

# Minikitchen



## Operating Instructions

***stengel* Küchen**



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*We trust that you will enjoy your new minikitchen. Please read these Operating Instructions carefully to ensure that the kitchen is installed correctly and used in the proper manner. Please keep the documents so that they are available for consultation for you or the subsequent owner at all times.*

## **Warning notes**

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- **WARNING:** The appliance and its touchable components become very hot during use. You are advised to be careful and to avoid touching the heating elements. Keep children younger than 8 away unless they are supervised at all times.
- **WARNING:** Caution, the surfaces of this appliance become hot during operation.
- **WARNING:** Be careful when cooking dishes with oils and fats (e. g. French fries) – danger of ignition.
- **WARNING:** Unsupervised cooking on hobs using fat or oil can be dangerous – risk of fire. NEVER attempt to extinguish a fire with water. Instead, switch the appliance off and then cover the flames carefully, for instance using a lid or a fire blanket.
- **WARNING:** Risk of fire: Never store objects on the hotplate.
- **WARNING:** If the glass ceramic hob is cracked, switch off the appliance to avoid the possible risk of an electric shock.
- **WARNING:** For a fixed electrical installation of the stove-and-sink combination, the electrician must use an all-pole disconnecting mains switch with a contact opening width of at least 3 mm or a circuit breaker. Always disconnect the minikitchen from the mains prior to any repair.
- Pull the mains plug, switch off the mains switch or switch off the fuse.

Only qualified electricians may carry out repairs or adjustments on the appliances.

## **Safety**

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- Do not operate appliances when damaged. In case of doubt, contact the supplier.
- Only a qualified electrician may open and adjust the appliance.
- Always disconnect the stove-and-sink combination from the mains prior to carrying out any repair. Pull the mains plug or switch off the fuse.
- Children older than 8 years and people with impaired physical, sensory or mental abilities or a lack of experience and/or knowledge may only use these appliances when supervised or after they received instructions in the safe use of the appliance and understood the resulting dangers. Children are not allowed to play with the appliance. Children are not allowed to perform cleaning or user maintenance unless they are supervised.
- Always place saucepans and pots on the plates with their handle facing the wall to ensure that children cannot reach them. The hotplates become very hot and may cause burns.
- Do not store explosive liquids in the lower cabinet.
- Do not place coffee machines or other electrical appliances on the hotplates. This also applies to other flammable materials
- If a drawer is installed in the area of the hotplate, do not use it for storing (e. g. aerosol cans).

- Never place food in aluminium foil or plastic containers on the hotplate when it is hot. When connecting electrical appliances, make sure that the connecting cables do not come into contact with the hotplate when hot.
- Do not clean the hob with a steam cleaner.
- The minikitchen is intended for normal indoor use. Do not use it as heating source.
- Never cover the ventilation grilles.

### **Notes for built-in appliances**

If the minikitchen is equipped with a built-in hob or other built-in appliances, observe the original operating instructions of the respective manufacturer. These are either included with the instructions for the minikitchen or packed with the appliance if it is supplied in the original packaging

### **Notes for the environment**

For the long transport to reach you, our high-quality products are protected by effective packaging. When dimensioning the packaging material, we endeavour to use only the absolutely necessary amount. All

packaging materials are environmentally friendly and can be safely disposed. Wooden parts are not chemically treated. The cardboard boxes are made predominantly from recycled paper and can be shredded and disposed as waste paper.

### **Unpacking**

Inspect the unit to ensure it is free of faults.

Notify the carrier immediately of any possible transport damage. Please contact the dealer in case any parts are missing in the delivery. Please read these instructions and the instructions for the fridge carefully.

### **Lifting the minikitchen**

Always work in a team of two. Always lift the minikitchen at its bottom side. Do not lift the entire unit at the pantry top as this may result in damage.

