



Gastro-Haal

USER MANUAL

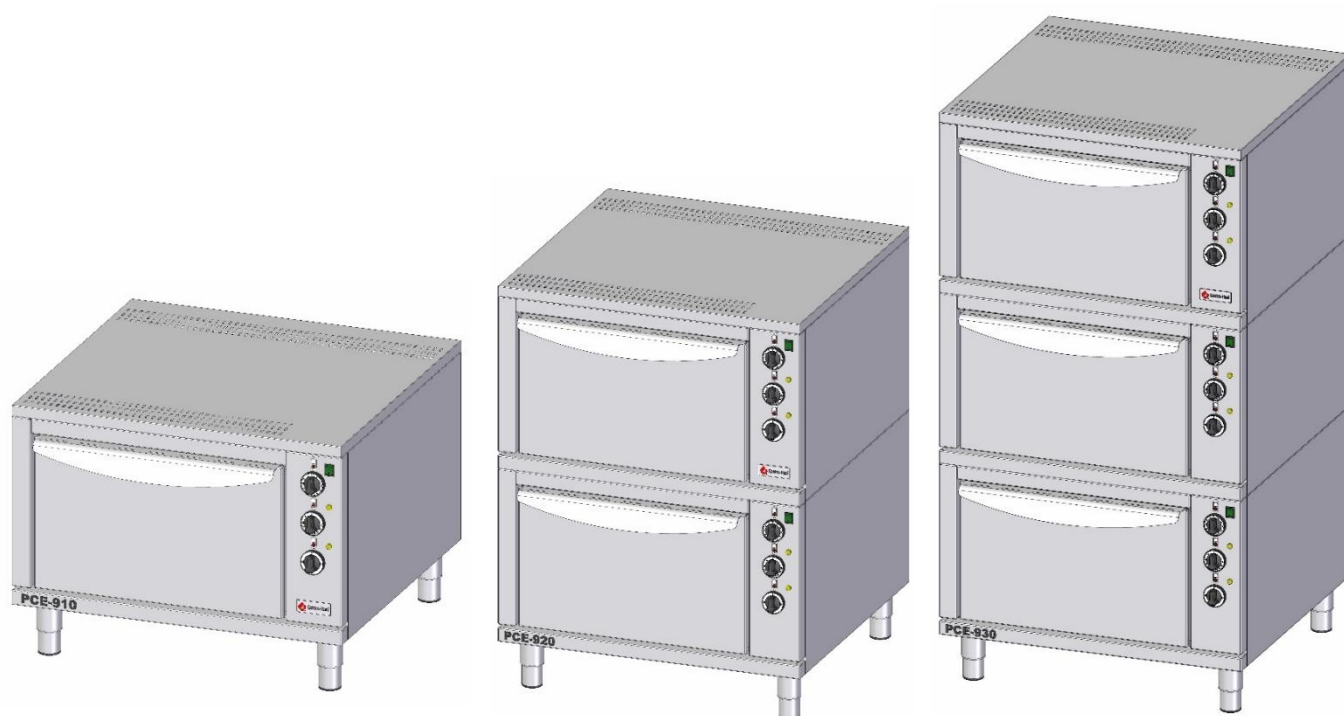
for installation and maintenance

ELECTRIC OVENS

Static, circulating

single oven, double oven, triple oven

PCE-910 SC, PCE-920 SC, PCE-930 SC



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The contact details of the supplier and service provider can be found on page 17.

1. General information

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

2. Use

An electric oven is a basic unit in catering operations such as school canteens, restaurants, hospitals, company catering, soup kitchens, military units and others. Electric ovens PCE-910 SC, PCE-920 SC, PCE-930 SC are used for baking desserts, meat, drying, canning, etc.

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.

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 operator using the cooking boiler 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 device by an authorized service technician. In the event of improper use and operation of the boiler, the right to warranty repair of the !! is lost

The manufacturer will provide a warranty for the boiler according to the enclosed "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	900	900	900
Type	PCE-910 SC	PCE-920 SC	PCE-930 SC
Description	Electric single oven	Electric double oven	Electric triple oven
External dimensions (mm)	900x868(925)x688	900x900x1200	900x900x1700
Type of oven	hot air	hot air	hot air
Heating			
Input of oven (kW)	4.1 kW	2x 4.1 kW	3x 4.1 kW
Total input (kW)	4.1 kW	8.2 kW	12.3 kW
Nominal voltage	3 N - 400V, 50Hz		
Nominal current (A)	9 A	9 A	18,5 A
Thermostat range (°C)	50 - 300 °C		
Possible cooking temperature (°C)	50 - 320 °C		
Protection			
Index of protection	IP 41		
Construction, savings, safety			
Inserts in oven (pc)	3	3	3
Sound signaling	yes	yes	yes
Internal material of oven	Stainless	Stainless	Stainless
Rounded edges without danger corners and protrusions	yes	yes	yes
Upper and lower heating element (lifting)	yes	yes	yes
Fan separately controlled (pc)	1	1 (2)	1 (3)
Adjustable feet	yes	yes	yes
Weight (kg)	70	125	180
Options for extra fees according of valid Price list			
Enameled trays	yes (extra fee)	yes (extra fee)	yes (extra fee)
Stainless steel rack	yes (extra fee)	yes (extra fee)	yes (extra fee)

