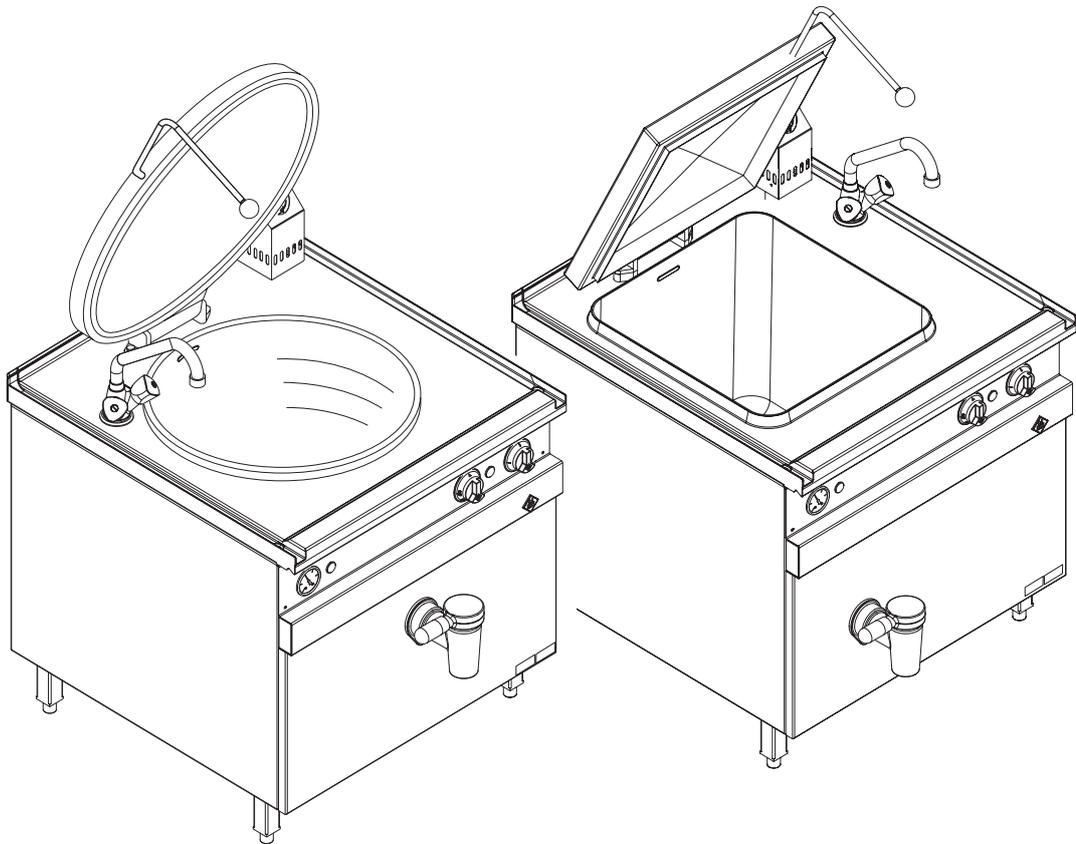


Read the operating instructions prior to commissioning

Operating instructions

Boiling kettle



Translation from the original document • 2062831-20ABDE-- • 28/06/2017

Unit	Type of energy	Unit type	Model
Quick boiling kettle	Gas	Floor-standing unit	OPGKKS... O7GKKS...
		Suspended unit	OIGKKS...

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Operating and display elements

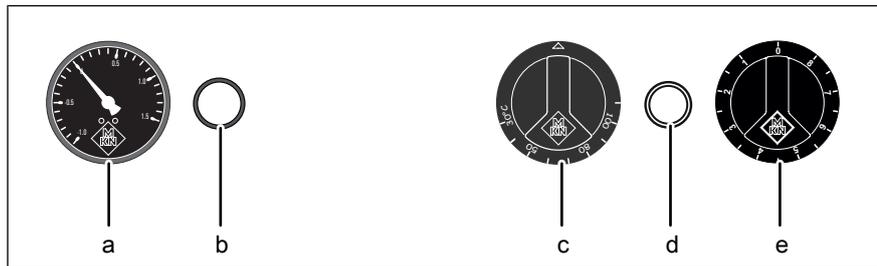


Image: Boiling kettle

- | | | | |
|---|--|---|--------------------------------|
| a | <i>Pressure display</i> | d | <i>Heating indicator light</i> |
| b | <i>Process water indicator light with
Reset button</i> | e | <i>Output control knob</i> |
| c | <i>Temperature control knob</i> | | |

Manufacturer

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1 Introduction

1.1 About this manual

The operating instructions are part of the unit and contain information:

- On safe operation,
- On cleaning and care,
- On remedies in case of faults.

Be aware of the following notes and adhere to them:

- Read the operating instructions completely before operating the unit for the first time.
- Make the operating instructions available to the operator at all times at the operating site of the unit.
- Insert any supplements from the manufacturer.
- Keep the operating instructions throughout the service life of the unit.
- Pass on the operating instructions to any subsequent operator of the unit.

Target group The target group of the instruction manual is the operator, who is entrusted with the operation, cleaning and care of the unit.

