



Gastro-Haal

USER MANUAL

for installation and maintenance

BOILING PANS

steam with automatic water refilling



ROUND DUPLICATOR

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

SQUARE DUPLICATOR

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

7/2024

CE 1299

Content

1. General information	3
2. Use	3
3. Safety regulations	3
4. Legal declaration.....	3
5. Technical data.....	5
6. Description of the steam boiling pan	7
7. Assembly	8
8. Service.....	9
9. Maintenance and cleaning of the device	11
10. Important Instructions	12
11. Boiling pan location.....	13
12. Attachments	14
<i>12.1. Connection dimensions</i>	<i>14</i>
<i>12.2. Locking fitting - assembly</i>	<i>22</i>
13. Drain Valve Instruction Manual	23

The contact details of the supplier and service provider can be found on page 24.

1. General information

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

2. Use

A steam boiling pan is a basic unit in large kitchens - restaurants, hospitals, factory and school canteens, in military units. It can also be used in fruit canning, butchery, sausage, etc.

It is used to cook soups, sauces, meat, pasta, dairy dishes without the risk of burning, to stew fish, vegetables, mushrooms, to heat frozen dishes or semi-finished products.

The cooking vessel of the KP-100, KP-150, KP-200, KP-300, KP-400, KP-500 boiling pans is square and thus allows cooking, stewing, and heating with the used vessels according to the Gastro - standard size series. Steam boiling pan KP-785-O, KP-85-O, KP-100-O, KP-150-O have a round vessel.

3. Safety regulations

The manufacturer declares that the devices 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 appliance 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 appliance other than those specified by the control and manufacturer during operation. Furthermore, it is forbidden to clean and wash the appliance during operation. It is forbidden to use the appliance for any purpose other than that specified in the manual. Maintenance and repair can only be carried out when the appliance is switched off from the mains.

The appliance 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 declaration

A 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 steam boiling pan operator must carefully study the instructions for use and operation. In the event of improper use and operation of the steam boiling pan, the right to warranty repair of the !! is lost

The company will provide a warranty for the steam boiling pan according to the attached "warranty card". Drain 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	KP-785-O	KP-85-O	KP-100-O	KP-150-O	KP-100
Description	Steam boiling pan	Steam boiling pan	Steam boiling pan	Steam boiling pan	Steam boiling pan
Front panel	rotary knob	rotary knob	rotary knob	rotary knob	rotary knob
External dimensions (mm)	700x700x900	700x700x900	900x900x900	900x900x900	900x900x900
Volume of cooking tank (l)	85	85	100	150	100
Duplicator	round	round	round	round	square
Duplicator volume (l)	30	30	30	35	33
Heating					
Nominal pressure (kPa)	20-50				
Steam connection (")	1"				
Max. steam consumption (kg/hour)	40	40	50	60	50
Water heating time in a brewing pot 20-90 °C (min.)	40 min	40 min	40 min	45 min	40 min
Water, valve, cover					
Cold Water Connection (")	3/4 "				
Condensation connection (")	3/4 "				
Outlet valve (")	2"				
Outlet tube to valve (")	2"				
Construction, savings, safety					
Pressed top plate for water outfall	no	no	yes	yes	no
Double insulation on cables and wires (silicone protection)	yes	yes	yes	yes	yes
Rounded edges without danger corners and protrusions	yes	yes	yes	yes	yes
Thermal and protective insulation of duplicator	yes	yes	yes	yes	yes
Weight (kg)	85 l	100 l	130 l	140 l	130 l
Covering of bottom	yes	yes	yes	yes	yes
Options for an additional fee according to the price list					
Cooking temperature setting (thermostatic control) "T"	no	no	no	no	no
2x water supply with hot and cold water tap	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Cooking tank material AISI	AISI 316 (tank bottom) standard	AISI 316 (tank bottom) standard	AISI 316 (tank bottom) standard	AISI 304 standard / AISI 316 (extra fee, whole tank)	AISI 304 standard / AISI 316 (extra fee, whole tank)

Type	KP-785-O	KP-85-O	KP-100-O	KP-150-O	KP-100
Condensation mug	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)				
Dumplings maker	yes (extra fee)				
Hard water softener	yes (extra fee)				
Sieve in front of outlet valve	yes (extra fee)				
Adjustable feet	free of charge				

Line	900	900	900	900	900
Type	KP-150	KP-200	KP-300	KP-400	KP-500
Description	Steam boiling pan	Steam boiling pan	Steam boiling pan	Steam boiling pan	Steam boiling pan
Front panel	rotary knob	rotary knob	rotary knob	rotary knob	rotary knob
External dimensions (mm)	900x900x900	1400x900x900	1400x900x900	1400x900x900	1800x900x900
Volume of cooking tank (l)	150	200	300	400	500
Duplicator	square	square	square	square	square
Duplicator volume (l)	35	40	45	50	60
Heating					
Nominal pressure (kPa)	20-50				
Steam connection (")	1"	1"	1"	1"	5/4"
Max. steam consumption (kg/hour)	60 kg/hr	70 kg/hour	90 kg/hour	120 kg/hour	190 kg/hour
Water heating time in a brewing pot 20-90 °C (min.)	45 min	55 min	65 min	72 min	80 min
Water, valve, cover					
Cold Water Connection (")	3/4 "				
Condensation connection (")	3/4 "				
Outlet valve (")	2"				
Outlet tube to valve (")	2"				
Construction, savings, safety					
Pressed top plate for water outfall	not	not	not	not	not
Double insulation on cables and wires (silicone protection)	yes	yes	yes	yes	yes
Rounded edges without danger corners and protrusions	yes	yes	yes	yes	yes
Thermal and protective insulation of duplicator	yes	yes	yes	yes	yes

Type	KP-150	KP-200	KP-300	KP-400	KP-500
Weight (kg)	140	180	190	230	260
Covering of bottom	yes	yes	yes	yes	yes
Options for extra fees according of valid Price list					
Cooking temperature setting (thermostatic control) "T"	no	no	no	no	no
2x water supply with hot and cold water tap	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Cooking tank material AISI	AISI 304 standard / AISI 316 (extra fee, whole tank)	AISI 304 standard / AISI 316 (extra fee, whole tank)	AISI 304 standard / AISI 316 (extra fee, whole tank)	AISI 304 standard / AISI 316 (extra fee, whole tank)	AISI 304 standard / AISI 316 (extra fee, whole tank)
Condensation mug	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)				
Dumplings maker	yes (extra fee)				
Hard water softener	yes (extra fee)				
Sieve in front of outlet valve	yes (extra fee)				
Adjustable feet	free of charge				

6. Description of the steam boiling pan

Characteristic:

- Molded boiling pan top plate – an advantage in maintenance
- all-stainless steel design
- Fast tank heating
- Low operating costs
- Simple operation
- Quiet, safe, noiseless operation

Indirect heating is designed for rapid boiling and temperature keeping. Cooking with a duplicator ensures uniform heating, food does not burn, does not burn - cooking workflows are in accordance with environmentally friendly food processing.

The steam boiling pan consists of the following basic parts:

- Self-supporting structure
- Custom cooking pot with duplicator
- Outer cover

The lid of the boiling kettle can be manually opened to an angle of about 80°.

IT IS NON-ADJUSTABLE!!

The boiler structure is self-supporting. The upper part of the steam boiling pan with the lower part is connected by sidewalls. The sidewalls are fastened with screws at the top and bottom. The outer covers such as the control panel, the front cover and the back cover are screwed on. The cooking pot itself is square (KP-100, KP-150, KP-200, KP-300, KP-400, KP-500) or round (KP-785-O, KP-85-O, KP-100-O, KP-150-O).

The tank on the sides and bottom is equipped with a duplicator with a closed steam compartment. The entire boiling pan is made of food-grade stainless steel material. The steam boiling pan is duplicator, so the heat is given to the processed food with the help of steam.

