



Gastro-Haal

USER MANUAL

for installation and maintenance

ELECTRIC RANGE

Practic



PRODUCT LINE:

PRACTIC

LINE 900

P.SE-940 ASC

Issued: 06/2025

CE 1299

Content

1. General information	3
2. Use	3
3. Safety regulations.....	3
4. Legal regulations.....	3
5. Technical data	4
6. Description of electric range	5
7. Installation	5
8. Operation.....	6
9. Turning on the equipment	6
9.1. Switching on the oven and setting the oven temperature.....	7
9.2. Switching on the hotplates.....	8
10. Maintenance and cleaning of the equipment	9
11. Attachments.....	11
11.1. Connection dimensions	11
11.2. Electric wiring diagram.....	12

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

Electric range Gastro-Haal from the Practic product line, equipped with a circulating (convection) oven, is designed for cooking and baking food in school canteens, bistros, and commercial foodservice operations.

3. Safety regulations

The manufacturer declares that the equipment is 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 Gastro-Haal electric range from the Practic product line, equipped with a circulating (convection) oven, must carefully read the User and Operation Manual. In case of improper use or operation of the electric range, the right to warranty repair is voided!

The manufacturer provides a warranty for the Gastro-Haal electric range from the Practic product line in accordance with 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	900
Type	P.SE-940 ASC
Product line	Practic
Equipment	Elektrik range
External dimensions (mm) wxdxh	900x900x900 mm
Electric plates (pcs)	4 squares (415x293 mm)
Type of oven	circulating (convection)
Weight (kg)	140 kg
Heating	
Electric plates input (kW)	4x3 kW
Input electric oven (kW)	4,1 kW
Total input (kW)	16,1 kW
Nominal voltage (V)	3 N - 400V, 50Hz
Nominal current (A)	28 A
Thermostat range (°C)	50 - 300 °C
Possible cooking temperature (°C)	50 - 320 °C
Dimensions of the enamelled baking tray	GN 2/1
Protection	
Index IP	IP 41
Index IP of control elements	IP 65
Construction,savings,safety	
Inserts in oven (pcs)	3
Sound signalisation	yes
Rounded edges without danger corners and protrusions	yes
Adjustable feet	yes
Options for extra fees according of valid price list	
Enamelled baking trays	yes (extra fee)
Stainless steel racks	yes (extra fee)
Cover on heating element	yes (extra fee)

6. Description of electric range

The Gastro-Haal electric stove from the Practic product line is designed for cooking in commercial and public catering establishments. It is made of food-grade stainless steel material. The electric stove consists of two parts. The upper part is equipped with four high-power heating plates rated at 4 x 3 kW, each plate measuring 415 x 293 mm. They are controlled individually by a four-position switch. The lower part contains a static electric oven, with an insert made entirely of stainless steel and surrounded by thermal insulation. The oven is equipped with upper and lower heating elements and a fan. Its internal dimensions allow the use of standardized baking trays sized GN 1/1 – 325 x 530 mm.

- The interior of the oven is made of stainless steel. The oven is surrounded by thermal insulation (SIBRAL).
- The oven is equipped with upper and lower heating elements and a fan.
- The temperature inside the oven is controlled by an operational thermostat with a range from 50°C to 320°C.

7. Installation

Installation, assembly, and repairs on the equipment may only be carried out by an organization or person authorized by the manufacturer for these tasks!

Fire protection must be ensured! The stove may only be operated in a room that is properly ventilated or equipped with an exhaust ventilation system.

The appliance must not be placed in close proximity to walls, fixtures, kitchen furniture, decorative surface finishes, etc. These materials must be made of non-combustible materials or covered with suitable non-combustible thermal insulation above the level of the cooking plates.

The Gastro-Haal electric stove from the Practic product line is installed on a fixed, inspected electrical supply.

WARNING: Before removing the protective covers to the terminals, the power supply must be disconnected! Connection must be carried out in accordance with applicable EN and STN standards. The following instructions must be observed during installation:

- The range must be levelled into a horizontal position.
- Remove the protective film from the sheets.
- The mains voltage must correspond to the voltage indicated on the label.
- A main switch must be installed between the device and the power supply network, and it must be located near the appliance. The switch is not supplied by the manufacturer.
- **The device must be grounded!** There is a grounding cable lug on the frame of the device that must be connected to the equipotential grounding system.
- The connection must be made in accordance with standards and local regulations, following the electrical wiring diagram.

