

STEP UP TO THE PLATE



CONTENDER CONTACT GRILLS



INTRODUCTION

DEAR USER: OUR BEST THANKS TO YOU ABOUT YOU TO CHOOSE OUR PRODUCT AND TRUSTING IN US. OUR PRODUCT IS MANUFACTURED. ACCORDING TO THE STANDARD RULES. WE KINDLY REMIND YOU TO READ THE USER MANUAL CAREFULLY FOR HAVING THE BEST PERFORMANCE AGAINST YOUR EXPECTATIONS FROM THE PRODUCT AND USING IT FOR A LONG TIME. BE SURE THE OTHER USERS READ IT. PLEASE CARE ABOUT THE RULES WRITTEN BELOW BEFORE CALLING THE SERVICE.

2. WARNINGS

PLEASE READ THIS MANUAL CAREFULLY AND BE SURE THE OTHER USERS READ IT BEFORE THE PRODUCT IS INSTALLED AND OPERATED FIRST. IF YOU OPERATE THE DEVICE WITHOUT READING THE USER MANUAL, THE PRODUCT WILL BE OUT OF WARRANTY. THE USER MANUAL SHOULD BE READ CAREFULLY TO INSTALL, USE AND THE MAINTENANCE OF THE PRODUCT THAT YOU HAVE BROUGHT. THE ELECTRICAL CIRCUIT YOU PLUG YOUR PRODUCT INTO SHOULD BE SUITABLE FOR THE LEGISLATION. THE FAULTS OCCURRED BY YOUR ELECTRICAL CIRCUIT ARE YOUR RESPONSIBILITY. PLEASE CALL THE AUTHORISED SERVICE TO KNOW MORE ABOUT THE SUBJECTS YOU DOUBT OR MISUNDERSTAND.

DESCRIPTION & PURPOSE OF THE PRODUCT

THE DEVICE IS PRODUCED TO COOK THE TOAST BETWEEN THE COOKING SURFACES TO SERVE TOAST USED IN INDUSTRIAL KITCHEN SERVICES (COLLECTIVE FOOD SERVICES, RESTAURANTS, TOURISTIC PLACES, BUFFETS, ETC.)

4. SAFETY DETAILS

- THE DEVICE WORKS WITH 220-230 VOLT 50-60 HZ ELECTRICITY.
- IF THE ELECTRICAL CABLE IS DAMAGED, PLEASE CONTACT THE SERVICE.
- THE DEVICE SHOULD BE SWITCHED OFF BEFORE PLUGGING INTO THE ELECTRICITY.
- ALL FLAMMABLE SOLID AND LIQUID MATERIALS (CLOTH, ALCOHOL KINDS, PETROCHEMICAL MATERIALS, WOODEN MATERIALS, PLASTIC MATERIALS, AND CURTAINS) SHOULD BE REMOVED FROM THE DEVICE'S AREA.
- DO NOT CLEAN THE PRODUCT UNDER FLOWED AND PRESSURED WATER.
- THE DEVICE CAN BE USED WITH OUR OTHER PRODUCTS IN THE SAME PRODUCT SERIES. THERE HAS TO BE AT LEAST 30CM BETWEEN EACH PRODUCT.
- THE DEVICE SHOULD BE LOCATED AND OPERATED IN A SUITABLE PLACE FOR LEGISLATION AND WELL AIRED. PLEASE CHECK THE INSTRUCTIONS BEFORE LOCATING AND OPERATING THE DEVICE.
- THE DEVICE IS PRODUCED FOR INDUSTRIAL PURPOSES AND SHOULD BE USED BY A WELL-TRAINED PERSON.
- NO ONE SHOULD TRY TO FIX THE DEVICE EXCEPT THE PRODUCER AND THE AUTHORIZED SERVICE.
- IF ANY FLAME OCCURS NEXT TO THE DEVICE IN A CLOSE LOCATION, PLEASE SHUT DOWN THE GAS VALVES AND THE CIRCUIT BREAKER WITHOUT ANY PANIC. USE A FIRE EXTINGUISHER. NEVER USE WATER TO EXTINGUISH THE FLAME.
- THE DEVICE SHOULD BE PLUGGED INTO THE GROUNDED SOCKET OUT. BE SURE THAT YOU HAVE A GROUNDED LINE IN YOUR ELECTRICAL CIRCUIT.
- ALL USERS SHOULD READ THE USER MANUAL.

