

Mini kitchen



Operating Instructions



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Table of Content

Warning notes	4
Safety	4
Notes for built-in appliances	5
Notes for the environment	5
Unpacking	5
Lifting the minikitchen	5
Assembly, installation and connection of the minikitchen	6
Main connection	6
Water and wastewater connections	7
Hotplates	9
Cleaning and care of the hotplates	9
Appliance description - hotplates	10
Glass ceramic hob	11
Precautions	11
Cleaning and care of the glass ceramic hob	11
Appliance description - glass ceramic hob	12
Timer option	13
Treatment and care of stainless steel surfaces	13
Notes to be observed	13
Cleaning recommendation for powder-coated surfaces	14
Problems with commissioning the kitchen	14
Service	14
Connection diagramm - recommendation	15

We trust that you will enjoy your new minikitchen. Please read these Operating Instructions and all instructions for the electrical appliances 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.

Warnhinweise

- **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.
- **WARNING:** Particularly stainless steel surfaces adjoining the hob conduct the heat and become hot during operation.
- **WARNING:** Be careful when cooking dishes with oils and fats - 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 out the mains plug, press the off switch or

switch off the fuse.

- Repairs and interventions on the units may only be carried out by a specialist.
- Cleaning with a steam cleaner is not permitted and must be refrained from
- The hobs are not intended to be controlled via an external time switch or a distinct remote control system (IEC 60335 2 6).

Safety

- Do not operate appliances when damaged.
- 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.
- Never operate the hob without supervision !
- 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 under the hob, no highly flammable or combustible objects (e.g. spray cans) may be stored there.
- 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. Our hobs are not suitable for continuous operation.
- Improper or excessive use damages the insulation of the cables and can cause a fire hazard.
- **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



This appliance is labelled in accordance with European Directive 2012/19/EU for waste electrical and electronic equipment (WEEE). This Directive provides the framework for the EU-wide collection and recycling of old appliances.

Please take note of the according user manuals of the electrical appliances/manufacturers !



The electrical appliances are producing their own sounds. Please take note of the relevant manufacture's information to this matter.



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 all instructions for all electrical appliances carefully before installing the kitchen.

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.

Assembly, installation and connection of the minikitchen

Install the unit indoors at a room temperature between 12 and 32 °C. Any damage resulting from incorrect installation is not covered by the warranty.

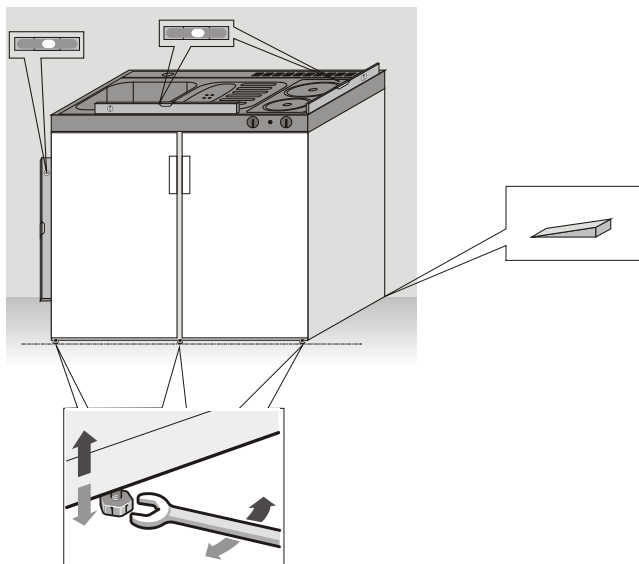
To ensure sufficient rear ventilation of the kitchen and its electrical appliances, the kitchen should ideally be positioned so that at least one side of the kitchen is exposed.

The ventilation grilles in the area of the hotplates must not be covered.

Installation in a cabinet is not permitted.

The minikitchen must stand in a stable and straight position. Use a water level for verification. Unevenness of the floor can be compensated for in the front area by the adjustable feet, and in the rear area by appropriate underlays.

