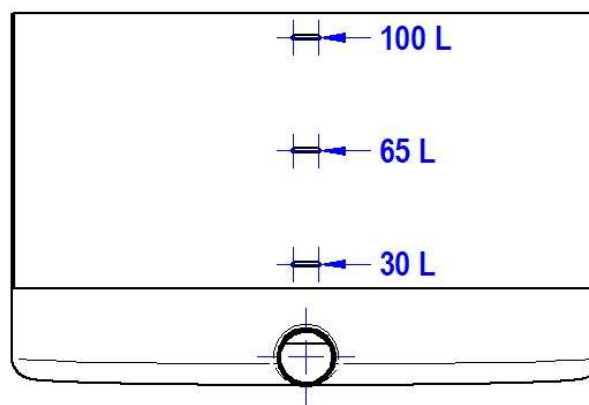
P.KG-785-O /P.KG-85-O



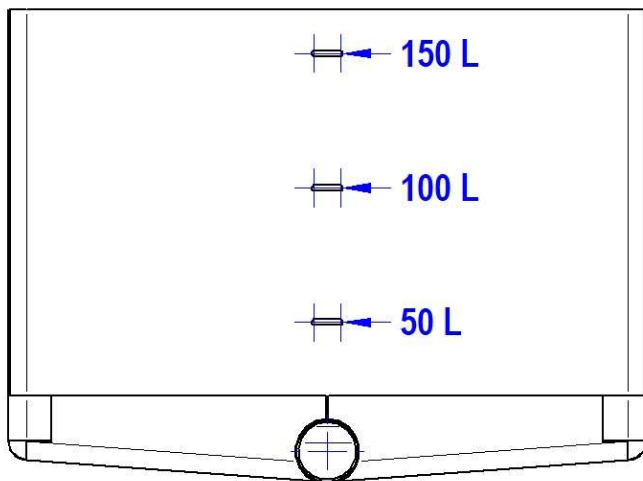
P.KG-100



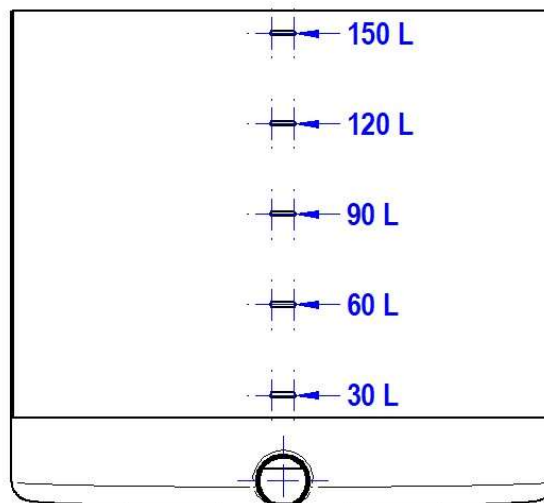
P.KG-100-O



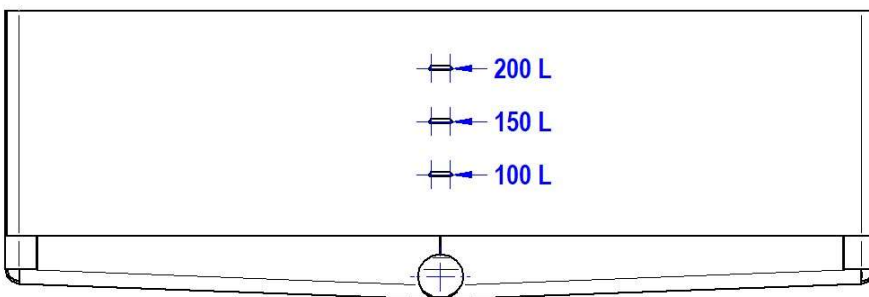
P.KG-150



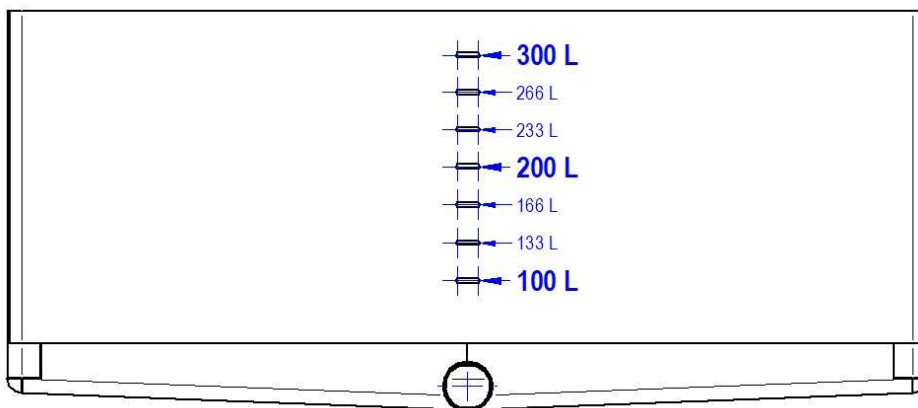
P. KG-150-O



P.KG-200



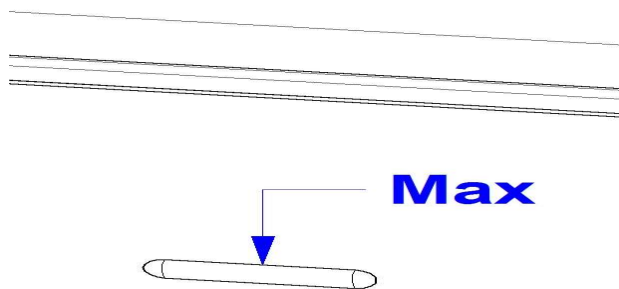
P.KG-300




8. Operation


Switching on, operating, turning off the equipment

It is necessary to turn on the main switch located outside the boiling pan. Open the filling valve (tap on the top of the boiling pan) and fill the cooking tank with water.



Press the main switch  , which serves as an on/off switch for turning on the equipment, the green colour indicates that the boiling pan is on. If there is not enough water in the duplicator, the




water filling indicator light will light up  and the water filling will begin. The burner operation is stopped during filling. After filling the duplicator with water, the water filling indicator light will stop lighting – filling is complete.


After filling the duplicator, set the GAS knob from position 0 to position * (ignition) and press it and leave it pressed for about 15-20 seconds, this action will start the ignition mode of the ignition burner. We can determine the ignition of the eternal burner by looking at the ignition indicator (the needle will go from the green field to the red field). We continue to hold the GAS knob pressed until the needle on the ignition indicator goes from the green field to the red field. After this operation, set the GAS knob to the position (burner-MAIN FLAME). Now the burner works according to the power switch setting.

