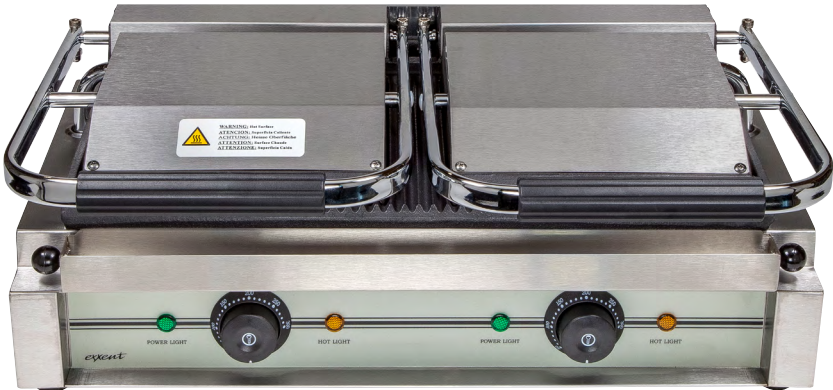


User's Manual Contact grill

Art.nr. 90017



Dear User & Client,

Firstly, thanks for purchasing and using our product. All the information and guidelines of this user’s manual comply with certain applicable regulations, which come out from our long-term accumulated knowledge and experience as well as current project development situations.

Limited to some special structures, additional specified items or new technology changes, the actual usage situation might be some different from what stated in this user’s manual. Should you have any question, please do not hesitate to contact the manufacturer via the method shown in back cover page of this manual.

For safety purpose and efficient operation, please make this document available to users for reference. Do have them to read this manual carefully before carry out any action on this device, especially when starting.

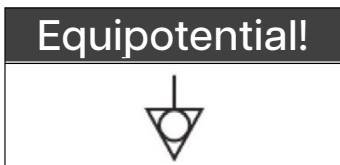
This manual is not applicable for those who have physical or mental disabilities, insufficient experience, and/or insufficient knowledge, including children.

The manufacturer declines any responsibility in the event users do not follow the instructions or guidelines stated here.

The user’s manual should be placed close to the device, in convenience of users’ reading before operation. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.

Key to symbols:

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or property loss.



Warning

- Read this manual thoroughly before using or operating the device.
- Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- For your safety sake, please keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- This appliance should not be operated by those who have physiological, perceptual or mental disabilities or those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervise & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.
- Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.
- If this appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.
- Do not use extra power supply that not marked on the product, nor do fittings that not conforming to safety standard.
- Never allow the power cord to come into contact with heat sources or sharp edges. The power cable must not be folded, bent or tangled. Do not dunk it into water. Never place the device or other objects on the power cable. If any anomaly occurs, stop using the device. If the power cable is damaged, have it replaced with one that complying with the local commercial electrical standard and requirement by an authorized service center or qualified electrician.
- If the product is failed or malfunctioning, shut down the device immediately and call for after-sale service.
- Only accessory or spare parts that have been recommended by the manufacturer can be used. Otherwise, the manufacturer takes no responsibility caused by this.
- Do not aim at the device with water jet for cleaning, nor do block the inlet/outlet of the device.

