



Operating instructions

Steel pantry kitchen 100 - 120 cm





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We hope you enjoy your new steel pantry kitchen. Please read these operating instructions carefully to ensure that the kitchen is correctly installed and used in the proper manner. Please keep the documents so that they are always at hand.

Warnings

- **HEAT GENERATION:** The appliance and its touchable parts generate heat during use. You should therefore be careful and avoid touching the heating elements, especially stainless steel surfaces adjacent to the hob. Keep children under 8 years of age away from the appliance.
- **FLAMMABILITY HAZARD:** Preparing oily or greasy food (e.g. French fries) can be inflammatory.
- **FIRE HAZARD:** Cooking with oil and fat on unattended hobs poses a fire hazard. In case of fire, never extinguish the fire with water, but try to switch off the appliance and cover the flames with something to smother them (e.g. lid or fire blanket).
- Exercise caution when allowing children to use electrical appliances. Never allow children to use them without supervision.
- **FIRE HAZARD:** Never store objects on the cooking surface.
- **ELECTRIC SHOCK:** Do not use the appliance if there is any damage (e.g. breakage or cracking) to ceramic glass cooking surfaces. Switch off the unit to avoid possible electric shock.
- **ELECTRIC SHOCK:** In a fixed electrical installation of the cooker-sink combination, we recommend installation of an omnipolar switch with contact separation of at least 3 mm or a circuit breaker. Repairs and work on the units should only be carried out by a qualified electrician.
- **ELECTRIC SHOCK:** Never clean the units with a high-pressure cleaner!
- **ELECTRIC SHOCK:** Cooking zones may not be switched by means of external timers or a separate remote control system (IEC 60335 2 6).

Safety

- Do not put damaged units into operation, but consult a specialist or the supplier!
- Only specialists may perform work on the units.
- The cooker-sink combination must be disconnected from the mains when repairs are carried out. The mains plug must be pulled out or the breaker switched off for this purpose.
- Children 8 years of age and older and persons with reduced physical, mental or sensory abilities or with little experience and/or knowledge may use the equipment under supervision if they have been instructed in its safe use and understand the hazards involved. Do not play with the appliance. Only allow children to perform cleaning and user maintenance under supervision.



- Place cooking vessels with handle towards the wall so that they are out of reach of children, as heating elements can become hot and cause burn injuries.
- Never leave the hob unattended when it is in operation.
- Do not store explosive liquids in the base unit.
- Do not place coffee machines, other electrical appliances or other flammable materials on the cooking surfaces.
- Do not place food wrapped in aluminium foil or plastic containers on hot cooking surfaces.
- Take care when connecting electrical appliances; connecting cables must not come into contact with hot cooking surfaces.
- Do not clean the cooking surfaces with a steam cleaner!
- The steel pantry kitchen may only be used for conventional indoor purposes; do not use it as a heating source or in continuous operation! Improper, disproportionate loads will destroy the insulation and thus create a potential fire hazard.
- Never cover the ventilation grille!

Delivery and product inspection

On delivery, check the unit to ensure that it is free from defects. Please contact the carrier immediately in the event of transport damage. Please contact the dealer if the delivery is incomplete. Please read the instructions to ensure careful use.

Carrying kitchen components

Always work in pairs. Lift the pantry kitchen by the underside, but under no circumstances by the pantry top, as this may cause damage.

Installation and assembly

The kitchen unit should be installed indoors at an ambient temperature between 12 and 32°C. Lay tile floors so that the kitchen unit can be pulled out.

The warranty does not cover damage resulting from faulty installation.

Fasten the steel pantry kitchen only to the back wall and one side wall either of any height, with only appliances and furnishings on the other side that are the same height as the steel pantry kitchen. The unit may not be installed in a cabinet, as the heated air from the cooling unit must be able to escape unhindered so that its function is not impaired. The ventilation slots behind the hob must therefore not be covered. The steel pantry kitchen must be stable and level (use a level to check). Any unevenness in the floor can be compensated by using appropriate pads (e.g. wooden shims).

Power connection

In the standard version, the steel pantry kitchen is equipped with two hotplates and a refrigerator, along with a 230 V electrical connection. The connecting cable must be fused with at least 16 amps.

Caution!

