



Gastro-Haal

USER MANUAL

for installation and maintenance

COMBINED RANGE

Practic



PRODUCT LINE:

PRACTIC

Line 900

P.SPE-940 SC

Issued: 11/2024

CE 1299

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



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

1. General information

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

2. Use

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

3. Safety regulations

The manufacturer declares that the equipment are in compliance with the regulations and applicable decrees of the European Union and the relevant government regulations.

Attention! The manufacturer disclaims any liability in the event of direct and indirect damages related to improper installation, improper assembly or other causes.

The equipment must only be operated by qualified persons. Parts set by the manufacturer or a specialist service are strictly prohibited for the user to rebuild. It is forbidden to touch any parts of the equipment other than those specified by the control and manufacturer during operation. Furthermore, it is forbidden to clean and wash the equipment during operation. It is forbidden to use the equipment for any purpose other than that specified in the manual. Maintenance and repair can only be carried out when the equipment is switched off from the mains.

Inspection by service personnel designated by the manufacturer once a year is recommended. When replacing spare parts, original spare parts must be used.

The manufacturer is not responsible for defects caused by improper installation and operation.

4. Legal regulations

CUSTOMER WHO HAS BEEN ASSEMBLED, ADJUSTED AND REPAIRED BY AN ORGANISATION NOT AUTHORISED BY THE MANUFACTURING ORGANISATION CANNOT CLAIM THE COSTS ASSOCIATED WITH THE WARRANTY REPAIR WITH THE MANUFACTURER.

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

OVEN DOOR SEALS ARE NOT A SUBJECT OF THE WARRANTY!

Defects that can be removed by the user are not considered defects subject to warranty.

Defects falling under the warranty will be repaired by the manufacturer's service organization or its representative.

Warning!

The manufacturer is not responsible for incorrect installation and operation during cooking and baking.

5. Technical data

Line	900
Type	P.SPE-940 SC
Product line	Practic
Equipment	combined range
External dimensions (mm) wxdxh	900x900x900 mm
Burners (pcs)	4 pcs
Type of oven	static, hot air
Weight (kg)	130 kg
Heating	
Gas connection (")	1/2"
Input of burners (kW)	1x3,7 kW/2x4,8 kW/1x7 kW
Input in total (kW)	20,3 kW
Input of oven (kW)	4,1 kW
Nominal current (A)	10 A
Nominal voltage (V)	3 N - 400V, 50Hz
Nominal gas pressure (G-20) (kPa)	2 kPa
Nominal gas pressure G31 propán – I3P (kPa)	3,7 kPa
Gas consumption (G-20) (m ³ /h)	2,03 m ³ /h
Gas consumption G31 propane - I3P (kg/h)	0,79 m ³ /h
Gas consumption G31 propane – I3P (kg/h)	1,59 kg/h
Thermostat range (°C)	50 - 300 °C
Possible cooking temperature (°C)	50 - 320 °C
Dimension of enamelled trays	GN 2/1
Protection	
Index IP	IP 41
Index IP of control elements	IP 65
Construction, savings, safety	
Inserts in oven	3
Sound signalisation	yes
Rounded edges without dangerous corners and protrusions	yes
Adjustable feet	yes
Options for extra fees according to valid price list	
Enamelled trays	yes (extra fee)
Stainless steel rack	yes (extra fee)
Grid for small pots (reduction on burner)	free of charge
Cover of lower heating element	yes (extra fee)

6. Description of combined range

The combined range from the Practic product line, with a static and hot air oven, is made of food-safe stainless steel. The design of the equipment is self-supporting and is equipped with adjustable feet to level out uneven floors. In the upper part of the equipment there are four powerful gas burners, which are controlled individually via gas valves. Above these burners are massive cast iron grates. In the lower part of the equipment there is an all-stainless, thermostatically controlled electric oven for baking trays in sizes GN 1/1 and GN 2/1.

