

USER MANUAL

for installation and maintenance

TILTING BRATT PANS

gas with filling of water and

stainless steel bottom of the cooking tank

Practic 



PRODUCT LINE:

PRACTIC

P.PP-750, P.PP-980, P.PP-9120

Issued: 11/2024

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The contact details of the supplier and service provider can be found on page 18.



<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 designed for preparing various types of dishes and meals. Food is prepared by heat treatment - frying in oil, stewing in water. The equipment are used in large kitchens, catering establishments, buffets, bistros and fast food stands.

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 equipment 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 equipment, the right to warranty repair is lost!!!

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

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
Type	P.PP-750	P.PP-980	P.PP-9120
Product line	Practic	Practic	Practic
Equipment	gas tilting bratt pan	gas tilting bratt pan	gas tilting bratt pan
Front panel	classic analogy	classic analogy	classic analogy
Material of bottom cooking tank	stainless steel	stainless steel	stainless steel
External dimensions (mm) w x d x h	800x700x900 mm	900x900x900 mm	1200x900x900 mm
Dimensions of the cooking tank (mm) w x d x h	700x435x160 mm	800x600x192 mm	1100x600x212 mm
Volume of the cooking tank (l)	50,1 l	94,6 l	147,3 l
Volume up to the spout on cooking tank (l)	42,6 l	82,3 l	130,2 l
Usable volume of the cooking tank (max. line) (l)	37,4 l	75,2 l	120 l
Weight (kg)	100 kg	150 kg	180 kg
Heating			
Gas connection (")	3/4"	3/4"	3/4"
Gas tube burners	6 tubes burner	6 tubes burner	10 tubes burner
Nominal el. input (kW)	10,9 kW	18 kW	20,4 kW
Input in SAVING power (kW)	7,3 kW	14 kW	15 kW
Nominal voltage (V)	230 V	230 V	230 V
Nominal electric power (kW)	0,025 kW	0,025 kW	0,025 kW
Nominal current (A)	0,5 A	0,5 A	0,5 A
Gas consumption G20 - I2H natural gas (m³/h)	1,09 m³/h	1,8 m³/h	2,04 m³/h
Gas consumption G31 propane - I3P (m³/h)	0,42 m³/h	0,7 m³/h	0,79 m³/h
Gas consumption G31 propane - I3P (kg/h)	0,85 kg/h	1,41 kg/h	1,59 kg/h
Nozzle diameter (G20) (mm)	2,6 mm	3,5 mm	3 mm
Nozzle diameter (G31) (mm)	2 mm	2 mm	2 mm
Nominal gas pressure (G20) (kPa)	2 kPa	2 kPa	2 kPa
Nominal gas pressure (G31) (kPa)	3,7 kPa	3,7 kPa	3,7 kPa
Gas pressure on nozzle in FULL POWER mode (G20) (kPa)	1,55 kPa	1,4 kPa	1,3 kPa
Gas pressure on nozzle in FULL POWER mode (G31) (kPa)	1,8 kPa	2 kPa	2 kPa
Gas pressure on nozzle in SAVING input (G20) (kPa)	0,85 kPa	0,85 kPa	0,85 kPa
Gas pressure on nozzle in SAVING input (G31) (kPa)	0,8 kPa	1 kPa	1 kPa
Thermostat range (°C)	50 - 250 °C	50 - 250 °C	50 - 250 °C
Possible cooking temperature (°C)	50 - 250 °C	50 - 250 °C	50 - 250 °C
Water, protection			
Cold water connection (")	3/4"	3/4"	3/4"
Index IP	IP 41	IP 41	IP 41
Index IP control elements	IP 65	IP 65	IP 65

Type	P.PP-750	P.PP-980	P.PP-9120
Automatic water filling with tap using a button	yes	yes	yes
Construction, savings, safety			
Tap for cold water	yes	yes	yes
Double insulation on cables and wires (silicone protection)	yes	yes	yes
Rounded edges without danger corners and protrusions	yes	yes	yes
Adjustable feet	yes	yes	yes
Options for extra fees according of valid Price list			
Square steamer	yes (extra fee)	yes (extra fee)	yes (extra fee)
Strainer	yes (extra fee)	yes (extra fee)	yes (extra fee)

6. Description

The equipment is made of **food-safe stainless steel**. In the upper part of the equipment there is a working cooking tank with a cover, which is connected to the support frame and is placed on sliding bearings. The cooking tank can be tilted manually using a rotating wheel located in the right part of the equipment. The frame of the equipment is self-supporting and is mounted on four adjustable feet.