To heat the boiling pan, we recommend switching the main rotary knob to the LARGE FLAME position - full power. To maintain a constant temperature, switch to the SMALL FLAME position -



half power. The operation of the burners is signalled by the heating indicator light  .



When the boiling pan is put into operation, the water filling indicator light will light up  , which signals the filling of water into the duplicator. The indicator light going out signals the end of the







filling of water into the duplicator. The lighting of the heating indicator light signals the readiness of the boiling pan for operation and not the heating of the boiling pan. Set the main



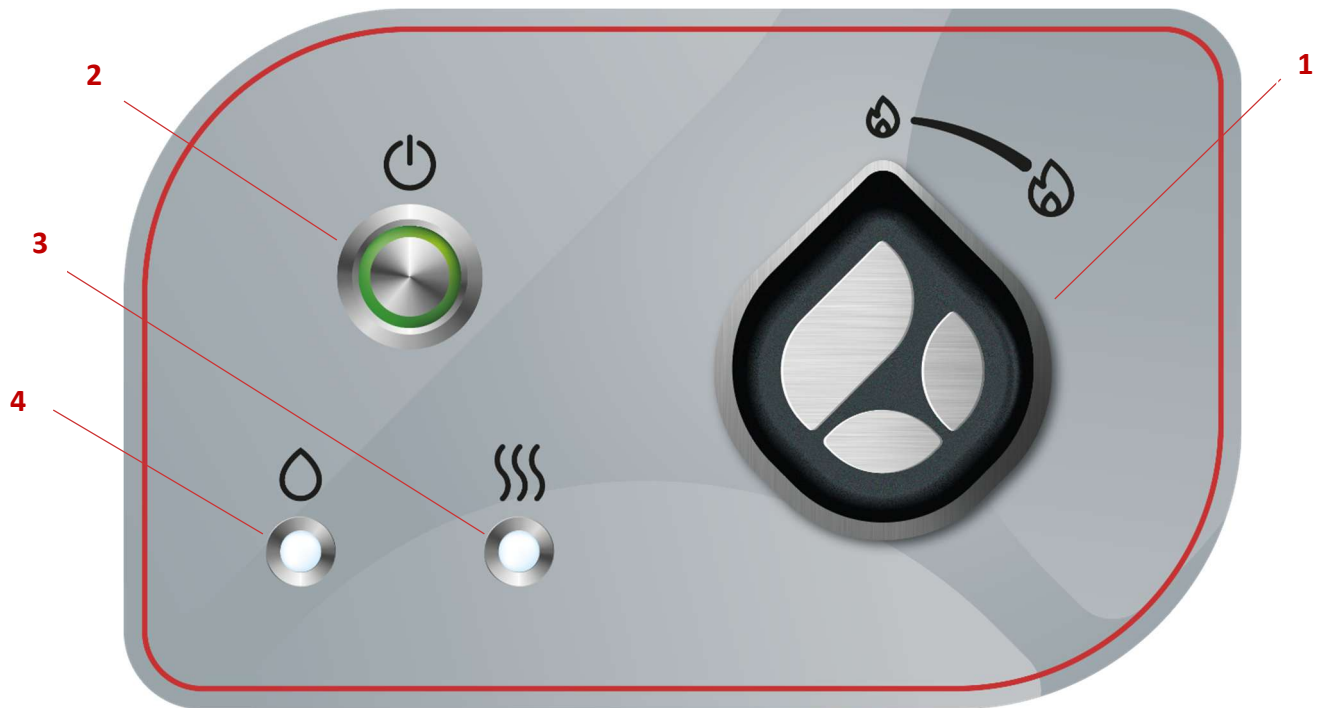
rotary knob to the maximum position (LARGE FLAME - full power). After turning on the burners, it is necessary to monitor the pressure on the safety valve. If the pressure gauge needle rises, this pressure must be manually released by pressing the small protrusion on the left part of the safety valve. This action will release cold air from the duplicator. Repeat this process about 3 times. Improper handling is dangerous.

Warning! Possibility of scalding with hot steam - use auxiliary utensils. The manufacturer is not responsible for material damage caused by improper handling (when putting the equipment into operation or during operation). The operator must be familiarized with the operating instructions and instructed.

Control panel consists of:

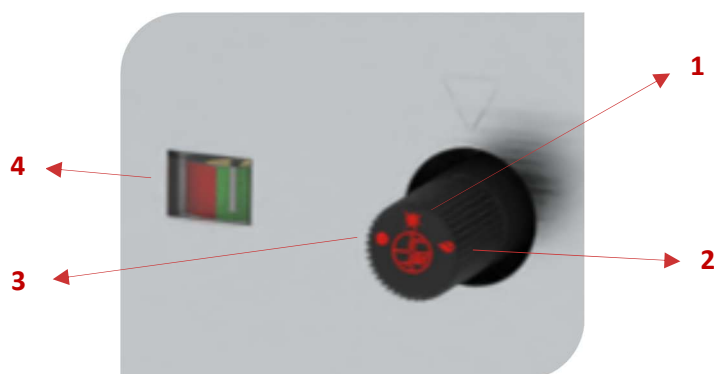
	<p>1. Main rotary knob - rotary knob for setting the heating power small flame = sawing power large flame = full power</p>
	<p>2. Main switch - control of power ON/OFF - green light signals that equipment is in operation</p>
	<p>3. Heating light - control light signals the heating - switching on the burners to operation</p>
	<p>4. Water filling light - control light signals the filling water into duplicator</p>

Picture: Control panel of gas boiling pan Practic:



- 1 = Rotary knob for setting the heating power**
- 2 = Main switch**
- 3 = Heating light**
- 4 = Duplicator water filling light**

Gas valve switch



- 1 = Ignition**
- 2 = Burner**
- 3 = „0“ position**
- 4 = ignition of the pilot burner – millivoltmeter**

9. Maintenance and cleaning of the equipment

WARNING!

Before cleaning and maintenance, it is necessary to turn off the boiling pan 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 boiling pan must be thoroughly washed with lukewarm water with neutral detergent and wiped dry. It is necessary to ensure that the parts being cleaned (inside the duplicator) are cooled down. 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 (top plate, cooking tank and lid). Therefore, before using such a product, you should carefully read its composition and instructions for use. We recommend washing the duplicator with ordinary 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 the service water exceeding 2 mg/l, due to a higher salt concentration, pH outside the range of 7.2-7.6, or due to contact with other materials (e.g. copper) or due to the incorrect choice of detergent**

IN CASE OF FAILURE TO COMPLY WITH THE ABOVE CONDITIONS, THE CUSTOMER WILL LOSE THE RIGHT TO WARRANTY SERVICE.

Regular 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 distribution, the fastening of the wires. Approximately every month, it is necessary to check the operation of the safety valve. The reliable locking of the lid in the upper position can be adjusted by tightening the cover nuts on the lid hinge.