6.1. Description of cooking part

- Four powerful burners with adjustable flame.
- Gas valves with safety element and min.-max regulator.
- Each burner is ignited by an ignition burner.
- The cooking burners are equipped with a thermocouple for safe operation of the equipment.
- Small mug grid (1 pc). Remove the protective film from the grid before first use!
- Four solid cast iron burner grids.
- Two stainless steel trays under the burners - easy cleaning.

6.2. Description of electric oven

The interior of the oven itself is stainless steel with dimensions of 600x360x740mm. The oven door is solid. The oven is specially equipped with rotary knobs, a working thermostat and signal lights, a fan and two heating elements. The outer casing of the assembly is made of food-safe stainless steel material.

The back cover of the oven is removable and allows better access and manipulation of the leads to the heating elements. In the lower right part there is the main connection terminal block. The electrical wiring is under the front panel on the right side of the oven.

7. Installation

Connection, assembly and repairs on the equipment may only be carried out by an organization or person authorized by the manufacturer for the above work!

The range must be set to a horizontal position. The protective foil from the equipment sheets must be removed to prevent burning during operation. The gas and electricity connection is located in the lower part of the equipment, on the right side. (point 12.4. Connection dimensions).

These connections can be accessed in the following way:

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

ATTENTION: before exposing the protective covers to the terminals, the supply cables must be disconnected!

The connection of the electrical and gas medium must be carried out in accordance with the valid STN standards. The worker performing the installation will test the tightness of the gas distribution and adjust the burners. A gas shut-off valve must be installed in front of the equipment.

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

8. Changing the gas type

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

Tab. 1 Description of burners for natural gas G20

	Burner output (Nat.gas)	Inlet pressure	Nozzle diameter Nat.gas
Large burner	1 x 7 kW	2kPa	1,9 mm
Middle burner	2 x 4,8 kW	2kPa	1,6 mm
Small burner	1 x 3,7 kW	2kPa	1,4 mm

Tab. 2 Description of burners for propane G31

	Burner output (Propane)	Inlet pressure	Nozzle diameter Propane
Large burner	1 x 7 kW	3,7kPa	1,3 mm
Middle burner	2 x 4,8 kW	3,7kPa	1,0 mm
Small burner	1 x 3,7 kW	3,7kPa	0,8 mm

8.1. Setting the pilot burner

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

8.2. Setting of main burner

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

9. Operation

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

Before using the stove 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! Used grease and oils can ignite during operation. Faulty operation or a malfunction of the equipment must be reported immediately to the service organization.

10. Turning on the equipment

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 equipment on the wall.


⇒ Turn on the **rotary knob** on the control panel, to start the heating and set the heating position


until the indication light lights up  , which indicate that equipment is under the voltage.

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

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

⇒ After reaching the set temperature in the oven, the thermostat automatically turns off and the

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

fan switch,  the fan in the oven starts.



10.1. Switching on and controlling the burners



Turn the rotary knob to the left, counterclockwise, to the **symbol position**  .

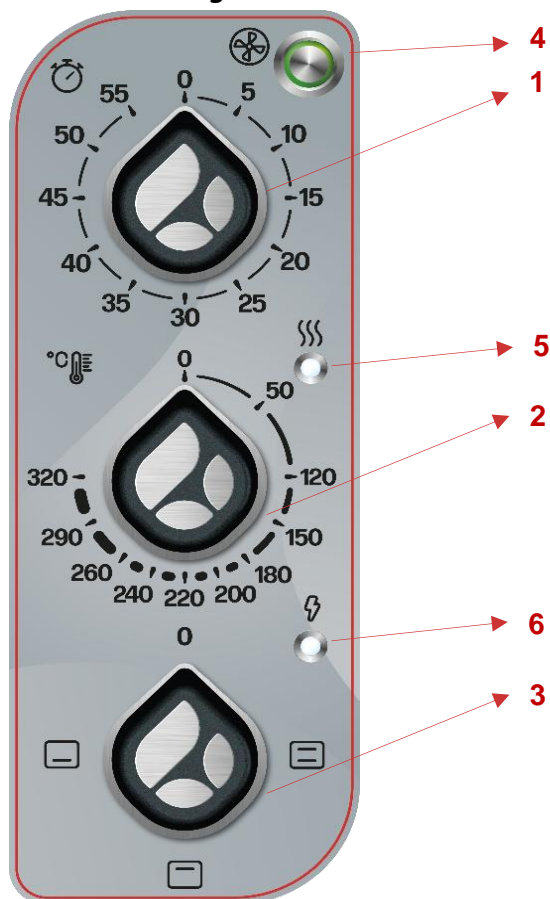
In this way, we activate the pilot burner with a thermocouple. When first lighting, wait approximately 20 seconds until the gas reaches the gas distribution. Then light the pilot burner with direct fire. After lighting the pilot burner, it is necessary to hold the button pressed for 10-15 seconds until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

