Electrolux PROFESSIONAL

thermaline

Operating and installation instructions

(Translation of the original operating instructions)

DOC no. 87.8080.01 - EN

Edition 3 (01-2020)

Pro Thermetic

STATIONARY FRYING PAN MODEL PFEN

Electrically heated | PFEN-E

A B

CONTENT OVERVIEW

CONTENT OVERVIEW

FOREWORD

The operating and installation instructions provide the user with useful information for operating the machine or cooking appliance safely and make it easy for him to operate the stationary frying pan.
The following description will not be a boring, tedious list of instructions and warnings but a range of aids that are suitable for optimising the appliance performance in every respect and will help prevent incorrect use and handling that could cause injury to people and animals and material damage.
It is very important that all people entrusted with the transport, installation, commissioning, use, maintenance, repair and disposal of the appliances read the operating instructions carefully prior to dealing with the appliance in order to prevent incorrect operating steps or errors as a result of which the appliance could be damaged or which could constitute a risk of accident for those people.
The operating instructions must always be available to the operating staff and therefore be stored at the workplace in an easily accessible place where they can be consulted at any time in case of doubt or when required.
Should you have any doubts or uncertainties concerning the use of the machine or cooking appliance after reading the operating and installation instructions, please contact Electrolux Professional or your closest customer service centre who will gladly assist you to optimise the performance of the appliance.
It must be remembered that when using the appliance the relevant regulations with respect to safety, work hygiene and environmental protection must be complied with. It is therefore the duty of the user to ensure that the appliance is always used in safety conditions that are optimum for persons, animals and material items.
The manufacturer does not accept any liability for damage that arises from improper storage or misuse of your cooking appliance. No product liability is accepted for unauthorised adaptations and modifications that do not comply with the instructions in this handbook. In some circumstances this will invalidate the guarantee.

Manufacturer:
Electrolux Professional AG
Allmendstrasse 28
CH - 6210 Sursee / Switzerland

Documentation:
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Tech. Docu Services
CH - 6210 Sursee / Switzerland

Original version: German.
Other language versions are available from Electrolux Professional Customer Services.
Misprints, errors and alterations excepted.

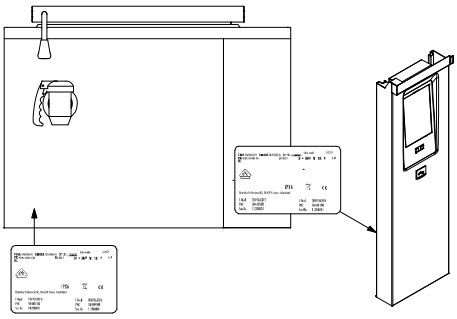
1 GENERAL INFORMATION

1.1 INTRODUCTION

Thank you for choosing a quality product from the *Electrolux Thermaline* Pro Thermetic product range.
Read the instructions in this document carefully. They contain important information on installation and operational safety as well as on the use and maintenance of the appliance. Store the documents so that they are always available for users. These instructions relate to various appliance models.

1.2 Identifying your cooking appliance

You will find the precise model name of your cooking appliance on the identification plate under "F. mod". Further details and specifications of your model can be found in *→Chapter 2 "Appliance function and equipment" and →Chapter 3 "Technical specifications"*.



1.2.1 Cooking appliance identification plate

The 8-digit series number on the ID plate is compiled as follows:

Until 11/2013:

Y WW XXXXX

Y is the last figure of the year of manufacture
WW stands for the week of manufacture
XXXXX is the consecutive serial number

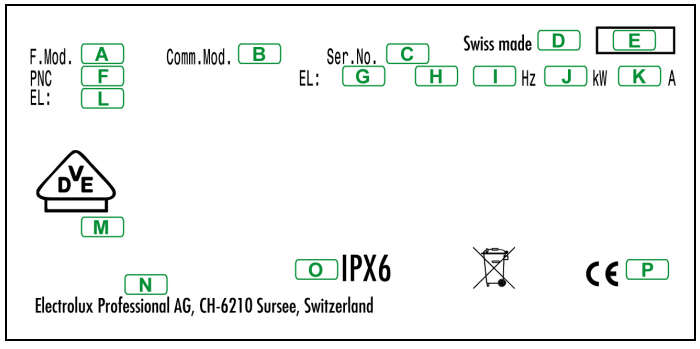
From 11/2013:

3	**38**	**1**	**0003**
Y	**WW**	**Z**	**XXXX**

Y Fourth digit of the year in numbers (201**3**)
WW Calendar week (**38**)
Z Third digit of the year in numbers (20**1**3)
XXXXX **3**. Appliance with this PNC, produced in calendar week 38

1.2.2 Meaning of the identification plate fields

F.Mod. ..... (A) Appliance model
Comm.Model..... (B) Trade name
Ser. no...... (C) Serial number
Swiss made ..... (D) Place of manufacture
99-9999..... (E) Month - year of manufacture
PNC ..... (F) Product number code
EL: ..... (G) Voltage [V]
(H) Number of live/neutral wires
Hz..... (I) Power frequency [Hz]
kW..... (J) Power consumption [kW]
A..... (K) Current consumption [A]
EL: ..... (L) Additional information
Xxx..... (M) Test centre/ certification
ELX..... (N) Manufacturer:
Electrolux Professional AG
Allmendstrasse 28
CH-6210 Sursee
(Switzerland)
IPX ..... (O) Water protection class
CE ..... (P) CE mark



1.3 LIABILITY

The manufacturer is indemnified from all product liability in the following cases:

- Disregarding the information in these operating instructions.
- Repairs that were performed improperly and the use of spare parts that are not listed in the spare parts catalogue (the installation and use of non-original spare parts or non-original accessories can cause permanent damage to the operation of the appliance).
- Interventions by unqualified technicians.
- Unapproved modifications or interventions.
- Negligent maintenance.
- Improper use of appliance.
- Spraying the appliance with a strong water or steam jet or using a high pressure cleaner is not permitted. The use of harsh cleaning agents or acids must be expressly avoided.
- Exceptional unforeseeable circumstances.

  Non-compliance with the regulations for workplace safety, hygiene and health that are in force in the appliance user's country.

  Furthermore, any liability for damage that is caused by conversions and independent modifications made by the user or the customer will not be accepted.

  The responsibility for the selection of the appropriate individual means of protection for the operating staff shall remain with the employer or with the safety officer at the workplace in accordance with the provisions in effect in the appliance user's country.

  Read the whole of the installation instructions carefully before you install and operate the appliance.
  Any additions and amendments to the operating instructions that the manufacturer may send to the customer shall form an essential part of the operating instructions and must be stored together with them.

  Electrolux Professional shall bear no responsibility for any inaccuracies in the operating instructions and installation instructions that are due to printing or translation errors.

1.3.1 Storing the operating instructions

The operating instructions must be kept intact for the whole life cycle of the appliance up until it is disposed of. The operating instructions must always accompany the appliance if it is transferred, sold, rented, allowed to be used by others or leased.

1.3.2 Operating instruction recipients

The operating instructions are intended for:

- staff who are responsible for transport and handling.
- installers who set up and commission the appliance.
- the employer of the appliance users and the safety officer at the workplace.
- the staff who operate the appliance.
- specialist engineers from Customer Services *(→see Electrical wiring diagram and service manual).*
- people responsible for disposal

1.4 GENERAL INFORMATION

1.4.1 Labelling and explanation of symbols

- **CAUTION**
  Risk to the health and safety of employees.
- **NOTE**
  Important instruction that must always be obeyed.

1.4.2 Installation and commissioning

- The installation and initial operation of the appliance must be properly carried out in accordance with the manufacturer's instructions and may only be done by an authorised specialist from Electrolux Professional.
- The electricity and gas supply must be installed by a certified specialist under consideration of the country-specific and local regulations. You are completely responsible for this.
- The appliance may not be operated without the user first familiarising himself with its use.
  The operating instructions and the safety precautions must be followed carefully. Follow the cautions and warnings on the appliances themselves.

1.4.3 Operator's obligations

- Responsibility for and guarantee of the permanent correct operation of all safety-related components lie with the responsible manager. The correct operation of safety-related components *(→see 1.4.7)* must be tested at least once each calendar year by Electrolux Professional authorised specialist engineers and replaced if necessary.
- The user of the appliance is responsible for making sure the national guidelines on safe use are fully complied with.

1.4.4 Intended use

- The boiling pan is intended for use only for the preparation and processing of food in commercial kitchens such as restaurants, hospitals, staff canteens, butcher shops and food production companies. Any other form of use is in contravention of its purpose and can therefore represent a risk to people, animals or objects.
- The appliance must only be inspected and operated by technically trained people.
- The maximum level must not exceed the maximum level mark.
  The quantity selected must be lower when cooking with the lid closed and depending on the type of food to be cooked in order to prevent foaming over. Improper use *(e.g. exceeding the maximum fill mark)* may cause scalding as a result of hot food spilling and/or flowing over the edge of the pot.
- Heating solid food that does not conduct heat well can cause it to burn onto the bottom.
  Caution: Risk of fire!
- Do not place any objects on the lid or on the heating zones during use.
- Do not heat up covered containers due to the risk of explosion and injury.
- The use of hazardous substances, such as highly concentrated vinegar essence, citric acid, limescale cleaners or flammable substances, on our cookers is strictly forbidden.
- Overheated oil can self-ignite. Never put water on burning oil but put out the flames with a lid or a damp cloth.
- The frying pan must not be used to dry tea towels and other textiles.
- The frying pan must not be used in the open air and in uncovered outside areas.

1.4.5 Safety

- The appliance is only to be used for cooking food in commercial operations.
- Closed containers *(Cans, tins, canisters, bottles, tubes etc.*) must not be heated up with the appliance because they will explode and may thus cause injuries.
- When closing the lid there is the risk of injury if the person operating the appliance is not sufficiently far away from the lid closing area *(you could crush your fingers and hand or hit your head).*
- When you open the lid be aware of hot steam coming out of the pot.
  The appliance operator must take this into account and take appropriate measures *(stand at a distance, protect arms)* in order to prevent injuries.
- There is an increased risk of scalding when emptying the frying pan.
- Important: Performing repairs on safety valves is not permitted. If it is faulty or leaks the whole safety valve must be replaced by an authorised specialist.
- If the temperature control is not working properly switch the appliance off immediately.
  Remove the appliance's main fuse. **Do not use the appliance if damaged in any way.**
- When putting oil, fat, water *(delayed boiling)*or ingredients in the preheated hot frying pan, they may spit. This action must therefore be carried out by the appliance operator with due care.
- Overheated fats and oils ignite quickly in the hot frying pan. Always take care when cooking with fats and oils.
- The appliance must not be used for deep-frying.
- The use of corrosive, poisonous and inflammable substances in our cooking appliances is strictly forbidden.
- After cooking with the lid closed either without pressure or with a low residual excess pressure the lid must not be opened until the appliance has expelled all the pressure.
  Take particular care if the food is bubbling. If the lid is opened with a slight residual excess pressure, hot food may pour out and injure the operating staff.

- Pay particular attention to simmer-delay. Simmer delay is the name of the phenomenon that under certain conditions (e.g. on high mountains or plateaux where the air pressure is lower that at sea level) liquids can boil at lower than 100°C and therefore can be heated beyond their boiling point without them simmering, boiling or bubbling. This situation is dangerous because the slightest movement can quickly cause a large steam or gas bubble to form that can then explode out of the cooking pot.
- Our appliances are partially thermally insulated and insulated. The temperatures required for the cooking processes in industrial cooking appliances, depending on the operating mode, mean that various parts (e.g. cover areas, cladding panels etc.) can get hot. This is not a design fault but caused by the physical phenomenon that stainless steel conducts heat.
- Do not spray the appliance with water, steam or high pressure cleaners and do not pour water over it.
- This appliance is not intended to be used by children and people with restricted physical, sensory and mental faculties or who have a lack of experience and/or knowledge unless they are supervised by a person responsible for their safety or have received instructions from this person on how the appliance is to be used.

1.4.6 Handling industrial cooking appliances

The built-in stainless steel components for industrial cooking are made of high-quality and approved materials.
The sum of their positive characteristics makes them ideal materials for use in food preparation.
The reason the anti-rust stainless steel can resist corrosion is a passive layer which builds up when oxygen hits the metal surface. There is sufficient oxygen in the air to do this.
If this passive layer is damaged by mechanical effects or damaged chemically and the passive layer is prevented from re-generating itself *(lack of oxygen)* even rust-free stainless steel may corrode. It is possible to develop or regenerate the passivity by treating it with running oxygen-rich water. Degenerative *(oxygen starving)* abrasives, such as substances containing hydrochloric acid, chlorides and spice concentrates, mustard, vinegar essences, spice cubes and cooking salt solutions can cause chemical damage or destruction of the passive layer depending on the concentration and the temperature. In addition damage may occur due to external rust *(small iron parts)* by the formation of galvanised elements and by lack of oxygen *(no ventilation or low-oxygen water)*.