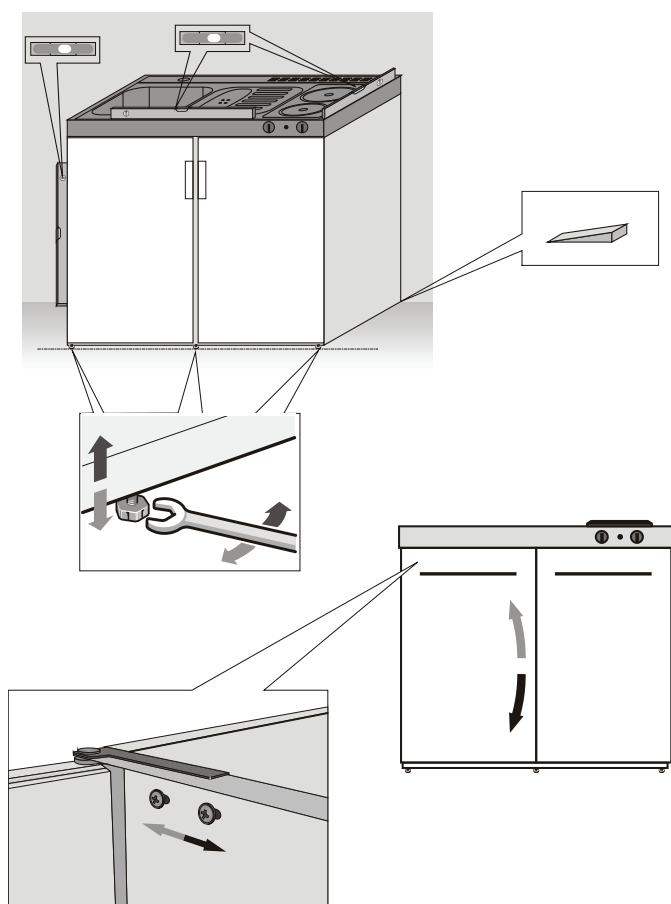


*This appliance is labelled in accordance with European Directive 2002/96/EC for waste electrical and electronic equipment (WEEE). This Directive provides the framework for the EU-wide collection and recycling of old appliances.*

## Assembly, installation and connection of the minikitchen

Install the unit indoors at a room temperature between 12 and 32°C. Fit tiles so that it is possible to pull out the unit, should this be necessary. Any damage resulting from incorrect installation is not covered by the warranty. When installing the minikitchen, make sure that only its rear panel and one side panel are mounted against a wall of any height. Appliances and furniture on the other side should have the same height as the minikitchen. Do not install the minikitchen in a cabinet. Ensure that the heated air at the rear of the fridge can escape without obstruction to avoid any impairment of the function. Therefore do not cover the ventilation grilles behind the hot plates.

The minikitchen must stand in a stable and straight position. Use a water level for verification. Use suitable supports to balance out any unevenness in the floor.



## Main connection

In standard design, the minikitchen is equipped with two hotplates and a fridge for electrical connection<sup>1</sup> with 230 V/50 Hz to two isolated ground receptacles that have been installed according to the regulations.

The connecting cable must be secured by at least 16 amperes.

Electrical safety is only ensured if the earth conductor system for the in-house electrical installation is installed according to the regulations. Do not operate the appliance unless all its components are present and all safety devices have been attached.

Ensure that the connecting cable is not pinched underneath the unit during installation.

If the mains cable of this appliance is damaged, arrange for its replacement by the manufacturer or its customer service or a similarly qualified person to prevent danger.

### Caution!

For a fixed electrical installation of the stove-and-sink combination, the electrician must use an all-pole disconnecting mains switch with a contact opening width of at least 3 mm or a circuit breaker.

The all-pole circuit breaker is also required in case the mains connector is no longer accessible after installation.

### Caution!

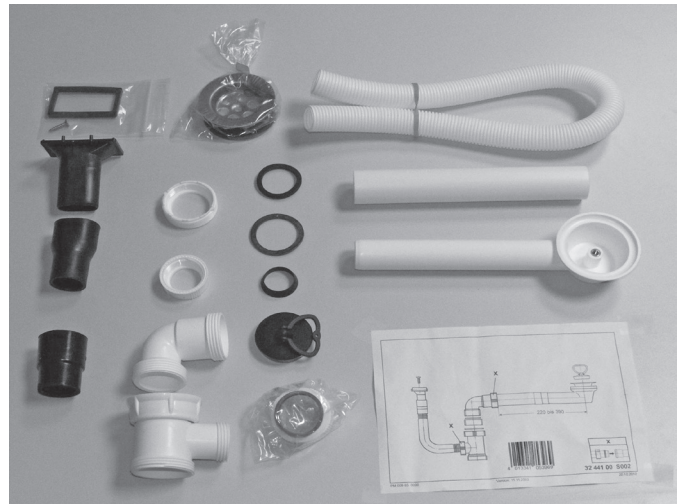
Always disconnect the minikitchen from the mains prior to carrying out any repair. Pull the mains plug, switch off the mains switch or switch off the fuse.