Control panel consists of:





	<p>1. Rotary knob</p> <ul style="list-style-type: none"> - rotary knob for setting the heating power <p>3 levels of heating power</p> <p>0 = no heating</p> <p>Sparkle = ignition</p> <p>Big flame = full power</p> <p>Small flame = half power</p>
	<p>2. Burner position</p> <ul style="list-style-type: none"> - icon shows the back or front burner position

10.2. Turning on the oven and

setting the oven temperature



Control panel of oven consists of:

	Rotary knob 1. Rotary knob for setting of timer (minutes) 2. Rotary knob for setting of cooking temperature in range from 50°C to 320°C. 3. Rotary knob for setting of setting of power and position of heating 0 = no heating - upper and lower heating - upper heating - lower heating
	4. Fan switch - white light signalised that fan is turn on
	5. Control of heating - turn on of thermostat
	6. Control of electricity on/off

10.3. Turning off the equipment



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

11. Maintenance and cleaning of the equipment

WARNING!

Before cleaning and maintenance, it is necessary to turn off the cooking range from the electrical network.

The device must not be cleaned with water spray!!!

Any intervention in the device structure IS FORBIDDEN!!!

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

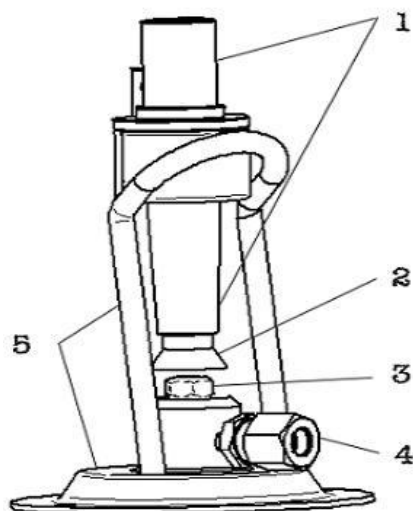
We recommend that cast iron plates be cleaned while they are still warm using a scraper. They should be oiled to protect against corrosion.

Regular inspection by a service organization is recommended!

