



Gastro-Haal

USER MANUAL

for instalation and maintenance

ELECTRIC OVENS

Static with circulation (hot air)

Practic 

Single-oven | Double-oven | Triple-oven



PRODUCT LINE:

PRACTIC

Line 900

P.PCE-910 SC, P.PCE-920 SC, P.PCE-930 SC

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CE 1299

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The contact details of the supplier and service provider can be found on page 17.



<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 electric ovens from the Practic product line is a basic unit in large-scale kitchens - restaurants, hospitals, factory and school canteens, and military units...

Electric ovens P.PCE-910 SC, P.PCE-920 SC, P.PCE-930 SC are used for baking pastries, meat, drying, preserving, 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 forbidden 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 using the electric ovens 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 electric ovens, the right to warranty repair is lost!!!

The manufacturer will provide a warranty for the electric ovens according to the enclosed " Warranty certificate".

Gaskets 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	900	900	900
Type	P.PCE-910 SC	P.PCE-920 SC	P.PCE-930 SC
Product line	Practic	Practic	Practic
Equipment	single electric oven	double electric oven	triple electric oven
External dimensions (mm) wxdxh	900x868(925)x688 mm	900x868(925)x1195 mm	900x868(925)x1702 mm
Internal dimensions of oven (mm) wxdxh	600x740x360 mm	600x740x360 mm	600x740x360 mm
Type of oven	static, hot air	static, hot air	static, hot air
Weight (kg)	70 kg	125 kg	180 kg
Heating			
Input of oven (kW)	4,1 kW	2x 4,1 kW	3x 4,1 kW
Total input (kW)	4,1 kW	8,2 kW	12,3 kW
Nominal voltage (V)	3 N - 400V, 50Hz	3 N - 400V, 50Hz	3 N - 400V, 50Hz
Nominal current (A)	9 A	18,5 A	18,5 A
Thermostat range (°C)	50 - 300 °C	50 - 300 °C	50 - 300 °C
Possible cooking temperature (°C)	50 - 320 °C	50 - 320 °C	50 - 320 °C
Dimension enamelled baking tray	GN 2/1	GN 2/1	GN 2/1
Cover			
Index IP	IP 41	IP 41	IP 41
Index IP of control elements	IP 65	IP 65	IP 65
Construction, savings, safety			
Inserts in oven (pcs)	3	3	3
Sound signalisation	yes	yes	yes
Internal material of oven	stainless steel	stainless steel	stainless steel
Rounded edges without danger corners and protrusion	yes	yes	yes
Upper and lower (liftable) heating elements	yes	yes	yes
Fan separately controlled (pcs)	1	1 (2)	1 (3)
Adjustable feet	yes	yes	yes
Options for extra fees according of valid price list			
Enamelled baking trays	yes (extra fee)	yes (extra fee)	yes (extra fee)
Stainless steel racks	yes (extra fee)	yes (extra fee)	yes (extra fee)
Cover on heating element	yes (extra fee)	yes (extra fee)	yes (extra fee)

6. Description of electric oven

The Gastro-Haal electric oven from the Practic product line of the P.PCE-930 SC, P.PCE-920 SC and P.PCE-910 SC types is assembled from separate ovens placed directly above each other in the number corresponding to the given type. This dimension corresponds to the use of standardized containers (baking pan GN 2/1-65, baking tray GN 2/1-20). The oven door is solid. Each oven is separately equipped with a main switch, operating thermostat and signal lights, a fan and two heating elements. The external covers of the oven are made of food-safe stainless steel material. The bottom is covered with a cover plate. The oven is equipped with height-adjustable feet. The rear oven covers are individually removable and allow better access and manipulation of the leads to the heating elements. The main connection terminal block is located in the lower right part. The electrical wiring is under the front panel on the right side of each individual oven.

7. Installation

Connect the equipment to the electrical network as follows:

- On the right side of the lower unit there is a control panel, which is removed with one screw located on the bottom 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 earthing terminal, according to the applicable technical regulations.
- Then mount the panel back.

Next, it is necessary to place the equipment in a well-ventilated place, or under a hood. Using the height-adjustable feet, the equipment is adjusted to a horizontal position. It is necessary to remove the protective film from the outside of the equipment.

If the equipment is placed next to other electrical equipment, it is necessary to make sure that they do not affect each other. Each electrical equipment must have its own separate supply. The equipment can also be mounted in a block unit. If the equipment is located near a kitchen unit or flammable materials, the applicable fire protection regulations must be observed. Fire protection must always be guaranteed.

