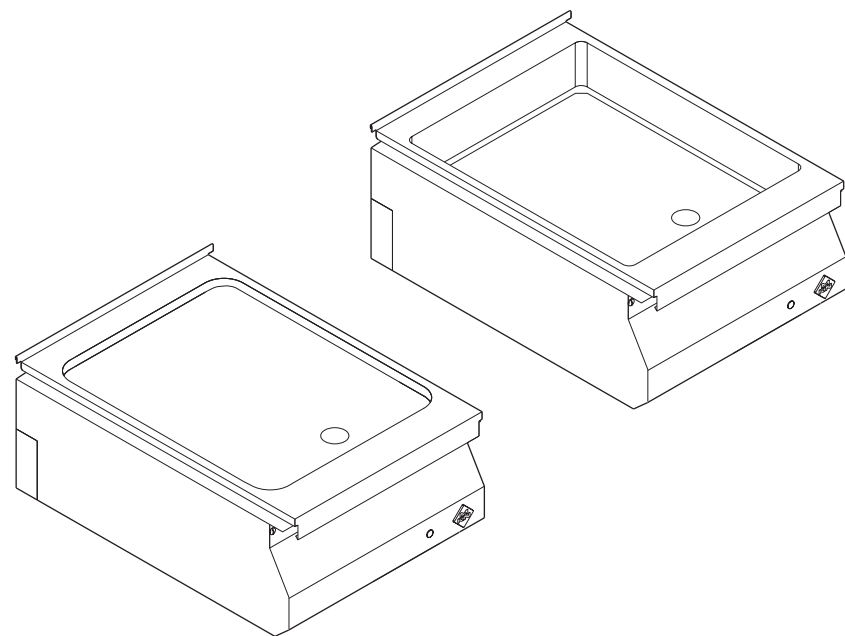




Master of Performance

Operating Manual

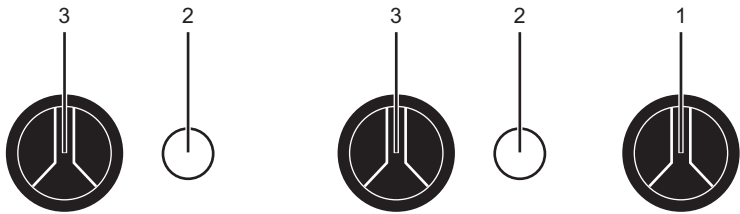
# Griddle plates and pans (electric)



Open out the cover page to see the controls.

| Version                                                                                                        | Size |
|----------------------------------------------------------------------------------------------------------------|------|
| smooth/smooth, hard chrome plated                                                                              | ¾    |
| smooth/smooth, chrome nickel steel, griddle plated/smooth, chrome nickel steel plated/half ribbed/fully ribbed | 1    |
| smooth/smooth, chrome nickel steel, griddle plated/smooth chrome nickel steel plated/half ribbed/fully ribbed  | 2    |
| smooth/smooth, chrome nickel steel, griddle plated/smooth chrome nickel steel plated/half ribbed/fully ribbed  | 3    |

Controls



- 1

Unit switch
- 2

“Heating mode” control lamp
- 3

Temperature regulator

|          |                                        |           |
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# 1 Introduction

## 1.1 Intended use

MKN griddle plates and pans are appliances solely intended to be used for commercial purposes, especially in commercial kitchens.

The unit may only be used for the purpose of grilling food.

It is not permitted to use the unit for the following purposes, among others:

- Drying towels, paper or dishes
- Heating cookware on the griddle plate
- Heating acids, brines or other chemicals
- Heating rooms

## 1.2 About this operating manual

This operating manual is part of the equipment and contains information required by the persons operating the unit to enable them to operate it safely, for cleaning and looking after the unit and for handling faults.

- The employees engaged to perform any tasks with the unit must have read the operating manual, especially the section “Safety information”, before beginning work.
- Keep this operating manual stored safely during the life of the unit.
- Make sure that this operating manual is constantly available for the staff at the place where the unit is used.
- Supply this operating manual to any subsequent owner or user of the unit.
- Include any supplements received from the manufacturer.
- Supplement the instructions, including supervisory or notification requirements, to take account of special operational circumstances e.g. work organisation, workflows or deployed staff.