6. Description of the electric oven

An electric pipe of the type PCE-930 SC, PCE-920 SC, PCE-920 SCP with a pedestal, PCE-910 SC and PCE-910 SCP with a pedestal is composed of separate pipes placed spatially directly on top of each other in the number corresponding to the given type. The inner space of the electric oven itself is stainless steel with dimensions of 600x360x740mm. This dimension corresponds to the use of standardised containers (baking tray GN 2/1-65, baking tray GN 2/1-20). The electric oven door is full. Each electric oven is separately equipped with a main switch, a working thermostat and indicator lights, with a fan and two heating elements. The outer shell of the assembly is made of food-grade stainless steel material. The bottom is covered with a cover sheet. The electric oven is equipped with height-adjustable feet. The rear covers of the pipes are individually removable and allow better access and handling of the inlets to the heating elements. At the bottom right is the main connection terminal block. The electrical wiring is under the front panel on the right side of each separate pipe.

7. Assembly

We connect the device to the mains as follows:

- On the right side of the lower unit there is a control panel, which can be removed with one screw located at the bottom of the panel.
- After dismantling the front panel and exposing it, we stretch the supply cable through the insulating adapter, anchor it to the insulation bracket and connect it to the main terminal block marked U, V, W, N, and the earthing protection terminal, according to the applicable technical regulations.
- We then reinstall the panel.

The single oven PCE-910 SC and PCE-910 SCP with pedestal cannot be supplied to a regular socket circuit!!!

Next, the device must be placed in a well-ventilated place, possibly under a hood. With the help of the setting feet, the device is adjusted to a horizontal position. The protective film must be removed from the outside of the device.

If the device is placed next to other electrical equipment, make sure that they do not interact with each other. Each electrical device must have its own separate supply. The device can also be mounted in a block unit. If the appliance is in the vicinity of a kitchen unit or flammable substances, the applicable fire protection regulations must be observed. Fire protection must always be guaranteed.

8. Electrical connection

The connection of the electric oven to the electrical wiring revised according to STN 33-1500 shall be made to the electrical wiring 3~N 400V, 50Hz, according to the attached electrical wiring diagram.

CAUTION: The device must be connected to the mains via a suitably sized switch with a minimum contact distance of 3mm. The switch must be located near the device **(the switch is not supplied by the manufacturer)**.

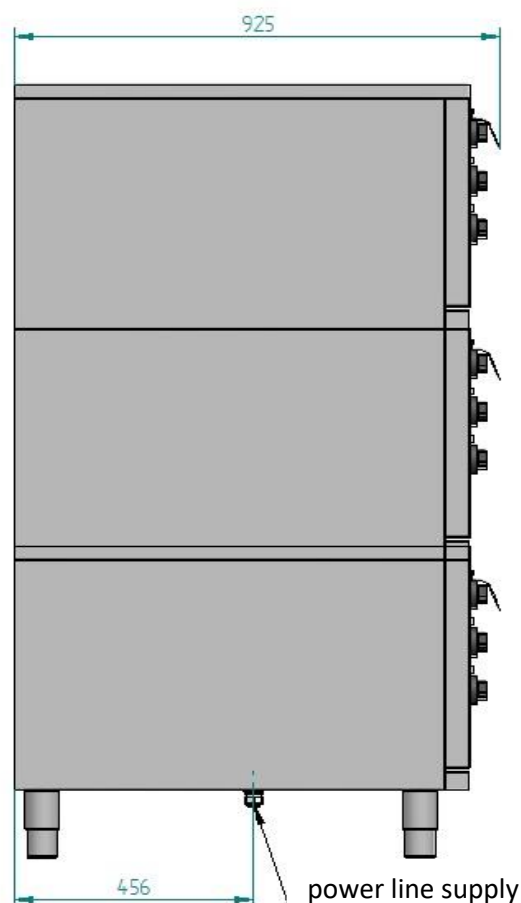
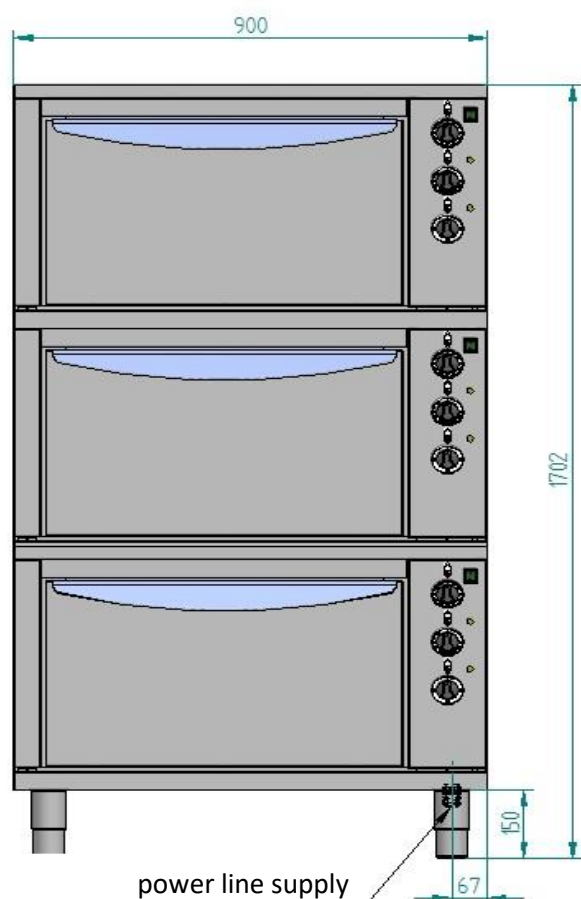
9. Service