The basic part consists of a duplicator located on a self-supporting structure. It is equipped with a safety fitting that secures it against excessive overpressure and at the same time ensures that it is vented before cooking begins and that it is aerated again after cooking. This fitting also includes a needle pressure gauge that allows you to check the pressure in the duplicator at the same time.

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

The required power can be adjusted using the "STEAM-PARA" knob. The cauldron stands on setting legs. A 2" drain valve is used to drain the contents of the duplicator cooking compartment. At the beginning of heating, steam from the duplicator pushes air through the vent valve of the combined safety fitting. The accelerating steam stream closes the valve, creating an enclosed space. As a result of constant heating, a positive pressure is created, which is signalled by a pressure gauge.

7. Assembly

Wiring, assembly of the steam boiling pan can only be carried out by an organization or a person who has authorization from the manufacturer for the listed works.

1. steam connection with a shut-off valve (in case the steam boiling pan is not operated for a long time, it must be closed.)
2. condensation discharge (discharge of condensed steam back to the boiler room)
3. The device needs to be grounded. There is a grounding cable lug on the foot of the device, which must be connected to the connecting earth system.
4. The boiler is adjusted to a horizontal position.
5. We recommend equipping the place designated for the location of the boiler with a drain channel.
6. The boiler is adapted to connect cold water with flexible hoses, withstanding pressure in the pipe network, but max. 6 bar. If this pressure in the mains is higher, a pressure regulator must be installed before connecting the device!! The hoses must meet the hygienic requirements for contact with drinking water. The incoming water should not be too hard (a hardness of 4.4-5.6 degrees German is recommended), otherwise, due to deposits on the duplicator casing, the efficiency of the boiler will decrease. For hardness above 5.6 degrees German, we recommend using a water softener.
7. If the protective film is not removed, it must be removed. Before using it for the first time, it is also necessary to remove the film from the strainer of the outlet valve.

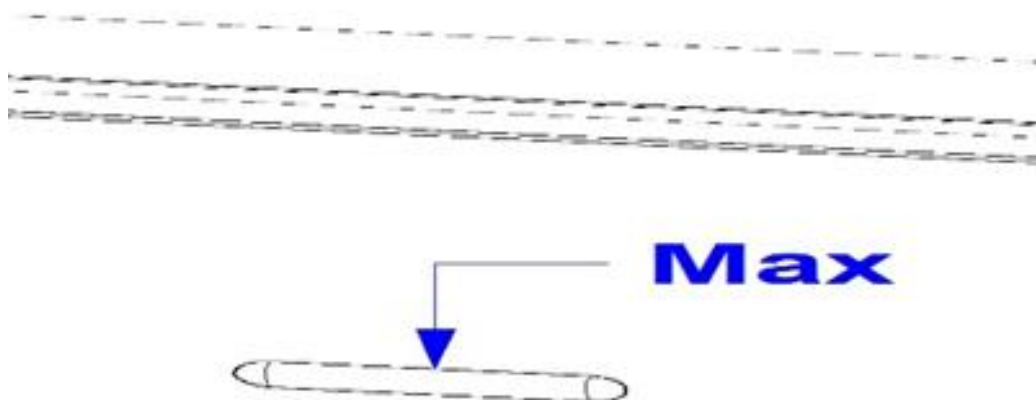
The condensing mug is not included in the steam boiling pan accessories!!

The device needs to be grounded. There is a grounding cable lug on the foot of the device, which must be connected to the connecting earth system.

8. Service

Turning on, operating, turning off the device

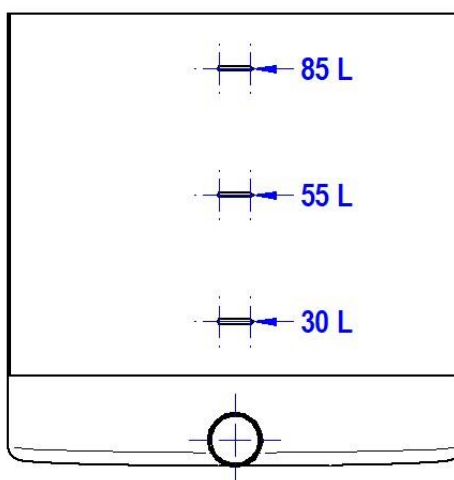
It is necessary to open the main steam supply valve located outside the steam boiling pan. We open the filling valve (battery on top of the steam boiling pan) and fill the brewing pot with water.



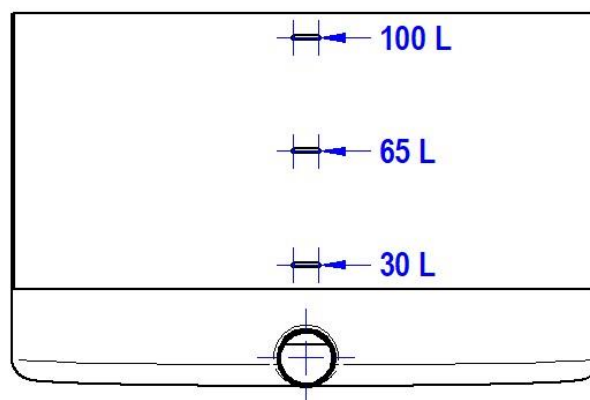
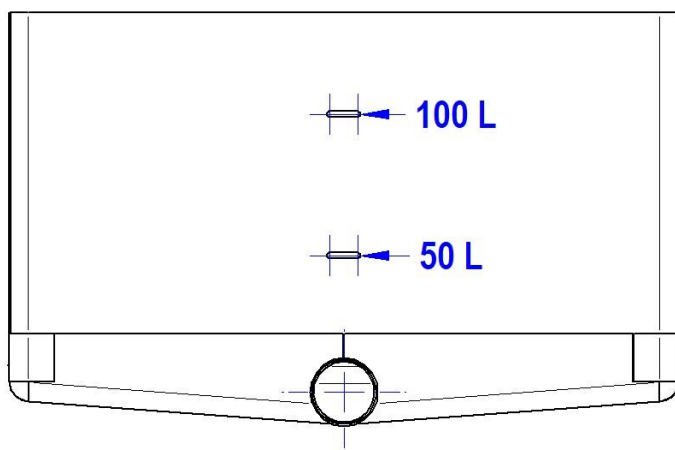
Liters of individual sizes of cooking kettles.

Fill the cooking pot only up to the line that indicates **the maximum filling limit**. If filled above this limit, it may boil and cause injury.

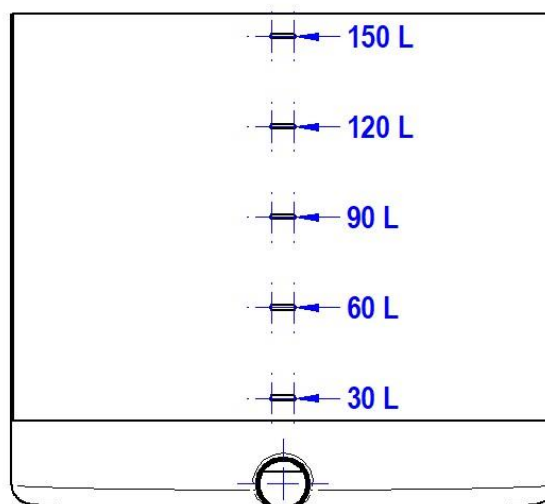
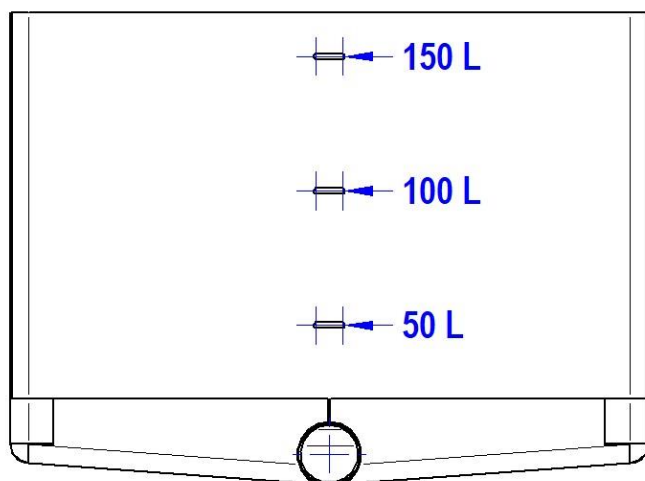
KP-85-O



