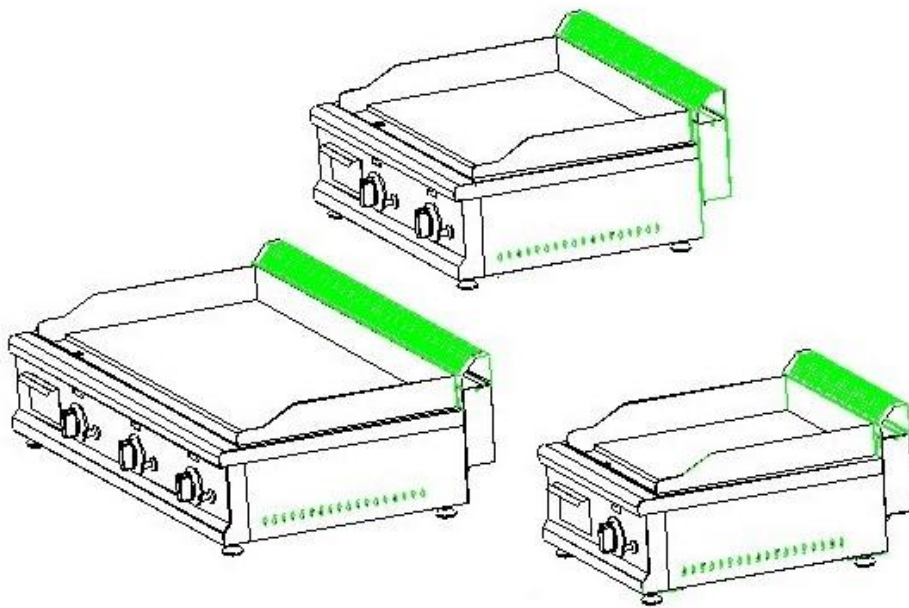


GAS GRIDDLE

User Manual

MODEL: GRN012 / GRN006



- ★All mirror stainless steel construction
- ★Automatic thermostat
- ★High-efficient, easy operable & safe
- ★Durable and elegant design

FOR THE PURPOSES OF THIS DOCUMENT THE FOLLOWING TERMS AND DEFINITIONS APPLY.

I. Safety instructions

**IMPORTANT, PLEASE READ INSTRUCTIONS FULLY BEFORE USE
THIS APPLIANCE IS ONLY FOR PROFESSIONAL USE AND MUST ONLY
BE USED BY QUALIFIED PEOPLE.**

Attention should be drawn to the fact that parts of this unit by necessity, will get **VERY HOT**, and will cause burns if touched accidentally. Therefore it is the responsibility of the supervisor or equivalent to provide **SUITABLE PROTECTIVE CLOTHING** for the user.

**THIS APPLIANCE MUST BE FITTED AND TESTED BY A REGISTERED FITTER
BEFORE USE.**

The unit should be installed in compliance with the **INSTALLATION**

INSTRUCTIONS and the **NATIONAL REGULATIONS** in force at the time.

Particular attention should be paid to the **Gas Safety (Installation and Use)**

Regulations and the **Health and Safety at Work Act**.

Each appliance requires a flow of fresh air for combustion. Under no circumstances should air vents on the appliances, or air vents installed by the fitter in the room of the appliance to supply combustion air, be altered or omitted in any way.

To prevent shocks, all appliances whether gas or electric, must be earthed.

**ANY GAS CONVERSIONS NEEDED TO BE MADE TO THE PRODUCT MUST
BE CARRIED OUT BY A QUALIFIED REGISTERED ENGINEER**

To avoid scratching the highly polished exterior surface of this equipment whilst in transit, the protective film on the exterior surfaces has **NOT** been removed. It is **IMPORTANT** that this protective film need to be peeled off before the equipment is used.

II. Technical Specification:

Model	Input Power	Dimension	Net Weight	Plate
GRN012	2800+2800	650*590*360	33.5	GAS GRIDDLE 650MM SMOOTH PLATE
GRN006	2800+2800	650*590*360	32	GAS GRIDDLE 650MM SPLIT TOP -RIBBED AND SMOOTH

