



Gastro-Haal

USER MANUAL

for installation and maintenance

ELECTRIC STOVE WITH STAND

Practic 



PRODUCT LINE:

PRACTIC

P.VE-740 A, P.VE-920 A, P.VE-940 A

Issued: 11/2024

CE 1299

Content

1. General information	3
2. Use	3
3. Safety regulations	3
4. Legal regulations	3
5. Technical data	4
6. Description of stove with stand	5
7. Installation	5
8. Operation	6
<i>8.1. Turning on the equipment</i>	<i>6</i>
<i>8.3. Turning off the equipment</i>	<i>7</i>
9. Maintenance and cleaning of the equipment	8
10. Attachments	9
<i>10.1. Connection dimensions</i>	<i>9</i>
<i>10.2. Electric wiring diagram</i>	<i>12</i>

The contact details of the supplier and service provider can be found on page 15.



<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

Electric stove with stand Gastro-Haal from the Practic product line can be used for cooking of food in school canteens, bistros, public catering establishments, etc..

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.

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 of the stove with stand must read the Installation and Maintenance instruction in detail. In case of incorrect use and operation of the stove, the right to warranty repair is lost!!!

The manufacturer provides a warranty for the stove with stand according to the attached "Warranty certificate".

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

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

Warning!

The manufacturer is not responsible for incorrect installation and operation during cooking and baking.

5. Technical data

Line	700	900	900
Type	P.VE-740 A	P.VE-920 A	P.VE-940 A
Product line	Practic	Practic	Practic
Equipment	electric stove with stand	electric stove with stand	electric stove with stand
External dimensions (mm) wxdxh	800x700x900 mm	480x900x900 mm	900x900x900 mm
Electric plates (pcs)	4 round (Ø 220 mm)	2 square (415x293 mm)	4 square (415x293 mm)
Weight (kg)	60 kg	90 kg	125 kg
Heating			
Electric plates input (kW)	4x2,6 kW	2x3 kW	4x3 kW
Input electric oven (kW)	-	-	-
Total input (kW)	10,5 kW	6 kW	12 kW
Nominal voltage (V)	3 N - 400V, 50Hz	3 N - 400V, 50Hz	3 N - 400V, 50Hz
Nominal current (A)	20 A	13,5 A	20 A
Protection			
Index IP	IP 41	IP 41	IP 41
Index IP of control elements	IP 65	IP 65	IP 65
Construction, savings, safety			
Rounded edges without danger corners and protrusions	yes	yes	yes
Adjustable feet	yes	yes	yes

6. Description of stove with stand

Electric stoves with stand Gastro-Haal from product line Practic used for cooking is made of food-safe stainless steel.

Electric stove Gastro-Haal from product line Practic consists of:

P.VE-740 A

- The upper part is equipped with four powerful electric plates 4x2,6 kW, the size of one plate is ϕ 220 mm. They are controlled by a seven-position switch, each separately.
- The lower part can be used as a storage space with doors and shelves, according to the customer's requirements.

P.VE-920 A

- The upper part is equipped with two powerful electric plates 2x3 kW, the size of one plate is 415x293 mm. They are controlled by a four-position switch, each plate separately.
- The lower part can be used as a storage space with doors and shelves, according to the customer's requirements.

P.VE-940 A

- The upper part is equipped with four powerful electric plates 4x3 kW, the size of one plate is 415x293 mm. They are controlled by a four-position switch, each plate separately.
- The lower part can be used as a storage space with doors and shelves, according to customer's requirements.

7. Installation

Connection, assembly and repairs on the equipment may only be carried out by an organization or person authorized by the manufacturer for the above work!

FIRE PROTECTION MUST BE GUARANTEED! The stove may only be operated in a room that must be perfectly ventilated or must have an exhaust system installed.

The equipment must not be placed near a wall, work or kitchen furniture, decorative finishes, etc. These materials must be made of non-combustible material or must be covered with suitable non-combustible thermal insulation material above the level of the hob.

The Gastro-Haal electric stove from the Practic product line is mounted on a fixed, revised electrical wiring.