Figures All figures in this manual are intended as examples. Discrepancies between these and the actual unit can arise.

1.1.1 Explanation of signs



DANGER
Imminent threat of danger

Failure to comply will lead to death or very severe injuries.



WARNING
Possible threat of danger

Failure to comply can lead to death or very severe injuries.



CAUTION
Dangerous situation

Failure to comply can lead to slight or moderately severe injuries.

ATTENTION
Physical damage

Failure to comply can cause physical damage.



Notes for better understanding and operation of the unit.

Symbol / sign	Meaning
•	Listing of information.
→	Action steps, which can be performed in any sequence.
1. 2.	Action steps, which must be performed in the specified sequence.
↳	Result of an action performed or additional information about it.

1.2 Intended use

This unit is intended to be used solely for commercial purposes, particularly in commercial kitchens.

This unit may only be used with suitable accessories and for the cooking of food.

It is forbidden to use the unit for purposes, which include the following:

- Storing supplies
- As a basin for keeping things warm
- Drying cloths, paper or dishes
- Heating acids, alkaline solutions or other chemicals
- Heating of closed containers (for example preserves)
- Heating flammable liquids
- Heating rooms

The use of the unit is prohibited in the following countries:

- USA
- Canada

1.3 Warranty

The warranty is void and safety is no longer assured in the event of:

- Improper conversion or technical modifications of the unit,
- Improper use,
- Incorrect startup, operation or maintenance of the unit,
- Problems resulting from failure to observe these instructions.

2 Safety information

The unit complies with applicable safety standards. Residual risks associated with operation or risks resulting from incorrect operation cannot be ruled out and are mentioned specifically in the safety instructions and warnings.

The operator must be familiar with regional regulations and observe them.

Operation During operation, the following group of individuals must be supervised by an individual who is responsible for safety:

- Individuals with physical, sensory, or mental handicaps, or who lack the knowledge and experience to operate the unit properly.

The supervising individual must be familiar with the unit and the risks associated with it.

Hot surfaces Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
- Do not touch heating elements, hot surfaces or accessories immediately after use.
- Allow surfaces to cool prior to cleaning.
- Open the lid only by means of the lid handle.
- Open the lid carefully.
- Remove containers only with suitable protective gloves or potholders.

Hot liquids Risk of burns from hot liquids

- Protect arms and hands by wearing suitable protective gloves.
- Remove, transport and empty containers carefully.
- Observe the maximum filling quantity.

Risk of chemical burns from evaporating cleaners

- Follow the instructions of the cleaning agent manufacturer.

Risk of burns from steam

- Protect arms and hands by wearing protective gloves.
- Do not hold your hand under the outlet connection of the air vent and safety valve.
- First open the lid slightly and allow the steam to escape. Then open the lid completely.
- Open the drain valve carefully and empty the unit.

Defective unit Risk of injury from a defective unit

- Disconnect a defective unit from the electric mains.
- Use gas shut-off valve to isolate unit from gas supply.

- Do not operate a defective unit.
- Allow only an authorized technician to repair the unit.

Escaping gas or exhaust gas Risk of asphyxiation and explosion from escaping gas

- Follow the rules of conduct when the smell of gas is detected (see "Rules of conduct when the smell of gas is detected").

Risk of asphyxiation and poisoning from exhaust gases

- Ensure that air inlet openings are free and that a sufficient amount of the necessary combustion air is supplied.
- Ensure that the exhaust gas outlet openings are free and that the exhaust gases are discharged properly.

Fire prevention Risk of fire from dirt and grease deposits

- Clean the unit when finished using it.

Risk of fire from overheating

- Observe the unit during operation.

Risk of fire from objects

- Do not obstruct the exhaust gas duct.

Firefighting

- In the event of a fire, disconnect the unit from the electric mains.
- In the event of a fire, use the gas shut-off valve to isolate the unit from the gas supply.
- Use a Fire Class F fire extinguisher, never water, to extinguish grease fires. Other fires, for instance, can be extinguished with fire extinguishers suitable for Fire Classes A, B, C, CO₂ fire extinguishers or extinguishing media suitable for the fire class confronted.

Unit on casters Risk of injury from a unit on casters

- Lock casters during operation.
- Only move an empty unit.

Risk of a line breaking if subjected to high tensile load

- Secure the unit with a chain as a strain relief for the power connection at the installation site so that no tensile load is applied to the power connection if the unit is moved.

Improper cleaning Risk of chemical burns from cleaning agent

- Follow the instructions of the cleaning agent manufacturer.
- Take appropriate protective measures when handling aggressive cleaning agents.

Risk of falling on smooth floors

- Keep the floor in front of the unit clean and dry.

Risk of physical damage from improper cleaning

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner or water jet.
- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the housing with highly abrasive sponges.
- Follow the instructions of the cleaning agent manufacturer.
- Do not cool shock the unit by cooling it abruptly.
- Remove rust spots with an abrasive.

Hygiene Health risk from insufficient hygiene

- Observe applicable regional hygiene regulations.
- Follow the cleaning instructions.
- Observe food processing regulations when keeping food warm.