III. Clean, Repair and Maintenance:

1 CLEAN

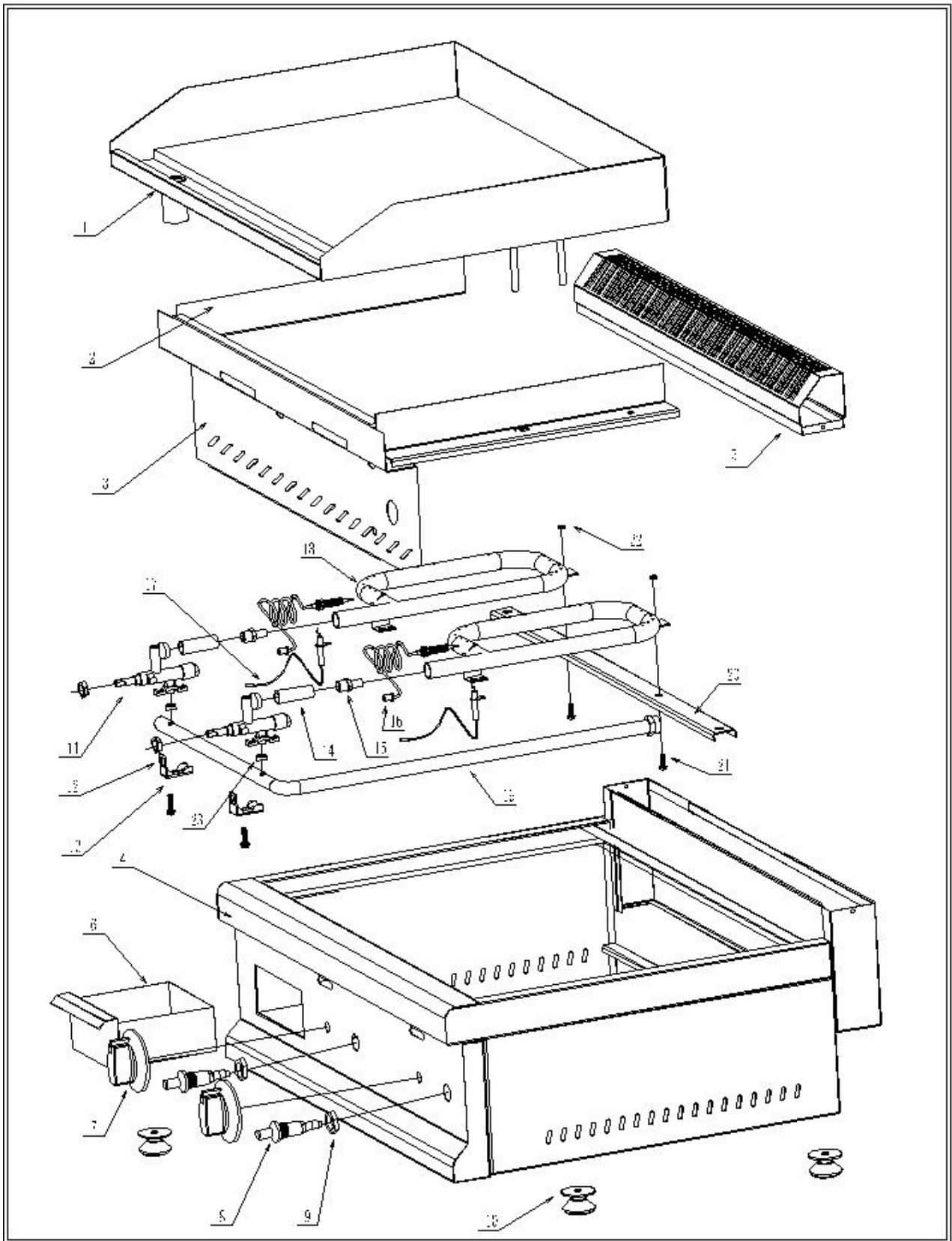
After use for each time, please clean it with soft dry fabric, avoid using sharp metal, and strictly prohibit cleaning with water.

The remaining oil of the griddle in the bottom should be cleaned out after each use.


2 MAINTENANCE

The thermal protective device will operate and cut off the gas when the temperature is too high while using. Please check the machine after the gas is cut off.

EXPLODE



FOR THE PURPOSES OF THIS DOCUMENT THE FOLLOWING TERMS AND DEFINITIONS APPLY.

Correct Disposal of this product	
	<p>This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.</p>

IV. Installation

ALL APPLIANCES MUST BE FITTED AND OR CONVERTED BY A REGISTERED INSTALLER, IN ACCORDANCE WITH CURRENT REGULATIONS.