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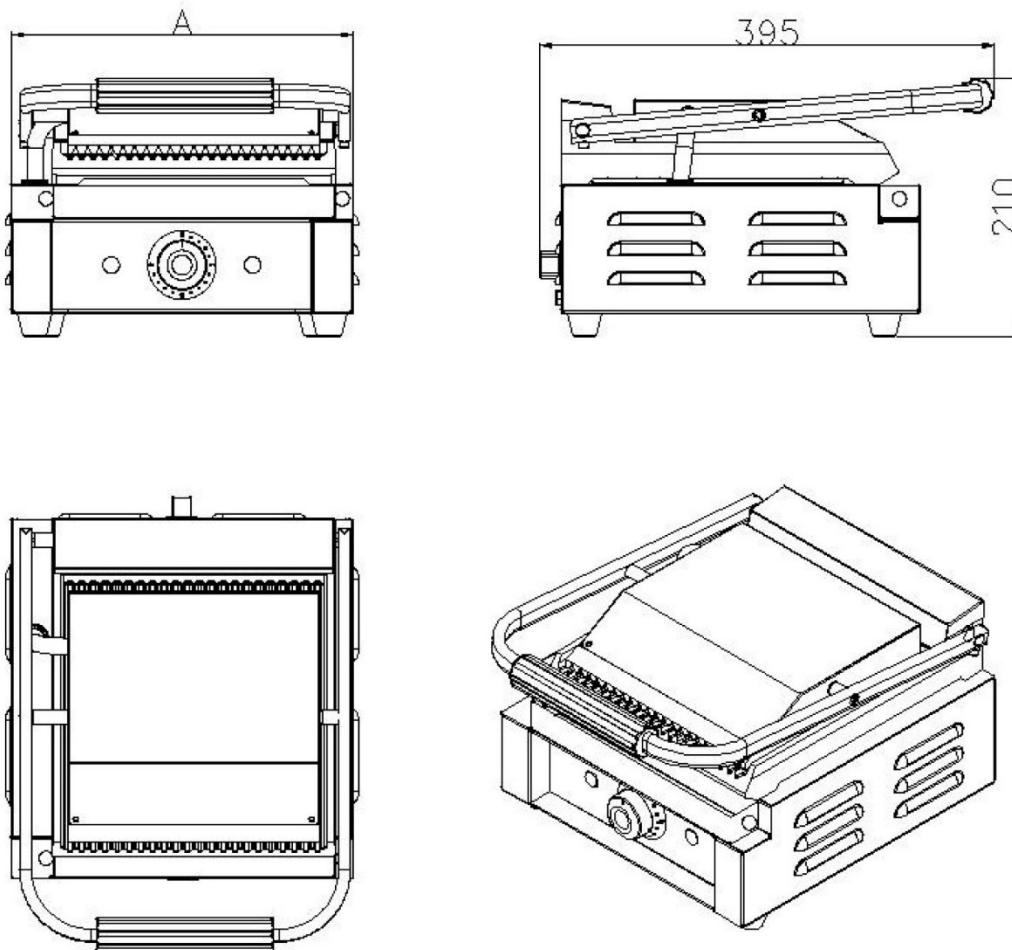
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1. Functional Introduction

This product is manufactured and developed by our company, which is combined with advantages from home and abroad. It is novel in design, reasonable in structure, easy in operation, durable in using and convenient in maintenance. It is equipped with enamel plate and thermostatic control. Plate temperature is adjustable freely at a certain range according to food requirement. This machine is mainly used for beef (in the sandwich) cooking, other food is also in the cooking list. Therefore, it is the ideal equipment for hotel, supermarket, restaurant, western restaurant, fast-food restaurant and food industry.

2. Structure Schematic Diagram & Working Principle

2.1 Structure Schematic Diagram:



2.2 Working Principle

Backs of the top and bottom griddle plate are equipped with heating element, which can produce heat when energized. The heat will transfer to the griddle plate to increase the temperature to set point, then grill the food on the plate. When the set point is reached, the thermostat will cut off the power supply automatically with the elements stop working. Once the temperature drops a bit, the thermostat will connect the power supply automatically and the elements will restart working. The procedure circulates to keep the plate temperature constant.

2.3 Copyright Protection

The device complies with the current standards and directives of the countries allowing the sale of the product. The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.

3. Technical Parameters

Model	GH-811A/B/C	GH-811E-A/B/C	GH-813-A/B/C/D	GH-813E-A/B/C/D
Voltage	220~230V/ 50~60Hz	220~230V/ 50~60Hz	220~230V/ 50~60Hz	220~230V/ 50~60Hz
Power (kW)	1,64~1,8	2~2,2	3,28~3,6	4,025~4,4
Thermostat	1	1	2	2
Temperature	50~300 °C	50~300 °C	50~300 °C	50~300 °C
Top Plate Size (mm)	214x214	340x220	214x214	340x220
Bottom Plate Size (mm)	218x230	360x285	475x230	759x285
Dimension (mm)	290x395x210	410x395x210	570x395x210	810x395x210

