

**MOD : WR-GR42-33**

**Production code : 2.0.066.0410**

# Operating Manual

## Contact Grills



‡ k 8k




‡ k 8k


The manufacturer reserves the right to change part of the appliance or contents of this manual without giving prior or direct notification to the customer. This manual refers to the standard model of the appliance. Contact your supplier for information concerning adjustment, maintenance and repairs not covered by this manual.

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## **SYMBOLS USED THROUGHOUT THIS MANUAL**

 Important safety instructions. Imminent accident danger if not observed.

 *Useful tip for the user*

 Instructions only for trained staff.

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# 1. Safety and correct use

## 1.1. Safety instructions

This equipment is safe to use and complies with the current European safety requirements. However, improper use can lead to personal injury and damage to property. In order to assure correct functioning and safe use, read this manual before you use the equipment. This manual contains important notes on the correct installation, safety, use and care.

Please keep this manual safe for future reference. Pass the manual to any future owner of the contact grill. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation. Please note that the instructions in this manual do not replace the technical data stamped directly on the contact grill's data plate.

- ⚠ Carefully read the following safety instructions!
- ⚠ Before setting up the contact grill, check it for any externally visible damage. Never use a damaged contact grill.
- ⚠ To avoid the risk of damage to the contact grill, make sure that the rating on the data plate corresponds to the voltage and frequency of the power supply.
- ⚠ Only connect the contact grill to an earthed mains electricity supply. The electrical safety of the contact grill can only be guaranteed if correctly earthed.
- ⚠ Do not connect the contact grill to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the contact grill (e.g. danger of overheating).
- ⚠ Only suitably qualified and competent persons may install and repair the contact grill. Repairs and other work by unqualified persons are dangerous and the manufacturer will not be held liable for any resulting damage.
- ⚠ Installation and repair works must strictly comply with current local and national safety regulations.
- ⚠ The equipment must be regularly cleaned and maintained. Leftovers of food and grease on the plate can burn!
- ⚠ Danger of burning and scalding! Do not touch the grill plates whilst the contact grill is at work.
- ⚠ Ensure that any plastic wrappings are disposed of safely and kept out of the reach of children. Danger of suffocation.
- ⚠ Keep the equipment away from inflammable or heat sensitive materials. If this is not possible, isolate the surrounding space with insulation and heat-resistant material.
- ⚠ The equipment must be disconnected from the power supply during maintenance. The removal of the plug must be done in a way that allows the operator to verify at all times and angles that the plug is removed.

This equipment can be used by persons that received instructions concerning the use of the application in a safe way and understand the hazards involved, including children from 8 years and persons with reduced physical, sensory and mental abilities or lack of experience and knowledge, if they are supervised. Children shall not play with the appliance. Cleaning and maintenance shall not be made by children without supervision.

## 1.2. Usage purpose

With this contact grill you can grill and heat food, for example sausages, sandwiches, meat etc. Any other usage is not supported by the manufacturer and could be dangerous. The equipment is designed for commercial use only. Do not use the contact grills outdoors.

## 1.3. Recycling



Disposal of the packaging material: Recycle the transport and protective packaging material.

Disposal of the equipment: Electric and electronic contact grills often contain materials which, if handled or disposed of incorrectly, are potentially hazardous to human health and the environment. Please do not dispose of any component of the equipment with household waste. Dispose of it at your local community waste collection/ recycling center, or contact your dealer for advice.

## 1.4. Noise emission

The level of noise emission is lower than 70 dB.

## 2. Description



1. Handle for lid
2. Lid with upper plate
3. Lower plate
4. Drip tray
5. Temperature regulation knob
6. Orange signal light

Fig. 1

## 2.1. Technical characteristics

① *The main technical characteristics are fixed on the type plate that is located on the front panel of the contact grill.*

## 3. Installation and basic adjustments

### 3.1. Necessary connections

1 earthed electric mains supply with a 30mA protection and a 20 A circuit breaker


### 3.2. Usage location

- ① *Choose a dry location for the contact grill where it cannot come in direct contact with water. Do not direct water jets onto the equipment!*
- ① *Choose a stable and leveled surface to place the contact grill on.*
- ① *The contact grill should not be installed close to inflammable or heat-sensitive materials. If this is not possible, isolate the space surrounding the contact grill with a non-inflammable, heat resistant isolation material.*

### 3.3. Unpacking

Before using the contact grill for the first time, remove all plastic protections. Make sure the contact grill is complete. Dispose safely of the plastic wrapping as they are potentially dangerous. Clean the exterior of the contact grill with a soft humid cloth.

