



Gastro-Haal

USER MANUAL

for installation and maintenance

BOILING PANS

steam with automatic water refilling

Practic 



PRODUCT LINE:

PRACTIC

ROUND DUPLICATOR

P.KP-785-O, P.KP-85-O, P.KP-100-O, P.KP-150-O

SQUARE DUPLICATOR

P.KP-100, P.KP-150, P.KP-200, P.KP-300, P.KP-400, KP-500

Issued: 02/2025

CE 1299

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The contact details of the supplier and service provider can be found on page 29.



<https://gastrohaal.sk/en/product-registration>

1. General information

Dear user, thank you for choosing our product. Please read these operating instructions carefully before using the equipment so that the equipment can serve you to your satisfaction.

2. Use

The Gastro-Haal equipment from the Practic product line is a basic unit in large-scale kitchens - restaurants, hospitals, factory and school canteens, and military units...

It is used in butchery, charcuterie, fruit preservation, etc. It is used for cooking soups, sauces, meat, pasta, dairy dishes without the risk of burning, for stewing fish, vegetables, mushrooms, for heating frozen foods or semi-finished products...

Cooking tank of boiling pans P.KP-100, P.KP-150, P.KP-200, P.KP-300 a P.KP-400, P.KP-500 is square and thus allows cooking, stewing and heating using containers according to the Gastro-norm dimensional range. Boiling pans P.KP-785-O, P.KP-85-O, P.KP-100-O, P.KP-150-O have round cooking tank.

3. Safety regulations

The manufacturer declares that the equipment are in compliance with the regulations and applicable decrees of the European Union and the relevant government regulations.

Attention! The manufacturer disclaims any liability in the event of direct and indirect damages related to improper installation, improper assembly or other causes.

The equipment must only be operated by qualified persons. Parts set by the manufacturer or a specialist service are strictly prohibited for the user to rebuild. It is forbidden to touch any parts of the equipment other than those specified by the control and manufacturer during operation. Furthermore, it is forbidden to clean and wash the equipment during operation. It is forbidden to use the equipment for any purpose other than that specified in the manual. Maintenance and repair can only be carried out when the equipment is switched off from the mains. The equipment may only be used to cook food in water and milk.

Inspection by service personnel designated by the manufacturer once a year is recommended. When replacing spare parts, original spare parts must be used.

The manufacturer is not responsible for defects caused by improper installation and operation.

4. Legal regulations

CUSTOMER WHO HAS BEEN ASSEMBLED, ADJUSTED AND REPAIRED BY AN ORGANISATION NOT AUTHORISED BY THE MANUFACTURING ORGANISATION CANNOT CLAIM THE COSTS ASSOCIATED WITH THE WARRANTY REPAIR WITH THE MANUFACTURER.

The operator using the steam boiling pan must read the Installation and Maintenance Instructions in detail. Furthermore, the person responsible for the buyer is obliged to participate, together with the operating staff, in professional training in accordance with the document Operation and Maintenance Protocol, which is an annex to the Installation and Maintenance Instructions and is required to be confirmed by the signature of the responsible person and the buyer's stamp. Professional training according to the above takes place

during the installation / assembly of the equipment by an authorized service technician. In the event of improper use and operation of the boiling pan, the right to warranty repair is lost!!!

The manufacturer will provide a warranty for the boiling pan according to the enclosed " Warranty certificate".

Outlet valve seals are not covered by the warranty!

Defects that can be rectified by the user are not considered to be defects subject to warranty.

Defects covered by the warranty will be repaired by the manufacturer's service organization or its representative.

Warning!

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

5. Technical data

| Line | 700 | 900 | 900 | 900 | 900 |
|--|---------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|-------------------|
| Type | P.KP-785-O | P.KP-85-O | P.KP-100-O | P.KP-150-O | P.KP-100 |
| Product line | Practic | Practic | Practic | Practic | Practic |
| Equipment | Steam boiling pan | Steam boiling pan | Steam boiling pan | Steam boiling pan | Steam boiling pan |
| Control panel | rotary knob | rotary knob | rotary knob | rotary knob | rotary knob |
| External dimensions (mm) wxdxh | 700x700x900 mm | 700x900x900 mm | 900x900x900 mm | 900x900x900 mm | 900x900x900 mm |
| Volume of cooking tank (l) | 93 l | 93 l | 106 l | 154,4 l | 138,7 l |
| Useful volume of cooking tank (max. scale) (l) | 85 l | 85 l | 95 l | 143,1 l | 100 l |
| Weight | 85 kg | 100 kg | 130 kg | 140 kg | 130 kg |
| Duplicator | round | round | round | round | square |
| Duplicator volume (in intermediate jacket) (l) | 31 l | 31 l | 32,1 l | 36,8 l | 41,1 l |
| Steam temperature in intermediate jacket at pressure 0,4 bar | 109,7 °C | 109,7 °C | 109,7 °C | 109,7 °C | 109,7 °C |
| Heating | | | | | |
| Nominal pressure (kPa) | 20-50 kPa | 20-50 kPa | 20-50 kPa | 20-50 kPa | 20-50 kPa |
| Steam connection (") | 1" | 1" | 1" | 1" | 1" |
| Max. steam consumption (kg/h) | 40 kg/h | 40 kg/h | 50 kg/h | 60 kg/h | 50 kg/h |
| Water heating time in the cooking tank 20-90°C (min.) at a steam pressure in the duplicator of 0,4 Bar | 40 | 40 | 40 | 45 | 40 |
| Water, valve | | | | | |
| Cold water connection to cooking tank (") | 3/4 " | 3/4 " | 3/4 " | 3/4 " | 3/4 " |
| Condensation connection (") | 3/4 " | 3/4 " | 3/4 " | 3/4 " | 3/4 " |
| Outlet valve (") | 2" | 2" | 2" | 2" | 2" |
| Tube to outlet valve (") | 2" | 2" | 2" | 2" | 2" |
| Construction, saving, safety | | | | | |
| Material of top plate | AISI 304 | AISI 304 | AISI 304 | AISI 304 | AISI 304 |
| Material of outer part of duplicator | AISI 321 titanium reinforced material | AISI 321 titanium reinforced material | AISI 321 titanium reinforced material | AISI 321 titanium reinforced material | AISI 304 |
| Material of lid | AISI 304 | AISI 304 | AISI 304 | AISI 304 | AISI 304 |
| Material cooking tank | AISI 316 | AISI 316 | AISI 316 | AISI 316 | AISI 316 |
| Bottom covering | yes | yes | yes | yes | yes |
| Rounded edges without danger corners and protrusion | yes | yes | yes | yes | yes |
| Pressed top plate for water outfall | no | no | yes | yes | no |

| Type | P.KP-785-O | P.KP-85-O | P.KP-100-O | P.KP-150-O | P.KP-100 |
|--|-----------------|-----------------|-----------------|-------------------------|-----------------|
| Double insulation on cables and wires (silicone protection) | yes | yes | yes | yes | yes |
| Liter capacity on internal side of cooking tank | 30l, 55l, 85l | 30l, 55l, 85l | 30l, 65l, 100l | 30l, 60l, 90l,120l,150l | 50l, 100l |
| Robust metal controls | yes | yes | yes | yes | yes |
| Manually opening, the lid placed in cold zone, handle from side of boiling pan | yes, up to 90° | yes, up to 90° | yes, up to 90° | yes, up to 90° | yes, up to 80° |
| Safety valve | yes | yes | yes | yes | yes |
| Tap for cold and hot water | yes | yes | yes | yes | yes |
| Sieve in front of outlet valve | yes | yes | yes | yes | yes |
| Adjustable feet | yes | yes | yes | yes | yes |
| Options for extra fees according of valid price list | | | | | |
| 2x water connections + tap for hot and cold water 3/4 " | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) |
| Vaseline for outlet valve | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) |
| Cooking baskets | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) |
| Steamers | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) |
| Dumpling strainers | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) |
| Water softener (filter cartridge) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) |
| Steam trap | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) |

| Line | 900 | 900 | 900 | 900 | 900 |
|--|-------------------|-------------------|-------------------|-------------------|-------------------|
| Type | P.KP-150 | P.KP-200 | P.KP-300 | P.KP-400 | P.KP-500 |
| Product line | Practic | Practic | Practic | Practic | Practic |
| Equipment | Steam boiling pan | Steam boiling pan | Steam boiling pan | Steam boiling pan | Steam boiling pan |
| Control panel | rotary knob | rotary knob | rotary knob | rotary knob | rotary knob |
| External dimensions (mm) wxdxh | 900x900x900 mm | 1400x900x900 mm | 1400x900x900 mm | 1400x900x900 mm | 1800x900x900 mm |
| Volume of cooking tank (l) | 168,7 l | 257,6 l | 342,4 l | 416,3 l | 572,9 l |
| Useful volume of cooking tank (max. scale) (l) | 150 l | 200 l | 300 l | 376 l | 500 l |
| Weight | 140 kg | 180 kg | 190 kg | 230 kg | 260 kg |
| Duplicator | square | square | square | square | square |
| Duplicator volume (in intermediate jacket) (l) | 43,2 l | 69,5 l | 73,6 l | 81,5 l | 107,1 l |
| Nominal pressure of duplicator (bar) | 109,7 °C | 109,7 °C | 109,7 °C | 109,7 °C | 109,7 °C |
| Heating | | | | | |
| Nominal pressure (kPa) | 20-50 kPa | 20-50 kPa | 20-50 kPa | 20-50 kPa | 20-50 kPa |
| Steam connection (") | 1" | 1" | 1" | 1" | 5/4" |
| Max. steam consumption (kg/h) | 60 kg/h | 70 kg/h | 90 kg/h | 120 kg/h | 190 kg/h |
| Water heating time in the cooking tank 20-90°C (min.) at a steam pressure in the duplicator of 0,4 Bar | 45 | 55 | 65 | 72 | 80 |
| Water, valve | | | | | |
| Cold water connection to cooking tank (") | 3/4 " | 3/4 " | 3/4 " | 3/4 " | 3/4 " |
| Condensation connection (") | 3/4 " | 3/4 " | 3/4 " | 3/4 " | 3/4 " |
| Outlet valve (") | 2" | 2" | 2" | 2" | 2" |
| Tube to outlet valve (") | 2" | 2" | 2" | 2" | 2" |
| Construction, saving, safety | | | | | |
| Material of top plate | AISI 304 | AISI 304 | AISI 304 | AISI 304 | AISI 304 |
| Material of outer part of duplicator | AISI 304 | AISI 304 | AISI 304 | AISI 304 | AISI 304 |