Important! The middle adjustable feet must also be turned to tension.



Main connection

In standard design, the minikitchen is equipped with two hotplates and a fridge for electrical connection¹ 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.

Depending on the number and power of all other electrical appliances installed in the kitchen, the number of sockets and fuses must be increased.

For information on the connection values of the appliances, see their data sheets.

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.

Connection- Water and Wastewater

The connections for cold and hot water are arranged in the area of the lower metal cabinet underneath the sink. Please use the dimensional drawing (page 15) as orientation. However, it does not include

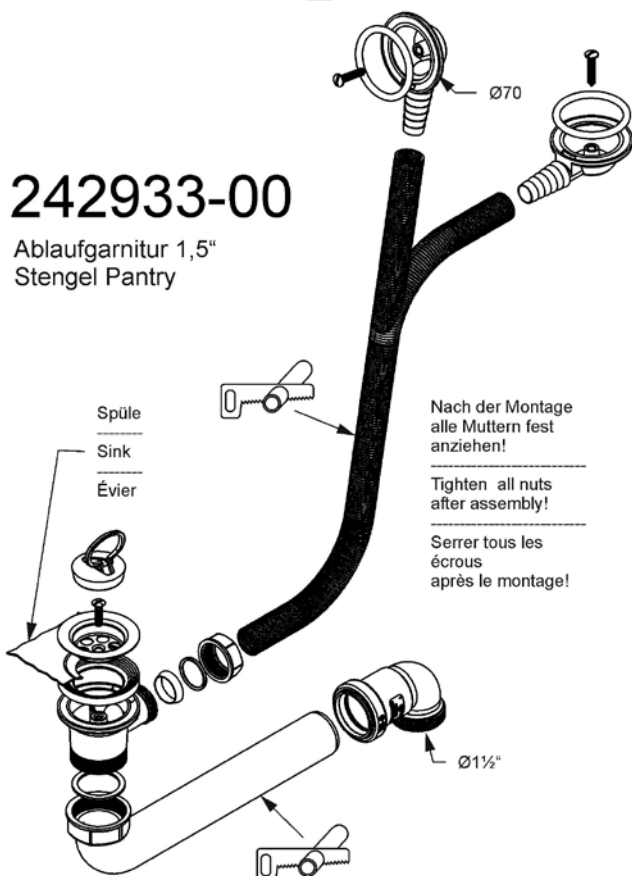
specific dimensions as the connections are individually installed by the electrician or, in most cases, have already been fitted. The delivery scope includes a drain and overflow fitting but no siphon.

- Drain and overflow fitting for **standard-pantrytop 90-100-120-150cm** zu Modelle ***Kitchenline*** und ***Easyline***



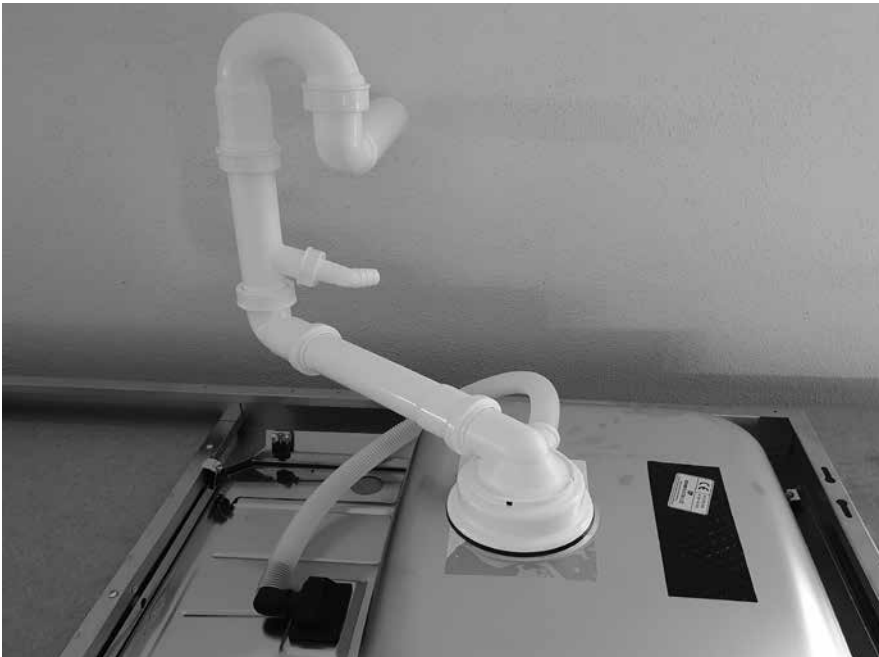
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Ablaufgarnitur 1,5"
Stengel Pantry

