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Minikitchen OUTDOOR

Instruction manual



Dear Customer,

Congratulations and thank you very much for choosing our mini kitchen outdoor. We are sure that you will enjoy it very much.

Please read these operating instructions carefully to ensure that the Minikitchen-Outdoor is installed and used correctly. Please keep the documents in a way that you or any subsequent owners can refer to them at any time.

Have fun with your new purchase.

Your team from



Download operating instructions
www.stengel-steelconcept.de/download

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General info

Terms of Use

These important instructions apply to your device, failure to follow these terms of use may void your manufacturer's warranty.

- Proper use of the product is assumed. It is not suitable as a ladder replacement, support stand, gymnastics equipment or similar.
- The Minikitchen-Outdoor is intended for private use only.
- The product is intended for use on a horizontal, flat surface.
- Damage caused by improper use is excluded from the warranty.
- Ventilation openings in the device must not be covered by the installation.

To prevent the outdoor kitchen from being damaged by the weather, a protective cover made of robust weatherproof fabric is supplied. When the outdoor kitchen is not in use, always cover it properly with this protective cover. Do not stretch the protective cover over the kitchen until the hob has cooled down completely, all electrical appliances have been disconnected from the mains and the glass cutting board supplied has been placed on the sink. Placing the glass cutting board prevents excessive cupping/clutter in the sink area. To prevent the protective cover from being damaged, carefully pull it over the corners of the kitchen and then stretch or smooth the fabric to prevent puddles from forming in case of rain. Puddles can affect the waterproofness of the fabric.

Warning notes



Failure to observe the following warnings may result in personal injury or property damage and may affect your ability to make a claim under manufacturer's warranty.

- Read the operating instructions before using the product.
- Also read the accompanying instructions for electrical and built-in appliances.
- Risk of suffocation / injury!
- Please proceed carefully when unpacking and setting up the product.
- For safety reasons, keep all packaging parts (cardboard, foil, etc.) out of the reach of children.
- The product can be used by children over 16 years of age, as well as by persons with reduced physical, sensory or mental abilities or lack of experience and knowledge, provided they are supervised and instructed in the safe use of the appliance and understand the resulting dangers.
- Cleaning and user maintenance must not be carried out by children without supervision.
- Children must not play with the appliance.
- The product may only be mounted/installed by competent persons.
- Any intervention in the product must be carried out by competent persons.
- Do not modify this product.
- Metal surfaces can become very hot in direct sunlight or from other heat sources.
- Do not use caustic or abrasive cleaning agents on the device.

- Be careful when preparing food with oils and fats (e.g. French fries), as these can ignite.
- Do not leave the hob (if included) unattended during operation.
- The cooktops are not intended to be switched via external timers or a separate remote control system (IEC 60335 2 6).
- Cleaning with a steam cleaner is not permitted and should be avoided.
- Do not move the appliance during use.
- Damaged devices must not be put into operation. If in doubt, ask your supplier.

Notes for built-in appliances

If the module has a hob or other built-in devices, the original operating instructions of the respective manufacturers must be observed. They are in the module's accessory pack or with the appliance if it is supplied in its original packaging. Otherwise you will find the corresponding documents in the download area under

www.stengel-steelconcept.de/download

The built-in refrigerator has climate class N and is suitable for a temperature range from 10 to 32° Celsius. If the temperatures do not correspond to these specifications over a longer period of time, the corresponding modules must either be brought inside or the refrigerator must be disconnected from the mains. If the refrigerator is disconnected from the mains for a longer period of time, the refrigerator door must be opened to prevent odours from settling.

Unpacking

Check the unit for errors. Report any transport damage to the carrier immediately. If the delivery is incomplete, please contact the dealer.

Read all enclosed operating instructions carefully.

Notes for the environment

Our high-quality products require effective protective packaging for transport to you. We limit ourselves to the absolutely necessary dimensions. All packaging materials used are environmentally friendly and can be disposed of safely.

Handling

Always work at least in pairs. Always grip the modules at the bottom.

Installation, mounting and connection

The modules are delivered pre-assembled. They should stand firmly and straight. It is advisable to use a spirit level to check them. Unevenness of the floor can be compensated by using appropriate underlays. Damage due to incorrect installation is not covered by the warranty.