ATTENTION: before exposing the protective covers of the terminals, the supply cables must be disconnected! The connection must be carried in accordance with the valid EN and STN standards.

The following instructions must be observed during installation:

- The stove is set to a horizontal position.
- The protective foil from the sheets is removed.
- The mains voltage must match the voltage indicated on the label.
- A main switch must be installed between the appliance and the mains, which must be near the appliance. The switch is not supplied by the manufacturer.
- **The appliance must be earthed!** There is an earthing cable eye on the equipment frame, which must be connected to the connecting earthing system.
- The connection must be made in accordance with standards and local regulations according to the electrical wiring diagram.

ATTENTION: The equipment must be connected to a electrical network via a switch with a minimum contact distance of 3 mm and the switch must be located near the equipment! The switch is not supplied by the manufacturer.

In the case of an **electric stove**, the main connection terminal block can be accessed after removing the front cover panel. The fixing screws are located on the bottom of the panel.

If the equipment is placed next to other electrical equipment, it must be ensured that they do not interfere with each other. Each electric equipment must have its own power supply.

8. Operation

Improper handling is dangerous. The manufacturer is not liable for material damage resulting from improper handling (when putting the device into operation or during operation). The operator must be familiarized with the instructions for use and instructed. After each use, the cooker must be cleaned with a damp cloth (lukewarm water + neutral detergent) and wiped dry.


It is forbidden to use the device without supervision! Used grease and oils may ignite during operation. IN case of faulty operation or a malfunction, the equipment must be immediately taken out of operation and disconnected from the power supply. It is necessary to call a service technician.

WARNING!

Do not turn on the appliance if there are no pot or containers on the heating plates. This reduces the service life of the electric plates - they may burst. Using suitable containers (pots with a flat bottom) will increase the efficiency of the plates.

8.1. Turning on the equipment

Electric plate starts the heating by turning of **rotary knob**  to the desired position, when the indicator

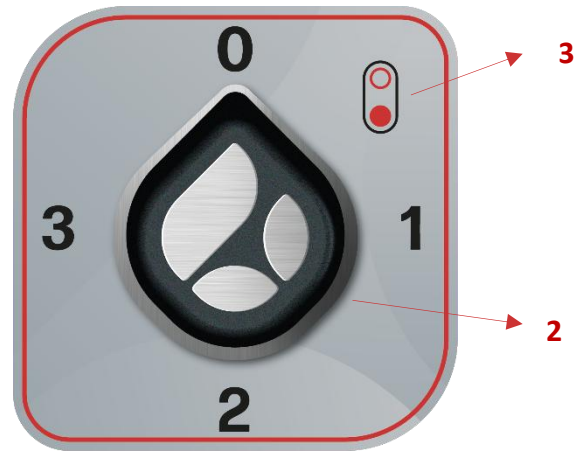
light comes on , indicated the **heating process**. The knob can be turned in both directions. By turning the knob to one of the numbers on the label, the electric plate will have the corresponding power input.

Picture: Control panel of electric stove with stand Practic:


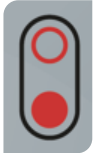

Electric stoves line 700
6 levels of heating power



Electric stoves line 900
3 levels of heating power



Control panel consists of:

	<p>Rotary knob</p> <p>1. Rotary knob for setting the heating power - from 1 to 6 (Line 700)</p> <p>2. Rotary knob for setting the heating power - from 1 to 3 (Line 900)</p>
	<p>3. Plate position</p> <p>- icon shows the back or front heating plate position</p>
	<p>4. Control of heating process</p> <p>- plate on/off</p>

WARNING!

Do not pour cold water or place a cold pot on a hot plate, as the large temperature difference may cause the plate to crack. The cold pot should be placed on the plate first and then the heating should be turned on.

8.3. Turning off the equipment



After baking, **turn off the stove** by rotary knob to position, "0,, . After the end of daily operation (if the equipment will be out of operation for a longer period), in case of faulty operation or in case of malfunctions, the equipment must be disconnected from the mains using the main switch.

