

Neumärker

PROFESSIONAL

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DEUTSCHLAND

Operating Manual

Contact Grill

www.neumaerker.de

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I. Instructions for the installer

Dear customer,

We thank you and congratulate you on the purchase of our product. The following instructions and recommendations concern the correct installation, operation and maintenance, for the sake of your safety and a better functioning of your device.

1. Nameplate

The nameplate is located on the cable exit side. The technical features are shown in the following section "Technical data". The "CE" marking of the devices contained in this manual refers to the EC Directives 73/23/EEC and 89/336/EEC

2. Technical data

Panini-Master - 230 V / 2.5 kW
art.-no. 11-80411DT + 11-80412DT

Kamtschatka Grill - 400 V / 5.0 kW
art.-no. 11-80420DT + 11-80421DT + 11-80422DT

Chopper Grill – 230 V / 3.4 kW
art.-no. 11-80430DT +11-80431DT + 11-80432DT

3. Installation

The 230 V devices are ready to plug in and can be connected to sockets up to 16 A. It is important to ensure that max. 3.6 kW or 16 A per current phase are allowed. In addition, the fuse turns off the circuit.

The 400 V devices have 2 phases and are equipped with a CE plug.

3.1 Set-up

The grill must be positioned in a way that electrical connection and maintenance is possible. The units are not suitable for installation and for a series installation. When placing the unit near walls, partitions, kitchen furniture, trim edges, etc., make sure they are not made of flammable material. Otherwise they must be covered with a heat-insulating, non-combustible material and the relevant fire protection regulations must be observed.

3.2 Notes

Carefully peel off the protective film from the stainless steel sheets to avoid any adhesive residue. If adhesive residues remain, they must be removed with a suitable solvent. In addition to the installation itself (only for non-plug-in devices), any maintenance work may only be carried out by an authorized installer.

3.3 Electrical connection

Connection to the mains must be carried out in accordance with the relevant regulations. Before carrying out the electrical connection, make sure that the voltage and the frequency correspond to the information given on the nameplate of the appliance. When the device is in operation, the supply voltage must not deviate from the rated voltage by more than $\pm 10\%$.

The device must be connected to the earth conductor of the mains.

3.4 Function check

Commission the device according to the following operating instructions. Explain the operation and commissioning of the device to the user with the help of the operating instructions.

3.5 Maintenance

Before performing any maintenance, make sure that the power to the unit has been disconnected, and wait for the unit to cool. All components that require maintenance are accessible after the bottom plate has been removed. Make sure that a complete device inspection is carried out regularly (at least once a year) by a specialist.

II. Operating instructions

Attention: Do not clean the device with a water jet.
The device is intended for professional use and may only be used by qualified personnel.

1. Instructions for the user

Note:

Read these operating instructions carefully as they provide you with important information regarding installation safety, use and maintenance. Keep this manual for reference for other users. For repairs, contact an Authorized Service Center and require the use of original replacement parts. Non-observance of the above instructions may affect the safety of the device.

2. Comments regarding the use

Notes:

Cast iron plates and hoods reach high temperatures during operation. This device may only be used for the intended purpose, viz. for grilling food. Any other type of use is considered unsuitable.

- Do not use the grill plate to warm pots and pans. Aluminum foil and plastic containers must not be placed on the grill plate.
- Before putting the plates into operation, clean them with a cloth soaked in oil, whereby the grill surfaces may only receive a thin, barely visible coating of it.
- Then switch on the grill and leave it on for about an hour, with the control knob in the "200°C" position.
- The appliance will evaporate excess grease in the first few minutes after switching on. This is normal before commissioning and will be limited to one time if properly cleaned.
- Do not use plastic parts to place food on the grill plate and remove it.
- Clean the appliance with paper towels immediately after each barbecue. Not removed grill and fat residues will otherwise burn onto the grill plate and form an insulating layer to the grill plate.
- Residues that have burnt onto the plates can lead to exfoliation, which affects the food quality and appearance. These exfoliations are not from the equipment material but from grill residues.

Attention:

the cast plates do not give the impression of being very hot, even if they are; Therefore, be very careful before touching them or before placing objects on the cast plate.

