



# Gastro-Haal

## USER MANUAL

for installation and maintenance

## STOCK POT RANGES

gas

Practic



### PRODUCT LINE:

PRACTIC

P.STP-10

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CE 1299

# Content

<b>1. General information .....</b>	<b>3</b>
<b>2. Use .....</b>	<b>3</b>
<b>3. Safety regulations .....</b>	<b>3</b>
<b>4. Legal regulations .....</b>	<b>3</b>
<b>5. Technical data.....</b>	<b>4</b>
<b>6. Description .....</b>	<b>5</b>
<b>7. Installation .....</b>	<b>5</b>
7.1. Burner type HCV-AC .....	5
7.2. Gas valve .....	6
7.3. Adjustment of the stock pot range for natural gas .....	6
7.4. Adjustment of the ignition flame .....	6
<b>8. Operation .....</b>	<b>7</b>
8.1. Turning on the equipment.....	7
8.2. Turning off the equipment .....	8
<b>9. Maintenance and cleaning of the equipment .....</b>	<b>8</b>
<b>10. Attachments .....</b>	<b>9</b>
10.1. Connection dimensions.....	9

The contact details of the supplier and service provider can be found on page 10.



<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 gas stock pot range from the Practic product line is used for cooking in commercial kitchens and food service establishments.

## 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 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!!!**

**Warning!**

**THE MANUFACTURER IS NOT RESPONSIBLE FOR THE INCORRECT TECHNOLOGICAL PROCEDURE OF THE OPERATOR DURING COOKING.**

## 5. Technical data

Type	P.STP-10
Product line	<b>Practic</b>
Equipment	Gas stock pot range
External dimensions (mm) wxdxh	503x547x484 mm
Burner dimension (mm) wxd	123x207 mm
Weight (kg)	20 kg
<b>Heating</b>	
Gas connection (")	1/2"
Total input (kW)	10 kW
Nominal gas pressure <b>G20</b> (kPa)	2 kPa
Nominal gas pressure <b>G31</b> (kPa)	3,7 kPa
Gas consumption <b>G20</b> (m <sup>3</sup> /h)	1 m <sup>3</sup> /h
Gas consumption <b>G31</b> (m <sup>3</sup> /h)	0,39 m <sup>3</sup> /h
Gas consumption <b>G31</b> (kg/h)	0,78 kg/hod
<b>Protection</b>	
Index IP	IP 41
Index IP of control elements	IP 65
<b>Construction, savings, safety</b>	
Rounded edges without danger corners and protrusions	yes
Adjustable feet	yes

## 6. Description

All parts of the Gastro-Haal gas stock pot range from the Practic product line are made of food-grade stainless steel, which extends the appliance's lifespan and makes cleaning easy. The top grid is made of cast iron. This grid can be removed for cleaning the appliance. Four adjustable feet allow levelling the stock pot range into a horizontal position.

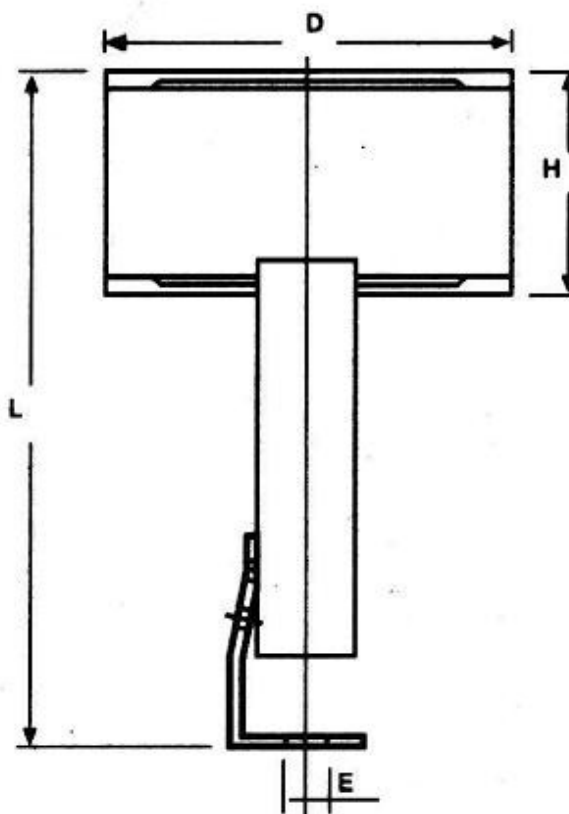
The gas burner is controlled from the front by a gas control valve with a thermoelectric safety device. That ensures the safe operation of the gas burner. Two nozzles (one for the main burner and one for the ignition burner) are installed in the stock pot range. A piezoelectric ignition button for the gas burner is located on the front upper part of the appliance. The gas supply to the gas stock pot range is connected from below. The external protective bonding terminal for grounding is located at the rear of the appliance.

