



GAS GRIDDLE USER MANUAL

MODELS

SKU Code	Product Dimensions	Net Weight	Power
GRNO13	70 x 50 x 23	32	14 KW
GRNO14	71 x 50 x 23	32	14 KW
GHNO17	103 x 56 x 30	48	21 KW

STEP UP TO THE PLATE



INTRODUCING THE UK'S NUMBER 1 CATERING EQUIPMENT BRAND

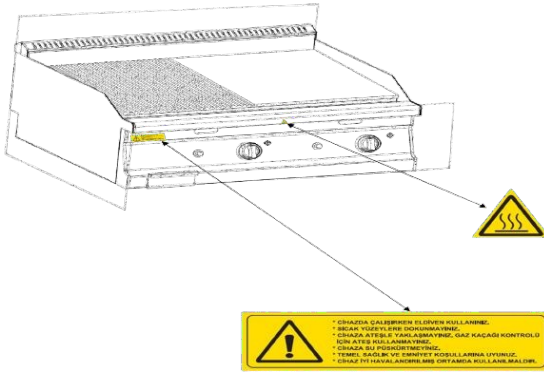


1. PREFACE

Please read the manual carefully before installing and using the machine, make sure that those who use the device read it. If you operate the machine without reading the manual, the device will be out of warranty.

- The manual, which gives information about the installation, use and maintenance of the product you have purchased, should be read carefully. Make sure that the gas installation to which the device will be connected is made by qualified persons in accordance with the legal regulations.
- For the issues that you hesitate and do not understand, the closest person to you ask the authorized service for information by phone.

2. WARNING SIGNS



- USE GLOVES WHEN WORKING ON THE APPLIANCE.
- DO NOT TOUCH HOT SURFACES.
- DO NOT APPROACH THE DEVICE WITH FIRE. DO NOT USE FIRE FOR GAS LEAK CONTROL.
- DO NOT SPRAY WATER ON THE DEVICE.
- FOLLOW FUNDAMENTAL HEALTH AND SAFETY RULES.
- THE DEVICE MUST BE USED IN A WELL-VENTILATED ENVIRONMENT

3. SAFETY RULES

- The device should not be exposed to direct sunlight.
- The device must be operated under a hood.
- If the device works with LPG cylinder, the distance between the cylinder and the device should be at least 50 cm.
- In the area where the device is operating, all kinds of flammable solid liquid materials (clothes, alcohol and its derivatives, petrochemical products, wood and plastic materials, cutting blocks, curtains, etc.) should not be kept.
- We use our devices side by side with our other products in the same series.
- Do not clean with pressurized water.
- This device must be installed in accordance with current regulations and should only be used in well-ventilated areas. Consult the instructions before installing and using the device.
- The device has been manufactured for industrial use and should only be used by qualified personnel.
- The device should not be interfered with other than the manufacturer

or authorized service.

- In case of fire flame flashes for any reason in the area where the device is used, use a fire extinguisher by closing the gas valves and electrical switches without panicking. Never use water to extinguish the flame. Water will cause the fire to spread faster.
- Gas smell means gas leak signal. In this case, close the appliance valve and the main gas valve, open the doors and windows, and do not use materials such as electrical switches that can create sparks or flames.
- Quickly call the leakage line of the municipality you are connected to and our service.

This user manual contains technical specifications, operating instructions, operating principles, and other information about the device.

- Before connecting the device, check whether the device settings are compatible with the local gas distribution network (gas pressure and structure).
- Make sure that the gas connection of the device is made according to the appropriate standards.
- Keep the gas connection equipment of the device away from hot environments.
- Make the connection of your device close to the LPG tube or natural gas valve and in a watertight manner.
- When controlling the device, make sure that the gas buttons and the natural gas line are in the off position. Check if there is a gas leak, with soapy water or gas leaks. Check with detector.
- If there is a gas leak, foaming will occur in the soapy part. In the control with the detector, the control detector will signal. If the device gives a signal, consult your authorized dealer.
- Never use fire when checking for gas leakage.
- Ensure that the area where the device is installed gets fresh air.

Attention: The maximum gas pressure that can be applied while the device is operating is 50 mbar.

