

Neumärker

Bedienungsanleitung Picco Poff & Poffertjes Grill

***308.021** (12-40930)

***308.025** (12-40940)



EMGA

Index

Technical data	2
Installation	2
Mounting	2
Before first use	2
Function check	3
Maintenance	3
Instructions for the user	3
Operating Instructions	3+4
Safety at work	5
Cleaning	5+6
Faults - repairs	6
For your safety	6
General Features	6

Technical data

Poffertjes Grill article code 12-40930
Picoo Poff article code 12-40940

Data Plate

The data plate is fitted on the cable outlet side of the unit. The units described in these operating instructions are provided with the CE-label, and they comply to the EC regulations no. 73/23/EWG and 89/336/EWG.

Installation

The units with 230 volts are ready to be plugged into sockets which have been secured with max. 16 A. Important: It is only allowed to connect max. 3,6 kW or 16 A to each phase. If more than 3,6 kW has been connected, the fuse will immediately disconnect the power supply.

Mounting

The unit has to be positioned on a place to enable the subsequent electrical installation and maintenance of the unit. The appliances are neither suitable for integration into a kitchen unit nor for mounting in line.

If the unit has to be set-up close to walls, partition panels, kitchen cabinets, decorative edgings, etc. you have to make sure that these have not been made from inflammable material. Otherwise they have to be insulated with a heat-resistant and non-inflammable covering. Please adhere to the fire prevention regulations.

Before first use

- Please read the operation manual carefully.
- Check the unit if any visible damages.
- If any damages found please contact your customer service immediately.

There may not be damages at the power cord or plug. In this case please contact your customer service to check the unit before using it.

Remove carefully the protective foil from the outside panels in order to avoid glue residues remaining on the unit. Eventual glue residues may be removed by using an appropriate thinner.

Function check

Switch on the unit according to our following operating instructions. Explain to the operator how to set the unit into work as well as its function by using our operating instructions.

Maintenance

Before carrying out any maintenance work, make sure that the unit has been disconnected from the power supply and wait until the unit has cooled down. We recommend to let the unit be inspected regularly by a specialist (at least once a year).

Instructions for the user

Please study carefully our operating instructions as they give you important advices regarding to your safety during installation, operation and maintenance. Pass on these operating instructions to any further user of this unit. Contact only an authorized technical service for carrying-out repairs and insist on using original spare parts. Failure to observe our above instructions may affect your safety when operating the unit.

Never clean the unit by a water-jet! The unit is only made for professional use and may only be operated by qualified staff.

Operating instructions

The baking plates or cast plates become very hot during operation. Use the unit only for the explicit purposes, i.e. for baking and cooking cake mixtures (with wheat flour, potato flour or wholemeal flour). We strictly advise against inappropriate use.

Do not use the baking plate for heating up pots or pans. Never cover the baking plates with aluminium foil and never place plastic basins onto the baking plate.

Installation of units with cast iron plates:

Switch on the unit and heat it up for approx. 30-45 minutes at 180° C. Smoke might escape during this procedure as the industrial grease cover is burnt away. After finishing this procedure, grease the plates once again with vegetable oil or with anti-adherent spray PRO 100 to remove the industrial grease from the plates.

Operation:

At reaching a working temperature of 220 °C, fill in the dough into the moulds. Preferably with the Poffertjes Dispenser. After filling the moulds start turning the Dutch pancakes by a fork. Following you can take the Dutch Pancakes off the machine and serve them with liquid butter and powder sugar (or what you prefer).

Important:

The units become very hot although they do not appear to be. Therefore, we advise you to be very carefully when placing anything onto the cast plate.

Important:

We advise you to dispense exactly the recommended quantity of dough onto the plate. Otherwise the residual liquid dough would run out of the sides of the plates and will smudge your device. During the baking procedure it might happen that steam escapes from the unit. Avoid close contact with the steam otherwise it might cause burnings. Remove the finished baking products only by using the appropriate utensils such as long forks. Never touch the plates with bare hands. Remove (if necessary) the spare oil after each baking process with a paper towel. Unremoved and collected fat residues will become black otherwise and might burn into the moulds which causes a kind of insulation layer.

Safety at work

Always make sure not to touch the hot units with bare fingers or hands. For hygienic and safety reasons we recommend you to use wrist covering gloves. NEVER touch the hot food with bare hands. Danger of burnings!

Operating knobs/Temperature setting:

The desired temperature of the baking plates is set by the regulators. By turning the knob the pilot light will go on which means that the unit is switched on.

Remember:

- | | | |
|---------------------------------|---|---|
| the pilot light goes on | - | the unit is being heated |
| the pilot light goes off | - | the selected heat has been reached |

By turning the regulator clockwise the desired temperature is set.

Cleaning

Disconnect unit from power supply and wait until the unit has cooled down before you begin with any maintenance or cleaning procedures.

Food residues or spots on the surfaces have to be cleaned immediately (make sure not to burn yourself as the units could still be hot) or at the latest before operation.

Use a dry cloth for cleaning if only slight residues have to be removed. If this is not sufficient, please wait until all parts of the unit have become cold, and clean with an appropriate, non-abrasive detergent.

The installation (only at not plug-in units) and any maintenance may only be done by authorized technicians. **Never clean the units by a water-jet!**

Cleaning has to be done every day while the unit is still warm (approx. 100 °C). Use a wire brush to remove all fat and baking residues. Afterwards use a soft brush to remove the crumbs from the baking plate.

Faults - repairs

Thermostat faults:

If the control lamp remains on, the regulator might be defect. In this case the unit will be heated continuously for a period longer than 30 minutes.

Heating element faults:

The pilot light is switched on for more than 30 minutes, but the unit does not become hot.

In these two cases, please disconnect the unit from the power supply/pull out the plug. Contact our service department and never try to repair the unit by yourself.

For your safety

All units described in these operating instructions become hotter than 60 °C. Please adhere to our following instructions in order to avoid burning yourself.

Baking plates:

Operate the unit at an appropriate distance and make sure that your arm or your hands do not come into contact with the cast plates.

General features

Pre-heating times:

To reach the desired temperature, the pre-heating process takes a few minutes (max. 20 minutes).

Always use protective gloves. Use utensils for example a fork, sausage tongs etc. Wear an apron and adequate footwear.

Finally

We recommend you to adhere to the safety precautions which are specified by the law of the respective county.