9. Maintenance and cleaning of the equipment

WARNING!

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

Any intervention in the device structure IS FORBIDDEN!!!

After daily use, the equipment must be thoroughly washed with lukewarm water and neutral detergent and wiped dry. Do not use cleaning powders or detergents that can scratch the stainless steel parts. This could cause corrosion. For this reason, metal objects should not come into contact with the stainless steel parts. Sandpaper should not be used for cleaning. For larger dirt, a synthetic sponge or pumice stone should be used. Furthermore, abrasive detergents or chlorine-based detergents should not be used for cleaning.

Under the electric plates can be found a pull-out drawer that serves to catch dirt that fallen between the plates. This drawer must be cleaned regularly, as large amounts of oil, grease, etc., which are flammable substances, can accumulate there and to prevent ignition.

We recommend that cast iron plates be cleaned while they are still warm using a scraper. They should be oiled to protect against corrosion.

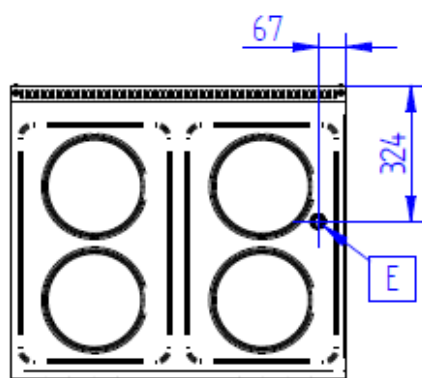
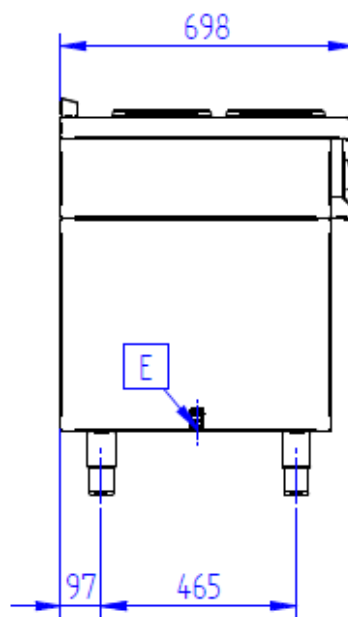
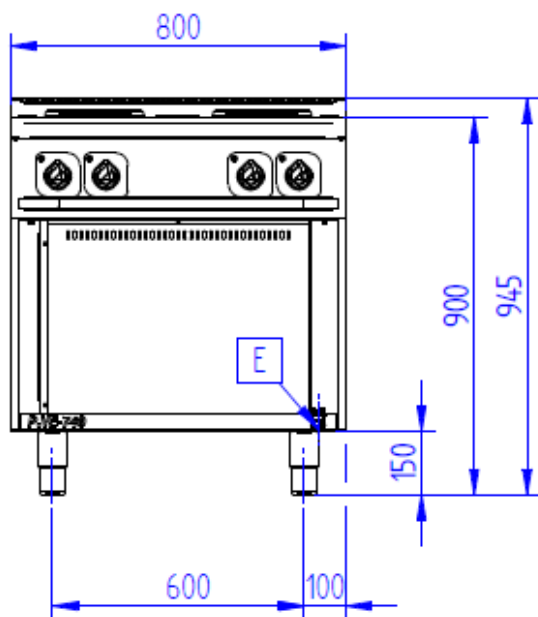
Regular inspection by a service organization is recommended!