| Type | P.KP-150 | P.KP-200 | P.KP-300 | P.KP-400 | P.KP-500 |
|--|-----------------|------------------|--|--|--|
| Material of lid | AISI 304 | AISI 304 | AISI 304 | AISI 304 | AISI 304 |
| Material cooking tank | AISI 316 | AISI 316 | AISI 316 | AISI 316 | AISI 316 |
| Bottom covering | yes | yes | yes | yes | yes |
| Rounded edges without danger corners and protrusion | yes | yes | yes | yes | yes |
| Pressed top plate for water outfall | no | no | no | no | no |
| Thermal and protective insulation of duplicator with high resistance to heat, fire | yes | yes | yes | yes | yes |
| Liter capacity on internal side of cooking tank | 50l, 100l, 150l | 100l, 150l, 200l | 100l, 133l, 166l, 200l, 233l, 266l, 300l | 100l, 150l, 200l, 250l, 300l, 350l, 400l | 100l, 150l, 200l, 250l, 300l, 350l, 400l, 450l, 500l |
| Robust metal controls | yes | yes | yes | yes | yes |
| Manually opening, the lid placed in cold zone, handle from side of boiling pan | yes, up to 80° | yes, up to 80° | yes, up to 80° | yes, up to 80° | yes, up to 80° |
| Safety valve | yes | yes | yes | yes | yes |
| Tap for cold water | yes | yes | yes | yes | yes |
| Sieve in front of outlet valve | yes | yes | yes | yes | yes |
| Adjustable feet | yes | yes | yes | yes | yes |
| Options for extra fees according of valid price list | | | | | |
| 2x water connections + tap for hot and cold water 3/4 " | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) |
| Vaseline for outlet valve | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) |
| Cooking baskets | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) |
| Steamers | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) |
| Dumpling strainers | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) |
| Water softener (filter cartridge) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) |
| Steam trap | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) | Yes (extra fee) |

6. Description of boiling pans

Characteristics:

- automatic water supply to the duplicator
- rapid heating of cooking tank
- easy operation - automatic operation
- minimal maintenance
- low operating costs
- quiet, safe, noiseless operation
- suitable for places without a gas connection

Indirect heating is designed for rapid boiling and maintaining temperature. Cooking with a duplicator ensures even heating, food does not burn or overcook - cooking procedures are in accordance with ecological food processing.

The boiling pan consists of the following basic parts:

- self-supporting construction
- its own cooking tank with a duplicator
- external side covers

The boiling pan construction is self-supporting. The upper part of the boiling pan and the lower part are connected by side panels. The side panels are attached with screws at the top and bottom. The external covers such as the control panel, front cover and rear cover are screwed. The cooking tank is square (P.KP-100, P.KP-150, P.KP-200, P.KP-300, P.KP-400, P.KP-500) or round (P.KP-785-O, P.KP-85-O, P.KP-100-O, P.KP-150-O).

The cooking tank is equipped with a duplicator on the sides and bottom with a closed steam space. The entire boiling pan is made of food-safe stainless steel material. The boiling pan is a duplicator, so heat is supplied to the processed food via steam.

The basic part is the duplicator placed on a self-supporting structure. It is equipped with a safety valve that protects it from excessive overpressure and at the same time ensures its venting before the start of cooking and its re-venting after the end of cooking. This valve also includes a dial pressure gauge that allows you to simultaneously check the pressure in the duplicator.

The boiling pan is made of stainless steel, consists of an upper plate with a self-supporting structure equipped with four adjustable legs.

The required power can be set using the main rotary knob. The boiling pan stands on adjustable legs. A 2" drain valve is used to drain the contents of the duplicator's cooking tank. At the beginning of heating, the steam from the duplicator forces the air through the vent valve of the combined safety fitting. The accelerating steam stream closes the valve, creating a closed space. As a result of continuous heating, an overpressure is created, which is indicated by a pressure gauge.

7. Installation

The connection and installation of the boiling pan can only be carried out by an organization or person authorized by the manufacturer for the above work.

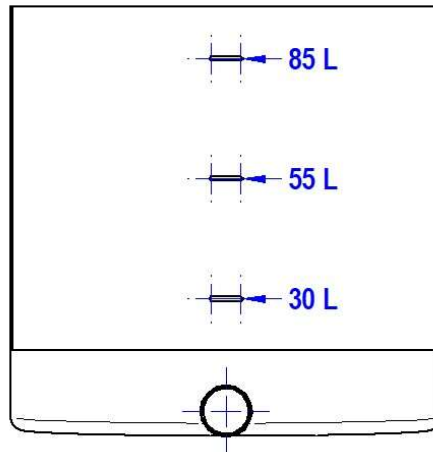
1. steam connection with shut-off valve (must be closed if the boiling pan is not in operation for a long time.)
2. condensate drain (drainage of condensed steam back to the boiling pan room)
3. The equipment must be grounded. There is a grounding cable eyelet on the base of the equipment that must be connected to the bonding grounding system.
4. The boiling pan is set to a horizontal position.
5. We recommend equipping the location designated for the boiling pan with a waste channel.
6. The boiling pan is adapted for cold water connection with flexible hoses, resistant to the pressure in the pipe network, max. 6 bar. If this pressure in the network is higher, a pressure regulator must be installed before connecting the equipment!!! The hoses must meet the hygienic requirements for contact with drinking water.
7. If the protective film has not been removed, it must be removed. Before first use, the film must also be removed from the drain valve strainer.

Liters of boiling pans Practic

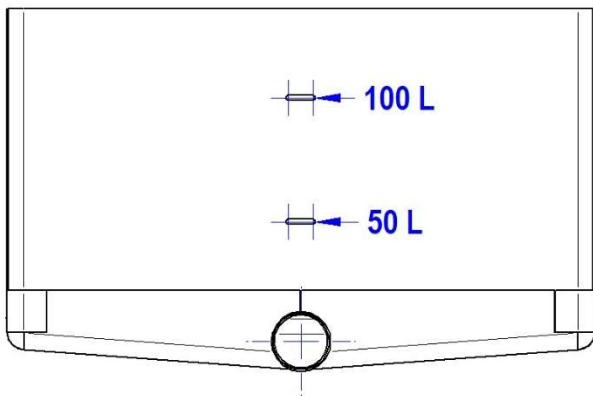
Fill the cooking tank only to the line that indicates the **maximum filling limit**. If filled above this limit, boiling may occur and may cause injury.

The supplied water should not be too hard (a hardness of 4.4-5.6 German degrees is recommended), otherwise the efficiency of the boiling pan will be reduced due to deposits on the duplicator casing. For hardness above 5.6 German degrees, we recommend using a water softener (filter).

