

Operating Instructions

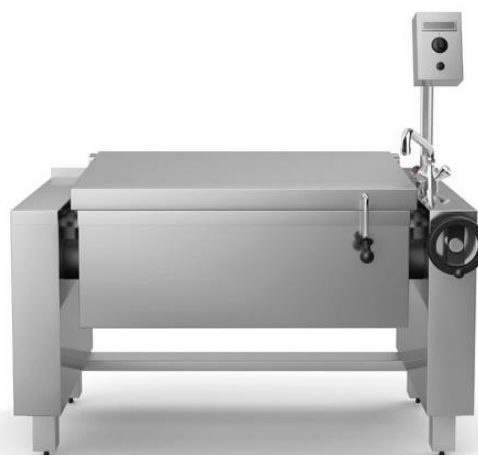
Appliances Serie 2300
Easy Control 30 / Easy Control 10

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

Originalanleitung
Notice originale
Original instructions


MetaTherm Cooking System Easy
VacuTherm Cooking System Easy

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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 Easy 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 Easy

Congratulations on your purchase of an ELRO Easy 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 Easy 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:

- ⇒ Homes, schools, boarding schools
- ⇒ Homes for the elderly and nursing homes, care centres
- ⇒ Catering and delicatessen companies
- ⇒ Regional hospitals, clinics and institutions
- ⇒ Military barracks
- ⇒ Personnel restaurants, central kitchens
- ⇒ Gastronomy, hotels
- ⇒ Cruise ships, shipping companies
- ⇒ Airline catering

2.2.1 Intended Use

This ELRO Easy appliance is intended for the preparation and processing of food.

It is used as a universal cooking appliance for

- ⇒ Cooking (Appliance type JGN, JR, JK / PGN, PKGN)
- ⇒ Frying (Appliance type PGN, PKGN)
- ⇒ Steaming (Appliance type JGN, JR, JK / PGN, 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

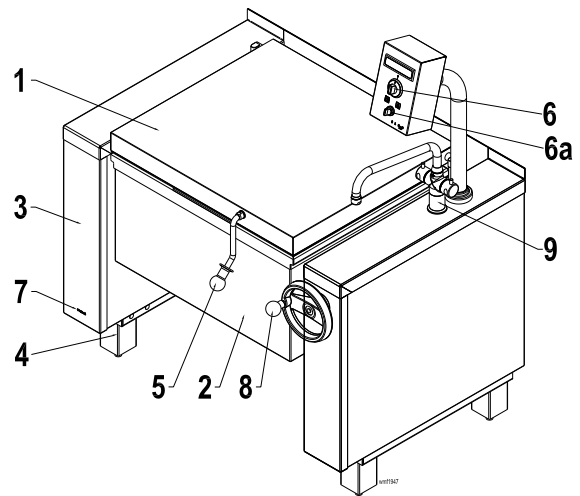
may not be used, in addition to products which can self-ignite at a temperature below 120°C.

The ELRO Easy 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

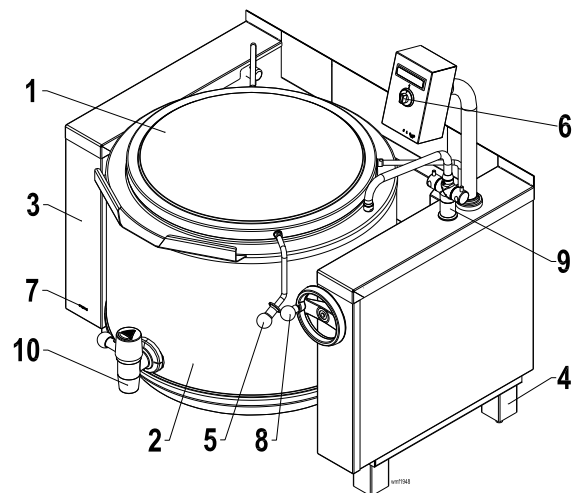
1. Appliance lid
2. Frying pan/Cooking chamber
3. Consoles (left / right)
4. Appliance feet
5. Lid handle
6. Control 30
- 6a. Operating mode switch (cooking – frying)
7. Engraved appliance number
8. Hand wheel for tilting
9. AMB mixer tap