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. Attachments

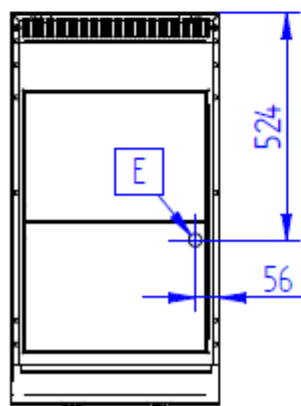
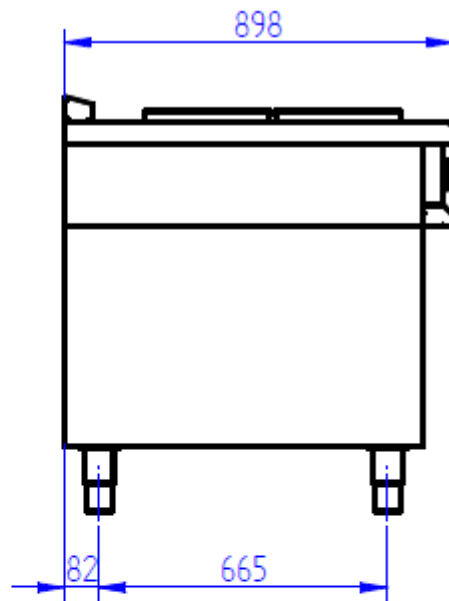
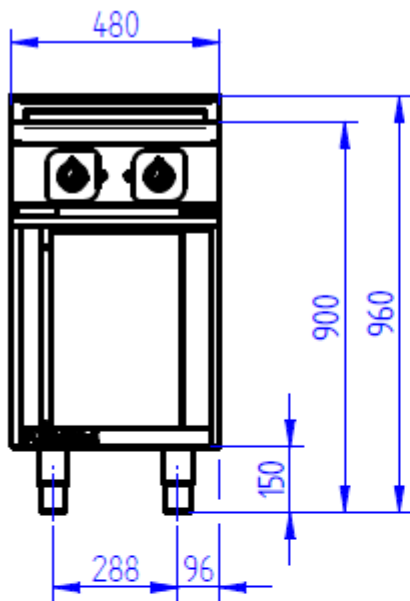
10.1. Connection dimensions

P.VE-740 A



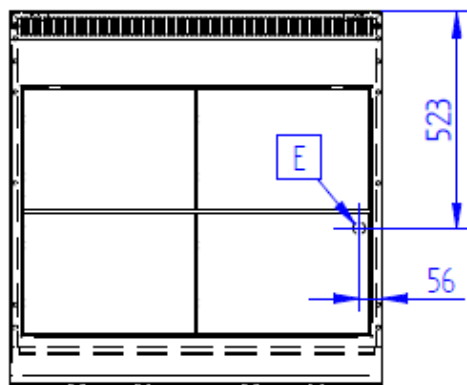
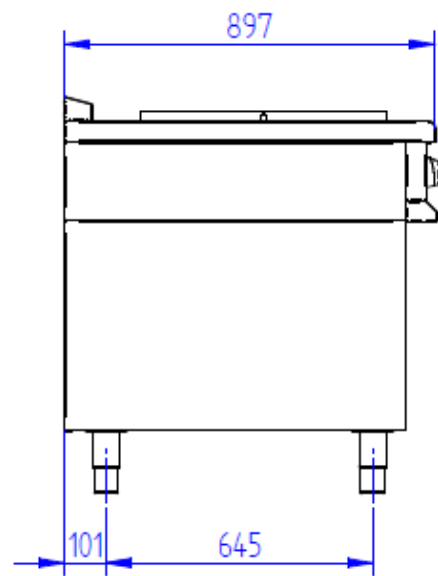
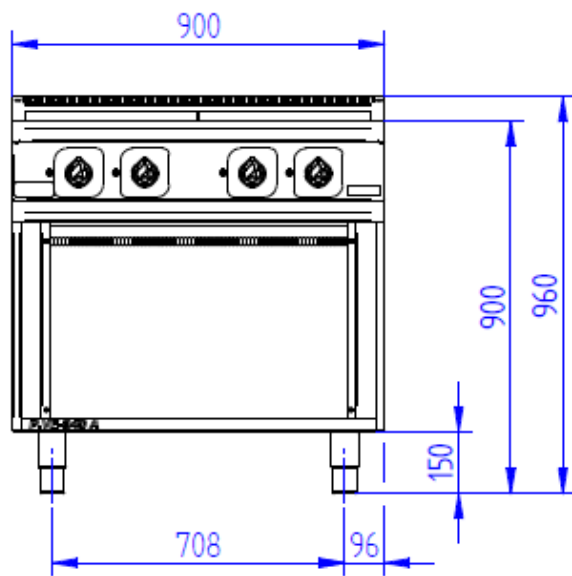
P.VE-740	
E	Electric connection