Access to the main supply terminal block of the electric stove is gained by removing the front right control panel. It is secured by a single screw located at the bottom of the panel. After removing the front panel and uncovering it, the supply cable is fed through the insulating gland, secured in the insulating holder, and connected to the main terminal block marked U, V, W, N, and the protective earth terminal.

WARNING: The device must be connected to an inspected electrical network through a switch with a minimum contact gap of 3 mm, and the switch must be located near the stove! The switch is not supplied by the manufacturer.

If the device is placed next to another electrical appliance, ensure that they do not interfere with each other. Each electrical device must have its own power supply.

8. Operation

Improper handling is dangerous. The manufacturer is not responsible for any material damage resulting from improper handling (during commissioning or operation). The operator must be informed about the user manual and properly instructed.

Using the equipment without supervision is prohibited! Fats and oils used during operation may ignite. If any defect or malfunction is detected, the equipment must be immediately taken out of operation and disconnected from the electrical supply. It is necessary to contact a service technician.

WARNING!


Do not switch on the range if there are no pots or pans on the hotplates. Always place a cold pot on the hotplate before turning on the heating. This helps to prolong the lifespan of the electric hotplates (prevents cracking). Using suitable cookware (pots with flat bottoms) increases the efficiency of the hotplates. Adjust the power setting optimally according to your needs.



9. Turning on the equipment

WARNING: Operating the device without supervision is prohibited!!! The device may only be operated by trained personnel.


- ⇒ Turn on the main switch, which is installed on the wall before the appliance.


- ⇒ On the control panel, turn the **rotary knob**.  To turn on the heating and set the heating level to

the desired setting, at which point the indicator light will illuminate.  , indicating **that the device is powered**.

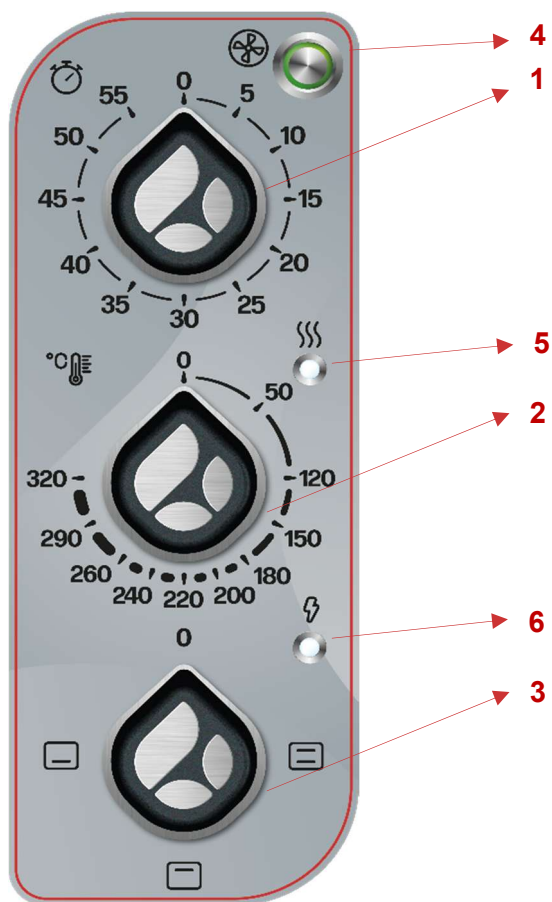
- ⇒ On the control panel, marked with the **symbol**  turn the **rotary knob**  Turn the rotary knob to the right, clockwise, and select the desired **oven heating temperature**. The temperature inside the oven is sensed by the thermostat sensor.

When the set temperature in the oven is reached, the thermostat automatically **switches off and the heating**





indicator light signals the heating status  turns off. If the temperature inside the oven drops during operation, the operational thermostat will automatically switch on and the indicator light will illuminate again.

This occurs after the **fan switch** is turned on.  the oven fan starts running.