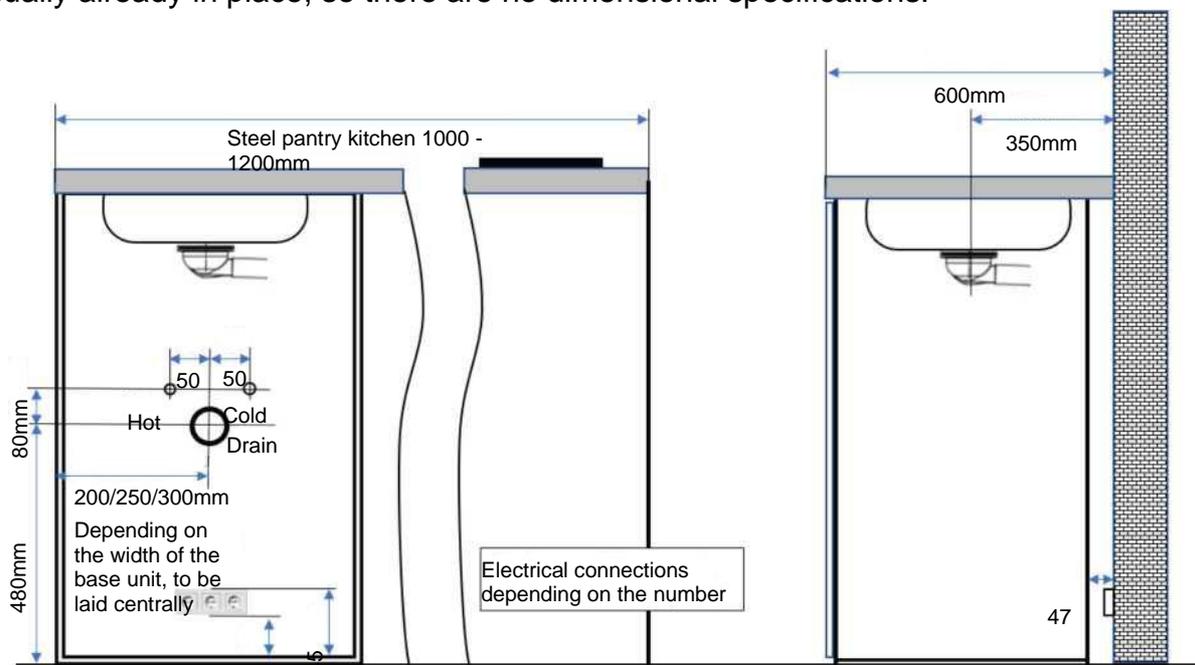
The steel pantry kitchen must always be disconnected from the mains during repairs. Pull out the mains plug, switch the appliance off or switch off the circuit breaker for this purpose.

Repairs and work may only be carried out by a specialist.

Removing the existing power cable voids the warranty.

Water and sewage connections

Cold or hot water connections are fitted in the metal cabinet under the sink. The sketch can serve as a guide. The connections are made individually by the installer or are usually already in place, so there are no dimensional specifications.



Sketch: Standard connection dimensions

Fitting the drain and overflow set

Delivery includes a drain and overflow set, but no siphon. The latter can be purchased from the relevant dealer or DIY shop.

The installation of the drain and overflow set is illustrated in the following series of pictures. Check the completeness of the parts. Follow the sequence and instructions. You will need a flat-blade screwdriver for assembly and, if necessary, a dry cloth. Nothing needs to be shortened!

The bowls have an overflow so that no flooding can occur when the bowl drain is closed.

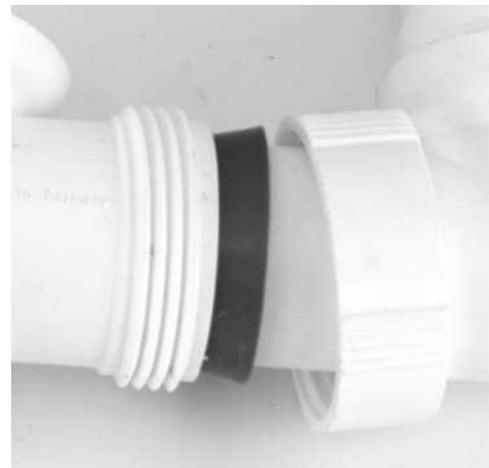
Scope of assembly like this or similar.



Assembling the plastic parts.



Inserting the conical seal



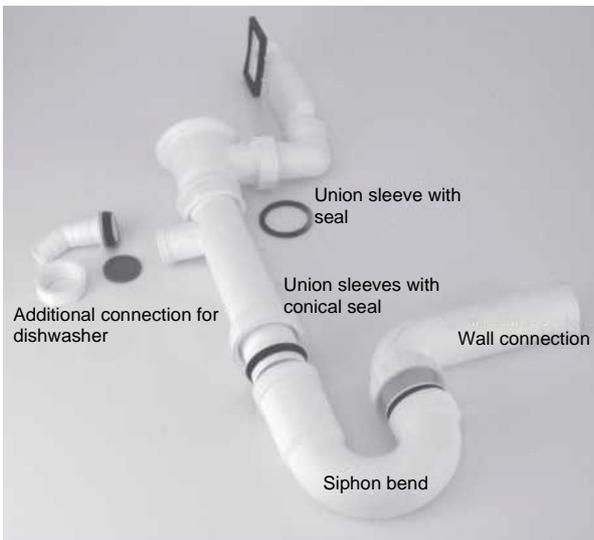
Attach the drain and overflow set to the back of the bowl and screw the two connectors together. Make sure that the seals are seated correctly.