Improper use Risk of physical damage from improper use

- Do not operate the unit outdoors.
- Use only original accessories.
- Train operators regularly.
- Do not heat food warmer plates or tins of preserved food.
- Observe the unit during operation.
- Do not use or cook any aggressive or caustic substances.

3 Follow the rules of conduct if the smell of gas is detected



DANGER

Risk of asphyxiation and explosion from escaping gas

Follow the rules of conduct when the smell of gas is detected.

- Remain calm.
- Open windows and doors and ventilate rooms.
- Avoid rooms with the smell of gas.
- Do not smoke.
- Do not ignite any flames. Extinguish flames.
- Do not strike any sparks. Do not operate any switches, electrical devices or use telephones.
- Remove mobile phones and radio-controlled devices from the hazard area.
- Close gas shut-off valves at the gas meter, at the main feed and, if possible, at the units.
- Warn other individuals in the building. Call out and knock, do not ring doorbells.
- Leave the building and prevent entry by others.
- Observed the safety instructions of the gas utility.
- Once outside the building, notify responsible parties:
 - If the smell of gas comes from the unit, notify customer service.
 - If the source of the smell of gas cannot be localised immediately, notify the gas utility.
 - If the escaping gas is audible, leave the building immediately, prevent others from entering and notify the fire brigade, police and gas utility.
 - If the smell of gas comes from inaccessible rooms, notify the fire brigade, police and gas utility.

4 Description of the unit

The unit is for universal cooking in liquids, such as vegetables, starch side dishes, soups, sauces, but also acidic foods and desserts.

The unit has an operating pressure of up to 0.8 bar. The units fall within the scope of the Pressure Equipment Directive 2014/68/EU and are classified in Category I.

See "Equipment and connection data" in the mounting instructions for the data on the safety devices.

4.1 Overview of the unit

Round boiling kettle

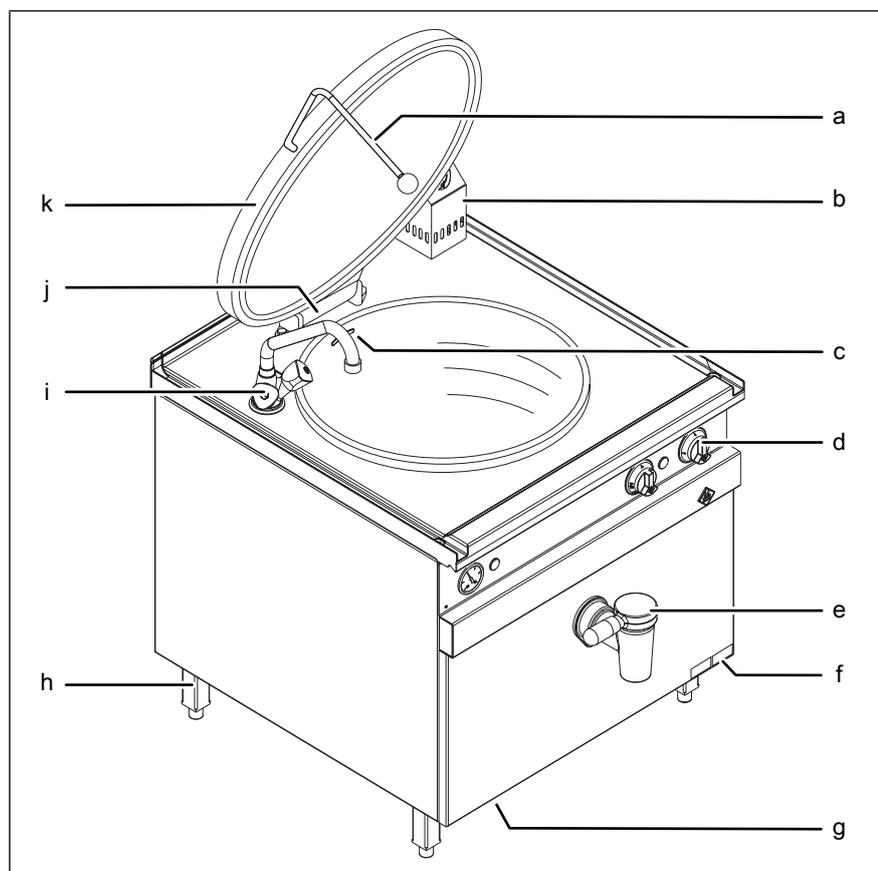


Image: Round boiling kettle

- | | | | |
|---|---|---|----------------------|
| a | Lid handle | g | Condensate drain |
| b | Exhaust gas duct | h | Equipment leg |
| c | <i>Maximum fill level</i> mark | i | Mixer tap (optional) |
| d | Operating elements | j | Lid hinge |
| e | Drain valve | k | Lid |
| f | Nameplate and gas type supplemental label | | |