P.VE-920 A



P.VE-920	
E	Electric connection

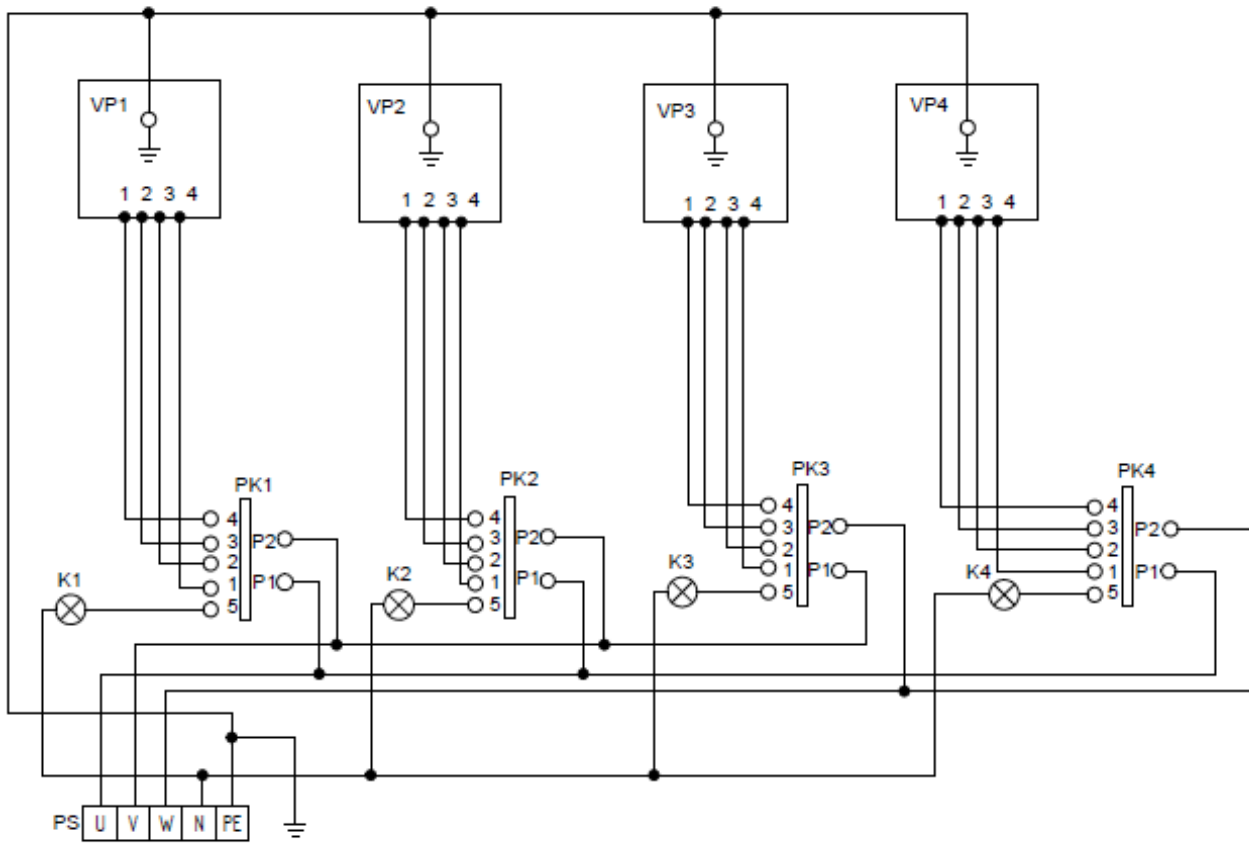
P.VE-940 A



P.VE-940	
E	Electric connection

10.2. Electric wiring diagram