Note, therefore, the following principles when working with stainless steel appliances:

- Keep stainless steel surfaces clean at all times and make sure they are well ventilated. Do not place the lid on appliances when not in use so that air can get to the surface. Regularly wipe away any build-up of lime scale, grease, flour and egg white. A layer of any of these substances can encourage corrosion by starving the surface of air. Descaling can be carried out with a solution of 10% vinegar, 10% phosphoric acid or a suitable commercially available descaling agent.

- Do not let stainless steel parts come into prolonged contact with acids, spices, salts, etc. Even acid fumes which build up from cleaning tiled surfaces can promote corrosion. Rinse off work surfaces with fresh water. This applies especially after cooking potatoes, pasta or rice in salted water. Dried-up cooking water creates a highly concentrated salt solution which can quickly cause corrosion.
  For this reason, rinse cookware immediately after use with fresh water or fill with cold water and leave to cool down. It is uneconomical to use an appliance solely for the purpose of, for example, boiling potatoes in salted water. Instead, with stainless steel it is sensible to fill the appliance with various types of food, e.g. with soups with a high fat content or acidic vegetables *(such as pickled cabbage)*.
- Avoid mechanical damage to the stainless steel surface, especially by other metals. If stainless steel comes into contact with iron *(wire wool, swarf from cables, iron-rich water)* this can lead to corrosion. Remove fresh rust with a mild scouring agent or fine abrasive paper. Wash away stubborn rust with a warm 2-5% oxalic acid solution.
  If these cleaning agents do not work, treat the rust with 10% nitric acid.
  Because of the risk involved, this treatment may only be applied by technically trained staff in accordance with the applicable guidelines.
- Information on cleaning the appliance (→*see 1.6.3 Cleaning the appliance)*

1.4.7 Customer services, service, repair and maintenance work

- **Service, repair and maintenance work must only be carried out by Electrolux Professional or Electrolux partner dealers.** Country-specific and local regulations apply. This applies in particular to safety and regulatory installations. A service contract is therefore recommended.
- Prior to commencing any servicing, repair and maintenance work the appliances must be disconnected from the mains supply *(switch off the main switch or remove the fuses in the power supply)* and the steam, condensation and drinking water pipes must be closed off.
- Parts to be replaced must be replaced by original Electrolux parts.
- The warning and information notices fitted to the appliances must be obeyed by specialist and customer service staff and must not be removed or altered.
- Responsibility for and guarantee of the permanent correct operation of all safety-related components lie with the responsible manager. The correct operation of these components must be tested at least once each calendar year by Electrolux Professional authorised specialist engineers and replaced if necessary.
- When operating the cooking appliance for maintenance work you must remember that there may be moving parts, such as fans, inside the appliance. *(There is a high risk of injury).* Take extreme care.
- Repairs and service on the appliances must be carried out when heating elements have cooled down.
- Do not use any inflammable liquids to clean the appliance.
- In the event of a persistent defect that prevents operation switch the appliance off and disconnect it from the mains.
- The internal electrical wiring in the appliance and the connections to the earth cable are in accordance with the respective wiring diagrams and must not be modified. All metal parts which have electrical connections on them must remain earthed.

- Similarly constructed cooking appliances are not under obligation to be certified. They are subjected to a pressure and function test at the factory in accordance with the relevant guidelines.
- In order to ensure that the appliances are safe and work properly the operator must perform a check on all safety devices and all safety-related components *(→see 2.3.1)*.

1.4.8 Maintenance intervals

- Depending on the frequency and intensity of use, operating parts must be maintained and tested consistently at regular intervals. However this must be at least once a calendar year.
- Electrolux Professional recommends taking out a maintenance agreement.

1.5 ENVIRONMENTAL PROTECTION

1.5.1 Packaging

- All packaging materials used are environmentally-friendly. They may be stored without risk, taken to a recycling centre or incinerated in special waste incineration plants.

1.5.2 Disposal

- The WEEE symbol on the appliance means that this appliance must not be disposed of with the normal household waste but must be disposed of in accordance with the conditions in force so that no danger to the environment or the health of people can occur.
- Should you require further information on disposing of this appliance, please contact a sales or customer service representative, the retailer of this product or your local waste disposal service.

1.6 CLEANING

1.6.1 Suitable cleaning products

- For environmental protection reasons it is recommended that the appliance is cleaned only with products which are more than 90% biologically degradable.
- The appliances must be cleaned with commercially available, food compatible cleaning agents.
- No bleaching, chlorine-based, highly flammable, granular or abrasive cleaning agents must be used to clean the appliance.

1.6.2 Cleaning instructions

- Before cleaning, the appliance must first of all be disconnected from the power supply and cooled down completely to avoid the risk of scalding or electric shock.
- The cooking appliance must be cleaned after each cooking procedure. If the cooking appliance has a drainage tap to discharge the contents, this must be cleaned and greased by kitchen staff every day depending on the frequency of use after the last use of the cooking appliance.

1.6.3 Cleaning the appliance

- General: Only non-toxic cleaning agents should be used for cleaning.
  After cleaning the cooking appliances must be thoroughly rinsed with water and rubbed dry.
  The surfaces of our cooking appliances are made of rust-resistant chromium nickel steel.
  They must be washed with a hot mild cleaning agent and rubbed dry.
  They must not be cleaned with wire brushes, wire wool, copper cloths, sand-based products or similar because using such agents damages the surfaces and creates conditions for corrosion attacks.
  Spraying the appliances or parts thereof with a high-pressure cleaning appliance is harmful and can lead to malfunctions. This must therefore be prohibited.
- Boiling pans and pans: Wash pans with a mild cleaning agent and a brush.
  Then rinse with hot water and rub dry with a cloth or absorbent paper. To prevent the risk of corrosion salted water or food must not dry onto the pot. Do not spray the appliance with a high-pressure cleaner.
  Clean the floor directly in front of, next to and behind the appliance in the usual way, i.e. not using a high-pressure cleaner.
- Outer casing: Wash the outer casing of the appliance with a mild cleaning agent, rub dry and polish with metal polish if necessary. Do not use wire brushes, copper cloths, wire wool or similar products.
- Drain tap: Dismantle the drain tap unit, clean with a mild cleaning agent, dry and grease lightly with a special odourless, tasteless, food-safe tap and fittings grease. We recommend:
  Special grease for taps and fittings (for tap with seal/ O ring) = Order number: 0G5343,
  Lubricant for taps with metal seals (for taps without seal/O-ring) = Order number: 0G5344.
- Optional accessories (such as GN containers etc.): These loose parts must be cleaned separately from the cooking appliance.

1.7 TRANSPORT, HANDLING AND STORAGE

1.7.1 Introduction

Appliances must be transported (i.e. moved from one place to another) and handled (i.e. moved within the company premises) using lifting devices with a suitable load-bearing capacity.
The appliance can be transported by truck, train, ship or aircraft.
Apart from road transport the appliance is sent in a container together with other appliances.
The appliances can be loaded inside the container either by the manufacturer or the assigned carrier. Due to the appliance dimensions it is not permitted to stack the appliances on top of each other during transport. In such cases the manufacturer will not be liable should the load tip over. The manufacturer shall under no circumstances be liable for damage to the packaging or the appliances. The transport, handling and storage of the appliances must be carried out only by specialist workers who:

- have specific technical training and experience;
- know the safety regulations and the legal provisions of their specialist area;
- have knowledge about general safety provisions;
- are able to recognise and avoid possible dangers.

The staff who are responsible for the transport, handling and storage of the appliances must be trained in the use of hoisting aids and have sufficient knowledge to use the individual means of protection for the work to be carried out (e.g. work wear, safety shoes, safety gloves and hard hats).

1.7.2 Unloading

Prior to removing the transport fastenings you must ensure that the stability of the appliance components does not depend on the fastenings and that the load cannot fall from the vehicle as a result.
Standing under hanging loads during loading and unloading is prohibited. Unauthorised persons are prohibited from accessing the work area. Prepare a suitable location with an even floor for the unloading and storage of the appliances.

1.7.3 Handling instructions

To ensure that that appliances are lifted safely, the following precautions must be observed:

- Use equipment with suitable characteristics and sufficient load bearing capacity (e.g.: forklift or electric pallet truck);
- cover sharp edges;
- check the forks and observe the precautions on the packaging during lifting.

Prior to lifting:

- Ensure that all workers remain at a safe distance and prevent unauthorised people from entering the work area;
- Check the stability of the load;
- Ensure that no material can fall during vertical movements and avoid bumps;
- Lift the appliances as little as possible when shifting them.

1.7.4 Moving the appliance and setting down the load

The driver of the hoisting aid must:

- have a good overview of the distance to be travelled;
- be able to stop driving in dangerous situations.

Prior to setting down the load you must ensure that the thoroughfare is free and the floor is even and that a device with sufficient load bearing capacity is available.

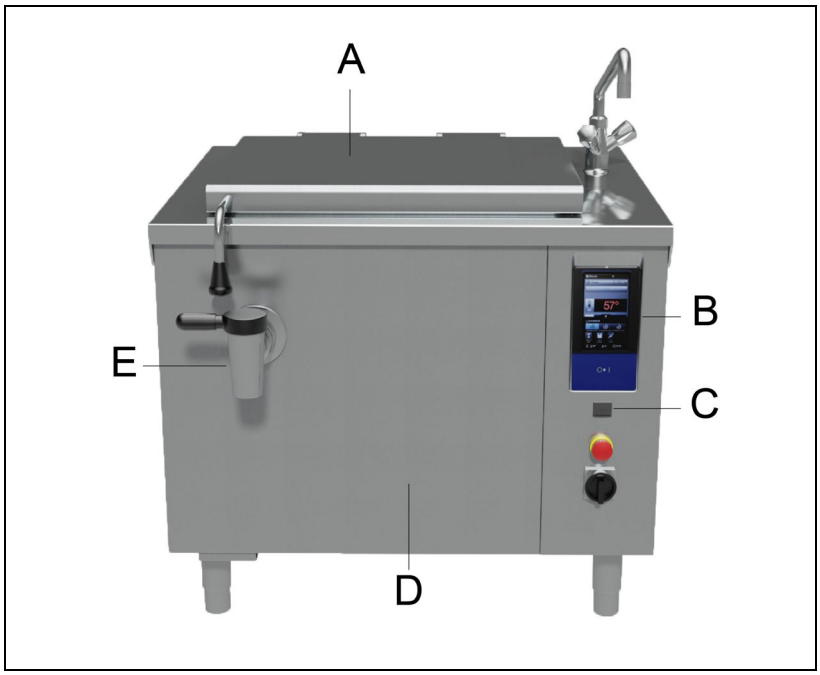
1.7.5 Storage

The appliances and/or their parts must be protected from moisture and stored in a dry, vibration-free room with a non-aggressive atmosphere and a temperature of 5°C / 41°F to 50°C / 122°F. The storage area must have a horizontal, level contact surface in order to prevent the appliances becoming misshapen or the support feet being damaged. The appliances may only be installed, assembled and disassembled by specialist workers. The accessories delivered with the appliances must not be changed. Any parts that have been lost or are faulty must be replaced with original parts.

2. APPLIANCE FUNCTIONS AND EQUIPMENT

2.1 OVERVIEW

A Lid
B TOUCH control unit controls
C USB connection
D Pan
E Food discharge drainage tap



2.2 APPLIANCE FUNCTION

The stationary frying pan is a multi-functional cooking appliance which is used to sear, fry, stew, grill, make sauces, saute, poach, steam, simmer, braise and boil foods of all kinds. The food is heated via the thick-walled base of the pan under which several electric block heaters are located. The so-called Thermoblock heating system guarantees an optimum temperature distribution, a high level of temperature stability and precise temperature control.
The pan has two individual heating areas and four selectable main configurations which are selected using the TOUCH control panel. The pan is compatible with GN containers *(for available insert frames →see 10. Accessories)*.
The standing boiling pan is equipped with an electronic control system. It is operated via a user-friendly, self-explanatory touch screen display user interface.
The main functions include:

- Programmable cooking processes.
- Loading and storing all parameters for individual and multi-phase cooking processes on a USB disc.
- Large, clear simultaneous display of actual and target values.
- Real time clock.
- Programmable timer for individual and user-specific cooking start.
- A generous selection of nine power levels will help your individual cooking requirements, methods and techniques.
- Two separate heating areas with four differently selectable main configurations *(Cooking mode: Roasting)*.
- Soft cooking for gentle heating of sensitive foodstuffs and cooking ingredients.
- Precise adjustment of the water supply *(with automatic water filling accessory)*.
- Capturing, recording and evaluating cooking data *(locally and transferred via USB port)*.
  For further information and a detailed description of all common cooking functions *(→see Chapter 8)*.