8. Electrical connection

The connection of the electric oven to the electrical distribution system revised according to STN 33-1500 is carried out on the electrical distribution system 3~N 400V, 50Hz, according to the attached electrical wiring diagram.

ATTENTION: The equipment must be connected to the electrical network via a suitably sized switch with a minimum contact gap of 3mm. The switch must be located near the equipment **(the switch is not supplied by the manufacturer)**.

9. Operation

WARNING: Operating the equipment without supervision is forbidden!!!

The equipment may only be operated by trained personnel.

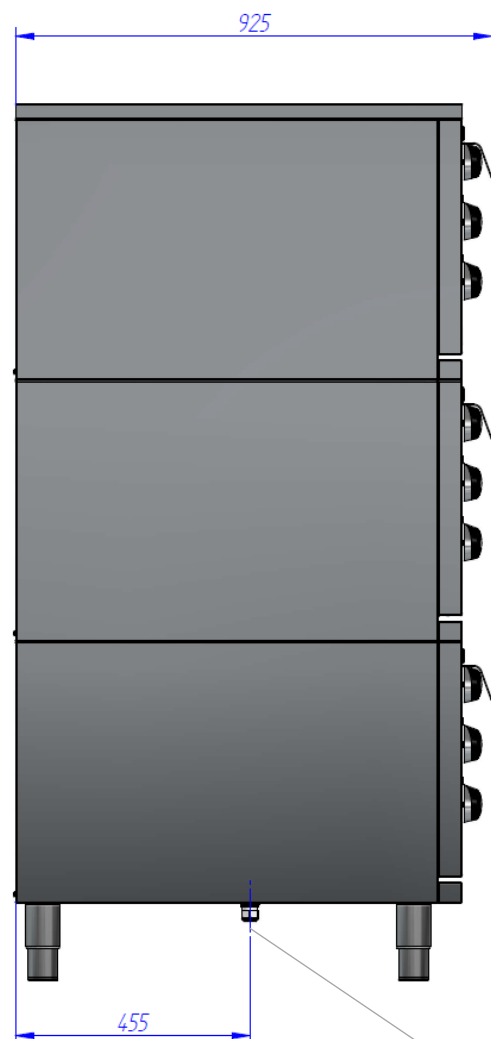
- turn on the main switch, which is mounted in front of the equipment on the wall
- turn the main switch to the desired heating
- after turning the knob, the indicator light indicating that the equipment is under voltage will light up
- turn the working thermostat knob, which is located above the main switch. By setting the knob to the desired thermal value, we put the heating into operation
- the temperature inside the oven is sensed by the thermostat sensor
- the mechanical timer knob can only be turned clockwise (otherwise it may be damaged)
- after reaching the set temperature inside the oven, the thermostat automatically turns off and the indicator light goes out. In the event of a drop in the temperature inside the oven during operation, the working thermostat turns on automatically and the indicator light lights up again.



The equipment is turned off as follows: after baking is finished, turn the main rotary knob to the "0" position. After the end of daily operation (if the equipment will be out of operation for a longer period of time), in case of faulty operation or in case of malfunctions, the equipment must be disconnected from the electrical network using the main switch.



Power supply







Power supply

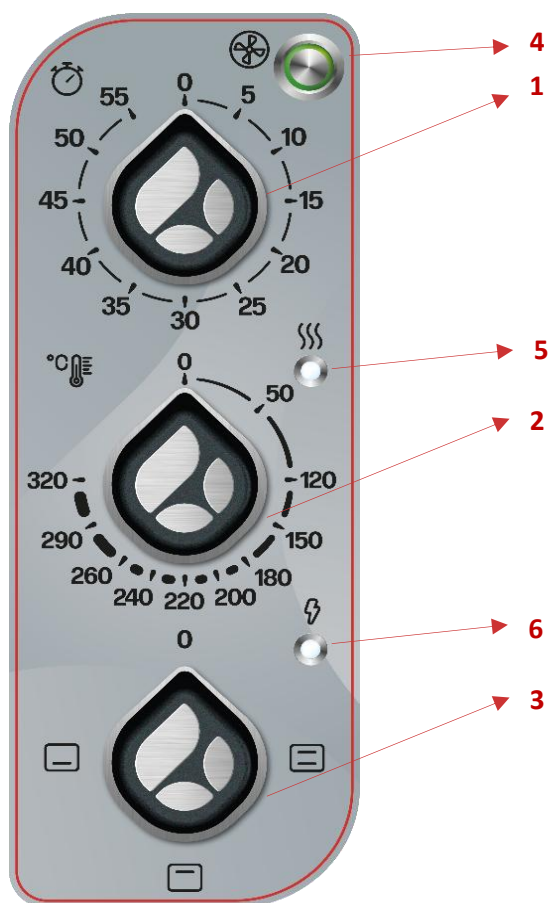


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Control panel consists of:

