

General information on the provision of technical documents

With the kind support of:



(Work Status: 22. July 2021)

INDUSTRIEVERBAND HAUS-, HEIZ- UND KÜCHENTECHNIK E.V.
Lyoner Str. 9 • D-60528 Frankfurt/M. • ☎ (069) 25 62 68-0 • Fax: (069) 25 62 68-100
e-mail: info@hki-online.de • homepage: www.hki-online.de

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Introduction

This document is a brief summary of the requirements that apply to documents for technical documentation. It is intended as an aid in consultation with your suppliers when there are disagreements about the scope and quality of technical documents.

The document is based on the EN 82079-1.

1 Technical documents in the commercial kitchen sector

1.1 Requirements for provision

Technical documents are part of a device or machine.

The audit documents must always be in the language of the recipient country.

Technical documents consist of:

- Operating instructions, either as chapters or individual documents, covering the following topics:
 - Instruction manual
 - Installation instruction
 - Maintenance instruction
- Address of the manufacturer
- Declaration of conformity
- Spare parts list
- Circuit diagram

It would be desirable for the manufacturer of a device or machine to also offer the operating instructions, the spare parts list and the circuit diagram in a digital form. The most practical way to do this would be to provide a download link.

Within the BIM data (Building Information Modelling) there is the possibility to specify this download link.

The manufacturer should also be able to provide service information for qualified personnel.

2 The instruction manual according to EN 82079-1

2.1 General requirements

An instruction manual must be:

- Enclosed with the unit in printed form. The digital form is only permitted in addition.
- Available in the language of the recipient country.
- Written in a language understandable to the target group.
 - The operator must be guided through the operating instructions
 - Simple, concise, precise
- The font, font size and structure of the document must ensure the greatest possible readability for the user.
- Visual representations are to be sought for support.

2.2 An instruction manual shall contain the following items:

- A definition and description of the target group. The instruction manual must be written in a way that is understandable for this target group.

Examples:

Target group The target group of the instruction manual is the operator, who is entrusted with the operation, cleaning and care of the unit.

Target group The target group for the maintenance instructions is trained technical personnel, who are familiar with maintaining and operating the unit.

- A clear structure with a table of contents.

Example (operating instructions)

1 Introduction	7
1.1 About this manual	7
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2 Safety information	10
3 Description of the unit	13
3.1 Overview of the unit	13
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4.1 Operating the unit in an environmentally responsible manner	16
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4.4 Manual cooking (myCooking)	20
4.5 Creating and managing your own cooking programs	20
4.6 Automatic cooking (autoChef)	21
5 Cleaning and caring for the unit	22
6 Troubleshooting	28
6.1 Emergency mode	28
6.2 Causes of errors and remedies	28
6.3 Nameplate	29
7 Carrying out maintenance	30
8 Dispose of unit in an environmentally responsible manner	31

- Include understandable and complete statements on the following points, usually as part of the introduction.
 - Qualification of the person working with the unit.

Example:

Explanation of qualification	
Skilled staff	<ul style="list-style-type: none"> • Skilled staff are those, who due to their professional training, knowledge and experience as well as their knowledge of the relevant standards can assess the tasks given to them and recognize any possible dangers.
Type of activity	Qualification
Power connection	<ul style="list-style-type: none"> • Electrician • Specific professional training • Employee of the specialist company concerned
Water connection	<ul style="list-style-type: none"> • Plumber • Specific professional training • Employee of the specialist company concerned
Wastewater connection	<ul style="list-style-type: none"> • Wastewater specialist • Specific professional training • Employee of the specialist company concerned

- Intended use and warnings about improper use and foreseeable misuse.