2.3 DESIGN AND STRUCTURE

The outer and inner structure of the whole cooking appliance is made of stainless steel (AISI 304).
The pan that comes into contact with the food is made of high quality, rust-free stainless steel (AISI 316L).
The surface of the frying pan is finely polished ensuring the highest level of hygiene, universal versatility, ease of cleaning while preventing any mixing of flavours in the food. The lid is balanced.
The stationary frying pan has a drainage tap (2") which is used for precise measuring of the food to be discharged or to pump it out using the automatic emptying systems or empty it into containers.

2.3.1 Brief description of the most important working parts

The electronic TOUCH control is used to operate the cooking appliance.

Safety thermostats are used to protect the electric heaters from overheating.

Food and base sensors are used for precise temperature control of the required cooking process.

Electric heaters heat up the thick-walled base of the pan.

Drain tap is used for discharging food.

Lid is used to reduce energy losses and to reduce heating times in the closed position.

2.4 EXTENSION OPTIONS

Optional extras can be added to all the stationary frying pans listed below.
Caution: Individual accessory items (*) cannot be retrofitted and must be ordered with the appliance because they are integrated into standard appliances at the factory. Please contact the factory first of all to ensure that they are available and that extension is possible.

Below there is a round up of optional extras:

- Wall fixing kit
- Automatic water filling device *(Cold water/ hot and cold water) [Info: conditional on appliance having a mixer tap]*
- Spray gun *(optional extra)**
- Main switch *(power supply)**
- Energy optimisation EO / Potential free contact PC
- Connecting rail kit
- Measuring stick
- Suspension frame for GN containers
- Perforated GN insert
- Base sheet, perforated
- Gnocchi drainer
- Additional accessories available on request.

2.5 TESTS/ CERTIFICATES

All electrical appliances are VDE-tested (Association for Electrical, Electronic & Information Technologies).
They meet the following standards and directives:

- 2014/35/EU (LVD); EN 60335-1, EN 60335-2-39
- 2014/30/EU (EMC); EN 62233, EN 55014-1
- 2006/42/EC (MD)
- 2011/65/EU (RoHs2); EN 50581
- 2014/68/EU (PED), AD2000
- ISO 9001:2008, ISO 14001:2004

The appliances have the CE mark on the specification plate. All appliances are tested and approved for water protection class IP X6. Obtaining the full functionality of the water protection class requires the full functional efficiency of all seals and the correct assembly of all components following installation, repair and service work. The appliance's noise level is low to the point of negligible. Legal regulations are met. The sound pressure level is lower than 70dB (A).

3. SPECIFICATIONS

3.1 VALIDITY AND IDENTIFICATION

This document deals with the following appliance model types in the Pro Thermetic product range with the following names *(can be found on the identification plate, →for this see Section 1 "General information*"):

Electrically heated	PFEN08Ex	PFEN11Ex	PFEN12Ex	PFEN17Ex

3.2 APPLIANCE MODEL CODING

P = Pro Thermetic product range, **F** = Frying pan - Bratpfanne, **E** = square, **N** = non-tilting - Standgerät,
06-50 = Capacity in litres *(x10)***, **E** = Electric, **M** *(→see last letter, PUENxxxxx**M**)* = Appliance with mixer tap.
***[Exception: PUEN12 = 125 litres].*

3.3 TECHNICAL DOCUMENTATION

Operating and installation instructions	87.8080.01 supplied with appliance
Spare parts catalogue	87.8080.02 in the customer services centre
Service manual (contains the parameter lists)	87.8080.03 in the customer service centre
Parameter programming	87.8005.01 in the customer services centre
Electrical wiring diagram	Supplied with the appliance and published in the service manual

3.4 TYPE OF INSTALLATION

The standing frying pan is optionally available as:

- freestanding as an island, on feet, chromium steel or concrete base
- freestanding against the wall, on feet, chromium steel or concrete base and
- attached to the wall: using the wall fixing kit *(optional extra)*.

3.5 STANDARD APPLIANCES

Appliances		**Width**	**Depth**	**Height**	**Base feet**	**Electr. output**	**Net weight**	**Pan size**	**Voltage**	**Frequency**	**Amperage**
PNC	**Type**		**mm**			**kW**	**kg**	**lt.**	**V**	**Hz**	**A**
586716	PFEN08ECEO	1000	900	700	200	15.5	110	80	400V/ 3N	50/60	22.4
586717	PFEN08ECEM										
586718	PFEN08ELEO										
586719	PFEN08ELEM										
586720	PFEN08EGEO			800	100						
586721	PFEN08EGEM										
586722	PFEN08EPEO										
586723	PFEN08EPEM										
586724	PFEN11EAEO		800	700	200		140	110			
586725	PFEN11EAEM										
586726	PFEN11EJEO										
586727	PFEN11EJEM										
586728	PFEN11EBEO		850								
586729	PFEN11EBEM										
586730	PFEN11EKEO										
586731	PFEN11EKEM										
586732	PFEN11ECEO		900								
586733	PFEN11ECEM										
586734	PFEN11ELEO										
586735	PFEN11ELEM										
586736	PFEN11EEEO		800	800	100						
586737	PFEN11EEEM										
586738	PFEN11EMEO										
586739	PFEN11EMEM										
586740	PFEN11EGEO		900								
586741	PFEN11EGEM										

Appliances		Width	Depth	Height	Base feet	Electr. output	Net weight	Pan size	Voltage	Frequency	Amperage
PNC	Type		mm			kW	kg	lt.	V	Hz	A
586742	PFEN11EPEO	1000	900	800	100	15.5	140	110	400V/3N	50/60	22.4
586743	PFEN11EPEM										
586744	PFEN12ECEO	1400		700	200	20.6	150	125			29.7
586745	PFEN12ECEM										
586746	PFEN12ELEO										
586747	PFEN12ELEM										
586748	PFEN12EGEO			800	100						
586749	PFEN12EGEM										
586750	PFEN12EPEO										
586751	PFEN12EPEM										
586752	PFEN17EAEO		800	700	200		160	170			
586753	PFEN17EAEM										
586754	PFEN17EJEO										
586755	PFEN17EJEM										
586756	PFEN17EBEO		850								
586757	PFEN17EBEM										
586758	PFEN17EKEO										
586759	PFEN17EKEM										
586760	PFEN17ECEO		900								
586761	PFEN17ECEM										
586762	PFEN17ELEO										
586763	PFEN17ELEM										
586764	PFEN17EEEO		800	800	100						
586765	PFEN17EEEM										
586766	PFEN17EMEO										
586767	PFEN17EMEM										
586768	PFEN17EGEO		900								
586769	PFEN17EGEM										
586770	PFEN17EPEO										
586771	PFEN17EPEM										

3.6 TECHNICAL DETAILS

3.6.1 Sub-systems

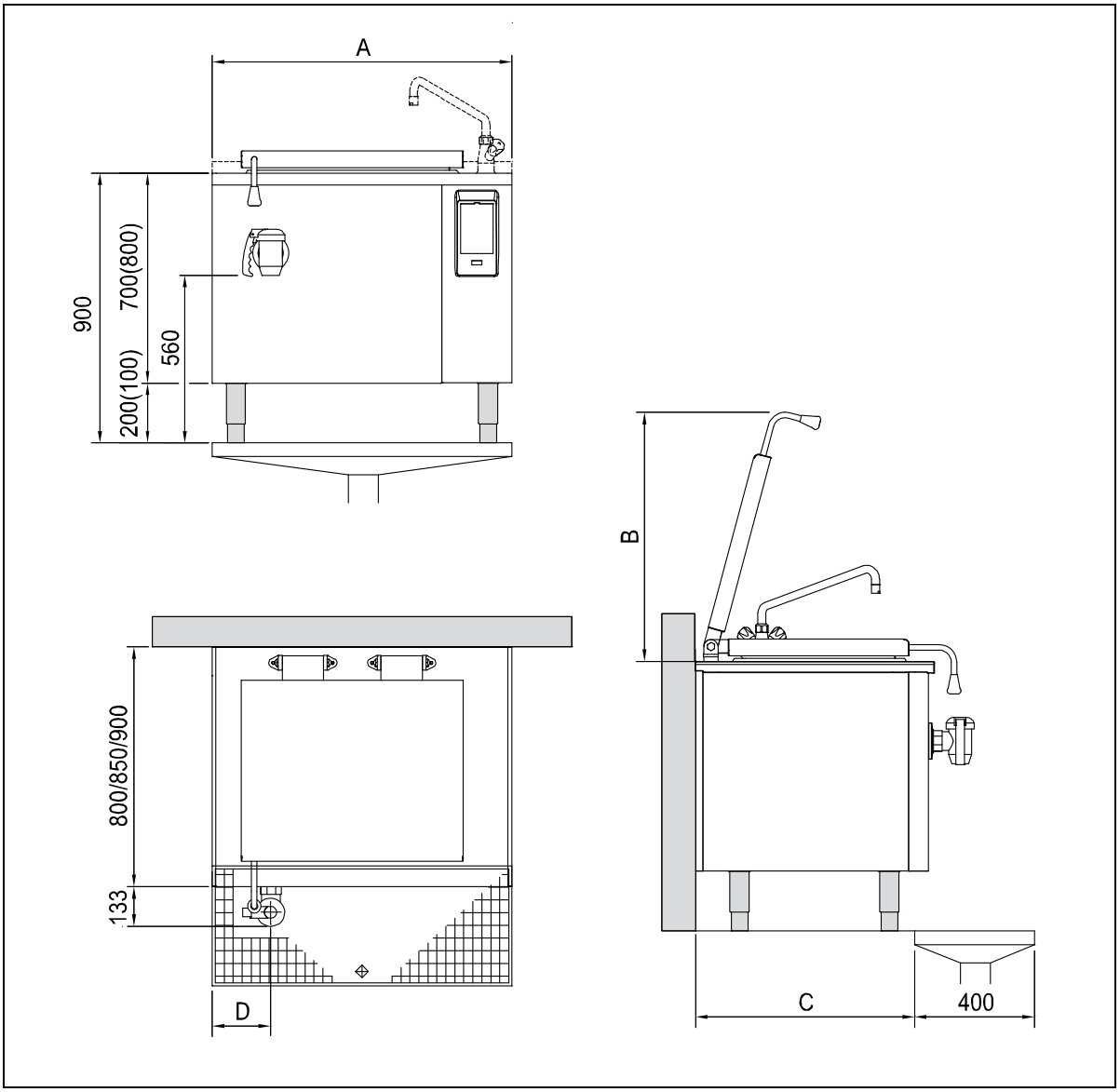
	PFEN08	PFEN11	PFEN12	PFEN17
General appliance information:				
Water protection	IP X6			
Internal pan dimensions: Width/ depth/ height	680/550/260	680/550/340	1050/550/260	1050/550/340
Cooking area: Width/depth	610x480		980x480	
Operating temperature	25-250 °C			