### Target group

- This operating manual is intended for employees who are responsible for operating, cleaning and looking after the unit as well as handling faults.
- Repairs to the unit may only be carried out by specially trained technical staff.
- Adults may not use the unit without supervision if
  - they are unable to do so due to their physical, sensory or mental capabilities,
  - they do not have the knowledge and experience required to operate the unit safely and in the manner intended.

## 1.3 Warnings

Warnings are indicated with a pictogram and a signal word.

The type and source of the risk as well as the consequences are described together with instructions for avoiding the danger. The meanings of the pictograms and signal words used are explained in section “Signs and symbols” (see [Chapter “Signs and symbols”, Page 7](#)).

## 1.4 Warranty and liability

The unit may not be modified or technically changed.

All guarantees or warranties cease to exist if technical changes are made. Furthermore, the safety of the unit is no longer guaranteed.

Claims for warranty or liability for damages to persons or property are excluded if they arise from one or more of the following causes:

- Improper use of the unit
- Incorrect installation, commissioning, operation or servicing of the unit
- Technical changes to the unit without the binding agreement of the manufacturer
- Use of spare parts or accessories not approved by MKN
- Faults resulting from the failure to comply with these operating instructions

## 1.5 Signs and symbols



### **DANGER**

#### **Imminent danger**

→ Non-compliance poses a threat of death or serious injury.



### **WARNING**

#### **Possible danger**

→ Non-compliance may pose a threat of death or serious injury.



### **CAUTION**

#### **Dangerous situation**

→ Non-compliance may result in slight injuries.

### **CAUTION**

#### **Dangerous situation**

→ Non-compliance may result in equipment damage.



Provides helpful information regarding use.

| Symbol              | Meaning                     | Explanation                                                     |
|---------------------|-----------------------------|-----------------------------------------------------------------|
| <b>Requirements</b> | Requirements                | These must be fulfilled before you can follow the instructions. |
| →                   | Instruction, single step    | An action is required here.                                     |
| 1.<br>2.            | Instruction, multiple steps | Instructions must be followed in the order given.               |
| On/Off              | Control                     | Emphasises the name of the control                              |

## 2 Safety information

MKN appliances comply with the relevant safety standards. However, this does not mean that all possible dangers that may arise, e.g. due to incorrect operation, can be excluded.

Therefore, when installing and operating the unit, the operating personnel must be familiar with and observe local regulations, including BGR 111 "Working in catering kitchens".

The following safety measures must also be observed:

### **Hot surfaces, steam and liquids**

#### **Risk of burns due to hot surfaces**

- Wear insulated protective gloves during operation.
- Allow surfaces to cool before cleaning.
- Do not touch the griddle plate immediately after operation.

#### **Risk of scalding due to hot grease**

- Do not operate the unit without the grease collector.

### **Electricity**

#### **Risk of electric shock**

- To avoid damaging the electronics, do not operate the unit if the controls are damaged.
- Only put a defective unit back into operation after it has been repaired.

### **Risk of fire**

#### **Risk of fire due to soiling and greasy films**

- Clean the unit after each use.
- Observe the instructions regarding cleaning.
- Do not leave the unit unattended during operation.
- Only operate the unit briefly without food to be cooked.
- Do not close the drain opening.
- Disconnect the unit from the mains immediately in the event of fire.
- Put out the fire with a class F fire extinguisher or fire blanket, never with water.

### **Hygiene**

#### **Personal injury and damage to equipment due to inadequate cleaning**

- Observe the cleaning instructions.

### **Cleaning**

#### **Risk of burns caused by cleaning agents**

- Wear protective gloves and glasses when using caustic cleaning agents.
- Observe the information provided by the manufacturer of the cleaning agent.

**Risk of injury on slippery floors**

- Clean the floor in front of the unit regularly to remove splattered grease.

**Equipment damage due to incorrect cleaning**

- Do not cool the unit abruptly after operation.
- Do not clean the unit with a high-pressure cleaner.
- Do not clean the surfaces with abrasive cleaners, scouring pads or chemically aggressive cleaners.
- Observe the reaction times for cleaning agents.
- Clean the unit regularly.
- Use a stainless steel scraper to clean the griddle plate.
- Collect used fat in suitable containers and dispose of properly according to the harmful substance ordinances.

**Improper use      Equipment damage due to improper use**

- Only use original accessories.
- Use suitable cooking utensils.