	<p>Main rotary knob</p> <ol style="list-style-type: none"> 1. Rotary knob for setting the timer (by minutes) 2. Rotary knob for setting the baking temperature in the range from 50°C to 320°C. 3. Rotary knob for turning on the heating and setting the heating position <ul style="list-style-type: none"> 0 = no heating - upper and lower heating - upper heating - lower heating
	<p>4. ON / OFF Fan</p> <ul style="list-style-type: none"> - white colour indicates that the fan is on
	<p>5. Control of heating</p> <ul style="list-style-type: none"> - turning on thermostat
	<p>6. Control of electricity ON/OFF</p>

Picture: **Control panel of electric oven Practic:**



Some baking data is for informational purposes only		
Baked dishes	Set temperature °C	Baking time in min.
Small pastries	200	15-20
Sponge cakes	200	30-35
Toasts	200	30-35
Baking powder cakes	175	50-60
Yeast cakes	200-225	35-40
Cream cheese	210-225	30-35
Puff pastry	225	30-35
Fruit strudel	225	30-35
Fish	200-225	25-30
Pigeon, chicken, duck at the beginning of roasting	200-225	70-100
	300	10
Goose at the beginning of roasting	200-225	100-120
	300	10
Calf liver	225	80-90
Beef liver	225-250	80-90
Pork liver	225	80-90

10. Cleaning the equipment

WARNING!

Before cleaning and maintenance, it is necessary to **disconnect** the oven from the power supply. The equipment must not be cleaned with **water spray!!!**
Any intervention in the equipment structure **IS FORBIDDEN!!!**

Before this operation, the equipment must be disconnected from the power supply. The covering parts of the oven must first be wiped with a damp and then a dry cloth. The internal parts of the oven are cleaned in the same way. If necessary, only mild cleaning agents or detergents may be used. Harsh cleaning agents could scratch the surface of the equipment. The lower heating element is hinged upwards.

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

11. Important instructions

In order to protect life and property during operation, please pay attention to the following:

- The operating procedure must always be followed.
- If the equipment is not used for a long time, it must be disconnected from the power supply using the main switch on the wall.
- The equipment must not be used without supervision!
- It is strictly forbidden to wash and clean the equipment with water spray!
- In the event of a malfunction, the equipment must be disconnected from the power supply using the main switch located in front of the equipment in the power supply!
- Do not attempt to eliminate the malfunction yourself, contact a service organization.
- The equipment may only be operated by trained personnel familiar with the safety regulations.

12. Accessories in (single-baking oven)

- Removable baking tray holder for GN 2/1 baking trays - 2 pcs.