The service life of the heating elements (mounted in a double jacket) will also be greatly affected by the quality of the water in which they are placed. They must be regularly cleaned by descaling so that the layer of limescale does not exceed 1 mm in thickness.

Depending on the hardness of the water in the given place of operation, it is necessary to check and possibly clean the water level sensor probes of the duplicator from limescale at least twice a year.

THE COSTS RELATED WITH THIS ACTION SHALL BE FULLY PAID BY THE USER.

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.

10. Important instructions

1. The gas boiling pan may only be operated by an adult over 18 years of age, trained, and demonstrably familiar with the boiling pan operation and maintenance instructions. The operator must comply with applicable hygiene and safety regulations throughout the entire work period.
2. The water connection to the water tap may only be used with hygienically safe "hoses for liquid food".
3. The operator must be instructed in accordance with the regulation.
4. If the described elements (labels) on the equipment are lost, destroyed, or illegible, the marking must be restored to its original condition.
5. During shipment, the boiling pan is mounted on a transport pallet and transported by a forklift. When carrying it, it is possible to grab the boiling pan by the lower frame. It is also allowed to insert the transport trolley between the legs.
6. Installation of the boiling pan and initial commissioning may only be carried out by an authorized organization or worker who has signed a service contract for warranty and post-warranty work with the manufacturer.
7. Connection to the gas and electrical distribution may only be carried out by a worker authorized to do this activity.
8. The gas and electrical distribution must comply with technical standards.

We declare that the product complies with the safety regulations when the instructions given in this manual are followed and when used accordingly.

The main gas valve and main switch are not standard accessories and are not supplied with the boiling pan. This valve and switch must be located within easy reach of the operator. Each boiling pan must have a separate main gas valve and main switch.

Switching off the appliance

This condition must be observed whenever the boiling pan is not expected to be in operation, or whenever the operator leaves the kitchen for a long time:

- turn the GAS knob to the "0" position
- turn off the main switch
- turn off the main switch to the boiling pan and close the main gas supply.

When the boiling pan is in operation, we recommend opening the lid carefully to avoid possible accidents and scalding from hot steam.

Before using the boiling pan for the first time, clean it with a damp cloth (lukewarm water + neutral detergent) and wipe it dry.

It is forbidden to use the equipment without supervision! If a defect or malfunction is detected, the equipment must be immediately taken out of operation, disconnected from the gas pipe, electrical network and a service technician must be called.

11. Boiling pan location

From the point of view of fire safety requirements, it is necessary to respect EN when placing, installing and using the equipment,

- the boiling pan must be placed on a solid, hard and non-combustible floor, preferably concrete, ceramic tiles, etc.,
- the space under the boiling pan must be kept clean, no flammable or other objects may be placed here.
- the location of the boiling pan at the workplace should be decided by the designer and the project approved.
- when placing the boiling pan in the entire work line, it is recommended to place the boiling pans as the last equipment on the right and leave a space (approx. 300 mm) on the right side of the boiling pan, for easier access when connecting the boiling pan to energy networks (water, gas, electricity)
- shut-off valves and switches must be placed in front of the energy branches to allow the boiling pan to be taken out of operation during repairs.

WARNING!

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

12. Attachments

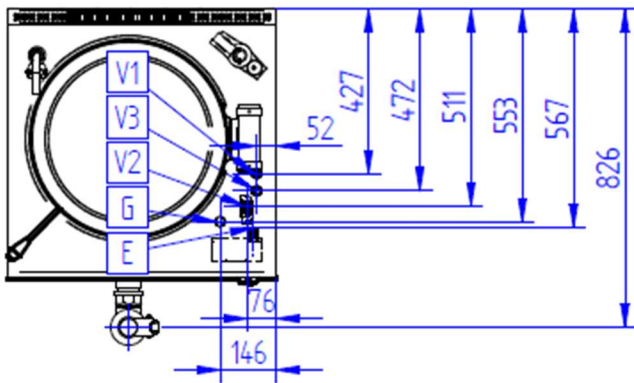
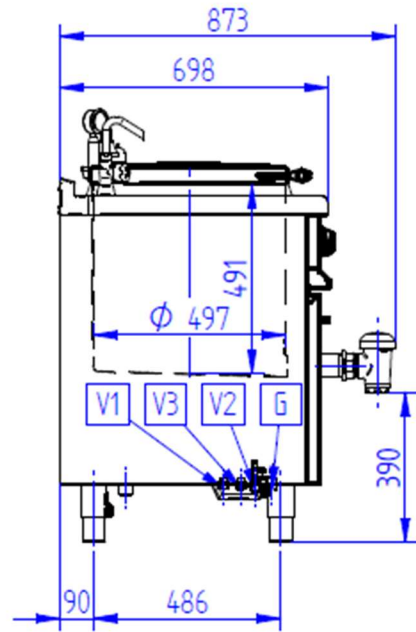
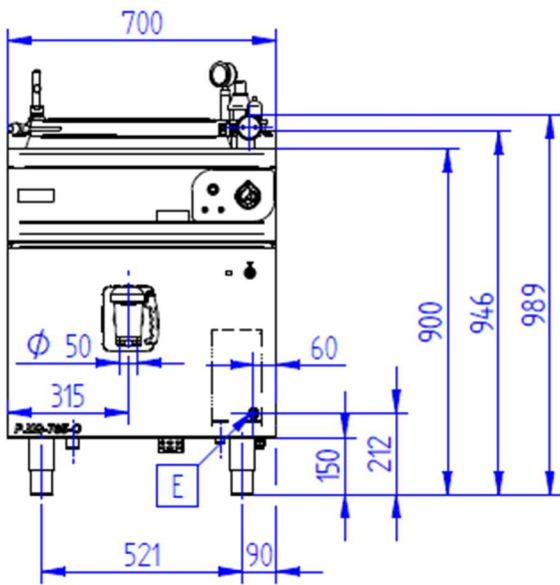
The completeness of the delivery consists of the equipment itself, User manual, Declaration of conformity, Warranty certificate, Reclamation protocol and Risk analysis.

WARNING

When making a complaint, inform the installation company about the name, type, serial number, year of production and date of installation.