# 3 Construction and function

## 3.1 Description of the unit

### 3.1.1 Tabletop units

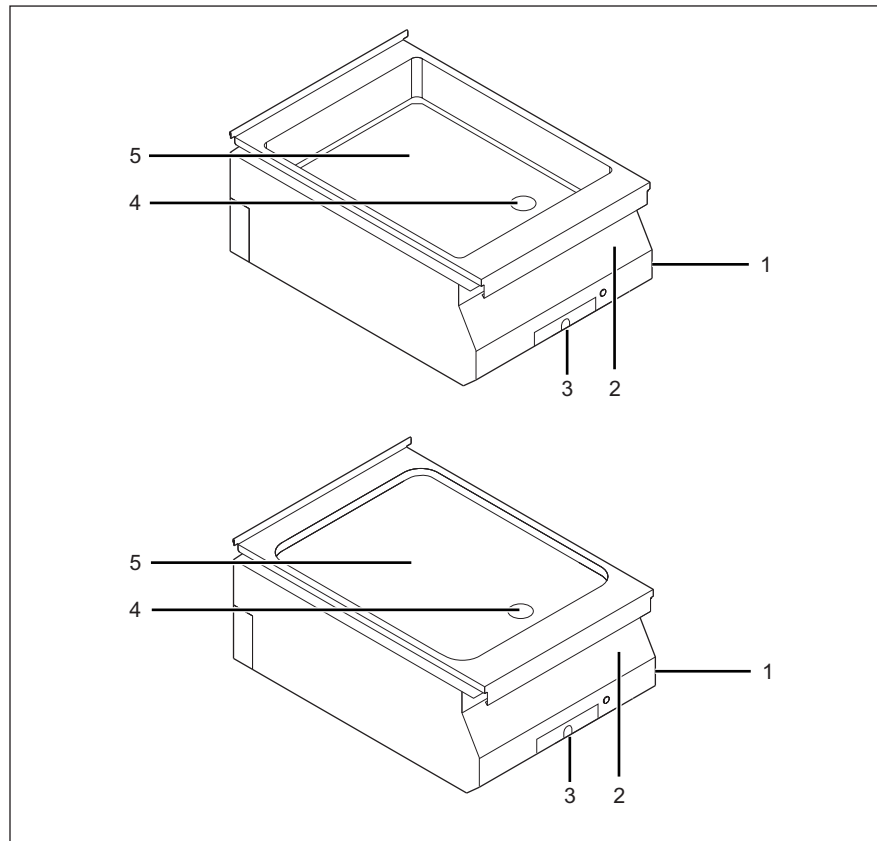


Figure 1: Top: griddle pan, bottom: griddle plate

- |   |                        |   |               |
|---|------------------------|---|---------------|
| 1 | Type plate (concealed) | 4 | Drain opening |
| 2 | Controls               | 5 | Griddle plate |
| 3 | Grease collector       |   |               |