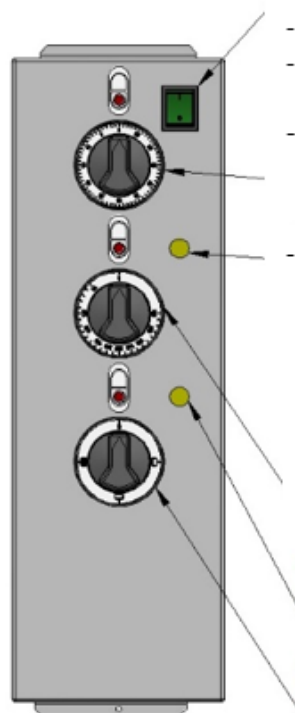
WARNING: Operating the device unattended is prohibited!!

The device must only be operated by instructed personnel.

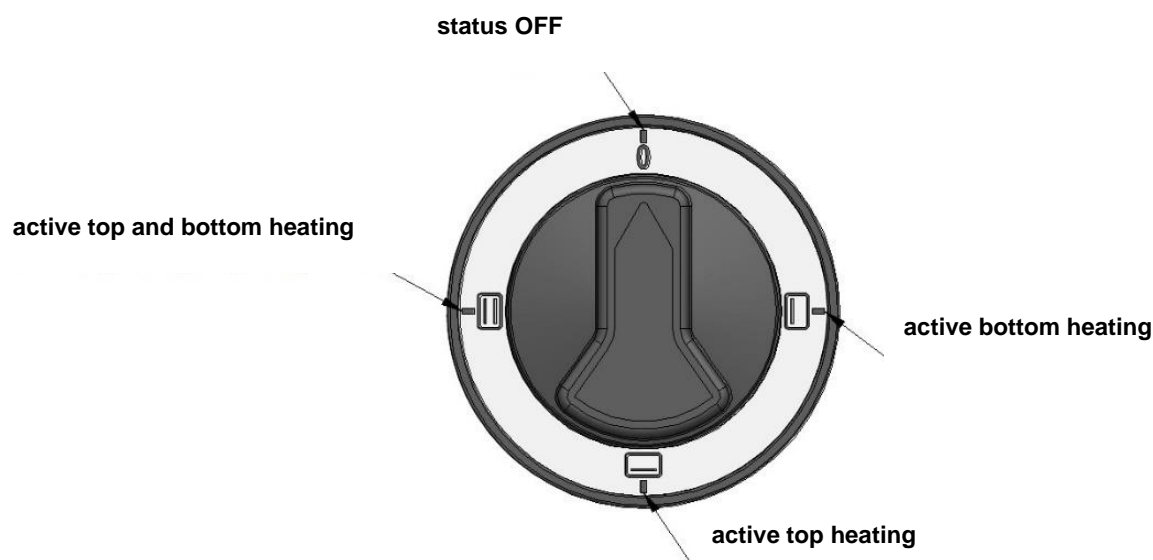
- We turn on the power switch, which is mounted in front of the device on the wall
- Turn the main switch to the desired heating
- When the knob is turned, the indicator light indicating the live device will light up
- We turn the knob of the working thermostat, which is located above the main switch. By setting the knob to the desired heat value, we put the heating into operation
- The temperature inside the electric oven is sensed by a thermostat sensor
- The mechanical timer knob can only be turned clockwise (otherwise it may be damaged)
- When the set temperature inside the electric oven is reached, the thermostat automatically turns off and the indicator light goes out. In the event of a drop in temperature inside the electric oven during operation, the working thermostat switches on automatically and the indicator light comes on again.

Turning off the device is as follows: when cooking is complete, turn the knob of the main switch to the "0" position,,. After the end of daily operation, (if the device will be out of operation for a longer period of time), in the event of faulty operation or malfunctions, the device must be disconnected from the mains by the main switch.





- Fan switch. Possibility to use independently from heating.
- Active only when the main switch is ON.
- Mechanical timer, numerical scale in minutes.
- Activated by switching of knob in clockwise. Switching in the opposite direction is forbidden, otherwise it may be damaged – is not subject of warranty!
- Does not affect the operation of the equipment, only the audio signal after the time limit has ended
- Control light to indicate heating function.
- Working thermostat, numerical scale in °C (degree of Celsius).
- Activating and temperature increase by switching of knob in clockwise. Switching of knob in the opposite direction means temperature reduction. Do not switch the knob by this way from the position 0.
- Starts the heating function.
- Active only when the main switch is ON.
- Yellow control light to indicate under voltage in the appliance.
- Appliance ready for heating.
- Main switch.
- Either direction of rotation



Some data on baking of an informative nature		
Baked edible	Set temperature °C	Baking time in min.
Small pastries	200	15-20
Sponge cakes	200	30-35
Toast	200	30-35
Baking powder cakes	175	50-60
Yeast cakes	200-225	35-40
Creams	210-225	30-35
Ticket route	225	30-35
Fruit strudel	225	30-35
Fish	200-225	25-30
Pigeon, chicken, duck at the beginning of baking	200-225	70-100
	300	10
Goose at the beginning of baking	200-225	100-120
	300	10
Calf liver	225	80-90
Beef liver	225-250	80-90
Pork liver	225	80-90

10. Cleaning

WARNING!

