





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. 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
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

4. 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.

5. NÁVOD K POUŽITÍ

Pozor! Než-li začnete přístroj používat, je nutné z celého povrchu sejmout ochranné fólie, a pak jej dobře omýt vodou se saponátem na nádobí, a poté otřít vlhkým hadrem.

V PŘÍPADĚ DLOUHODOBÉHO USKLADNĚNÍ ZAŘÍZENÍ KDA, NEBO K JEHO NĚKOLIKA DENNÍMU ODSTAVENÍ, JE NUTNÉ PO ZAPNUTÍ (PŘED UVEDENÍM DO BĚŽNÉHO PROVOZU) RAMENO KDA OPAKOVANĚ RUČNĚ ZDVIHNOUT A ZAVŘÍT, ABY DOŠLO K ZNOVU AKTIVOVÁNÍ SPRÁVNÉ FUNKCE RAMENE.

Nádoba na sběr tuku.

Nádobu je třeba kontrolovat pravidelně a zavčas ji vyprázdnit. Nádobu musíte vyčistit po každém vypnutí spotřebiče.

Přístroje, které mají varnou plochu rozdělenou na dvě poloviny je možné nastavit na různé teploty na obou polovinách plotny nebo můžete použít jenom jednu polovinu.

Zapněte hlavním vypínačem (D), kontrolka (C) indikuje zapnutí přístroje. Otočte ovladačem (A) a nastavte na vámi požadovaný výkon. Kontrolky (B) a (C) budou svítit. Kontrolka (C) svítí, když je přístroj pod el. proudem. Kontrolka (B) svítí, pokud jsou v chodu tepelné spirály. Kontrolka (B) zhasne, až je přístroj vyhřátý na nastavenou teplotu. (E) Časovač zapneme stiskem tlačítka ON/OFF. Pak vybereme jeden z pěti předvolených programů a zavřeme clam. Ve spodní poloze se uzamkne. Po skončení času se ozve alarm a clam se sám otevře. Alarm lze vypnout stiskem tlačítka STOP. Probíhající program lze přerušit předčasně posunutím rukojeti clamu směrem nahoru. Clam se otevře a program se přeruší. Po opětovném zavření clamu se přerušený program spustí od začátku. Přístroj vypnete, když otočíte ovladačem (A) do polohy "0" a vypnete hlavním vypínačem (D). Používejte přístroj pouze pod dohledem.

Nastavení výšky vrchní plotny

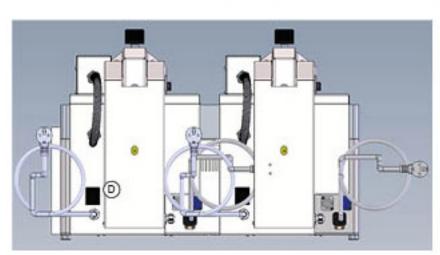
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POPIS OVLÁDÁNÍ



- Ovládací knoflík
- ® Kontrolka vyhřátí
- © Kontrolka zapnutí
- O Hlavní vypínač
- © Digitální časovač
- (E) Nastavení výšky horní plotny





6. 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.**