Rectangular boiling kettle

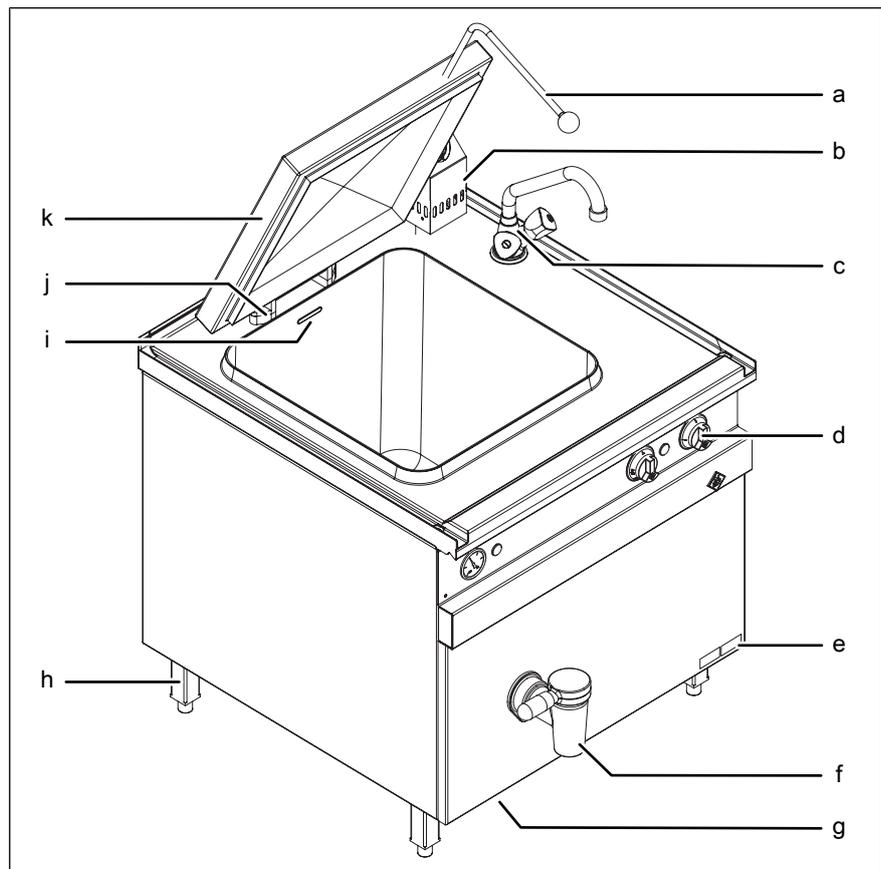


Image: Rectangular boiling kettle

- | | |
|---|----------------------------------|
| a Lid handle | g Condensate drain |
| b Exhaust gas duct | h Equipment leg |
| c Mixer tap (optional) | i <i>Maximum fill level mark</i> |
| d Operating elements | j Lid hinge |
| e Nameplate and gas type supplemental label | k Lid |
| f Drain valve | |

4.2 Function of the operating and display elements

Operating/display element	Symbol	Designation	Function
<i>Output control knob</i>	0	Off	Switch off the unit
	1 — 8	Output level	Set the output
<i>Temperature control knob</i>	△	Off	Heating off
	30 – 110 °C	Temperature	Set the temperature
<i>Heating indicator light</i>			Illuminates if heating is active
<i>Process water indicator light with Reset button</i>	○	Fault	Illuminates, if the temperature safety monitor is triggered <ul style="list-style-type: none"> • Gas supply interrupted • Process water is below the minimum level • Fault in the process water control

Description of the unit

Operating/display element	Symbol	Designation	Function
<i>Pressure display</i>			Displays the steam pressure

4.3 Application

4.3.1 Output levels

Output level	Use
1 — 3	Keeping food warm
4 — 6	Simmering
7 — 8	Bring to the boil

4.3.2 Fill quantities

Model	Maximum fill quantity (l)*
1	130
2	180
3	260
60L	60
100L	100
150L	150
* Maximum fill quantity in accordance with DIN 18857	

5 Operating the unit

5.1 Tips on using

In order to use the unit to its optimum and avoid heat loss:

- Heat the necessary quantity of liquid.
 - Heat the quantity of liquid to match the amount of food to be cooked.
- Use the appropriate level when cooking.
- Close the lid when cooking.
- Avoid overcooking.
 - Observe the *Maximum fill level* mark.
- Use residual heat by switching off early.

5.2 Switching the unit on and off

5.2.1 Switching on the unit

→ Turn the *Output* control knob.

↳ The unit is on.



After the unit has been switched on, the process water is automatically filled up and heated. Process water is automatically fed in during operation, as soon as the current water level falls below the minimum water level.

5.2.2 Switching off the unit

→ Turn the *Output* control knob to the "0" setting.

↳ The unit is off.

5.3 Basic functions

5.3.1 Setting the temperature

Requirement The unit is on

→ Turn the *Temperature* control knob to the desired temperature.

↳ The *Heating* indicator light illuminates.

↳ After the set temperature has been reached: the *Heating* indicator light goes out.

5.3.2 Adjusting the output

Requirement The unit is on

→ Turn the *Output* control knob to the desired output level.