Before cleaning and maintenance, the electric oven must be switched off from the mains. The appliance must not be cleaned with splashing water!!

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

Before doing this, the device must be disconnected from the mains. The covering parts of the device must first be wiped with a damp and then a dry cloth. We clean the inner parts of the electric oven in the same way. If necessary, it is allowed to use only mild detergents or detergents. Harsh cleaning agents could scratch the surface of the device. The lower heating element can be tilted upwards.

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

11. Important notes

In order to protect life and property during operation, we should pay attention to the following things:

- The operating procedure must always be followed
- If the device is not used for a long time, it must be disconnected from the mains with the main switch on the wall
- The device must not be used unattended
- It is strictly forbidden to wash and clean the device with splashing water !!!
- In the event of a malfunction, it is necessary to disconnect the device from the mains using the main switch, which is located in front of the device in the power supply
- Do not try to remove the malfunction yourself, contact the service organization (see the appendix "list of service companies")
- The device may only be operated by instructed personnel familiar with the safety regulations.

12. Accessories (single oven)

- Removable Baking Tray Holder GN 2/1 2pcs

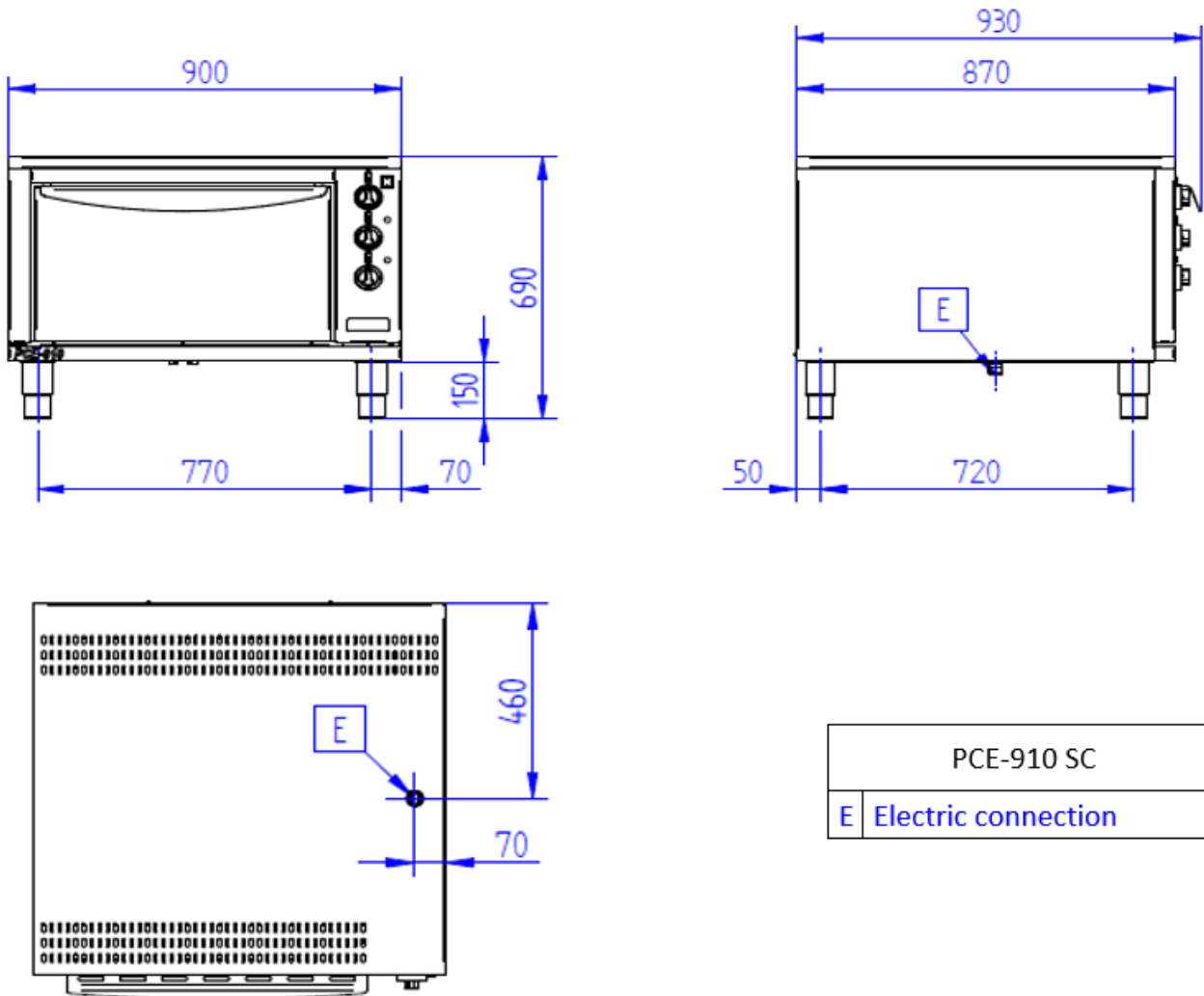
Accessories are not part of the electric oven, they are not part of the standard equipment!

