



Instruction manual



Semi -automatic steak grill durable chrome KDA 66 ED

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1. DECLARATION OF CONFORMITY

Decree of wage. 38/2001 Coll. Regulation 1907/2006/EC - Reach Regulation, 1935/2004/EC - Food Contact Regulation.

The products meet the requirements of Section 26 of Act No. 258/2000, as amended. The products meet the requirements of the Rohs Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]	Griddle dimensions [mm x mm]
658	442	442	90.00	12.000	650 x 480 + 320 x 380 + 320 x

3. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all pre-scribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

4. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring

Degree of flammability	Building materials
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

5. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

6. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance
- the electrical supply to the device must be made of oil-resistant material

We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter ""cleaning and maintenance"". The appliance must be grounded using a screw with a grounding mark.

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!
- Do not use extension cords or multiple sockets.
- **The mains connection point must have a maximum of the following impedance: $Z_{MAX} = 0.042 + j 0.026 \Omega$ for the phase conductors and $0.028 + j 0.017 \Omega$ for the neutral conductor.**

7. INSTRUCTIONS FOR USE

Attention! Before you start using the device, it is necessary to remove the protective films from the entire surface, then wash it well with water and dish soap, and then wipe it with a damp cloth.

IN THE EVENT OF LONG-TERM STORAGE OF THE KDA DEVICE, OR IF IT IS STOPPED FOR SEVERAL DAYS, IT IS NECESSARY AFTER SWITCHING ON (BEFORE PUTTING INTO NORMAL OPERATION) TO MANUALLY RAISE AND CLOSE THE KDA ARM REPEATEDLY IN ORDER TO REACTIVATE THE CORRECT FUNCTION OF THE ARM.

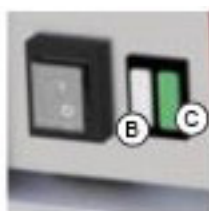
Grease collection container.

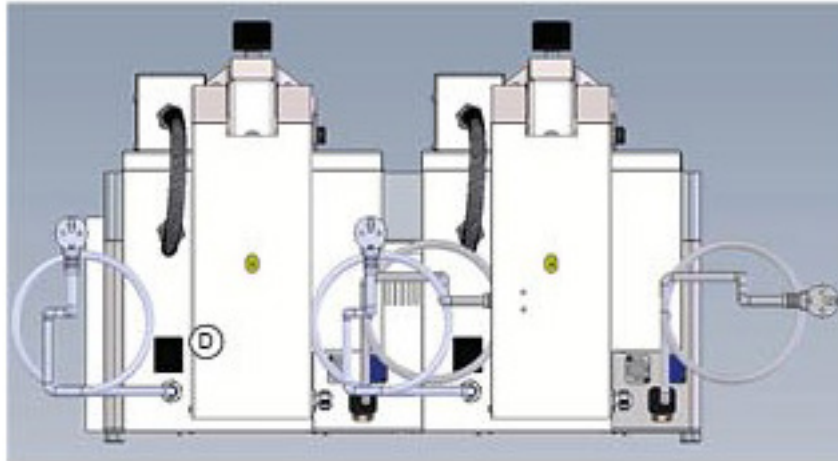
The container must be checked regularly and emptied in good time. You must clean the container after each time you switch off the appliance.

Appliances that have a cooking surface divided into two halves can be set to different temperatures on both halves of the hob or you can use only one half.

Switch on with the main switch (D), the light (C) indicates that the device is switched on. Turn the knob (A) and set the power you want. Indicator lights (B) and (C) will be on. The indicator light (C) lights up when the device is under power. by current. The indicator light (B) lights up when the heating coils are running. The indicator light (B) goes out when the device is heated to the set temperature. (E) Turn on the timer by pressing the ON/OFF button. Then we select one of the five default programs and close the clam. It locks in the lower position. When the time is up, an alarm will sound and the clam will open by itself. The alarm can be turned off by pressing the STOP button. The ongoing program can be interrupted prematurely by moving the clam handle upwards. Clam opens and the program is aborted. After closing the clam again, the interrupted program starts from the beginning. Turn off the device by turning the control (A) to the „0“ position and turning it off with the main switch (D). Use the device only under supervision.

Adjusting the height of the top plate





1) switch on/switch off**Use this button**
2) For starting a pre-set cooking cycle
The timer has five pre-set cycle times.
Start these cycles by pressing button
1-5, where button:
Manufacturer's settings

PROGRAM NUMBER	TIME
Program 1 (Button 1)	1:00
Program 2 (Button 2)	1:30
Program 3 (Button 3)	2:00
Program 4 (Button 4)	2:30
Program 5 (Button 5)	3:00
Program 6 (Button 6)	user programmable



The following instructions must be followed for programing a cycle in option 6 (button 6):

- 1. Check that the display on the control panel shows three hyphens “--”**
- 2. Press the button marked “TIME”**
- 3. Use the arrow-up button (button 2) and the arrow-down button (STOP button) to change the time shown on the display (at 30 second intervals)**
- 4. The selected time will flash on the timer.**
- 5. Press and hold the button marked “TIME” to save the selected time.**
- 6. Press button “6” to start the grilling cycle.**

If you use programmable option 6 to repeat a user-defined cycle, you must proceed according to steps 5 and 6

The timer will notify yu that the pre-set time has elapsed by sounding a warning signal. This signal will switch off automatically after one minute, or the operator can switch it off manually by pressing the STOP button.

The red button for interrupting the pre-set program will be flashing on the key-board as the timer sounds the warning signal at the end of the cycle.

You can interrupt a program under way by pressing the STOP button.

Due to the differing physical properties of the materials used (chrome vs. Teflon), slight variations in measured temperatures between the upper and lower surfaces may occur. User Information: This temperature differential is a natural characteristic of the material combination and the specific thermal properties of the Teflon sheet. It is not a technical defect, but rather a feature of the design construction chosen to achieve optimal grilling results.

8. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**