

900 G87LEK - 900 G87LHK



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Original instruction manual

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Read this instruction manual before using and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

1 Safety

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This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

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Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Safety of Gas Supplied Appliances

- Do not use a gas supplied appliance in the event of a malfunction or damage or in the case of a suspected malfunction or damage. In such a case set the gas control knob(s) to 'O' and close the main gas valve. Contact the service company immediately.
- Regularly conduct tightness checks using suds (a spray for detecting leakages).
Do not use open flame for checking tightness of gas installation!

WARNING!

Danger of suffocating and explosion due to leaking gas!

- When you sense gas odour, observe the following rules:
 - immediately close the gas control knob(s) and the main gas valve;
 - provide for sufficient venting of rooms: open wide all doors and windows;
 - do not light up any open flame, quench flames;
 - do not smoke;
 - do not produce sparks, do not actuate any electric switches, do not use phones (irrespective of it being landline phone or mobile phone);
 - do not operate any electric appliances in the vicinity of a gas supplied appliance;
 - if needed, notify all persons in a building by calling loud and knocking on doors;
 - leave building;
 - when outside of a building, contact the service company. If it is impossible to precisely locate gas leak, immediately phone fire fighters and notify gas supplier.

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Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.

- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

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ATTENTION!

With high temperature variations, the basin of the appliance may be damaged.

Do not place frozen products on hot working surface of the basin.

Never cool down the basin with very cold water or ice.

1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Preparation of food (baking, cooking, stewing, frying, etc.) in professional kitchens, e.g. in restaurants, hospitals, canteens in plants, butcher's and food products production plants.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- using the basin as a surface for placing and storing objects
- using the basin as a container for warm-keeping
- deep fat frying of food products
- heating of liquids containing acids, lyes, or alcohols
- pouring and heating up flammable, harmful, and quickly evaporating liquids or materials, etc.
- heating of rooms
- drying cloths or other objects

2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

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2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

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3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Version / Characteristics of Gas Tilting Frying Pan

- Ignition type: piezoelectric ignition
- Pilot flame
- Gas type: natural gas H
- Liquid gas and natural gas L nozzles enclosed
- Water supply tap
- Water connection: cold or warm water supply valve, Ø12 mm
- Height-adjustable feet

Name:	Tilting frying pan 900 G87LEK
Art. No.:	2956041
Material:	CNS 18/10
Basin material:	stainless steel
Volume, in l:	87
Usable volume, in l:	70
Basin dimensions (W x D x H), in mm:	720 x 610 x 225
Tilting mechanism:	electro-motor
Temperature range, min.–max., in °C:	100 - 300
Height regulation, from–to, in mm:	900 - 950
Power supply:	0,3 kW / 230 V / 50-60 Hz
Gas connected load:	22 kW
Dimensions (W x D x H), in mm:	800 x 900 x 900
Weight in kg:	157,2

We reserve the right to implement technical modifications!

Name:	Tilting frying pan 900 E87LHK
Art. No.:	2956731
Material:	CNS 18/10
Basin material:	stainless steel
Volume, in l:	87
Usable volume, in l:	70
Basin dimensions (W x D x H), in mm:	720 x 610 x 225
Tilting mechanism:	manual
Temperature range, min.–max., in °C:	100 - 300
Height regulation, from–to, in mm:	900 - 950
Gas connected load:	22 kW
Dimensions (W x D x H), in mm:	800 x 900 x 900
Weight in kg:	168

We reserve the right to implement technical modifications!