Only qualified electricians may carry out repairs or adjustments on the appliances.

<sup>1</sup> Refer to attached installation sketch

## Water and wastewater connections

The connections<sup>1</sup> for cold and hot water are arranged in the area of the lower metal cabinet underneath the sink. Please use the dimensional drawing below as orientation. However, it does not include specific dimensions as the connections are individually installed by the electrician or, in most cases, have already been fitted. The delivery scope includes a drain and overflow fitting (see picture on the right).



Space saving drain and overflow fitting



Standard drain and overflow fitting



Standard drain and overflow fitting

<sup>1</sup> Refer to attached installation sketch

## Hotplates

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Prior to first use of the hot plates, the protective coating on the plate surface must be hardened. For this, switch on the rear hotplate first without a pot placed on top for a minimum of 4 minutes (the front plate remains switched off). Once this time has expired, switch off the rear hotplate and wait for at least 5 minutes. Next, switch on the front hotplate first without a pot placed on top for a minimum of 4 minutes (the rear plate remains switched off). After that, never operate the hotplates without a pot. Try to avoid boiling over of liquid and food on the hotplate.

Always use pots and saucepans with a flat bottom and a diameter suited for the corresponding plate.



The hotplates are controlled by a switch that provides for seven levels (6 switch levels and one 0 position). You will see the numbers 0-1-2-3 on the turning knobs.

0 = Off

1 = simmer level (low heat)

2 = frying level (medium heat) start

3 = level (strong heat)

The dots mark three additional intermediate levels. Choose the intermediate levels when the power of the higher level is too much or respectively that of the lower level is too low.

In 0 position, the hotplate is switched off. The indicator light is lit for as long as at least one of the two hotplates is operated. The hotplates may still be hot even when the indicator light is off (residual heat).



● = switch for the rear plate

● = switch for the front plate

Initially, adjust the switch to level 3. Once the food starts boiling, reduce heat as required by one or more levels. For almost all cooking and frying processes, the plate can be switched off 5-10 minutes before the food is done to utilise the residual heat.

## Cleaning and care of the hotplates

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Do only use dry pots for daily use. Avoid placing objects that are wet or condensed, like pot lids, for example, on the hotplate.

Once the hotplates have cooled down, wipe off any boiled over liquid before it dries. Never scratch food remnants off.

