

***Instructions for Use***

***WarmMaster DeLuxe Preserving Boiler***

## **WarmMaster DeLuxe Preserving Boiler**

*electronically controlled, LCD display,  
1800 W/ 220- 230 V*

### **Controls**

- ① *Lid handle*
- ② *Lid*
- ③ *Boiler handles*
- ④ *Steel-enamelled housing*
- ⑤ *Lower part*
- ⑥ *Display (for description refer to page 6)*
- ⑦ *Cable retainer and plug holder (bottom)*

## **Contents**

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## Introduction/Safety

### Before using the appliance

Read these instructions carefully. They hold important information for use, safety and maintenance of the appliance. Keep the instructions in a safe place. Hand them on to others or to subsequent users if it is sold/handed down. This appliance may only be used for the intended purpose as defined in these operating instructions.

**Observe the safety instructions when using the appliance.**

### Intended use

**This boiler is designed to:**

- preserve food
- warm up sausages or the like
- prepare drinks
- boil food (stir thick liquid food, soups etc. constantly to avoid sticking to the bottom)
- extract juice (juice extracting attachment not included)
- The boiler is designed for domestic use only. It is not intended for commercial use.

### Technical data

Mains voltage: 220 - 230 V ~ 50 Hz

Power consumption: 1800 Watt

Protection class: I

Capacity: 27 litres in normal mode,  
23 litres in cooking mode  
(corresponds to filling height of 4 cm below the rim of the pot)

Weight: 6.05 kg

### Safety notes

#### **Avoid danger to life due to electric shock:**

- Do not use the appliance when the mains cable or the plug is damaged. Have all parts or devices that are damaged or do not work properly checked and repaired immediately by customer service or the manufacturer.
- Do not expose the appliance to rain. Never use it in moist or wet environs. Make sure that the mains cable never gets wet or moist.

#### **Avoid danger of injury:**

- **Danger of scalds!** Do not fill the pot higher than 4 cm below the rim. If the pot is overfilled or used with the lid not properly closed, hot liquid may squirt out.
- **Danger of scalds!** The appliance gets hot. Danger of scalds due to hot steam escaping. Do not move the pot while using it. Do not pull at the mains cable. When opening the lid ② – beware of hot steam and dripping condensation water.
- Do not disconnect the plug from the socket by pulling at the mains cable. Do not pull the plug from the socket while your hands are wet.
- Children are unaware of the dangers that may result from using electrical appliances. Always watch the appliance while using it and keep and store it out of the reach of children.

#### **How to proceed properly:**

- Unwind the mains cable completely from the bottom. Connect the appliance only to a grounded (SCHUKO) AC power socket that has been installed in accordance with the regulations and has the voltage as shown on the specification plate. Mains cable and plug must be dry.

- Do not drag the mains cable along sharp edges. Avoid jamming the mains cable, and do not let the cable be suspended. Protect it from heat.
- Use only extension cables that are in perfect condition and designed for a voltage of at least 10 A.
- Do not use the appliance or pull the mains cable immediately if:
  - the appliance or mains cable is damaged
  - the appliance is leaking
  - there is cause for concern that it may be damaged after it fell down or the likeHave the appliance repaired in such cases.
- Put the appliance on an even and solid base, do not place it on hot surfaces such as stove tops, hot plates or near open gas flames; it may start to melt.
- Do not switch the appliance on when there is no water inside, otherwise the pot or the grid may be damaged.
- Always place the jars on the gridiron (not part of the delivery) when preserving food.
- Pull the plug in the following cases:
  - malfunction during operation
  - before cleaning and maintaining it after use
- The appliance gets very heavy when it is fully laden. Therefore, it should only be transported when it is half full.
- Do not submerge the appliance in water for cleaning it.
- We do not assume any liability for damages caused by misuse, handling errors or unprofessional repair. Besides, any warranty is excluded for such cases.