## 7. Installation

The Gastro-Haal gas stock pot range from the Practic product line is levelled using adjustable feet and placed in a pre-designated spot where the gas connection is prepared, to which the appliance is then connected. The four adjustable feet allow for levelling of the stock pot range on uneven surfaces.

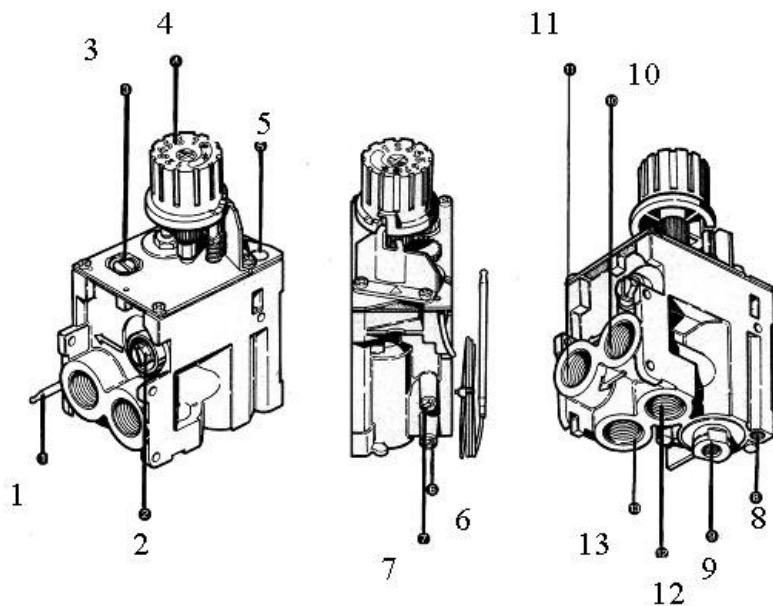
**The gas stock pot range must be installed and commissioned only by an authorized, qualified organization. The connection of the gas stock pot range to the natural gas supply system must be carried out in accordance with applicable EU standards. The gas supply is connected to the gas inlet pipe.**

### 7.1. Burner type HCV-AC



## 7.2. Gas valve

1. Thermocouple
2. Adjustment screw for MAX.
3. Adjustment screw for MIN.
4. Control head
5. Gas adjustment screw for the ignition burner
6. Inlet measurement screw
7. Outlet measurement screw
8. Outlet on the ignition burner
9. Safety magnetic coil
10. Inlet for the main burner
11. Gas outlet
12. Inlet for the main burner
13. Gas outlet
14. Outlet measurement screw



The organization performing the installation will test the tightness of the gas line, adjust the burner, safety sensor, flame sensor, and, if applicable, the ignition electrode. They must also check whether the nozzle installed in the appliance is suitable for the type of gas used. Otherwise, a modification is required.

### 7.3. Adjustment of the stock pot range for natural gas

On the ignition burner, unscrew the cover screw and fully screw in the nozzle located under this screw, then screw the cover screw back on. Ignite the burner and, through the square opening in the ignition burner holder, adjust the mixing ratio of gas (natural gas) and air by slightly rotating the cylindrical cover with an opening on the burner body so that the flame burns with a steady blue flame.

If necessary, adjust the size of the ignition flame using the adjustment screw (see subsection 7.2 Gas Valve, no. 5). When this screw is fully loosened, the flame size depends on the nozzle size. Gradually screwing in the adjustment screw reduces the flame size.