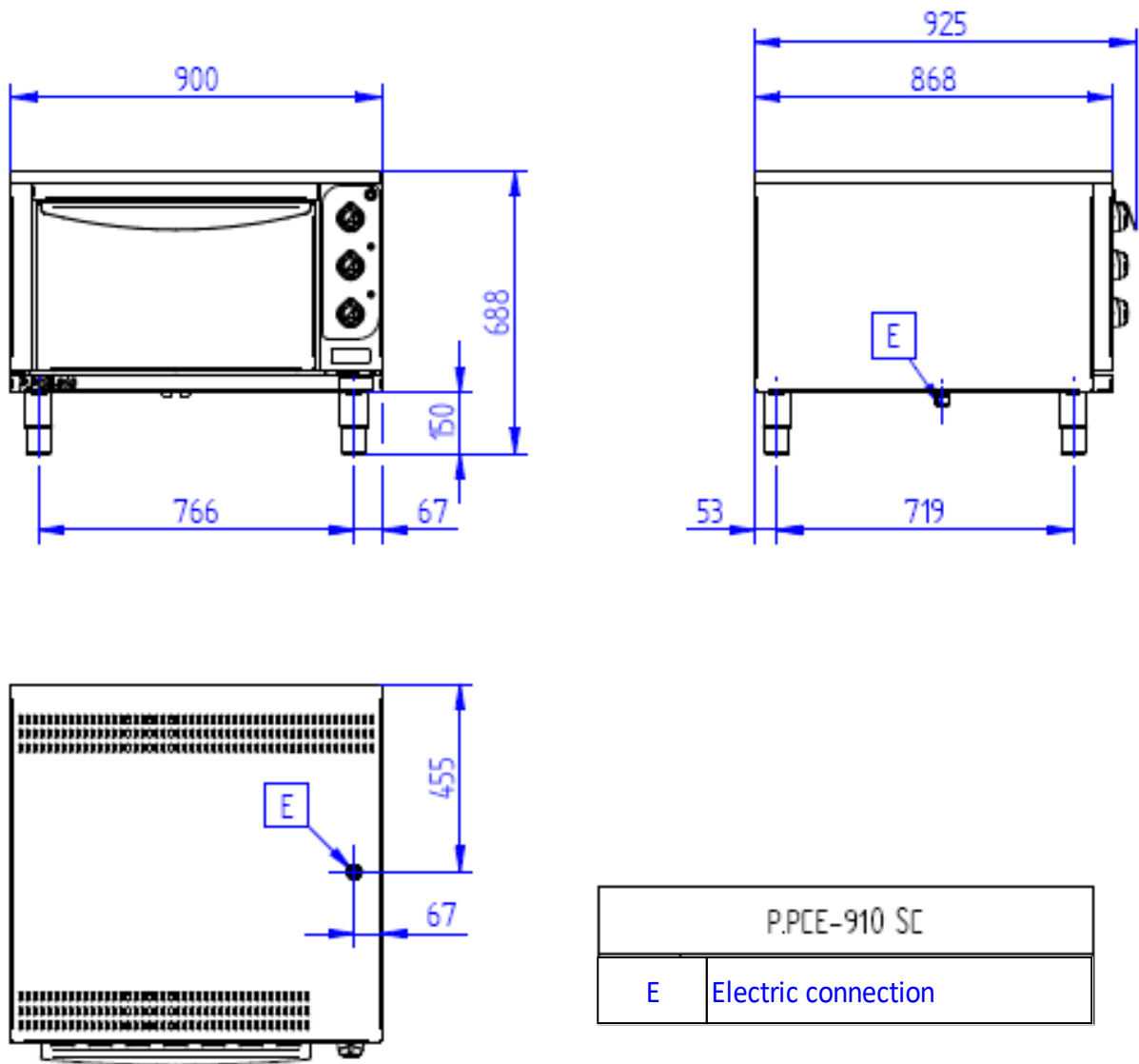
Following accessories are not part of the oven and are supplied with oven ONLY on request:

- Deep enamelled baking tray
- Shallow enamelled baking tray
- Stainless steel rack
- Cover on lower heating element