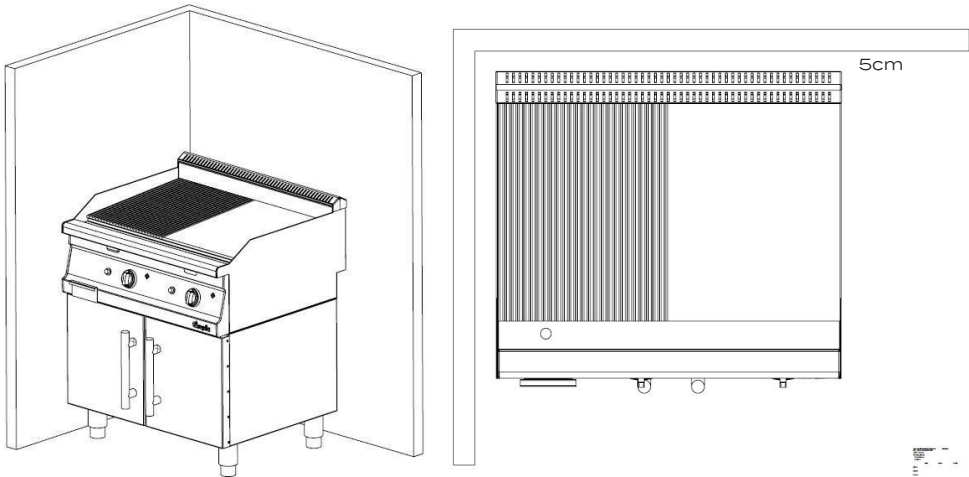
- There is a risk of gas leakage at pressures above 50 mbar. In such a case, your device may break down and will be out of warranty.
- Replace the damaged parts of the device with original spare parts. The manufacturer undertakes that the device can be used safely only when these parts are used.
- Use the device on a flat surface or place it on the mounting pins of the under-counter benches manufactured in accordance with the device.
- If you detect any malfunction in the device, turn off the natural gas valve and contact your authorized dealer directly. Take care not to make the gas connection before the repair of the device is completed.
- All repairs must be done by authorized services. Otherwise, your device may be out of warranty.
- The manufacturer is not responsible for any damage to the device that may arise from incorrect installation or faulty gas connection.
- Repairs made by persons other than authorized services may cause personal injury or damage to the device.
- The warranty period of your device is 1 year from the date of purchase.



If you smell gas:

- First of all, be calm; don't panic.
- Close the gas tap of the device.
- Extinguish burning materials (candles, gas lamps, etc.) immediately.
- Open doors and windows to ventilate.
- Do not try to burn any device.
- Do not touch any electrical switch or socket in case of danger.
- Do not use the doorbell.
- Do not light matches or lighters in the danger area.
- Do not smoke.
- Turn off the gas valve outside the building.

4. INSTALLATION OF THE DEVICE



In order for this appliance to be positioned close to a wall, partition, kitchen furniture, decorative covering, etc., the distance between them should be 5 cm, if they are made of non-combustible material or covered with a suitable non-combustible thermal insulation material, otherwise at least 20 cm. It is recommended to pay maximum attention to fire protection rules.

5. DEVICE INSTALLATION

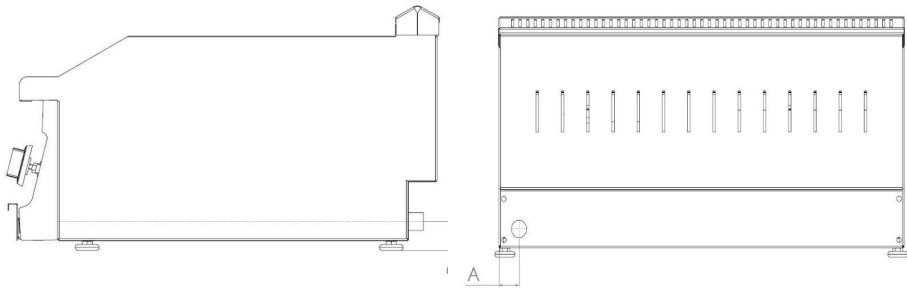
- To prevent bad odors that may occur during cooking; The filter should be placed under the ventilation system.
- It should be placed on a flat surface and fixed. (If there is an under counter that was bought with the device (these under counter benches are manufactured in suitable dimensions for the appliances), insert the seating pins provided next to the under counter benches to the under counter and place the appliance on it.)
- It should be placed at a distance of 5cm from the wall.
- Remove the protective nylon on it and clean the label particles with a suitable cleaner.
- Do not put flammable materials on it.
- If it malfunctions or does not work, do not try to disassemble, or repair it, and only call your authorized service dealer.
- Gas connections must be made by a qualified plumber.
- The person who will make the gas connection must make the

connection in accordance with the rules determined by the local energy distribution company in the country where the device is used.

- Attention; The maximum gas pressure that can be applied while the device is operating is 50 mbar.
- There is a risk of gas leakage at pressures above 50 mbar. In such a case; your device may break down and will be out of warranty.
- Gas inlet can be made from two sides, right and left. While it is being manufactured, the gas inlet is on the right when viewed from the front.
- Gas connection inlet dimensions are defined in the TECHNICAL SPECIFICATIONS chart.

The declared power of the device cannot be changed with user demands. For this purpose, valves and injectors Any intervention made will exclude the device from the scope of warranty.

Do not use non-original spare parts on the device. If spare parts not supplied by our company are installed on the device, the device will be out of warranty.



