

Operating Instructions

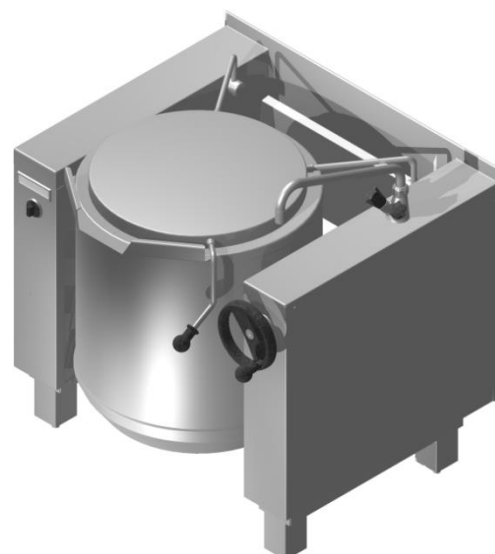
ELRO EasyCook



Anleitung vor
Gebrauch lesen!
Lire la notice d'utilisation
avant l'emploi!
Read instructions before use!

Originalanleitung
Notice originale
Original instructions


Flexi-Pan Type PKGN – Kettle Type JK



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1 Safety



Please observe the **WARNING**, **CAUTION** and  recommendations. Adhere to cleaning and maintenance instructions. These contribute to the flawless functioning of your ELRO EasyCook appliance. If problems occur, please contact ELRO After Sales Service or our distribution partner.

Careless handling can cause burning and scalding due to:

- ⇒ hot surfaces
- ⇒ escaping steam
- ⇒ spilling food

 **WARNING**

The appliance may not be operated if it is dysfunctional or damaged.

The appliance may not be used as a deep fat fryer.

 **CAUTION**

Caution hot surface!

 **CAUTION**

Caution hot surface that must be touched!

Operate control elements with the foreseen handles only.

 **CAUTION**

Caution danger of pinching or crushing!

 **CAUTION**

The appliance must be operated under supervision.

 **CAUTION**

Note filling indicator! 

Improper handling (filling in food above the level indicator, or cooking at boiling level 9 in the continuous cooking mode) can cause scalding due to escaping steam or hot food spilling over the appliance.

 **CAUTION**

Open the lid first. Using the hand wheel, bring the basin into the desired position.

 **CAUTION**

Service and maintenance may only be performed by ELRO After Sales Service or a service company authorised by ELRO. In other cases all guarantee and recourse claims are void.

This is also applies to additions and alterations that have not been authorised by ELRO.

1.1. Manufacturer

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2 ELRO EasyCook

Congratulations on your purchase of an ELRO EasyCook appliance.

We are sure that this appliance will full meet your requirements in daily kitchen operations. Please read these operating instructions carefully before using the appliance.

1.3. General

Before putting your ELRO EasyCook appliance into operation for the first time, please read and observe the relevant documentation:

2.2 Area of Application

This appliance is intended for use in the following customer segments:

- ⇒ Retirement/Nursing homes
- ⇒ School cafeterias
- ⇒ Multipurpose halls

2.2.1 Intended Use

This ELRO EasyCook appliance is intended for the preparation and processing of food. It is used as a universal cooking appliance for

- ⇒ Cooking (JK / PKGN)
- ⇒ Frying (PKGN)
- ⇒ Balanced pressuring cooking (JK / PKGN)
- ⇒ Steaming (JK / PKGN).

The appliance is intended for operation in professional kitchens by ***instructed personnel***. Utilisation in vehicles, on ships or in planes requires the permission of the manufacturer.