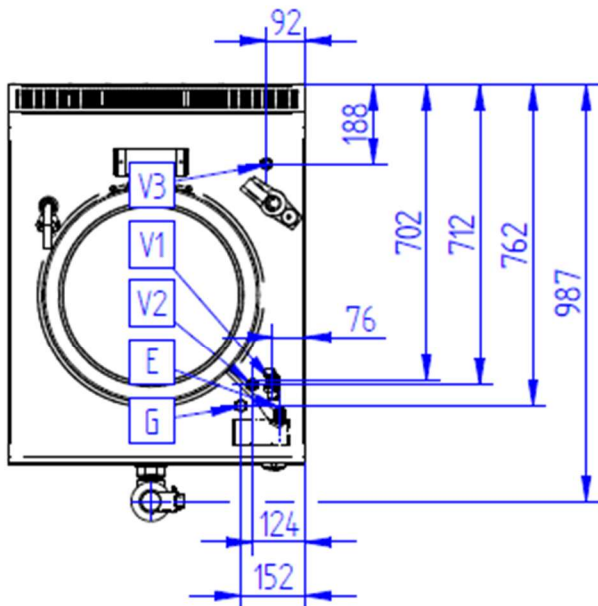
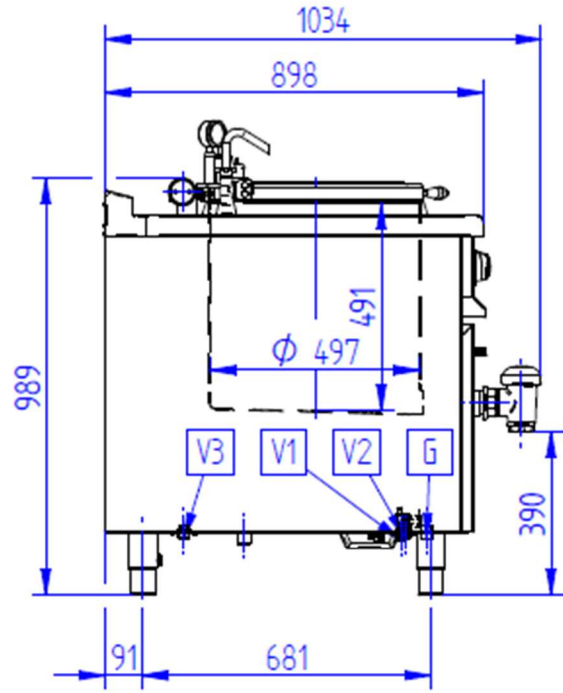
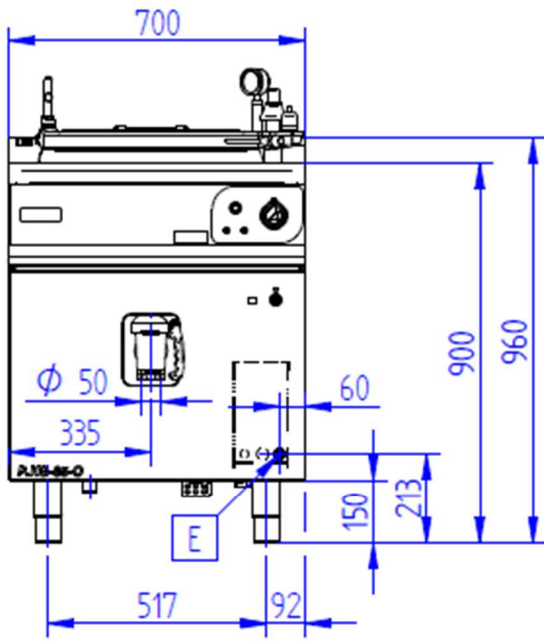
12.1. Connection dimensions

P.KG 785-O



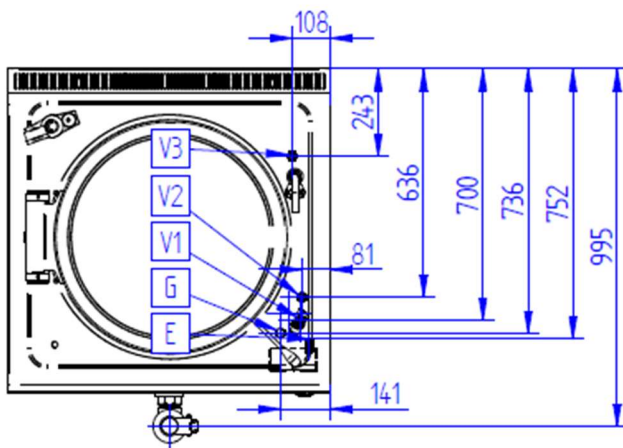
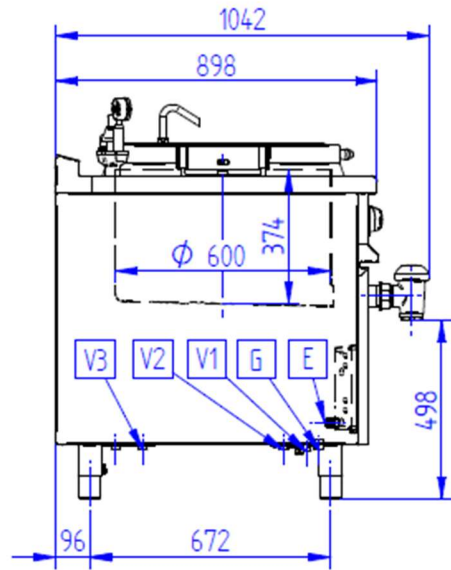
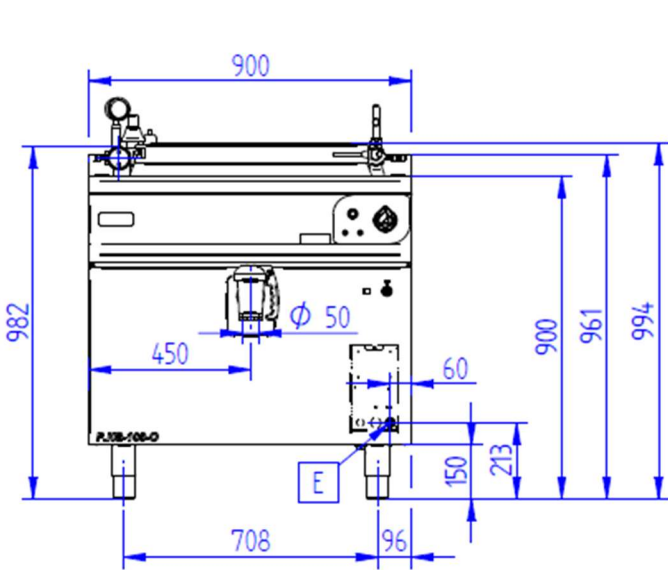
P.KG-785-0	
V1	Cold water G3/4 (duplicator)
V2	Cold water G3/4 (cooking tank)
V3	Hot water G3/4 (on request)
E	Electric connection
G	Gas connection G3/4