### 3.1.2 Floor models

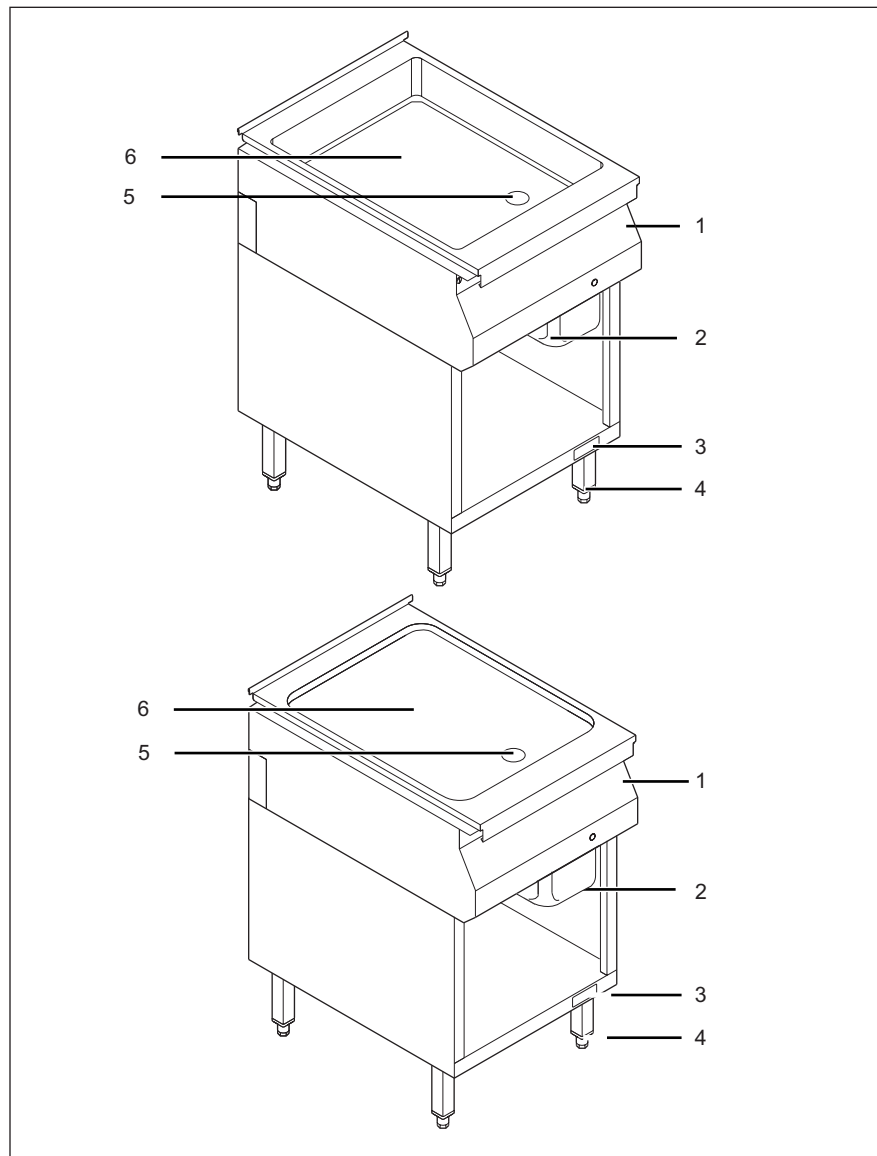


Figure 2: Top: griddle pan, bottom: griddle plate

- |   |                  |   |                        |
|---|------------------|---|------------------------|
| 1 | Controls         | 4 | Height-adjustable feet |
| 2 | Grease collector | 5 | Drain opening          |
| 3 | Type plate       | 6 | Griddle plate          |

## 3.2 Features

- Main components**
- Housing made of chrome nickel steel (material no. 1.4301)
  - Drain channel
  - Griddle plate
  - Grease collector

- Electrical features**
- Unit switch
  - Temperature regulator
  - Control lamp
  - Safety temperature limiter
  - Fixed electrical connection (floor standing units)
  - Mains cable with CEE plug (tabletop units)
  - SUPRA contact heating element
  - Separately controllable heating zones

- Accessories and optional equipment**
- Splatter guard
  - Fried egg ring
  - Drain plug
  - Overflow plug
  - Drain system
  - Griddle plate scraper and cleaning brush

### 3.3 Description of the controls



Open out the cover page to see the controls.

| Control                     | Description                                                       |
|-----------------------------|-------------------------------------------------------------------|
| Unit switch                 | Switches on / off                                                 |
| “Heating mode” control lamp | Lights up when heating is activated                               |
| Temperature regulator       | Temperature adjustment, separate for right and left heating zones |

### 3.4 Operating temperature

| Quantity                 | Temperature |
|--------------------------|-------------|
| Small to medium quantity | 180 °C      |
| Large quantity           | 200–220 °C  |

# 4 Operation

## 4.1 Commissioning

The unit was tested for functioning and safety after manufacture.

Before putting into service:

1. Remove any remaining production residues and packaging.
2. Clean the unit (see [Chapter "Cleaning", Page 16](#)).

## 4.2 Switching on/switching off unit

### 4.2.1 Switching on

→ Turn the unit switch (1).

Unit is switched on.

### 4.2.2 Switching off

→ Turn the unit switch (1) to the setting "0".

Unit is switched off.

## 4.3 Basic functions

### 4.3.1 Setting the temperature

→ Set the temperature with the temperature regulator (3).

The control lamp (2) lights up.

After the selected temperature is reached, the control lamp (2) goes out.

## 4.4 Seasoning the griddle plate

**Requirements** Grease collector closed



Turn both temperature dials on units having two temperature zones.

