

**G-1KB 1K680**



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**Read this instruction manual before using and keep it available at all times!**

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

## 1 Safety

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This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

### 1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



**DANGER!**

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



### **WARNING!**

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



### **CAUTION!**

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

### **IMPORTANT!**

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

### **NOTE!**

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

## 1.2 Safety instructions

### Safety During Operation of Stock-Pot Stoves

- Do not use a gas-supplied appliance in the event of a malfunction or damage or in the case of a suspected malfunction or damage. In case of malfunction, disconnect the appliance from gas supply (close the gas shut-off valve) and notify the technical service company immediately.

#### **WARNING! Fire hazard!**

**Do not use open flame for checking tightness of gas installation!**

- Regularly conduct tightness checks using suds (a spray for detecting leakages).

#### **WARNING!**

**Suffocation and explosion hazard due to leaking gas!**

- When you sense gas odour, observe the following rules:
  - immediately close the gas controller and the main gas valve;
  - do not light up any open flame, quench flames;

- do not smoke;
- do not operate any electric appliances in the vicinity of a gas-supplied appliance;
- if you are not able to precisely locate the source of gas leakage, notify the fire service or gas supply company immediately.

## Flammable Materials

- Never use the appliance near flammable or easily combustible materials (e.g.: petrol, spirit, alcohol). High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- Use the appliance only with materials designed to this end and with correct temperature settings. Materials, food products and left-overs of food products remaining in the appliance may catch fire.
- To avoid fire hazard, clean the appliance regularly.
- Never leave the appliance unattended, especially when cooking with fats or oils as they may cause fire.
- Close the gas shut-off valve should the fire emerge. Never put the flame out with water; to suppress fire, use a lid or a fire-blanket. Following extinction of fire, ensure sufficient fresh air inflow.

## Safety

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### Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

### Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

### Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

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### Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

## 1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Preparing and heating-up foods with the use of suitable cookware.

**The appliance may be used outdoors only.**

## 1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- usage in closed rooms
- heating of rooms.



## 2 General information

### 2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

### 2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

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### 2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

### 3 Transport, Packaging and Storage

#### 3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

#### 3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

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When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

#### 3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

- before storing disconnect the appliance from the gas cylinder.

## 4 Technical Data

### 4.1 Technical Specifications

<b>Name:</b>	<b>Stock-pot stove G-1KB 1K680</b>
Art. No.:	<b>1054513</b>
Material:	CNS 18/10, cast
Load-bearing capacity, max. in kg:	50
Hob diameter, min.–max. in mm:	230 - 450
Tube length, in m:	1,5
Power supply:	6.8 kW
Dimensions (W x D x H), in mm:	400 x 445 x 400
Weight, in kg:	15,3

We reserve the right to implement technical modifications.

### Version / Characteristics

- Supply type: gas
- Gas type: liquid gas
- Gas burner: powerful burner
- Ignition type: piezoelectric ignition
- Ignition protection
- The hob size may be changed with the optionally available small pot ring and wok adapter.
- Rubber feet
- Important Indications:
  - For outdoor use only
  - Gas connection set not included in the delivery
  - Pressure reducer is required, max. 50 mbar

## Gas Pressure Table / Destination Country

Category	Gas Type / Gas Pressure	Destination Country
I2H	G20:20 mbar	AT, BG, CH, CZ, DK, EE, ES, FI, GB, GR, HR, HU, IE, IS, IT, LT, LV, NO, PT, RO, SE, SI, SK, TR
I2E	G20: 20 mbar	DE, LU, PL, RO
I2E+	G20/G25: 20/25 mbar	BE, FR
I2EK	G25.3: 25 mbar	NL
I3+	G30: 28-30 mbar G31: 37 mbar	BE, BG, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SI, SK
I3B/P	G30/G31: 30 mbar	BE, BG, CY, DK, EE, FI, FR, HR, HU, IS, IT, LT, LU, MT, NL, NO, PT, RO, SE, SI, SK, TR
I3B/P	G30/G31: 37 mbar	PL
I3B/P	G30/G31: 50 mbar	AT, CH, DE, SK