MetaTherm Easy Control 30



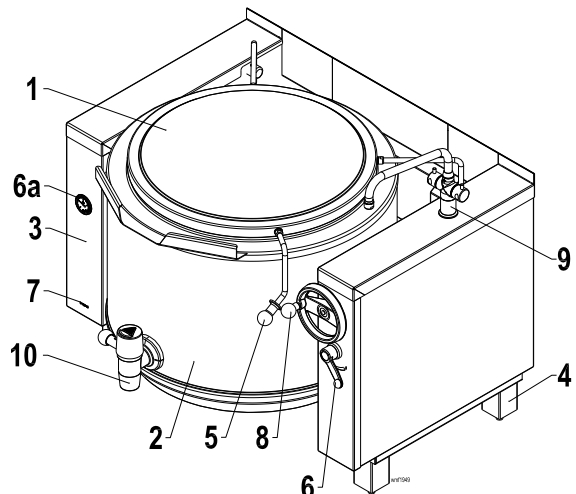
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9. AMB mixer tap
10. Drain valve

VacuTherm Easy Control 30

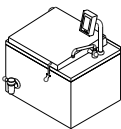
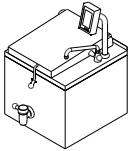
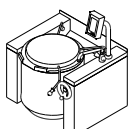
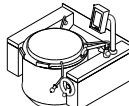
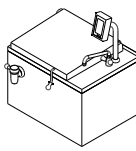
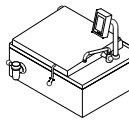
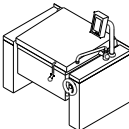
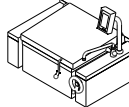
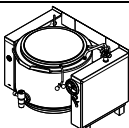
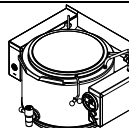


1. Appliance lid
2. Frying pan/Cooking chamber
3. Consoles (left / right)
4. Appliance feet
5. Lid handle
6. Control 10
- 6a. Operating mode switch (cooking – frying)
7. Engraved appliance number
8. Hand wheel for tilting
9. AMB mixer tap
10. Drain valve

VacuTherm Control 10



3.1 Appliance Overview

Picture	Type	Name	Type	Picture
	JGN	Kettle, GN form with Easy Control 30		
	JR	Kettle, round with Easy Control 30		
	JK	Tilting kettle, round with Easy Control 30	JK-C	
	PGN	Flexi-pan with Easy Control 30	PGN-C	
	PKGN	Tilting Flexi-pan with Easy Control 30	PKGN-C	
	JK	Tilting kettle, round with Easy Control 10	JK-C	

4 ELRO Easy Control 30

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**

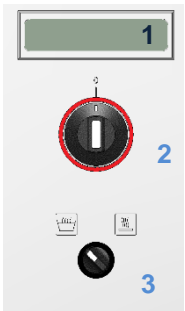








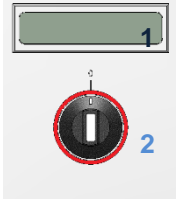




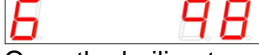
Display frying pan/cooking chamber not horizontal - - -

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>MetaTherm Easy PGN, PKGN</p> <p>Operation mode  Frying  Cooking</p>	<p> Cooking, setting range 20°C till 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>VacuTherm Easy JGN, JR, JK</p> <p>Operation mode  Cooking</p>	<p> Cooking, setting range 20°C till boiling point, boiling levels 1-9, precision 5°C; boiling levels in single increments</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.

4.4 Power limitation system LBS*) on site

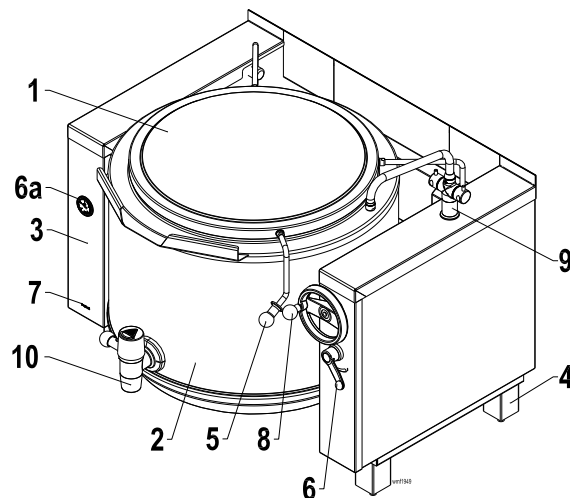
This appliance can be prepared for connection to an external LBS system^{*)}. The aim of such a system is to reduce electrical power consumption. Time-staggered release of the output connections for appliances with high connection values prevents exceeding of the average maximum permitted connection value for an object (e.g. kitchen) within a given measurement period (e.g. 15 minutes). You can identify LBS system^{*)} intervention thanks to the blinking temperature display on control 90. Please note that with LBS^{*)}, the heating system can be temporarily switched off. In order to avoid unnecessary deterioration of appliance control modes, please adhere to the standard values established in the General Remarks/Installation Plan for heating systems – minimum switch on and maximum switch off time.