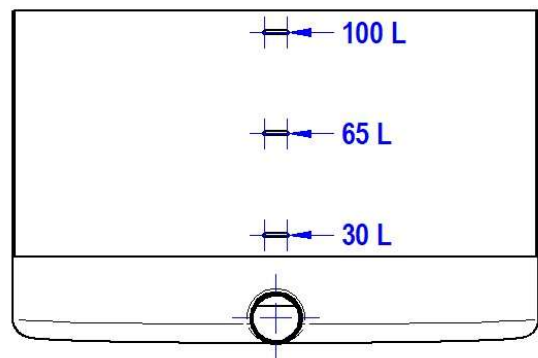
P.KP-785-O / P.KP-85. -O



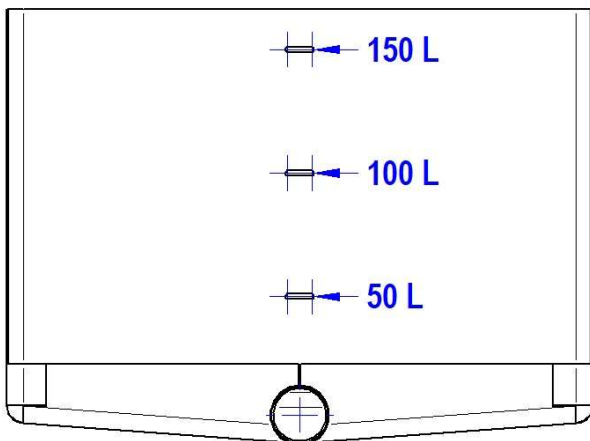
P.KP-100



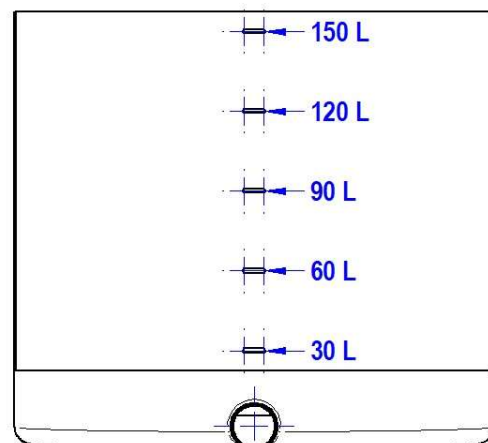
P.KP-100-O



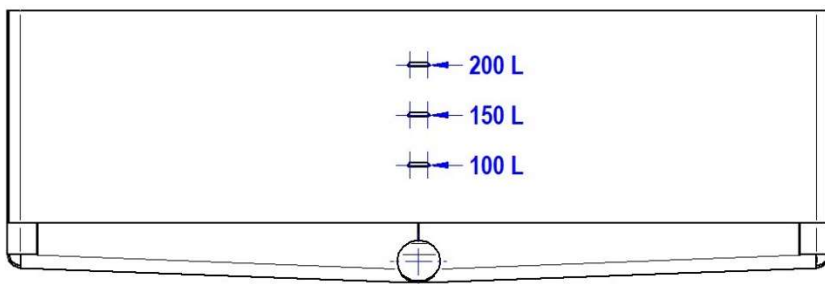
P.KP-150



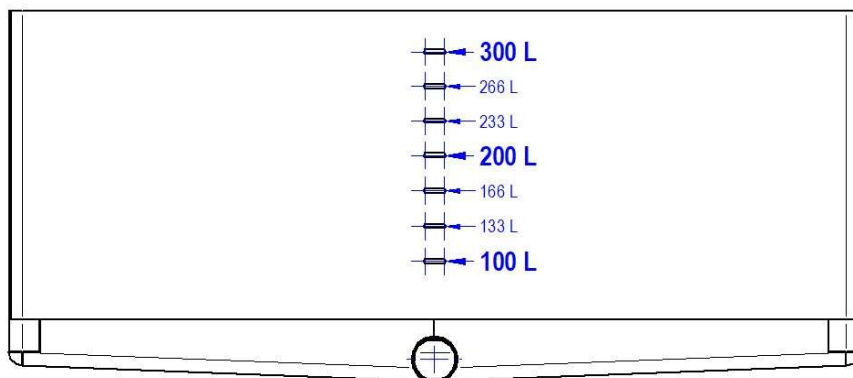
P.KP-150-O



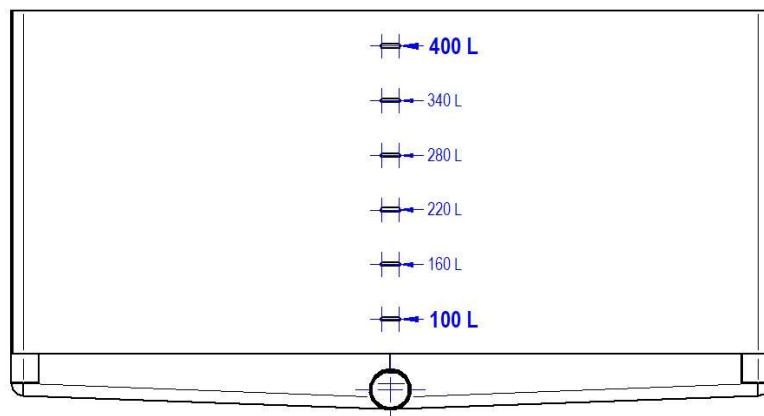
P.KP-200



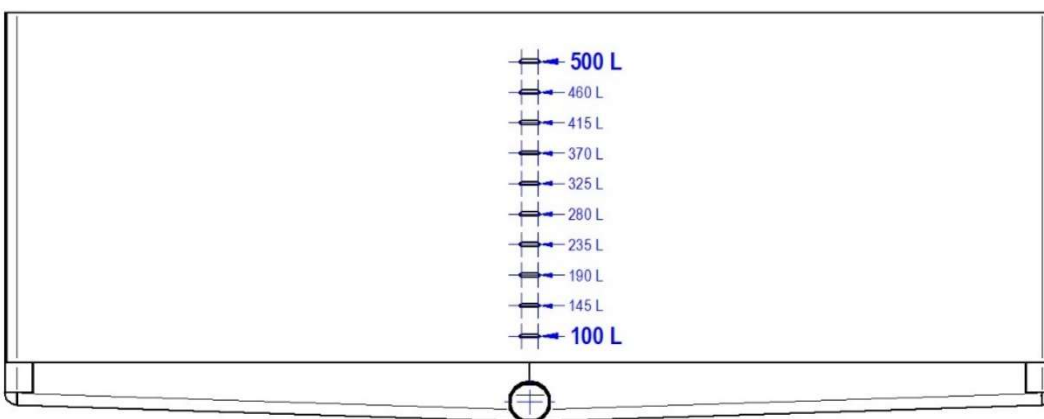
P.KP-300



P.KP-400



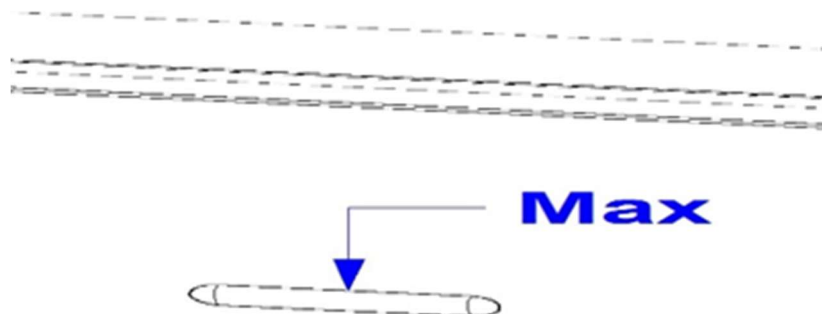
P.KP-500



8. Operation

Switching on, operating, turning off the equipment

It is necessary to turn on the main switch located outside the boiling pan. Open the filling valve (tap on the top of the boiling pan) and fill the cooking tank with water.



The main rotary knob is used to turn the equipment on, regulate and turn it off.

Turning the control knob in the **plus** direction or LARGE STEAM ICON direction will increase the volume of steam released, which means **increasing** the power. Turning the knob in the **minus** direction or SMALL STEAM ICON direction will **decrease** the volume of steam released, which means decreasing the power.

Improper handling is dangerous. The manufacturer is not responsible for material damage caused by improper handling (when putting the equipment into operation or during operation). The organization that put the boiling pan into operation must well know the operator with the instructions for use and instruct him!!!

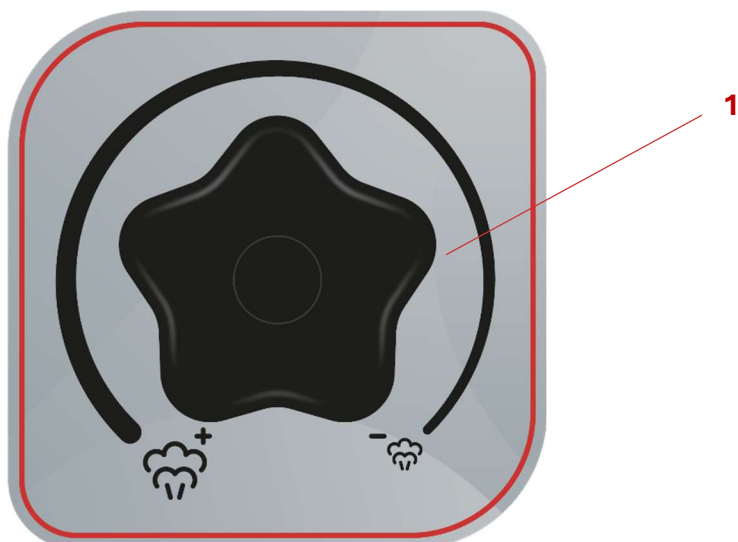
When the boiling pan is in operation, we recommend opening the top cover carefully to prevent possible injuries and scalding from hot steam.

Before using the boiling pan for the first time, clean it (lukewarm water + neutral detergent) and wipe it dry. It is forbidden to use the equipment without supervision! **If a defect or malfunction is detected, the equipment must be immediately taken out of operation, disconnected from the power supply and a service technician must be called.**

Picture: **Control panel of boiling pan Practic:**

| | |
|---|--|
| A photograph of the control panel of the boiling pan. It features a large, black, five-pointed star-shaped rotary knob. To the left of the knob is a plus sign (+) and a small steam icon. To the right is a minus sign (-) and a smaller steam icon. | <p>1. Rotary knob</p> <p>Controlled heating:</p> <ul style="list-style-type: none">- Turning the control knob in the plus direction or the large steam icon will increase the volume of steam released, which means increased power.- Turning the knob towards the minus icon or the small steam icon will reduce the volume of steam released, which means a reduction in power. |
|---|--|

Picture: **Control panel of steam boiling pan Practic:**



Turning off the equipment - putting the boiling pan to rest

This state must be observed whenever the boiling pan is not expected to be in operation, or whenever the operator leaves the kitchen for a long time:

Turn the main rotary knob to the maximum position in the minus direction - the off position



- close the main steam supply
- drain the duplicator through the condensation pipe (necessary to convert if the outside air temperature drops below 0°C)

9. Maintenance and cleaning of the equipment

WARNING!

Before cleaning and maintenance, it is necessary to turn off the boiling pan from the electrical network. The equipment must not be cleaned with water spray!!!

