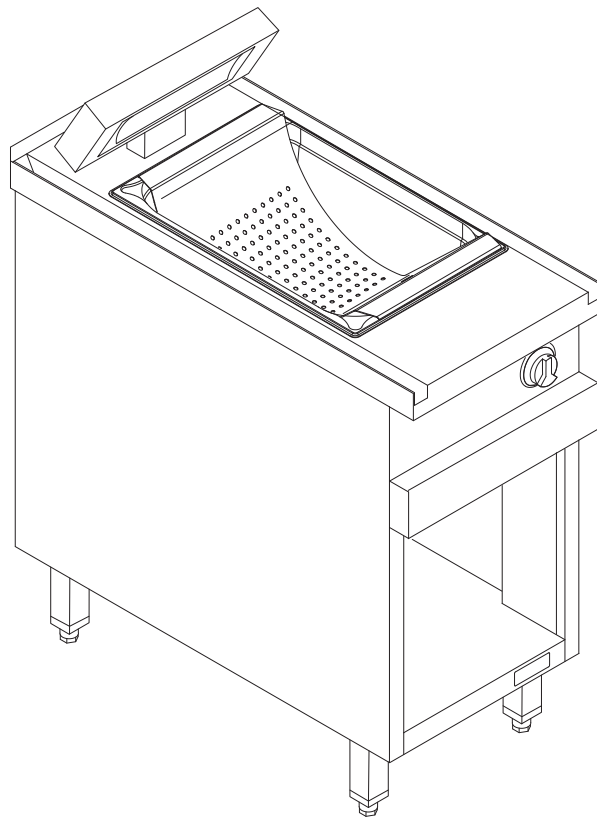




Read the operating instructions prior to commissioning

Operating instructions

Basin for keeping food warm



Translation from the original document • 2020601-20ABDE-A • 16/09/2016

Unit	Type of energy
Infra-basin for keeping food warm	Electric

2020601-20ABBE-A

en-GB

Operating and display elements



a *On/Off* control knob

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
- Drying cloths, paper or dishes
- Heating acids, alkaline solutions or other chemicals
- Heating of closed containers (for example preserves)
- Heating flammable liquids
- Heating rooms
- Thawing of frozen food
- Melting of fats and salts

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.
- Remove containers only with suitable protective gloves or potholders.

Risk of chemical burns from evaporating cleaners

- Follow the instructions of the cleaning agent manufacturer.

Defective unit Risk of injury from a defective unit

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

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.

Firefighting

- In the event of a fire, disconnect the unit from the electric mains.
- 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

- Attach units with a wall side narrower than 600 mm to the wall at the installation site.
- Move the unit only for cleaning or maintenance.
- 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.
- 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.
- Do not immerse the housing in water.

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.

3.2 Function of the operating and display elements

Bedien-/Anzeigeelement	Symbol	Benennung	Funktion
Bedienknebel <i>Ein Aus</i>	0	Aus	Gerät ausschalten
	1	Ein	Gerät einschalten

4 Operating the unit

4.1 Inserting the base shelf

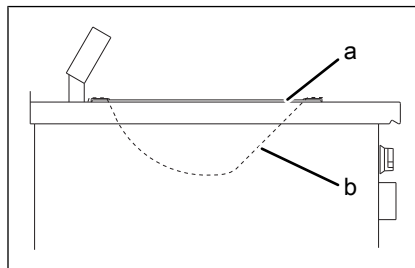


Image: Inserting the base shelf

- a Container
- b Base shelf

Requirement Container hooked in

1. Align the base shelf with the flat angle facing the operating elements.
2. Insert the base shelf into the container.

4.2 Switching the unit on and off

4.2.1 Switching on the unit

- Turn the *On Off* control knob to "1".
- ↳ The unit is now on.

4.2.2 Switching off the unit

- Turn the *On Off* control knob to "0".
- ↳ The unit is now off.

4.3 Pausing and end of use

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

5 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.

5.1 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.

5.2 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.

5.3 Cleaning the housing

Requirement Unit switched off and cooled down

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

5.4 Cleaning the basin



CAUTION

Risk of scalding from hot liquids

- Protect arms and hands by wearing suitable protective gloves.
-



The container and base shelf can be cleaned in the dishwasher.

Requirement Unit switched off and cooled down

Unit emptied

1. Remove the container and base shelf.
2. Clean the basin and housing of the heating element with a moist cloth and commercially available cleaning agent.
3. Wipe dry with a lint-free cloth.
4. Insert the container and base shelf.

5.5 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.
-

Requirement Unit switched off and cooled down

→ Inspect the housing annually for deformation and damage.

↳ Visual inspection has been performed.

6 Troubleshooting



DANGER

Danger to life due to electric shock

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

6.1 Cause of failure and remedy

Failure	Possible causes	Remedy
Operating element does not react	Operating element defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.
The unit does not heat up	Unit switched off	<ul style="list-style-type: none"> • Switch on the unit.
	Electric supply interrupted	<ul style="list-style-type: none"> • Contact the authorized technical personnel.
	Unit defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.
Insufficient heat output	Unit defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.

6.2 Nameplate

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

Serial number (SN)	
Type number (TYP)	

7 Carrying out maintenance

The unit is maintenance-free, there are no maintenance requirements.

8 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.

9 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 keeping food warm in commercial applications						
Unit type						
Electric infra-basin for keeping food warm						
Unit number						
10010262	1220601	1320601	1420601	1520601	2020601	2120601

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

- Directive 2011/65/EU (RoHS) dated 01 July 2011
- Directive 2014/30/EU dated 26 February 2014 on electromagnetic compatibility
- Directive 2014/35/EU dated 26 February 2014 on electrical equipment used within certain voltage limits
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

Adduced basis for verification	
EN ISO 12100:2010	
DIN EN 55014-1:2012-05	
EN 60335-1:2012	
EN 55014-2:2015	
EN 60335-2-49:2003/A11:2012	

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.

Translation from the original document • 2020601--0KODE-A

Wolfenbüttel, 11/05/2016

Person authorised to compile the technical documents:

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



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