4. Precautions and Recommendations

4.1 Operation Tips

- Installation and maintenance shall be done by professional technicians. If necessary, contact the technicians. Grounding connection of the device must comply with the local regulations. (Warning: Improper operation, installation or maintenance may cause property damage, injury or death etc.. Read this instruction manual thoroughly before installing, operating or servicing this equipment.)
- This product needs to be operated by trained cook. Do not dismantle or self-modify the machine. Dismantlement and self-modification may cause casualty.
- Before cleaning, unplug and cut off the power supply. During cleaning, do not aim at the appliance with water jet. Water may conduct electricity, that may cause electric shock due to leakage.
- Do not pat the product or put any heavy objects onto it. Abnormal operation may cause damage and danger. Do not touch the appliance with hands directly due to high temperature during or after operation, especially the hot area with high temperature which may cause scald.
- Do not use extra power supply that not marked on the product.
- Do not use power knife that not conforming to safety standard.
- To prevent damage, turn off the switch ASAP when near the thunder zone.
- Do not destroy the furnace surfaces with hard or sharp objects.
- After working, turn off the switch.
- Circuit installation and maintenance shall be done by qualified technicians.
- If the power cord is damaged, to avoid hazard, substitution should be done by manufacturer or its maintenance department or similar professional personnel.
- Do not aim at the electrical box with water directly, nor do immerse it into water for cleaning.

4.2 Storage & Transport

- The packaged device should be stored in a well-ventilated warehouse without any corrosive gas instead of exposing to the open air. Should any temporary storage needed, please take measurement against raining.
- For safety sake, this device has already been checked by qualified personnel before transportation. Please take care when handling it. Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage, do not accept. The carrier takes full responsibility for the damages caused during transportation. Hidden damages should be reclaimed immediately after notice, as claims for damages can only asserted within the effective period for complaints.
- During transportation, the machine should be carefully handled, do not put it upside down to prevent from damaging the shell and inside.

4.3 Installation

- The supply voltage should comply with the working voltage of the appliance. The appliance is equipped with copper equipotential terminals at lower back of the box, which should be connected with copper wire no less than 1.5mm² reliably as prescribed. After installation, check that whether the connection is loose, whether the voltage is normal and whether the safety grounding is reliable. The fixed arrangement of wire should be equipped with an all-pole disconnecting switch with a contact opening of 3mm on its poles. It is advisable to install a grounding leakage protection switch or relay that with a leakage peak of 10mA. Mounting space for the device shall be at least: 1500 × 850 × 530 mm (L × W × H). Unpack the device and place it on the floor.

5. Working Instrucions & Operation Flow

5.1 Operation:

- Before using, check that whether the power installation is correct. Making sure that the supply voltage complies with the working voltage of the appliance.
- Plug in to connect the power supply, the green indicator illuminates, which indicates that the appliance is energized.
- Rotate the thermostat clockwise to set desired temperature in accordance with requirement. At this time, the yellow indicator illuminates and the heating elements start heating up the plates.
- Users could regulate the temperature according to food type, 180 ~250 is recommended. It takes about 8min to heat the plates to 250 from power on.
- When the set point (250) is reached, lift the top plate to proper position by the operation handle. Then, coat the plates with edible oil and put the prepared food evenly onto the lower plate. Cover the top plate and press the handle lightly. Observe the grill condition from time to time till the food is ready, which can be determined by the operators.
- When the set point is reached, the thermostat will cut off the power supply automatically with the yellow indicator off and the green indicator on, which indicates that the heating elements stop working and prepare for the next cook cycle.
- The drip pan shall be placed under the lower plate so as to collect the redundant edible vegetable oil, animal oil from meat and debris when they are flowing down from the lower plate.
- Lift the top plate to take out the cooked sandwich or food.
- Once the temperature drops a bit, the thermostat will connect the power supply automatically and the heating elements restart heating up the plates. The procedure circulates.
- After working, turn the thermostat knob counterclockwise to OFF position. Then unplug to cut off the power supply.
- Note: The bottom case is equipped with a temperature limiter, which is located underneath the “RESET” sticker and seen by opening the bottom cover. Operating temperature of the limiter is 130 and manual reset temperature is <40 . If over-temperature, the limiter will disconnect the circuit to protect the machine. For reuse, only when the protection reset button is pressed that can it be used normally.

5.2 Function:

Main function of the appliance is to grill steak and bread etc which are heated by the top and bottom griddle plates to achieve desired effect. Set the plate temperature by the thermostat to bake food at constant temperature in accordance with food type.

6. Routine Inspeccion

- Stop using if user feels that there are some problems in the pipeline or machine.
- Check the situation of the machine before or after using everyday.
- Check that whether the machine is tilted before using.
- Check that whether the control panel is damaged.
- Check that whether there is strange odor or smell during using.
- Check that whether there is vibration noise.