## Setting the boiler into operation

### Before using it for the first time:

- Clean pot and lid thoroughly before using it for the first time.
- Fill about 5 litres of water into the preserving boiler and boil it out.

**Note:** When first using the new appliance it may exude a slight smell which has technical reasons and does not give any cause for concern.

### How to operate the appliance properly:

- Always unwind the mains cable completely.
- Make sure that the mains cable does not get into contact with the hot appliance during operation.

**Caution!** When filling in liquids do not exceed a filling height of 4 cm below the rim of the pot (corresponds to 23 litres in cooking mode). Then close the lid. Otherwise there is danger of scalds during cooking.

- Do not connect the appliance to the grounded (SCHUKO) socket before you have filled it up.
- Do not switch the appliance on when there is no water inside, otherwise the enamel or the coated grid may get damaged. If you have – despite all caution - switched the appliance on without any water inside, wait for the appliance to cool down again, before filling in the water, otherwise there is a risk of scalds through escaping steam.
- Let the condensation water drain into the pot when removing the lid.
- Avoid transporting the fully laden appliance as it is very heavy then – danger of injury. Drain the appliance before transporting it or skim some liquid off.
- After using the appliance pull the plug from the socket and let the appliance cool down.
- Use the cable retainer and the plug holder ⑦ at the bottom to store the cable after use.

Operation/Button control

## **Operating the appliance**

Temperature display 30 °-100 °C

Minus

Plus

Time display 1-120 Minutes and

-- = continuous operation

On/Off

Selector switch

Temperature/Time

Insert plug

Display is lit

Switching on or operating mode

**Button: press once:**

### **Switching the appliance on**

After switching the appliance on by pressing the On-Off-button all LCD-segments (liquid crystal display) are lit for a second.

The temperature that was last set is indicated.

The ciphers of the temperature display blink when the temperature measured by the boiler differs from the set temperature (nominal temperature). Once the set temperature is reached, the ciphers are constantly lit.

Time: -- = continuous operation mode

Appliance heats up until set temperature is reached and runs in continuous mode until ,On/Off' button is pressed again.

### **Temperature setting mode**

**Press ,Temp/Time' button once**

The temperature symbol (°C) blinks, ciphers are permanently lit when the set temperature has not been reached.

Time: -- in continuous operation mode; The heating goes on working during setting mode to heat up until set temperature is reached or set temperature is maintained.

### **,Minus' button**

Count down of temperature count down; when pressing the button shortly, a countdown number by number is effected until 30 °C are reached (lowest possible temperature setting). If you keep the button pressed, countdown is done fast.

### **,Plus' button**

Count up of temperature; when pressing the button shortly the temperature is count up number by number until 100 °C are reached (highest possible temperature setting).

If you keep the button pressed, count up is done fast.

If after starting the temperature setting mode and changing the temperature by means of the ,Minus' or ,Plus' button no entry is made for 5 seconds, the temperature setting mode is left and the appliance returns to the operating mode.

### **Time setting mode**

#### **Press ,Temp./Time' twice**

The time symbol (min) blinks and the time that was last set is indicated and can be changed by the ,Minus' or ,Plus' button, respectively.

If after starting the time setting mode or after changing the time by means of the ,Minus' or ,Plus' button no entry is made for 5 seconds, the time setting mode is left and the appliance returns to the operating mode. Upon reaching the set temperature (nominal temperature), the time that was last set is counted down.

### **,Minus' button**

Count down of the time; when pressing the button shortly, a countdown number by number is effected; (1 minute = lowest possible setting). If you keep the button pressed, countdown is done fast.

If the appliance was set to continuous operation mode before choosing the time setting mode (time indicated: -- min), the display changes from -- continuous operation mode to 120 min and then countdown to 0 min is started.

### **,Plus' button**

Count up of time; when pressing the button shortly the time is count up number by number; (120 minutes / -- continuous operation = maximum setting). If you keep the button pressed, count up is done fast.

To change again to the continuous operation mode, the time must be set to -- continuous operation in time setting mode. Even during countdown of the time it is possible to change temperature and time.

