

CE

Contact Grill USER'S MANUAL



GH-811 = 90022

GH-813 = 90017, 90018, 90025

GH-811P = 90023



1. Structure

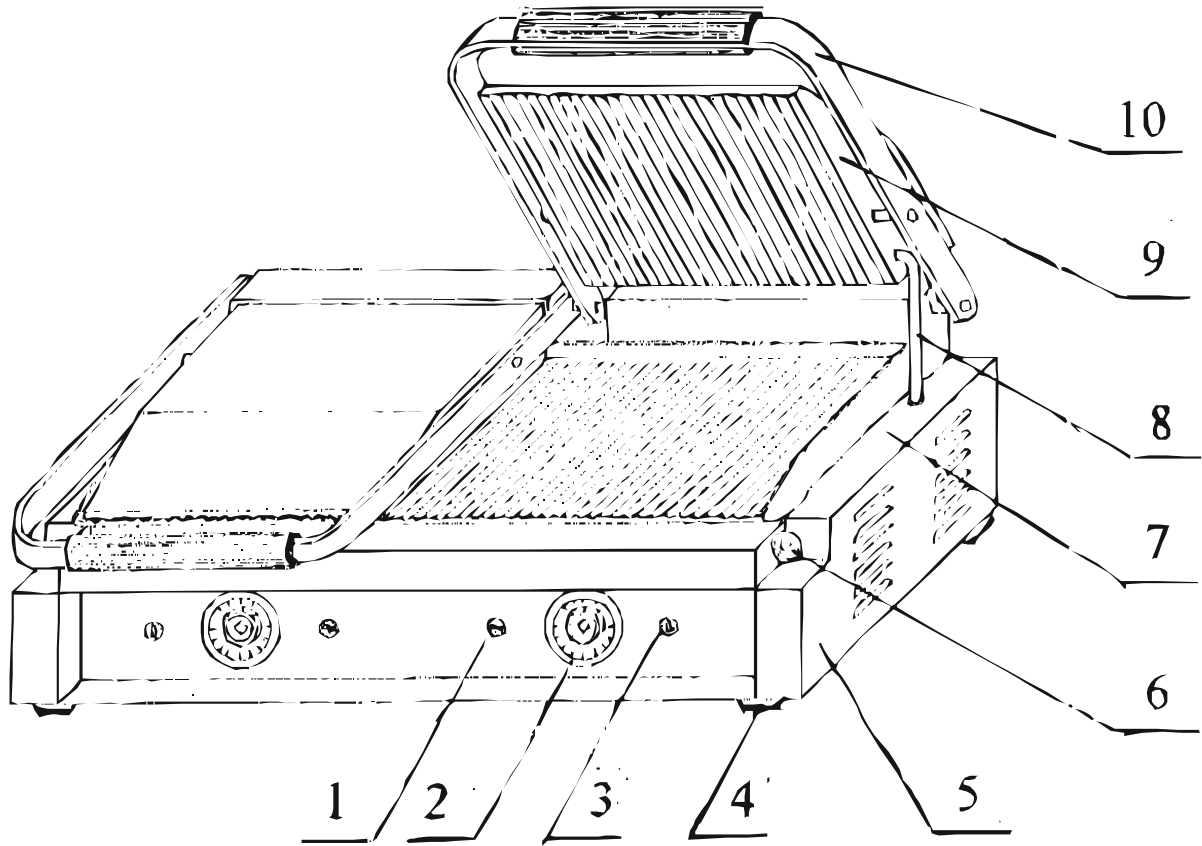


Fig 1. Structure of Contact Grill

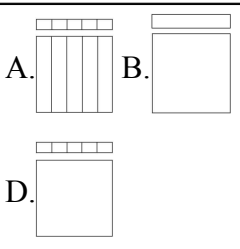
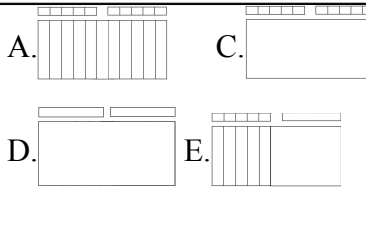
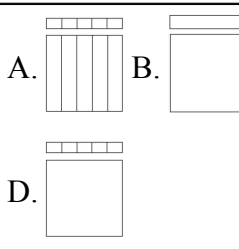
- 1.1 The upper and lower module plates are enameled and easy to clean.
- 1.2 The double-headed grilling pans and independent temperature controlling system are easy to handle and can as well achieve energy saving.
- 1.3 Grilling temperature can be adjusted depending on different requirements.
- 1.4 Internal temperature protector is reliable and safe.
- 1.5 The whole structure is made of stainless steel.
- 1.6 It is easy to lift up and down, convenient to handle and maintain.