After the end of daily operation, the boiling pan must be thoroughly washed with lukewarm water with neutral detergent and wiped dry. It is necessary to ensure that the parts being cleaned (inside the duplicator) are cooled down. Do not use washing powders or cleaning detergents that can damage these parts on stainless steel parts. Avoid detergents containing a high concentration of chlorine, which can cause corrosion of stainless steel material (top plate, cooking tank and lid). Therefore, before using such a product, you should carefully read its composition and instructions for use. We recommend washing the duplicator with ordinary detergents. Sandpaper and wire brushes must not be used for cleaning. For larger dirt, a synthetic sponge should be used. **Stainless steel can also rust due to the ingress of metal impurities through the water supply, chlorine levels in the service water exceeding 2 mg/l, due to a higher salt concentration, pH outside the range of 7.2-7.6, or due to contact with other materials (e.g. copper) or due to the incorrect choice of detergent.**

IN CASE OF FAILURE TO COMPLY WITH THE ABOVE CONDITIONS, THE CUSTOMER WILL LOSE THE RIGHT TO WARRANTY SERVICE.

Regular inspection by a service organization is recommended!

After the first three months of operation and then during regular annual inspections, it is necessary to check the tightness of the water distribution, the fastening of the wires. Approximately every month, it is necessary to check the operation of the safety valve. The reliable locking of the lid in the upper position can be adjusted by tightening the cover nuts on the lid hinge.

The service life of the heating elements (mounted in a double jacket) will also be greatly affected by the quality of the water in which they are placed. They must be regularly cleaned by descaling so that the layer of limescale does not exceed 1 mm in thickness.

Depending on the hardness of the water in the given place of operation, it is necessary to check and possibly clean the water level sensor probes of the duplicator from limescale at least twice a year.

For the treatment of GASTRO-HAAL equipment, the manufacturer recommends using TIEFFE brand cleaning agents, which are specially tested, proven and suitable by the manufacturer.

10. Important instructions

1. During shipment, the boiling pan is mounted on a transport pallet and transported by a forklift. When carrying it, it is possible to grab the boiling pan by the lower frame. It is also allowed to insert the transport trolley between the legs.
2. Installation of the boiling pan and initial commissioning may only be carried out by an authorized organization or worker who has signed a service contract for warranty and post-warranty work with the manufacturer
3. The boiling pan may only be operated by an adult over 18 years of age, trained, and demonstrably familiar with the boiling pan operation and maintenance instructions. The operator must comply with applicable hygiene and safety regulations throughout the entire work period.
4. The operator must be instructed in accordance with the regulation.
5. If the described elements (labels) on the equipment are lost, destroyed, or illegible, the marking must be restored to its original condition.

We declare that the product complies with the safety regulations when the instructions given in this manual are followed and when used accordingly.

CONDITIONS FOR PROPER OPERATION OF STEAM BOILING PANS FROM THE PRACTIC PRODUCT LINE:

1. Properties of steam as a heating medium:
 - free of water and gases
 - pressure min. 0.2 kPa – max. 0.5 kPa
 - the amount of steam depends on the type of boiling pan
2. Condensate drainage:
 - correct pipe diameter
 - Immediate drainage of condensate by gravity must be ensured.

If the above conditions are not met, the customer loses the warranty! If the steam boiling pan makes a banging, rattling sound during operation, immediately shut down the equipment and call the service.
Sudden filling of a heated boiling pan with cold water is prohibited!

WARNING!

The main shut-off valve must be located within easy reach of the operator. Each boiling pan must have a separate main shut-off valve.

11. Boiling pan location

- In terms of fire safety requirements, it is necessary to respect EN when placing, installing and using
- the boiling pan must be placed on a solid, hard and non-flammable floor, preferably concrete, ceramic tiles, etc..
- the space under the boiling pan must be kept clean, no flammable or other objects may be placed there
- the location of the boiling pan at the workplace should be decided by the designer and the project approved
- when placing the boiling pan in the entire work line, it is recommended to place the boiling pan as the last equipment on the right and leave space on the right side of the boiling pan for tilting the side wall (approx. 300 mm), for easier access for repairs and connecting the boiling pan to energy networks (steam)
- Shut-off valves must be placed before the energy branches to allow the boiling pan to be taken out of operation for repairs.

WARNING!

For safety reasons, the boiling pan can only be stored up to the lowest temperature of +1°C.

12. Attachments

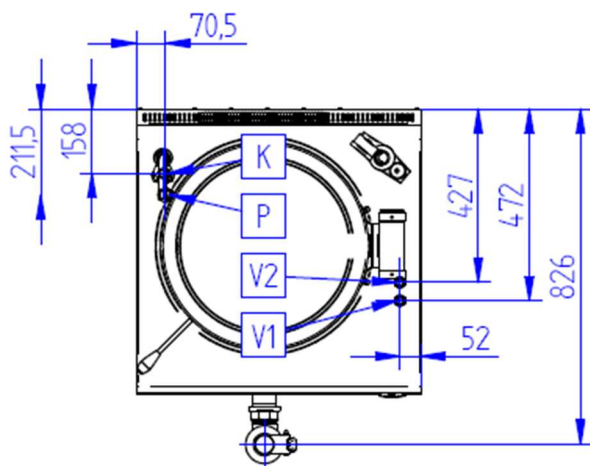
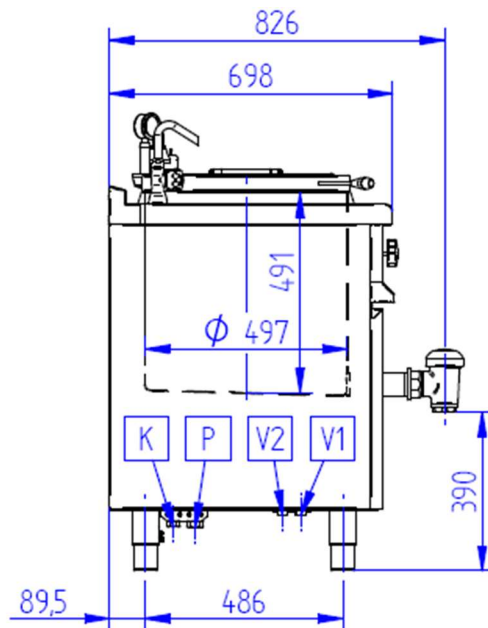
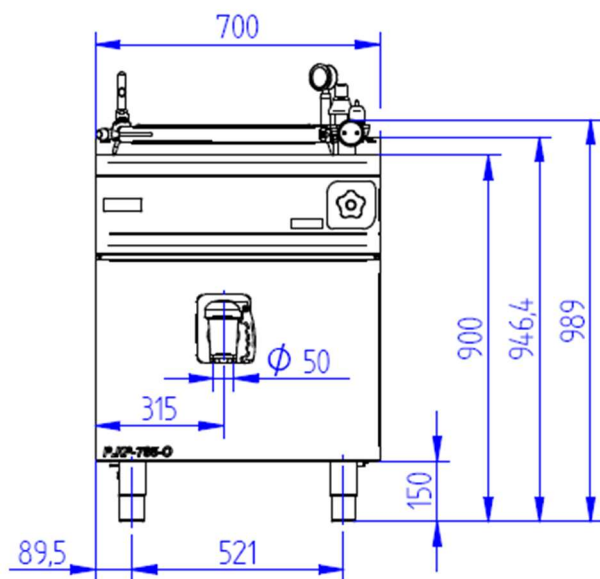
The completeness of the delivery consists of the equipment itself, User manual, Declaration of conformity, Warranty certificate, Reclamation protocol and Risk analysis.

WARNING

When making a complaint, inform the installation company about the name, type, serial number, year of production and date of installation.

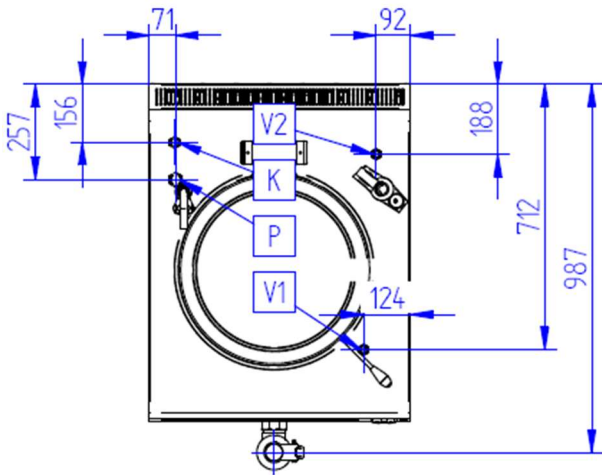
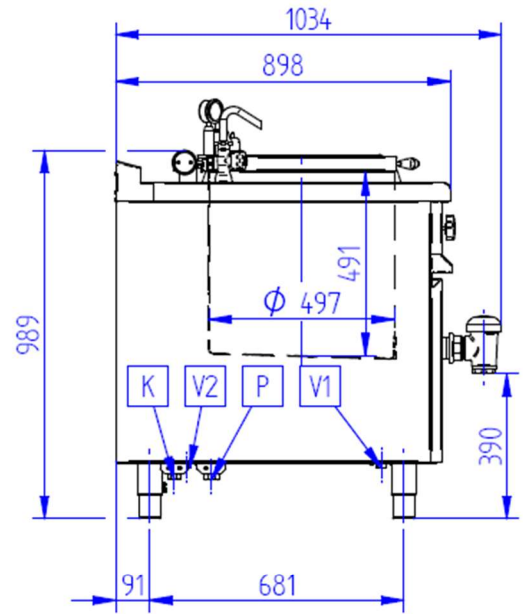
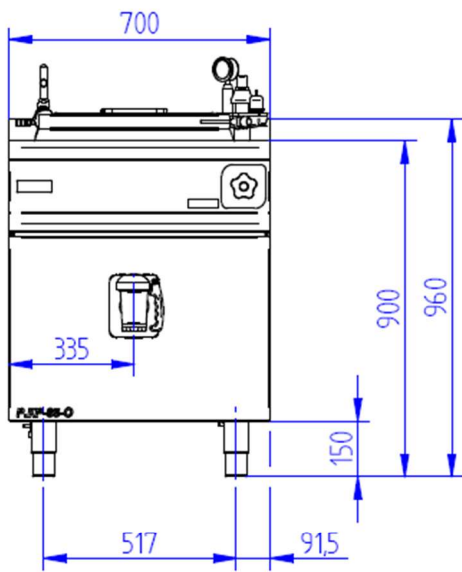
12.1. Connection dimensions