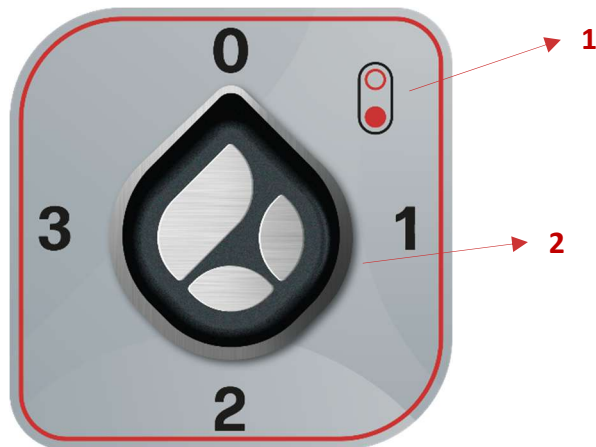
9.1. Switching on the oven and setting the oven temperature



The oven control panel consists of:

	<p>Rotary knob</p> <ul style="list-style-type: none"> 1. Rotary knob for setting the timer (in 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 level. <ul style="list-style-type: none"> 0 = heating off <ul style="list-style-type: none"> - upper and lower heating - upper heating - lower heating
	<p>4. Fan switch (On/Off)</p> <ul style="list-style-type: none"> - the white colour indicates that the fan is turned on.
	<p>5. Heating indicator light</p> <ul style="list-style-type: none"> - activation of the operational thermostat
	<p>6. Power-on indicator light</p>

9.2. Switching on the hotplates



The electric heating plate is activated by turning the **rotary knob** to the desired position within the range of 1 to 3, at which point the heating indicator light will illuminate, indicating the heating process. The rotary knob can be turned in both directions. Setting the control knob to any of the numbers on the control panel will correspond to the respective power level of the heating plate.

The control panel for the hotplates on the range consists of:


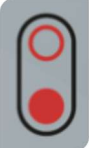

	1. Rotary knob Rotary knob for adjusting the heating power - in the range from 1 to 3.
	2. Hotplate position - the icon indicates the rear or front position of the heating plate.
	3. Heating operation indicator light - activation of the operating thermostat

Table: Baking Data for Informational Purposes

Baked dishes	Set temperature °C	Baking time in minutes
Small pastries	200	15-20
Sponge cakes	200	30-35
Toasts	200	30-35
Cakes made with baking powder	175	50-60
Yeast cakes	200-225	35-40
Cream slices	210-225	30-35
Puff pastry	225	30-35
Fruit strudel	225	30-35
Fish	200-225	25-30
Pigeon, chicken, duck — finishing at the beginning of baking	200-225	70-100
	300	10
Goose — finishing at the beginning of baking	200-225	100-120
	300	10
Veal liver	225	80-90
Beef liver	225-250	80-90
Pork liver	225	80-90

10. Maintenance and cleaning of the equipment

WARNING!

Before cleaning and maintenance, the range must be disconnected from the electrical supply. The appliance must not be cleaned with running or spraying water!

Any interference with the device's construction is PROHIBITED!!!

After daily operation, the appliance must be thoroughly cleaned with lukewarm water and a neutral detergent, then wiped dry.

Do **not** use abrasive powders or cleaning agents on stainless steel parts, as these can scratch the surface and cause corrosion. Avoid contact of metal objects with stainless steel parts.

Do **not** use sandpaper for cleaning. For heavier dirt, use a synthetic sponge or pumice stone. Abrasive cleaners and chlorine-based cleaning agents must also be avoided.

Below the electric hotplates, there is a pull-out drawer designed to catch debris that may fall between the plates. This drawer requires regular cleaning because accumulated grease, oil, and other residues are flammable substances and could pose a fire hazard if not properly maintained.

Regular inspection by a service organization is recommended.

For the maintenance of GASTRO-HAAL equipment, the manufacturer recommends using cleaning agents from the brand TIEFFE, which have been specially tested, approved, and certified by the manufacturer.

In any case, the supply cable must be installed so that at no point does it reach a temperature exceeding the ambient temperature by more than 50 degrees Celsius. Before connecting the appliance to the power supply, it is necessary to ensure that:

- The incoming circuit breaker and internal wiring must withstand the current load of the appliance (see the rating plate).
- The electrical installation is equipped with effective grounding according to applicable standards and legal requirements.
- The socket or switch in the supply line is easily accessible from the appliance.
- The mains voltage must correspond to the voltage indicated on the rating plate.
- **The device must be grounded!** There is a grounding cable lug on the frame of the device that must be connected to the equipotential bonding grounding system.
- The connection must be carried out in accordance with standards and local regulations, following the electrical wiring diagram.