The griddle plate must be seasoned before using for the first time.

1. Switch on the unit.
2. Turn temperature regulator to 220 °C.

The control lamp lights up during pre-heating.

The control lamp goes out once the set temperature is reached.



Do not use margarine or butter for seasoning.

3. Apply a thin coat of commercially available oil to the griddle plate.
4. Allow the oil to burn in until the surface is lightly browned.
5. After about five minutes, turn the temperature regulator to "0".
6. Clean the griddle with a wire brush, stainless steel scraper and paper towels.



Repeat the seasoning process two to three times.

## 4.5 Grilling



### CAUTION

#### Risk of burns due to hot surfaces

→ Wear heat-resistant protective gloves.



When using larger amounts of fat, leave the drain plug in the opening so that the fat stays on the griddle plate.

The unit has two heating zones. If only small quantities are required, grill on one heating zone and keep the food warm on the other.

1. Close the grease collector.
2. Remove the drain plug (when using normal amounts of fat).
3. Switch on the unit.
4. Select the temperature.
5. Apply a thin coat of frying oil to the griddle plate.
6. Place the food on the hot griddle plate.

## 4.6 End of operation and breaks

Switch off the unit at the end of operation and during breaks.

1. Turn temperature regulator to “Δ”.
2. Turn the unit switch to “0”.

The unit is switched off.

## 4.7 Emptying the grease collector



### CAUTION

#### Risk of burns due to hot surfaces and hot grease

- Allow surfaces to cool before cleaning.
- Allow the grease collector to cool before emptying it.

1. Pull out the grease collector and empty it.
2. Remove grill residues and wipe out the grease collector with paper towels.
3. Reinsert the grease collector.

# 5 Cleaning

## 5.1 Avoiding corrosion

- Keep the surfaces of the unit clean and well aired.
- Regularly remove accumulated layers of scale, grease, starch and protein.
- Regularly remove salt deposits.
- Only allow parts made of stainless steel brief contact with concentrated acids, spices, salts or similar substances.
- Avoid damaging the stainless steel surface with other metallic items (steel spatulas, steel wire brushes).
- Avoid contact with iron and steel (steel wool, steel spatulas, chippings from the water pipes, iron-containing water).
- Eliminate newly rusted points, which may have formed due to contact with iron for example, using a mild scouring agent or fine sandpaper.
- Do not use any bleaching or chlorine-containing cleansers.
- Clean contact surfaces with fresh water.

## 5.2 General cleaning



---

**CAUTION****Risk of burns due to hot surfaces**

- Allow surfaces to cool before cleaning.
- 

**CAUTION****Equipment damage due to water penetrating the electronic controls**

- Do not spray the outside of the housing with water jets.
- 

**CAUTION****Damage to surfaces caused by incorrect cleaning**

- Do not use abrasive cleaners or cloths.  
→ Do not use aggressive cleaners (e.g. grill cleaner).
- 

**CAUTION****Damage caused by incorrect cooling**

- Allow the unit to cool before cleaning.  
→ Do not use ice or cold water for cooling.
-

1. Clean the unit after each use.
2. Switch off unit and allow to cool before cleaning.
3. Wipe the outside of the housing with a standard stainless steel cleaner and fresh water.

## 5.3 Cleaning the housing

→ Clean the housing daily with warm water and a standard detergent.

## 5.4 Cleaning the griddle plate



### CAUTION

#### Risk of burns due to hot surfaces

- Wear heat-resistant protective gloves.
- Allow surfaces to cool before cleaning.



Remove stubborn grill residues while the griddle plate is still warm (about 60 °C).

In the case of heavy usage, clean coarse deposits from the griddle plate intermittently using a special stainless steel sponge (e.g. Spontex Spirinett).

1. Insert the grease collector.
2. Pour warm water and a mild cleanser onto the griddle plate.
3. Allow to soften for a few minutes.
4. Drain off the cleaning water.
5. Empty the grease collector and replace it in the unit.
6. Clean the griddle plate with a stainless steel scraper or stainless steel sponge.
7. Rinse with clear water and wipe dry.
8. Clean the drainpipe with a bottle brush. Pay particular attention to thoroughly cleaning and drying the drain opening and plug where they connect.
9. Lightly grease the griddle plate with fresh frying oil.
10. Empty the grease collector.