The equipment is also equipped with a working and safety thermostat, which is located under the front cover of the equipment in an electrical box mounted on the supporting frame of the equipment. On the supporting frame of the equipment in the back there is a limit micro switch that controls the disconnection of the equipment from the electrical source or gas when the tank is tilted. The equipment is equipped with a powerful burner located in the combustion chamber under the cooking tank. This burner is controlled by a electromagnetic gas valve located at the bottom of the equipment.

7. Installation

Only personnel of the servicing organisation may install the equipment. Service is also provided by the seller or an assembly organization authorized to install electrical equipment. Equipment can also be installed in a block unit. If the equipment is located near kitchen units or flammable substances, fire protection regulations must be observed. Fire protection must always be guaranteed!!!

The equipment is placed in a pre-prepared place with a 230 V/50 Hz electrical connection and a gas supply.

- Adjust the equipment to a horizontal position using the adjustable feet.
- Use an Allen key to remove the swivel wheel for tipping the container
- Under the front cover of the equipment there is a connection terminal block for 230V. We disassemble this panel with four screws, which are located - two at the top of the cover and two at the bottom.
- After connecting the main supply, re-install the front cover in its original place.
- Before connecting, it is necessary to properly clean the gas supply from rust and dust. It is forbidden to use artificial connection pipes!
- After connecting the equipment to the gas supply pipe, it is necessary to check whether the gas pressure agrees with the pressure indicated in the technical table. If the gas pressure is different from that indicated in the technical table, a pressure reducing valve must be installed in the circuit.
- The gas connection to the equipment is done using a 3/4" thread. The equipment can only be operated in a normal environment. The room must be perfectly ventilated or have an exhaust equipment installed.
- **The equipment needs to be grounded!!** At the bottom of the equipment (skeleton bottom) there is a protective clamp, which is used to connect the lifeless metal parts of the kitchen equipment. The importance of this terminal is that the wire that we connect to it ensures that all metal equipment are brought to the same potential.
- The connection can only be made by a qualified professional according to the applicable standards and regulations of the electrical wiring diagram.

8. 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 is obliged

to thoroughly familiarize the operating personnel with these instructions, as well as those who only work with the equipment occasionally. The equipment must be used under constant supervision. The equipment may only be used for the purposes for which it is intended. Any other use is forbidden, as it may cause danger. Keep the instructions carefully but ensure that they are accessible to the operator.

9. Turning the equipment on

IT IS NECESSARY TO OPEN THE MAIN GAS SUPPLY AND THE MAIN ELECTRICAL SWITCH, WHICH ARE LOCATED OUTSIDE THE EQUIPMENT.








The equipment is put into operation by turning on **the main switch**. The green light on the switch indicates that equipment is powered.



Open the lid on the equipment, turn on the water filling by switch to fill the appropriate amount of water into the cooking tank. **Please monitor the water level, as the equipment does not monitor the level of the water entered! In the event of water overflowing from the cooking tank and subsequent damage to the equipment, the warranty for the equipment is NOT COVERED!**

Control panel consists of:

	1. Rotary knob Rotary knob for setting the cooking temperature in range from 50°C to 250°C.
	2. Main switch - control of electricity ON/OFF - green light signals that equipment is in operation
	3. Heating lights - switching on the working thermostat to operation
	4. Switch - saving power / full power
	5. Switch for filling of water from tap to cooking tank - after pressing and the lighting of button, the water is filled into cooking tank - after another pressing, the button stops lighting, and the water filling stops This is a manual operation that is controlled manually, not automatically.

Picture: **Control panel of tilting bratt pan Practic:**



- 1** = Rotary knob for setting the heating temperature
- 2** = Main switch
- 3** = Heating light
- 4** = Switch for saving / full power
- 5** = Button for filling water into the cooking tank with the tap

WARNING!

Do not switch on the equipment if there is no water/oil in the container, this will reduce the life of the equipment (this may cause the equipment container to overheat and curl)!