- Deep enamel baking tray
- Enamel sheet metal shallow
- Chrome-plated grate

13. Attachments

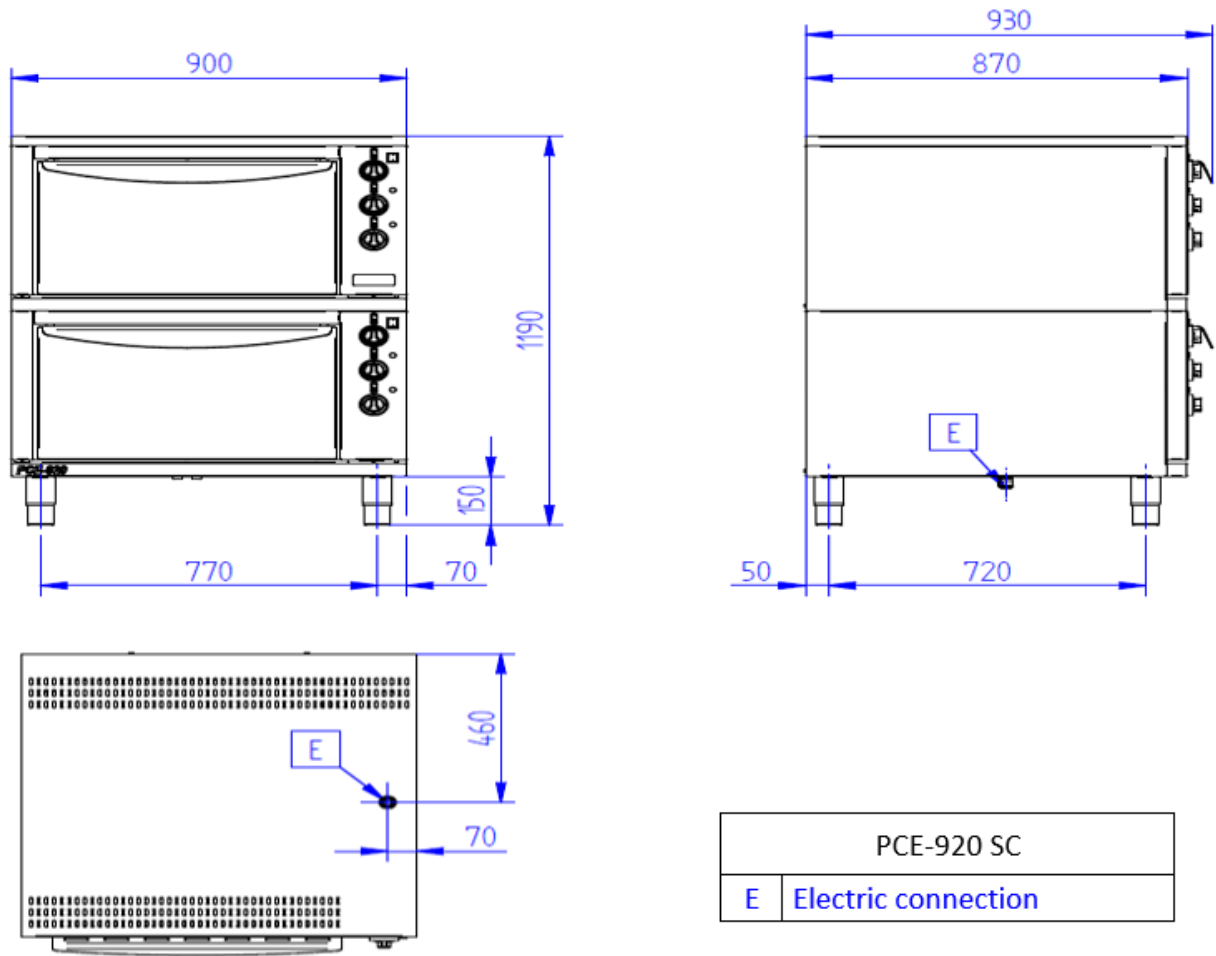
13.1. Connection dimensions

PCE-910-SC

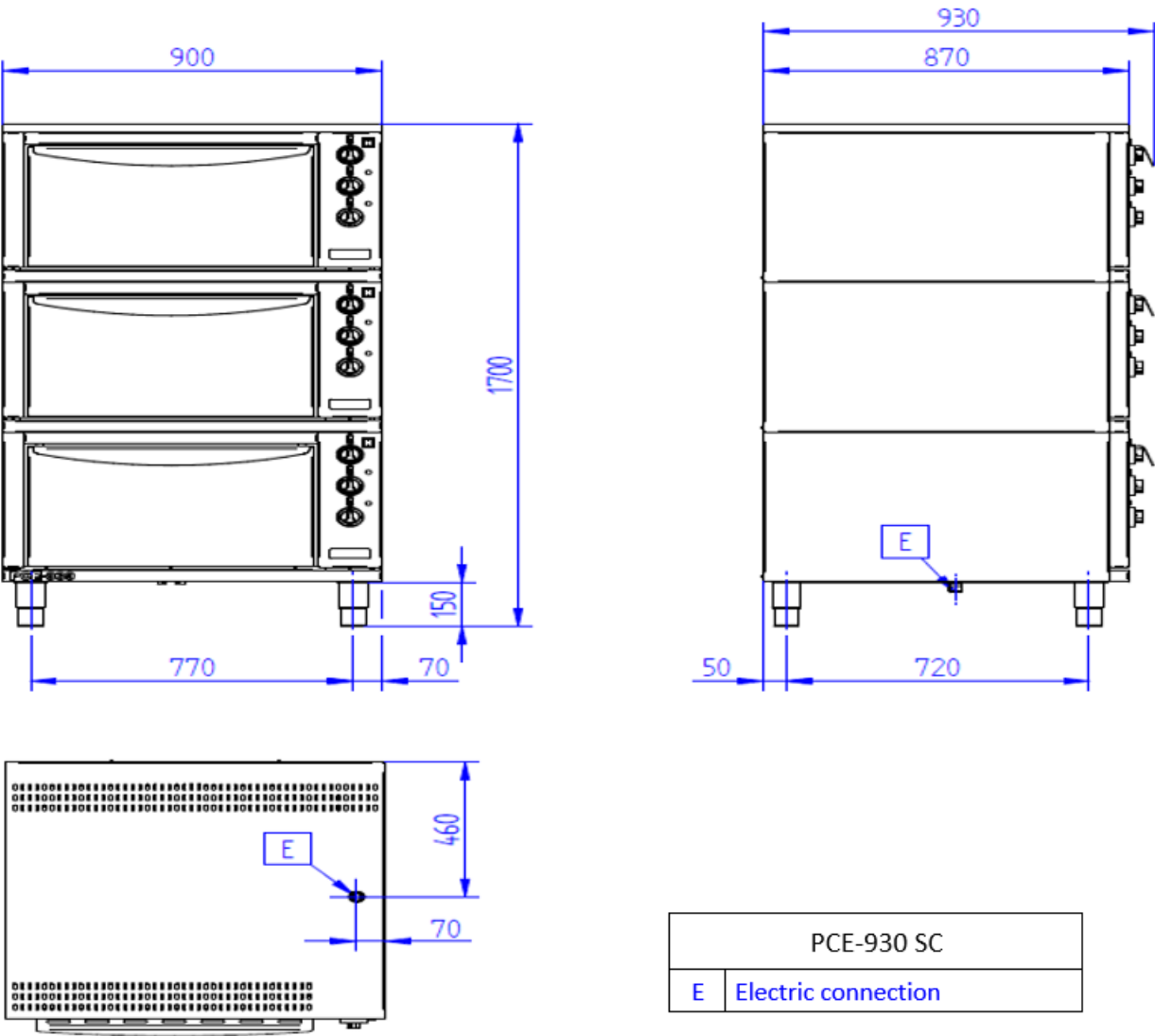


PCE-910 SC	
E	Electric connection