2.2.2 Nonintended Use

All other uses are not compatible with the intended use, and can be hazardous to persons and/or things. In particular, products which produce

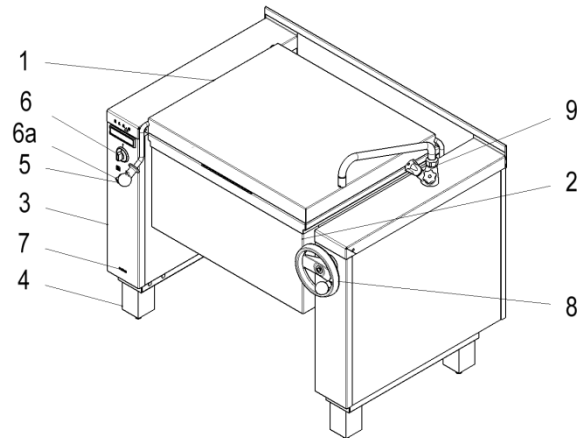
- ⇒ toxic fumes
- ⇒ corrosive vapours

may not be used, in addition to products which can self-ignite at a temperature below 120°C.

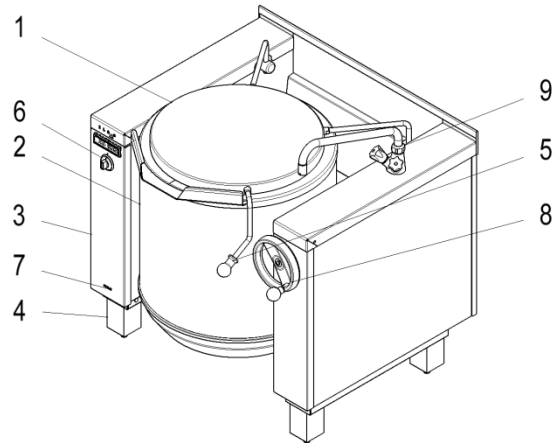
The ELRO EasyCook appliance may be used by children from the age of eight and over, as well as persons with limited physical, sensory or mental capabilities or lack of experience and know-how, if they are supervised, or have been instructed on the safe operation of the appliance, and have understood the possible dangers. Children may not play with the stove. Cleaning and user maintenance may not be carried out by children without supervision.

3 Appliance Overview

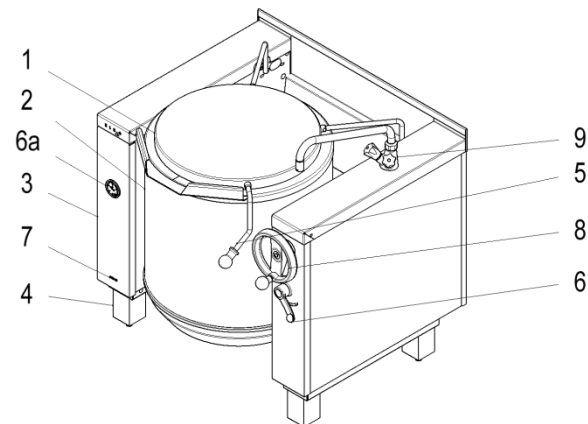
1. Appliance lid
2. Frying pan/Cooking chamber
3. Consoles (left / right)
4. Appliance feet
5. Lid handle
6. Control RF30
- 6a. Operating mode switch (cooking – frying)
7. Engraved appliance number
8. Hand wheel for tilting
9. AMB 350 mixer tap