The manufacturer disclaims all liability in the event that these standards are not observed or if the above-mentioned guidelines are violated.

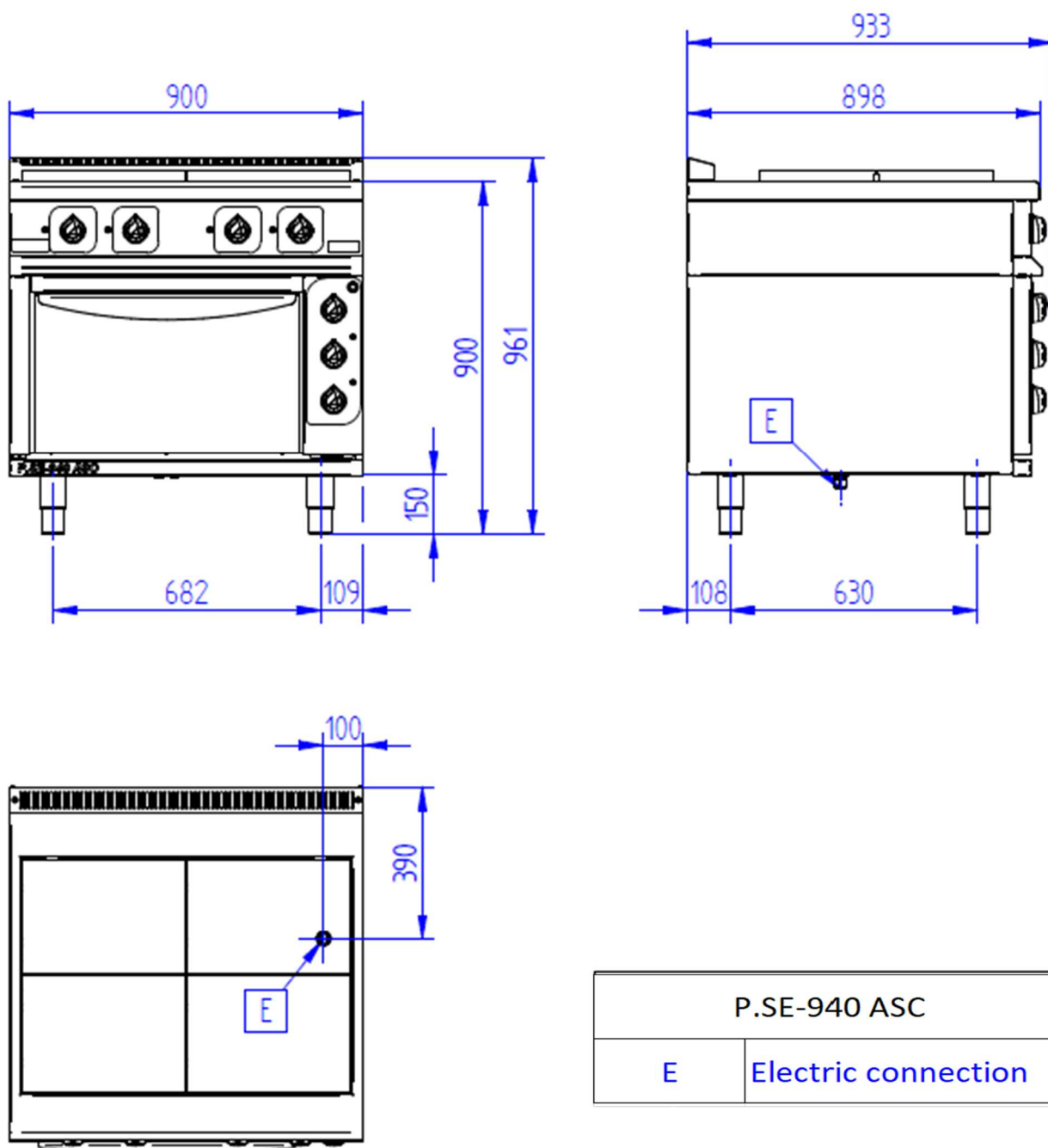
The electric range must be installed on a fixed, inspected electrical supply!

WARNING: Before removing the protective covers from the terminals, the power supply must be disconnected! The connection must be carried out in accordance with applicable EN and STN standards.