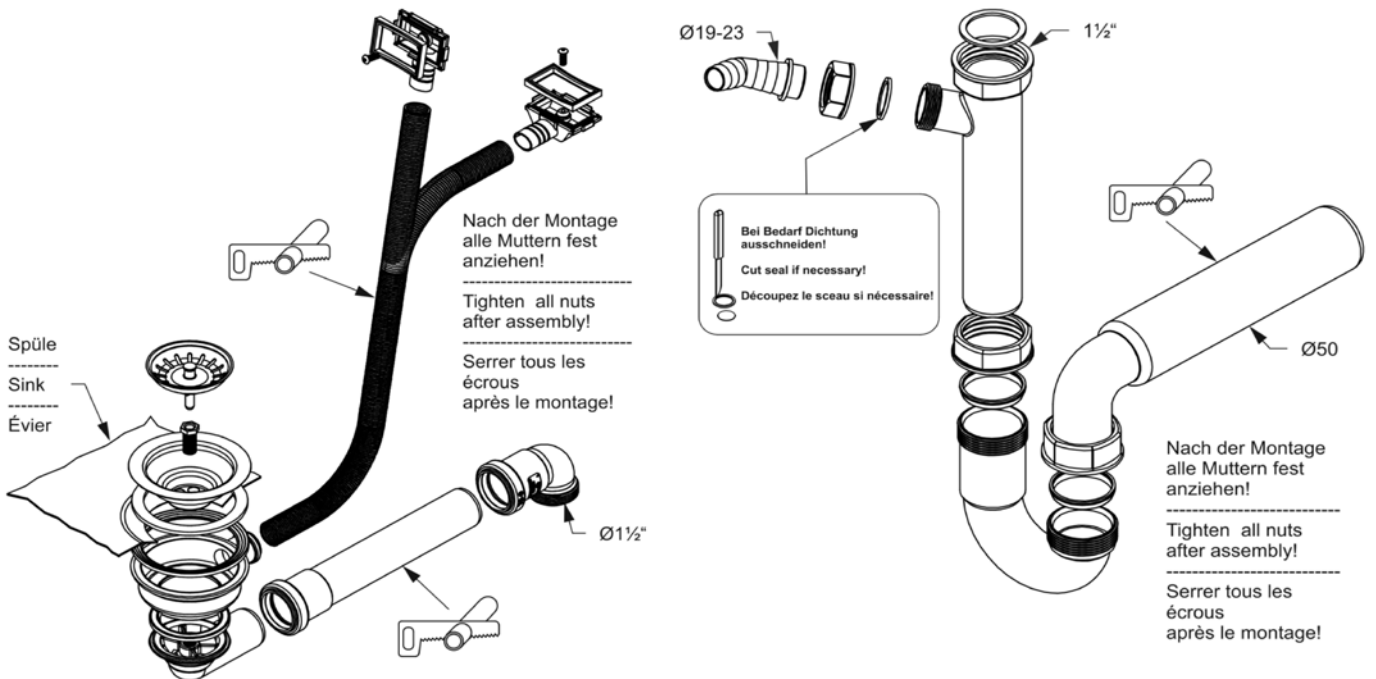


Advice: The overflow hose or the drainpipe may have to be cut to the appropriate length.