After setting and testing the ignition burner, ignite the main burner and turn the gas valve knob to the maximum setting – position marked 7. Using the screw on the gas valve (subsection 7.2 Gas Valve, no. 2), adjust the flame for the maximum burner output. Set the gas valve knob to position marked 1, and by turning the screw for minimum pressure (subsection 7.2 Gas Valve, no. 3), adjust for the minimum burner output. The burner is correctly adjusted when it burns with a continuous blue flame.

Finally, test the overall operation of the stock pot range, including the piezo ignition and the safety thermocouple function.

After checking the nozzle, the appliance can be connected to the gas supply pipe.


### 7.4. Adjustment of the ignition flame

Basic adjustment is performed using the screw on the ignition burner. For natural gas, the nozzle should be loosened by 1/4 to 1/2 turn. Fine adjustment can be made on the valve using the screw located in the upper right corner of the gas valve.

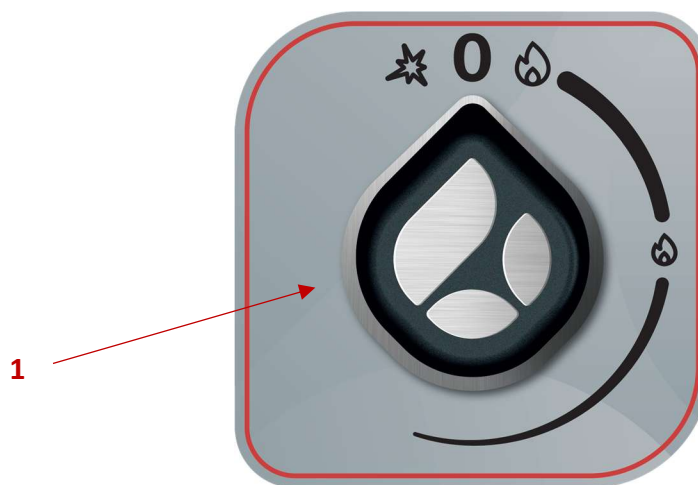
## 8. Operation

The equipment may only be operated by trained personnel.

Control panel consists of:

	<p><b>1. Rotary knob</b></p> <ul style="list-style-type: none"><li>- Rotary knob for heating power <b>adjustment</b></li><li><b>0</b> = Without heating</li><li><b>Spark</b> = ignition</li><li><b>Big flame</b>= full power, fully open input</li><li><b>Small flame</b> = half power, reduced input</li></ul>
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Picture: **Control panel of electric stock pot range with stand Practic:**



**1** = Main rotary control knob for adjusting heating power

### 8.1. Turning on the equipment

You need to press down the **rotary knob**.  and turn it counterclockwise to the symbol. .

When pressing the control knob, it is necessary to press the **piezo ignition button**. . After pressing the piezo button, the ignition burner lights up. Once ignited, hold the piezo ignition button for approximately 10 seconds until the thermocouple heats up. The appliance is equipped with a thermal safety device that will shut off the flame if the gas supply is interrupted.

For higher power, turn the rotary knob clockwise to the position marked with the symbol = **Big flame**.



. For lower power, turn the rotary knob clockwise to the position marked with the symbol = **Small flame**.



## 8.2. Turning off the equipment

To turn off, rotate the main rotary knob  clockwise to the final position marked "0".

## 9. Maintenance and cleaning of the equipment

### **WARNING!**

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

**The equipment must not be cleaned with water spray!!!**

**Any intervention in the equipment structure IS FORBIDDEN!!!**

Before performing this operation, turn off the equipment using the control knob and disconnect it from the gas supply. The cover parts of the equipment should first be wiped with a damp cloth, then with a dry cloth. If necessary, the use of detergent is allowed, but only a mild cleaning powder should be used, as abrasive powders may scratch the enamelled and stainless-steel surfaces.