11. Attachments

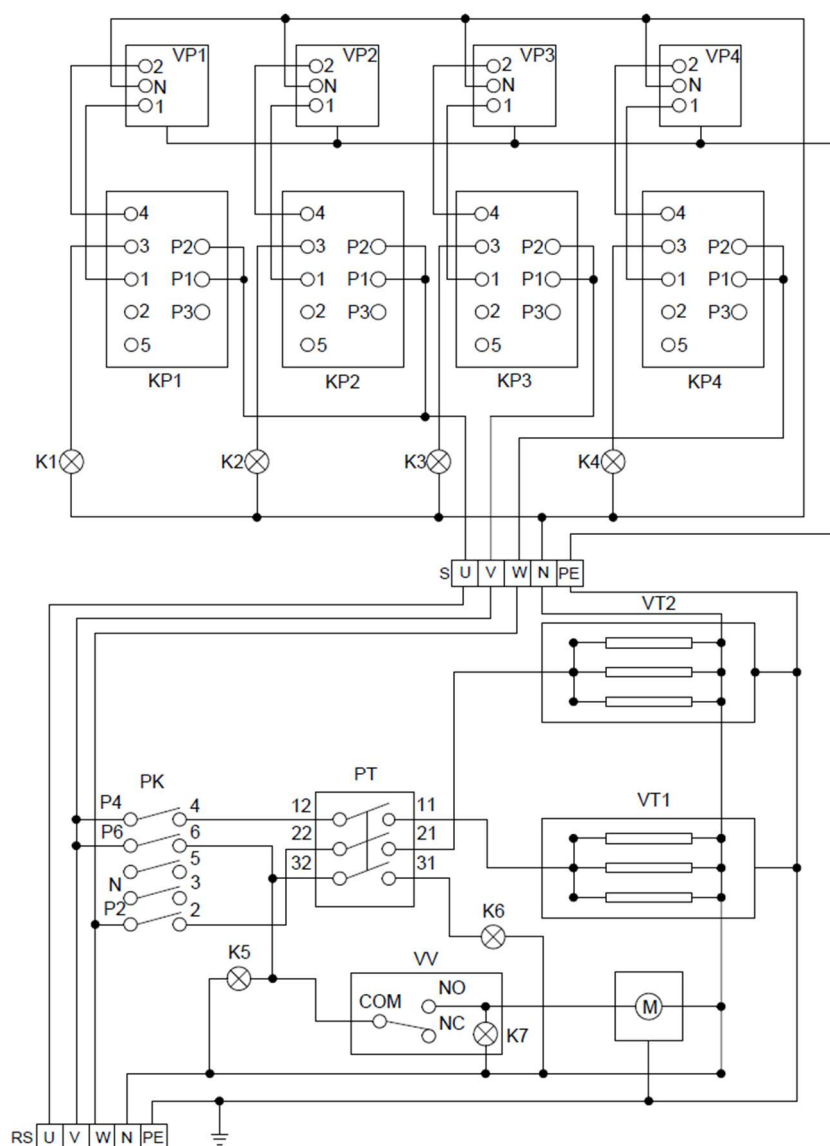
11.1. Connection dimensions

P.SE-940 ASC



11.2. Electric wiring diagram

P.SE-940 ASC



Legenda:

S - Terminal block 400 V

K1, K2, K3, K4, K5, K6, K7 - 230 V indicator light

KP1, KP2, KP3, KP4 – 0-1-2-3 switch 400 V

VP1, VP2, VP3, VP4 – Cooking plate 230 V – 3000 W

RS – Terminal strip 400 V

PK – 0-1-2-3 selector switch 400 V

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

M- Fan motor 230 V / 30 W

VT1 - Oven lower heating element 3 x 670 W / 230 V

VT2 – Oven upper heating element 3 x 670 W / 230 V

VV – Fan switch 230 V / 16 A

SUPPLIER:

(add the contact details)

SERVICE TECHNICIAN:

(add the contact details)

MANUFACTURER

GASTRO – HAAL, s.r.o. Povazska 16, 940 67 Nove Zamky, SR +421 35 6 430 115 gastro@gastrohaal.sk
Company ID: 31435076 VAT ID: 2020413659 VAT ID: SK2020413659 www.gastrohaal.sk/en