Table 1

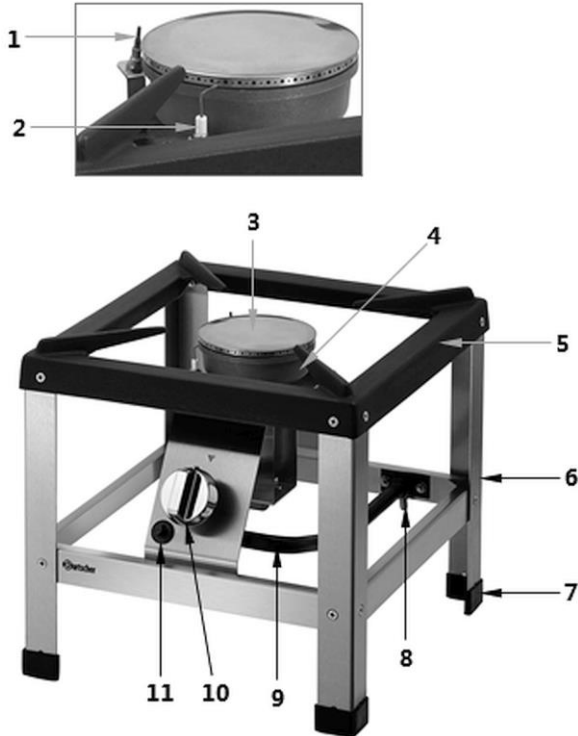
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## Table of Nozzles

Gas Type / Gas Pressure	Burner Nozzle	Power
G20: 20 mbar	2 mm	6,5 kW
G25: 25 mbar	2 mm	6,5 kW
G25.3: 25 mbar	2 mm	5,8 kW
G30: 28-30 mbar / G31: 37 mbar	1,15 mm	5,2 kW
G30 / G31: 30 mbar	1,15 mm	5,2 kW
G30 / G31: 37 mbar	1,15 mm	5,8 kW
G30 / G31: 50 mbar	1,15 mm	6,8 kW

Table 2

## 4.2 List of Components of the Appliance



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Fig. 1

- |                                   |                    |
|-----------------------------------|--------------------|
| 1. Thermal flame control          | 2. Igniter         |
| 3. Burner's lid                   | 4. Burner's cup    |
| 5. Cast-iron grate                | 6. Frame           |
| 7. Feet (4 pcs)                   | 8. Gas connection  |
| 9. Gas supply                     | 10. Gas controller |
| 11. Piezoelectric ignition button |                    |

Auxiliary equipment (not included in the delivery!)



Fig. 2



Fig. 3

### Wok attachment G-1KB 1K680

Material: chrome-nickel steel 18/10

Wok opening diameter: 314 mm

Dimensions: W 400 x D 400 x H 96 mm

Weight: 2.2 kg

Art. No. 105452

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Fig. 4



Fig. 5

### Support ring for small pots G-1KB 1K680

Material: high-alloy steel

Cookware diameter: 175–230 mm

Dimensions: W 395 x D 395 x H 20 mm

Weight: 0.85 kg

Art. No. 105453

### 4.3 Functions of the Appliance

The mobile stock-pot stove with powerful burner provides for many possibilities of using it outdoors. The available optional accessories, such as the support ring for small pots and wok attachment make it possible to use various cookware.

## 5 Installation and operation

### 5.1 Installation



#### **CAUTION!**

**Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.**

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

Observe the provisions of the following requirements and regulations in force:

1. DVGW TRGI (technical regulations for gas installations);
2. TRF (technical regulations for liquid gas);
3. DVGW G 631 (installation of commercial kitchen appliances for combustion of gas fuels).

Moreover the appropriate construction law, trade law, OHS, and VDE regulations must be followed in the place of installation.

### Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



### CAUTION!

#### Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
  - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
  - sufficiently large, and thus enabling usage of the appliance with no problems;
  - easily accessible;
  - well ventilated.
- Position the appliance outdoors or in a large, open, and well-ventilated area.
- Make sure that there are no obstacles nor objects in the installation location, which might be affected by high temperatures of flames (e.g.: tree branches, furniture, curtains or other easily flammable objects).
- Never place the appliance directly next to walls, furniture, or other objects made of flammable materials. Assure a minimum lateral clearance of the appliance of 30 mm.
- If keeping the minimum clearance is not possible, and the appliance must be installed directly next to regular or low walls, pieces of furniture or other flammable objects, it is necessary to install protective materials (e.g., films made of materials resistant to high temperatures), which sustain temperatures of at least 65°C.
- Maintain sufficient lateral clearance for service purposes should maintenance and repair works be required.