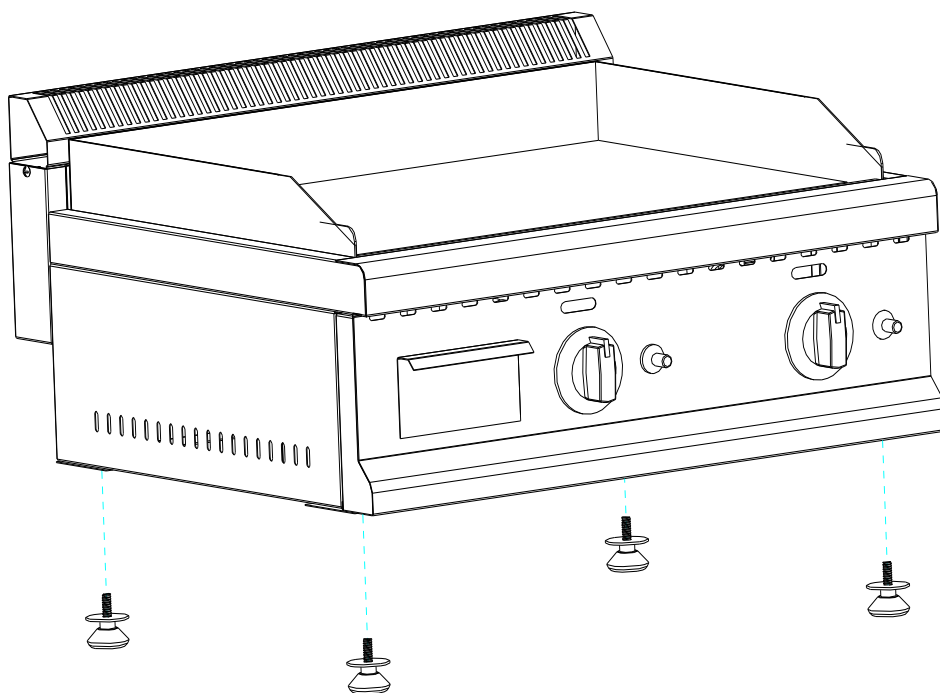
INSTALLATION

1. Appliances are designed to be installed, on factory for stability, should they be fitted on any other surface they should be suitably secured, to prevent excessive movement. All appliances must not be installed on or against any combustible surface.
2. Appliances are supplied in for use with either Natural Gas or LPG. The required gas type must be specified at the point of order. Natural Gas appliances have an LPG conversion kit included as standard. Conversion kits for LPG models must be purchased separately.
3. Clearances around appliances must be:

- 1) . CEILING/SHELF 1500mm
- 2) . REAR 350mm
- 3) . SIDES 100mm

It should be noted that the sides of the appliance will get hot and appliances with components sensitive to heat, should not be placed directly next to the unit.

4. Leg Installation see picture below. The leg channel is located on the package base. This channel must be installed when using the legs.



5. Connection to the appliance is by ½ BSPT at the rear of the appliance.
6. Pressure test point is located at rear of appliance.
7. The low rate adjuster is factory set and sealed for natural gas. If a unit needs to be converted, the qualified engineer must reseal the low rate adjuster after conversion.
8. Remove all protective film before use.
9. Ensure whoever is operating the appliance is fully conversant with its operation and aware of dangers involved in incorrect operation and cleaning, especially the danger of burns or scalds from the cooking medium and hot surfaces of working areas.
10. These appliances are to be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrates of substances harmful to health in the

room in which they are installed.

11. During installation provision must be made for combustion air supply to the appliance, which enters the appliance through the base and rear of the appliance, this should not be blocked at any time. SEE TECHNICAL

V. Operating Instruction:

FOR FITTING INSTRUCTIONS SEE INSTALLATION SECTION.

ALL GRIDDLES ARE FITTED WITH FLAME FAILURE DEVICE FOR SAFETY AND SPARK IGNITION FOR EASE OF LIGHTING TO LIGHT BURNER:

1. Use your left hand to push in the tap and turn it anti-clockwise to position "★".
2. Holding the tap fully in, use your right hand to depress the red ignitor button on the right side and observe that the pilot lights. If it does not, repeatedly depress the ignitor button until it does.
3. When the burner is lit, continue to hold the tap in for about 15 to 20 seconds, then release it.
4. If it still couldn't ignite after one minutes, then turn the tap back to position "●". Wait for 5 minutes, then repeat from step 1~3.
5. When you use this appliance at the first time, there will be air inside the air inlet pipe, which may result in the failure in ignition. Ignite again in the above-mentioned way until it is successful.
6. The fire is the most power when the switch of the appliance is turn to 90. When it is turned to greater or less than 90, the fire will gradually reduce.
7. When the heating plate is heated to the require temperature, you can begin to griddle food, When the food is done, take out the food lest the surface of the hot plate will be scratched.
8. After use, turn the switch of the appliance clockwise until a ticking sound is heard and turn off the control valve of the liquid gas storage tank.