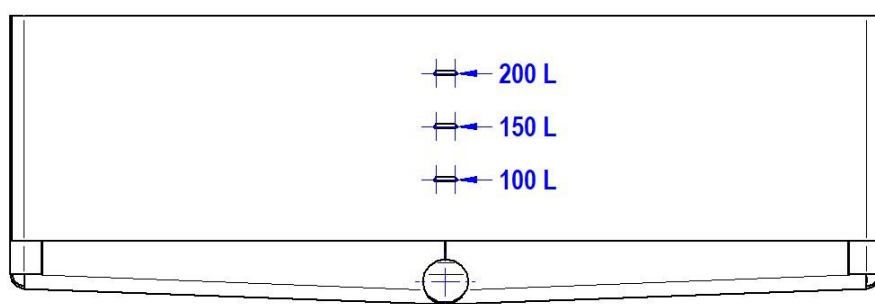
KP-100 KP-100-O



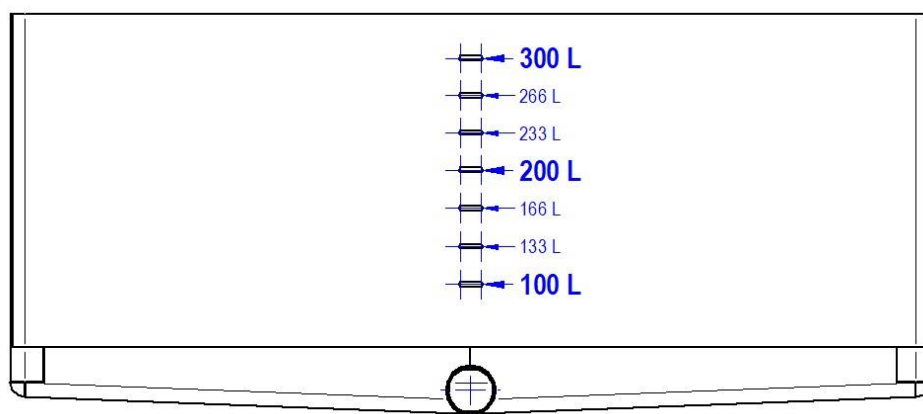
KP-150 KP-150-O



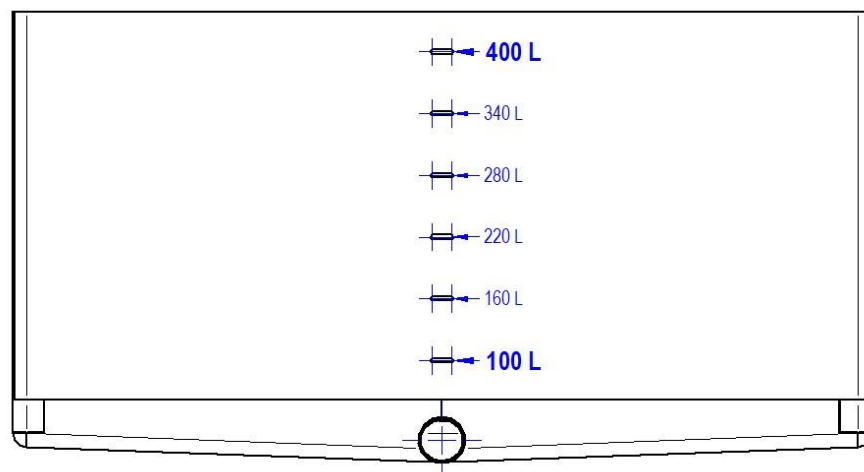
KP-200



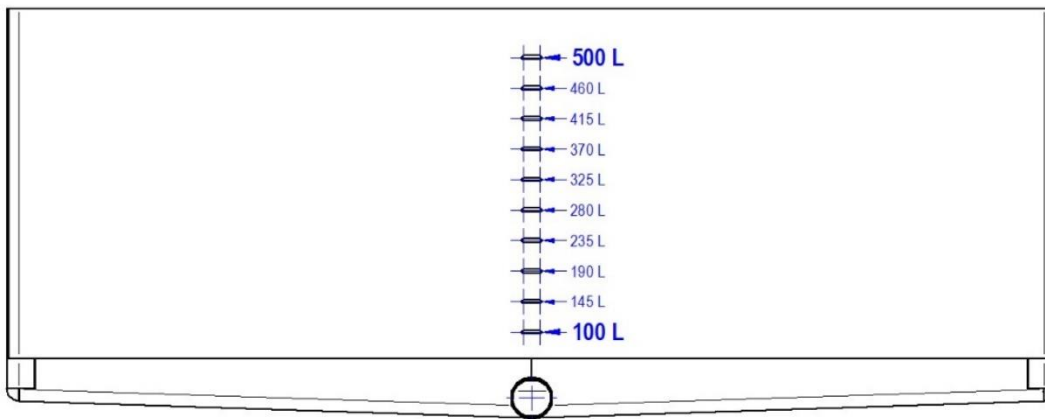
KP-300



KP-400



KP-500



To turn on, regulate and turn off the device, use the control knob marked "STEAM". Turning the control knob counterclockwise increases the volume of steam in, which means an increase in power. Maximum performance can be achieved when the control knob is fully opened. Turning it clockwise reduces the power and shutting it off completely shuts off the steam supply.

Improper handling is dangerous. The manufacturer is not liable for material damage caused by improper handling (during commissioning of the device or during operation). The operator must be acquainted with the instructions for use and instructed. When the steam boiling pan is in operation, we recommend that the top hatch be opened carefully to avoid possible accidents, scalding by hot steam. Before the first use, the steam boiling pan should be cleaned with a damp cloth (lukewarm water + neutral detergent) and wiped dry. Use of the device without supervision is prohibited! If a fault or malfunction is detected, the appliance should be shut down immediately using the shut-off valve located on the steam supply and a service technician should be called.

Switching off the appliance - putting the boiler to rest

This condition must be observed whenever the boiler is not expected to operate, or whenever the operator leaves the kitchen for a long time:

- turn the STEAM-PARA rotary knob to the off position
- We shut off the main steam supply
- Drain the duplicator through the condensation pipe (need to be transferred if the outside air temperature drops below 0°C)

9. Maintenance and cleaning of the device

WARNING!

The steam boiling pan must be switched off before cleaning and maintenance. The appliance must not be cleaned with splashing water!!

Any interference with the construction of the device IS PROHIBITED!!

After the end of the day's operation, the boiler should be thoroughly washed with lukewarm water with a neutral detergent and wiped dry. Care should be taken to ensure that the parts to be cleaned (the inside of

the duplicator) are cooled. Do not use washing powders or cleaning agents on stainless steel parts that can damage these parts. Detergents containing a high concentration of chlorine should be avoided, which can corrode the stainless steel material (top plate, cooking pot and lid). Therefore, before using such a product, you should carefully read its composition and instructions for use. We recommend washing the duplicator with conventional 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 service water of more than 2 mg/l, due to higher salt concentrations, PH outside the range of 7.2-7.6, or in contact with other materials (e.g. copper) or due to the wrong choice of washing detergent.**

IN THE EVENT OF NON-COMPLIANCE WITH THE ABOVE CONDITIONS, THE CUSTOMER LOSES 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 system, fastening the wires. Approximately every month, it is necessary to check the operation of the safety fitting. Adjust the reliable locking of the hatch in the upper position by tightening the cover nuts on the lid hinge.