5 ELRO Easy Control 10

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

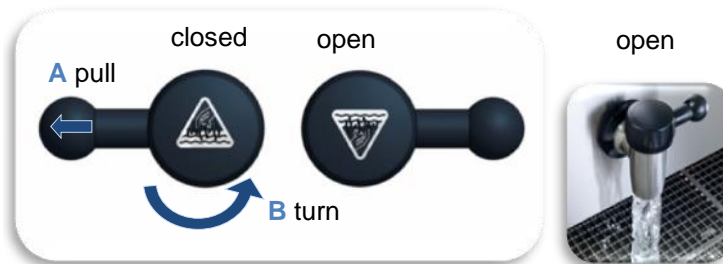
CAUTION

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

7 ELRO Drain valve



Allows complete draining of the cooking chamber. It prevents filling when the appliance has been improperly installed, as well as accidental opening through jolting or knocking.
The ELRO drain valve*) is an option for tilting appliances.



CAUTION

Remove the valve piston (1) of the ELRO drain valve only when the appliance lid is open!

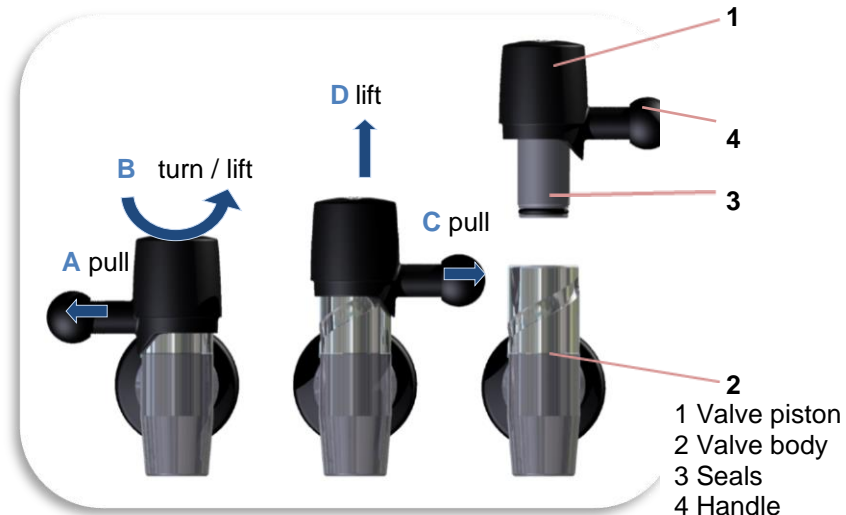
CAUTION

The ELRO drain valve becomes hot during operation!
Always use the foreseen handle when operating the drain valve.

WARNING

When draining the cooking chamber, hot liquids or escaping steam can cause scalding/burning. Stand back when opening the ELRO drain valve.

7.1 Cleaning



After each use, clean the valve piston (1) and body (2) with commercial detergents.

7.1 Maintenance

CAUTION

After each use/cleaning, check

- ☞ proper functioning
- ☞ if parts are damaged and
- ☞ piston seals (3) for tears or cuts.

If the valve is not functioning correctly or if parts are damaged, contact ELRO After Sales Service.

Lubricate the valve piston (1) with Vaseline or glycerine before you insert it in the valve body (at least once a week).

8 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.



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

8.1 Prolonged Non-Use

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

9 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 damage 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.

9.1 Error Messages

Fehler 15



Error messages are displayed on the LED display. Possible error causes are listed on the respective electrical diagram (3.927041 PGN, PKGN, JGN, JR, JK).



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.