P.KP-785-O



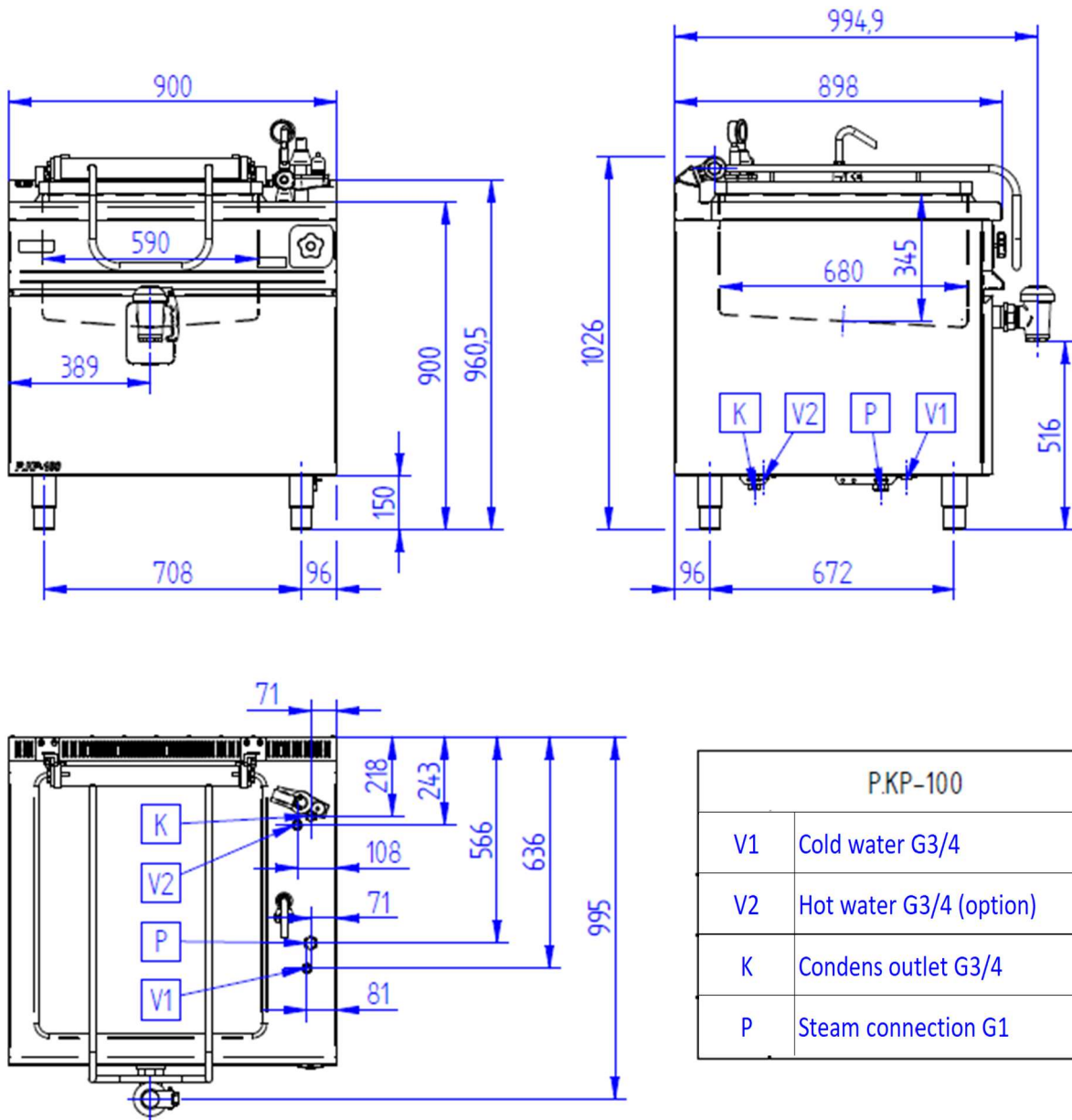
| P.KP-785-O | |
|------------|-------------------------|
| V1 | Cold water G3/4 |
| V2 | Hot water G3/4 (option) |
| K | Condens outlet G3/4 |
| P | Steam connection G1 |

P.KP-85-O



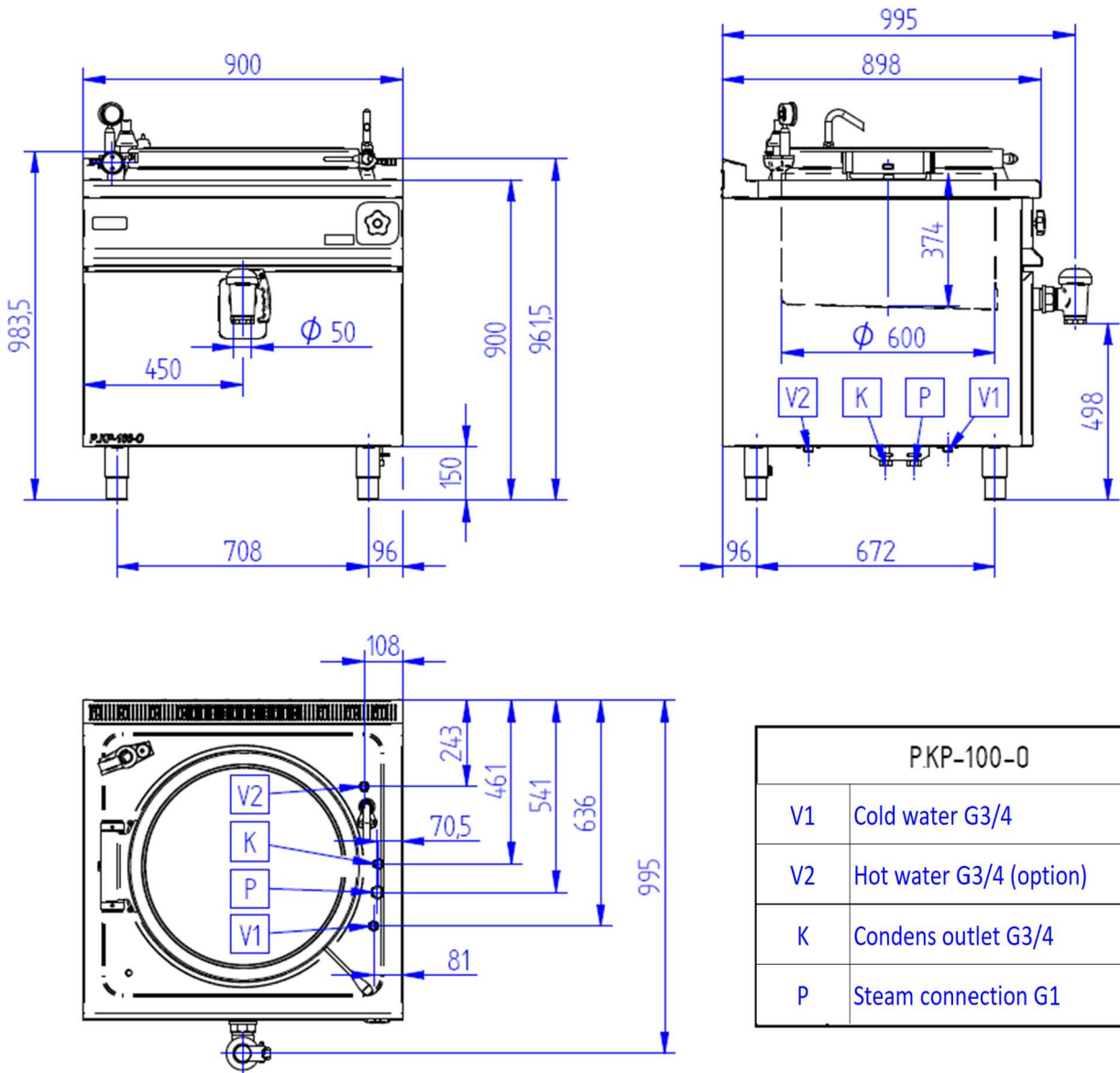
| P.KP-85-0 | |
|-----------|-------------------------|
| V1 | Cold water G3/4 |
| V2 | Hot water G3/4 (option) |
| K | Condens outlet G3/4 |
| P | Steam connection G1 |