PCE-920-SC

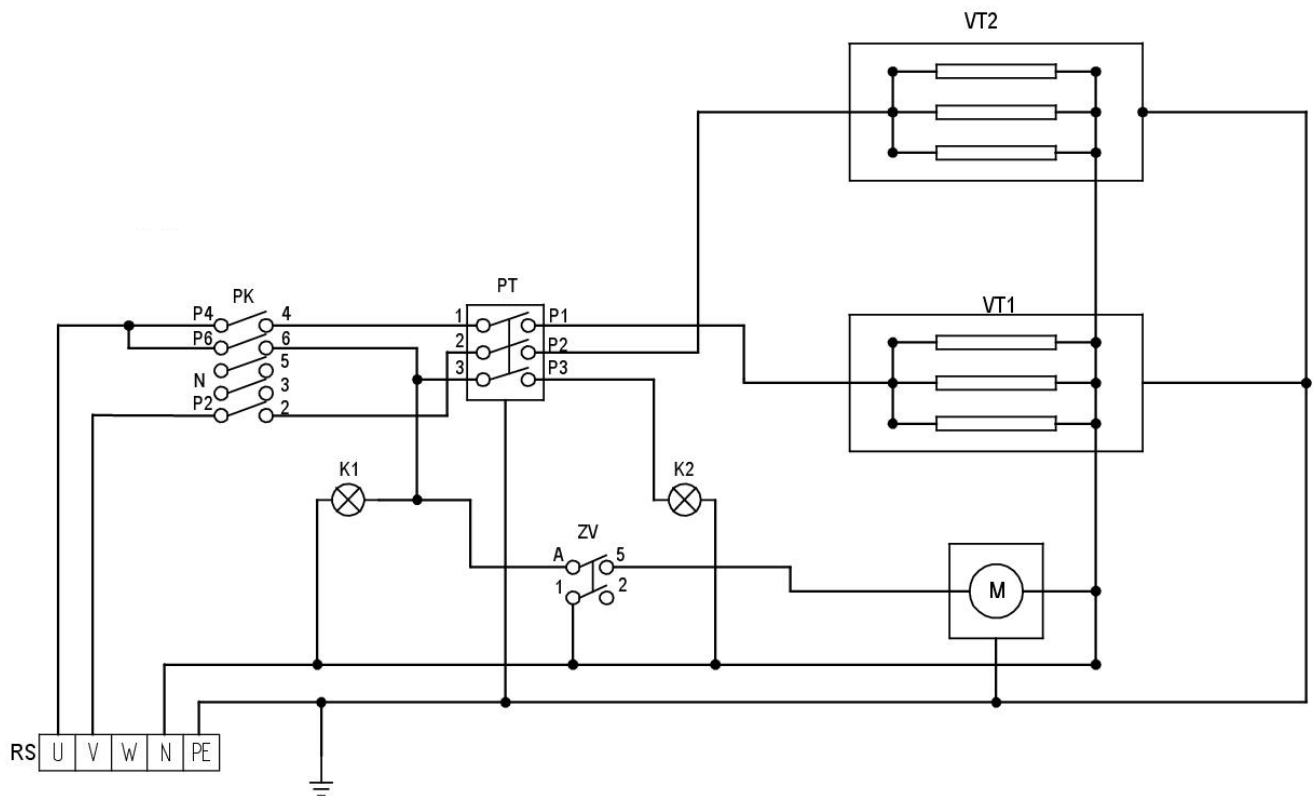


PCE-930-SC



13.2. Electrical wiring diagram

PCE-910-SC



Legend

RS – In-line terminal block 400 V

K1– Indicator light 230V (live oven)

K2 – Indicator light 230V (oven heating)

PK –Switch 0-1-2-3 400V