Gas Pressure Table

Appliance categories	Supply pressure	Destination country
I2E	20 mbar	LU, PL
I2EK	20/25 mbar	NL
I2ELs	20, 13 mbar	PL
I2H	20 mbar	NO
I3+	28–30/37 mbar	LU
I3B/P	28–30 mbar	CY, MT, NL, NO
I3B/P	37 mbar	PL
II1a2H	8, 20 mbar	CH, IT
II2E+3+	20/25, 28–30/37 mbar	BE, FR
II2EK3B/P	20/25, 28–30 mbar	NL
II2ELL3B/P	20, 50 mbar	DE
II2H3+	20, 28–30/37 mbar	ES, GB, GR, IE, IT, PT, SK
II2H3B/P	20, 28–30 mbar	CZ, DK, EE, FI, HR, LT, LV, RO, SE, SI, TR
II2H3B/P	20, 50 mbar	AT, CH
II2HS3B/P	25, 30 mbar	HU
II2HS3B/P	25, 50 mbar	HU
III1a2H3B/P	8, 20, 28–30 mbar	DK
III1a2H3B/P	8, 20, 28–30 mbar	SE

Table 1

Technical Data

Table of Nozzles

Cat.: II_{2ELL3B/P}

Type 'A'

Type of appliance		2956041 2956731	
Nominal heat load (kW)		22	
Low heat load (kW)		ON/OFF	
Gas connection value			
G25	(H_i = 8.13 kWh/m³) m³/h	2.7	
G20	(H_i = 9.45 kWh/m³) m³/h	2.3	
G30	(H_i = 12.68 kWh/m³) m³/h	1.73	
Nozzle Ø in 1/100 mm	G25 20 mbar	Pilot burner	40
		Nominal heat load	4 x 305
		Low heat load	ON/OFF
	G20 20 mbar	Pilot burner	40
		Nominal heat load	4 x 270
		Low heat load	ON/OFF
	G30 50 mbar	Pilot burner	25
		Nominal heat load	4 x 105
		Low heat load	ON/OFF
Primary air 'H' gap		G25	20
		G20	20
		G30	20

Table 2

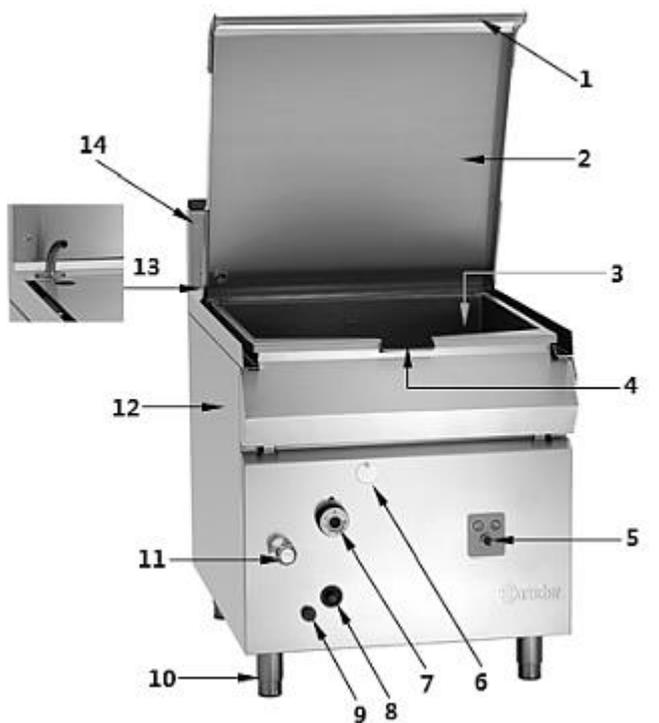
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4.2 Functions of the Appliance

Tilting frying pans are designed for preparation of food in basins (baking, cooking, stewing, frying, etc.).