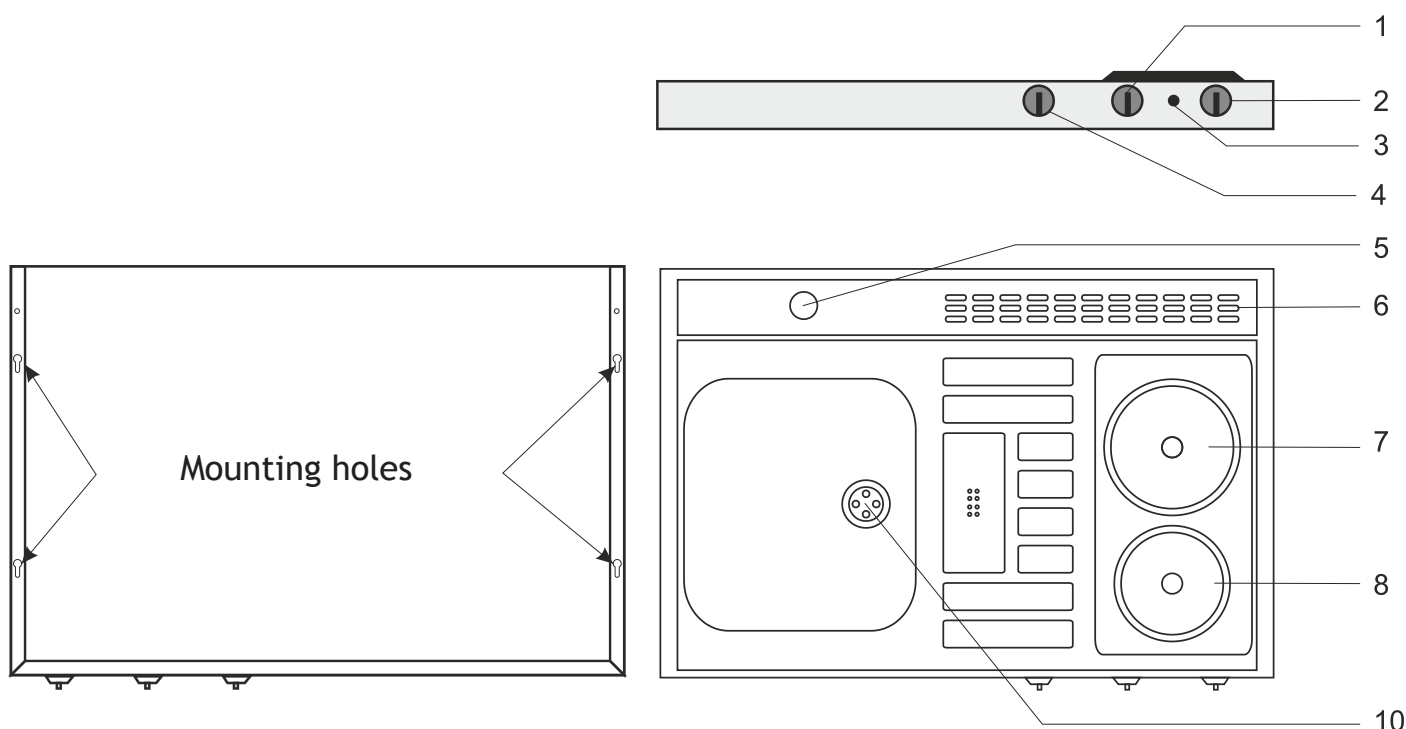
A wet cloth is sufficient for normal cleaning. If the hotplates are very dirty, use commercially available cleaning products, such as e. g VIM, ATA, Scotch-Brite or AKO-PADS.

After cleaning, remove all residues of cleaning products from the hotplate and briefly switch it on to allow it to dry. After cleaning, use a very small amount of oil or a care product, such as e. g. Collo-Elektrol, Elektro-Puzzi, etc., from time to time.



## Hotplate device description

1	Switch for hotplate	6	Ventilation slots
2	Switch for hotplate	7	Hotplate $\varnothing$ 180 mm
3	Indicator light	8	Hotplate $\varnothing$ 145 mm
4	Switch for the timer (optional)	9	Scraps basin
5	Opening for water fitting	10	Sink



Designation	PGK-2200
Connection value	2200 W
Nominal voltage	230 V / 50 HZ, 16 A
Connection	Cable H05SS-F 3G1.5, T180
Controller	7-cycle-switch
Hotplates	$\varnothing$ 145mm with 1000W, $\varnothing$ 180mm with 1200W power
Power indicator light	Indicates whether device is switched on
Certified to VDE and CE	GS-Certificats-No.
Recycling of old appliances	Appliances have WEEE registration WEEE Reg. No. DE 32990014
Sink dimensions	Height 70 mm x depth 600 mm x width 900 - 1500 mm



*This appliance complies with the European Low Voltage Directives 2006/95/ EC on electrical safety, the European Directives 89/336/EEC on electromagnetic compatibility and the Directives 93/68/EEC on CE marking.*

## Glass ceramic hob

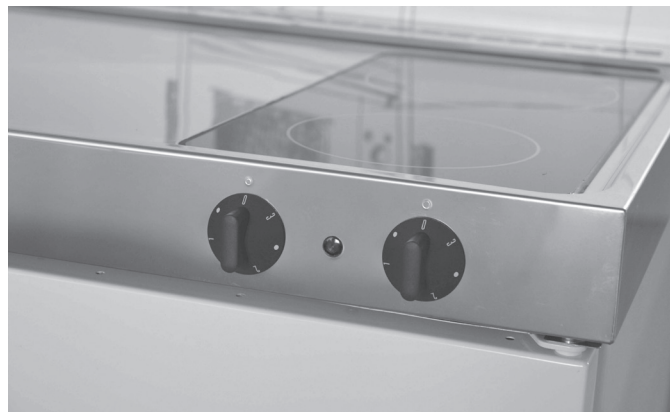
The glass ceramic surface is very robust and much stronger than glass. However, please observe the following:

- Never step on the glass ceramic plate.
- Make sure to avoid dropping of heavy objects onto the glass ceramic plate.
- The hot plate is resistant to heat, cold and major temperature variations, however, it is not impact resistant.
- Always use pots and saucepans with a diameter that fits the corresponding plate (max. ø 145/180 mm).
- Never place hot pots on the silicone ring around the hob to avoid damage to it.



## Precautions

- Before use, always make sure that the pot bottom and the surface of the cooking zone are clean and dry.
- Always lift the pots and do not drag them to avoid scratching of the glass ceramic plate.
- Use sufficiently sized pots and saucepans to avoid boiling over of liquid and food on the hotplate. Observe this precaution especially when cooking dishes that contain sugar as sugar may damage the surfaces permanently.
- Do not use your glass ceramic hob as storage area. In particular, never leave plastic or aluminium packaging on the glass ceramic plate as they might melt and damage your hob.



- = switch for the rear hob
- = switch for the front hob

Never operate the hotplates without a pot. The two hobs have 6 cooking levels each. In 0 position, the hob is switched off. The indicator light is lit for as long as at least one of the two plates is operated. The hotplates may be hot even after the control light has gone off (residual heat). Initially, adjust the switch to level 3. Once the food starts boiling, reduce heat as required by one or more levels. For almost all cooking and frying processes, the hob can be switched off 5-10 minutes before the food is done to utilise the residual heat.

## Cleaning and care of the glass ceramic hob

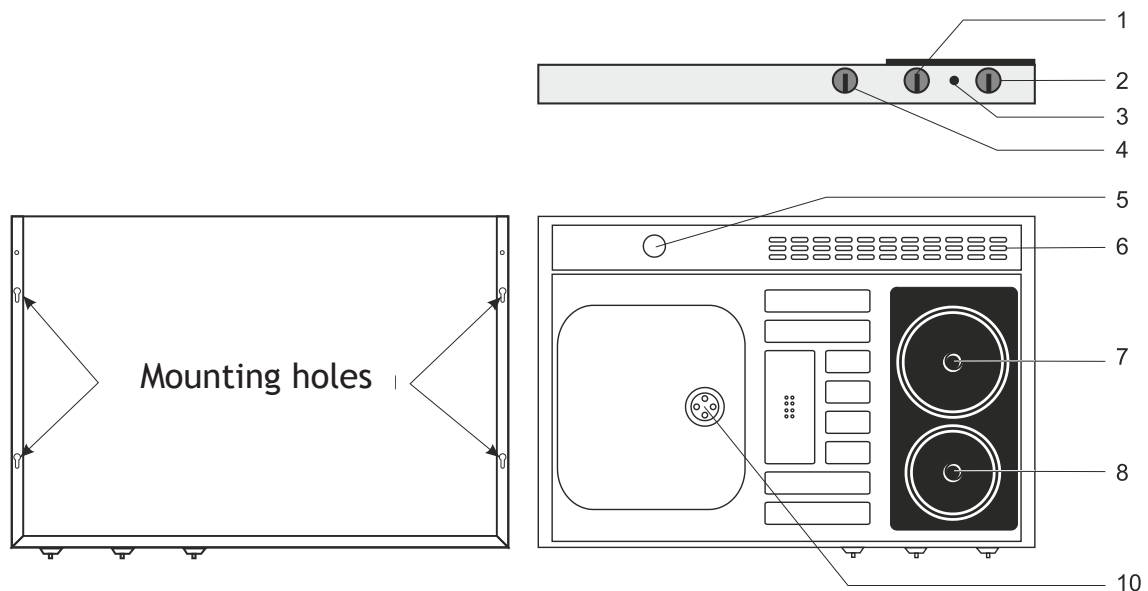
Clean your glass ceramic hob regularly, preferably always after you have finished cooking. Remove persistent dirt and food residues on the glass ceramic hob with a scraper first. Next, add a few drops of a suitable cleaning agent on the cold glass ceramic hob and spread it with a paper towel or a clean cloth. After that, wipe the glass ceramic hob with a wet cloth and then buff it with a clean dry cloth.