For the treatment of GASTRO-HAAL equipment, the manufacturer recommends the use of TIEFFE cleaning products that are specially tested, tested and compliant. It is possible to purchase TIEFFE cleaning products directly from the manufacturer of the GASTRO-HAAL equipment or from a retailer.

10. Important Instructions

1. During dispatch, the steam boiling pan is seated on a transport pallet and transported by forklift. When carrying, the boiler can be grasped by the bottom cover. It is also allowed to insert the transport trolley between the legs.
2. The installation of the steam boiling pan and the first commissioning may only be carried out by an authorized organization or employee who has signed a service contract for the warranty and post-warranty work performed with the manufacturing company.
3. The steam boiling pan may only be operated by an adult over 18 years of age, trained, who has been demonstrably familiar with the steam boiling pan operating and maintenance instructions. The operator must comply with the applicable hygiene and safety regulations throughout the work.
4. The operator must be instructed in the intention of the decree.
5. In the event of loss, destruction, illegibility of the described elements (labels) on the device, the marking must be restored to its original state.

We declare that the product complies with occupational safety regulations when following the instructions given in these instructions for use and using it accordingly.

CONDITIONS FOR THE PROPER OPERATION OF STEAM BOILING PAN

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 steam boiling pan

2. Condensation drainage:

- Correct pipe diameter
- It is necessary to ensure immediate drainage of condensation by gravity – by gravity.

If the above conditions are not met, the customer loses the right to the warranty! If the steam boiling pan makes a banging, rattling sound during operation, immediately shut down the appliance and call for service.

Sudden filling of a hot boiling kettle with cold water is prohibited!

WARNING!

The condensate trap (condensate mug) and the main shut-off valve for steam supply are not included in the delivery of the cooking boilers.

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

11. Boiling pan location

- From the point of view of fire safety requirements, EN must be respected during placement, installation and use.
- The steam boiling pan must be placed on a solid, hard and non-flammable floor, preferably concrete, ceramic tile, etc.
- The space under the steam boiling pan must be kept clean, no flammable or other objects must be placed here
- The location of the steam boiling pan at the workplace should be solved by the designer and the project approved
- When placing the steam boiling pan in the entire working line, it is recommended to place the steam boiling pan as the last device on the right and leave space on the right side of the steam boiling pan for tilting the side wall (approx. 300 mm), for easier access for repairs and connection of the steam boiling pan to power grids (steam)
- Shut-off fittings must be placed in front of the energy branches so that the steam boiling pan can be shut down during repairs.

Warning!

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

The completeness of the delivery consists of the device itself, instructions for use, certificate of quality and completeness of the product, warranty card, complaint protocol and risk analysis.

WARNING

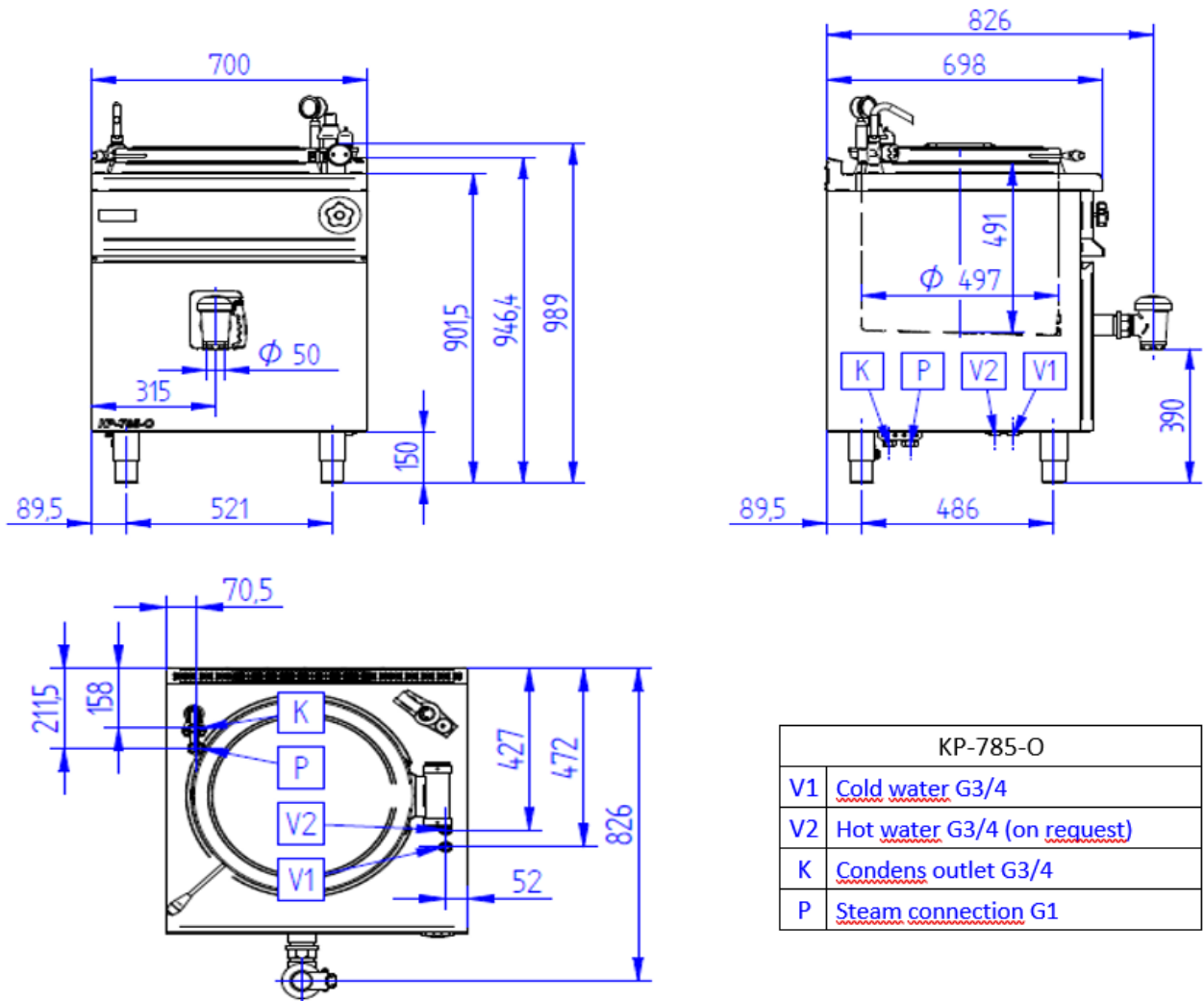
When making a complaint, please inform the installer of the name, type, serial number, year of manufacture and date of installation.

DRAIN VALVE SEALS ARE NOT COVERED BY THE WARRANTY!