4.3 List of Components of the Appliance

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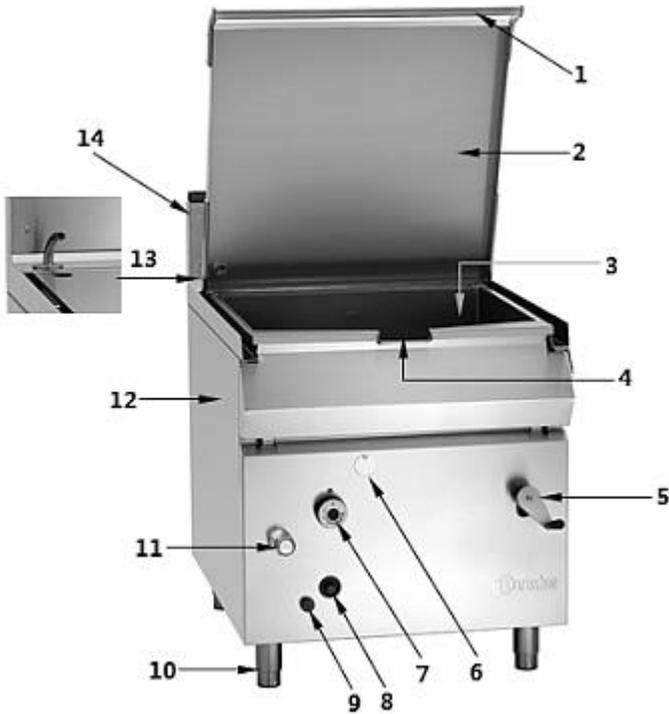


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- | | |
|--|---------------------------------|
| 1. Lid handle | 2. Lid |
| 3. Basin | 4. Discharge |
| 5. Selector toggle of electric motor tilting mechanism | 6. Protective cover |
| 7. Temperature controller | 8. Gas controller |
| 9. Ignition button | 10. Height-adjustable feet (4x) |
| 11. Water supply valve | 12. Housing |
| 13. Water supply tap | 14. Fume extraction |

Fig. 1

2956731



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- 1. Lid handle
- 2. Lid
- 3. Basin
- 4. Discharge
- 5. Manual tilting mechanism crank
- 6. Protective cover
- 7. Temperature controller
- 8. Gas controller
- 9. Ignition button
- 10. Height-adjustable feet (4x)
- 11. Water supply valve
- 12. Housing
- 13. Water supply tap
- 14. Fume extraction

Fig. 2

5 Installation Instructions

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

Preparation for Installation

- For these appliances are assigned to type A1 (no fixed connection with building's chimney or installation under venting extractions or ceilings), it is very important to provide for proper ventilation of the installation room. Instructions provided in DVGW G634 sheet should be observed.
- A room, in which the appliance is installed, should contain the amount of air necessary for burning gas according to regulations in force. For proper burning, the required air inflow may not be lower than 2 m³/h per kW of appliance's rated power (see appliance's rated plate). Additionally, accident prevention regulations should be observed.
- In spite of this, we recommend installing the appliance under an extraction, so that fast and constant fume extraction is secured.
- Between gas supply installation and the appliance, a shut-off valve must be installed. It must be checked and approved to this end.
- The appliance is equipped with water connection (warm or cold). On site, between the appliance and water supply network, a shut-off valve must be installed.

ATTENTION!

Circuit breakers and shut-off devices on site must be installed in direct vicinity of the appliance and be easily accessible for the user.

Installation Instructions

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
 - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
 - sufficiently large, and thus enabling usage of the appliance with no problems;
 - easily accessible;
 - well ventilated.
- Never place the appliance directly next to walls, furniture, or other objects made from flammable materials. Assure a minimum lateral clearance of the appliance of 30 mm.
- If keeping the minimum clearance is not possible, and the appliance must be installed directly next to regular or low walls, pieces of furniture or other flammable objects, it is necessary to install protective materials (e.g. films made of materials resistant to high temperatures), which sustain temperatures of at least 65°C.
- Maintain sufficient lateral clearance for service purposes should maintenance and repair works be required.

ATTENTION!

Follow fire protection regulations in force.

- Compensate for smaller unevennesses of flooring in the place of installation through screwing in and out of the height-adjustable feet.