5.4 Inserting cooking inserts

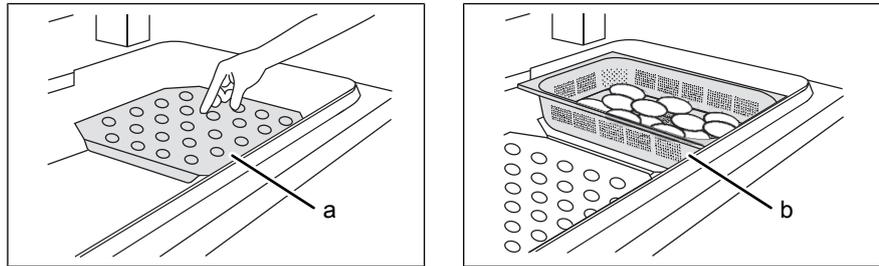


Image: Inserting the cooking insert

a Base shelf

b Cooking insert

Requirement Lid opened

1. Insert the base shelf.
2. Insert the cooking insert.

5.5 Cooking with cooking inserts



CAUTION

Risk of scalding from hot steam

- Open the lid carefully and allow the steam to escape.



CAUTION

Risk of scalding from overflowing food being cooked

- Observe the maximum fill quantity.



Keep the lid closed during operation in order to save energy.

Requirement Lid opened

Drain valve closed

1. Load in the water.
2. Load the food to be cooked into the cooking inserts.
3. Insert the cooking inserts.
4. Close the lid.
5. Switch on the unit.
6. Set the output.
7. Set the temperature.
8. Complete the cooking.
9. Switch off the unit.
10. Allow the water to drain (see "Emptying kettle").
11. Open the lid with a slight gap.
 - ↳ The steam escapes.
12. Open the lid completely.
13. Remove the cooking inserts with the lifting hook.

14. Allow the water to drain from the cooking insert.

5.6 Cooking without cooking inserts



CAUTION
Risk of scalding from hot steam

- Open the lid carefully and allow the steam to escape.



CAUTION
Risk of scalding from overflowing food being cooked

- Observe the maximum fill quantity.



Keep the lid closed during operation in order to save energy.

Tip

Stir occasionally during cooking. The food being cooked does not burn and the heat is distributed better in the food being cooked.

Requirement Lid opened

Drain valve closed

1. Put the drain screen into the drain.
2. Load in the food to be cooked.
3. Load in the water.
4. Close the lid.
5. Switch on the unit.
6. Set the output.
7. Set the temperature.
8. Complete the cooking.
9. Switch off the unit.
10. Allow the water to drain (see "Emptying kettle").
11. Open the lid with a slight gap.
 - ↳ The steam escapes.
12. Open the lid completely.
13. Empty the kettle (see "Emptying the kettle").

5.7 Emptying the kettle



CAUTION
Risk of scalding from hot steam

- Open the lid carefully and allow the steam to escape.



CAUTION Risk of scalding from hot liquids

- Protect arms and hands by wearing suitable protective gloves.
- Use heat-resistant containers with handles and lockable lids for transportation.

Requirements Cooking ended

Lid opened

A suitable container is standing ready

→ Remove the food being cooked from the kettle with a suitable kitchen utensil and load it into the container.

or

→ Remove soups, sauces or cooking water in the required portions via the drain valve.

5.7.1 Emptying a unit with drain valve

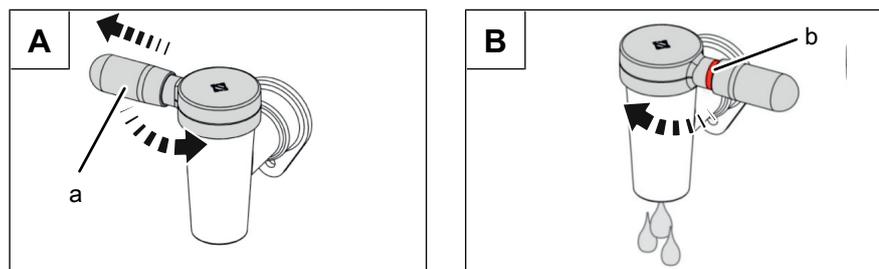


Image: Open the drain valve (A) and close it (B)

a Drain valve handle

b Unlocking marking

Requirement Drain screen removed if necessary

Cooking ended

Unit switched off

Lid opened

1. Place a suitable container under the drain valve.
2. Slowly open the drain valve and carefully fill the container with the food being cooked.
3. Close the drain valve.

5.8 Pausing and end of use

Switch off the unit during pauses and at end of use.

5.8.1 Short pause

- Requirements** The unit is on
The food being cooked has been removed
- Turn the *Temperature* control knob to \triangle .
 - ↳ *Heating* indicator light goes out.
 - Turn the *Output* control knob to the "0" setting.

5.8.2 Longer pauses and end of use

- Requirements** The unit is on
Kettle emptied
1. Turn the *Temperature* control knob to \triangle .
↳ *Heating* indicator light goes out.
 2. Turn the *Output* control knob to "0".
 3. Close the gas shut-off valve in the building.

6 Cleaning and caring for the unit



CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.
-

ATTENTION

Risk of physical damage from extremely abrupt cooling

- Do not cool shock the unit by cooling it abruptly.
-

ATTENTION

Risk of physical damage from improper cleaning

- Do not clean the unit with a high-pressure cleaner.
-

Requirement Unit switched off and cooled down

→ Clean the unit after use.