Example:

Intended use
<p>This unit is intended to be used solely for commercial purposes, particularly in commercial kitchens.</p> <p>This unit may only be used with suitable accessories and for the cooking of food.</p> <p>It is forbidden to use the unit for purposes, which include the following:</p> <ul style="list-style-type: none"> • Washing dishes • As set-down area in or on the unit • Storing supplies • Drying cloths, paper or dishes • Heating acids, alkaline solutions or other chemicals • Heating preserved food • Heating flammable liquids • Heating rooms • Cleaning air filters

- In the chapter "Installation" a general overview of the requirements, services etc. and the exact description of the individual installation steps with the corresponding warnings as a result of a risk assessment.
- In the chapter "Operation" a detailed description of the operation and cleaning of the unit with the corresponding warnings as a result of a risk assessment.
- In the chapter "Maintenance" a detailed description of the maintenance of the unit with the corresponding warnings as a result of a risk assessment.

2.3 The identification of the instruction manual

The instruction manual must be clearly described, for example on the cover sheet, by:

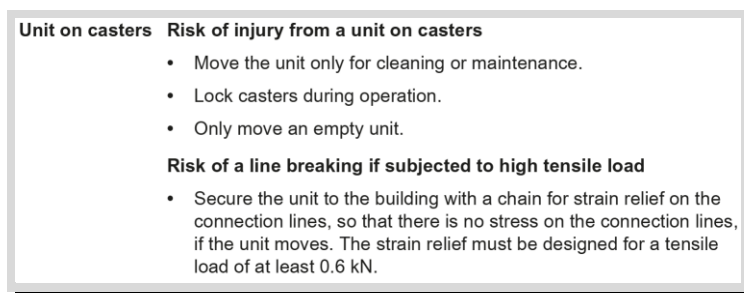
- The Word
 - Operation instructions
 - User manual
 - Installation instructions or
 - Maintenance instructions
- The document number or name of this manual
- The publication date of this manual
- The Name and publisher of the manual
- The clear identification of the product by
 - Brand name
 - Model designation
 - Name of the supplier

2.4 Safety-related information

The instruction manual contains the following safety-related information:

- Safety instructions in a separate chapter provide information on the safe use of the product and state possible hazards as well as the consequences if the hazard is not or cannot be avoided.

Example:



- Warnings are part of the description of operating steps and point out possible hazards as well as the consequences if the hazard is not or cannot be avoided.

Example:



3 The declaration of conformity

In the declaration of conformity, the manufacturer confirms in writing that his product fulfils specific properties that are usually defined by standards. These standards must be listed in the declaration of conformity.

One example is the EU declaration of conformity, which is a mandatory prerequisite for CE marking and thus placing on the market in the European Economic Area.

The declaration of conformity shall contain at least:

- The address of the manufacturer
- Model or model group designation
- The directives and regulations for which the conformity of the product is declared
- The audit documents used
- Place and date of issue
- Signature of the authorised person

The declaration of conformity can also be part of the operating instructions.

4 The spare parts list

A spare parts list must have the following contents in a clear form:

- The spare part number
- The designation of the spare part
- The quantity of this spare part that is in the unit

Desirable:

- A cover sheet with serial number, unit designation and name of the manufacturer.
- An indication of wear parts and their recommended stock levels.
- A visual reference for finding and locating the spare parts, for example by explosion drawing, pictures, diagrams.

5 The circuit diagram

The circuit diagram must contain all relevant data for the device or machine.

In addition to the actual drawing, the following are required:

- Drawing number
- Unique unit designation

6 The BIM parameter Technical Documentation

The IFSE (=International Food Service Equipment) Parameter Data Dictionary defines a large number of parameters that are relevant for commercial kitchen planning. Through this type of standardisation, the parameters can be used across manufacturers, thus facilitating the planning process for the professional kitchen planner.

A parameter for technical documents is also defined in this data dictionary. The parameter has the following properties:

- Name (international English): Technical Documentation
- GUID (=Globally Unique Identifier): ccc575d8-2692-4f4b-82d9-30c065fca6eb
- Data type: URL

The parameter is uniquely defined via the GUID and is therefore machine-readable and language-independent.

This parameter is to provide the link to access the manufacturer's database to retrieve technical documents, if possible, on a unit-specific basis.

7 Service information

In addition to the above information, it should be possible for the manufacturer to provide further information for service personnel from specialist companies.

Example:

- Controller description / programming instructions / parameter list
- Repair instructions