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

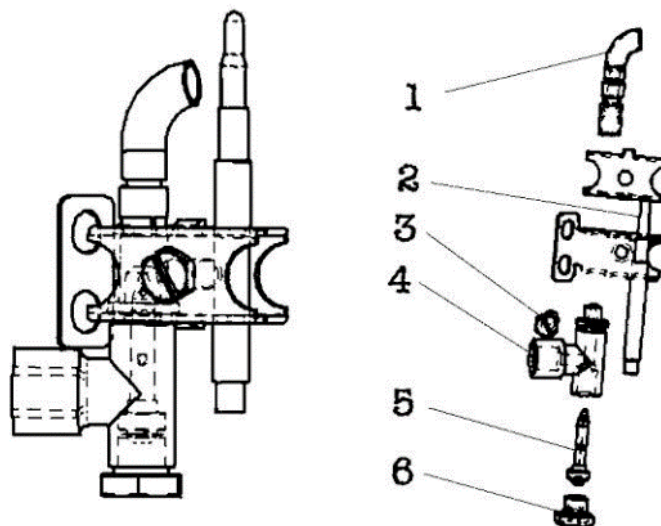
12. Attachments

12.1. Burner holder



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

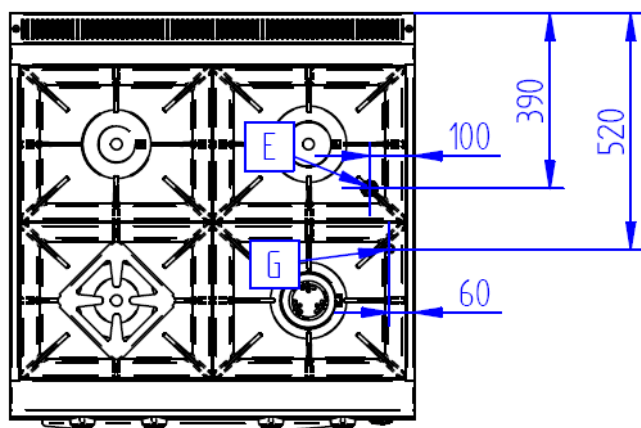
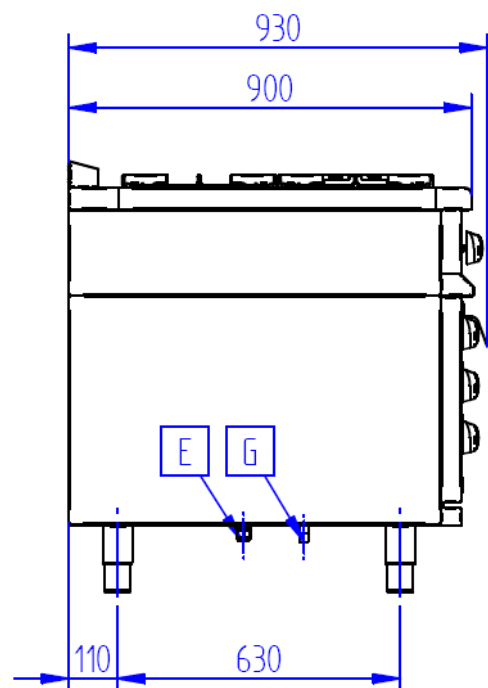
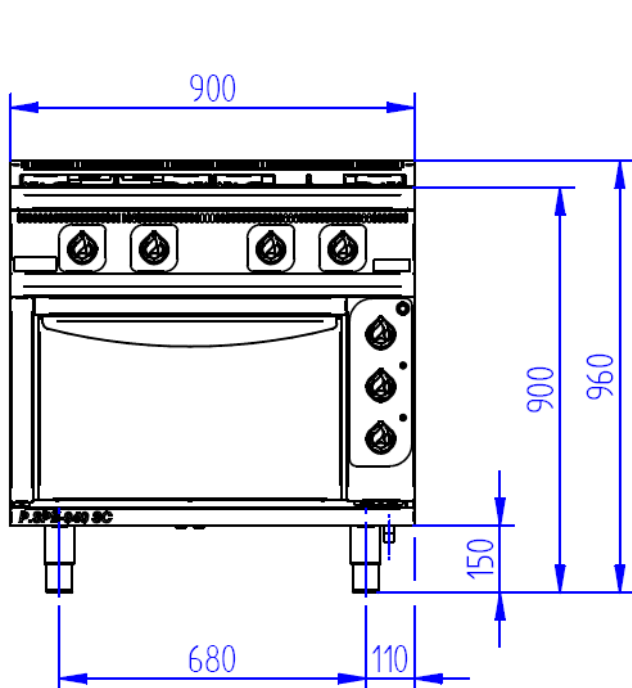
12.2. Ignition burner assembly