6.1 Preventing corrosion

- Keep the surfaces of the unit clean and with access to air.
- Remove lime, grease, starch and protein deposits from the surfaces of the unit.
- Remove salt accumulations.
- Only expose parts made from non-rusting steel to brief contact with highly acidic foods, spices, salts or the like.
- Avoid damaging the stainless steel surface with other metal items, such as for example steel spatulas or steel wire brushes.
- Avoid contact with iron and steel, such as for example steel wool and steel spatulas.
- Do not use bleaching or chlorine-containing cleaning agents.
- Clean the contact surfaces with water.

6.2 Eliminating rust spots

- Remove fresh rust spots with a mild abrasive or fine sandpaper.
- Always remove rust spots completely.
- Expose treated areas to fresh air for at least 24 hours. During this time, do not allow any contact with greases, oils or foods so that a new protective layer can form.

6.3 Cleaning the housing

Requirement Unit switched off and cooled down

→ Clean the housing with warm water and commercially available washing-up liquid.

6.4 Cleaning the kettle

Requirement Kettle emptied

Unit switched off and cooled down

1. Clean the kettle with warm water and a commercially available cleaning agent.
2. Rinse out the kettle thoroughly and dry it.



Dry the kettle by heating it.

6.5 Cleaning the drain valve



Do not damage the seals.

6.5.1 Disassembling the drain valve

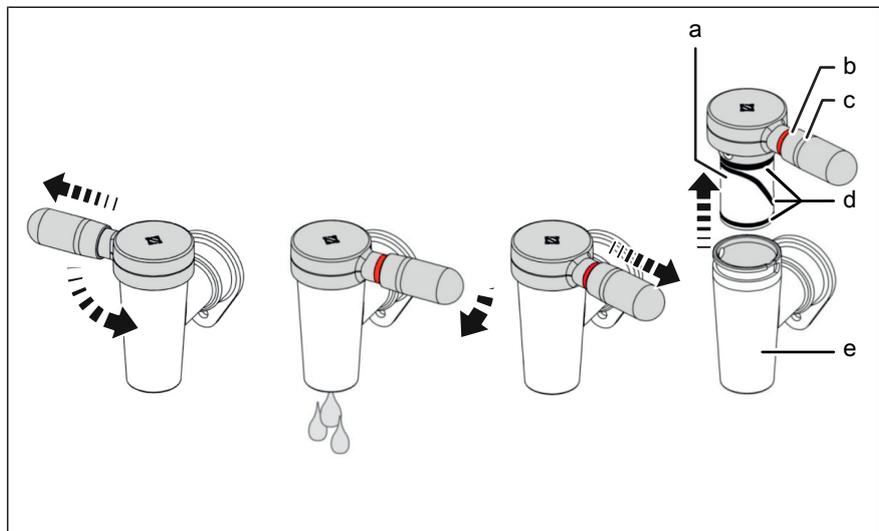


Image: Disassembling the drain valve

- | | | | |
|---|---------------------------|---|---------------------|
| a | Piston | d | Seal |
| b | <i>Unlocking</i> marking | e | Drain valve housing |
| c | <i>Drain valve</i> handle | | |

Requirement Unit switched off and cooled down

Kettle emptied

1. Pull the *drain valve* handle backwards to unlock it and completely open the drain valve clockwise as far as possible.

2. Turn the drain valve through 15° anticlockwise.
3. Pull the *drain valve* handle backwards to unlock it and carefully pull out the piston upwards.

6.5.2 Cleaning and greasing the drain valve

ATTENTION

Risk of physical damage from improper cleaning

Aggressive cleaners can damage seals and plastic parts.

- Do not clean the components of the drain valve in the dishwasher.
 - Do not use aggressive cleaners.
-



Use valve grease suitable for food applications.

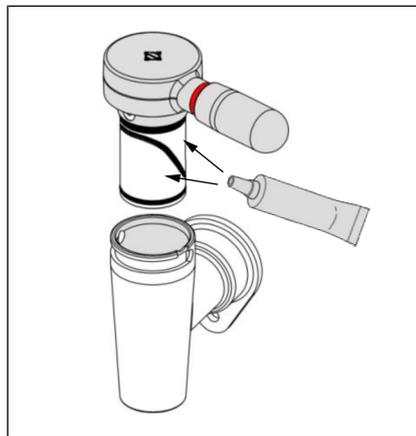


Image: Greasing the drain valve

Requirement Drain valve disassembled

1. Thoroughly clean the drain valve with a bottle brush.
2. Thoroughly clean the sealing surfaces, pilot pin and guide groove of the piston.
3. Use a mild cleaning agent if required.
4. Rinse thoroughly with clear water.
5. Dry all components.
6. Grease all components.
7. Check the seals for integrity and correct seating.
8. Change the seals if required.

6.5.3 Changing the seals



If individual seals are worn, always change all of them together. When changing them, ensure that the guide grooves are not damaged.