### 3.4. Electric installation

- ① *To avoid the risk of damage to the contact grill, make sure that the rating on the data plate corresponds to the voltage and frequency of the power supply.*
- ① *Only connect the contact grill to an earthed mains supply!*
- ① *Make sure the mains electric supply has a 30mA protection and a circuit breaker with 3 mm space between the contacts.*
- ① *On the back part of the equipment a sticker with the symbol  indicates a terminal for the equipotential connection to other appliances.*

Connect the power cable to an earthed power supply.

## 4. Operating instructions

- ① *Never operate the equipment with wet hands!*
- ① *Danger of scalding and burning! The plates are very hot. Do not touch the plates while the contact grill is working.*
- ① *In case water or any other liquid is accidentally spilled over the grill, immediately disconnect it from the power supply and let it dry completely before using it again.*
- ① *As this equipment has a cooking surface in cast iron, it is advisable to provide some cooking oil in order to minimize food sticking. The equipment must be turned on at the maximum and its surface greased with cooking oil; once dried, the procedure should be repeated two or three more times. It is intended to get some residual fat to remain on the surface and allow food sticking to be minimized. The surface will be darkened.*

### 4.1. Operating the contact grill

1. The grill features a rotative knob for temperature regulation with a scale up to 250°C. When the equipment is connected to the electric supply, turn the knob to the desired temperature. The orange signal light switches on in order to indicate that the equipment is heating up.
2. Always close the lid whilst the equipment is heating up.
3. When the desired temperature is reached, the orange signal light automatically switches off.
4. Now you can place food onto the plates.
5. In order to switch the plates off, turn the rotative knob to position 0.

## 5. Cleaning

- ① *Always disconnect the equipment from the power supply before proceeding to any cleaning intervention.*
  - ① *Do not use jets of water to clean the equipment. Do not pour water onto the equipment or onto any of its attached components.*
  - ① *Before cleaning, let the machine cool down!*
  - ① *Do not use abrasive, solvent or acid detergents on the equipment!*
1. Disconnect the contact grill from the power supply when the plates are still warm (+/-100° C).
  2. Clean the plate with a humid soft cloth.
  3. Clean and dry the plate and the equipment's exterior with a dry cloth.
- ① *At the end of the working day, the surfaces must be protected with cooking oil (to prevent oxidation).*
  - ① *During periods of inactivity (e.g., holidays), the surfaces should always be oiled in order to avoid oxidation.*

## 6. Maintenance ✂

- ① *Only suitably qualified and competent persons may install and repair the contact grill. Repairs and other work by unqualified persons are dangerous and the manufacturer will not be held liable for any resulting damage.*
- ① *If the cast iron shows surface oxidation, this must be removed using, e.g., fine-grained water sandpaper, properly cleaned and protected with cooking oil.*

### 6.1. Adjust the buffer of the lid ✂

In order to adjust the buffer of the lid movement, regulate the screw on the back side of the equipment, in the support of the arms (Fig.2).

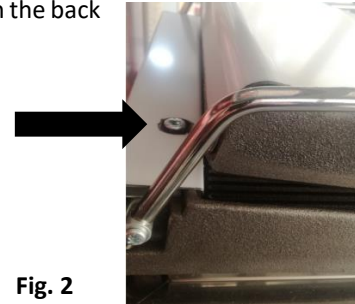


Fig. 2

### 6.2. Substitute the power cable ✂

GR 4 (models with power until 1.8 kW): Substitute the cable with a cable H05RN-F 3G 1mm<sup>2</sup>.

GR 6, GR8 and GR M (models with power higher than 1.8 kW): cable H07RN-F 3G 1,5 mm<sup>2</sup>.

In the United States and Canada, the cable has to be a cable SJTO - 14WG PVC 105°C.

### 6.3. Resetting the equipment ✂

The contact grill has a manual rearm safety thermostat, which completely turns off the machine in case of a malfunction in the temperature control system. In order to rearm the thermostat, remove the lower body panel.

This operation should be carried out by qualified technicians.