- Drain and overflow fitting and siphon for pantrytop 100-180cm to model Premiumline und Designline



Ablaufgarnitur 3,5"
Line 60

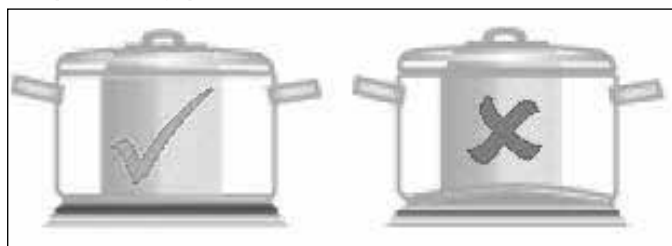


Hotplates - integrated

(for MK Kitchenline- and ME Easyline-kitchens)

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.

Never operate the hob without supervision !



Cleaning and care of the hotplates

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

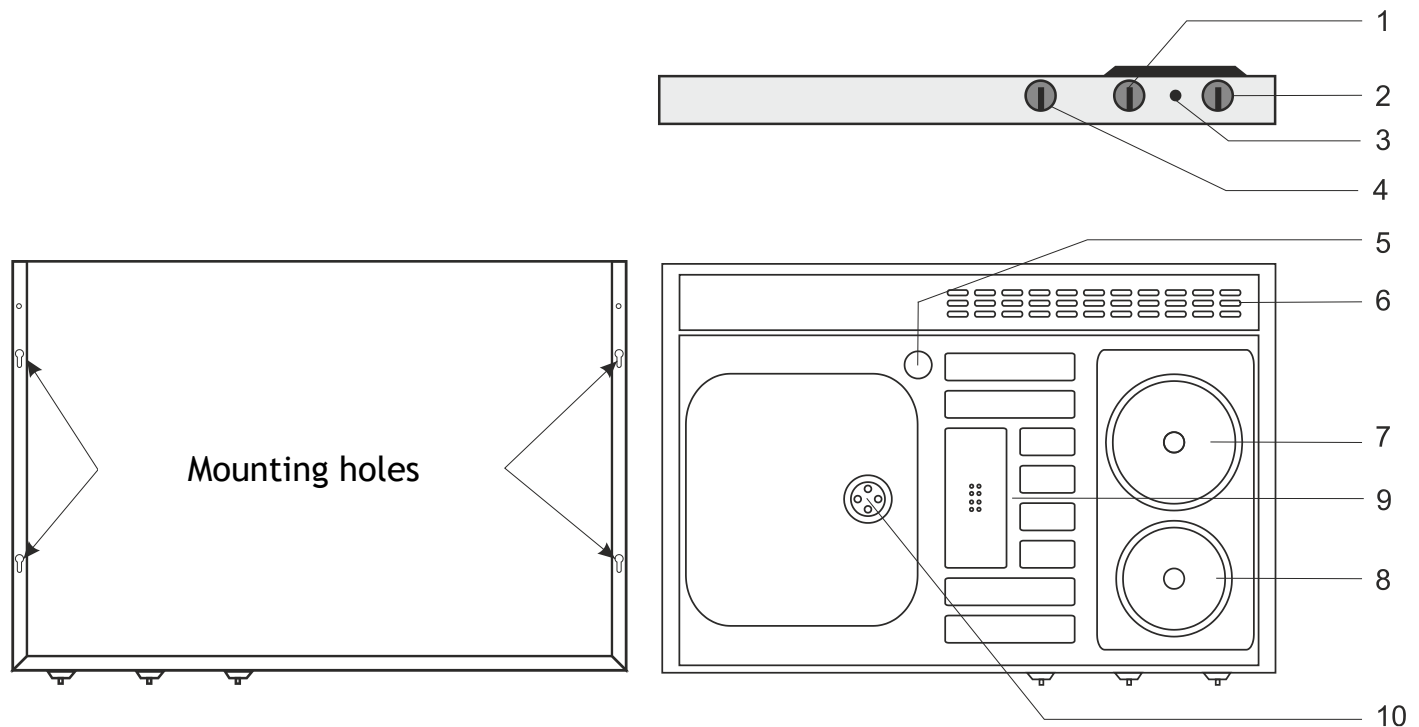
Once the hotplates have cooled down, wipe off any boiled over liquid before it dries. Never scratch food remnants off.