**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.**

### **Important Warnings**

For the protection of life and property during operation, observe the following precautions:

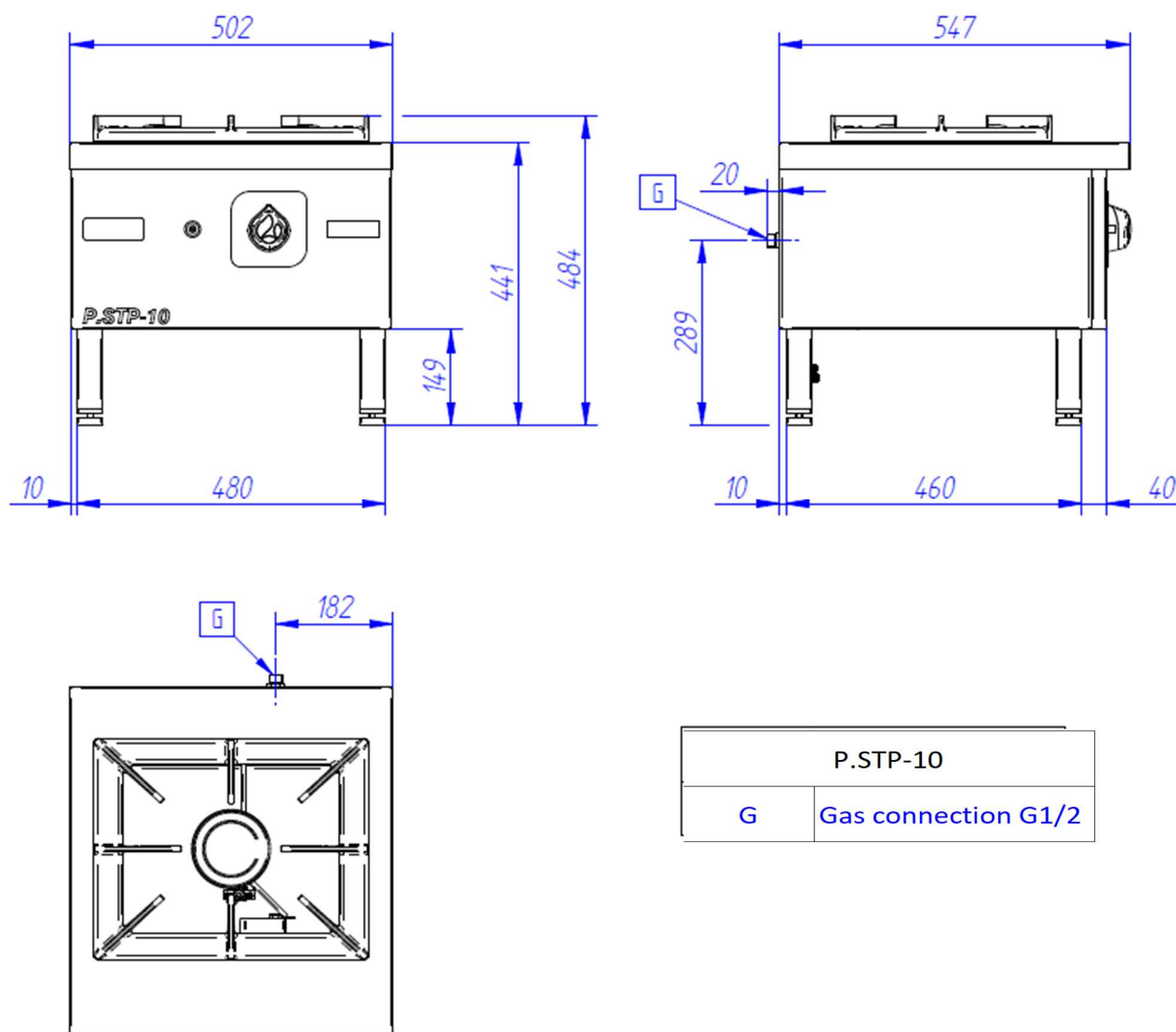
- Fire safety regulations must be strictly followed!
- Any malfunction must be reported to the service organization!



## 10. Attachments

### 10.1. Connection dimensions

#### P.STP-10



## **SUPPLIER:**

(add the contact details)

## **SERVICE TECHNICIAN:**

(add the contact details)

## **MANUFACTURER**

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