## 5.5 Cleaning the grease collector

1. Pull the grease collector out of the unit.
2. Remove grill residues.
3. Wipe out the grease collector with paper towels.
4. Clean with clear water and a mild cleanser.
5. Rinse off with clear water.
6. Dry the grease collector and reinsert it.

# 6 Faults

## 6.1 Correcting faults

This section describes the steps to be taken in the event that faults occur on the unit during operation.

1. Observe the instructions in [Chapter “Causes of faults and troubleshooting”, Page 21](#).
2. Contact customer service.

## 6.2 Safety temperature limiter (STL) triggered



### CAUTION

**Damage of the safety temperature limiter due to improper switching back on**

- Allow unit to cool down.
- Determine the cause of the triggering and eliminate it.

The safety temperature limiter is a safety device that prevents the unit from being damaged.

It is triggered when

- the unit exceeds its maximum operating temperature
- the ambient temperature falls below 0 °C

If the maximum operating temperature is exceeded, the unit's heating switches off.

### 6.2.1 Switching the STL back on after exceeding the maximum operating temperature

1. Allow unit to cool down.
2. Determine the cause of the STL triggering.
3. Eliminate the cause.
4. Remove the cap in the switch cover.
5. Press the red unlocking button.
6. Replace the cap in the switch cover.

### 6.2.2 Switching the STL back on if the ambient temperature falls below 0 °C

If the ambient temperature falls below 0 °C (e.g. during storage in a warehouse or operation in a mobile sales cart), the STL triggers. The unit cannot be switched on.



#### **DANGER**

##### **Risk of injury due to the sensor bursting**

The sensor tip may burst if it becomes overheated.

→ Never heat sensors with a lighter or similar source of heat.

1. Warm the sensors to room temperature (20 °C).
2. Remove the cap in the switch cover.
3. Press the red unlocking button.
4. Replace the cap in the switch cover.

## 6.3 Control lamp is defective

#### **CAUTION**

##### **Equipment damage due to penetration of water**

→ Replace control lamps according to the applicable replacement parts list.



An unsealed lens or control lamp could allow penetration of cleansers.

Only put the defective unit back into service after replacing the defective lens or control lamp with an original component.

## 6.4 Causes of faults and troubleshooting



Open out the front cover to see the controls.

| Fault                                  | Possible causes                                                                                                 | Remedy                                                                                                                                                                                           |
|----------------------------------------|-----------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Control does not respond               | Control is defective.                                                                                           | <ul style="list-style-type: none"> <li>• Disconnect the unit from the mains.</li> <li>• Contact customer service.</li> </ul>                                                                     |
|                                        | <ul style="list-style-type: none"> <li>• Ambient temperature under 0 °C</li> <li>• STL has triggered</li> </ul> | Check the STL (see <a href="#">Chapter “Safety temperature limiter (STL) triggered”, Page 19</a> ).                                                                                              |
| Unit does not heat up                  | Power supply disrupted                                                                                          | <ul style="list-style-type: none"> <li>• Connect the unit to the mains.</li> <li>• Check the STL (see <a href="#">Chapter “Safety temperature limiter (STL) triggered”, Page 19</a>).</li> </ul> |
|                                        | Unit is switched off                                                                                            | <ul style="list-style-type: none"> <li>• Switch on the unit.</li> </ul>                                                                                                                          |
|                                        | Temperature regulator at “Δ”                                                                                    | <ul style="list-style-type: none"> <li>• Set the temperature.</li> </ul>                                                                                                                         |
|                                        | Unit is defective                                                                                               | <ul style="list-style-type: none"> <li>• Disconnect the unit from the mains.</li> <li>• Contact customer service.</li> </ul>                                                                     |
| Insufficient heating power             | Unit is defective                                                                                               | <ul style="list-style-type: none"> <li>• Disconnect the unit from the mains.</li> <li>• Contact customer service.</li> </ul>                                                                     |
| Unit shuts off                         | <ul style="list-style-type: none"> <li>• Operating temperature exceeded</li> <li>• STL has triggered</li> </ul> | <ul style="list-style-type: none"> <li>• Check the STL (see <a href="#">Chapter “Safety temperature limiter (STL) triggered”, Page 19</a>).</li> </ul>                                           |
| Control lamp not working or is cracked | Control lamp is defective                                                                                       | <ul style="list-style-type: none"> <li>• Disconnect the unit from the mains.</li> <li>• Contact customer service.</li> </ul>                                                                     |

## 7 Service

When contacting the service department, please always provide the serial number (1) and device type (2) of your unit. This information can be found on the type plate (3).