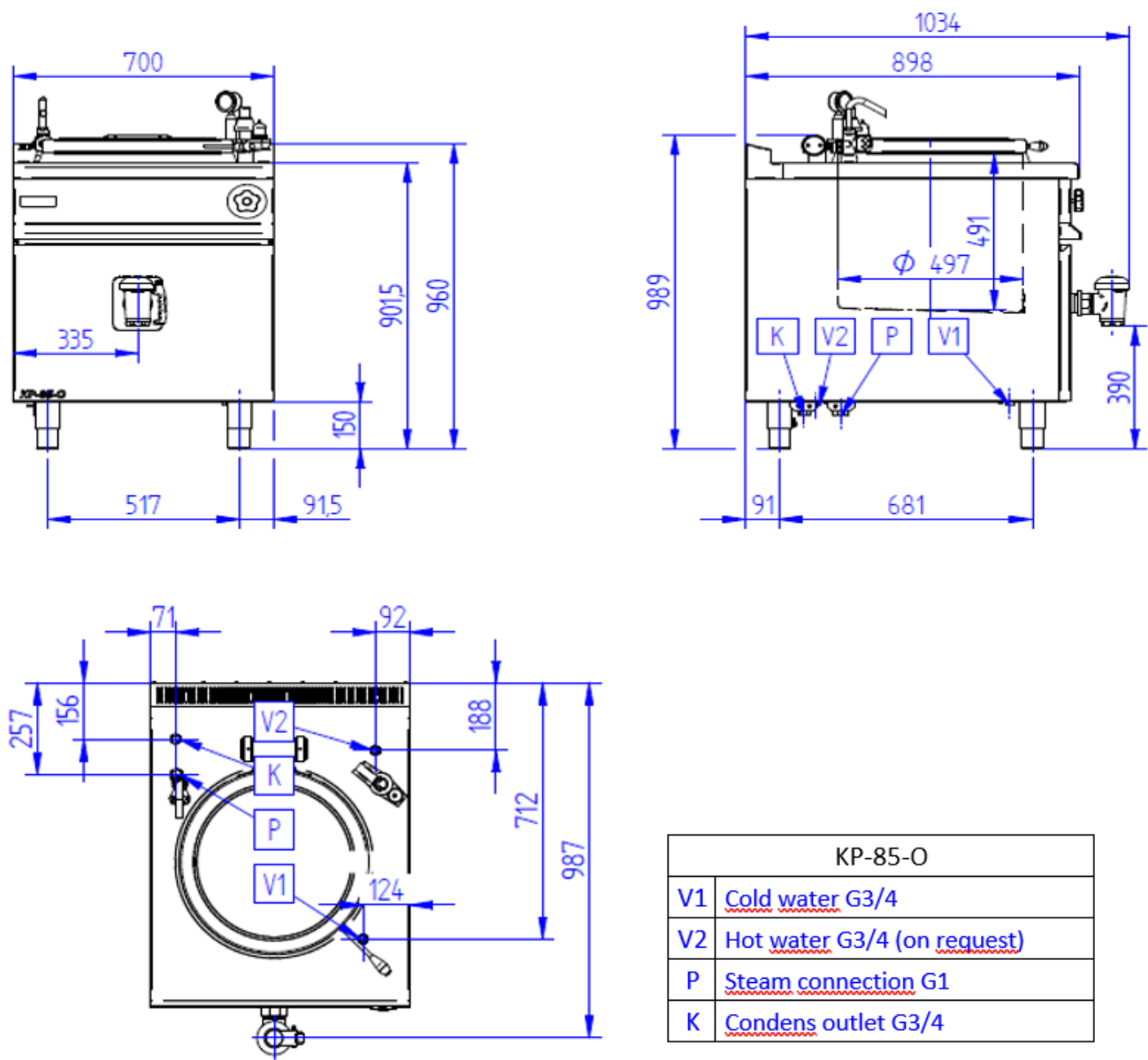
12. Attachments

12.1. Connection dimensions

KP-785-O

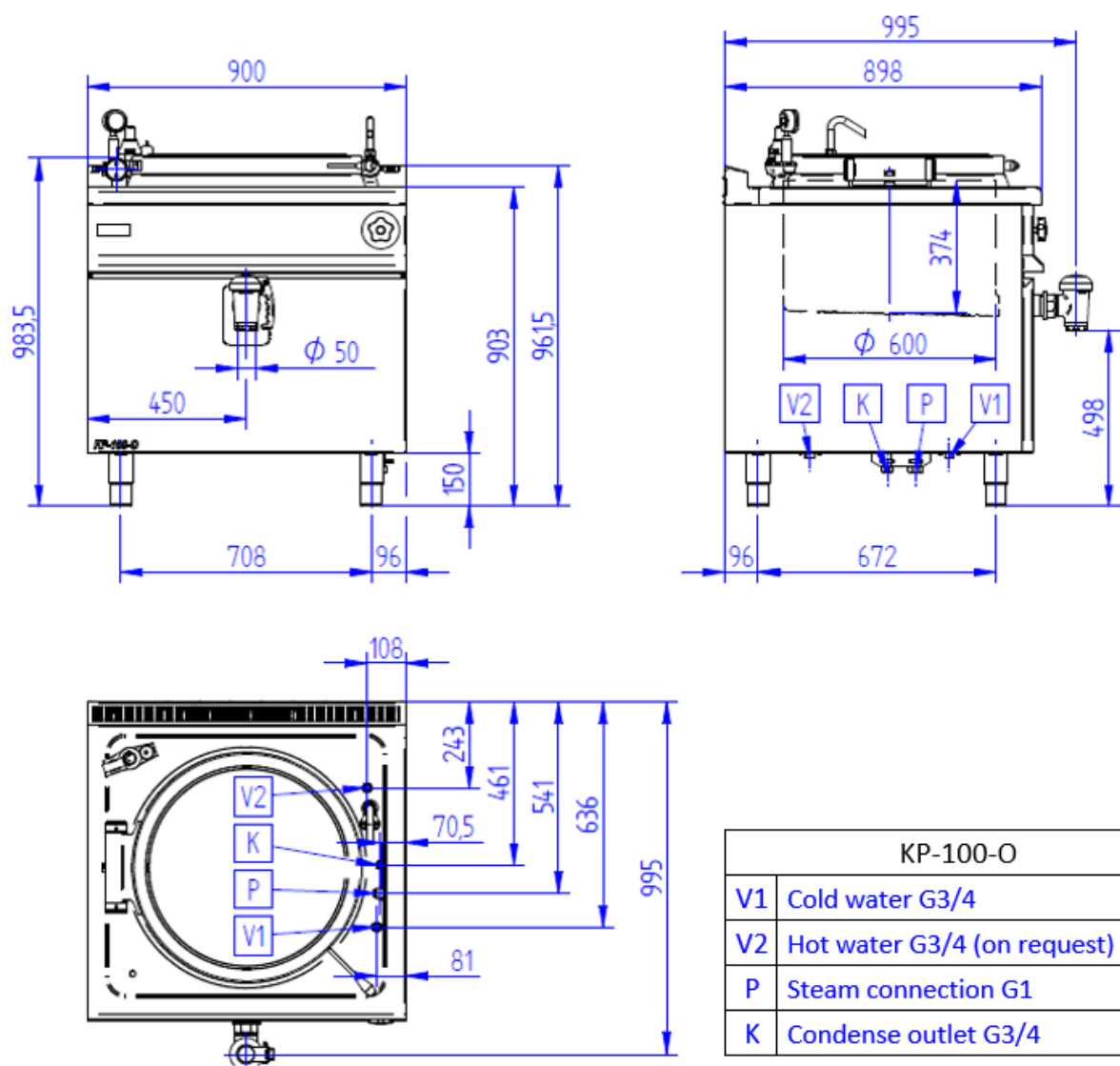


KP-85-O