Net capacity:				
Useable capacity (up to max. fill level mark)	80	110	125	170

4. INSTALLATION & ASSEMBLY

4.1 DIMENSION DRAWINGS FOR FLOOR AND WALL INSTALLATION

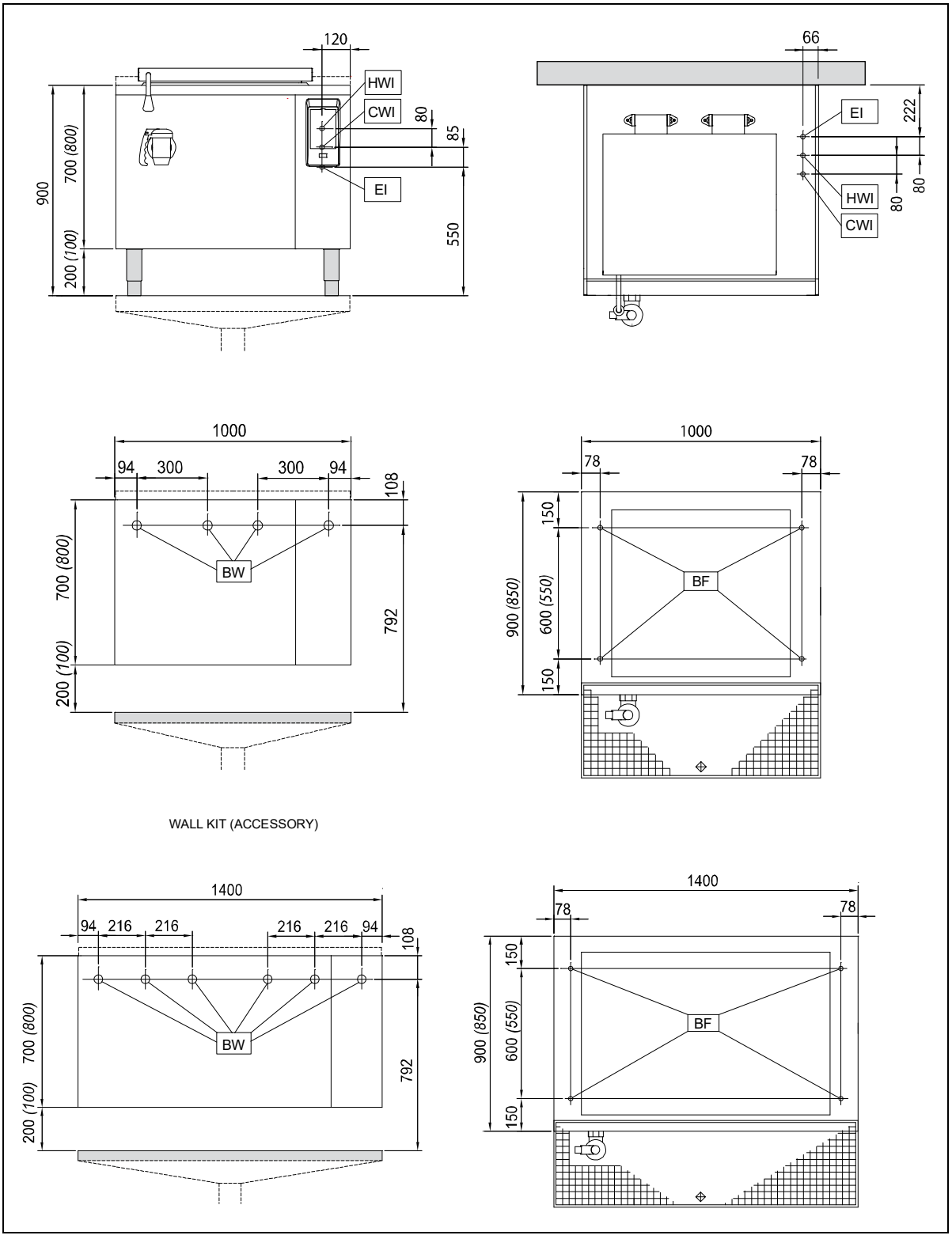
4.1.1 Appliances installed on the floor, against a wall and on the wall



PUEN	80 lt	110 lt			125 lt	170 lt		
Depth	900	800	850	900	900	800	850	900
A	1000				1400			
B	817	830		817		830		817
C	830	730	780	830		730	780	830
D	177	195		177	192	195		192

4.2 INSTALLATION DIAGRAMS AND CONNECTIONS

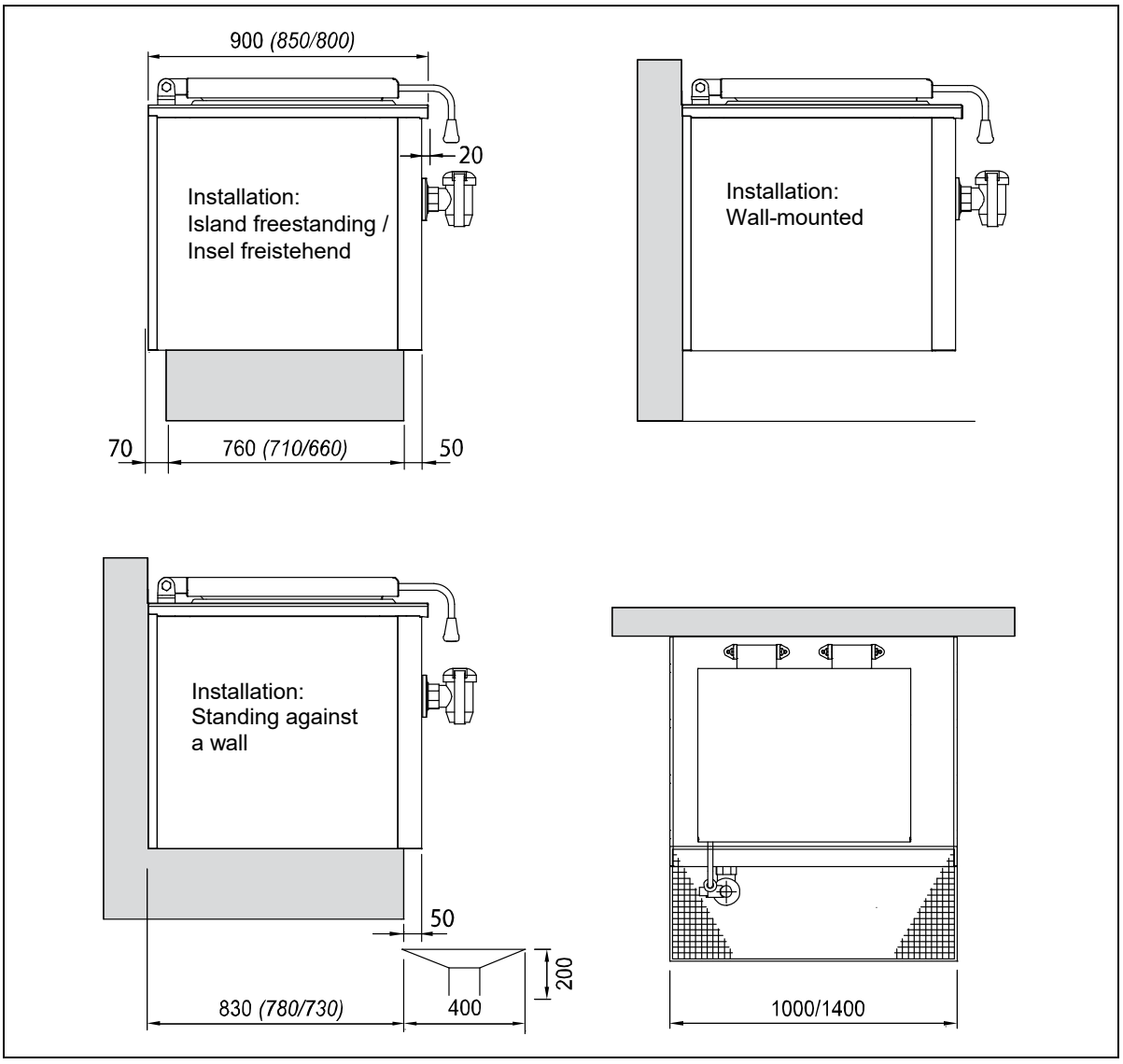
4.2.1 Appliances installed on the floor, against a wall and on the wall



EI	**Electrical connection**
HWI	**Hot water inlet** *(G 1/2", NW15)*
CWI	**Cold water inlet** *(G 1/2", NW15)*
BF	**Floor attachment points**
BW	**Wall attachment points**

4.3 FLOOR OUTLET AND GUTTERS

Floor models are fitted with a loose grate and floor outlet in the base tray near the water outlet. These help drain away the water when the appliance is cleaned. The base trays can be designed for a single appliance or for a whole group of appliances. They vary greatly in shape and size. Please refer to the relevant installation diagram for positioning and use. The trays are usually cemented into the floor with an outlet.



4.4 INSTALLING THE APPLIANCE

The appliance should always be installed in its intended location according to the relevant diagrams.
The appliance should be connected to fixed cables. Individual or groups of appliances can be fitted: **freestanding as an island or standing against a wall** on feet, chromium steel or wall plinth. When installing the appliance on a chromium steel or wall plinth, the bottom plate must not be mounted. The feet are fixed to the floor using foot rests *(optional)*.

Wall-mounted appliances
Wall-mounted appliances can be mounted on the wall as a single appliance or as a group. Seal the appliance to the wall at the back and sides with silicone to prevent moisture damage.

Clearances in general
When installing the appliances in the immediate vicinity of flammable walls, partition walls, kitchen furniture, decorative panels and similar objects, there must be a minimum gap of 50 mm. Alternatively, they must be made from or covered in non-flammable material. The country-specific and local fire protection regulations are to be observed and complied with at all times.

Noise and vibration emissions: When installing the appliances, no additional measures are specified for the purpose of decreasing noise and vibration as the limit values are under-run by a significant amount.

4.5 ACCESS TO THE INSIDE OF THE APPLIANCE

4.5.1 Removing the control panel (SF):

- Unscrew the screws (1) on the bottom of the control panel (SF).
- Pull on the underside to remove the control panel (SF) and pull it downwards and out of the track.

4.5.2 Removing the front (E):

- The drain tap (F) must first of all be removed to remove the front (F) *(→see 9.3 "DRAIN TAP").*
  Then unscrew the screws (2) on the bottom.
  Pull on the underside to remove the front (E) and pull it out of the track.

4.5.3 Removing side walls (SR/SL):

- First of all remove the front of the control panel (SF) in order to remove the right hand side walls (SR).
- First of all remove the front of the control panel (SF) and then the front (E) in order to remove the left hand side walls (SL).
- The required side walls (SR/SL) can be removed by undoing the screws (4) at the back of the side walls and the screws (5) (SR/SL) in the construction labyrinth.

4.5.4 Removing the end rail (N):

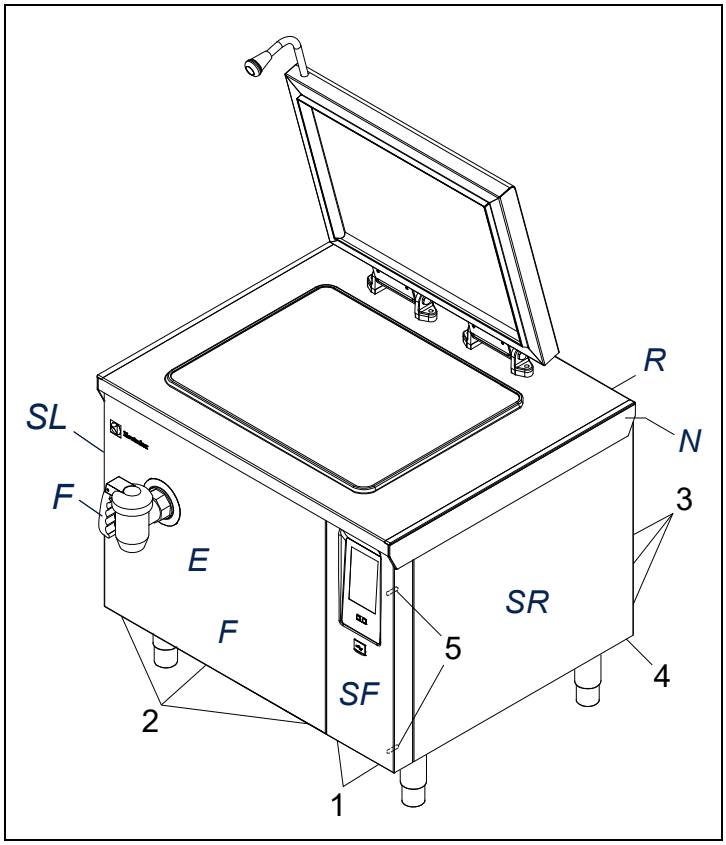
- The end rail (N) can be removed by pulling it forwards.

4.5.5 Removing the rear wall (R):

- Unscrew screws (3) and remove the rear panel (R).

4.5.6 Refitting all covers

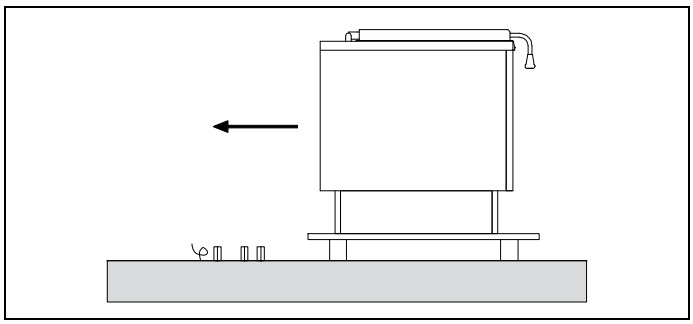
- This is done in reverse order to removing.



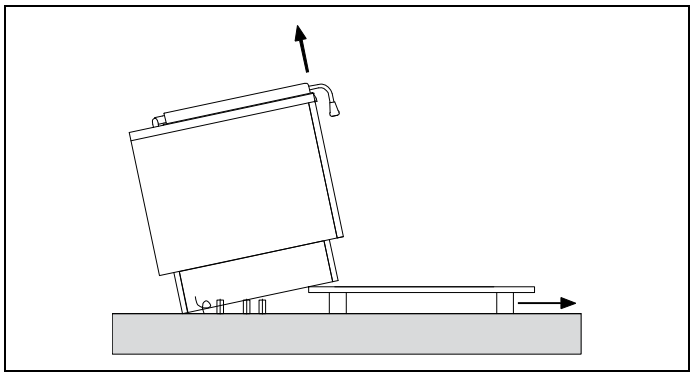
4.6 ASSEMBLY AND SET UP

4.6.1 Floor installation: free-standing or standing against a wall

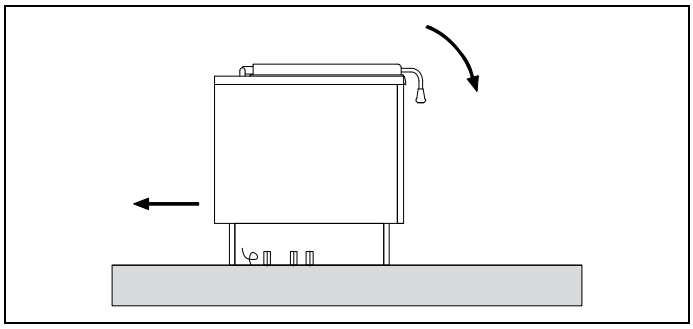
Caution: Be aware that the appliances to be unloaded may be very heavy.
You must ensure that the unloading and reloading is carried out using a suitable secured hoisting aid with sufficient load bearing capacity.
Transport the appliance on its transport pallet directly in front of the point of installation.