A wet cloth is sufficient for normal cleaning. If the hotplates are very dirty, use commercially available cleaning products like cleaning powder, scouring pads or steel 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 from time to time.

Appliance description pantrytops - with integrated hotplates

1	Switch for hotplate	6	Ventilation slots
2	Switch for hotplate	7	Hotplate ø 180 mm
3	Indicator light	8	Hotplate ø 145 mm
4	Switch for the timer (optional)	9	Drainer with overflow
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
Sink	Dimension: 340 x 370 x 140 mm
Hotplates	ø 145mm with 1000W, ø 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
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.

Ceramic hobs - integrated

(for MK Kitchenline-Kitchen)

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.
- To prevent scratching, avoid dragging pots on 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.
- The hob must not be used as a storage area. Deposited packaging may melt during operation and cause damage to the hob.

Never operate the hotplates without a pot. The two hobs are infinitely variable. In 0 position, the hob is switched off.



- = Schalter für das hintere Kochfeld
- = Schalter für das vordere Kochfeld

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. Then, depending on the need, switch the controller lower. For almost all cooking and frying processes, the hob can be switched off 5-10 min. before the food is done to utilise the residual heat.

Never operate the hob without supervision !

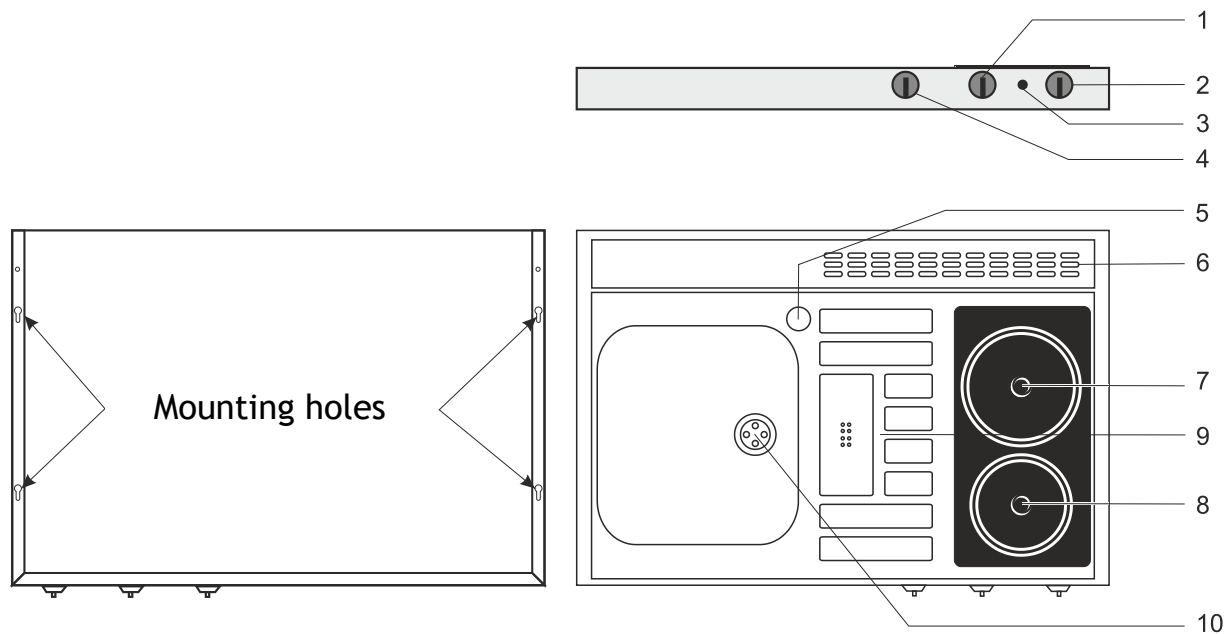


Cleaning and care of the glass ceramic hob

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

Appliance description pantrytops - with integrated ceramic hobs

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	Drainer with overflow
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
Sink	Dimension: 340 x 370 x 140 mm
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
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.

We recommend a periodically treatment of all stainless steel surfaces, after the removal of the protective plastic film, with a standard stainless steel care.

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

Cleaning recommendation for powder-coated surfaces

Light soiling

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

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.

Problems with commissioning the kitchen

Hotplates do not heat.

- Is the timer switched on?

- Is the rotary switch turned on?
- Is the minikitchen connected correctly (Each electrical appliance in the kitchen has a separate supply line with plug) ?
- Is there voltage at the sockets?
- Is the circuit fuse switched on?

Individual electrical appliances in the kitchen are without function:

- Ist das betroffene Gerät eingeschaltet?
- Is the affected appliance switched on? (Each electrical appliance in the kitchen has a separate supply line with plug)
- Is there voltage at the sockets?
- Is the circuit fuse switched on?
- Please also refer to the operating instructions of the individual units

Drawers or pull-outs do not open properly, kitchen looks spoiled:

- Has the kitchen been properly aligned?
- Were the centre adjustable feet also tightened to tension?

(See chapter Setting up the mini kitchen page 6)