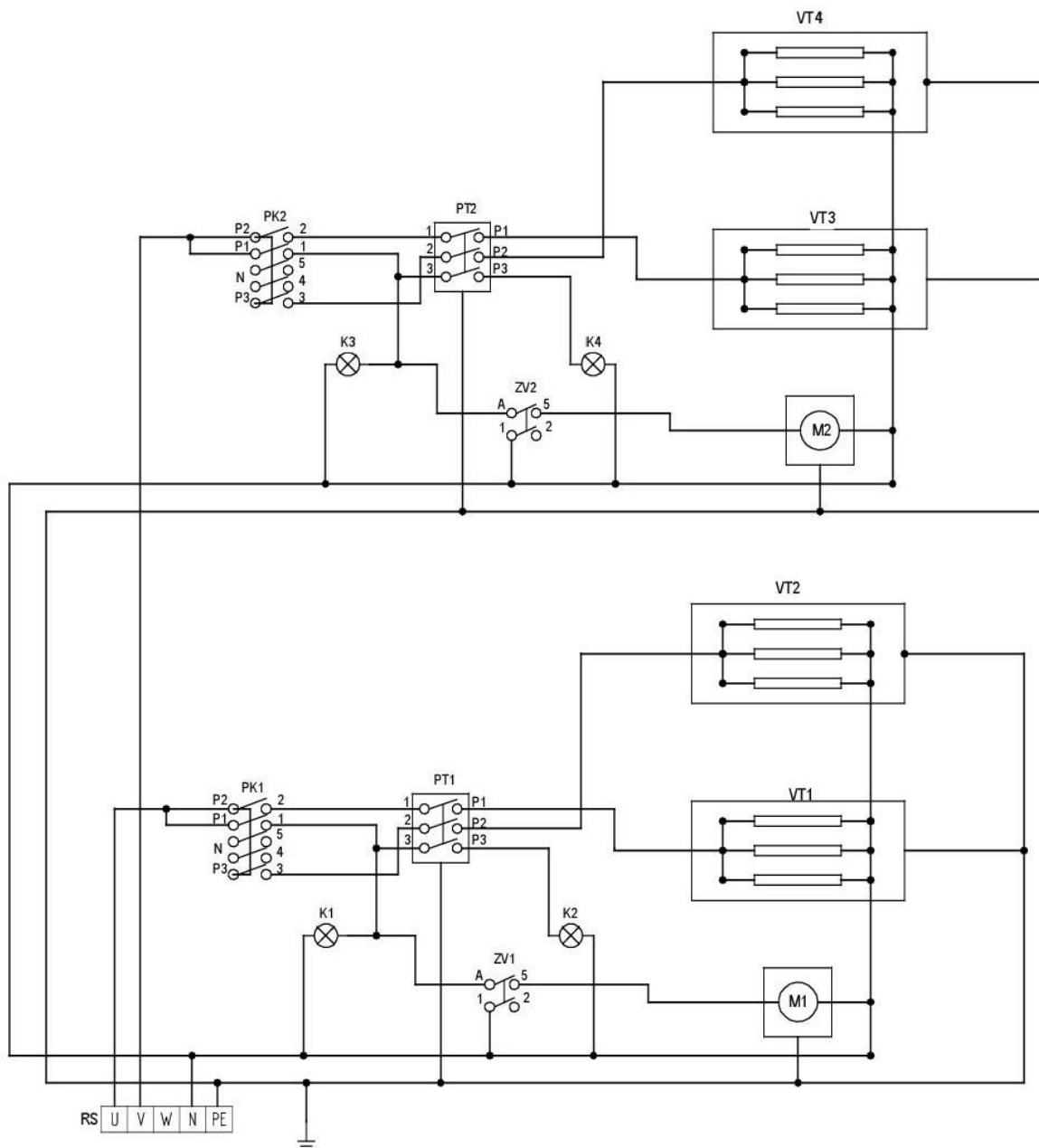
PT1 – Work thermostat 50-300°C 400V/16A

M1 – Fan Motor 230V / 30W

VT1 – Oven heating element lower 3x670W / 230V

VT2 – Oven heating element upper 3x670W / 230V

ZV1 – Green switch 230V / 16A



Legend:

RS – In-line terminal block 400 V

K1,K3- Indicator light 230 V (live horn)

K2,K4 – Indicator light 230 V (horn heating)

PK1,PK2 – Switch 0-1-2-3 400 V

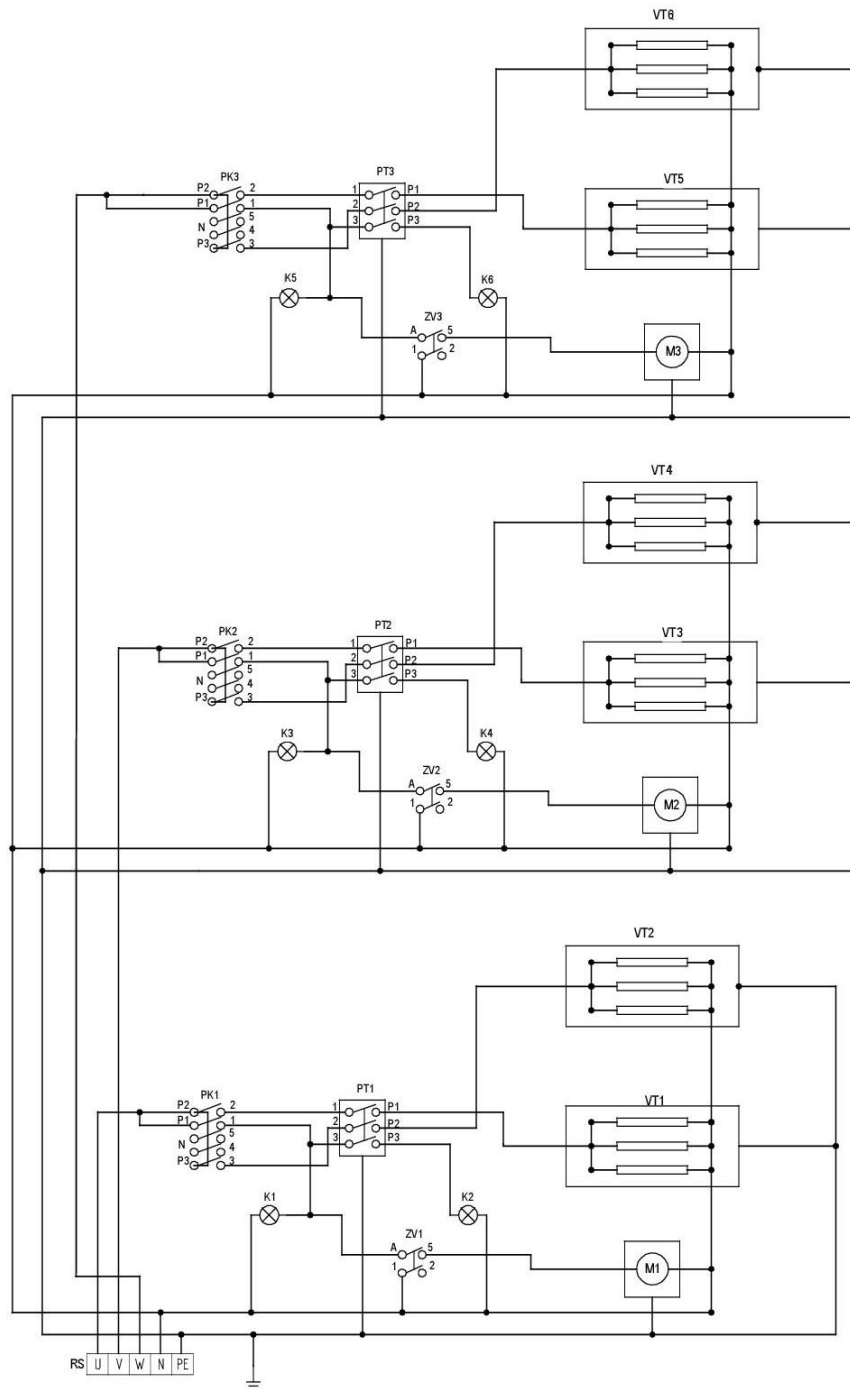
PT1,PT2 – Operating thermostat 50-300 C 400 V / 16 A

M1,M2 - Fan motor 230 V / 30W

VT1,VT3 – Lower tube heating element 3x670W / 230 V

VT2,VT4 – Cast trumpet heating element 3x670W / 230 V

ZV1, ZV2 -Green Circuit Breaker 230V /16 A



Legend:

RS-In-line terminal block 400 V

K1,K3,K5-Indicator light 230 V (live horn)

K2,K4,K6-indicator light 230 V (horn heating)

PK1, PK2, PK3-Switch 0-1-2-3 400 V

PT1,PT2,PT3-Thermostat 50-300 C 400 V/16 A

M1,M2,M3- Fan motor 230 V/30W

VT1, VT3, VT5- Lower tube heating element 3x670 W/230 V

VT2,VT4,VT6-Top Tube Heating Element 3x670 W/230 V

ZV1, ZV2,ZV3-Green Circuit Breaker 230V/16 A

SUPPLIER:

(add supplier contact here)

SERVICE PROVIDER:

(add service contact here)

MANUFACTURER

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