Never use metal sponges or scouring powder that might scratch the glass surface. Do not use spray products intended for oven cleaning as they contain aggressi-

ve ingredients that damage the surface. Lime scale from boiled over liquids can be removed with vinegar or lemon.

### Appliance description – glass ceramic hob

1	Switch for hotplate	6	Ventilation slots
2	Switch for hotplate	7	Hotplate ø 180 mm
3	Indicatoe light	8	Hotplate ø 145 mm
4	Switch for the timer	9	Scraps basin
5	Opening for water fitting	10	Sink



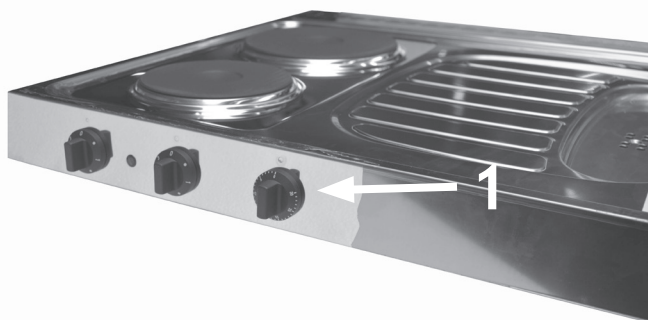
Designation	PGC-3000
Connection value	3000 W
Nominal voltage	230 V / 50 HZ, 16 A
Connection	Cable H05SS-F 3G1.5, T180
Controller	Power control switch, infinitely adjustable
Hotplates	ø 145 mm with 1200W, ø 180 mm with 1800W power
Power indicator light	Indicates whether device is switched on
Certified to VDE and CE	GS-Certificats-No.
Recycling of old appliances	Appliances have WEEE registration WEEE Reg. No. DE 32990014
Sink dimensions	Height 70 mm x depth 600 mm x width 900 - 1500 mm



*This appliance complies with the European Low Voltage Directives 2006/95/ EC on electrical safety, the European Directives 89/336/EEC on electromagnetic compatibility and the Directives 93/68/EEC on CE marking.*

## Timer option

A mechanical timer (1) with a max. running time of 30 minutes is optionally available as additional safety device that ensures that the hotplates are switched off safely. Upon expiry of the set time, power supply to both hotplates will be interrupted. Should you require more than the maximum adjustable time for cooking, power supply to the hot plates via the timer must be activated again.



## Treatment and care of stainless steel surfaces

Rust-proof stainless steels are corrosion-resistant thanks to a passive layer that forms when oxygen contacts the metal surface. If this passive layer is damaged by mechanical impact or is destroyed chemically and if additionally the formation of a new passive layer is prevented by exclusion of oxygen, this can result in corrosion damage even on rust-proof stainless steel. In addition, rust-proof stainless steels are not hundred percent resistant to some chemical compounds, such as, for instance, acids or bases.

Persistent layers of dirt that comprise salts containing chlorine or extraneous rust may cause discolouration or corrosion on the stainless steel surface over time.

## Notes to be observed:

- Ensure that surface is always clean and well ventilated.
- Corrosion might be generated underneath deposits.
- Remove traces of use and cleaning agent residues immediately.
- The surface must remain intact. Avoid any damage during use or cleaning caused by hard metal objects.
- Residues from water that contains iron as well as contact with rusting steel or iron parts may also cause corrosion.
- Care principles
- Light soiling can be removed with water to that a mild cleaning agent has been added (e. g. dishwashing liquid). Never use cleaning agents that contain active chlorine! Do not use any type of scouring powder or cleaning agents that contain chlorine or bleach.
- After cleaning, rinse thoroughly with clean water. As a last step, buff the stainless steel surfaces.
- Polished stainless steel surfaces can be cleaned using commercially available cleaning agents, persistent dirt can also be removed using a Scotch-Brite. Make sure to wipe in direction of grain.
- Remove any extraneous rust immediately using a mild scouring agent.

Please observe above notes to ensure that you can enjoy our product for a long time

## **Cleaning recommendation for powder-coated surfaces**

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### **Light soiling**

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Always use a soft dry cloth first when attempting to clean powder-coated surfaces.