Main connection

Use the provided connection cable only for the electrical connection. This must be fused with 16 amps. Electrical safety is only guaranteed if the protective conductor system of the supply feed is properly installed in accordance with regulations. Do not change anything of the electrical installations. Ensure that the connecting cable is laid properly. Make sure that the cables are not crushed. If the mains connection cable of this unit is damaged, it must be replaced by a qualified electrician.

Safety

- Any intervention in the product must be carried out by a specialist.
- For repairs, the devices must generally be disconnected from the mains. Pull out the mains plug or switch off the fuse.
- The hot plates become very hot and can cause burn injuries.
- Never operate the hob without supervision.
- Do not store explosive liquids in the base 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 hob, no easily flammable or combustible objects (e.g. spray cans) may be stored in there.
- Never place food in aluminium foil or plastic containers on the hot hob.
- When connecting electrical appliances, make sure that the connecting cables do not come into contact with the hot hob.
- The hob must not be cleaned with a steam jet cleaner.
- Hotplates are not suitable for continuous operation. Improperly disproportionate stress destroys the insulation and poses a potential fire hazard.

Induction hob

Please note:

- Make sure that no heavy objects fall onto the glass ceramic plate.
- The cooking surface is resistant to heat, cold and large temperature fluctuations, but is not impact resistant.
- Only use vessels whose diameter matches the cooking surface.

Precautions

- Before each use, make sure that the bottom of the pot and the surface of the cooking zone are clean and dry.
- Always lift and never pull cooking pots to avoid scratching the surface.
- Use cooking pots that are large enough to prevent the food from overflowing onto the hotplate. This is especially true for food containing sugar, as the sugar can cause permanent surface damage.
- You should not use your induction hob as a shelf.

The cooking process must be constantly monitored!



Cleaning and maintenance for induction hob

Clean your hob regularly, preferably after each cooking process. Remove large dirt and food residues on the induction hob first with a cleaning scraper. Now apply a few drops of a suitable cleaning agent to the cold induction hob and rub it with a kitchen paper or clean cloth. Then wipe the induction hob with a wet cloth and wipe it dry with a clean dry cloth. Never use metal sponges or scouring powder that can leave scratches on the glass surface. Oven sprays are also not suitable as they are aggressive and can damage the surface. Lime stains from spilled liquids can be removed with vinegar or lemon.

Product features induction hob

Designation	Caso Master E2
Dimensions (WxHxD)	289 x 56 x 520 mm
Installation dimensions (WxD)	268 x 500 mm
Weight	5,2 kg
Voltage	230 V / 50 Hz
Performance	3500 Watt (1500 und 2000 Watt)
Mark of conformity	GS
VPE	1

- Induction hob with 2 cooking zones
- Sensor touch operation
- Easy to read, large digital display
- Timer and power levels individually adjustable for each hob
- 9 power levels per hob
- Timer function 1-99 minutes in 1 minute intervals
- Lock (fixation of the settings/child protection)
- Safe due to automatic pot detection
- Automatic overheating protection
- Automatic switch-off when not in use
- Very simple and easy cleaning

Please observe the operating instructions of the respective devices / manufacturers!

Electrical appliances cause inherent noise. Please observe the manufacturer's instructions!



Treatment and care

The reason for the corrosion resistance of stainless steel is a passive layer that forms on the metal surface when oxygen enters. If this passive layer is damaged or chemically destroyed by mechanical action and the new formation of the passive layer is additionally prevented by oxygen exclusion, corrosion damage also occurs in stainless steel. Furthermore, stainless steel is not completely resistant to some chemical compounds, such as acids alkalis or salt water.

Heavy layers of dirt containing chlorine-containing salts or extraneous rust can, under certain circumstances, lead to discoloration or corrosion of the stainless steel surface over time.

Please note:

- The surface must always be kept clean and accessible to the air.
- Under any deposit's corrosion can occur.
- Traces of use and residues of cleaning agents and salt water must be removed immediately.
- The surface should remain undamaged. Damage caused by hard metal objects must be avoided. Residues of ferrous water can also lead to corrosion, as can contact with rusting steel or iron parts.

Principles of caring for your kitchen

Light soiling can be removed with warm water with the addition of a mild detergent. Only use cleaning agents without active chlorine for cleaning. Avoid scouring powders of any kind as well as cleaning agents containing chlorine or other bleaching agents. After each cleaning, a thorough rinsing with clear water is necessary. Finally, the stainless steel surfaces must be dried. Ground stainless steel surfaces can be cleaned with standard cleaning agents, in stubborn cases even with Scotch-Brite. It is important to ensure that rubbing takes place in the direction of grinding. Any extraneous rust must be removed immediately with a mild abrasive cleaner

We recommend to treat all stainless steel surfaces with a stainless steel care product at regular intervals after removing the protective foil (if present)!