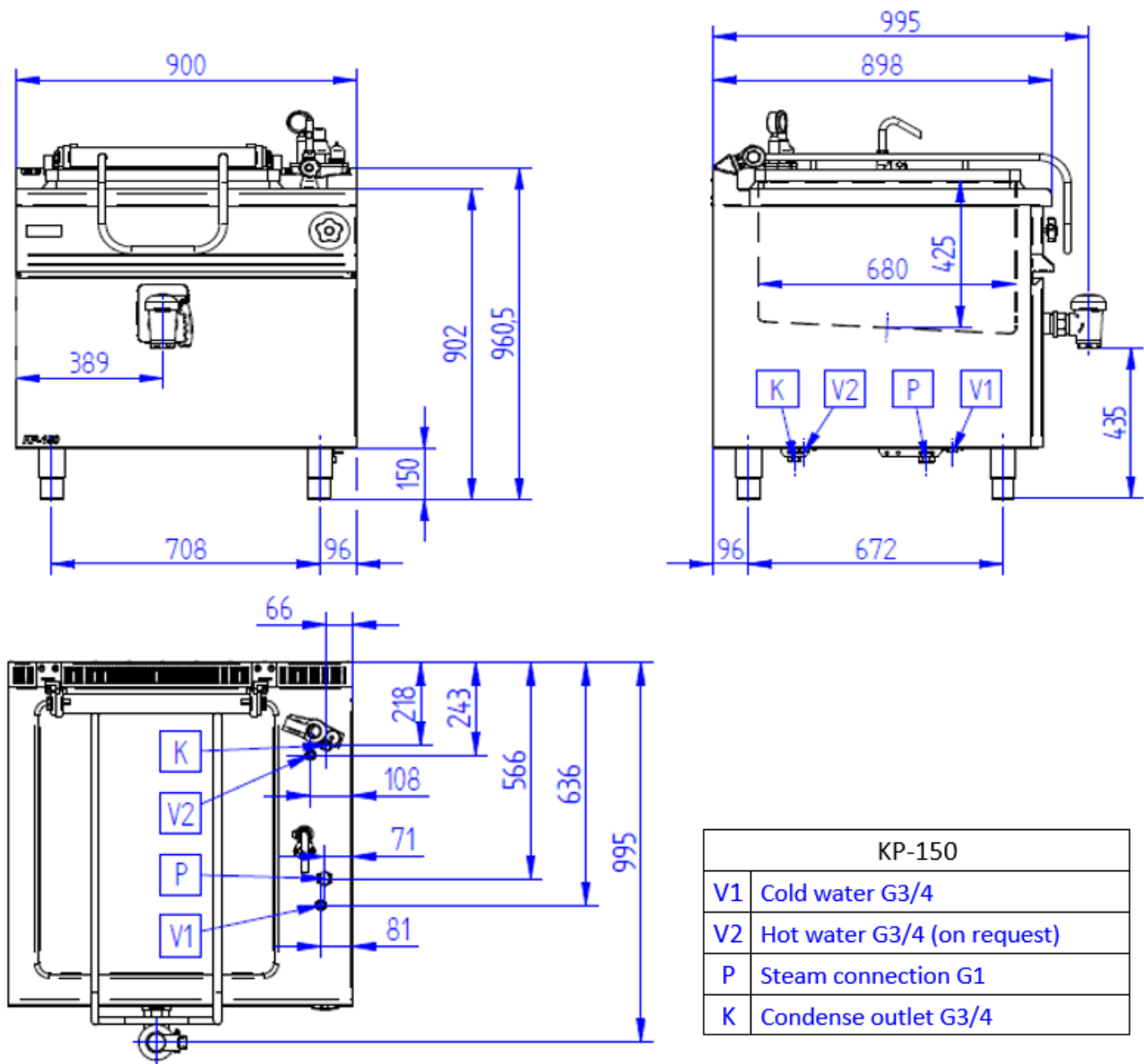


KP-85-O	
V1	Cold water G3/4
V2	Hot water G3/4 (on request)
P	Steam connection G1
K	Condens outlet G3/4