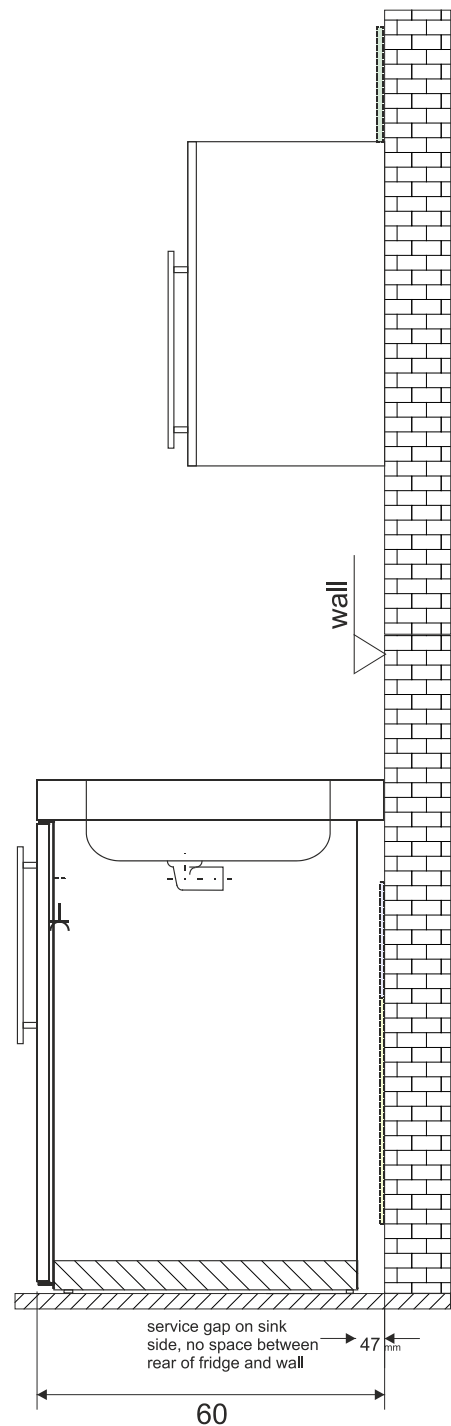
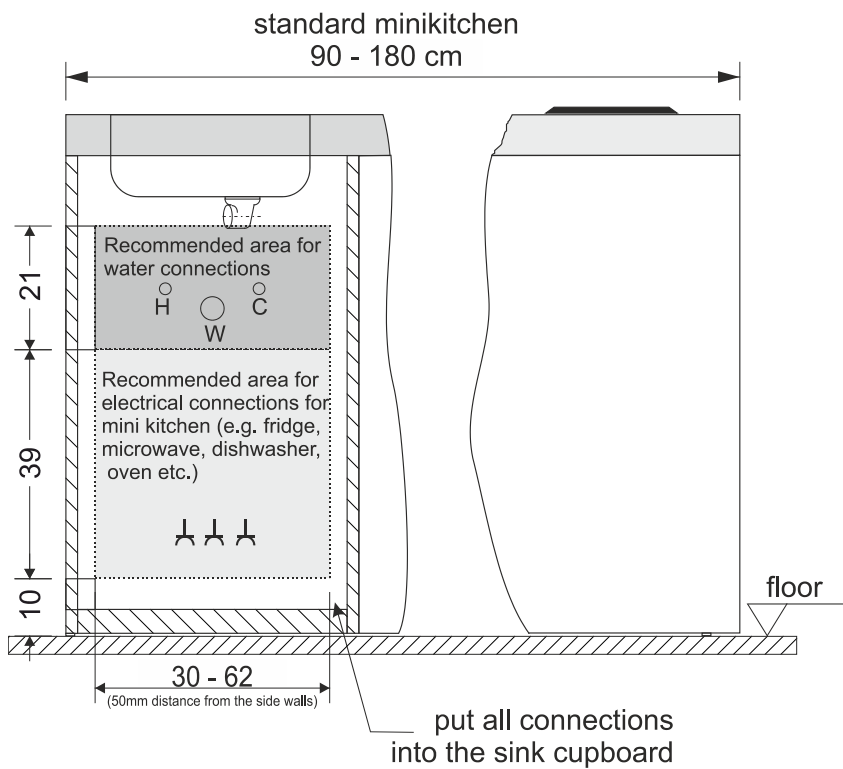
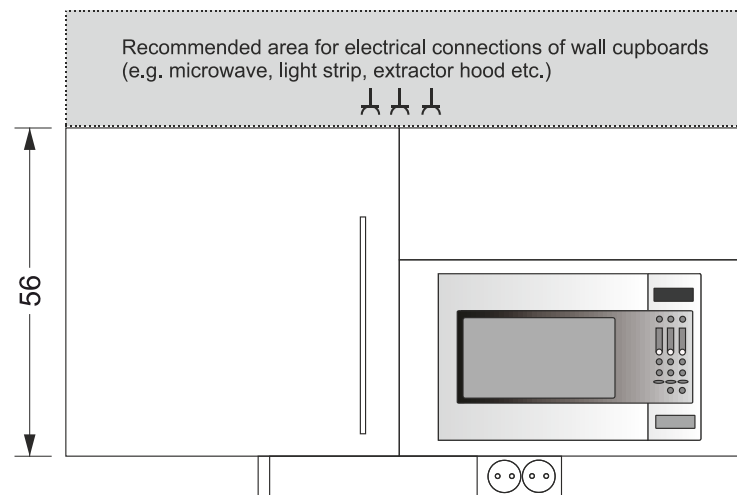
If above measures are not successful, please contact a service technician.

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

Service

Please contact your dealer for customer service and spare parts.

Connection diagramm - recommendation



Important notice!!!

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



Subsequent complaints are not accepted!

We recommend the installation of your kitchen by a plumbing or electrical specialist

Important note regarding minikitchen connections:

- Bases of the mini kitchens are delivered without rear panel
- Quantity of outlets according to quantity of electrical appliances
- All electrical appliances are 230V operated-
- Performance data of electrical appliances, see data sheets or current catalogue

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