Use valve grease suitable for food applications (article number 10017337).



In order to prevent leaks through twisting, first hook the diagonal seal onto the top of the piston, do not push it on from below.

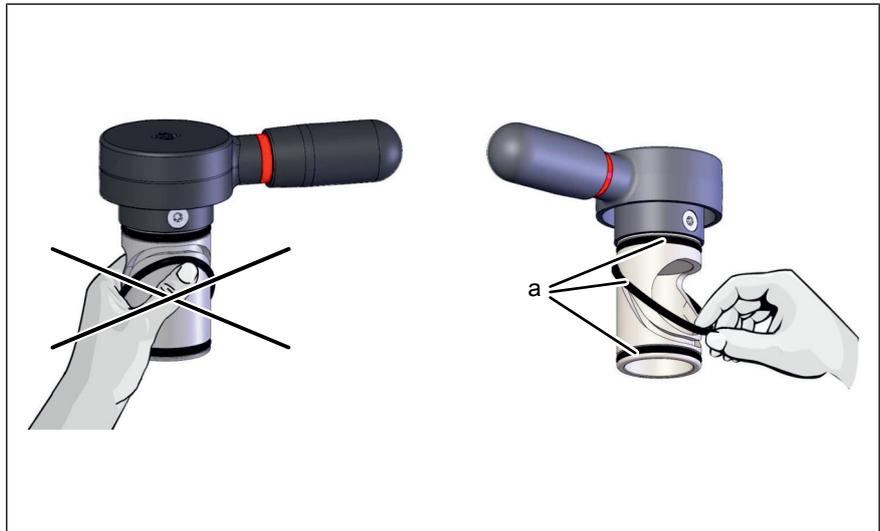


Image: Inserting the drain valve seals

a Seal

Requirement Drain valve disassembled
 Drain valve cleaned and undamaged
 New seals available

1. Remove damaged or worn seals with a pointed knife.
2. Insert the new seals.

6.5.4 Assembling the drain valve



Do not damage the pilot pin and guide groove of the piston.

Requirement Drain valve cleaned and greased

1. Insert the piston carefully into the *drain valve* housing from above.
2. Turn the drain valve anticlockwise as far as possible.

6.6 Performing a visual inspection

ATTENTION

Risk of physical damage from improper inspection

- Inspect in accordance with the inspection intervals.
- Have inspections performed by a capable user.
- In the event of damage or signs of wear, contact customer service immediately and stop using the unit.

Cleaning and caring for the unit

Part of the unit	Inspection	Inspection interval
Housing	Inspect for deformation and damage.	Annually
Lid	Inspect for deformation and damage.	Annually
Kettle	Inspect for deformation and damage.	Annually

Requirement Kettle emptied and cleaned

Lid completely opened

→ Perform visual inspections in accordance with the inspection interval.

7 Troubleshooting



DANGER

Danger to life due to electric shock

- Repairs to the unit may only be performed by qualified technical personnel.



DANGER

Risk of fatal injury from escaping gas

- Gas installation work on the gas system and unit may only be performed by an expert approved by the gas utility. The applicable regional regulations of the gas utility must be observed.

7.1 Cause of failure and the remedy

Failure	Possible causes	Remedy
The unit does not react	Operating element defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Close the gas shut-off valve. • Contact Customer service.
The unit does not heat up	Unit switched off	<ul style="list-style-type: none"> • Switch on the unit.
	Gas shut-off valve in the building is closed	<ul style="list-style-type: none"> • Open the gas shut-off valve in the building.
	Gas supply interrupted	<ul style="list-style-type: none"> • Restore gas supply. • Contact Customer service.
	Power supply interrupted	<ul style="list-style-type: none"> • Contact the authorized technical personnel.
	Unit is defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Close the gas shut-off valve. • Contact Customer service.
<i>Heating</i> indicator light does not illuminate	<i>Heating</i> indicator light is defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Close the gas shut-off valve. • Contact Customer service.
	Unit is defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Close the gas shut-off valve. • Contact Customer service.

Troubleshooting

Failure	Possible causes	Remedy
<i>Process water</i> indicator light with <i>Reset</i> button illuminates	Temperature safety monitor is triggered	<ul style="list-style-type: none"> • Check the process water line and water pressure. • Temperature safety monitor automatically resets itself.
	Burner does not ignite <ul style="list-style-type: none"> • Gas shut-off valve closed • Gas supply interrupted 	<ul style="list-style-type: none"> • Open the gas shut-off valve. • Restore gas supply. • Press the <i>Reset</i> button. 1. <i>Process water</i> indicator light goes out. 2. New ignition attempt starts. If several ignition attempts fail: <ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Close the gas shut-off valve. • Contact Customer service.
Smell of gas	Gas is escaping	<ul style="list-style-type: none"> • Follow the rules of conduct if the smell of gas is detected.

7.2 Nameplate

When contacting Customer service, please always provide the following data from the nameplate:

Serial number (SN)	
Type number (TYP)	

8 Carrying out maintenance

8.1 Carrying out required maintenance

Maintenance	Maintenance interval	Carried out by
Testing the ventilation valve	• 12 months	Service technician
Testing the safety valve	• 12 months	Service technician

8.1.1 Filling out the maintenance certificate

The regular maintenance of the unit must be performed and logged in accordance with the maintenance instructions.