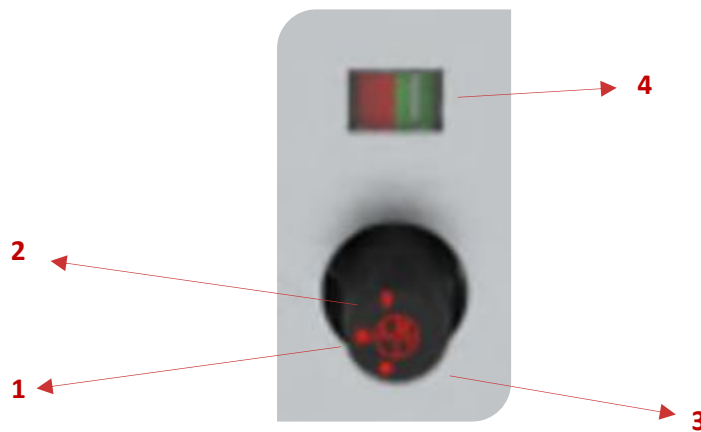
9.1 Turning on the eternal flame

We can check the burning of the eternal flame by using the circular hole on the front cover. Set the GAS knob from position 0 to the * (ignition) position and push it and leave it pressed for about 15-20 seconds; this action starts the ignition mode of the ignition burner. We can find out when the eternal burner is lit by looking at the

ignition indicator (IGNITION, the needle goes from green to red). **Gas knob**  continue to hold it down


until the ignition indicator shows  the needle does not move from the green box to the red box.


Picture: **Gas valve controller**



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


9.2. Turning on the main burner


The successful ignition of the eternal burner is followed by the ignition of the main burner. Put the main burner into operation by setting the GAS knob to the  position (burner-MAIN FLAME). Now the burner works according to the power switch setting. To warm up, we recommend turning the POWER switch to the full

position  . To maintain a constant temperature up to the SAVING position. The operation of the burners

is indicated by the HEATING indicator light.  .


9.3 Turning the equipment off

Main switch  switch off, which disconnects the control circuit of the equipment. This is also indicated by the green indicator light on the control panel. Disconnecting the equipment from electrical voltage.

Gas knob  must be turned to position „0“.

9.4 Temperature setting (regulation)

Maintaining the temperature at the set value is automatic, provided by a working thermostat. By turning the

rotary knob  turn the thermostat clockwise to the desired value to activate the equipment, the marked



values are given in degrees °C. The heating indicator light will **light up**. Once the desired temperature is reached in the cooking tank, the indicator light will turn off.

Warning: The working thermostat has a certain switching tolerance. Therefore, when warming up, we recommend setting a value 50 °C lower than the desired value and setting the desired temperature after heating. The actual heating, cooking and baking time depends on the type and amount of food cooked in the container.

9.5. Emptying the cooking tank

Emptying the cooking tank is only possible when the equipment is switched off. The cooking tank is emptied using the hand wheel located on the right side of the equipment.

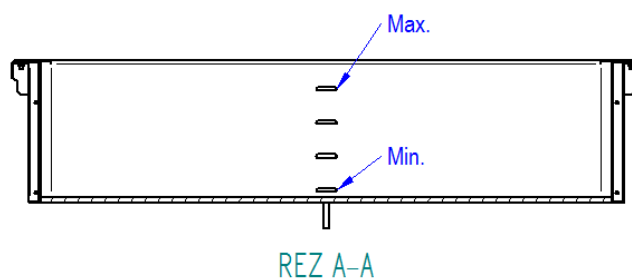
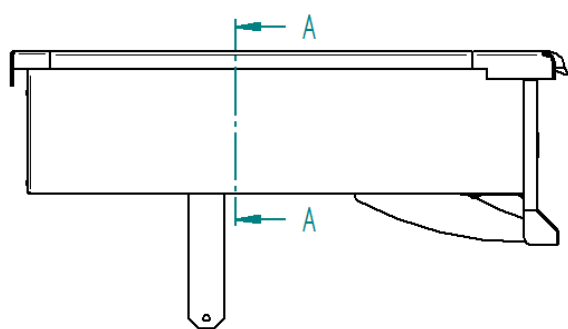


Turning this wheel clockwise will cause the cooking tank to tilt, turning it counterclockwise will return the cooking tank to its original horizontal position. The direction is also indicated visually by an icon.