P.VE-740 A



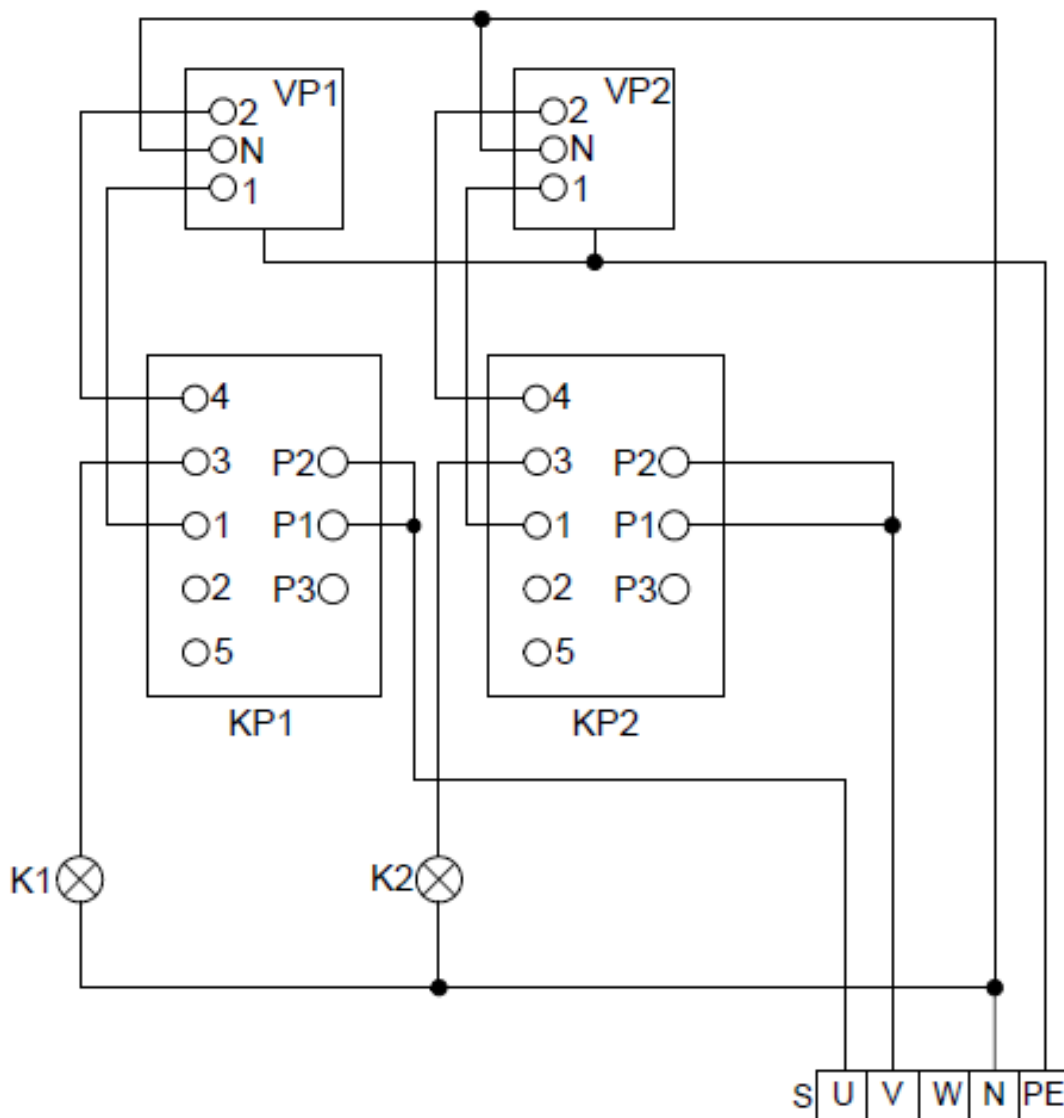
Legend:

PS – porcelain terminal board 400 V

K1, K2, K3, K4 – Lights 230 V (plates under voltage)