P.KP-100



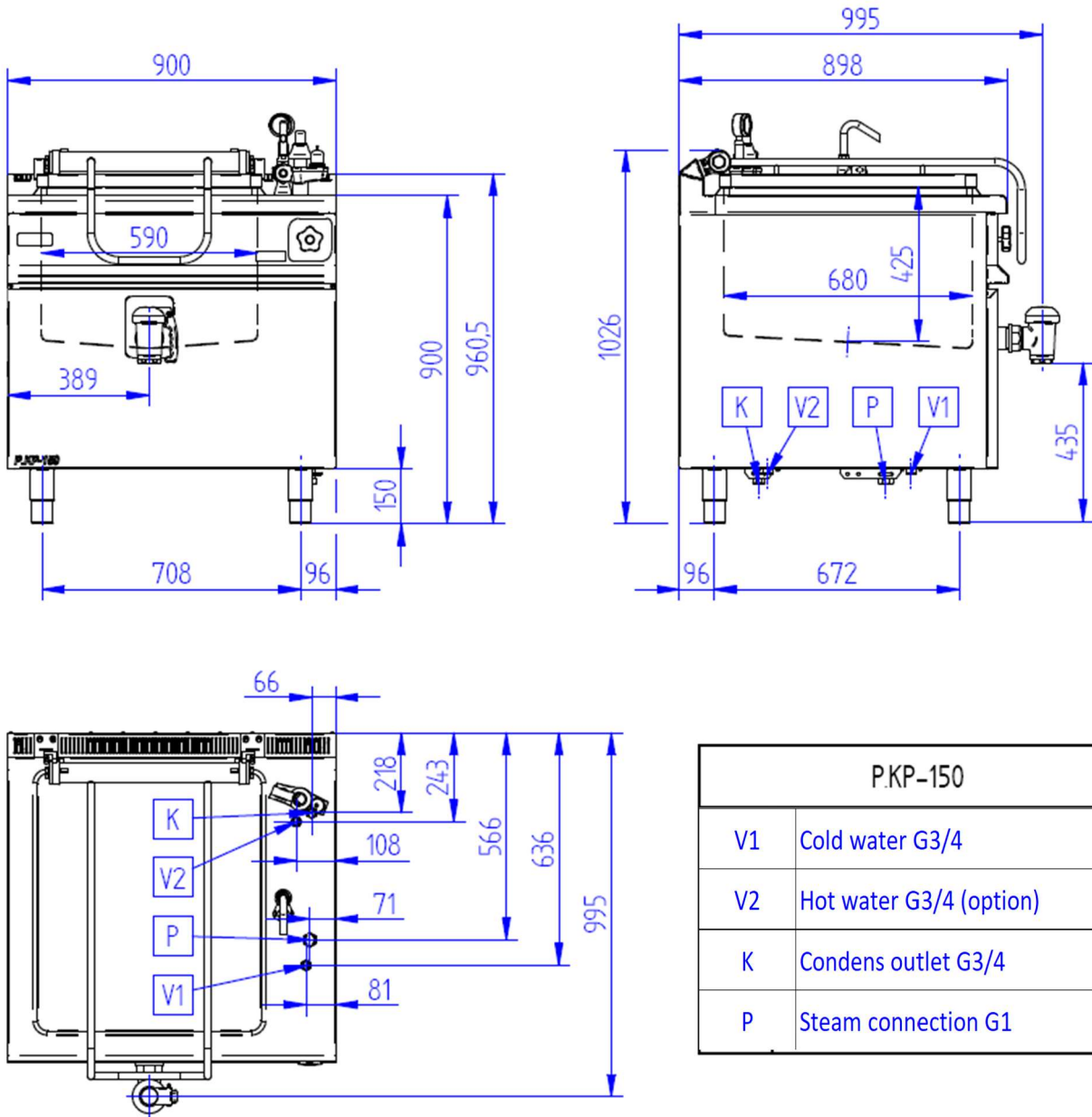
| P.KP-100 | |
|----------|-------------------------|
| V1 | Cold water G3/4 |
| V2 | Hot water G3/4 (option) |
| K | Condens outlet G3/4 |
| P | Steam connection G1 |

P.KP-100-O



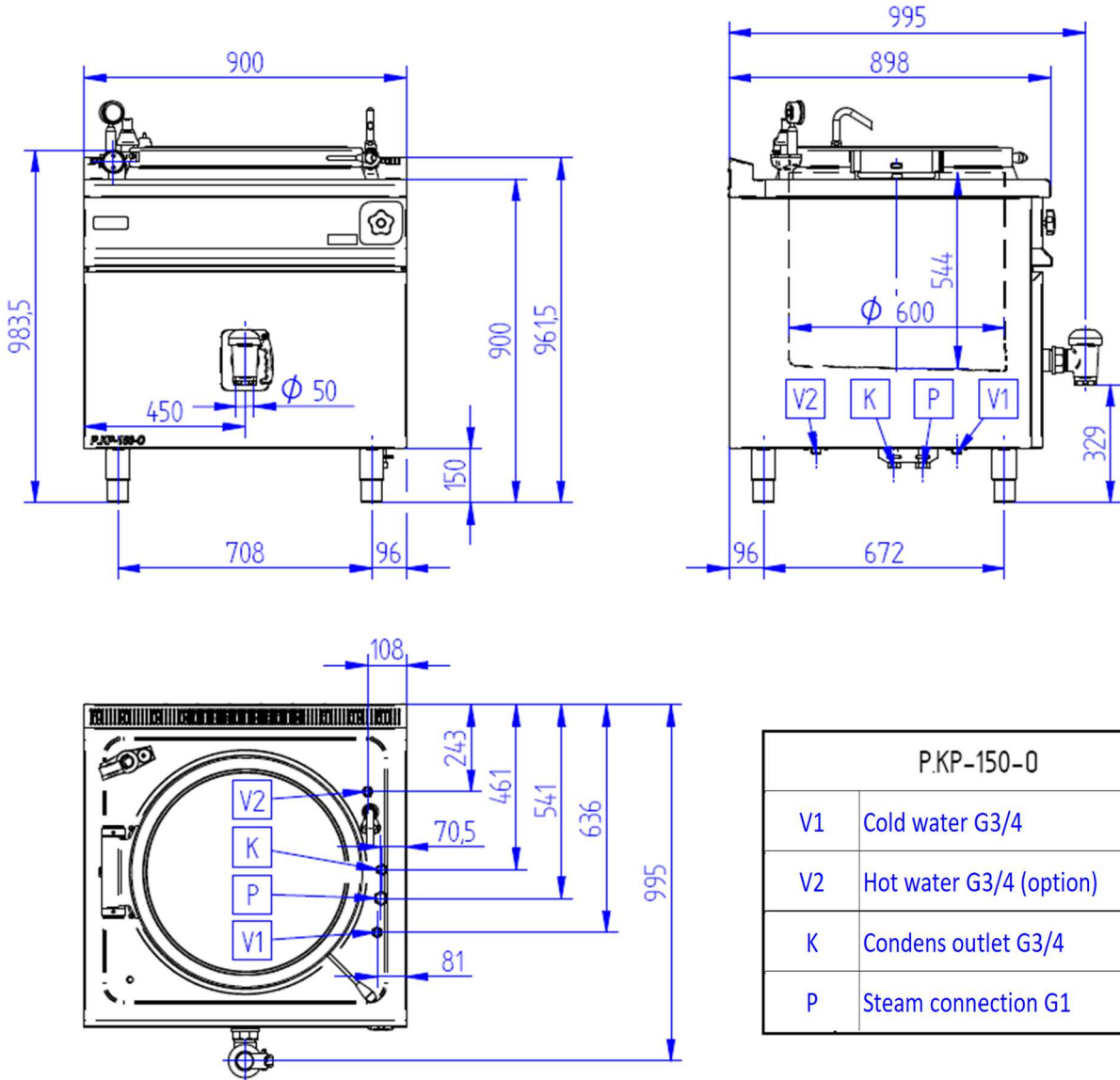
| P.KP-100-O | |
|------------|-------------------------|
| V1 | Cold water G3/4 |
| V2 | Hot water G3/4 (option) |
| K | Condens outlet G3/4 |
| P | Steam connection G1 |