The **MAXIMUM** and **MINIMUM** fill levels of the container are indicated by a line on the back wall of the container. The manufacturer recommends having the bottom of the container covered with at least 5 mm of a continuous layer of oil. If the filling height does not reach the minimum level, uneven heat distribution may occur and thus permanent deformation of the bottom of the cooking tank. Cooling the heated bottom of the cooking tank directly (with cold water) is strictly prohibited for safety and permanent deformation of the bottom of the cooking tank. The filling height above the maximum level is also strictly prohibited for safety reasons (possibility of boiling)..

IN THE EVENT OF FAILURE TO COMPLY WITH THE ABOVE CONDITIONS, THE CUSTOMER LOSES THE RIGHT TO WARRANTY SERVICE.



9.6. Safety features

The equipment includes as a safety feature:

- **End micro switch** - if the equipment is not in the working position (the equipment is tilted), the microswitch will disable the heating elements and water filling.
- **Safety thermostat**

The desired temperature is regulated by a working thermostat, which can be set to a temperature ranging from 50 °C to 250 °C.

10. Safety instructions

- It is forbidden to pour hot oil out of the cooking tank!
- In case of ignition of oil in the cooking tank, the lid must be closed immediately and not opened!
- Observe extra caution when operating. The surface of the equipment is hot, especially the edges of the cooking tank!

THE EQUIPMENT MUST NOT BE USED AS A FRYER! IMPROPER HANDLING COULD CAUSE OIL IN THE CONTAINER TO IGNITE!

11. Maintenance and cleaning of the equipment

WARNING!

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

After the end of daily operation, the equipment 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 cooking tank) 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 cooking tank 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.

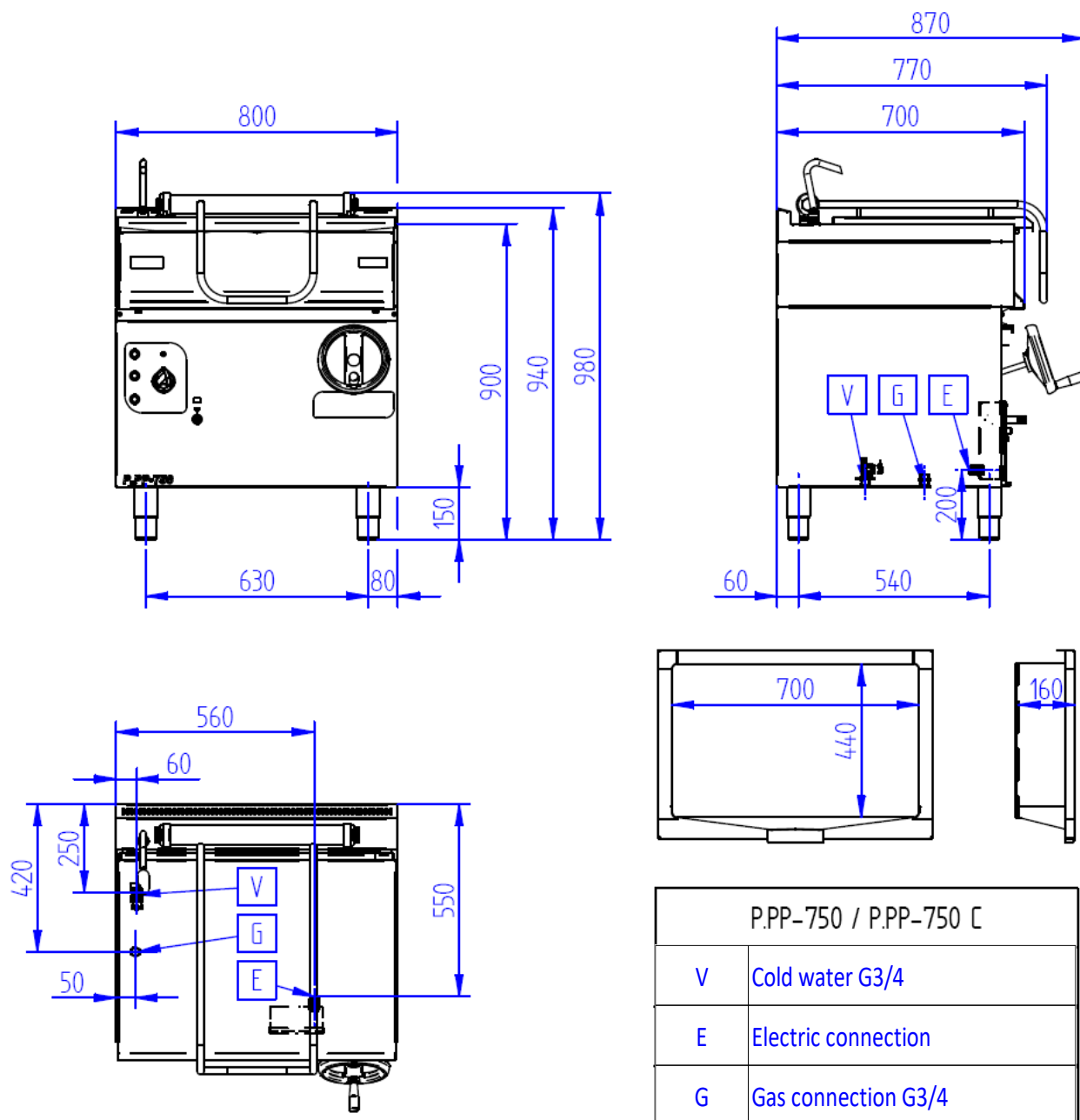
When the equipment is out of operation for a long time, we recommend coating the cooking tank with edible oil!!