GAS CONNECTION DIMENSIONS

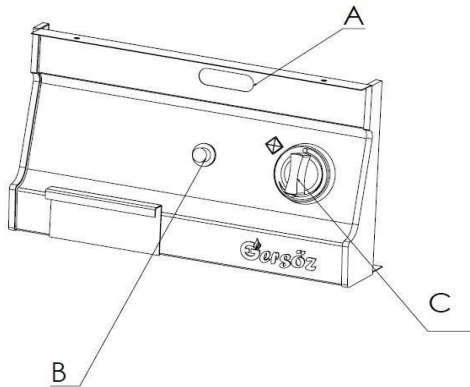
A: 30 mm

B: 50 mm

GAS USED

G20 (NATURAL GAS)

6. CONTROL PANEL OF THE DEVICE



A: PEACE HOLE

B: LIGHTER

C: VALVE



7. USE OF THE DEVICE

1. Ignition of the pilot:

In order for the gas to reach the pilot, the valve (B) must be brought to the pilot position (*) and kept pressed, after waiting for as long as necessary (the time elapsed until the air in the gas installation is removed and gas output is provided for the first time), the lighter (A) must be pressed in order to ignite. Thus, the pilot is fired. After the pilot is ignited, the valve is kept pressed for the continuity of the flame (max. 20 seconds). If the pilot flame does not go out when we take our hand off the valve, we want the flame size we want.

We can adjust it accordingly and leave the valve (B).

2. Ignition of the burner:

In order to ignite the burner and bring the temperature of the device to the desired value, turn the valve to the desired temperature. In case the pilot goes out without being aware of it during operation, the flame control device takes its precautions by cutting the gas passage. For re-ignition of the device, see

3. Ignition of the pilot.

3.1. When the device is operational, the plate surface will start to heat up, the frying surface is prepared for the process.

3.2. You can place the necessary materials on the plate for the frying process.

3.3. The oils that come out during cooking are collected in the oil channel at the front of the device. The accumulated oil fills the oil chamber inside the device through the pipe above the channel. This reservoir should be checked and emptied at regular intervals. Otherwise, the oil may overflow and harm the user. Or there may be a risk of ignition. Unloading should be done by using an auxiliary container of appropriate volume, care should be taken during unloading as the oil will be hot. Do not pour the drained oil into the sink.

3.4. After the cooking process is completed, make sure that the surface of the device has cooled down. Clean the cooled surface with a damp cloth.

4. Turning off the device:

4.1. If the device will not be used for a short time, the valve (B) is brought to the pilot position (*) so that only the pilot is lit. This

will significantly reduce gas consumption.

4.2. To turn off the device completely, turn the valve to the fully closed position. Thus, both the pilot and the gas going to the burner is cut off.

4.3. It is recommended to close the cylinder or the gas valve so that there is no danger after the device is turned off.

FLAME CONTROLLER:

If, by any accident, the pilot's flame goes out while the device is on, the system will shut itself off against gas leakage. Gas cut-off maximum 60 sec. it will last



8. CLEANING

- Before using the device for the first time, the entire outer surface, oil channel, and oil pot drawer should be cleaned with a thoroughly wrung cloth moistened with warm soapy water, starting from the sheet metal of the cooking surface.
- After the appliance is used, the burnt oil on the cooking surface must be cleaned. Uncleaned oils cause odor, produce bacteria, food wastes remaining on the surface can clog the oil drainpipe.
- Never use chemical cleaning materials such as salt spirit or cif during cleaning.
- Before it hardens, the residues from the burning food items should be softened with hot water and wiped with a warm soapy cloth. If the remaining materials are too hard, scrape the wood with a scraper.
- If you have not used it for a long time; Apply Vaseline to the surface of your device.
- Never use pressurized steam or pressurized water for cleaning.
- Do not use abrasive stain removers, cleaning agents that are effective against dissolving, and hard surface sponges.
- After cleaning with a damp cloth before the dirt dries, dry it with a clean cloth.

9. WARRANTY CONDITIONS

- Device: It is guaranteed against malfunctions that may arise from defects in material and workmanship, provided that it is mounted and used as described in the assembly, use, maintenance manual..
- Guarantee given; If the installation, use and maintenance manual and warranty conditions are complied with, it belongs only to the guaranteed device and no right or compensation can be claimed under any other name.
- If scraping, deletion or changes are made on the information showing the type, model, and serial numbers of the device on the warranty certificate or on the guaranteed device, the warranty will be voided.
- The warranty only includes maintenance and repair against malfunctions related to material and workmanship defects that may occur within the valid periods. Defects under warranty are repaired free of charge.
- In case of any malfunction during use, the authorized service should be notified.
- The removal of damages and malfunctions that may occur during the loading, unloading, and shipping process, which is not under the responsibility of E-Catering, is out of warranty. Likewise, the repair of damages and malfunctions caused by external factors during the use of the device is out of warranty.
- Any dispute or claim arising out of or in connection with it (including any non-contractual dispute or claim) shall be governed by and construed in accordance with English Law.

10. SERVICE

Unit 7 Jade Business Park, Spring Road, Murton, County Durham SR7 9DR
0333 358 3678
sales@ecatering.co.uk





RG Distributors Ltd TA eCatering
Unit 7, Spring Road, Jade Business Park
Seaham, SR7 9DR

0333 358 3678
sales@ecatering.co.uk

www.ecatering.co.uk



STEP UP TO THE PLATE

CONTENDER