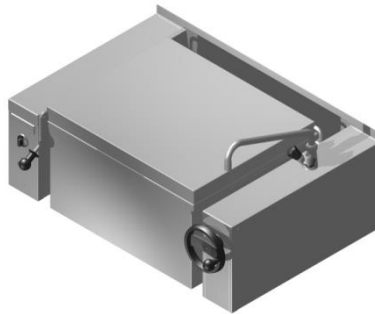
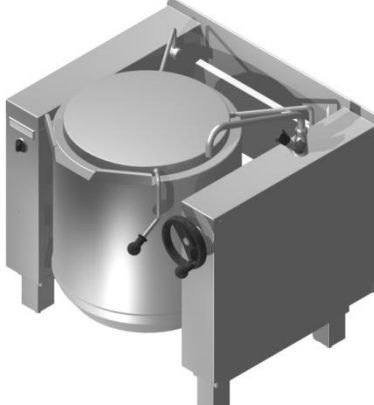
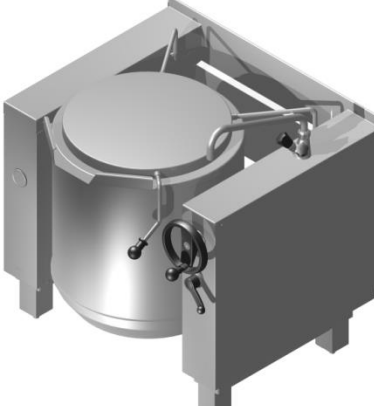
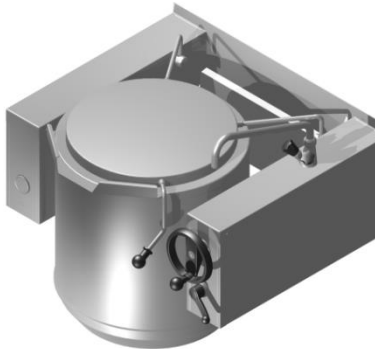
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3.1 Appliance Overview

	<p>PKGN22-EDS-30 PKGN32-EDS-30 Steuerung 30</p>		<p>PKGN22-EDS-30 PKGN32-EDS-30 Steuerung 30</p>
	<p>JK1-100-EID-30 JK3-200-EID-30 Steuerung 30</p>		
	<p>JK1-100-DD-10 JK3-200-DD-10 Steuerung 10</p>		<p>JK1-100-DD-10 JK3-200-DD-10 Steuerung 10</p>

4 ELRO EasyCook Control RF30

The control RF30 consists of the following operation and display elements :

- LED display (1)
- Control knob with light ring (2)
- Operation mode switch (3)

4.1 LED Display (1)

The LED display can show a maximum of 5 red digits / letters.

When turning the control knob, the temperature set point is displayed. Three seconds after setting the temperature set point, the actual temperature appears on the display.

After turning off the appliance (control knob in 0 position), the actual temperature is displayed until it goes below 50°C.

Display error code **Er. xx**

Display frying pan/cooking chamber not horizontal - - -

4.2 Control knob with light ring (2)

Set the desired temperature with the control knob. The temperature set point is shown on the LED display (1) while turning the knob (2). In the cooking mode, temperature precision is 5°C, in the frying mode 10°C. The light ring is red when the control knob is no longer in the zero setting.

When you turn the control knob back to zero after operation, the light ring goes off. The actual temperature is displayed until it goes below 50°C. The LED display shuts off at this time.

4.3 Operation mode switch (3) / Setting range

	<p>PKGN</p> <p>Operation mode</p> <p> Frying</p> <p> Cooking</p>	<p> Cooking, setting range 20°C boiling point, boiling levels 1-9, precision 5°C; boiling levels in single increments</p> <p></p> <p> Cooking with boiling point at 100°C, boiling level^{*)} 3</p> <p></p> <p>Once the boiling temperature is exceeded, you can set the boiling levels^{*)} between 1-9</p> <p> Frying, setting range 20°C-250°C, precision 10°C</p> <p></p>
	<p>JK</p> <p>Operation mode</p> <p> Cooking</p>	<p> Cooking, setting range 20°C-250°C, precision 5°C</p> <p></p> <p> Cooking with boiling point at 98°C, boiling level^{*)} 6</p> <p></p> <p>Once the boiling temperature is exceeded, you can set the boiling levels^{*)} between 1-9</p>

^{*)} Boiling levels (level 1 = simmering, 9 = boiling)



Preheat only when the cooking chamber is clean and dry!