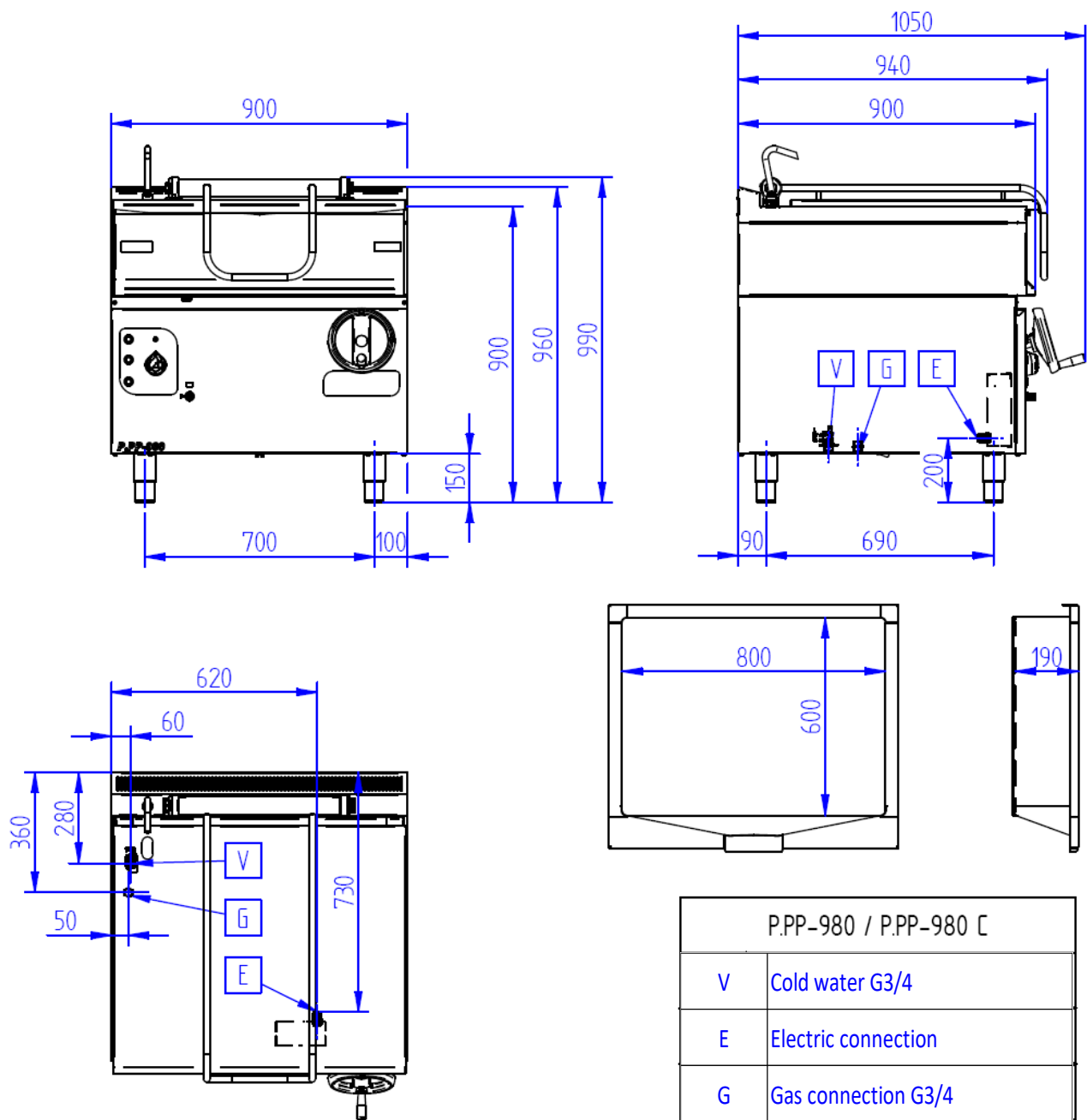
For the treatment of GASTRO-HAAL equipment, the manufacturer recommends the use of TIEFFE cleaning products that are specially tested, tested and compliant by the manufacturer.