In case the dirt cannot be removed, wet the cloth slightly or add a pH neutral cleaning agent, if necessary.

### **Persistent soiling**

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Heavily soiled surfaces (which, in some cases, have not been cleaned for several years), may be cleaned using gentle abrasive cleaning agents similar to car polish.

If it is absolutely necessary to use a cleaning agent for removing dirt, we recommend to test the suitability of the product on an invisible spot of the painted part beforehand. Avoid cleaning products that damage the coating mechanically or chemically and those that contain solvents that might cause detaching of the paint. Do not use strongly alkaline or acidic agents or products that contain chlorine or scratch the surface.

After cleaning, rinse thoroughly with clean water. As a last step, buff the cleaned surfaces with a dry cloth.

Our warranty does not cover damage caused by incorrect cleaning. Any exceptions will be subject to prior inspection.

## **Operation problems**

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Hotplates do not heat.

- Is the timer switched on?
- Is the rotary switch turned on?
- Is the minikitchen connected correctly?
- (2 plugs, one for the hotplates and one for the fridge).
- Check fuses in fuse box.
- Check voltage in the electrical outlet.

If above measures are not successful, please contact a service technician.

For information on added appliances please contact the corresponding operating instructions of the manufacturer.

## **Service**

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Please contact your dealer for customer service and spare parts.