KP-100-O

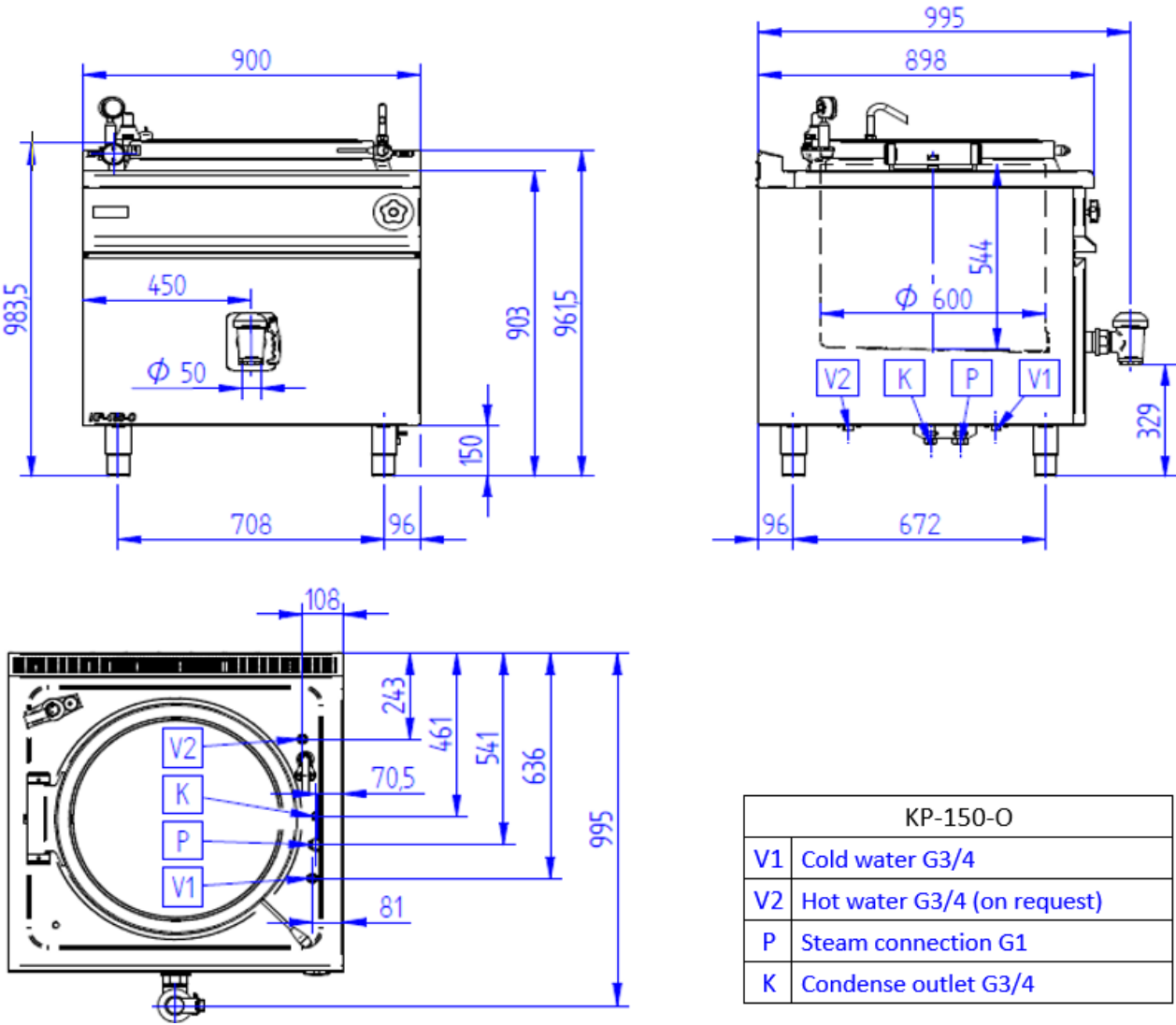


KP-150



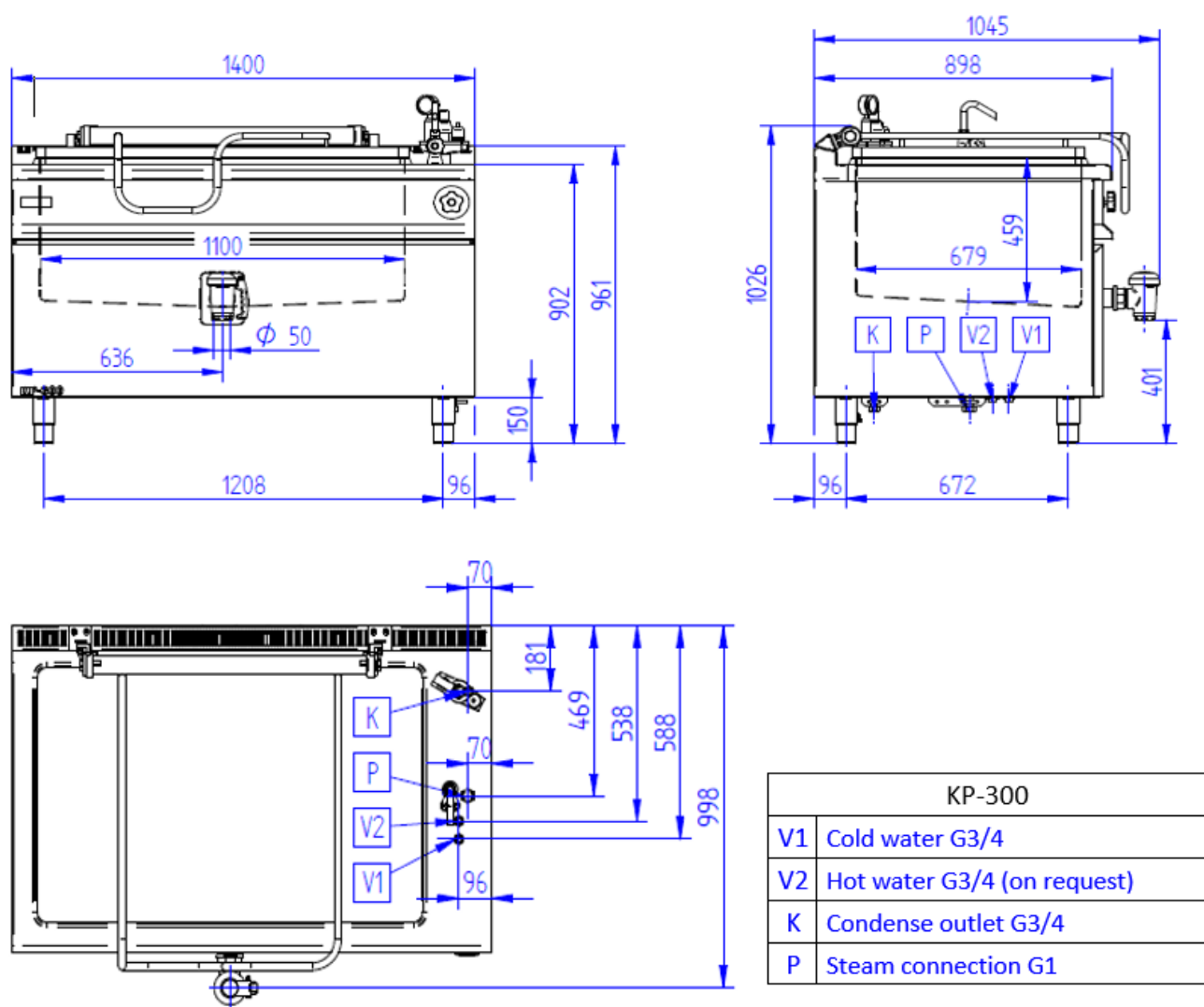
KP-150	
V1	Cold water G3/4
V2	Hot water G3/4 (on request)
P	Steam connection G1
K	Condense outlet G3/4

KP-150-O

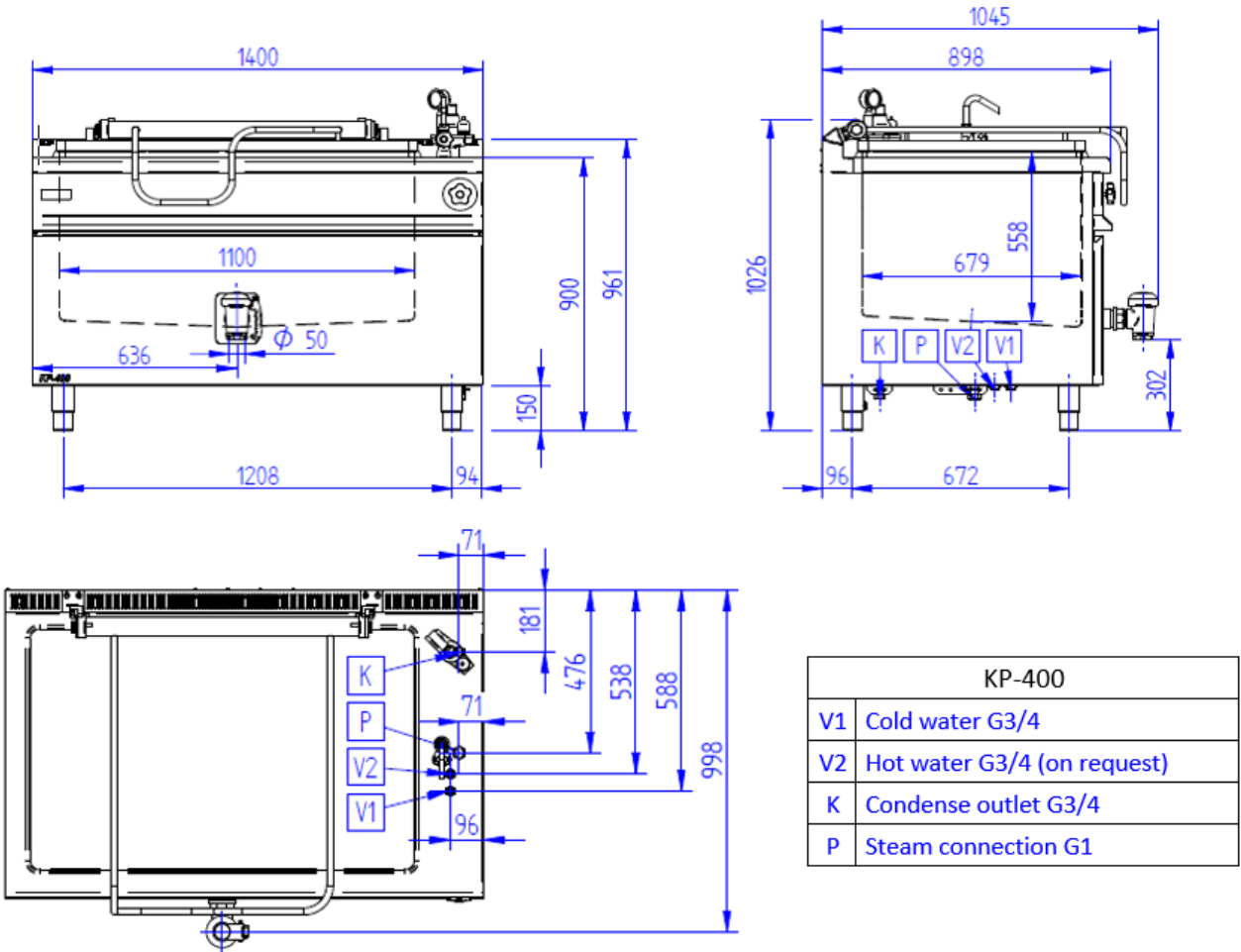


KP-150-O	
V1	Cold water G3/4
V2	Hot water G3/4 (on request)
P	Steam connection G1
K	Condense outlet G3/4