P.KG-85-O



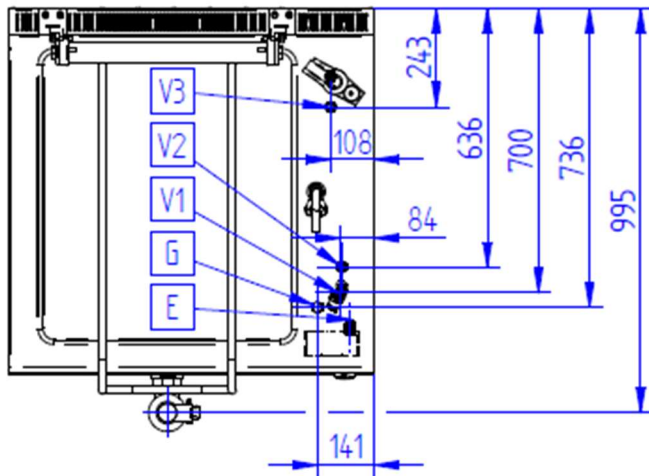
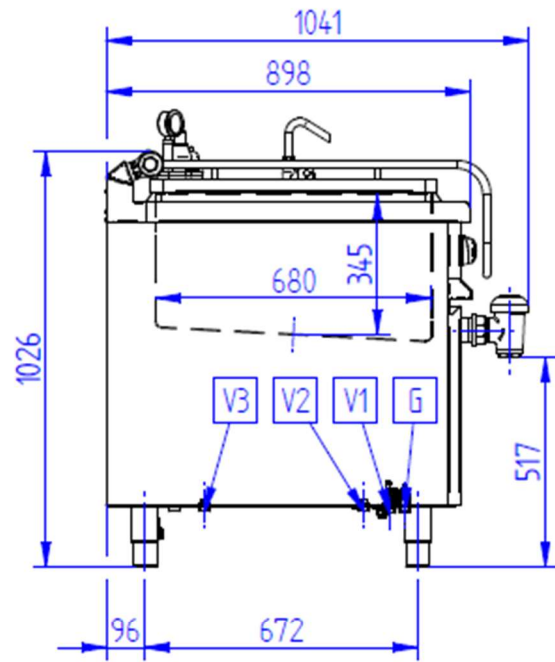
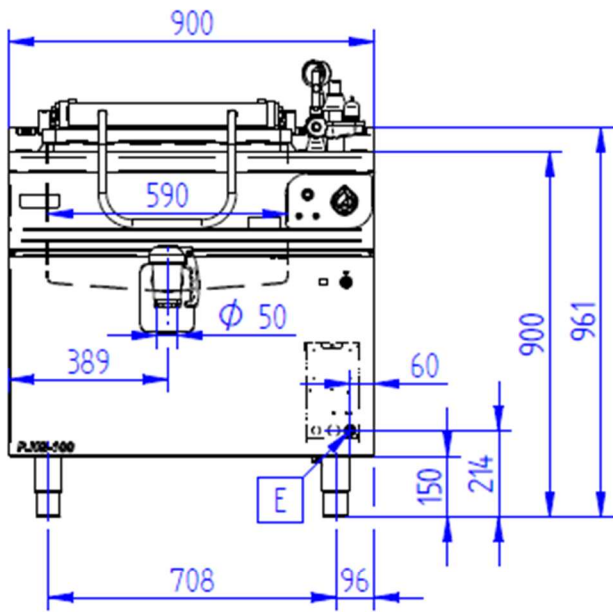
PKG-85-0	
V1	Cold water G3/4 (duplicator)
V2	Cold water G3/4 (cooking tank)
V3	Hot water G3/4 (on request)
E	Electric connection
G	Gas connection G3/4

P.KG-100-O



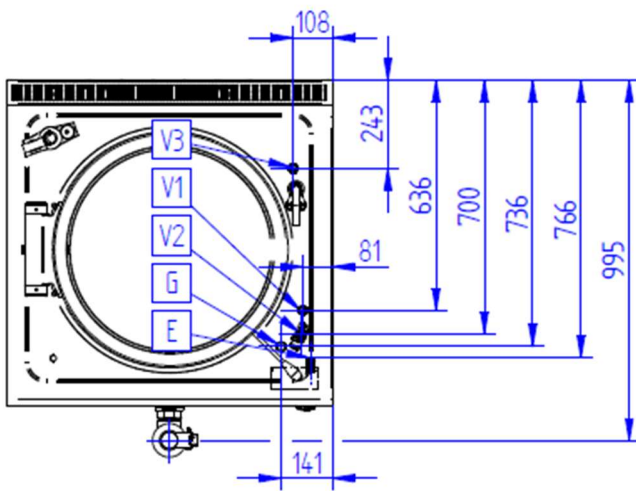
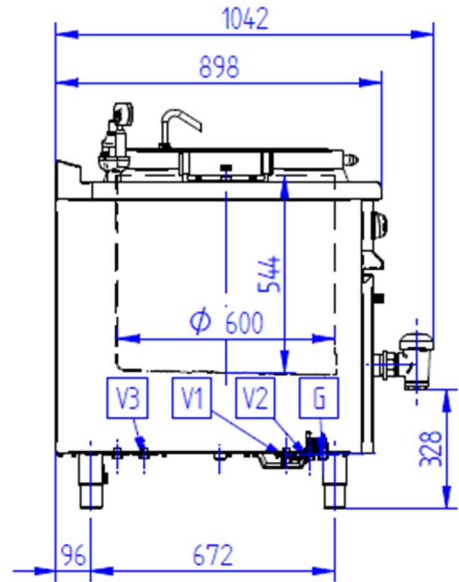
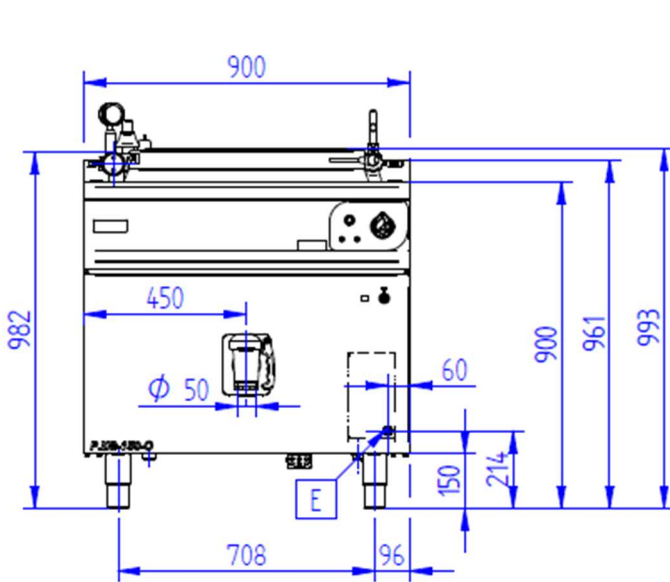
P.KG-100-0	
V1	Cold water G3/4 (duplicator)
V2	Cold water G3/4 (cooking tank)
V3	Hot water G3/4 (on request)
E	Electric connection
G	Gas connection G3/4