5.2 Electrical Connection

- Electrical connection of the appliance to mains power supply must be executed by a qualified electrician, according to international, national and local regulations in force.
- Before connecting the appliance to mains power supply make sure that the voltage and frequency values on the rating plate are conforming to the parameters of local electric installation. The allowable voltage deviation is $\pm 10\%$.
- According to international regulations, between the appliance and the mains power supply there must be a multi-polar circuit breaker furnished, with opening width of contacts of at least 3 mm per one pole (e.g. a fuse, S type installation breaker, etc.).

5.3 Water Connection

1. Make sure that the potable water connection is located close to the appliance.

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The potable water supply should feature pressure between 50 kPa (0.5 bar) and 300 kPa (3 bar). If the entry pressure exceeds 300 kPa (3 bar), install a pressure reducer.

2. Prior to establishing the water connection, flush the tube with enough water to remove all residues of substances that might be present in the tubes.

ATTENTION!

To provide for proper functioning and prevent limescale deposits in the basin, the appliance should be supplied with potable water, with hardness of 0.5–5° dH (German degrees). With higher values it is necessary to install water softening system.

3. Connect a suitable water supply tube to the connection socket of the appliance. The connection socket (for cold or warm water, \varnothing 12 mm) is located at the bottom, left side of the appliance.

4. Connect the other end of the water supply tube to fixed water connection.

ATTENTION!

Between the appliance and the fixed water connection there should be a shut-off valve installed, which must be easily accessible for users.

5.4 Gas Connection

- Depending on type of gas, the intersection of gas supply line must be selected according to regulations in force and properly installed.
- The connection may be established as fixed or detachable; if flexible hoses are used, they must be made of stainless steel, pursuant to DIN 3383 Part 1 or 3384.
- If threaded connections are used with sealants or sealing materials, they must be tested and approved by DVGW.
- Gas connection stub is found at the bottom right side of the appliance.
- All connection points between the installation and the appliance must be subject of tightness check. To this end, it is recommended to use spray for detecting leakages or, possibly, foam producing measures, which do not spur corrosion. Connection points should be covered with an agent — no air bubbles should be produced. Also the gas shut-off valves should be subject of this check.

WARNING!

Do not use open fire to test tightness.

Gas Technical Area Operation Checks

- First, check if the version of the appliance (category and type of set gas) is consistent with a locally available gas family and group. If not — firstly, it is necessary to rearm and adjust to the available gas family and group. In such an event, proceed pursuant to section 'Adjustment Or Rearming to Other Gas Types and Groups'.
- The appliance must be operated with nozzles for nominal heat load (Table 2 in section 'Technical Specifications').

- The appliance start-up with designated heat load depends on connection pressure and operational calorific value of gas.

Heat load at G30	Heat load at G20	Heat load at G25
Nominal heat load is obtained with nozzles defined in table of nozzles, without any pre-setting. Permissibility of operation depends on the existing connection pressure:		
permissible for connection pressure range between 42.5 and 57.5 mbar	permissible for connection pressure range between 17 and 25 mbar	permissible for connection pressure range between 18 and 25 mbar
impermissible if pressure value is below 42.5 mbar or over 57.5 mbar . Notify gas supplier and do not operate, until the cause is explained and removed	impermissible if pressure value is below 17 mbar or over 25 mbar . Notify gas supplier and do not operate, until the cause is explained and removed	impermissible if pressure value is below 18 mbar or over 25 mbar . Notify gas supplier and do not operate, until the cause is explained and removed

Table 3

Heat load with high setting is obtained for all burners with the use of proper nozzles.

The used nozzles should be compared with data in Table 2, in section 'Technical Data'.

- Low heat load is eliminated. Main burners are supplied in ON/OFF mode.
- Check operational calorific value with local gas supplier and check used nozzles as per data in Table 2, in section 'Technical Specifications'.

Gas connection pressure check

Connection pressure should be measured with a tool for measuring liquid pressure (e.g., with U-tube, pitch of at least 0.1 mbar). Proceed the following way:

- loosen and remove the sealing screw of connection pressure measuring stub;
- connect the U-tube manometer;
- switch the appliance on, following indications in section 'Appliance Start-up'.
- measure the connection pressure;
- remove U-tube;
- fix the sealing screw.