- KEEP AWAY FROM THE CHILDREN.
- DO NOT USE THE DEVICE OUTSIDE OF ITS PRIMARY PURPOSE.
- DO NOT CLOSE THE AIRFLOW HOLES OF THE DEVICE.
- THE DEVICE SHOULD BE LOCATED ON A NON-FLAMMABLE SURFACE.
- DO NOT OPERATE IT NEXT TO THE HOT MACHINES.
- IT HAS TO BE OPERATED IN A WELL-AIRED PLACE.
- DO NOT OPERATE IT UNDER THE SUNLIGHT DIRECTLY.
- PLEASE USE HEAT RESISTANT GLOVE AGAINST HOT SURFACES.

5. USING THE DEVICE

5.I. FIRST USE

- UNPACK THE DEVICE FROM ITS BOX AND CHECK IF IT. DO NOT OPERATE IT IF IT IS DAMAGED.
- TAKE OUT THE PROTECTION BANDS IF THERE ARE.
- CLEAN THE DEVICE'S PARTS THAT DIRECTLY TOUCH THE FOOD AND CARE. CLEAN THE OIL WITH A CLOTH ON THE Surface of the Grill. Operate the Device and Burn Residual oil when the Thermostat is set to 300°C. (Maximum 90 minutes)
- FOR THE FIRST USE, SOME SMOKE CAN BE SEEN. THAT SMOKE COMES FROM THE ISOLATION MATERIAL, AN THAT IS SUCH A REGULAR EVENT FOR THIS DEVICE.
- LUBRICATE THE COOKING SURFACES AFTER CLEANING THEM; OTHERWISE, THEY CAN BE OXIDATED, AND THE
 DEVICE SHOULD BE OUT OF WARRANTY.
- GLASS TOAST SURFACES CAN BE CLEANED WITH A WET CLOTH.

5.2. USAGE

- PLUG IN THE DEVICE TO THE ELECTRICITY SOCKET OUT.
- TURN ON THE ON / OFF SWITCH (SOME MODELS HAVE)
- SET THE THERMOSTAT TO 250°C. IT TAKES TIME ABOUT 40 MINUTES ACCORDING TO THE MODEL CAPACITY.
- THE THERMOSTAT INDICATOR LIGHT TURNS OFF WHEN IT REACHES THE COOKING TEMPERATURE, AND YOU CAN COOK AT THIS
 TEMPERATURE.
- THE TOASTED BREAD CAN BE COOKED BETWEEN THE CAST SURFACES.
- IF THE HEAT IS NOT ENOUGH TO COOK. PLEASE SET THE THERMOSTAT HIGHER VALUE.
- THE THERMOSTAT CAN BE SET TO 150°C AFTER COOKING ENDS TO SAVE ENERGY.
- PLEASE SWITCH OFF THE THERMOSTAT AFTER THE SERVICE ENDS.
- PLEASE UNPLUG THE DEVICE FROM THE ELECTRICAL SOCKET WHEN IT IS OUT OF USE.
- COOKING SURFACES SHOULD BE CLEANED VERY WELL AFTER THE END OF USE. OTHERWISE, DIRTY LAYERS AND HYGIENIC PROBLEMS CAN OCCUR ON THE COOKING SURFACES.
- \cdot Please plug out the device from the electricity socket out when it is out of use.
- THE DEVICE SHOULD BE LOCATED ON A FLAT SURFACE.
- DO NOT HIT THE TOASTER GLASS WITH A COMPLEX TOOL WHILE THE GLASS MODELS ARE USED. THE BROKEN PARTS
 BY THE IMPACT WILL BE OUT OF WARRANTY.
- THE DRIP TRAY SHOULD BE CLEANED REGULARLY.