Cleaning recommendation for powder-coated surfaces

Light soiling:

Powder-coated surfaces should always be cleaned with a soft dry cloth.

If soiling cannot be removed in this way, the cloth can also be moistened, if necessary by adding a pH-neutral cleaner.

Heavy soiling:

Heavily soiled surfaces can be cleaned with slightly abrasive cleaning agents, similar to car polish. If the use of a strong cleaning agent is unavoidable, we recommend checking the suitability of the agent in advance at a concealed location. The cleaning agents must not damage the coating mechanically or chemically and must be free of solvents that could peel off the paint. No strongly alkaline, acidic, chlorine-containing or scratching substances may be used. After each cleaning, a thorough rinsing with clear water is necessary. Finally, the kitchen should be dried with a soft cloth. It is not possible to accept liability for damage caused by improper cleaning.

Specific parts

Protective cover

To prevent the outdoor kitchen from being damaged by the weather, a protective cover made of robust weatherproof fabric is supplied. When the outdoor kitchen is not in use, always cover it properly with this protective cover. Do not stretch the protective cover over the kitchen until the hob has cooled down completely, all electrical appliances have been disconnected from the mains and the glass cutting board supplied has been placed on the sink. Placing the glass cutting board prevents excessive cupping/clutter in the sink area. To prevent the protective cover from being damaged, carefully pull it over the corners of the kitchen and then stretch or smooth the fabric to prevent puddles from forming in case of rain. Puddles can affect the waterproofness of the fabric.

Connection sets

The Minikitchen Outdoor has an electrical connection set and - if a sink is integrated - a water connection set and a folding tap.



Electrical connection set

The electrical connection set includes:

- a pre-assembled splash-proof CEE plug and matching CEE coupling 16A, 230V, 3-pole and protective contact rubber plug 230V, with 5 m rubber cable H07RN - F 3G1.5
- a 3-way socket strip mounted on the rear wall. If the induction hob is included in the scope of supply, plug the appliance plug of the induction hob into the socket strip for commissioning. Then plug the blue CEE coupling into the matching blue CEE plug mounted on the rear wall. Now insert the black protective contact rubber plug into the household power socket.

Water connection set (only for kitchens with sink)

The water connection set includes:

- Pre-assembled folding tap (separate operating instructions included in the scope of delivery)
- Hose connection from the fitting to the Garden connector (on the outside of the rear wall) for connection with a quick-release coupling - pre-assembled
- ½" Uniflex water hose 5 m with 2 plastic hose connector quick couplings
- Drain and overflow fitting on the basin - pre-mounted
- Flexible siphon/drain hose made of plastic- for discharging the waste water to the outside or inside (enclosed)

Pathogenic germs such as legionella and mycobacteria multiply in drinking water, especially in the temperature range from 6 to 54°C in combination with stagnation of the water. If water has been in the tap for longer than four hours, it should no longer be used for preparing food or drinks. It is therefore essential to ensure that pipes and fittings are rinsed before use until fresh water comes out of the tap. In case of doubt, cleaning measures should be taken or appropriate water filters should be used.



The Minikitchen Outdoor can be connected either to a fixed water connection or to a garden hose.

Please note that the connection of the Minikitchen Outdoor to a fixed water connection must be carried out by a plumber.

For water connection to a garden hose, connect the water hose with provided Garden quick coupling to the Garden connector pre-mounted on the back of the kitchen by pressing the quick coupling firmly onto the connector until it clicks into place. Then connect the other end of the hose with the quick coupling to your garden water connection fitted with an appropriate connector (not included).

Screw the flexible siphon/drain hose on to the siphon and

- direct it either into a sufficiently large vessel, e.g. plastic tub, - container inside the minikitchen (not included in the scope of delivery). Make sure to empty the container regularly to avoid overflowing!

Or

- lead the drain hose through the opening provided in the connection box to the outside and connect it to a waste water pipe.



Service

Service and spare parts are available from your dealer.

We wish you many happy hours of use with your Mini Kitchen
Outdoor!