Maintenance task	Date	Company, person	Signature
------------------	------	-----------------	-----------

Maintenance task	Date	Company, person	Signature
------------------	------	-----------------	-----------

Maintenance task	Date	Company, person	Signature
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Maintenance task	Date	Company, person	Signature
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Carrying out maintenance

Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature

8.2 Carrying out recommended maintenance

Maintenance	Maintenance interval
Lubricating the lid hinge	• 6 months

8.2.1 Lubricating the lid hinge

Lubricate the lid hinge so that the lid remains easy to move.



Use valve grease suitable for food applications.

Requirement Unit switched off

Kettle emptied

Lid closed

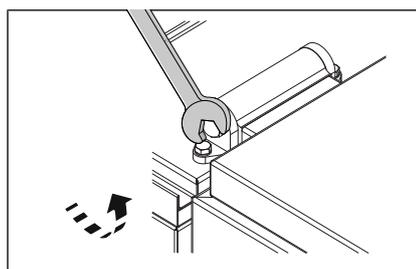


Image: Releasing the nut

1. Release the nut and remove it.

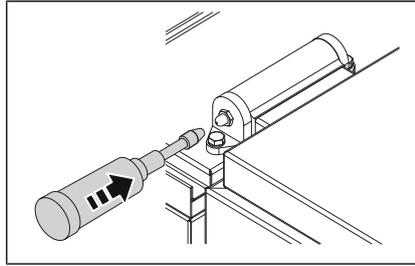


Image: Lubricating the lid hinge

2. Press grease with a grease gun into the lubricating nipple.

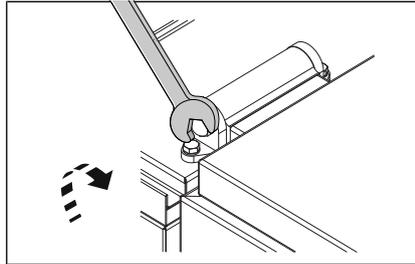


Image: Tightening the nut

3. Place the nut on and tighten it.
4. Open and close the lid several times.
 - ↳ The grease is distributed in the lid hinge.
5. Remove any excessive grease.

9 Disposing of the unit in an environmentally responsible manner

Do not dispose of unit or the unit's components together with non-recyclable waste. If the unit is disposed of together with non-recyclable waste or treated improperly, toxic substances contained in the unit can damage health and pollute the environment.

Dispose of the unit in accordance with local regulations for used appliances. Clarify any open questions with the responsible agencies (for instance, solid waste management).

Unit In addition to valuable materials, used electrical and electronic equipment also contains harmful substances that were needed for their operation and safety.

Cleaning agents Dispose of leftover cleaning agents and cleaning agent containers in accordance with the information provided by the cleaning agent's manufacturer. Observe applicable regional regulations.

10 Manufacturer's declaration



EC Declaration of Conformity



Manufacturer

MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG • Halberstädter Straße 2a • 38300 Wolfenbüttel, Germany

We hereby declare, that the following product:

Description of the unit							
Unit for cooking food in commercial applications							
Designation / Unit type							
Gas boiling kettle / quick boiling kettle / XXGKKE..., XXGKKS...							
Unit number							
0762831	0762832	0762835	0762836	0762837	0762908	1462831	1462832
1462835	1462836	1462837	1462908	2062831	2062832	2062835	2062836
2062837	2062908	2162835	3062831	3062832	3062835	3062836	3062837
3062908							

complies with the relevant provisions of the following directives and regulations, but does not contain any assurance of properties:

- Directive 2009/142/EC, dated 30 November 2009, relating to appliances burning gaseous fuels
- Directive 2006/95/EC, dated 12 December 2006, relating to electrical equipment used within certain voltage limits
- Directive 2004/108/EC, dated 15 December 2004, relating to electromagnetic compatibility
- Directive 2011/65/EU (RoHS) dated 01 July 2011
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

We hereby declare, that the listed units comply with the type of construction described in the EU Type Examination Certificate, and that they meet the requirements of the specified Gas Appliances Directive.

Product identification number of the EU type examination certificate:
CE-0063BS3736

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Wolfenbüttel, 28/06/2017

Person authorised to compile the technical documents:

ppa. Peter Helm, Chief Technical Officer (address as manufacturer)





EC Declaration of Conformity



Adduced basis for verification
EN 203-2-3:2005
EN 61000-3-3:1995 A1:2001+A2:2005
EN 55014-2:1997+A1:2001
EN ISO 12100:2010
EN 203-1:2005
EN 60335-1: A2:2001/C11 (2004)
EN 50165: 1997+A1:2001

The manufacturer bears the sole responsibility for issuing this Declaration of Conformity. This Declaration of Conformity becomes invalid, if changes are made which are not agreed with us.

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Wolfenbüttel, 28/06/2017

Person authorised to compile the technical documents:

ppa. Peter Helm, Chief Technical Officer (address as manufacturer)

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