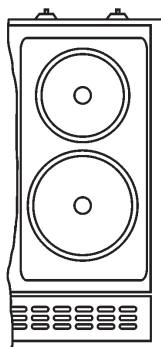
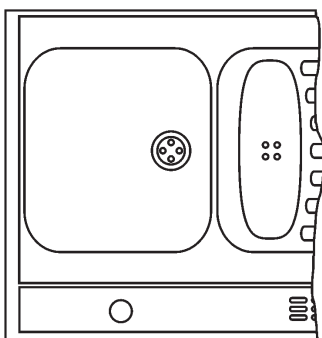
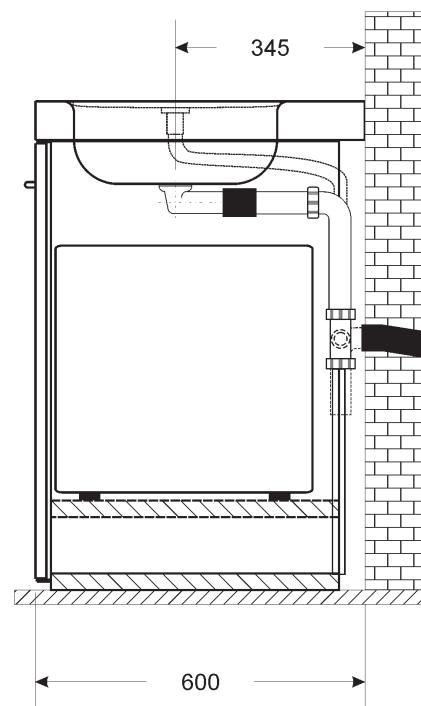
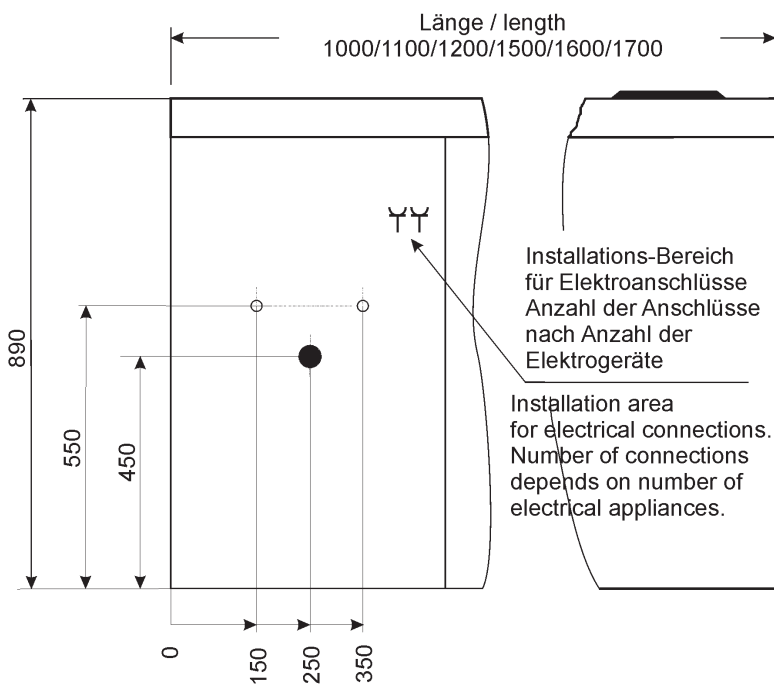
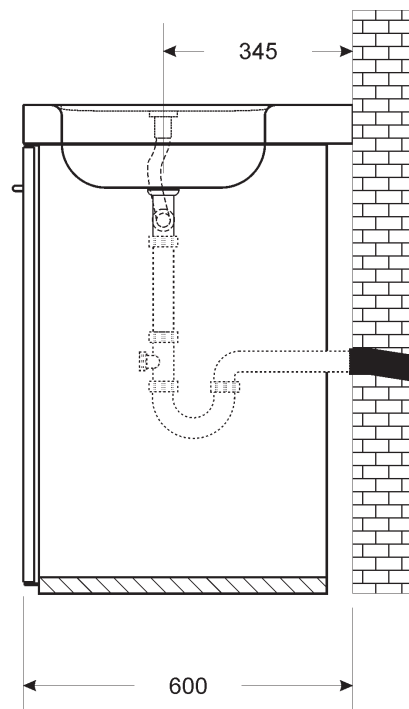
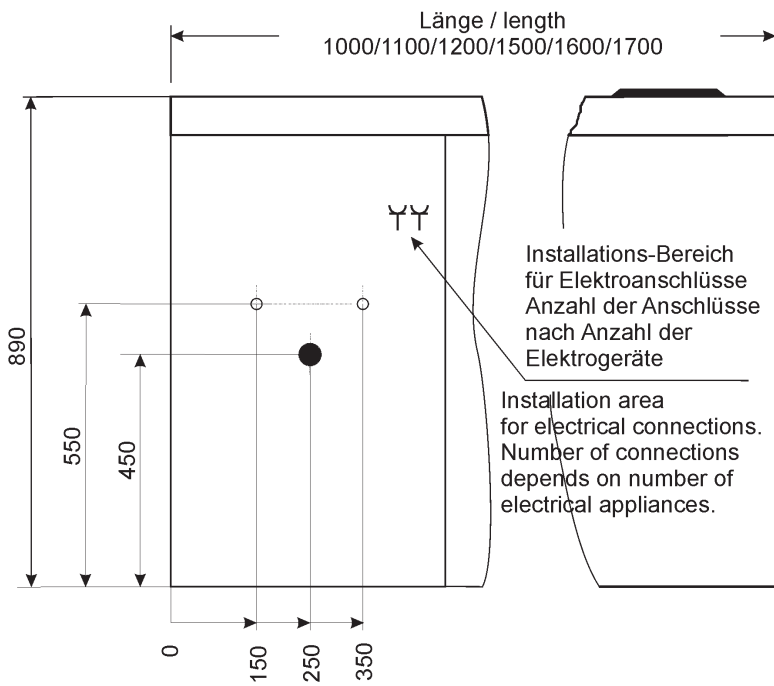
Always quote the type designation when contacting the service workshop.

You will find the type designation on the bottom side of the sink.

Type designation:

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# Connection diagramm - recommendation



**WICHTIGER HINWEIS!!!**

Abbildung Anordnung Herdteil rechts Becken links. Bitte vor Installation prüfen, welche Herdteilstseite bzw. Beckenseite vorhanden ist und entsprechend seitenverkehrt die Anschlüsse anbringen.

**Spätere Reklamationen sind ausgeschlossen.**

Wir empfehlen den Anschluss der Küchen durch einen Sanitär- oder Elektrofachmann ausführen zu lassen.



**Important notice!!!!**

Figure with hotplates right bowl left. Please check before installation, which side of hotplates or bowl you have and install plugs reversed left to right accordingly.

**Later reclamations are excluded.**

We recommend the installation of your kitchen by a sanitary or electrical expert.



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