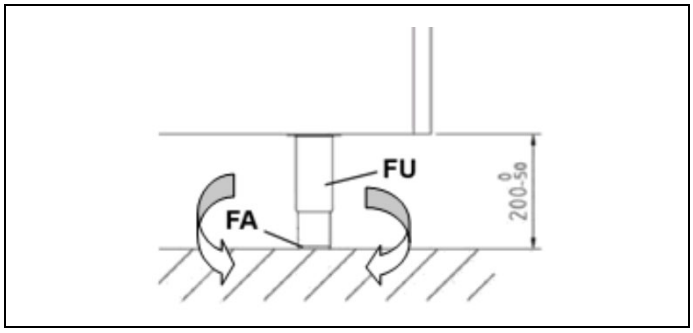
The installation connections that are sticking out of the floor should be as close as possible to the side of the transport pallet. Shift the appliance onto the transport pallet such that all of the installation connections lie within the appliance. Carefully unload the appliance from the transport pallet.



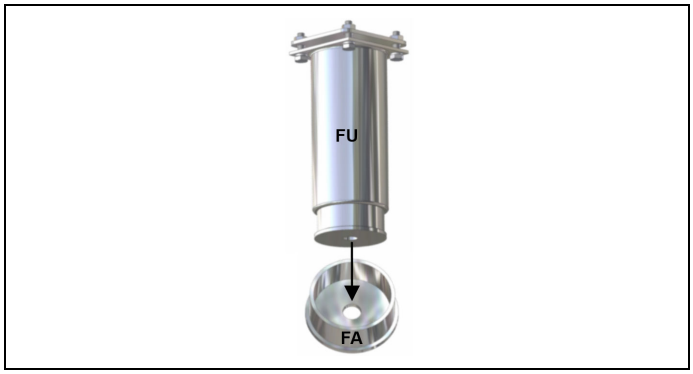
Carefully place down the appliance and move it into the desired final position, align it horizontally and secure.



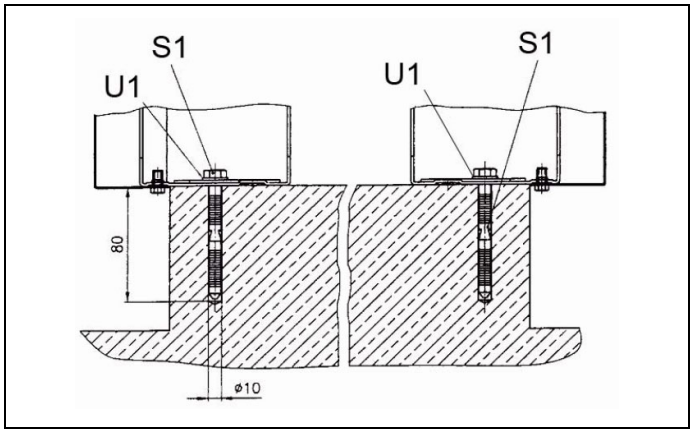
Appliance on feet *(optional)*
*(→see 4.2 "INSTALLATION PLANS AND CONNECTIONS").*The appliance feet (FU) can be adjusted from 150 - 200 mm. We recommend adjusting them to 200mm, which will set the appliance at a height of 900mm.



If foot rests (FA) are used mark the final position of the footrests (FA) and the appliance on the floor, then affix the footrests (FA) by screwing them on or gluing them to the floor. Place the appliance on the footrests (FA) and determine the appliance height by turning the lower part of the feet (FU) and determine the horizontal position using a spirit level and align.



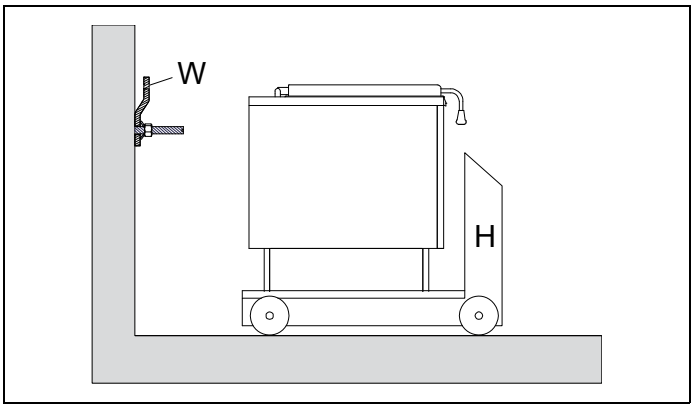
Appliance on masonry plinth
The masonry plinth dimensions *(→see 4.2 "INSTALLATION PLANS AND CONNECTIONS" and 4.3 "FLOOR OUTLET AND GUTTERS").* The mounting holes (BF) must be made according to the installation diagrams prior to positioning the appliance. The appliance is affixed with the screws (S1), washers (U1) and dowels supplied in the mounting kit.



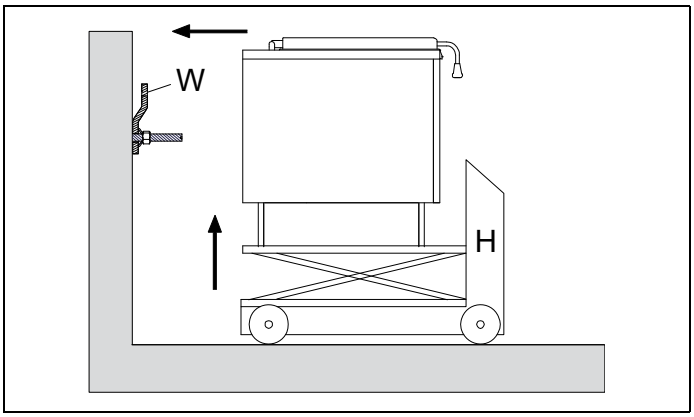
4.6.2 Wall installation: wall-mounted

For the assembly of the wall appliance we recommend using a pallet truck or lift truck (H).
First of all remove the drain tap (F), front (E) and control panel (SF) *(→see 4.5 ACCESS TO THE INSIDE)* and fix the wall suspension plates to the wall as per the installation plan *(→see 4.2 INSTALLATION PLANS)*.

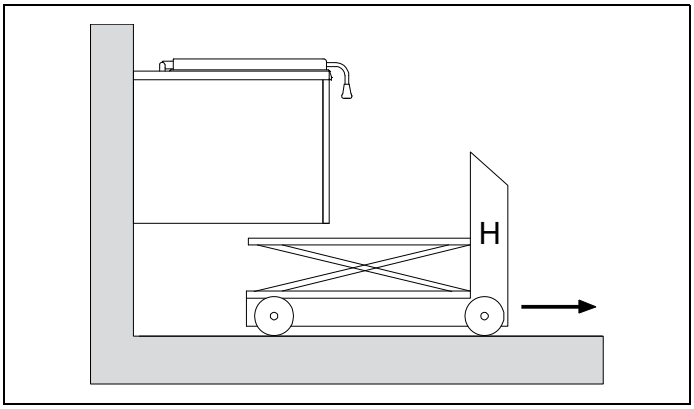
Use the pallet truck (H) to transport the appliance on its transport pallet directly in front of the desired point of installation.



Adjust the height using the pallet truck (H).
Carefully lower the appliance onto the pre-mounted wall suspension plates (W) from above, align it horizontally and secure it.

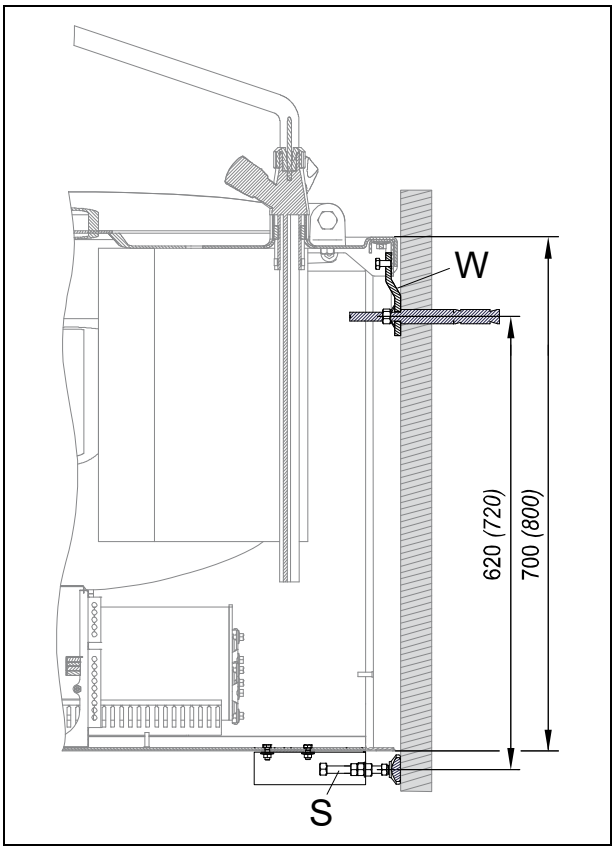


Remove the transport pallet and dispose of it professionally together with the packaging material.
Electrical and water connections as per the description*:*
(→see 4.7 "ELECTRICAL CONNECTION")
(→see 4.8 MIXER TAP).



According to the installation plans *(→ see Sections 4.2 - 4.3)* the wall anchoring holes must be marked on the wall in advance. Drill boreholes with a diameter of ø 18 mm and a minimum depth of 145 mm into the wall. Then set the wall suspension plates (W) that were supplied with the wall mounting kit in place in place *(Accessory)*. This consists of threaded pins and wall anchors. Then adjust the height and alignment. Tighten the wall anchor nuts to a torque of 80 Nm. Level the appliance using a spirit level by adjusting the adjusting screws (S).

W **Wall suspension plates**
S **Adjustment screws with lock nut**



4.6.3 Connecting appliances

The first appliance is installed in accordance with the valid installation plans *(→see Sections 4.2 - 4.3).*
Further appliances can be aligned at the same height and level of the first appliance, levelled and then fixed.
They are connected using the connecting rail kit *(Optional extra)* which provides a seamless transition from individual appliances to an appliance group.

4.7 ELECTRICAL CONNECTION

Each appliance comes with an appliance-specific wiring diagram. This contains the technical specifications (electrical rating, voltage, amperage etc.). Check and ensure that the electrical voltage corresponds to the voltage specified on the identification plate.

Be aware:

- Appropriate precautions must be taken at the customer's for the earth wire connection and earthing the appliances.
- The appliance must be connected to a point indicated on a potential equalisation system with a minimum conductor cross section of 10 mm². Use the respectively labelled connector pins.
  When installing the appliances one on top of the other, connect them all together through potential equalisation.
- The appliance should be connected to fixed cables. If the appliance is fitted directly to a masonry plinth without an appliance plinth, the supply must be located at the prescribed place The protective tube must not protrude from out of the plinth. If a CNS base is used, the protective tube may not protrude more than 10 cm from the floor.
- After installation you must ensure that live and insulated parts are protected against accidental contact.
- An all-pole separator with a minimum 3mm contact gap must be provided for installation.
- When faulty-current circuit breakers are planned, ones for a rated tripping current of ≥30 mA are to be used.
- When using a fault current prevention switch (with an existing prevention switch and for new installations), only an all-current sensitive leakage current circuit breaker may be connected upstream to these appliances.

The alternating current supply for the appliances must fulfil the following conditions:

- Max. voltage fluctuations ± 10%
- Max. frequency fluctuations ± 1% (continuous) or ± 2% (short-term).

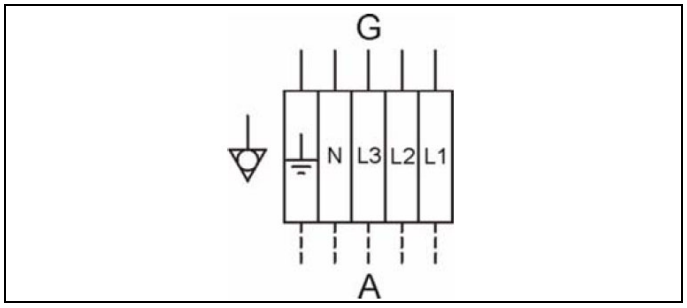
The harmonic distortion, the phase imbalance of the three-phase supply, the voltage pulses, power failures, voltage leakage and other electrical characteristics must fulfil the requirements of clause 4.3.2 of EN 60204-1 (IEC 60204-1).