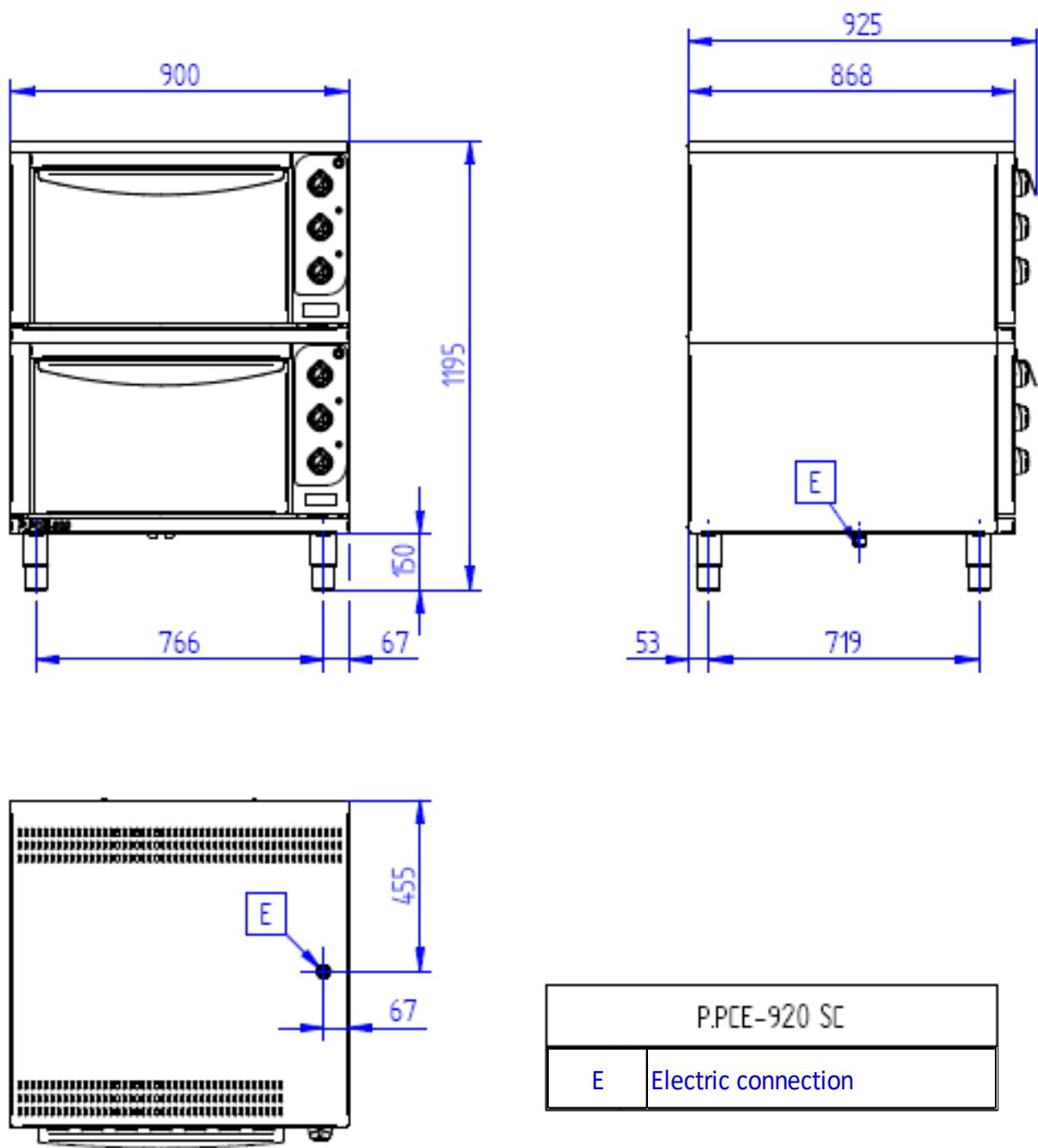
13. Attachments

13.1. Connection dimensions

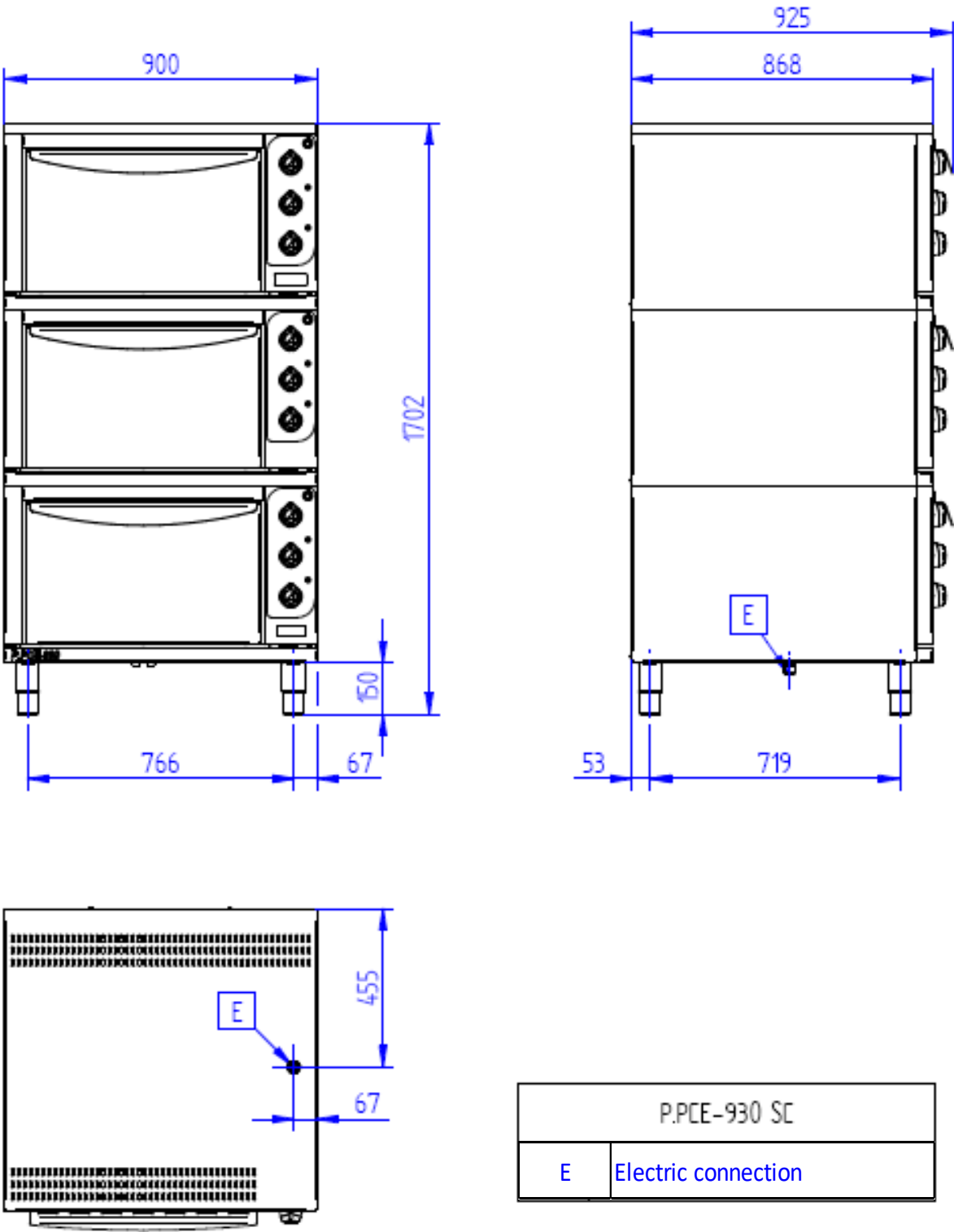
P.PCE-910 SC