## 5.2 Gas Connection

### Important Indications

- Before installing the appliance and connecting it to gas supply, thoroughly check the fixed elements of gas installation, which should meet the provisions of construction law.
- Depending on type of gas, the intersection of gas supply line must be selected according to regulations in force and properly installed.
- The connection may be established as fixed or detachable; if flexible tubes are used, they must be made of stainless steel, pursuant to DIN 3383 Part 1 or 3384.
- Make sure that flexible tubes do not run on or near hot surfaces, are not subject to stress or pressure and do not come into contact with sharp edges or other objects that could damage the tube.
- If threaded connections are used with sealants or sealing materials, they must be tested and approved by DVGW.
- Check if the gas cylinder (if it is included) is correctly set up and secured, and if it is located in a dry place.
- Prior to installation of the appliance, make sure that it is set to gas and pressure available in the installation location (see rating plate on the appliance and Table 1). If factory default settings are not suitable, the appliance must be adapted to another type of gas (section 'Resetting to Other Type of Gas / Required Settings').
- If the pressure in gas tube exceeds or drops below 10% of standard pressure, install gas pressure controller, to provide for gas pressure stability.
- The attested gas shut-off valve must be installed in a easily accessible location between the gas supply installation and the appliance, so that, if needed, gas supply may be interrupted at any time.
- Gas connection stub is found at the back of the appliance.

### Appliance Connection



Fig. 6

1. Connect one end of the included tube with the gas connection stub at the back of the appliance.
2. Connect the other end to the gas cylinder or gas supply connection in the installation location.

3. Perform tightness check of all connection points between the gas source and the appliance. To this end, it is recommended to use suds or spray for detecting leakages or, possibly, foam producing agents, which do not spur corrosion.

#### **WARNING!**

**Do not use open fire to test tightness.**

4. Apply the selected agent with a brush onto connection points (also on the shut-off valve)

#### **NOTE!**

**The connection is tight when there are no bubbles during test.**

### Resetting to Other Type of Gas / Required Settings

- The appliance is approved and by factory default, prepared to operate with the type of gas stated on the rating plate (liquid gas).
- If the default factory settings of the appliance are not consistent with the type of gas available in the installation location, do not connect the appliance to gas supply.
- To set the appliance to the available gas type, it is necessary to exchange nozzles and introduce the required settings.

#### **WARNING!**

**This setting may be introduced by qualified gas installer only, with consideration for technical data, through exchange of burner nozzles, as well as through introduction of the resulting settings.**

1. The proper data pertaining to the required nozzles are provide in the table of nozzles (Tab. 2).

## Installation and operation

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2. Lift and remove the burner's lid, burner's cup and burner's pipe.
3. Undo the burner's nozzle with a suitable wrench.
4. Install the nozzles suitable for a given type of gas.

After switching from liquid gas to natural gas, the bypass nozzle should be undo by one turn.

### **ATTENTION!**

**After resetting or adjusting to another type of gas, make sure you place a suitable sticker on the rating plate, included with the burner's nozzle.**

## 5.3 Operation



### **WARNING!**

#### **Risk of burns by high, rising flames!**

Never lean over the cooking place during ignition.

#### **Risk of burns by hot elements or surfaces!**

Never touch the hot surface of the gas burner during operation and directly afterwards.

Use kitchen towels or protective gloves.

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### **Before the First Use**

1. Before use, clean the appliance, observing instructions in section '**Cleaning**'.
2. Before using the appliance, make sure that its condition is flawless and that it is located in a well ventilated place.
3. Make sure that there are no objects near or under the appliance that may restrict the amount of air necessary for burning.
4. To start the appliance up, perform the following instructions.