CAUTION

- The appliances must be secured against excess current (short circuits and overloads) by fuses and residual current switches that are appropriate for the load.
- For electric shock protection (depending on the type of power supply and earthing connection to the potential equalisation protection circuit) observe clause 6.3.3 of EN 60204-1 (IEC 60204-1).
  This prescribes the use of a protective device that automatically interrupts the voltage supply in the event of a defect in the insulation of the TN or TT systems. For IT systems, an insulation monitoring device or differential current protective device to cut the power from the device automatically must be used. (If there is no protective device available to cut off the power supply in the event of an earthing malfunction, an insulation monitoring device to show any malfunctions must be attached to an active part on the earths or on the earth. This device must send out an acoustic and/or visual signal until the malfunction is remedied.
  For example: in a TT system a residual current switch with tripping current (for example 30 mA) that is aligned with the earthing device of the building in which the appliances are to be installed is to be installed before the power connections.
- Failure to adhere to the aforementioned instructions invalidates the product warranty that the manufacturer provides for the appliance performance and/or its freedom from defects.
- When connecting PC/ EO it is possible that there is external voltage at the terminals.

4.7.1 Terminal clamps

A = Mains supply
G = Appliance outgoing lines



Power is taken from a ready-installed electric cable which protrudes 1.5 m from the floor or the wall.
The appliance's terminal clamps are under the covering.
The panel cover (A) must be removed to connect the appliance *(→see 4.5 "ACCESS TO THE INSIDE OF THE APPLIANCE").* Connect the electricity cable as shown in the electrical diagram.
The connector pins on the appliance frame are marked as follows:

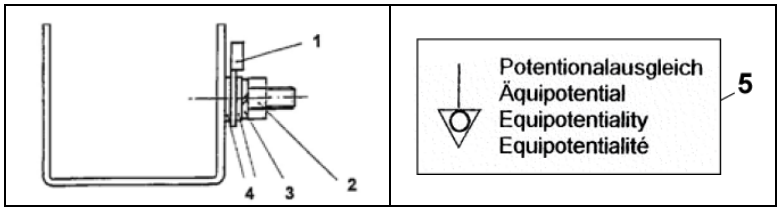
Earth conductor:  Potential equalisation: 

Extra terminal clamps are available for purchase for performance optimisation systems (EO/SI) or potential-free contacts (PK) for monitoring the appliance from the outside. Connect as shown in the electrical diagram.

4.7.2 Connecting to a potential equalisation system

Connect the appliance to a potential equalisation system with a cable diameter of at least 10mm^2. Use the appropriately labelled terminal clamps (EN 60 335). The connection is comprised of an M6 thread pin and is located on the appliance casing. Make the connections as shown in the following drawing.

1 **6 mm cable shoe***
2 **M6 nut**
3 **M6 spring washer**
4 **M6 washer**
5 **Stickers** *(located on the left and right of the back of the appliance).*



4.7.3 Potential-free contact (PC)

An appliance's potential-free contact does not depend on performance optimisation (EO). It is necessary to indicate on an external circuit chart, whether the appliance is switched on or not. The terminals are labelled 21 and 22.

4.7.4 Performance optimisation systems (EO/SI)

The purpose of the power monitoring devices is to avoid the occurrence of current load peaks when the appliances are simultaneously under full load.

The following methods apply:
- The appliances are connected to a maximum current relay for the mains which switches off individual appliances or levels according to the settings.
- The power limiting system prevents power surges without any noticeable impact on the cooking process. By constantly comparing the actual power input of the entire operation with a preset maximum power level, equipment is briefly switched off and then on again according to programming data specific to that appliance.

4.7.5 Wiring

Power monitoring equipment requires the following information on all appliances:
- Position of the On/Off switch
- Operational status of thermostats, electrical controllers, etc.
  If an appliance has several controllers, each circuit is allocated its own control circuit.

This information is delivered via four different cables to the monitoring system.

Cable A indicates the switch-on status (mains switch on or off) of the appliance (voltage 24÷230V) and is attached to the secondary side of the mains switch.

Cable B Cable B indicates the operating status (heating on or off) of the appliance and is connected to the thermostat or the controller PCB. Cables A and B may not have different voltages.

Cable C releases the appliance. If the monitoring system releases the appliance, cables B and C are connected by an external contact.

Cable D creates the reference potential for the control voltage for the requested lines.

4.8 MIXER TAP

For appliance models with a mixer tap the bracket concerned has a pre-assembled welded-in screw-in thread (4/) into which the mixer tap is fitted.

- The tap body (3) is carefully screwed onto the screw-in thread (4) that has been pre-assembled and welded-in for this purpose.
- Screw the swivel arm (1) onto the tap body (3) using the nut (2).
- Water supply hoses (5) are pre-fitted to the screw-in thread (4).

4.8.1 Drinking water connection

- Before connecting the appliance, rinse the water pipes and fittings and remove any dirt.
- The appliance should be connected to fixed cables.
- Do not exceed the maximum water pipe pressure of 6 bar (600 kPa).

4.8.2 Free-standing installation

The water pipes come out of the floor.

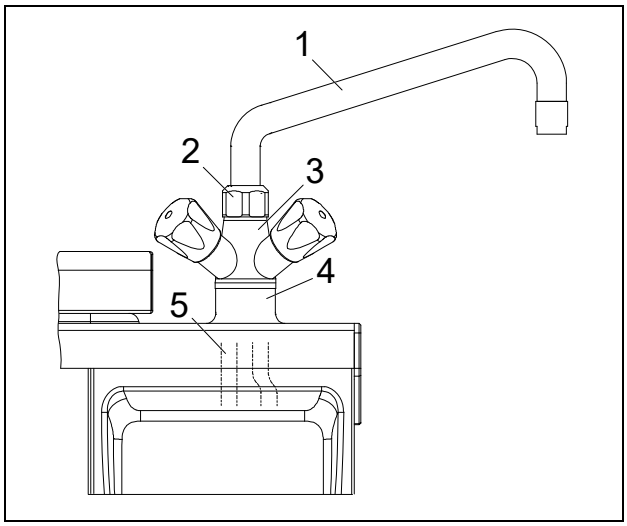
- Feed the hoses (5) through the relevant holes in the base of the frame.
- Remove the drain tap (F), front (E) and control panel front (SF) *(→see 4.5 ACCESS TO THE INSIDE)*.
- Connect the flexible hoses (5) with a G ½" female thread regardless of whether a shut-off valve is installed, to the on site water pipes protruding from the floor. The use of shut-off valves is highly recommended.

4.8.3 Wall installation

Water pipes come out of the floor or the wall. With a floor connection *(→see 4.8.2)*.

- Pull out the flexible hoses (5) from the open back panel and connect them with a female G ½" thread regardless of whether a shut-off valve is installed, to the on site water pipes protruding from the wall.
- Place the appliance against the wall.

1 Swivel arm
2 Nut
3 Tap body
4 Screw-in thread
5 Hose (flexible)



5. COMMISSIONING

5.1 PREPARATION

All appliances are ready for use when they are delivered.

- Carry out commissioning as per *(→see 6. CHECK LIST: COMMISSIONING)*.
- Before first use the pan must be thoroughly cleaned with hot water containing a mild cleaning agent *(→for this also see 1.6 CLEANING)*.
- Then the new appliance must be set to a temperature of 160°C and allowed to heat up for about 30 minutes.
- No oil or vegetable oil is to be used to cure the pan.
- Dismantle the drain tap insert *(→see 9.3 "Drain tap insert")*, clean thoroughly with a hot, mild cleaning agent, dry and grease lightly with a special odourless, tasteless, food-safe tap grease.

  Special grease for taps and fittings (for tap with seal/ O ring) = **Order number: 0G5343 (1 102 2465)**
  Lubricant for taps with metal seals (for taps without seal/O-ring) = **Order number: 0G5344 (1 102 2466)**

- The appliance is now ready for operation.

To ensure proper, safe use of the frying pan at all times, a short regular check must be performed on the relevant working parts. The drain tap must be correctly installed and in a closed position. The TOUCH control user interface must not be damaged.

5.2 ADDING THE FOOD

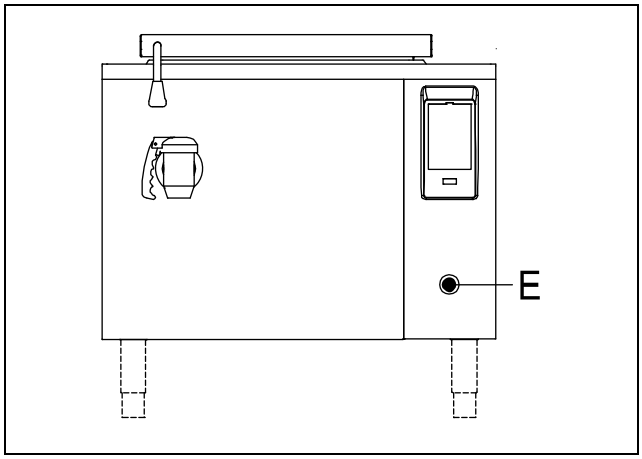
- The pan must only be filled to the specified maximum fill mark or up to no more than 40 mm below the top pan edge and this must not be exceeded. The quantity selected must be lower when cooking with the lid closed and depending on the type of food to be cooked in order to prevent foaming over. Improper use *(e.g. exceeding the maximum fill mark)* may cause scalding as a result of hot food spilling and/or flowing over the edge of the pot.
- Fill with water from the mixer tap, the automatic water filling device or with a hose.
- For the „Cook“ function (temperature setting up to 100°C) to operate correctly, the pan must be filled with food to a depth of at least 4 cm to prevent the food from being burnt. If the quantity when being filled is below 4 cm a difference of the temperature indication may occur. The SOFT unction should be activated if the pan is filled with less food.
- Switch the appliance on when it has been filled with food.

IMPORTANT: To prevent corrosion in the pan cooking salt must never be put into the pan when empty.
Cooking salt must be dissolved before it is added to the food. Use only wooden or plastic spatulas for stirring.

5.3 TURNING THE APPLIANCE OFF

The appliance is turned off by turning the TOUCH control On/ Off switch *(→see 8.1 "Description of the control panel')* to "0" or by turning the appliance off completely using the main switch (E/optional). All of the displays become inactive. In the event of a fault the appliance must be disconnected immediately from all supply connections, such as mains power, steam, hot water etc.

E **Main switch**



6. CHECK LIST: COMMISSIONING

Inspection	Checked √
Check all water and electrical connections and voltages. *(→4.2 INSTALLATION PLANS)*	
Set the time. *(→8.2.2 Default settings)*	
Check the appliance functions on the electrical control unit *(→Chapter 8)*	
Functional test: Temperature. *(→8.2.5 Temperature selection in °Celsius)*	
Functional test: Power levels. *(→8.2.6 Temp. selection via power levels 1 - 9)*	
If necessary adjust the parameters for the electrical control unit individually *(→Chapter 8)*	

Inspection	Checked √

Notes & comments:

7. CHECK LIST: MAINTENANCE

Inspection		Troubleshooting ⇒ Remedy
Earth conductor connections ⏚ Potential equalisation connections ⏚ Check all electrical **connections and contacts** to terminals, coils, switches and connections to ensure that they are fully tightened.		If any contacts are loose, ⇒ tighten the connections.
Check **contactors** and **relays** to ensure that the switching function is working. The contacts must be able to be moved slightly without jamming. Check all contactors for scorch marks.		If there are any defects or faults ⇒ replace the contactor or relay.
Measure the individual **phase currents (heater)** with the clip-on ammeter on the electrical supply cable upstream of the terminal clamps with the appliance fully switched on and compare the currents with the specifications in the electrical diagram.		Identify faulty consumers (heating) by systematically measuring the individual currents. ⇒ Replace in the event of greater deviations.
Check electrical **wiring** for damage.		If lines have defects ⇒ replace the wires.
Check the condition and operation of the "**TOUCH" user interface**.	S	If malfunctions occur, determine the ⇒ cause and remedy it.
Check the condition and function of**switches** (main switch and control switch).	S	Replace stiff or faulty parts.
Food temperature: Compare display with actual value.		If they differ ⇒ readjust the display.
Base temperature: Compare display with actual value.		If they differ ⇒ readjust the display.
Check the condition of all **temperature sensors** (base, food and excess temperature) and electrical connections.	S	If any of the sensors or electrical connections ⇒ are faulty replace the relevant parts.
Check the condition of the **safety thermostat**.	S	If there are faults on the sensor or electrical connections ⇒replace the relevant parts.
Check that all **heating elements** are working properly by measuring the specified heating time, the current or the resistance.		Replace faulty heating elements in the event of a larger deviation.
Check the attachment and condition of all switches (main switch, circuit breaker) and electrical connections.		If any of the sensors or electrical connections are faulty ⇒ replace the relevant parts.
Check **lid** for damage.	S	If the damage is irreparable ⇒ replace the lid.
Check the **lid seal** for wear and ease of movement.	S	⇒ Lubricate working parts with special grease. ⇒ Replace worn parts.
Check that the **lid bearing, lid hinge and tension spring** are working properly.	S	If any faults are present ⇒ replace the relevant parts.
Check that the **mixer tap** is working properly and does not leak. Check water connections.		If the tap is dripping or the supply lines are leaking ⇒ replace seals.
Automatic water filling unit (optional): Check that it is working and doesn't leak. Check water connections.		If the tap is dripping or the supply lines are leaking ⇒ replace seals or solenoid valve.