### **Switching the appliance off**

#### **Switch off by pressing the button ,On/Off'.**

The appliance may be switched off any time. Time settings made in the time setting mode will not be saved.

The last temperature setting is saved and is displayed again after restarting the boiler, even if the appliance had been disconnected from the mains in the meantime.

It is necessary to pull the plug from the socket after switching off the appliance.

## WarmMaster with discharge tap/preserving food

### WarmMaster DeLuxe with discharge tap

This model of the preserving boiler comes with a discharge tap, which can be used to fill beverages into drinking vessels.

**Note:** To take liquids out of the boiler by means of the discharge tap, move the lever forwards. This way you can serve drinks quickly and safely.

The discharge tap can be removed for cleaning. For this purpose unscrew the chrome-plated cap below the handle piece. When putting it back in place just fix it hand-tight.

### Preserving food

#### Follow the basic rules and instructions:

• For basic rules of preserving food refer to your cookbook or follow the specific instructions of the respective recipes. The basic procedure also applies to the use of this kitchen utensil.

#### Using the gridiron/accessories:

• Place the jars that have been closed by clamps on a grid. The appliance can be used to sterilize and preserve up to fourteen 1l jars of 11.5 cm diameter in two layers one above the other.

**Note:** Use only the gridiron designed for use with this appliance (refer to accessories).

Zinc-plated sieve bottoms or bar trays are not suitable as the missing circulation below such inserts might trigger faulty connections. Fill in water and make sure that the jars of the upper layer are submersed in water to approx.  $\frac{3}{4}$  of their height. When using two layers of jars make sure that the jars of the lower layer are well closed to avoid the penetration of water.

#### Setting preserving temperature and time:

• To set preserving temperature and time at the display follow the instruction steps on pages 6 and 7.

**Note:** The preserving time starts when the temperature display © has stopped blinking.

#### Preserving table

Fruits	Temperature in °C	Time in min
Apples soft/hard	85	30/40
Applesauce	90	30
Apricots	85	30
Pears soft/hard	90	30/80
Strawberries,		
Blackberries	80	5
Blueberries	85	5
Raspberries,		
Gooseberries	80	30
Currents,		
Cranberries	90	5
Cherries	80	30
Yellow plums,		
Greengages	85	30
Peaches	85	30
Plums,	90	30
Quinces	95	30
Rhubarb	95	30



<b>Vegetables</b>	<b>Temperature in °C</b>	<b>Time in min</b>
Cauliflower	100	90
Beans	100	120
Peas	100	120
Pickled gherkins	85	30
Kohlrabi	100	95
Pumpkin	90	30
Carrots	100	90
Mushrooms	100	110
Brussels sprouts,		
Red cabbage	100	110
Celery	100	110
Asparagus	100	120
Tomatoes,		
Tomato puree	90	30

<b>Meat</b>	<b>Temperature in °C</b>	<b>Time in min</b>
Joint, one piece well-done	100	85
Broth	100	60
Goulash, well-done	100	75
Game, poultry, well-done	100	75
Sausage meat, minced meat, raw	100	110

### **Cleaning and maintenance**

- Always pull the plug from the socket before cleaning the appliance.
  - Never immerse the appliance in water.
  - Rinse the inside of the appliance with water. Clean the outside of the appliance with a moist cloth. Do not use any aggressive or abrasive cleaning materials.
  - Use a standard descaling product regularly to remove limescale from the appliance. Proceed as described in the instructions given by the descaler manufacturer. Limescale on the bottom of the appliance causes losses in energy and may reduce the lifetime of the appliance.
- After using descaler rinse the appliance thoroughly with clear water.
- Use the cable retainer and the plug holder ⑦ at the bottom to store the cable after use.
  - To avoid danger, have the appliance repaired or a damaged mains cable replaced by the manufacturer, their customer service or any other respectively qualified persons only.

Repairs covered by guarantee shall only be carried out by the manufacturer.