Table 1 Structure of Contact Grill

1	Power Indicating Light	4	Rubber Feet	7	Lower Module Plate	10	Operation Handle
2	Thermostat	5	Bottom Box	8	Feed Wire Tube		
3	Heating indicator	6	Oil Tray	9	Upper Module Plate		

2. Product specifications

Model	GH-811	GH-813	GH-811P
Description	Single-head Contact grill	Twin-head Contact grill	Panini Size Contact Grill

Voltage	220V ~ 240V	220V ~ 240V	220V ~ 240V
Power	1.8KW	3.6KW	2.2KW
Phase	Single	Single	Single
Frequency	50~60Hz	50~60Hz	50~60Hz
Temperature	50 ~ 300°C	50 ~ 300°C	50 ~ 300°C
Grid dimensions	218×230mm	475×230mm	346 x 230mm
Size	290×395×210mm	570×395×210mm	410x395x210mm
Net weight	16kg	28kg	20kg
Packing size	390x440x250mm	670x440x250mm	510x440x250mm
Gross weight	18.5kg	31kg	23kg
Heating plate			

3. Displacement and storage

During displacement, the machine should be carefully handled and prevented from jostle and collision. When still unpacked, it should not be stored outdoors but in a ventilated warehouse away from the possibility of contacting corrosive gas. It should not be placed upside down, if for any reason this product should be placed outdoors, please make sure it is safe from rain and dirt.

4. Preparation

- 4.1 The working voltage of the equipment should equal that of the supplied voltage.
- 4.2 Do not place anything on the upper module plate and do not pull the operation handle up and down with great force.
- 4.3 Cut off power supply while cleaning. Do not use wet cloth or any kind of corrosive substances, and do not spray water directly on the equipment.
- 4.4 A fuse breaker and a three-phase socket should be installed near the equipment and the ground wire should be in compliance with safety regulations.
- 4.5 At the back of the equipment is the ground bolt, please connect the ground wire in compliance with safety regulations preferably with copper cable of at least 2mm.
- 4.6 The temperature of the equipment ranges from 50 to 300 °C. It is

recommended that the maximum working temperature normally should be $250^{\circ}\text{C} \pm 5\%$.

4.7 Professional technicians should do the installation and maintenance of the equipment.

5. Operation

- 5.1 Turn on the power switch, which will have the power light turned on.
- 5.2 Turn the thermostat clockwise to the desired level. Once the heat indicator is on, the machine starts warming up, so do the grill plates.
- 5.3 Temperature should be adjusted depending on different type of foods, preferably between 150°C - 250°C .
- 5.4 It takes about 8 minutes for the temperature to rise to 250°C .
- 5.5 Once temperature reaches 250°C , lift the upper module plate. Pour cooking oil on the lower module plate and slowly begin placing food on it. Close the plates and press the handle lightly. Keep an eye on the food until it is done.
- 5.6 At the lower front of the lower module is the oil tray. Oil and grease flow down to oil tray from upper module plate.
- 5.7 Lift the upper module plate to remove cooked food.
- 5.8 When the temperature is low, the controller allows automatic connection to power supply. Heating elements restart heating the module plates.
- 5.9 On completion of work, temperature controller should be turned to "OFF" position. Unplug the equipment to cut off power.

6. Cleaning and maintenance

- 6.1 Cut off the power supply before cleaning in case of serious danger.
- 6.2 Do not use a wet towel with any type of corrosive substances to clean the module plates as well as the surface of the equipment and power cord. Washing directly with water is not suggested in case of any functional damage.
- 6.3 If not in use please turn off temperature switch and power switch.
- 6.4 Please store the equipment in a ventilated area without contact of corrosive gas.