S = safety-related part

Note: This list is only a brief description. A detailed description can be found in the *(→Service Manual)*.
If an increased failure rate of safety-related parts is detected during a service please inform **Electrolux Professional – Customer Services** immediately.

8. OPERATING THE TOUCH CONTROL

8.1 DESCRIPTION OF THE CONTROL PANEL

Touch screen *(touch-sensitive screen):*
All your cooking appliance's operating functions can be performed just by touching the relevant symbols and selecting the functions directly.

ON/OFF appliance switch to turn your cooker on and off.
(If a main switch (optional) is connected upstream this must be switched on)

USB connection for data transfer via USB *(Universal serial bus).*

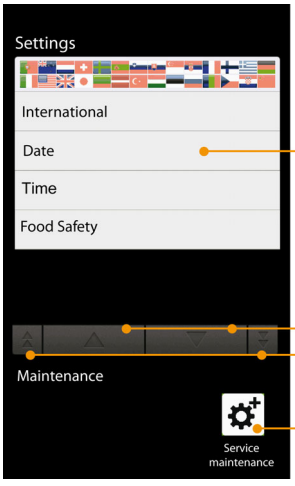
8.2 OPERATING THE MAIN FUNCTIONS

8.2.1 Main selection menu

Main selection menu
Select from three main areas:
- Manual,
- Programmes,
- Default settings.

8.2.2 Default settings

(→Select Settings from the main selection menu)



Default settings for:
Language, date and format, time, sound, food safety (HACCP), programmes etc.

Scroll buttons
(move the window content up or down)
Start / End scroll buttons

Maintenance (password-protected area)

8.2.3 Manual *(→Select Manual from the main selection menu)*

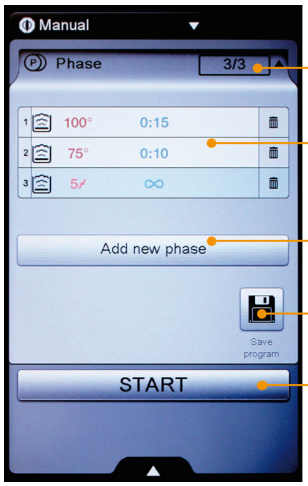
Manual: Define cooking processes.
Programme and define **multiple cooking phases**.
Cooking mode symbols: Roasting (≤ 250°) and boiling (≤ 110°).

Actual temperature value
Target temperature value

Cooking after setting a time or continuous cooking.
Target cooking time value/ Continuous cooking ∞

Starting the pre-defined cooking process
Additional settings for: Delayed start, soft cooking, saving programmes etc.

8.2.4 Phase *(→Select a phase from the submenu)*



Number of programmed cooking phases/ cycles

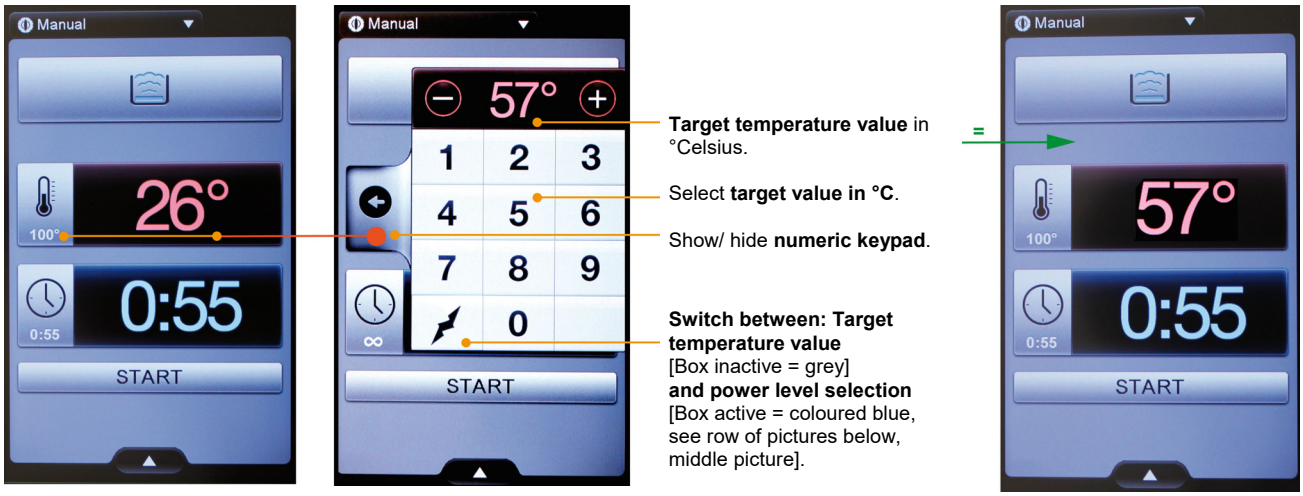
Display of individual cooking phases (type of cooking process, value in °C, power levels (ϟ), time in hrs/ min or ∞ continuous, delete individual cooking phases).

Insert new cooking phase

Saving cooking programme

Starting and triggering or stopping the required cooking process.

8.2.5 Temperature selection (in °Celsius).



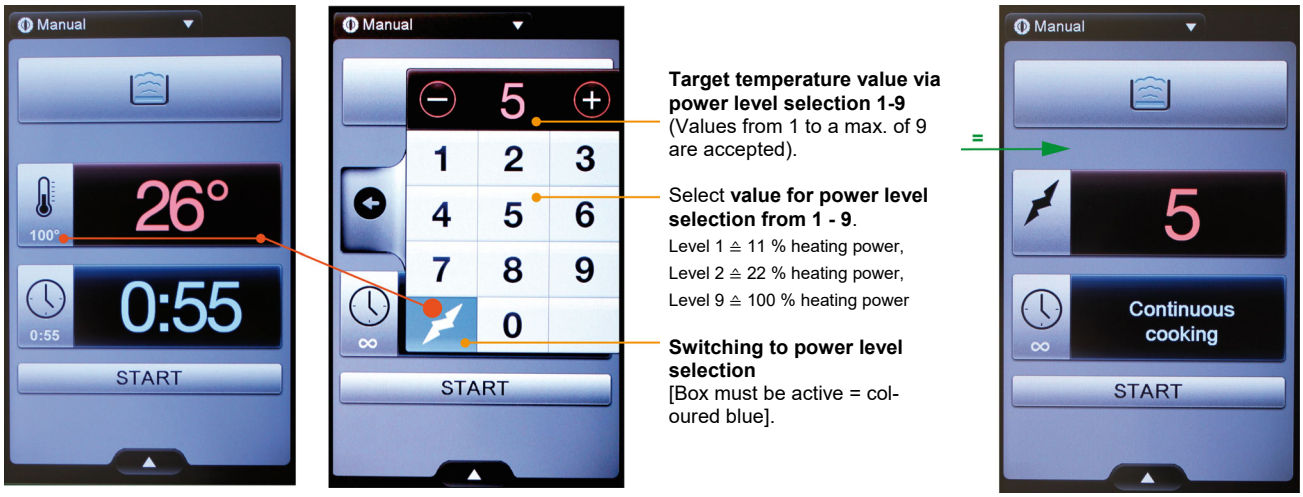
Target temperature value in °Celsius.

Select **target value in °C**.

Show/ hide **numeric keypad**.

Switch between: Target temperature value
[Box inactive = grey]
and power level selection
[Box active = coloured blue, see row of pictures below, middle picture].

8.2.6 Temperature selection (via power levels 1 - 9)* (*only for BOILING mode)

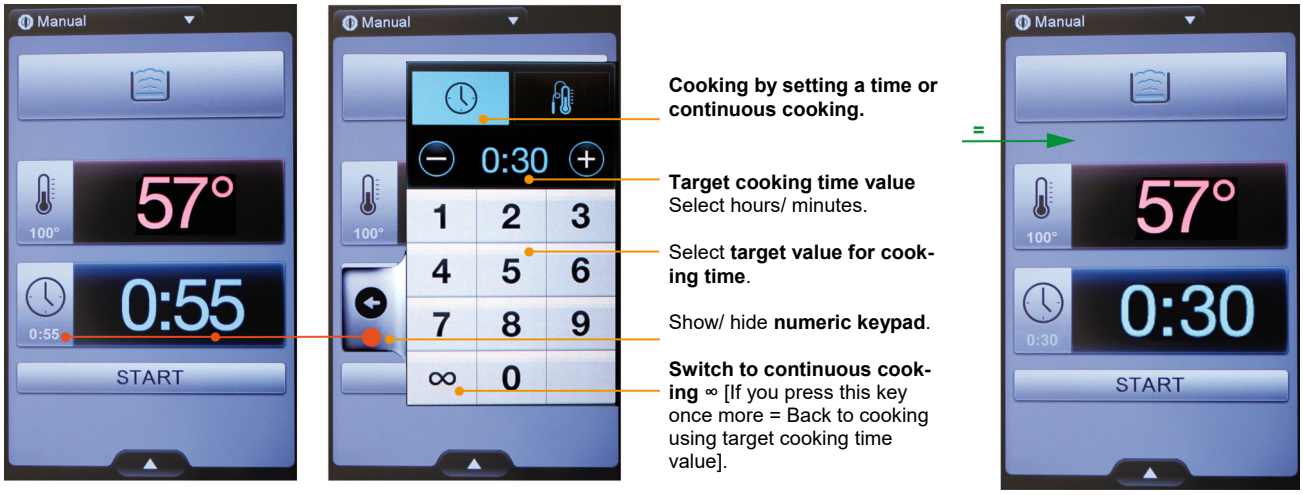


Target temperature value via power level selection 1-9
(Values from 1 to a max. of 9 are accepted).

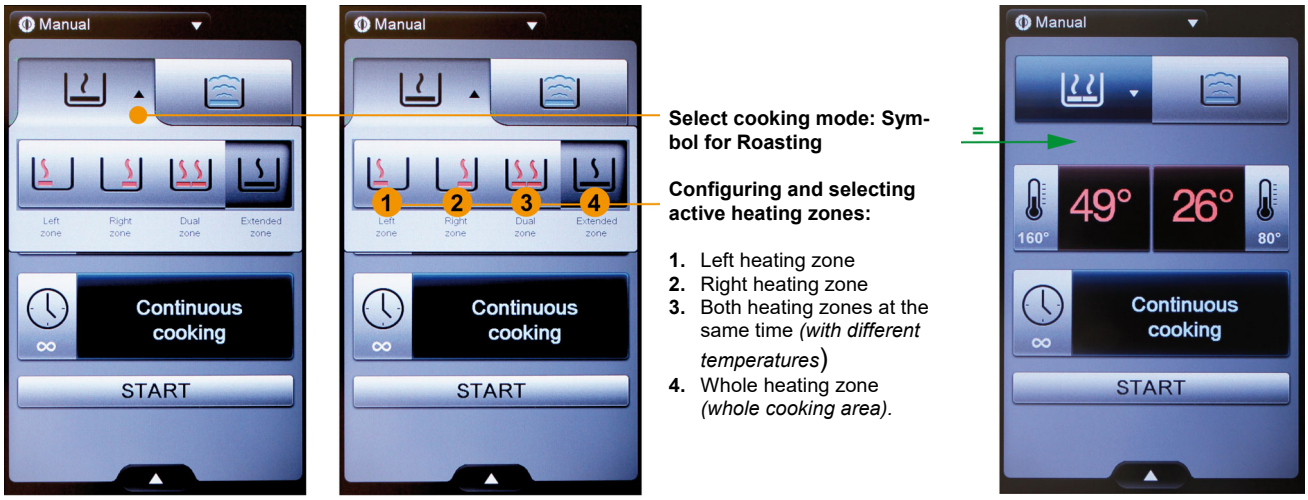
Select **value for power level selection from 1 - 9**.
Level 1 ≙ 11 % heating power,
Level 2 ≙ 22 % heating power,
Level 9 ≙ 100 % heating power

Switching to power level selection
[Box must be active = coloured blue].