ATTENTION!

Under no circumstances should you reposition any adjustment screws with visible leaden seals on gas fittings, as otherwise the warranty is void.

Primary air setting check

Volume flow of primary air is considered for correctly set if sufficient safety is guaranteed against burner flame rise and reaction in fixed state.

Recommended distance for primary air setting is provided in Table 2, in section 'Technical Specifications'.

Pilot burner check

Observe the indications and start the pilot burner.

With proper setting, the pilot flame must encompass the thermal element, and the flame shape may not rise any doubts.

Otherwise, check if correct nozzles are used (Table 2, section 'Technical Specifications').

Functional control

Perform the following steps:

- Observe the indication and start the appliance;
- Check the appliance for gas tightness (see TRGI/TRF);
- Check flame stability with high setting;
- Check if pilot flame is correctly set (employment of correct nozzle);
- Check ignition and uniform shape of main burners' flames.

Reception and Operation Control

When connections are established, it is necessary to check the appliance, the entire installation and operation of the appliance.

In particular, check:

- if the entire protective film was carefully removed from all external surfaces;
- if all connections were executed pursuant to this installation instruction;
- if all standards and safety regulations, legal acts and recommendations in force have been observed and met;
- if water and gas connections are tight.

Prepare and fill in completely the reception protocol and submit it to the client for signing.

The warranty period starts from the moment of signing of this protocol.

To end with, start the appliance in order to check its operation, following indications in section 'Appliance Start-up' and check:

- ignition of burners,
- uniform flame shape,
- flame stability.

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Make sure that fume extraction is not obstructed, and fumes may be extracted without any obstacles.

Adjustment Or Rearming to Other Gas Types and Groups

- For rearming to another type of gas, e.g. from G25 to G30, or for adjusting to other gas group, e.g. from G25 to G20, the nozzles need to be replaced; additionally, nozzles for pilot burner need to be replaced as well (see Table 3 in section 'Technical Specifications').
- All nozzles for different types of gas are found in the enclosed bag.

Replacement of Main Burner Nozzles

To reach the nozzles, remove the control panel. To this end, remove the water supply valve and, if needed, the tilting mechanism crank.

Replacement of Pilot Burner Nozzles

To replace the pilot burner nozzle, proceed the following way:

- undo the closing screw (E);
- remove the nozzle (D) and replace it with a nozzle suitable for a given type of gas (see data in Table 2);
- using an open-ended spanner size 12, undo the nozzle (B) and replace it with a nozzle suitable for a given type of gas (see data in Table 2);
- check the correct 'H' distance for primary air (see section 'Primary air setting check').

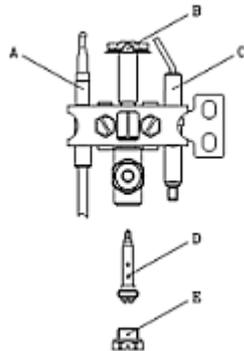


Fig. 3

ATTENTION!

Prior to each rearming or adjustment, the tightness and operation checks should be performed.

Also, conduct measurement of fumes.

6 Operating Instruction

6.1 Operation

Before the First Use

1. Using a suitable cleaning agent, remove anti-corrosive coating from all surfaces of the appliance.
2. Before the first start-up, the following instructions must be executed.

Indications for the First Use of the Tilting Frying Pan with Steel Basin

1. Before the first use of the basin, it is necessary to fire it once. Proceed the following way:
 - start the appliance, as described in section 'Appliance Start-up';
 - heat the appliance up;
 - fill the basin with fat or oil;
 - add slices of unpeeled potatoes;
 - heat up everything in the basin until both potatoes and the bottom of the basin become dark brown (almost black). Through such a heating up, a layer of starch will be created.

NOTE: Dispose of the potatoes and the oil/fat!