7. Explanation drawing

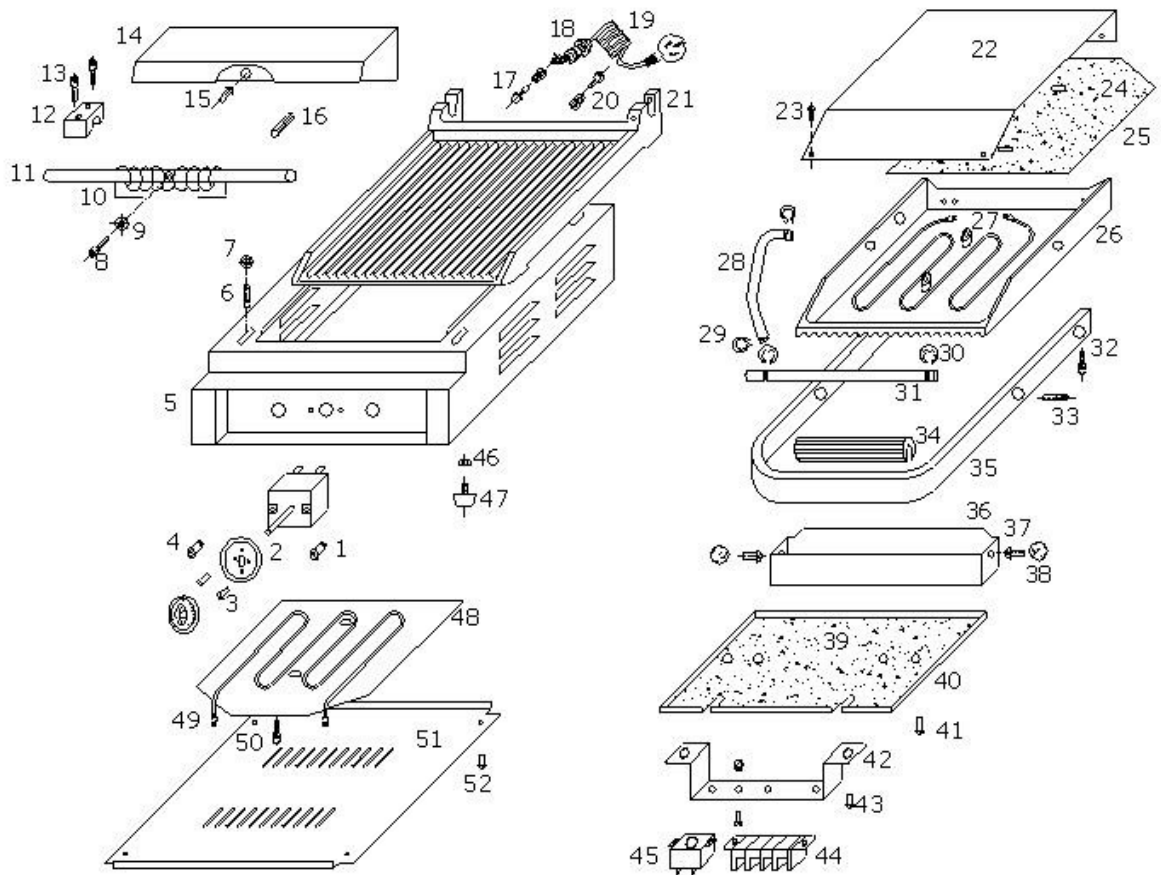


Fig 2. Explanation drawing of GH-811

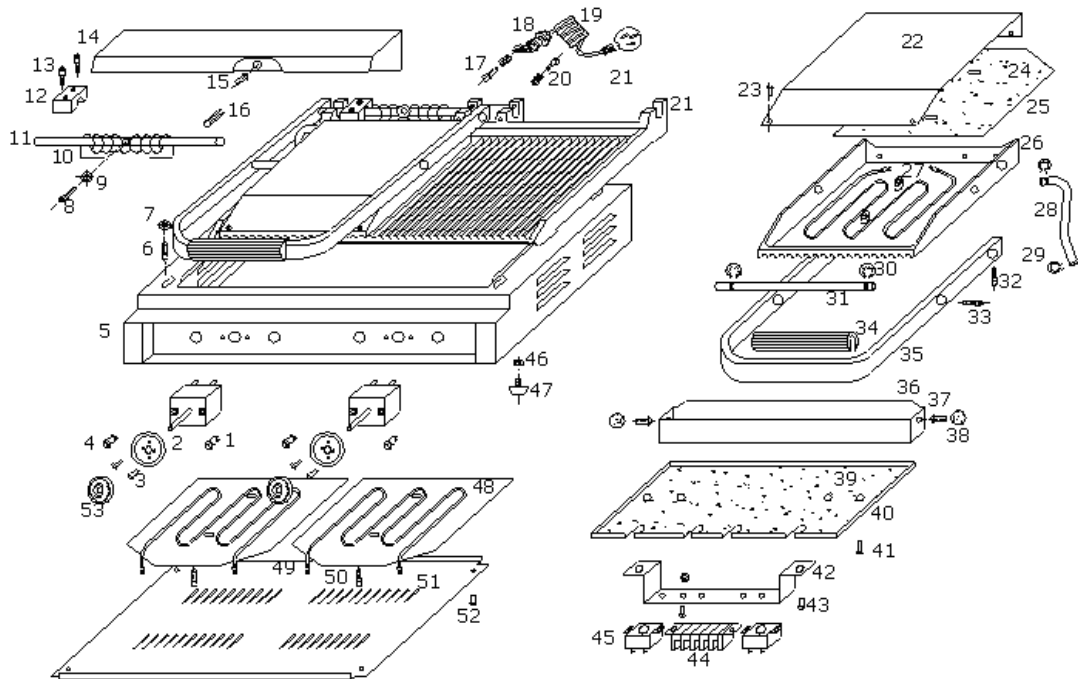


Fig 3. Explanation drawing of GH-813

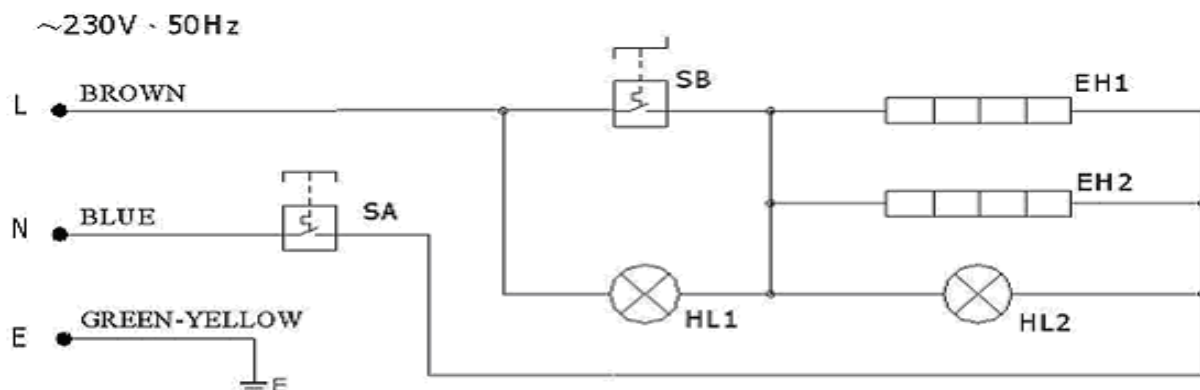
8. Accessories list

Part number	Part name	Specification
GH-811-01	Heat indicator lamp	250V 14A
GH-811-02	Thermostat	250V 20A
GH-811-03	Cross-headed screw	M4×6
GH-811-04	Power indicator lamp	250V 14A
GH-811-05	Bottom hull	430 A=0.8
GH-811-06	Hexagonal screw	M16×10
GH-811-07	Washer	A3 chromium plating
GH-811-08	Hexagonal screw	M5×25
GH-811-09	Washer	A3 chromium plating
GH-811-10	Twisting Spring	Φ3.5
GH-811-11	Rear Rotary Axle	Φ12×278
GH-811-12	Fixation Stand	Copper
GH-811-13	Hexagonal screw	M6×40
GH-811-14	Rear Hood	430 A=0.8
GH-811-15	Cross-headed screw	M4×8
GH-811-16	Pin	Φ4×40
GH-811-17	Ground screw	M6×15
GH-811-18	Power supply wire jacket	ABS
GH-811-19	Power supply wire	3×2.5mm
GH-811-20	Power ground screw	M5X16
GH-811-21	Lower Module Plate	Iron
GH-811-22	Upper Module Seal Plate	430 A=0.8
GH-811-23	Cross-headed screw	M4×8
GH-811-24	Upper Module Plate Asbestos Insulation	Fiber glass
GH-811-25	Upper Module Heating Tubes Press Plate	A=1.0
GH-811-26	Upper Module Plate	Iron
GH-811-27	Heating Element	800W 230V
GH-811-28	Coil in pipe	Steel
GH-811-29	Upper Module Axis	Φ12
GH-811-30	Check ring	Φ14
GH-811-31	Axes	Φ12×278
GH-811-32	Hexagonal screw	M5×16
GH-811-33	Hexagonal screw	M6X8