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

12.3. Connection dimensions

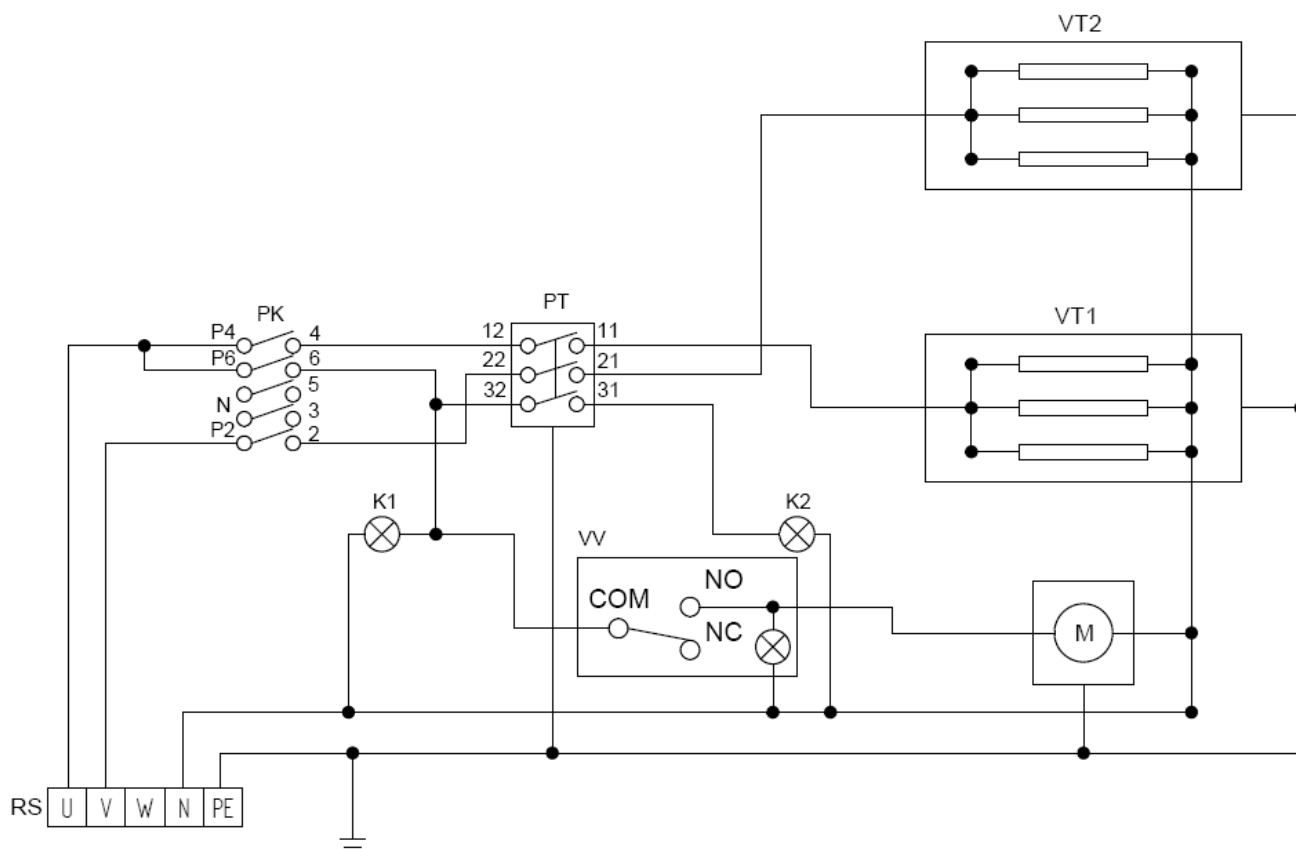
P.SPE-940 SC



P.SPE-940 SC	
E	Electric connection
G	Gas connection

12.4. Electric wiring diagram

P.SPE-940 SC



Legend:

- RS – main terminal board 400 V
- K1 – light 230 V (oven under voltage)
- K2 – light 230 V (heating of oven)
- PK – rotary knob 0-1-2-3 400 V
- PT – thermostat 50 – 300°C, 400 V / 16 A
- M – fan motor 230 V / 30 W
- VT1 – heating element lower 3x670 W / 230 V
- VT2 – heating element upper 3x670 W / 230 V
- VV – fan switch 230 V / 16 A

SUPPLIER:

(add the contact details)

SERVICE TECHNICIAN:

(add the contact details)

MANUFACTURER

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