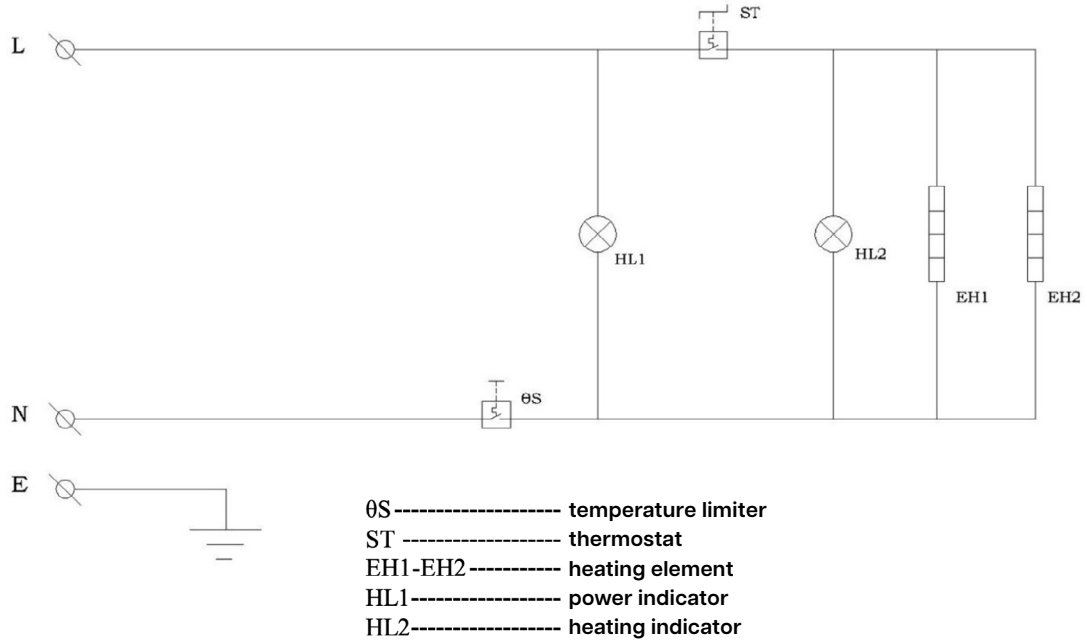
7. Cleaning & Maintenance

- Before cleaning, cut off the power supply first to prevent unexpected accidents.
- After working everyday, clean the plates, furnace surface and power cord with wet towel containing non-corrosive detergent. Do not aim at the appliance with water directly. Water infiltration may damage the electric performance and cause safety accident.
- If not going to use the appliance at any time, turn off the thermostat and power switch.
- If not going to use the appliance for a long period of time, clean it completely and store it in a well-ventilated warehouse without any corrosive gases.