P.KP-150



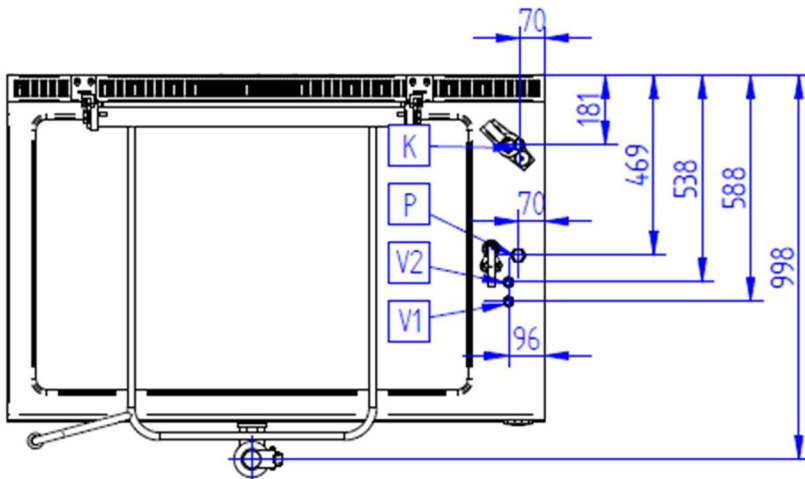
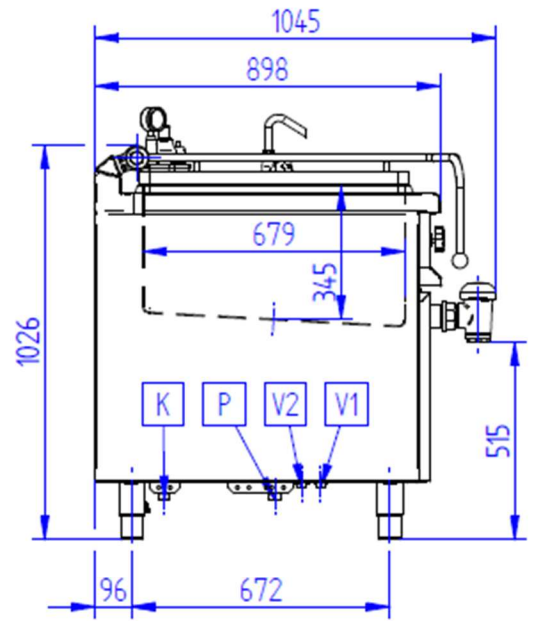
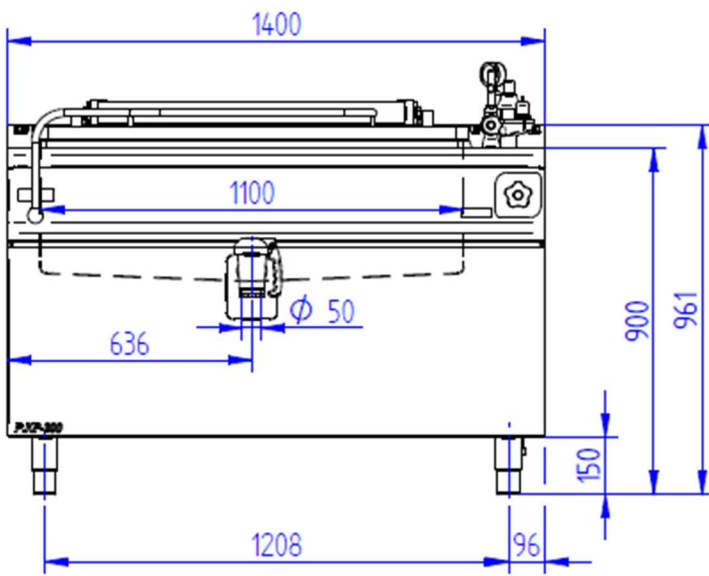
| P.KP-150 | |
|----------|-------------------------|
| V1 | Cold water G3/4 |
| V2 | Hot water G3/4 (option) |
| K | Condens outlet G3/4 |
| P | Steam connection G1 |

P.KP-150-O



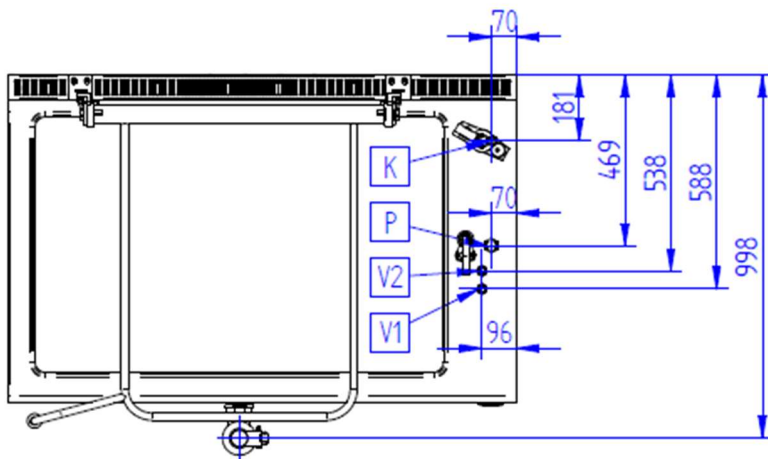
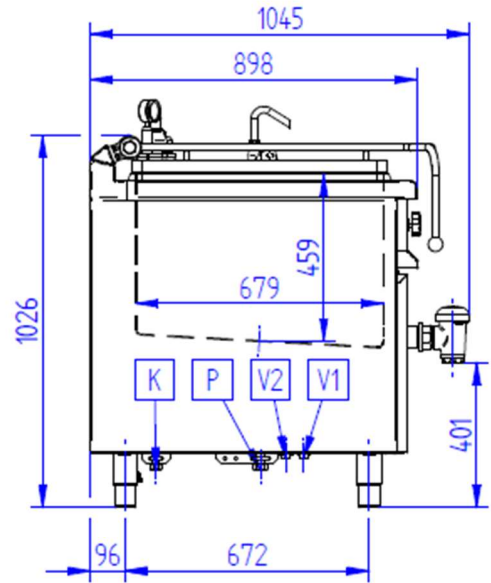
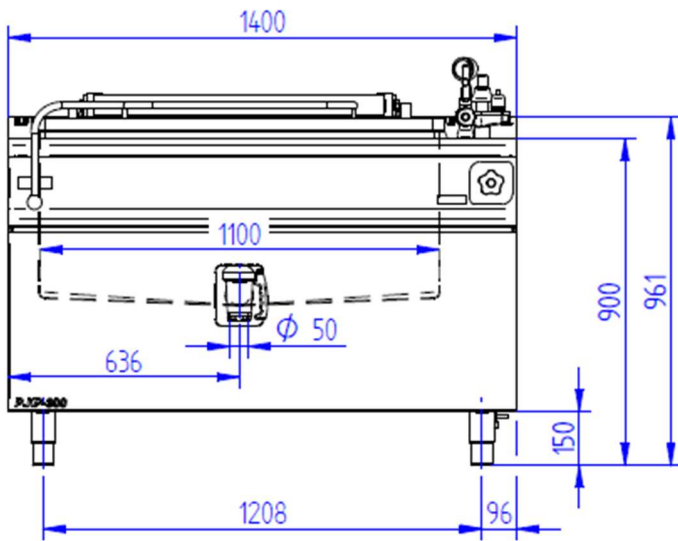
| P.KP-150-O | |
|------------|-------------------------|
| V1 | Cold water G3/4 |
| V2 | Hot water G3/4 (option) |
| K | Condens outlet G3/4 |
| P | Steam connection G1 |

P.KP-200



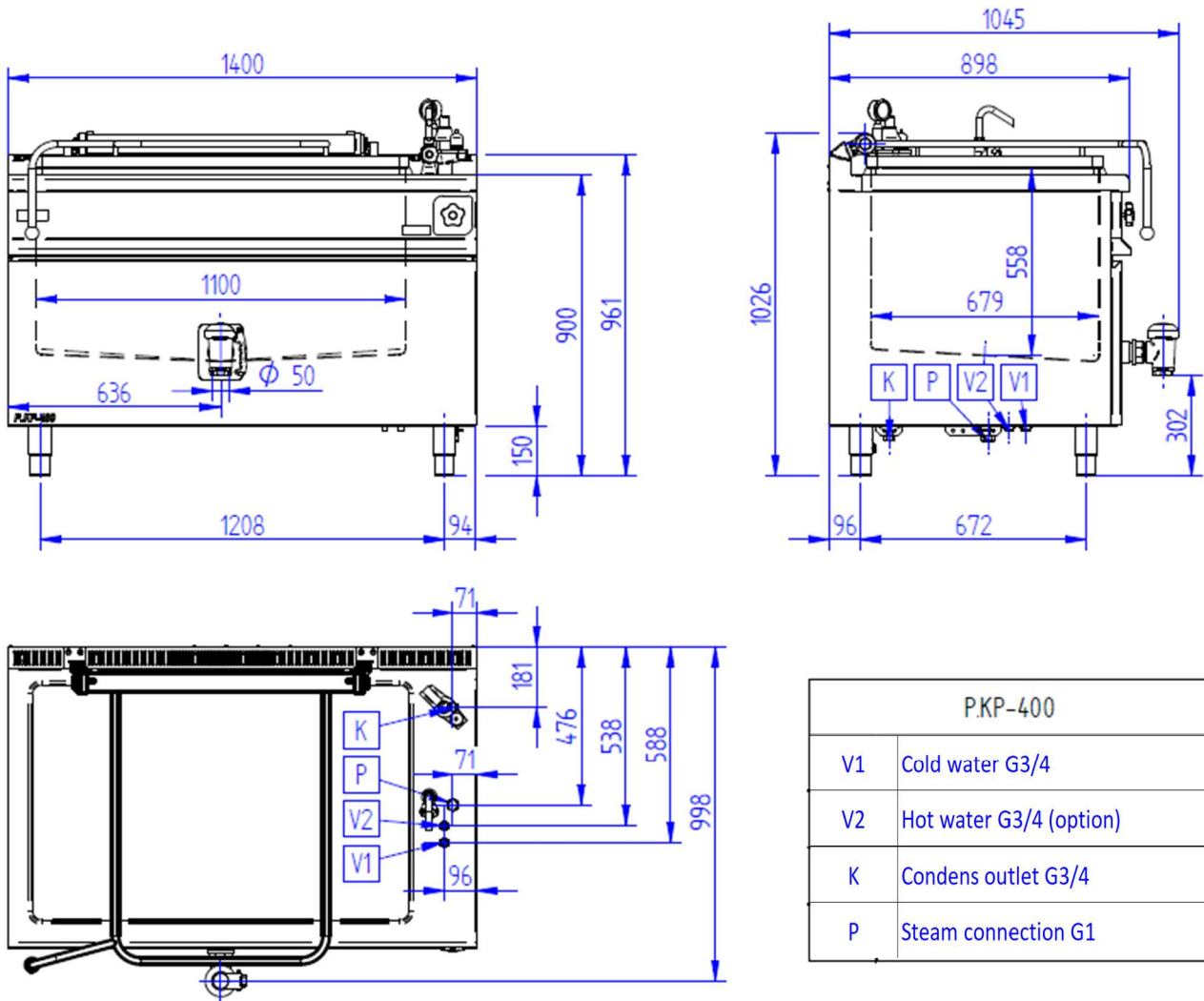
| PKP-200 | |
|---------|-------------------------|
| V1 | Cold water G3/4 |
| V2 | Hot water G3/4 (option) |
| K | Condens outlet G3/4 |
| P | Steam connection G1 |