The basin is fired for at least 10 minutes and smoke is generated in the process. Smoke is generated only during firing and will not be emitted during subsequent use of the appliance.

2. Following this, clean the basin with hot water and dry it thoroughly.

After firing, the basin's surface features similar properties as frying pans with non-stick coatings, but at the same time it is not adapted to preparation of food without fat or oil at all.

The non-stick effect will gain in force with time.

ATTENTION!

After each use, the basin must be wiped with kitchen paper towels only, if necessary, with salt.

In exceptional cases, with stubborn soiling, a brush and hot water may be used for cleaning, as usage of cleaning agents may damage the patina.

3. If the basin is not in use, gently rub oil into it, as otherwise rust may appear.

Appliance Start-up

ATTENTION!

Use the appliance under supervision only. Never operate the tilting frying pan without contents.

Pilot burner ignition

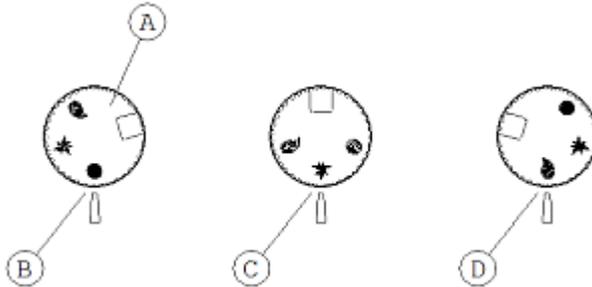


Fig. 4

1. Open the protective cover of the gas controller at the front side of the appliance.
2. Press and hold the gas controller (A) and rotate it counter-clockwise from position (B) to position (C).
3. Keep the gas controller pressed and at the same time operate the ignition button, found next to the gas controller.
4. After ignition of pilot flame, keep the gas controller pressed for a couple of seconds.
5. Release the gas controller and check if the pilot burner ignited.
6. If the flame is out, repeat the process.

Main burner ignition and temperature control

1. When the pilot flame is ignited, rotate the gas controller to position (D), Fig. 4.
2. Rotate the temperature controller clockwise from 'O' position to set the required temperature in the range of 45°C – 295°C.

Thermostatic temperature control provides for automatic ignition and switching off (control ON / OFF) of main burner.

When the gas controller is rotated clockwise to position (C), the main burner remains OFF constantly and only pilot flame burns.



Fig. 5

Switching Pilot Burner Off

To switch the pilot burner off, and avoid igniting main burner, press and hold the gas controller and rotate it to position (B).

Food Preparation

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WARNING!

Risk of burns!

During operation, the housing, lid, and heating zones become very hot and remain hot for a while after switching the appliance off.

Do not touch the appliance during operation nor immediately after switching it off.

To operate the appliance, use handles and elements designed to this end.

Danger of scalding with steam during operation with the lid!

When working with the lid on pay attention to movements of the lid and open the lid very carefully.

Fire hazard due to overheating of oil or fat!

Never leave the appliance without supervision.

Use protective gloves during work.

1. Prepare food products necessary for preparation of food in tilting frying pan.
2. Open the appliance's lid and put food in the basin.
3. Switch the appliance on, following indications in section 'Appliance Start-up'.
4. Prepare food in the basin; food products may be cooked, fried, baked, stewed, etc.

Pouring Water into the Basin

WARNING!

Danger of scalding in the case of overfilling of basin with water or food products!

The basin may be filled in with water only in conjunction with food products, and always only to MAX marking!

Danger of burning by splatters of fat or oil!

Do not add water to hot fat or oil.

1. If needed, add water to the basin by opening the water supply valve located at the front of the appliance, by rotating it counter-clockwise.

Water flows into the basin through water supply tap.

2. Pour in the desired amount of water.
3. Close the water supply valve, by rotating it clockwise.

Draining the Appliance

1. After preparation of food, using the lid handle open the lid carefully to make a gap of approx. 5 cm, to let out the hot steam.
2. Open the lid completely.
3. Rotate the temperature controller to 'O' position.