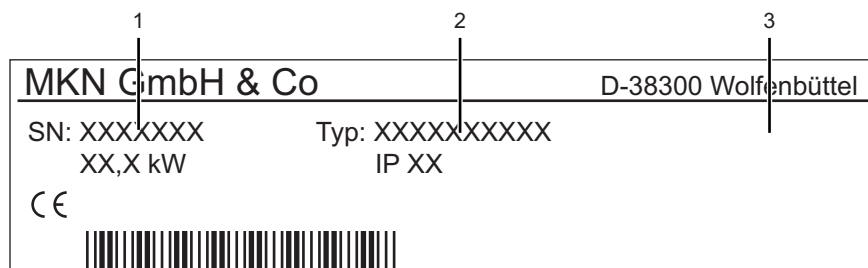


Figure 3: Type plate

Enter the data in the provided table.

| Device type | Serial number |
|-------------|---------------|
|             |               |

### 7.1 Disposal



Used electric and electronic appliances, in addition to valuable materials, also contain harmful substances which were necessary for their functioning and safety.

Do not dispose of the unit with regular non-recyclable waste. These substances can be damaging to your health or to the environment if incorrectly handled or disposed of with regular waste. Observe local regulations for used appliances and dispose of accordingly. If you have any questions, please contact the responsible authorities (e.g. the offices of waste management).

# 8 Declarations of Conformity

## 8.1 CE Declaration of Conformity



### EC Declaration of Conformity



The  
MKN Maschinenfabrik Kurt Neubauer GmbH & Co.  
Halberstaedter Straße, 38300 Wolfenbüttel, Germany

hereby confirms that the product

Device type: Electric Griddle plate / Griddle pan

Appliance number:

0021130A, 0021135A, 0721126, 0721126A, 0721126B, 0721127, 0721127A, 0721127B, 0721128, 0721128A, 0721129, 0721129A, 0721130, 0721130A, 0721130B, 0721131, 0721131A, 0721131B, 0721132, 0721132A, 0721133, 0721133A, 0721134, 0721134A, 0721139, 0721139A, 0721139B, 0721141, 0721141A, 0721141B, 0721143A, 0721143B, 0721144A, 0721144B, 0721145A, 0721145B, 0721149A, 0721149B, 0721150A, 0721150B, 0721151A, 0721151B, 0721155A, 0721155B, 0721156A, 0721156B, 0721157A, 0721157B, 0721158A, 0721158B, 0721159A, 0721159B, 0721160A, 0721160B, 0721172A, 0721173A, 0721174A, 0721175A, 0722507, 0722509, 0722513, 0722513B, 0722515, 0722515B, 1021130A, 1021135A, 1022512, 1121119, 1121119A, 1121121, 1121121A, 1121135A, 1221103, 1221103A, 1221103B, 1221104, 1221104A, 1221104B, 1221130, 1221130A, 1221130J, 1221131, 1221131A, 1221134A, 1221135A, 1221135J, 1221136A, 1221141, 1221141A, 1221156A, 1222507, 1222509, 1321103, 1321103A, 1321103B, 1321104, 1321130, 1321130A, 1321131, 1321131A, 1321135A, 1321136A, 1321141, 1321141A, 1322507, 1322509, 1421113, 1421113A, 1421114, 1421126, 1421126A, 1421126B, 1421127, 1421127A, 1421127B, 1421130, 1421130A, 1421130B, 1421131, 1421131A, 1421131B, 1421134, 1421134A, 1421134B, 1421135A, 1421136A, 1421139, 1421139A, 1421139B, 1421141, 1421141A, 1421141B, 1421143A, 1421143B, 1421144A, 1421144B, 1421145A, 1421145B, 1421146B, 1421147A, 1421149A, 1421149B, 1421150A, 1421150B, 1421151A, 1421151B, 1421155A, 1421155B, 1421156A, 1421156B, 1421157A, 1421157B, 1421158A, 1421158B, 1421159A, 1421159B, 1421160A, 1421160B, 1421164B, 1421165B, 1421166B, 1421167B, 1421168B, 1421169B, 1421172A, 1421172B, 1421173A, 1421173B, 1421174A, 1421174B, 1421175A, 1421175B, 1421176B, 1421177B, 1421178B, 1422507, 1422509, 1422513, 1422513B, 1422515, 1422515B

fulfils the basic requirements stipulated for the harmonisation of the provisions of the member states

- in directive 2006/95/EC from 12 December 2006 regarding electrical equipment to be used within particular voltage limits
- in directive 2004/108/EC from 15 December 2004 regarding electromagnetic compatibility
- European Union Regulation No. 1935/2004 dated 27th October 2004 regarding materials and articles intended to come into contact with food.