### Appliance Start-up

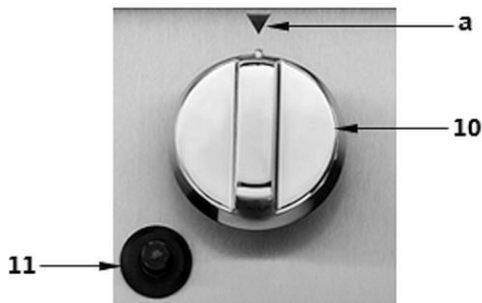


Fig. 7

1. Open the gas shut-off valve at the gas supply tube.
2. Set the gas controller (10) to OFF marking (a).
3. Press the rotary controller (10).

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4. Press and hold the rotary controller (10) and rotate it counter-clockwise.

This way the valve is opened and gas is delivered to the burner via the gas supply tube.

5. Keep the gas controller (10) pressed and at the same time operate the piezoelectric ignition button (11).

A loud clicking sound is heard, and the ignition spark ignites the gas at the burner.

6. When the flame is ignited, keep the gas controller (10) pressed for a few seconds, until the thermal element heats up.
7. Release the rotary controller (10).

Should the flame go out, it will be recorded by ignition protection at the burner and the gas supply will be interrupted.

8. Wait until the gas escapes and repeat the above steps.

### Food Preparation

1. Then set the flame suitable, as per the prepared food. To this end, set the controller (10) to the required position.
2. Place a suitable pot or pan on the cast-iron grate, with the necessary food products in it.

The size of the hob is in the range of 230–450 mm.

Thanks to the optionally available equipment (support ring for small pots, wok attachment), also smaller pots or woks may be used, too.

3. Prepare food on the stock-pot stove; food products may be cooked, fried, baked, stewed, etc.

### Switching the Appliance Off

1. When the cooking process is finished, switch the appliance off.
2. Interrupt gas supply to the burner by closing the shut-off valve.
3. Set the gas controller (10) by rotating it clockwise to OFF marking (a).

## 6 Cleaning and Maintenance

### 6.1 Safety Instructions for Cleaning

- Close the gas supply valve before cleaning.
- Leave the appliance to cool down completely.
- Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed objects may damage the appliance.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.
  
- Never clean the appliance with flammable or explosive liquids. When starting the appliance up, vapours may cause fire or explosion.
- Do not use steel wool, wire brushes nor putty-knives, which may leave particles of iron. These materials may get oxidized and leave the appliance with rust.

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### 6.2 Cleaning

1. Clean the appliance regularly at the end of each working day, and, if necessary, also in the meantime or when the appliance is not to be used for a longer time.
2. Wash the housing of the appliance and cast-iron grate with warm water and a mild cleaning agent. Use soft cloth or sponge.
3. Check burner's openings. If they are clogged, clean them using a steel wool cloth to remove deposits, without damaging the elements of the igniter.
4. Remove the burner's lid.
5. Wash the burner's lid and burner's cup with warm water and a mild cleaning agent.
6. Wipe all the cleaned parts and surfaces with a clean, damp cloth.
7. Finally, thoroughly dry all cleaned parts and surfaces with a soft cloth.

### 6.3 Maintenance

#### ***ATTENTION!***

**Unconditionally observe maintenance intervals!**

**All maintenance and repair works must be performed by an authorized gas specialist only.**

To keep the appliance operational, it must be subject to maintenance **at least twice a year**. The maintenance includes:

- verification of the condition of wear-and-tear elements;
- cleaning of the thermal flame control
- verification of powerful burner's openings for their cleanness
- verification of appliance operation.

We recommend to replace worn elements during maintenance, to avoid further service works and sudden failures of the appliance.

Additionally, we recommend signing an agreement for performance of maintenance works with a trusted and proven service company.

### 7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Burner does not ignite	Loss of pressure in gas supply line.	Check gas supply, check gas supply tubes for tightness.
	Clogged nozzle	Contact the service company.
	Regulator has not been pressed down long enough, thermal element has not had enough time to warm up to generate necessary heat power.	Repeat the ignition process.
Ignition flame does not stay on	Soiled thermal element.	Check the thermal element and clean with a soft wire brush.
	Damaged thermal element	Contact the service company.