VP1, VP2, VP3, VP4 – heating plates 2600 W/400 V

PK1, PK2, PK3, PK4 – rotary knob 0-6 400 V



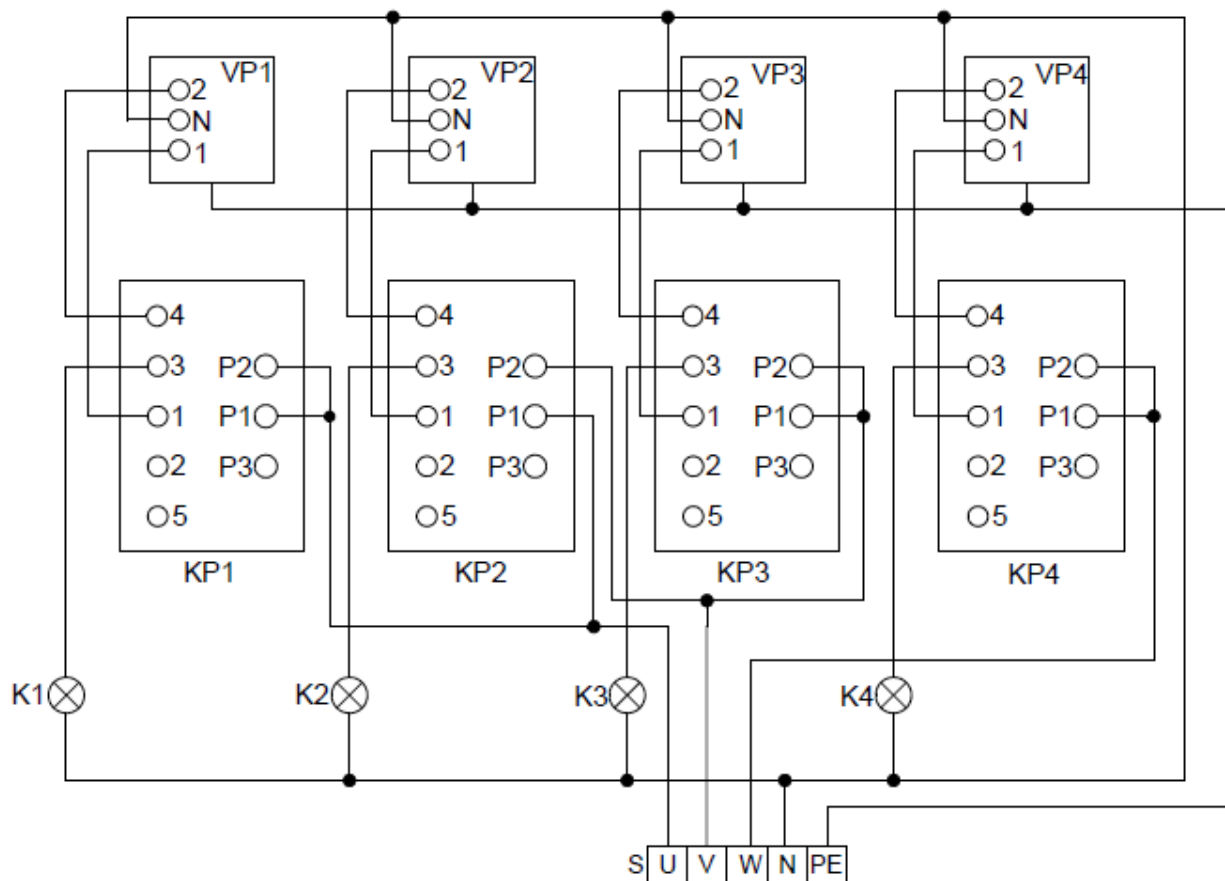
Legend:

S – terminal board 400 V

K1, K2 – lights 230 V

VP1, VP2 – heating plates 230 V – 3000 W

KP1, KP2 – rotary knob 0-1-2-3 400 V



Legend:

S – terminal board 400 V

K1, K2, K3, K4 – lights 230 V

KP1, KP2, KP3, KP4 – rotary knob 0-1-2-3 400 V

VP1, VP2, VP3, VP4 – heating plate 230 V – 3000 W

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