The orange heating-up indicator light will go off.

4. After preparation of food, empty the basin.

CAUTION!

Food prepared in the basis is very hot!

Use high temperature resistant containers with handles and closed with lids to pour over and transport the food.

Tilting frying pans are equipped with tilting mechanism, which facilitates draining the basin after preparation of food.

NOTE:

Before starting the tilting mechanism, place a suitable container under the discharge of the basin.

Draining with Electric Motor Tilting Mechanism (296677)

The basin is tilted by means of electric motor with the use of a selector switch located at the front of the appliance.

1. Rotate the switch counter-clockwise.

The basin is raised and tilted.

The basin is discharged through the discharge to a container.

2. Rotate the switch clockwise.

The basin is lowered to its home position.



Fig. 6

Draining with Manual Tilting Mechanism (296607)

The basin is tilted manually with the use of a crank located at the front of the appliance.

1. Rotate the tilting mechanism crank clockwise.

The basin is raised and tilted.

The basin is discharged through the discharge to a container.

2. Rotate the tilting mechanism crank counter-clockwise.

The basin is lowered to its home position.



Fig. 7

WARNING!

Exercise particular caution with respect to the tilting mechanism when performing cleaning and maintenance.

7 Cleaning and Maintenance

7.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

7.2 Cleaning

1. Clean the appliance regularly at the end of each working day, and, if necessary, also in the meantime or when the appliance is not to be used for a longer time.
2. Wipe the basin with paper towel only, and, if necessary, with salt.

NOTE:

With stubborn soiling use soft brush and hot water.

3. Dry the basin thoroughly with soft, dry cloth.
4. Clean both faces of the lid and the housing of the appliance with a soft, damp cloth and mild cleaning agent.
5. Wipe the cleaned surfaces with a cloth moistened in clean water.
6. Then dry all surfaces with a soft cloth.

Longer Interruptions in Operation

1. Close power, water, and gas, as applicable, supply.
2. With longer interruptions in operation (holiday, seasonal work), clean the appliance carefully, as described above.
3. Install the appliance in a well-ventilated room.
4. Leave the lid open, so that air may circulate in the basin.
5. Wipe external surfaces and the appliance's basin with a cloth soaked with Vaseline oil.

7.3 Maintenance

ATTENTION!

Unconditionally observe maintenance intervals!

To keep the appliance operational, it must be subject to maintenance **at least once a year**. The maintenance includes:

- verification of the condition of wear-and-tear elements;
- verification of individual electric elements;
- verification of all connections (power, water, gas);
- verification of appliance operation.

We recommend to replace worn elements during maintenance, to avoid further service works and sudden failures of the appliance.

Additionally, we recommend signing an agreement for performance of maintenance works with a trusted and proven service company.

8 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

Problem	Possible Cause	Solution
Main burner does not ignite.	Spark plug is incorrectly fitted or incorrectly connected.	Connect spark plug or replace it.
	Damaged piezoelectric igniter.	Contact the service company.
	Loss of pressure in gas supply line.	Check gas supply.
	Clogged nozzles.	Contact the service company.
	Damaged gas fittings.	Contact the service company.
Pilot burner goes off when the gas controller or ignition button is released.	Thermal element is not heated sufficiently by the pilot burner.	Repeat the ignition process.
	Damaged gas fittings.	Contact the service company.
The pilot burner burns continuously, and main burners do not ignite.	Loss of pressure in gas supply line.	Check gas supply.
	Damaged gas fittings.	Contact the service company.
	Clogged nozzles or clogged gas outlet openings.	Contact the service company.

Problem	Possible Cause	Solution
Temperature in the basin cannot be set.	Damaged temperature controller.	Contact the service company.
	Damaged heat sensor.	Contact the service company.

9 Disposal

Electrical Appliance

	Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.
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EN Electrical appliances should be returned to designated collection points.