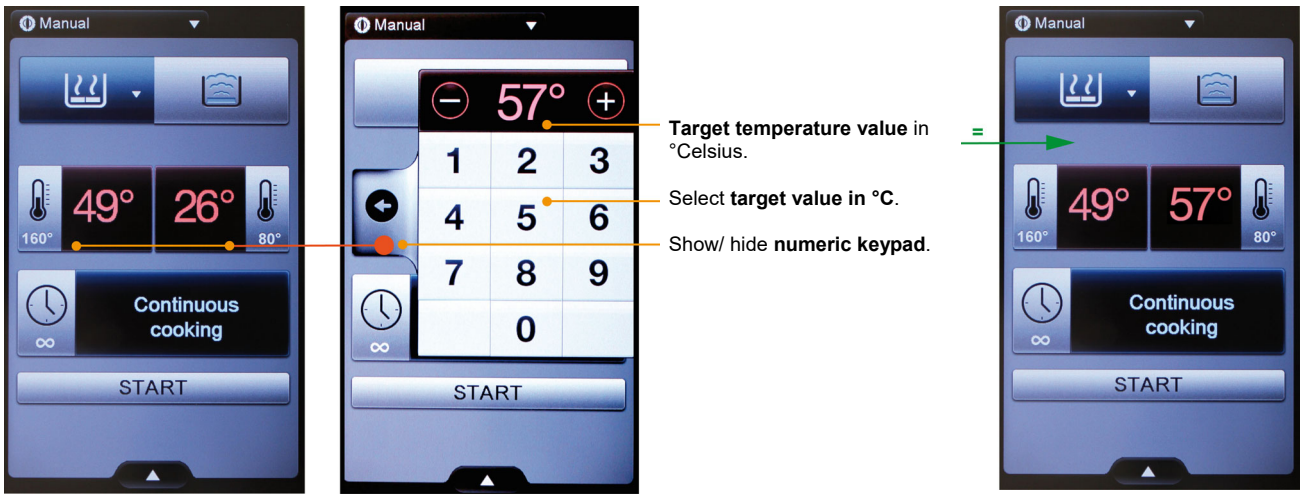
8.2.7 Selecting cooking time (entering time and continuous cooking)



8.2.8 Selecting individual heating zones** (*only for ROASTING mode)



8.2.9 Selecting the temperature for the individual heating zones** (*only for ROASTING mode)



8.2.10 Additional settings: Delayed start

(→Select using the pop-up menu [Active field position right at the bottom])

Starting time for starting the cooking appliance

Select **target value for start time.**

Select **pop-up menu** [Active box position right at the bottom, *Picture on the left*] .

Delayed start for starting the cooking appliance

Current time

Start the pre-defined start time

8.2.11 Additional settings: Soft cooking*

(*only for BOILING mode)

Select **pop-up menu** [Active box position right at the bottom, *Picture on the left*].

Soft cooking function for sensitive cooking (e.g. milk).

Soft cooking symbol appears on the main display.

8.2.12 Additional settings: Saving programmes

Programme name

Select the name using the keyboard

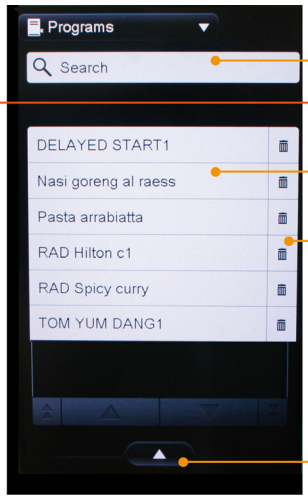
Select **pop-up menu** [Active box position right at the bottom, *Picture on the left*] .

Saving programmes

Confirm/ cancel programme saving.

8.2.13 Programmes

(→Select programmes from the main selection menu)



Programme search by name.

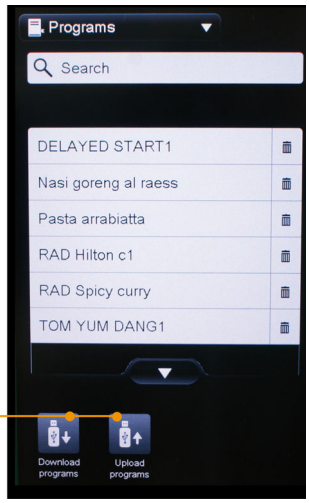
Select **Programmes** from the main selection window.

User programmes

Deleting programmes

Loading and saving existing user programmes via a **USB port.**

Select **pop-up menu** [Active field position right at the bottom].



8.3 OPERATION AND METHODS OF YOUR COOKING APPLIANCE

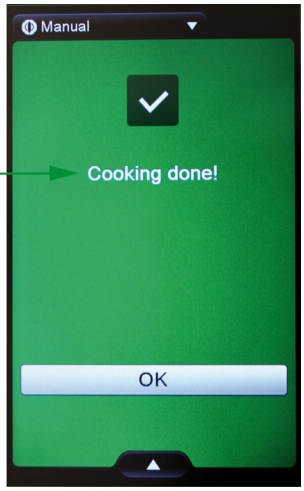
8.3.1 Cooking with target value power levels and cooking time

The cooking appliance heats up to the required target temperature at full heating power.
After the target cooking temperature has been reached the temperature is maintained for the pre-selected cooking time.
(*The active heating phase symbol goes out or is hidden as soon as the required target temperature is reached).

Active cooking mode type

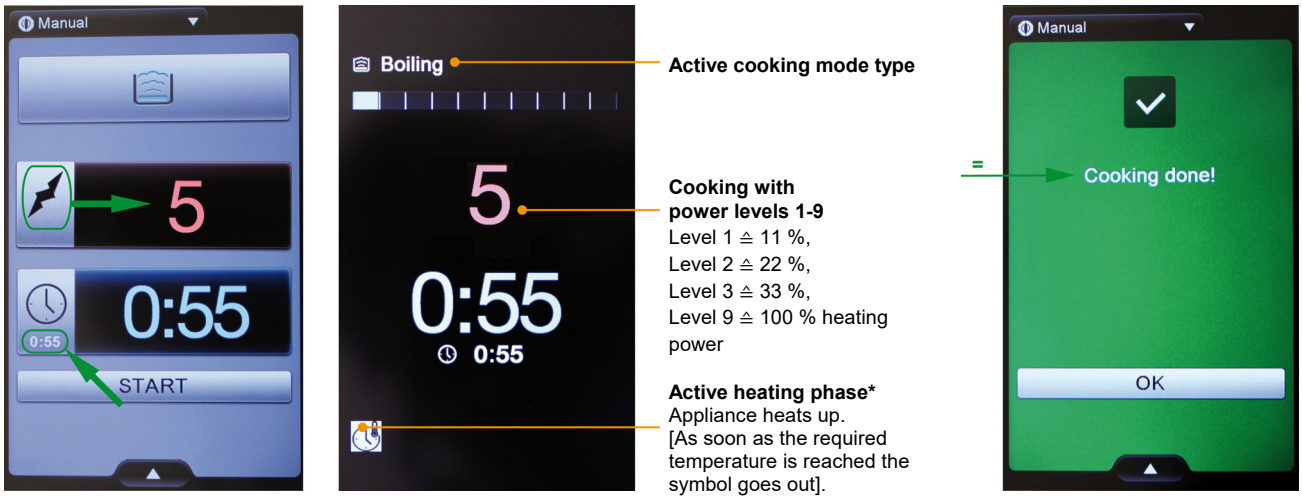
Cooking using °C
target temperature value

Active heating phase*
Appliance heats up.
[As soon as the required temperature is reached the symbol goes out].



8.3.2 Cooking with power levels and target value cooking time

By default the cooking appliance heats up to 95° Celsius at full heating power and then follows the required power level for the pre-selected cooking time. This cooking mode is suitable for Boiling and/or Continuous cooking, Hold, for example, water, at a high, medium or low cooking level.



8.4 ERROR AND ALARM MESSAGES

Any error or alarm messages and a brief description of them are displayed on the TOUCH display.
There is also an audible signal at the same time. The following symbol then appears on the TOUCH display.

9. OPERATING THE SUB-SYSTEMS

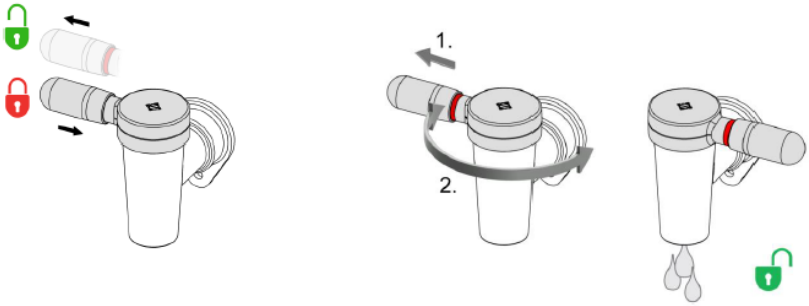
9.1 DRAIN TAP

The drain tap (EH) is used to meter the liquid to be drained from the vessel.

9.1.1 Draining the liquid / the food

The drain tap (EH) is closed when the knob (H) is in the far left position. The internal unit (EI) of the tap must not be removed from the drain tap (EH) while liquid / food is being removed.

Opening the drain tap in order to drain liquid / food:



Closing the drain tap in order to retain liqiuid / food inside the vessel:
- Turn the handle (H) to the left.

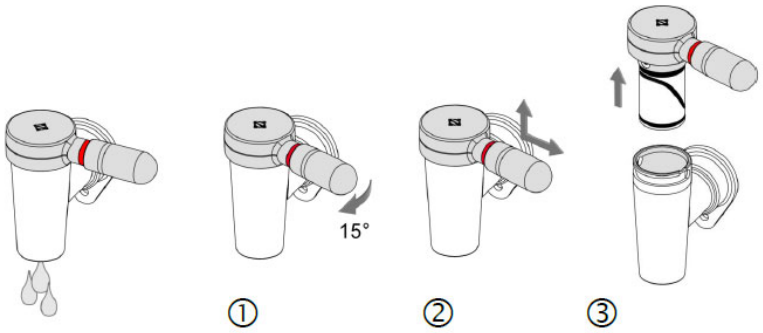
9.1.2 Removing the drain tap

To remove:
- Turn the drain tap counter clockwise and remove it.

Installation:
- Refit the drain tap (EH) in the reverse order from removing..

9.1.3 Servicing the drain tap

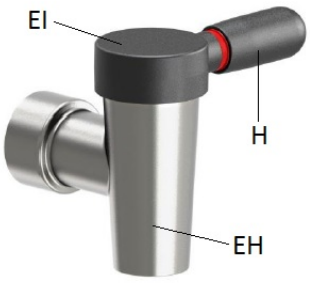
Removing the internal unit (EI):



- The drain tap must be cleaned and greased after every cooking cycle.
- Lightly grease the drain tap (EH) and unit (EI) with special odourless, tasteless, food-compatible lubricant for taps and fittings after every cleaning.
- Lack or delays of regular cleaning and maintenance cause damages to the tap which will not be covered by the warranty.

Special tap and fitting lubricant (for taps with seal/O-Ring) = **Order number: 0G5343 (1 102 2465)**
Lubricant for taps with metal seals (for taps without seal/O-Ring) = **Order number: 0G5344 (1 102 2466)**

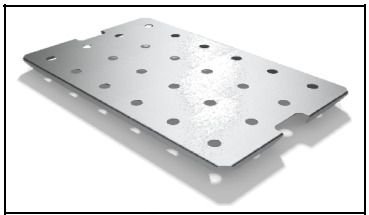
Installing the unit (EI):
- Refit the drain tap (EH) in the reverse order from removing.



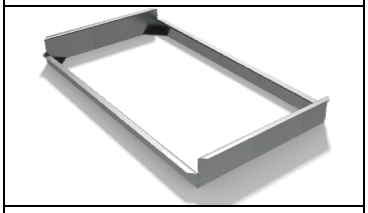
EI	**Unit**
H	**Handle**
EH	**Drain tap**

10 ACCESSORIES

Floor panel
Floor panel as a stand for the GN1/1 racks.

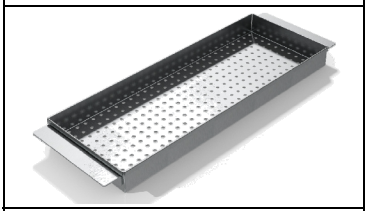


GN1/1 mounting frame
Mounting frame for GN1/1 racks with or without holes.



Racks
Racks with or without holes

Gnocchi strainer and scraper
You can make gnocchi shapes with this accessory which hangs in round and square pots.



Automatic water filling device
The automatic water filling device fills the pan with a preselected amount of water. This depends on the appliance having a mixer tap.