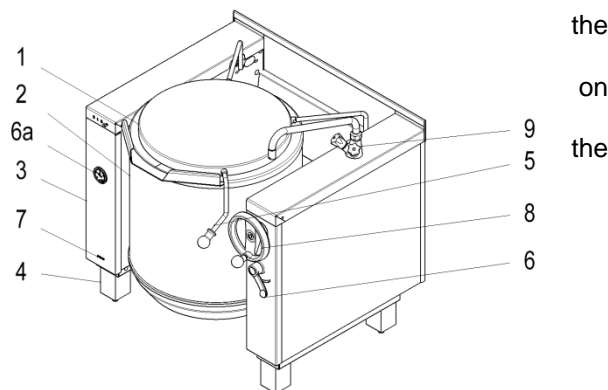


Add salt in water and stir until all the salt is dissolved.

5 ELRO EasyCook Control RF10

Fill the food into the cooking chamber (2) and close appliance lid (1) using the lid handle (5). Open the steam valve (6) slowly. On the manometer (6a) display the left hand side (3), the pressure increases only slowly because at the beginning of a cooking process, incoming steam condenses immediately.

As soon as the boiling point is reached, you can regulate the pressure by closing partially the steam valve (6).



At the end of the cooking process, close the steam valve (6) and fill the food into recipients.



WARNING

If the kettle is heated up without food, the pressure on the manometer display (6a) cannot reach 1.4bar (140kPa)!

This is the case as soon as the manometer hand (6a) is in the range of the red scale.

This indicates that pressure in the heating system is over 1.4bar. Immediately reduce the pressure by closing totally or partially the steam valve (6) and check the maximal pressure in the steam pipes according to dimensional drawing and / or installation plan.

6 Tilting



First open the appliance lid. Turn the hand wheel (1) in the respective direction to tilt the basin.

Operation is only possible when the frying pan is in the horizontal position.

Adapt tilting speed to the fill level. Make sure that the front edge of the pan is not weighed down. Danger of scalding through hot food.



CAUTION

Limbs or objects can be pinched/squashed in the area between the pan/console. Always make sure that this area is free before tilting.



CAUTION

Danger of burning! Food or hot fat can spill due to accidental, or sudden tilting.

7 Cleaning

The appliance is made from high-grade, stainless steel. Please only use gentle, commercial cleaning agents, soft cloths, or brushes. Use cleaning agents according to directions. Do not use metal objects and tools that can scratch or cut the surface, or have a corrosive effect.



CAUTION

Clean when the appliance is cool, empty the cooking chamber. Dry the appliance with a soft cloth.

7.1 Prolonged Non-Use

Leave the appliance lid open when the appliance is not in use.
Oil the pan with a cloth.

8 Maintenance

Service and maintenance may only be performed by ELRO After Sales Service or a company authorised by ELRO. In other cases all guarantee and recourse claims are void.

This is also applies to additions and alterations that have not been authorised by ELRO.



Please make sure that power cables and the water hoses are not under tension!

Do not operate if the connection cables/hoses have been damaged by crushing or cutting. Replace the connection cable!

Make sure the replacement cable is the same as the original, and has been approved for use in professional kitchens (temperature, oil proof).

It is recommended to have the appliance inspected by ELRO After Sales Service or our distribution partners every 4 years.

8.1 Error Messages

Fehler 15



Error messages are displayed on the LED display. Possible error causes are listed on the respective electrical diagram (3.926917 JK; 3.926932 PKGN).



In the case of an error, proceed as follows.

Turn off the appliance. Empty the cooking chamber. Never move the appliance when filled with hot food!

Disconnect power. Never pull the plug out of the socket by means of the cable. Contact ELRO After Sales Service or our distribution partners.

Not reaching the maximum possible temperature can be due to the incorrect setting of the boiling point for the appliance location. Correct the boiling point setting (i.e. the maximum temperature setting) to correspond with the possible setting for the appliance location according to the Installation and Initial Operating Instructions.