



Roaster grill

Mod. 381(-K)

Mod. 382(-K)

Mod. 383(-K)

Operating instructions

Information about this document:

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Device version: --

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Current product details, documents, and spare parts information can be found at:

<https://produkte.haka.info>

Manufacturer's information:

HAKA-Metallwarenfabrik Hans Kappes GmbH

Industriestraße 3

D-35796 Weinbach-Gräveneck

T. +49 (0)6471 9432-0

mail@haka.info

www.haka.info

Device description, use

General

The built-in unit has a chrome-nickel steel frame/housing. Heaters arranged side by side form the grill surface within this frame. The grill surface is divided into one (model 381-K) or two (models 382-K, 383-K) heating zones, which can be controlled separately. Below the grill surface there is a water tray (models 381-K, 382-K, 383-K) or a water drawer (models 381, 382, 383).

Operating and control elements

The operating/control elements are located in the front panel (which may be supplied separately). These include:

- Operating indicator light(s) green (previously white)
- Control indicator light(s) orange
- On/off toggle switch
- Energy control

The connection cable is prepared for a permanent connection on site (no plug). Stainless steel support grids are available as optional accessories.

Use

The roaster grill is suitable for roasting/grilling food. Due to the consistency of certain foods, there may be restrictions in terms of cooking time or product quality.

Commissioning

Installation

The roaster grill is installed as a built-in unit in a compact/snack bar/cooking system or is prepared for installation. Ensure that the entire system is installed and set up horizontally. Due to rising vapors, the roaster grill must be installed/mounted below an extractor hood. When installing the roaster grill in panels made of or containing combustible material, a sufficient distance from the material must be maintained. In addition, suitable, non-combustible insulation must be installed between the built-in unit and the panel.

When installing in the effective range of automatically triggered fire extinguishing systems, ensure that no liquid extinguishing agent can reach the grill surface.

When installing/setting up this appliance in the immediate vicinity of walls, partitions, kitchen furniture, decorative paneling, etc., it is recommended that these be made of non-combustible material; otherwise, they must be covered with suitable non-combustible material.

Fire safety guidelines and the specifications of the fire safety officer must be observed when installing the appliance.

Installation, commissioning

Ensure that the existing power type and mains voltage comply with the device requirements as specified on the type/rating plate (back of the device/enclosed type plate) or in the technical data. Before establishing the electrical connection, turn the on/off switch and the energy regulator to the 0 position.

Before using the device for the first time, it must be cleaned with a standard, non-aggressive cleaning agent. Any protective film still present on the stainless steel or housing parts must be removed beforehand.

Safety instructions

Using the device in any way other than specified above may result in malfunctions or even damage to the device.

The appliance may only be operated in compliance with the prescribed protective measures and safety precautions.

The appliance must be supervised during operation. The grill surface is hot and will cause burns if touched directly.

The appliance must be protected against splashing water from the surrounding area.

Under no circumstances should grease fires be extinguished with water!

In addition to the prescribed fire extinguishers, a fire blanket in accordance with DIN 14155 must be available to fight grease fires.

What to do in case of fire:

In the event of a grease fire, immediately turn the on/off switch and the energy regulator to the 0 position. If necessary, place a fire blanket over the roaster grill. In all other cases, follow the instructions of the fire safety officer.

Operation

Starting the grilling process

IMPORTANT: Before switching on the roaster grill, be sure to pour cold water (approx. 2-3 cm) into the tray/drawer(s) below the heating surface.

CAUTION: When filling with water, never pour water over heating elements that are already switched on and therefore hot. This sudden cooling of the heating elements can cause hairline cracks in the surface, which can lead to a short circuit in the heating system!

To switch on the appliance, set the respective on/off toggle switch (depending on the heating zone) to the 1 position. Depending on the device model, the energy regulator and the on/off switch may be combined in series. In this case, the device will only have a toggle switch with a scale of 1-10 and no separate on/off switch visible on the outside (). After switching on, the green operating indicator light(s) will light up. Then set the energy regulator to the desired power level. Depending on the setting of the energy regulator, the time ratio between the heating process and the heating pause changes. At level 10, the heating elements heat continuously. During the heating process, the orange control indicator light(s) illuminate(s).

Check regularly that there is enough water in the tray. If this is not the case, be sure to refill the water, as otherwise the appliance may overheat. A thermal protection switch located under the tray switches off the heating zone(s) when the housing temperature exceeds 75°C.

Ending the grilling process

Set the respective on/off toggle switch and the energy control to the 0 position. The indicator lights will go out.

CAUTION: Risk of burns due to residual heat on the grill surface.

Cleaning and care

Clean the appliance daily with standard cleaning agents (non-aggressive, non-abrasive). The appliance must be switched off before cleaning (on/off switch and energy control in the 0 position).

Cleaning the grill surface: Remove any residue with the scraper included in the scope of delivery. Then clean the heaters with warm water and standard dishwashing detergent. Rinse thoroughly with clean water and dry carefully.

Dispose of the liquid in the tray/drawer(s) in an environmentally friendly manner. Then clean them with standard cleaning agents (non-aggressive, non-abrasive), rinse with clean water, and dry thoroughly.

Malfunctions

In the event of malfunctions, please first check the power supply and fuses. If in doubt, have an electrician or customer service perform the inspection. Before performing any work on the device, it is essential to disconnect it from the power supply (unplug the power cord or switch off the circuit breaker). Under no circumstances should you open the device or perform any work that is reserved for authorized personnel.

Follow the instructions and, if applicable, the guidelines/specifications of the safety and fire protection officer!

If the roaster grill is heated without water in the drawers, this will cause the housing to overheat. A temperature limiter will automatically switch off the appliance. In this case, no action is necessary. As soon as the housing temperature falls below the threshold value again, the temperature limiter will automatically switch the heating voltage back on. However, cold water must first be poured into the tray or drawer(s) (see above – *Operation*).

If the appliance does not heat up in certain areas or only heats up very slowly, this could be due to a defect in one or more heaters (a heater consists of six individual fins). Please have this checked by a service technician and, if necessary, have the defective heaters replaced.

Service telephone: +49 (0)6471 9432-0

Maintenance, repair

Maintenance

Regular cleaning is required in accordance with food hygiene regulations; otherwise, the appliance is maintenance-free.

Repairs

Repairs may only be carried out by authorized personnel! Observe safety regulations!

If in doubt, contact the service hotline.

Only use original spare parts for replacement.

Technical

Chrome-nickel frame 1.4301 (18/10)

Temperature range: 50 - approx. 300°C (adjustable via energy regulator)

Nominal voltage: 400 V

Nominal power: 3.78 kW (model 381/381-K), 5.04 kW (model 382/382-K),
8.82 kW (model 383/383-K)

Fuse protection: 16 A

Proper handling (operation)

Only if the device is operated and handled properly in accordance with these operating instructions can we guarantee faultless operational safety in accordance with our terms and conditions of sale and delivery.

This also applies to compliance with the provisions of the "laws on technical equipment" and the applicable accident prevention regulations.

Only original spare parts may be used for any necessary replacements. The warranty shall be void in the event of unauthorized tampering with or modifications to the installation or design of the device.