**Merten & Storck GmbH & Co.**  
**After Sales Service**

**Am Ladestrang 1**  
**D-48317 Drensteinfurt**  
**Telephone +49 (0) 25 08 / 99 09 26**  
**Fax +49 (0) 25 08 / 99 09 50**  
**E-mail: [service@kochstar.de](mailto:service@kochstar.de)**  
**[www.kochstar.de](http://www.kochstar.de)**

Information

## **Disposal**

All packing materials consist of an environmentally friendly material. They can be disposed of through the local waste facilities.

## **Do not throw electrical appliances into the normal domestic waste!**

According to the European Directive 00 /96/EC on waste electrical and electronic equipment and its transposition into national law any used electrical appliances must be collected separately and recycled in an environmentally correct manner.

Ask your local municipal administration for currently valid measures of disposal for waste electrical equipment.

## **Service**

For your local service point refer to the warranty card.

## **Declaration of conformity**

We, the company Merten & Storck GmbH & Co., Am Ladestrang 1, 48317 Drensteinfurt, declare that this product is in accordance with the following standards and normative documents:

## **Low Voltage Directive: 73/23/EEC**

EN 60335-1  
EN 60335-2-15

## **Electromagnetic compatibility: 89/336/EEC**

EN 50366  
EN 55014-2  
EN 55014-1  
EN 61000-3-2  
EN 61000-3-3

## **Product-/Type designation:**

### **WarmMaster DeLuxe Preserving Boiler in enamel design**

WarmMaster DeLuxe  
WarmMaster DeLuxe with discharge tap  
-> 1/4 inch  
-> 1/2 inch

### **WarmMaster DeLuxe Preserving Boiler in stainless steel design**

WarmMaster DeLuxe  
WarmMaster DeLuxe with discharge tap  
-> 1/4 inch  
-> 1/2 inch

Drensteinfurt, 30/03/2006

The appliance is in accordance with the EU-Directives No. 73/23 EEC and No. 89/336 EEC

Subject to technical alterations.

Dispose of packaging material in a proper manner.

## **Accessories**

### **Juice extraction set**

*Matching attachment for all Kochstar preserving boilers.*

*Comprising:*

*1 fruit basket*

*2 juice collecting vessel*

*3 discharging set*

*4 adjusting ring*

*Enamel in matching colour glaze:*

*Order no. 16404435*

*Stainless steel:*

*Order no. 16434135*

### **Simmering tray**

*Steel enamelled insert in matching coloured glaze.*

*Capacity 20 litres. Two lateral heat-resistant plastic handles. For keeping meals warm gently and preparing food and beverages in double boiler method, e.g. soups, hotpots etc. The meals will be kept warm and do not stick to the bottom. Nickel-free, neutral in taste, hygienic, instructions for use:*

*Fill some water into the preserving boiler and insert simmering tray. Heat supply can be adjusted continuously up to 100 °C.*

**Order no. 99003135**

### **Gridiron**

*Place the jars on the gridiron and not directly on the bottom of the pot when preserving food.*

**Order no. 99007032**

**Two years of warranty**

*will be granted on the electrical equipment of this preserving boiler starting upon the date of purchase.*

*In case of malfunction or breakdown due to manufacturing errors or material defects the appliance will be repaired free of charge. Any further claims excluded.*

*Please send us the appliance free of costs together with the warranty card which shows date of purchase and stamp of the retailer where you bought the appliance. Any warranty claim becomes void immediately if the appliance had been opened by unauthorized persons before.*

**Manufacturing date:**

*Ask your retailer upon purchase to complete the following:*

**Date of purchase:**

*Preserving Boiler **WarmMaster DeLuxe***

*Stamp and signature of the retailer:*

**kochstar**

*Merten & Storck GmbH & Co.*

*After Sales Service*

*Am Ladestrag 1*

*D-48317 Drensteinfurt*

*E-mail: [service@kochstar.de](mailto:service@kochstar.de)*

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