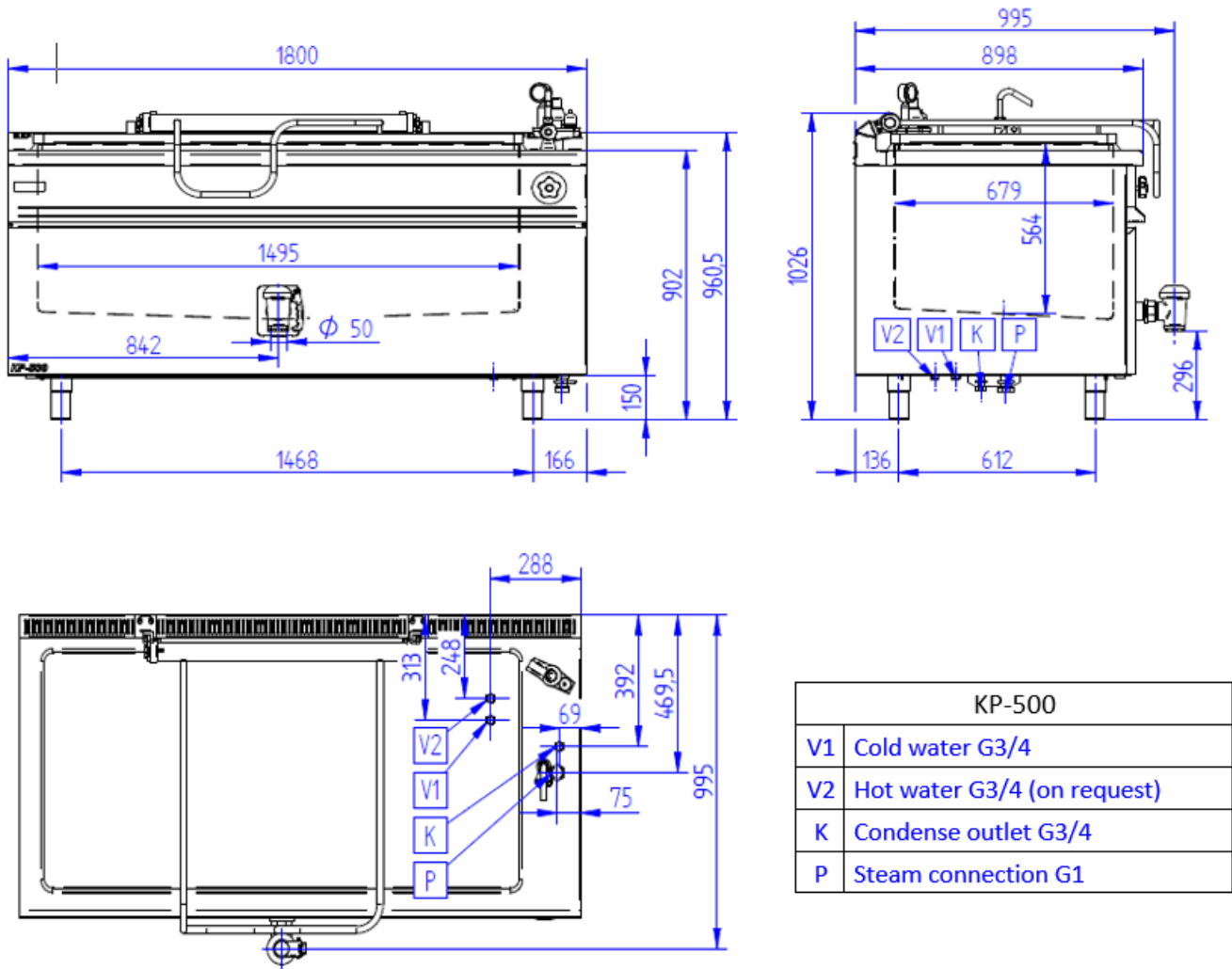
KP-300



KP-400

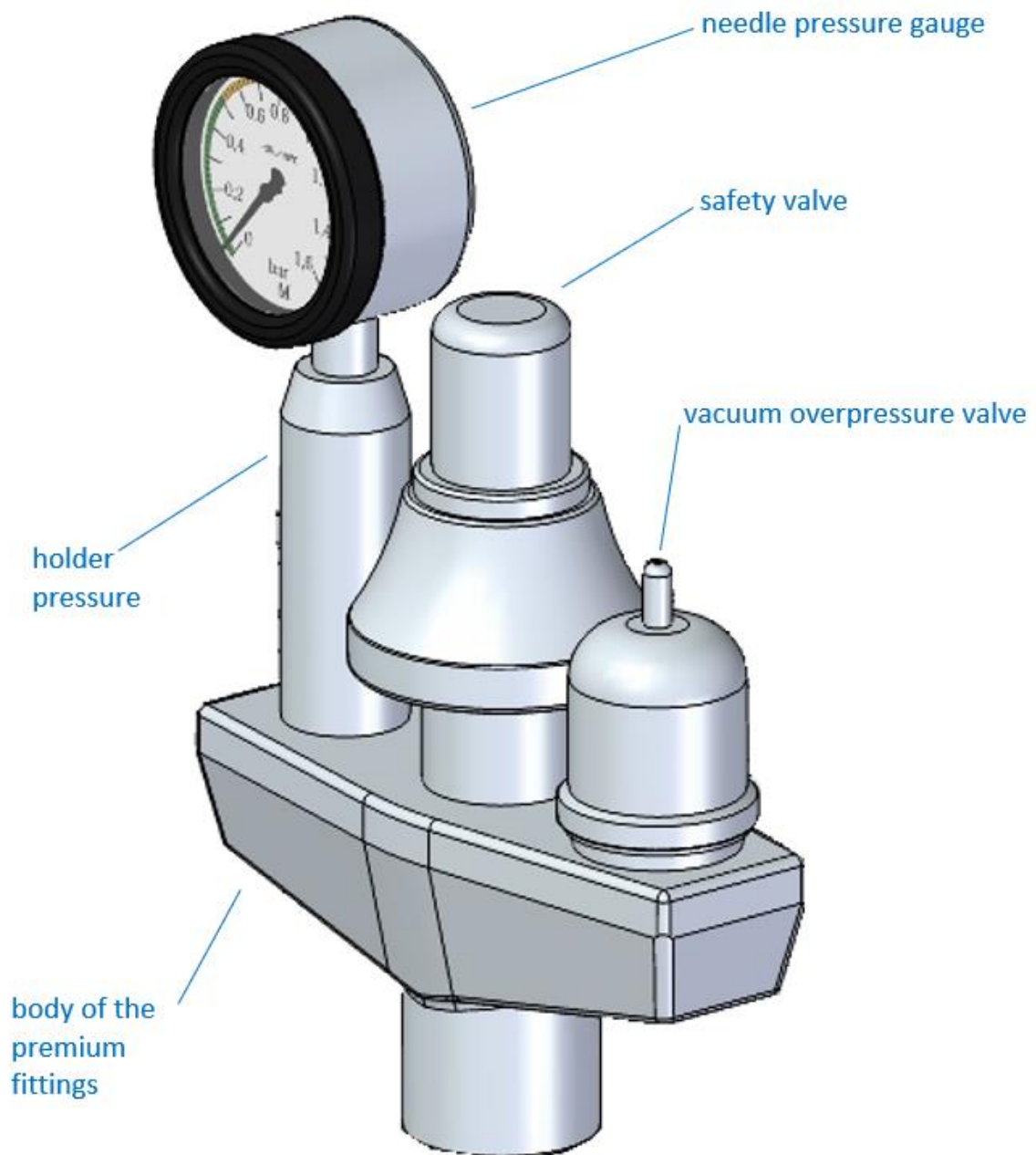


KP-500



KP-500	
V1	Cold water G3/4
V2	Hot water G3/4 (on request)
K	Condense outlet G3/4
P	Steam connection G1

12.2. Locking fitting - assembly



13. Drain Valve Instruction Manual

Use and Installation

The drain valve is used to drain food liquids or liquids used for food production.

Maintenance

It is recommended to carry out cleaning and maintenance after each use. Do not use toxic or harmful chemicals.

Perform maintenance and cleaning in accordance with the following instructions:

1. Open and close the valve to make sure no additional fluid is flowing from the drain valve.
2. Loosen the lower Allen screw (6), remove the metal ring (5) – be careful not to let the metal ring seal (8) fall out – you can remove the drain valve insert (2) upwards.
3. Clean all parts, **it is imperative to lubricate the valve insert with food petroleum jelly.**
4. The procedure for assembling a drain valve is the opposite of disassembling it.

Description:

- 1 – drain valve body
- 2 – drain valve insert
- 3 – drain valve handle
- 4 – drain valve handle shaft
- 5 – metal ring
- 6 – Allen screw
- 7 – drain valve gasket
- 8 – metal ring gasket



SUPPLIER:

(add supplier contact here)

SERVICE PROVIDER:

(add service contact here)

MANUFACTURER

GASTRO – HAAL, s.r.o. Považská 16, 940 67 Nové Zámky, SR +421 35 6 430 115 gastro@gastrohaal.sk
Company ID: 31435076 VAT ID: 2020413659 VAT ID: SK2020413659 www.gastrohaal.sk