5.3. CLEANING

- UNPLUG THE DEVICE FROM THE ELECTRICAL SOCKET BEFORE CLEANING.
- THE COOKING SURFACES SHOULD BE CLEANED VERY WELL AFTER EVERY USE.
- THE COOKING SURFACE SHOULD BE LUBRICATED WITH FRESH OIL AFTER BEING CLEANED.
- DO NOT FLOW WATER INSIDE OF THE DEVICE. CLEAN THE MAIN BODY WITH A WET CLOTH.
- DO NOT CLEAN THE MAIN BODY UNDER FLOW WATER.
- THE DRIP TRAY SHOULD BE CLEANED REGULARLY
- THE DEVICE SHOULD BE CLEAN, AND REPACKED IF IT WILL BE OUT FOR A LONG TIME.

5.4. CARRYING AND MOVING

- UNPLUG THE DEVICE FROM THE ELECTRICAL SOCKET BEFORE CARRYING IT.
- NO LIFTING EQUIPMENT IS REQUIRED. IT CAN BE CARRIED BY HAND.
- DO NOT BUMP OR DROP THE DEVICE WHILE YOU CARRY IT.

5.5. POSITION & POWER

- THE UNDERSET DESK SHOULD BE PARALLEL WITH THE GROUND AND HAVE ADJUSTABLE LEGS WHEN THE DEVICE IS USED ON IT.
- THE ELECTRICITY CIRCUIT SHOULD BE CHECKED BY AN AUTHORIZED PERSON AND HAS TO BE CONNECTED TO THE CIRCUIT BREAKER THAT IS LOCATED AT LEAST 170 CM IN HEIGHT.
- THE ELECTRICITY CIRCUIT SHOULD HAVE A LEAKAGE CURRENT BREAKER OF 30 MA.
- THE DEVICE SHOULD BE USED WITH A GROUNDED ELECTRICITY CIRCUIT.

5.6. EFFICIENCY USE

- SWITCH OFF THE DEVICE WHEN IT IS OUT OF USE.
- ALWAYS KEEP THE DEVICE CLEAN.
- PLEASE OBEY THE DIRECTIVES WRITTEN IN THE USER MANUAL.
- AT 24 °C, YOU CAN HAVE THE BEST PERFORMANCE FROM THE DEVICE.
- THE DEVICE CAN WORK BETWEEN -5 AND +40 °C.

6. CLEANING AND MAINTENANCE

6.1. CLEANING

- CLEAN THE OUT SURFACE WITH A SPONGE VIA USING DISH DETERGENT AND DRY IT OUT AFTER EVERY END OF SERVICE **BEGINNING THE FIRST USE.**
- DO NOT USE NITRIC ACID OR CHEMICAL MATERIALS TO CLEAN THE DEVICE.

6.2. MAINTENANCE

- BEFORE ANY MAINTENANCE, UNPLUG THE DEVICE FROM THE ELECTRICAL SOCKET.
- WORN-OFF PARTS SHOULD BE REPLACED BY YOUR AUTHORISED SERVICE PROVIDER.
- THE USER SHOULD DO THE PERIODICAL MAINTENANCE.
- WE RECOMMEND MAINTENANCE EVERY 2 MONTHS ACCORDING TO FREQUENCY OF USE.

6.3. FAULTS AND FAULT SOLUTIONS

THE DEVICE IS CONNECTED TO THE ELECTRICITY SOCKET, BUT IT IS NOT WORKING:

- · CHECK THE MAIN CIRCUIT BREAKER.
- · CHECK THE ELECTRIC CABLE OF THE DEVICE,
- CHECK THE THERMOSTAT AND THE ON / OFF SWITCH,
- IF THE PROBLEM IS STILL CONTINUOUS, PLEASE CALL THE AUTHORISED SERVICE. DO NOT STRUGGLE BY YOURSELF.