P.KG-100



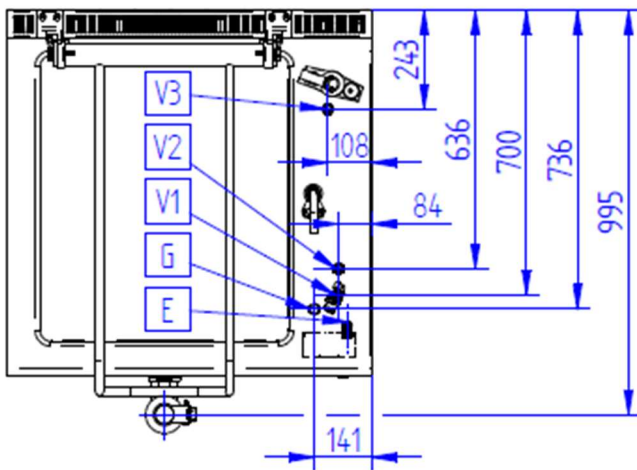
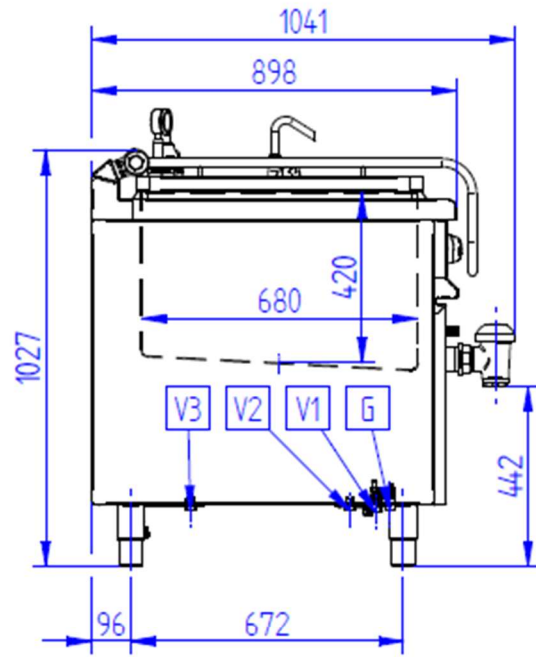
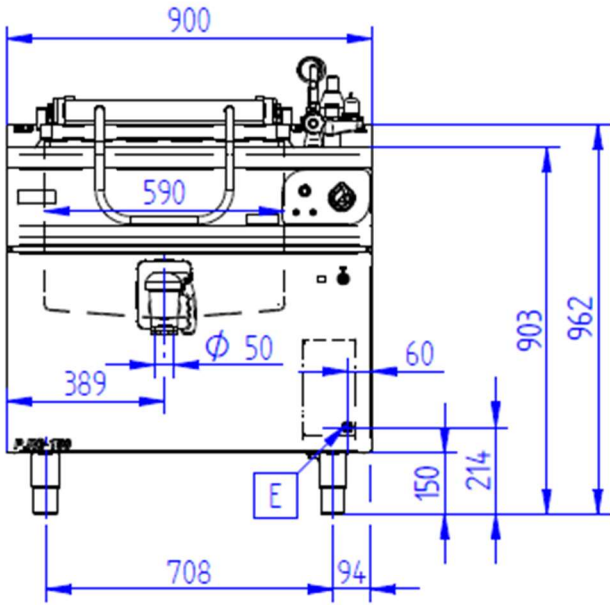
P.KG-100	
V1	Cold water G3/4 (duplicator)
V2	Cold water G3/4 (cooking tank)
V3	Hot water G3/4 (on request)
E	Electric connection
G	Gas connection G3/4

P.KG-150-O



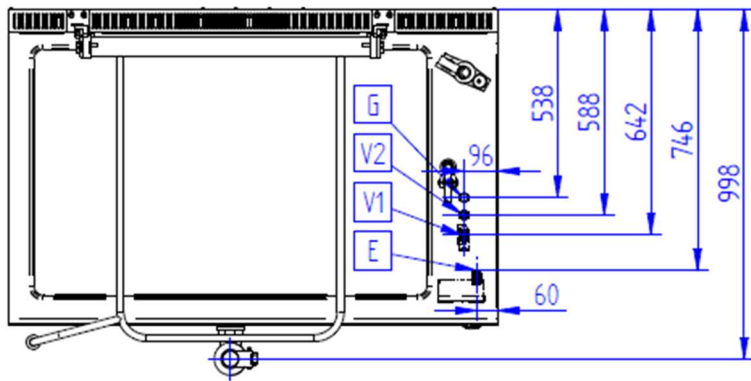
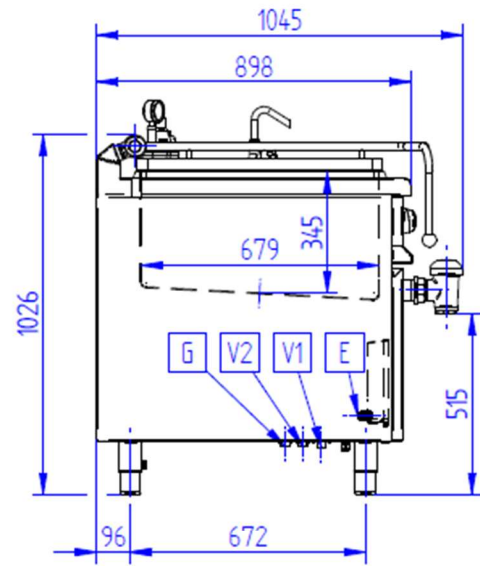
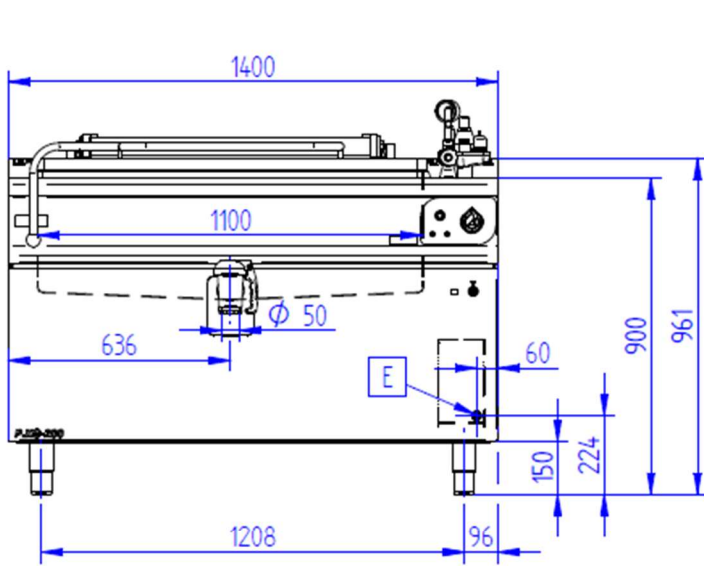
PKG-150-O	
V1	Cold water G3/4 (duplicator)
V2	Cold water G3/4 (cooking tank)
V3	Hot water G3/4 (on request)
E	Electric connection
G	Gas connection G3/4