Basis for testing:

- EN 60335-1:2002 + A11:2004 + A1:2004 + A12:2006 + Corrigendum:2006 + A2:2006
- EN 60335-2-38:2003 + Corrigendum:2007 + A1:2008
- EN 55014-1:2006
- EN 55014-2:1997-Corrigendum 1997 + A1:2001 + A2:2008

Affixing the CE - marking: 10

Modifications made without our authorisation render this EC Declaration of Conformity invalid.

Wolfenbüttel, 23.11.2010

  
pp. Peter Helm  
Vice President Research and Development

This EC Declaration of Conformity certifies conformity with the specified directives, but contains no assurance of properties.

en-GB

1/1



## EC Declaration of Conformity



The  
MKN Maschinenfabrik Kurt Neubauer GmbH & Co.  
Halberstaedter Straße, 38300 Wolfenbuettel, Germany

hereby confirms that the product

|                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
|-------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Device type:      | Electric Griddle plate / Griddle pan                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| Appliance number: | 1521126, 1521126A, 1521127, 1521127A, 1521130, 1521130A, 1521131, 1521131A, 1521134A, 1521139, 1521139A, 1521141, 1521141A, 1521149A, 1521150A, 1521151A, 1521158A, 1521159A, 1521160A, 1522507, 1522509, 2021107A, 2021108, 2021126, 2021126A, 2021127, 2021127A, 2021130, 2021130A, 2021131, 2021131A, 2021134A, 2021139, 2021139A, 2021141, 2021141A, 2021158A, 2021159A, 2021160A, 2021172A, 2022507, 2022509, 2022513, 2121107, 2121108, 2121109, 2121109A, 2121126, 2121126A, 2121127, 2121127A, 2121130, 2121130A, 2121131, 2121131A, 2121134A, 2121139, 2121139A, 2121141, 2121141A, 2121149A, 2121150A, 2121151A, 2122507, 2122509, 2221143B, 2221144B, 2221145B, 2221149A, 2221150A, 2221151A, 2221155A, 2221155B, 2221156A, 2221156B, 2221157A, 2221157B, 2221158A, 2221158B, 2221159A, 2221159B, 2221160A, 2221160B, 2221179B, 2221180B, 2421169A, 3021107A, 3021109A, 3021126, 3021126A, 3021127, 3021127A, 3021130, 3021130A, 3021131, 3021131A, 3021134A, 3021139, 3021139A, 3021141, 3021141A, 3021169A, 3021171, 3022507, 3022509, 10010063, 10010370 |

fulfils the basic requirements stipulated for the harmonisation of the provisions of the member states

- in directive 2006/95/EC from 12 December 2006 regarding electrical equipment to be used within particular voltage limits
- in directive 2004/108/EC from 15 December 2004 regarding electromagnetic compatibility
- European Union Regulation No. 1935/2004 dated 27th October 2004 regarding materials and articles intended to come into contact with food.

|                                                                                |
|--------------------------------------------------------------------------------|
| Basis for testing:                                                             |
| • EN 60335-1:2002 + A11:2004 + A1:2004 + A12:2006 + Corrigendum:2006 + A2:2006 |
| • EN 60335-2-38:2003 + Corrigendum:2007 + A1:2008                              |
| • EN 55014-1:2006 • EN 55014-2:1997-Corrigendum 1997 + A1:2001 + A2:2008       |

Affixing the CE - marking: 10

Modifications made without our authorisation render this EC Declaration of Conformity invalid.

Wolfenbüttel, 23.11.2010

  
pp. Peter Helm  
Vice President Research and Development

This EC Declaration of Conformity certifies conformity with the specified directives, but contains no assurance of properties.

en-GB

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## Griddle plates and pans (electric)

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