P.PCE-920 SC

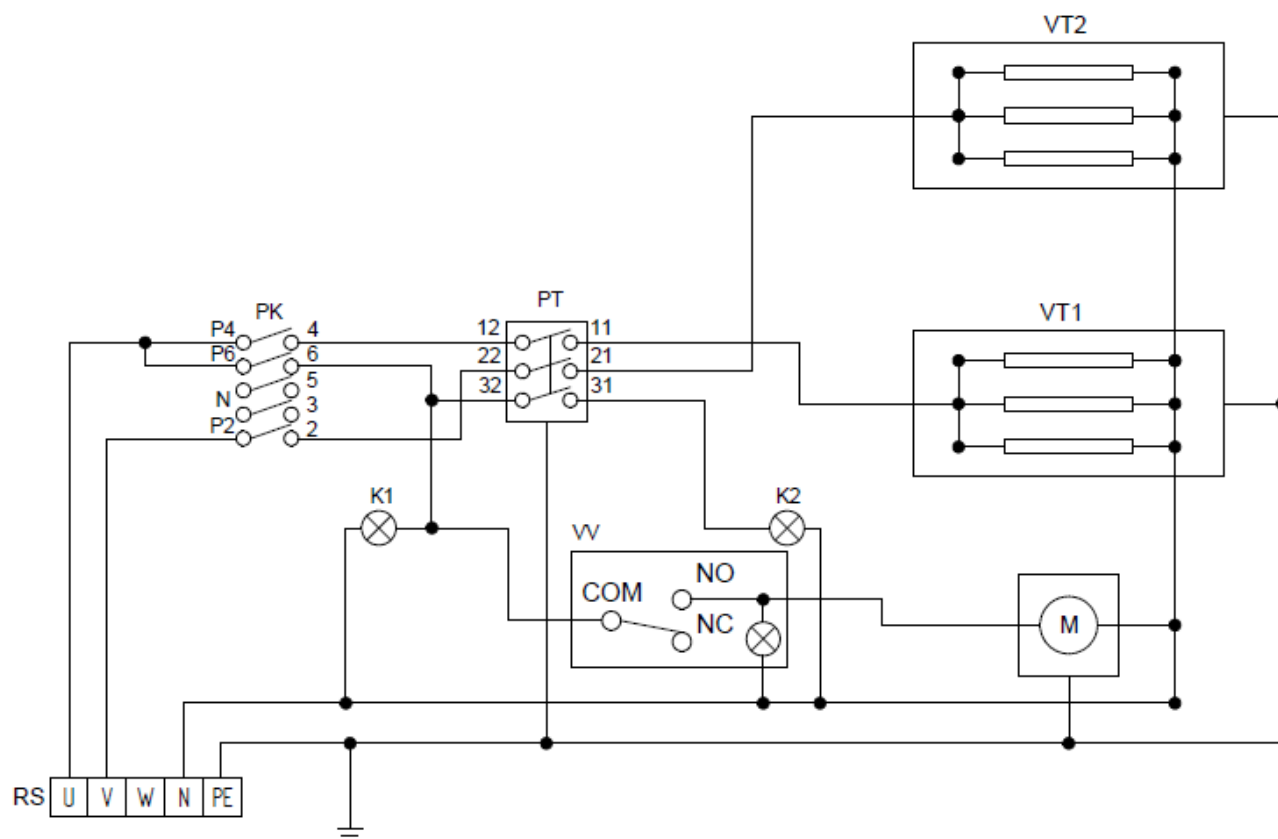


P.PCE-930 SC



13.2. Electric wiring diagram

P.PCE-910 SC



Legend:

RS – Modular terminal 400 V

K1– Indicator 230V (oven under voltage)

K2 – Indicator 230V (heating of oven)

PK – Switch 0-1-2-3 400V

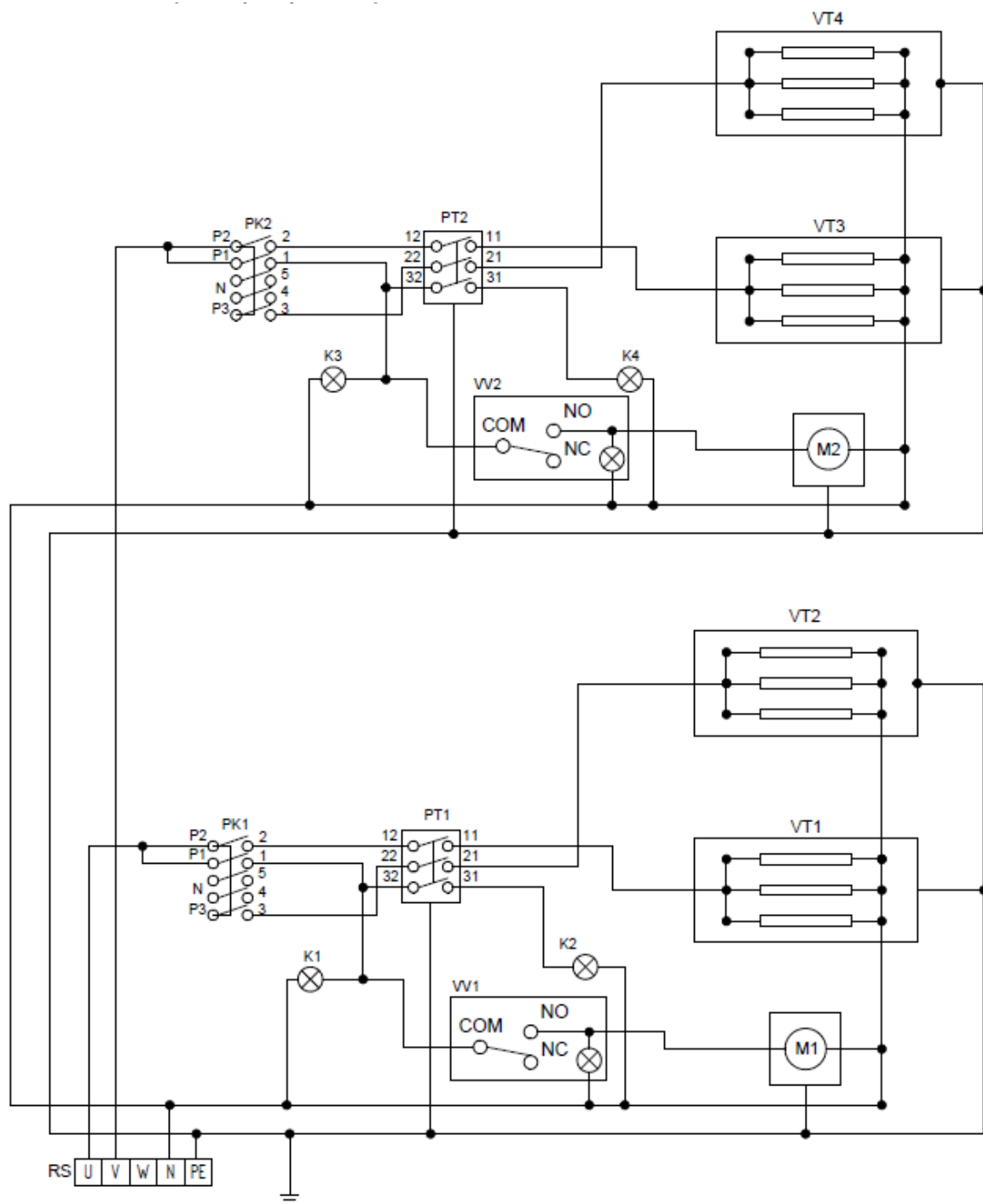
PT– Working thermostat 50-300°C, 400V/16A