P.KG-150



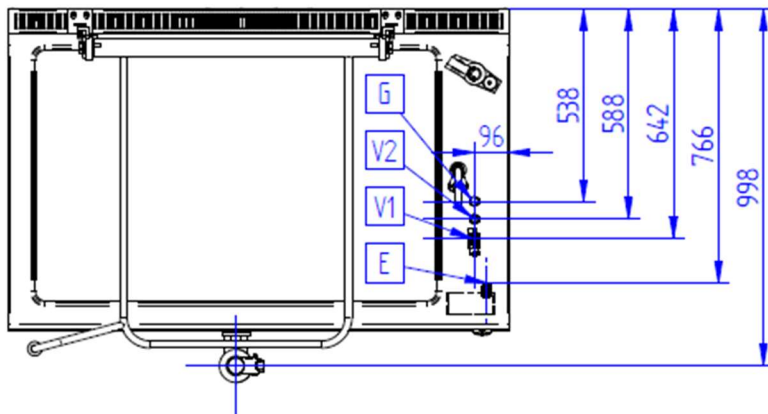
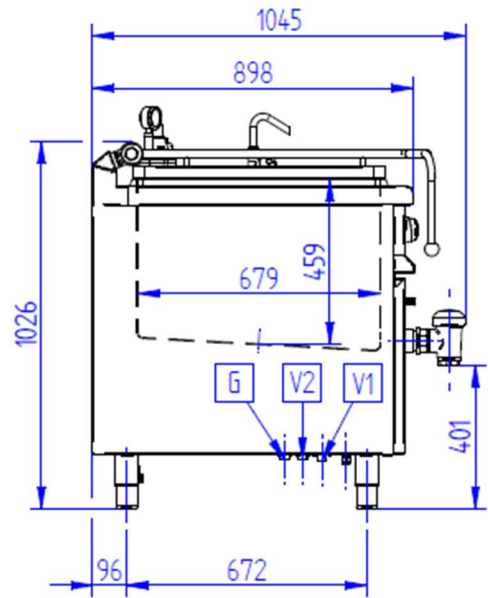
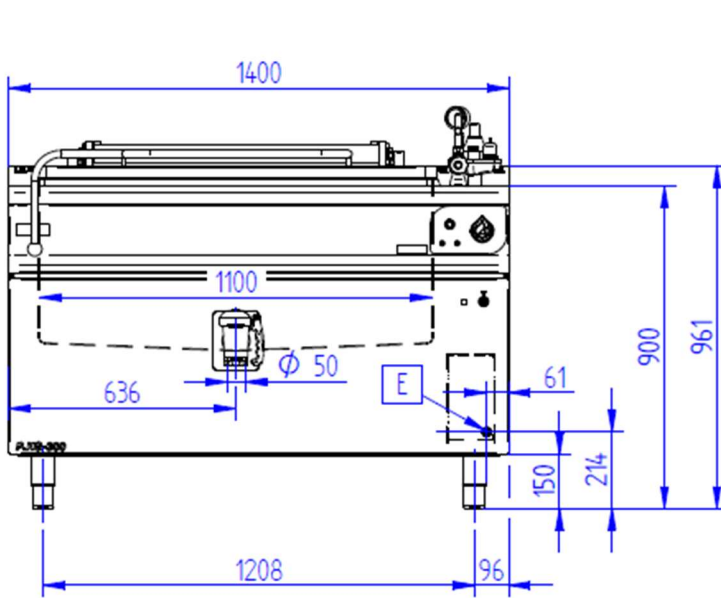
P.KG-150	
V1	Cold water G3/4 (duplicator)
V2	Cold water G3/4 (cooking tank)
V3	Hot water G3/4 (on request)
E	Electric connection
G	Gas connection G3/4

P.KG-200



P.KG-200	
V1	Cold water G3/4 (duplicator)
V2	Cold water G3/4 (cooking tank)
E	Electric connection
G	Gas connection G3/4

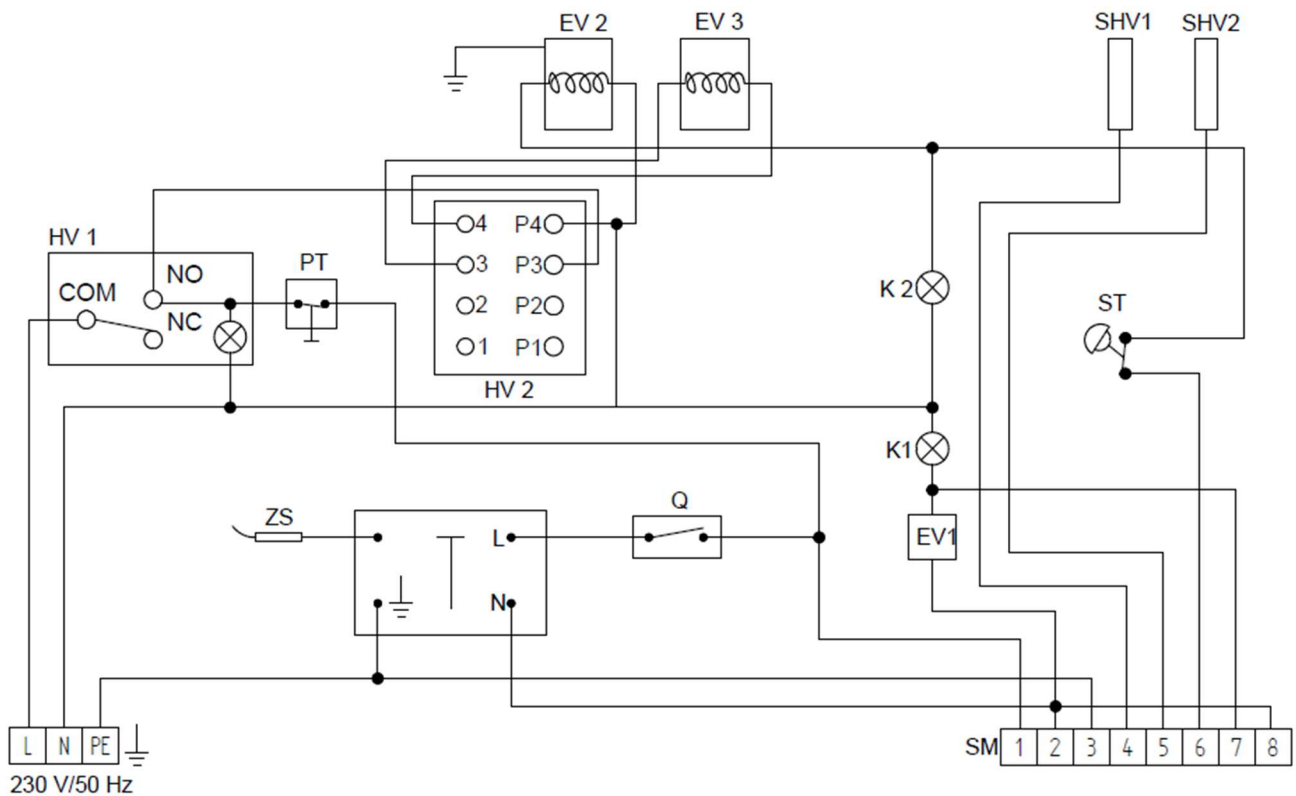
P.KG-300



P.KG-300	
V1	Cold water G3/4 (duplicator)
V2	Cold water G3/4 (cooking tank)
E	Electric connection
G	Gas connection G3/4