P.KP-300



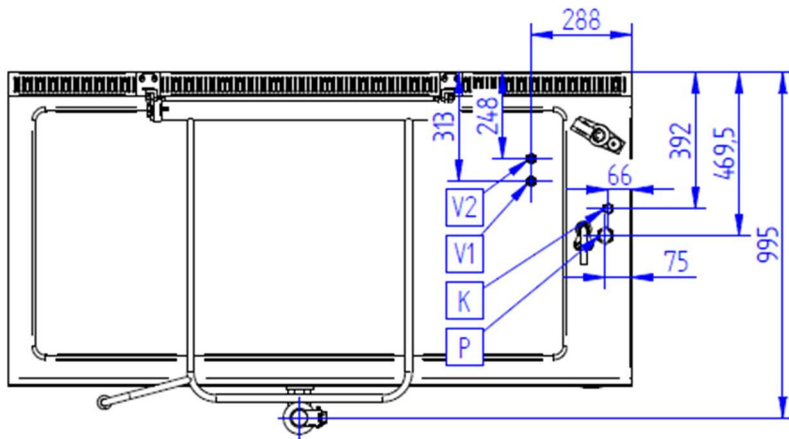
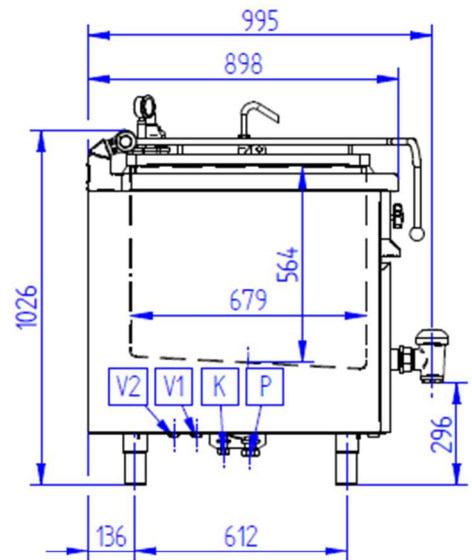
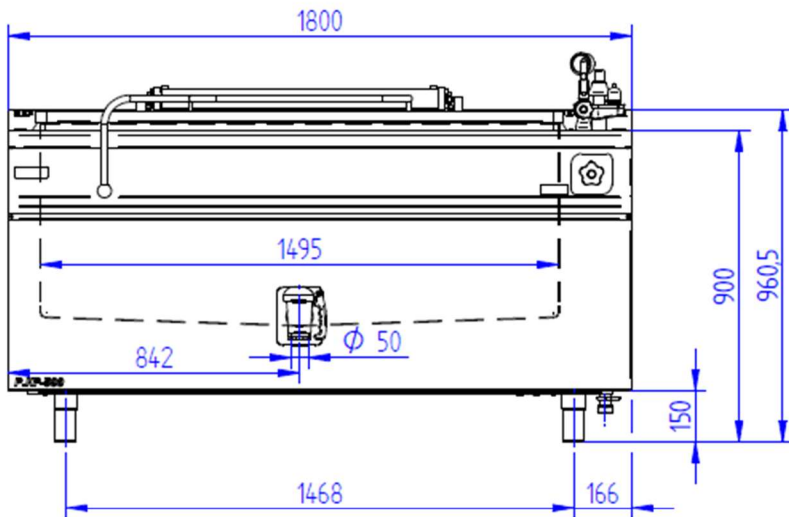
| PKP-300 | |
|---------|-------------------------|
| V1 | Cold water G3/4 |
| V2 | Hot water G3/4 (option) |
| K | Condens outlet G3/4 |
| P | Steam connection G1 |

P.KP-400



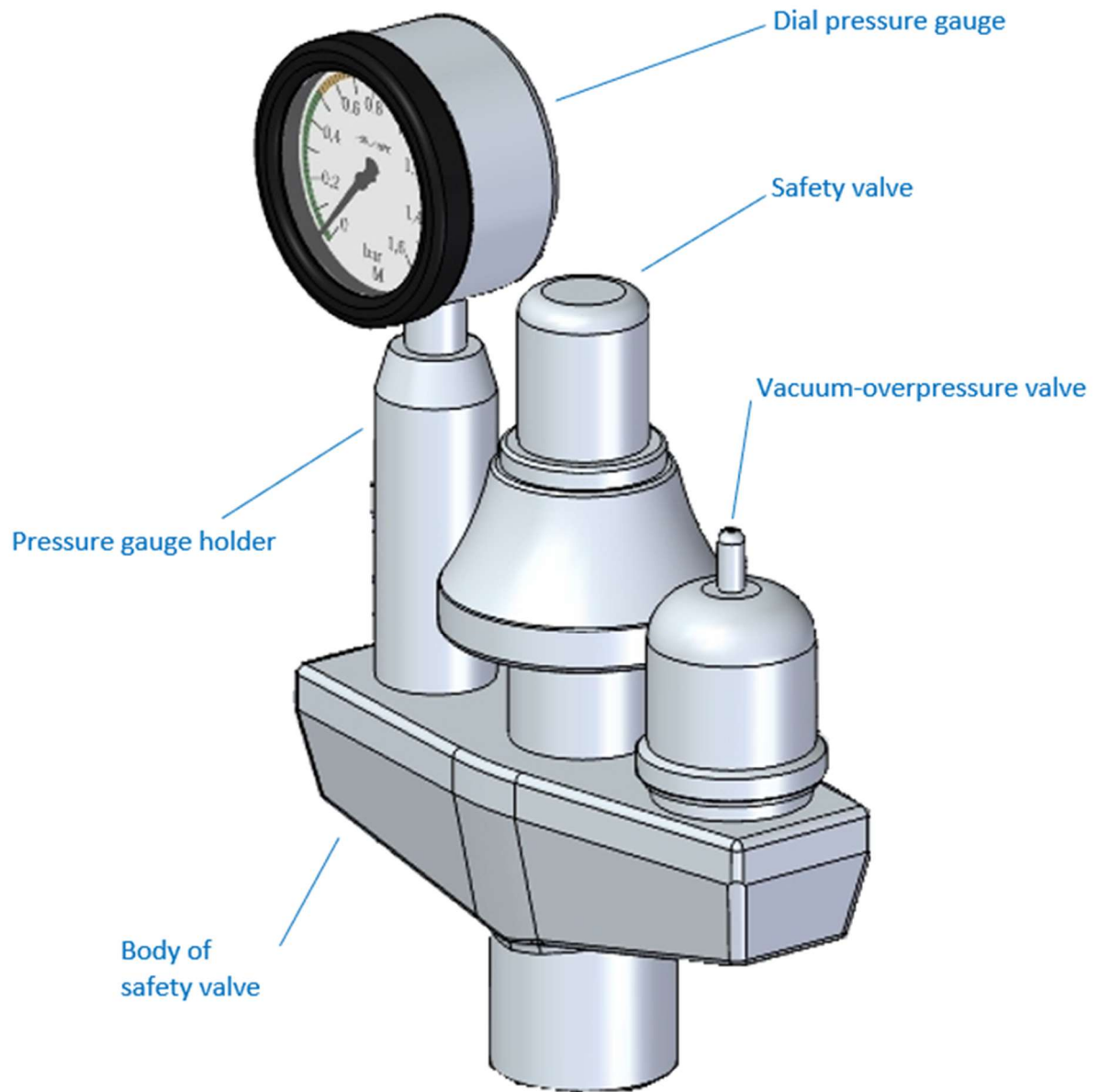
| PKP-400 | |
|---------|-------------------------|
| V1 | Cold water G3/4 |
| V2 | Hot water G3/4 (option) |
| K | Condens outlet G3/4 |
| P | Steam connection G1 |

P.KP-500



| P.KP-500 | |
|----------|-------------------------|
| V1 | Cold water G3/4 |
| V2 | Hot water G3/4 (option) |
| K | Condens outlet G3/4 |
| P | Steam connection G1 |

12.2. Safety valve



13. Instructions for use of the outlet valve

Purpose and installation

The outlet valve is used for discharging the liquid food or liquid intended for producing of food.

Maintenance

It's highly recommended the cleaning and maintenance after each use. Do not use the toxic or harmful detergents.

For proper functionality please follow these instructions:

1. Open and close the valve to confirm, that no more liquid is discharging from outlet valve.
2. Release the lower Allen screw (6), dismantle the metal ring (5) carefully, to not drop out the seal of metal ring (8) – upward take of the insert of outlet valve (2).
3. Clean all parts, it is necessary to grease the insert of outlet valve with food Vaseline.
4. Process of outlet valve assembling is the opposite to the dismantling.

Description:

- 1 – body of outlet valve
- 2 – insert of outlet valve
- 3 – handle of outlet valve
- 4 – winch of handle
- 5 – metal ring
- 6 – Allen screw
- 7 – seal ring of outlet valve
- 8 – seal of metal ring



SUPPLIER:

(add the contact details)

SERVICE TECHNICIAN:

(add the contact details)

MANUFACTURER

GASTRO – HAAL, s.r.o. Povazska 16, 940 67 Nove Zamky, SR +421 35 6 430 115 gastro@gastrohaal.sk
Company ID: 31435076 VAT ID: 2020413659 VAT ID: SK2020413659 www.gastrohaal.sk/en