GH-811-34	Rubber Handle	Φ30×155
GH-811-35	Operation Handle Frame	Steel 20×10
GH-811-36	Oil tray	304 A=0.8
GH-811-37	Oval head nail screw	M6X12

Part number	Part name	Specification
GH-811-38	Orb	Φ20
GH-811-39	Heat shield	
GH-811-40	Press Plate	
GH-811-41	Crosshead screw	M4×20
GH-811-42	Terminal board	430 A=0.8
GH-811-43	Crosshead screw	M4X8
GH-811-44	Line bank	250V 16A
GH-811-45	Qualification	250V 16A
GH-811-46	Hexagonal screw	M6×20
GH-811-47	Rubber Feet	Φ30×15
GH-811-48	Heat Element Bead	A=1.0
GH-811-49	Heat Element	230V 1000W
GH-811-50	Hexagonal screw	M6×8
GH-811-51	Platter	A=1.0
GH-811-52	Crosshead screw	M4×6

9. Circuit diagram



HL1 -- POWER LIGHT

EH1 & EH2 -- HEATING ELEMENT

HL2 -- TEMPERATURE LIGHT

SA -- TEMPERATURE LIMITOR

SB -- THERMOSTAT

Fig 4. Circuit diagram of GH-811

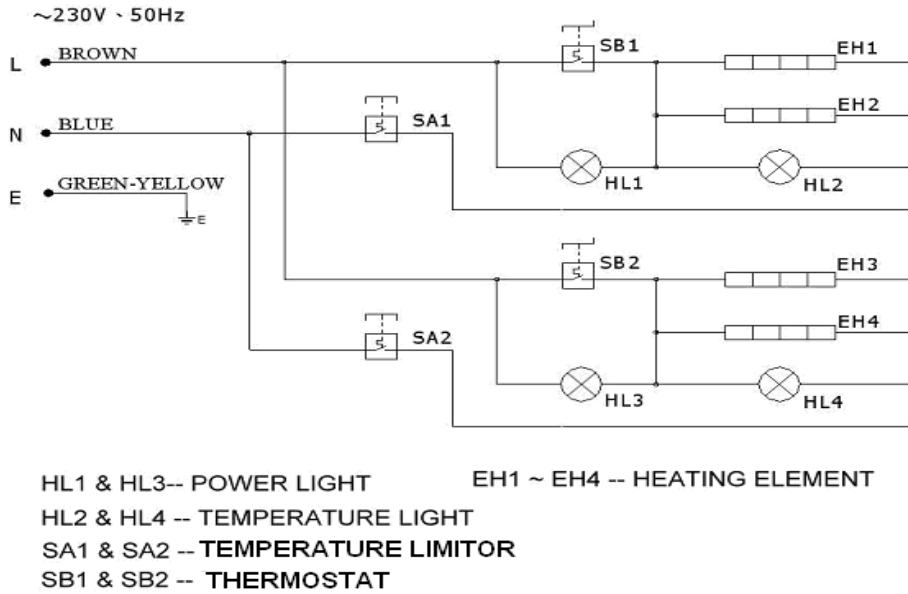


Fig 5. Circuit diagram of GH-813

10. Troubleshooting

Table 4. Troubleshooting

Problems	Causes	Solutions
Module plates out of heat when the power and heat indicator are both on.	1) Breakdown of thermostat 2) Breakdown of electric heating wires	1) Thermostat replacement 2) Replacement of electric heat wires
Thermostat out of order when the power is on and thermostat is switched and the heating indicator is on as well	Thermostat malfunction	Replacement of thermostat
Indicator off when the power is on and the heating process is normal	Indicator light damaged	Indicator replacement
Indicator out of order and no heat when the power is on	1. Abnormal power supply or cut-off power supply 2. Fuse breakage	Check power supply /or fuse replacement.

Problems mentioned above are just for reference. If any other errors occur, please stop

using immediately and seek for professional help.

! Warning

Any disassembly and incorrect installation, incorrect adjustment and maintenance may lead to property loss and damage. Please contact your supplier if it is necessary to have this product repaired by professionals.

! Warning

For your own safety, do not place or store any flammable liquid, gas or other objects around or in the product.