12.2. Electric wiring diagram

P.KG-785-O, P.KG-85-O, P.KG-100-O, P.KG-150-O, P.KG-100, P.KG-150, P. KG-200, P.KG-300



Legend:

P-Power supply

SM-Microcircuit terminal box (control circuit – printed circuit board)

EV1-Electromagnetic valve for filling water into duplicator

EV2-Electromagnetic valve for gas flow into burners

EV3-Electromagnetic valve FULL-SAVING POWER

K1-Indicator light of water level in duplicator

K2-Indicator light of heating power

ST-Pressure switch

SVH 1-Water level sensor - maximum

SVH 2-Water level sensor - minimum

HV 1-Main switch

HV 2-Switch FULL-SAVING POWER, position 0-1

T-Transformer

ZS-Porcelain igniter

O-Transformer switch

PT-Safety thermostat

13. Instructions for use of the outlet valve

Purpose and installation

The outlet valve is used for discharging the liquid food or liquid intended for producing of food.

Maintenance

It's highly recommended the cleaning and maintenance after each use. Do not use the toxic or harmful detergents.

For proper functionality please follow these instructions:

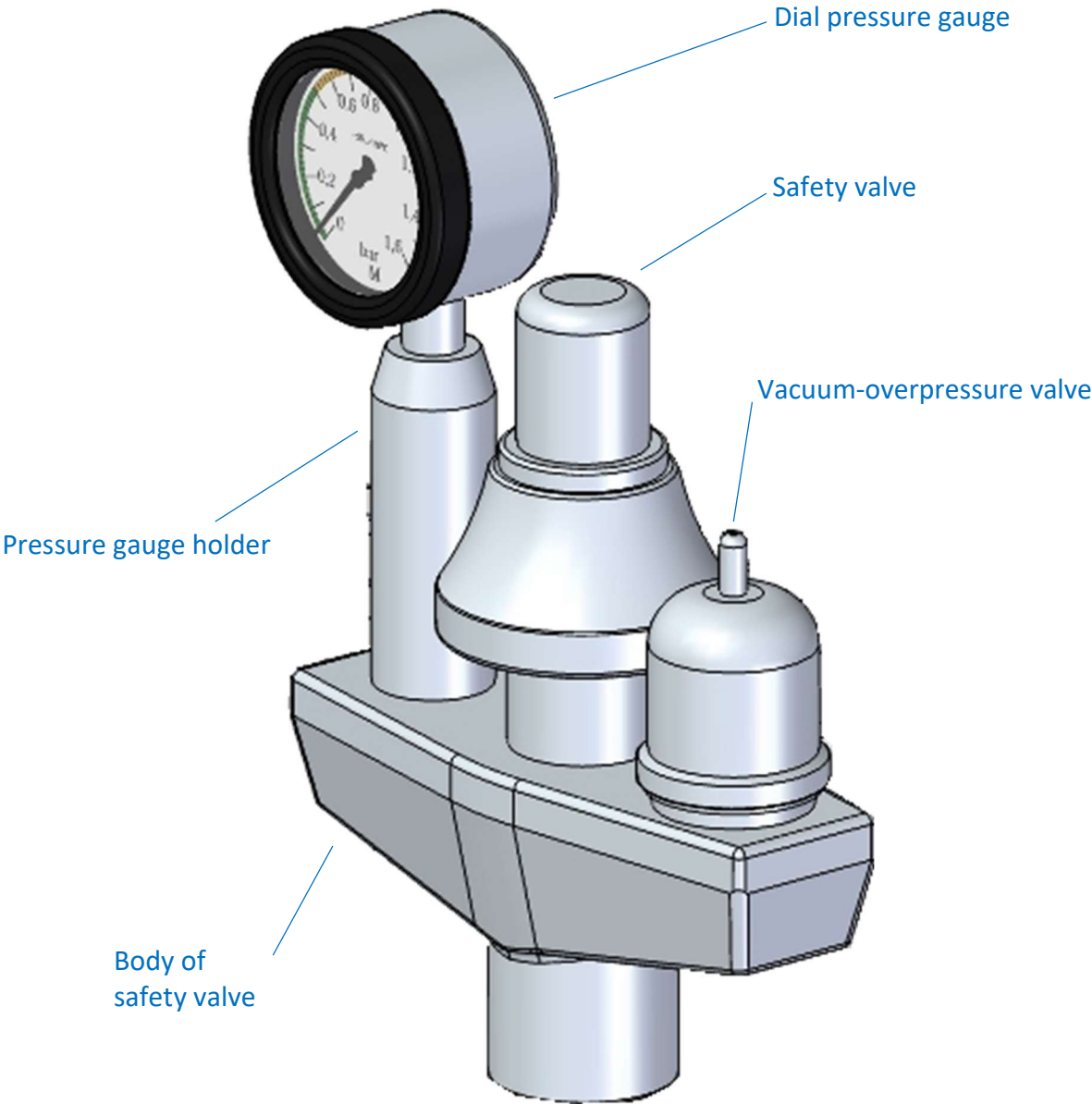
1. Open and close the valve to confirm, that no more liquid is discharging from outlet valve.
2. Release the lower Allen screw (6), dismantle the metal ring (5) carefully, to not drop out the seal of metal ring (8) – upward take of the insert of outlet valve (2).
3. Clean all parts, it is necessary to grease the insert of outlet valve with food Vaseline.
4. Process of outlet valve assembling is the opposite to the dismantling.

Description:

- 1 – body of outlet valve
- 2 – insert of outlet valve
- 3 – handle of outlet valve
- 4 – winch of handle
- 5 – metal ring
- 6 – Allen screw
- 7 – seal ring of outlet valve
- 8 – seal of metal ring



14. Safety valve



SUPPLIER:

(add the contact details)

SERVICE TECHNICIAN:

(add the contact details)

MANUFACTURER

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