Now hand tighten the two screws and strainer insert on the top side to seal the two connectors!



A siphon set is required for further installation on the house-side drainage system. The following is an example that includes an additional drain connection for another consumer (dishwasher).



Plastic parts may need to be shortened during assembly. You will need a tape measure, a metal hacksaw and some Vaseline for this purpose.

Take care to correctly position the conical sealing rings! Tighten the union nuts firmly by hand.

A leak test should be carried out after installation. To perform such a test, close the drain with the cap provided. Run hot water into the basin until it drains through the top overflow. Now check the drain and overflow fittings for leaks. There must be no dripping! If necessary, use water pump pliers to lightly tighten the union nuts.

We recommend having professionals perform the connection work.

Installing the tapware

Select appropriate tapware, depending on the water supply. A high-pressure connection has separate fittings for both cold and hot water. If there is only one wall connection, you will need a low-pressure boiler and tap.

Since, depending on the model, the pantry kitchen is already provided with the necessary standard hole for the tap, the installation must be carried out as described by the manufacturer. Additional extensions may be installed if necessary.

We recommend having professionals perform the installation work.

Ceramic glass hob

Ceramic glass hobs are stronger and more stable than glass! However, the following points should be noted:

- Do not climb onto the ceramic glass hob.
- Do not place heavy objects on the ceramic glass hob.
- The ceramic glass hob is not impact resistant.
- Only use cooking vessels that fit the diameter of cooking zones (maximum 145 / 180mm)



Place hot cooking vessels centrally on the marked surfaces

Precautions

- Do not heat the ceramic glass hob without a cooking vessel.
- Make sure that the bottoms of the vessels and the hob are clean and dry.
- Do not push cooking vessels over the hob to avoid scratching
- Use cooking vessels that protect against overflowing
- Do not use the ceramic glass hob as a shelf

Use

The two ceramic glass cooking zones each have a 6-step control. The ceramic glass cooking zones are switched off in the O position. The indicator light is on during use. The ceramic glass cooking zones may remain hot when switched back to the O after use, risk of burns.

To start cooking, first turn the ceramic glass cooking zones to level 3, after which they can be regulated to the necessary level. Residual heat from ceramic glass cooking zones can be used for 5-10 minutes to finish cooking.

Keep an eye on the cooking process at all times!



Cleaning ceramic glass hobs

We recommend cleaning ceramic glass hobs after each use: first remove coarse food residues and then carry out final cleaning with a few drops of cleaning agent (e.g. dishwashing detergent), using kitchen paper. Then wipe with a wet microfibre cloth and dry with a dish towel.

Care of stainless steel surfaces

The corrosion resistance of stainless steels is ensured by a passive layer that forms on the metal surface due to exposure to oxygen. Mechanical impact or chemical degradation can damage this passive layer and additionally prevent the formation of a new passive layer due to the exclusion of oxygen. This can cause corrosion damage even to stainless steel. Stainless steel is also not completely resistant to some chemical compounds, such as acids and alkalis.

Over time, heavy layers of dirt containing chlorinated salts or extraneous rust can cause stainless steel surfaces to discolour or corrode.

Please note the following:

- Always keep surfaces clean and exposed to oxygen.
- Remove traces of use and cleaning agents immediately.
- Avoid damage by hard or sharp metal objects during use or cleaning. They can degrade surfaces.
- Avoid corrosion underneath deposits of any kind.
- Corrosion due to ferrous water residues or contact with stainless steel or iron parts.
- Remove light soiling with warm water, adding a mild detergent (e.g. Pril). Do not use any chlorine-containing, bleaching cleaning agents or scouring powders of any kind for cleaning!
- Rinse thoroughly with clean water after each cleaning and dry stainless steel surfaces afterwards.
- Clean ground stainless steel surfaces with commercially available cleaning agent. For stubborn stains. use Scotch-Brite as well. Attention: only rub in the direction of grinding!
- Immediately remove any extraneous rust that may appear with a mild cleaning agent.

We recommend treating all stainless steel surfaces at regular intervals by first removing the protective film and then applying a stainless steel care product!

If you follow the above instructions, you will enjoy our products for years to come.



Disposal of the pantry kitchen and appliances

The following must be observed during disposal.

Electrical appliances may contain harmful substances (e.g. mercury or lead). If not disposed of properly, these substances can end up in the environment, endangering our health and the environment.

Waste electrical equipment can be handed in at official collection points, for example at the local recycling centre or home appliance dealer.