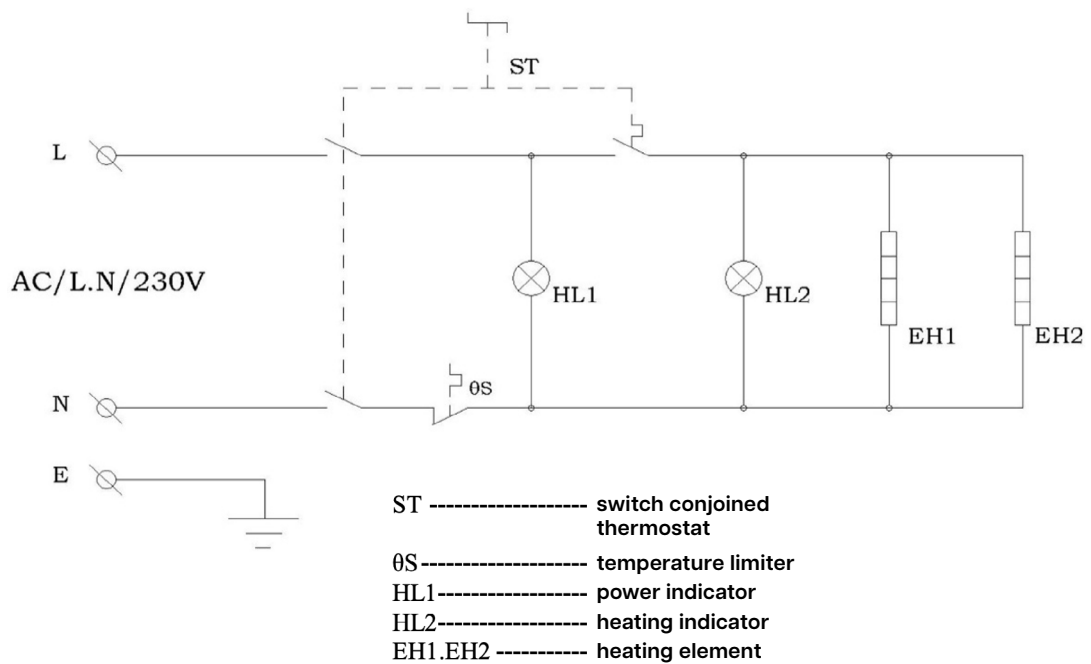
8. Trouble Shooting

8.1 Eleztrical Diagram

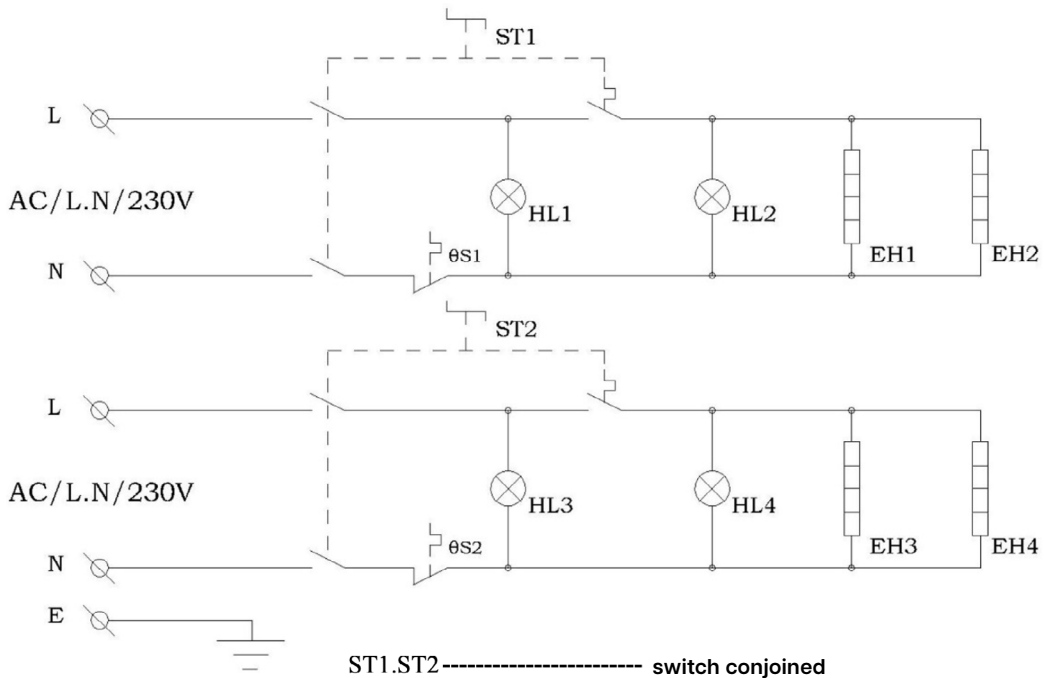
GH-811A / 811B / 811C / 811D / 811E-A



GH-811E-A/B/C/D

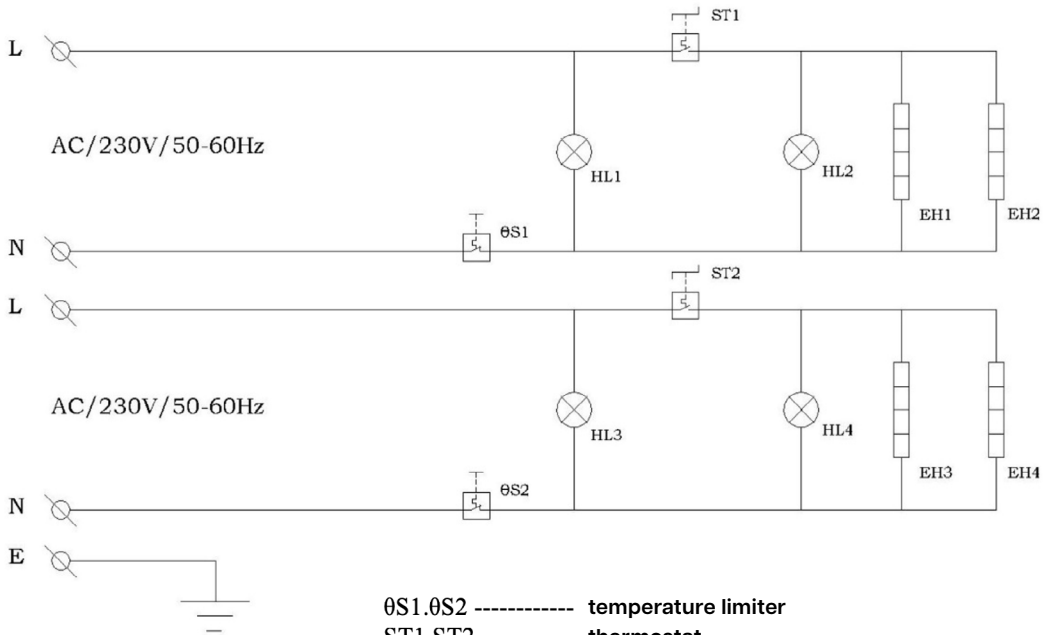


GH-813 A/B/C/D



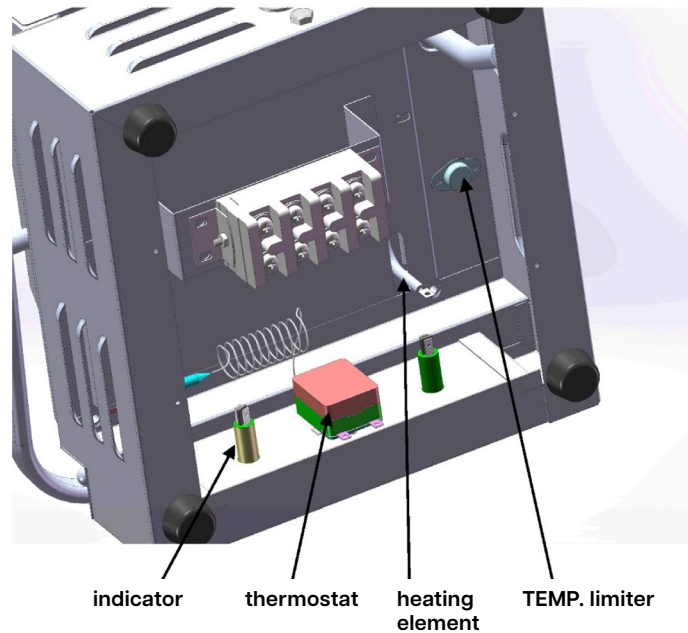
- ST1.ST2 ----- switch conjoined thermostat
- θS1.θS2 ----- temperature limiter
- HL1.HL3 ----- power indicator
- HL2.HL4 ----- heating indicator
- EH1.EH2.EH3.EH4 ----- heating element

GH-813E A/B/C/D



- θS1.θS2 ----- temperature limiter
- ST1.ST2 ----- thermostat
- HL1.HL3 ----- power indicator
- HL2.HL4 ----- heating indicator
- EH1-EH4 ----- heating element

8.2 Common Fault



Symtoms	Causes	Solutions
Power is connected and heating indicator is on, but the plate does not heat up.	<ul style="list-style-type: none"> • The thermostat is defective. • At least one of the heating elements burns out. • The temperature limiter activates. 	<ul style="list-style-type: none"> • Replace the thermostat. • Replace the burnt-out element. • Take apart the bottom shrouding and manual reset the limiter.
Connect the power and rotate the thermostat, the heating indicator is on, but the temperature keeps rising without control.	<ul style="list-style-type: none"> • The thermostat is malfunctioning. 	<ul style="list-style-type: none"> • Replace the thermostat.
Power is connected and heating is normal, but the indicator is not on.	<ul style="list-style-type: none"> • The indicator burns out. 	<ul style="list-style-type: none"> • Replace the indicator.
The indicator is not on and the appliance does not heat up.	<ul style="list-style-type: none"> • Power supply is abnormal or power is disconnected. • The fuse is burnt out. 	<ul style="list-style-type: none"> • Check the power supply and connection to make it supply normally. • Replace the fuse.

Before mentioned troubles are just for reference, If any failure occures, please stop using and inform professional technicians to check and repair.