6.4. SERVICE AND EXPERT POINT

TO SPEAK TO AN ADVISOR OR TO FIND OUT MORE INFORMATION PLEASE CONTACT: WWW.ECATERING.CO.UK, TEL: 0333 358 3678, SALES@ECATERING.CO.UK

7. TECHNICAL PROPERTIES

SKU/MODEL	VOLTAGE	DIMENSIONS	WEIGHT
GCS024	I.3KW	430 X 300 X 280MM	17
GCS025	I.3KW	430 X 300 X 280MM	15
GCS026	I.8KW	460 X 460 X 280MM	24
GCS027	I.8KW	460 X 460 X 280MM	22
GCD020	2.6 KW	500 X 540 X 280MM	30
GCD02I	2.6 KW	500 X 540 X 280MM	32

CONTACT GRILL	CE
Voltage	220 - 230 V 50-60 Hz
Nominal current	
Power	1200W
Product class	/ IP 20
Weight	12KG
Dimension	270 x 370 x 220mm
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SERİ NO:	MADE IN TURKEY



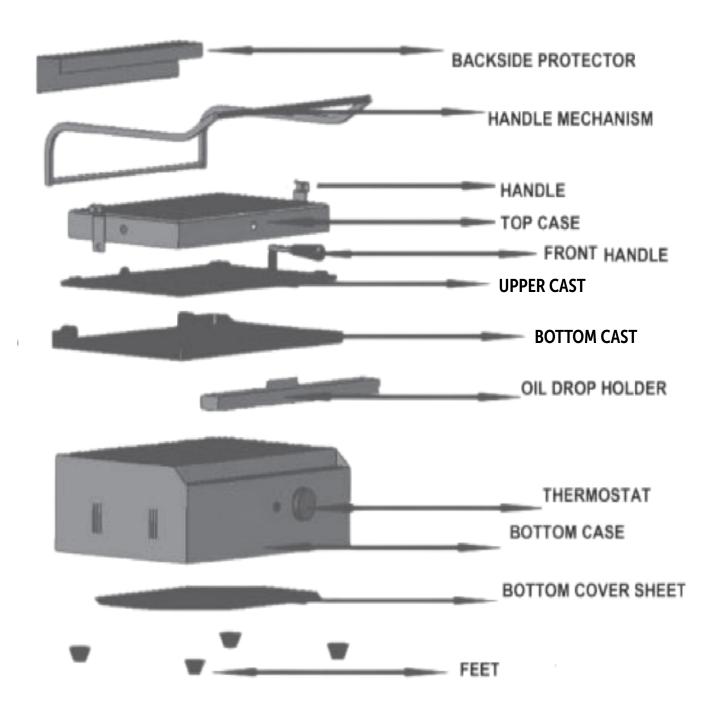






BE CAREFUL OF ELECTRICAL CABLES!
PILLING WATER TO THE ELECTRICAL INSTALLATION!
MUST USE WITH EARTHED SOCKET!
220 - 230 VOLT AC 50-60 HZ

8. PART DESCRIPTION



CONTENDER SINGLE CONTACT GRILL - RIBBED TOP & FLAT BOTTOM PLATES · SKU: GCSO24

CONTENDER SINGLE CONTACT GRILL - RIBBED TOP & BOTTOM PLATES · SKU: GCSO25

CONTENDER LARGE SINGLE CONTACT GRILL - RIBBED TOP & FLAT BOTTOM PLATES · SKU: GCSO26

CONTENDER LARGE SINGLE CONTACT GRILL - RIBBED TOP & BOTTOM PLATES · SKU: GCSO27

CONTENDER TWIN CONTACT GRILL - RIBBED TOP & BOTTOM PLATES · SKU: GCDO20

CONTENDER TWIN CONTACT GRILL - RIBBED TOP & FLAT BOTTOM PLATES · SKU: GCDO21



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