M – Fan motor 230V / 30W

VT1 – Heating element on bottom 3x670W / 230V

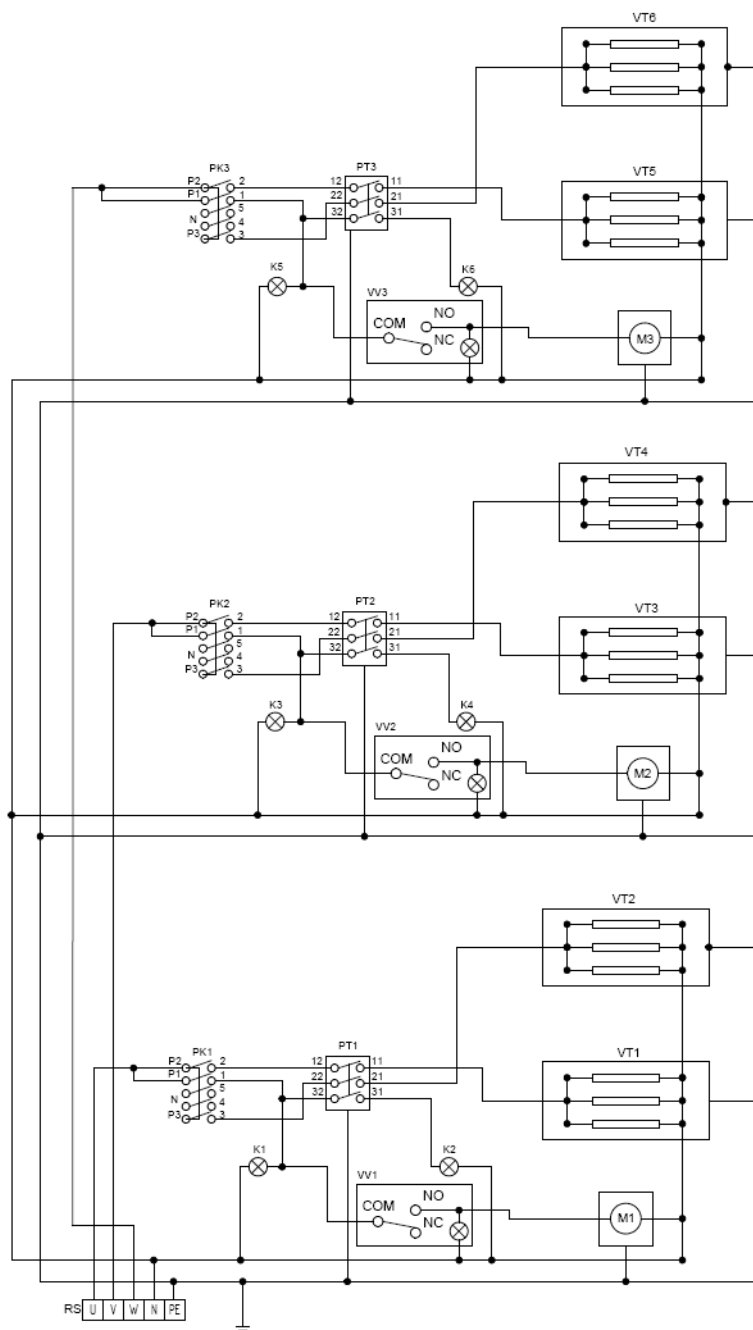
VT2 – Heating element on top 3x670W / 230V

VV – Fan switch ON /OFF 230V / 16 A



Legend:

- RS – Modular terminal 400 V
- K1, K3– Indicator 230V (oven under voltage)
- K2, K4 – Indicator 230V (heating of oven)
- PK1, PK2 – Switch 0-1-2-3 400V
- PT1, PT2– Working thermostat 50-300°C, 400V/16A
- M1, M2 – Fan motor 230V / 30W
- VT1, VT3 – Heating element on bottom 3x670W / 230V
- VT2, VT4 – Heating element on top 3x670W / 230V
- VV1, VV2 – Fan switch ON /OFF 230V / 16 A



Legend:

RS – Modular terminal 400 V

K1, K3, K5– Indicator 230V (oven under voltage)

K2, K4, K6 – Indicator 230V (heating of oven)

PK1, PK2, PK3 – Switch 0-1-2-3 400V

PT1, PT2, PT3– Working thermostat 50-300°C, 400V/16A

M1, M2, M3 – Fan motor 230V / 30W

VT1, VT3, VT5 – Heating element on bottom 3x670W / 230V

VT2, VT4, VT6 – Heating element on top 3x670W / 230V

VV1, VV2, VV3 – Fan switch ON /OFF 230V / 16 A

SUPPLIER:

(add the contact details)

SERVICE TECHNICIAN:

(add the contact details)

MANUFACTURER

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