12. Attachments

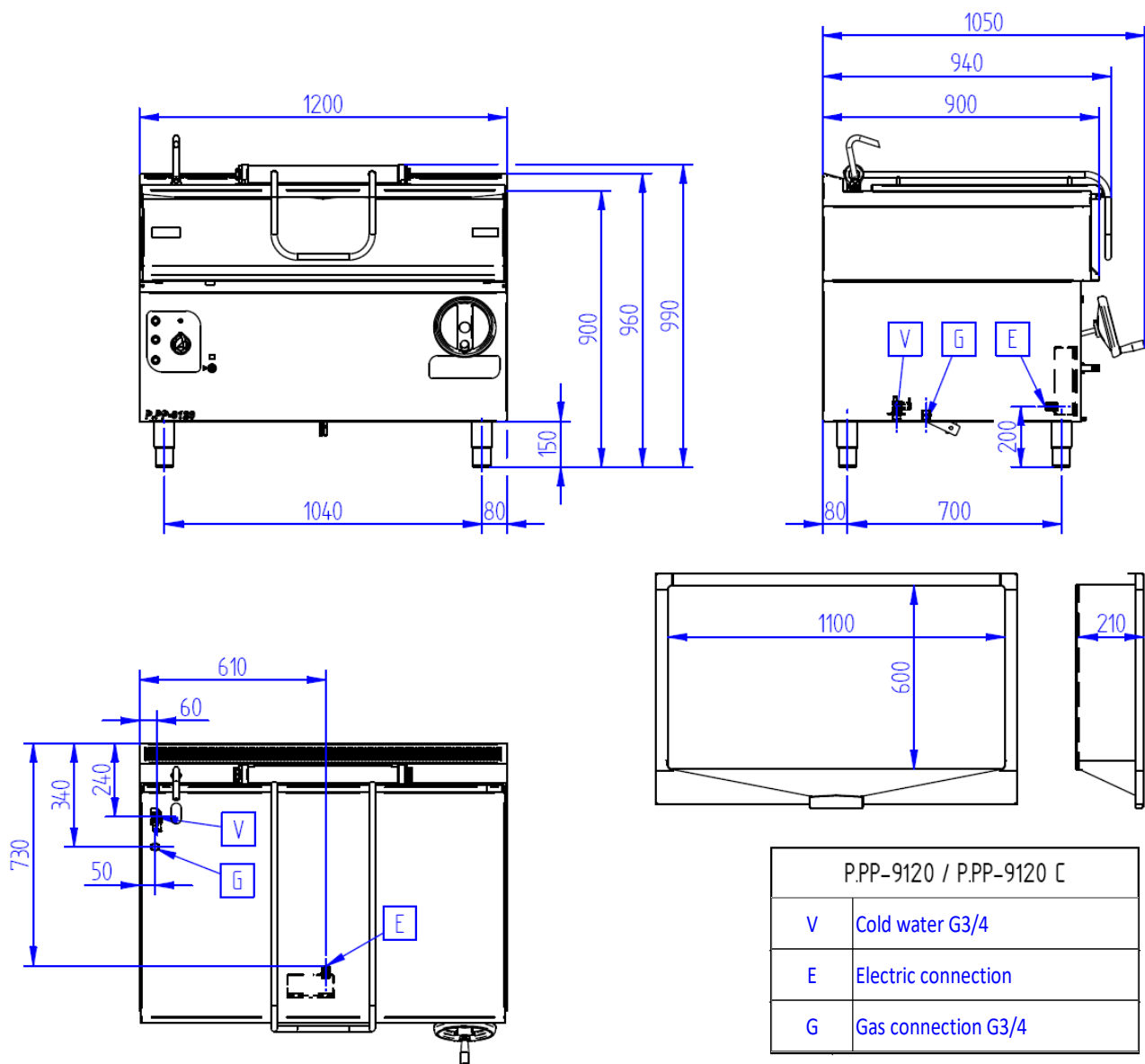
12.1. Connection dimensions

P.PP-750



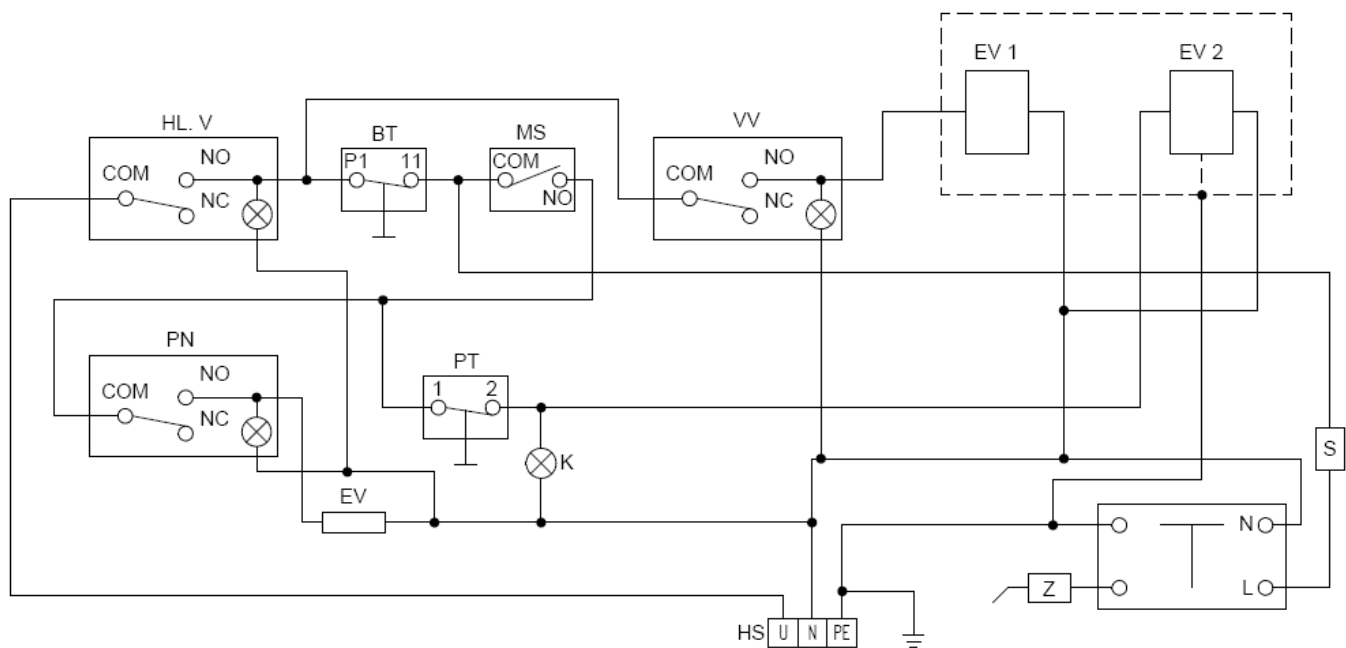


P.PP-9120



12.2. Electrical wiring diagram

P.PP-750, P.PP-980, P.PP-9120



Legend:

- HL.V.- main switch
- PN – water filling switch
- VV – SAVING / FULL power
- EV – electromagnetic valve
- PT – working thermostat
- MS – microswitch
- K – heating indicator light
- HS – main terminal block
- BT – safety thermostat

SUPPLIER:

(add the contact details)

SERVICE TECHNICIAN:

(add the contact details)

MANUFACTURER

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