Collection of cooking residues

The cooking residues such as grease flow into the front drip tray. Other residues can be removed with the scraper and placed into the grease drip tray. It is important to ensure that the grease collection tray is not completely filled with residues, otherwise the grease may overflow when the grease collecting tray is removed by gently tilting it towards the appliance. Therefore, make sure to drain the tub regularly to avoid overflowing.

Occupational safety:

It is essential to make sure not to touch the device with bare fingers or hands. For hygiene and safety reasons, please always wear protective gloves that reach over the wrist.

Do not touch the heated food with your bare hands.

Operating toggle / temperature setting

The device is energized by the on / off switch. When the device is switched on, the on / off switch is lighted. With the temperature controller, the desired cooking temperature can be adjusted. The heating light indicates whether the appliance is heating up. When the desired temperature has been reached, the appliance switches off the heaters and the pilot light turns off. When the temperature falls below the set temperature, the controller automatically switches the heating on again.

Note: the pilot light lights up - heating is in progress, pilot light is switched off - the temperature has been reached. By turning clockwise, the desired temperature is set, the max. operating temperature at the heating section is 300°C.

Function of the timer:

With the arrow keys located on the timer, the desired time can be set. If you press and hold an arrow key, the unit automatically counts up or down. Once the desired time has been reached, the counting process can be initiated with the start button located on the timer. At the end of the set time the timer gives an acoustic signal.

The process is repeated with each operation. The timer is ready for use as soon as the device is switched on via the main switch.

Height adjustment

With the handle the upper grill plate can be adjusted in height / moved up and down.

Burning and accident hazard:

Even if the upper grill plate is opened up to the anchor point, only one hand should always work with tools such as fork, spatula or engraver. The other hand should hold the handle of the upper plate. The top plate could tip over in the open state due to inattentiveness.

3. Instructions regarding cleaning

Spots or residues on the surfaces must be removed immediately (be careful not to burn, the equipment may still be hot), but in any case before starting work. For cleaning, the use of a dry cloth is recommended for light residues. If this is not sufficient, wait until the parts

have cooled down and then use suitable cleaning agents, but not scouring agents. Removable parts can be cleaned in the dishwasher.

When cleaning the device, use water sparingly! Casing parts are cleaned with a slightly damp cloth or with a dry cloth. Food-grade cleaners can be used as long as their residues are removed as quickly as possible with cloths. The grill plates can be kept clean with a cloth or with a wire brush or the enclosed spatula.

When cleaning, make sure that the cast iron plates may still be hot. The device should therefore be opened and cleaned with one hand on the handle.

After the cleaning of the grill plates with a damp cloth and with food-compatible cleaning agent you have to ensure that residues of the cleaning agent remain on the grill surfaces. Immediately after cleaning the entire grill plates have to be coated with a thin coat of oil again. Use an oil-soaked cloth or brush. Under no circumstances the device may be cleaned with water while it is still hot!

4. Faults – repairs:

Controller failure:

It can be identified by a pilot light not showing a switch-off function. The unit heats continuously without interruption over a period of more than 30 minutes.

Radiators disorder:

The control lamp is switched on for more than 30 minutes, the device does not get hot.

In both cases, immediately disconnect the device from the power circuit - pull out the plug. Contact customer service. Do not do a repair yourself.

If the timer does not work anymore, it will not affect the further cooking process of the heating elements and the temperature control. You can continue working with the device. It is still advisable to inform a specialist and to replace the defective timer.

5. Risks

Note:

All mentioned devices become hotter than 60°C. The danger of burning is given if any instructions are disregarded.

Grill plates: Keep working distance and do not put your arm or hand on it.

Lock the grill plate when not in use or keep it closed. Otherwise, hold the upper plate with one hand at the handle.

6. General

Avoiding risks

- Always use protective gloves.
- Use tools such as fork, spatula, spoon or sausage tongs.
- Wear apron and sturdy shoes.
- In general we refer to the accident prevention regulations that the legislator of each country prescribes.

Consumption

The installed electrical power is reduced to a saving consumption by the temperature control. Energy consumption is significantly lower in relation to wattage.

Neumärker Digitaltimer



- ▲ + button
- ▼ - button
- ☐ Start/stop button

After switching the device on the adjusted time appears on the display.

To adjust and save the time push the + or – buttons.

With the start/stop button the timer is started or stopped. The display shows the time counting down to 0:00 and an acoustic signal rings.

Attention! The set-point can only be adjusted when the timer is stopped.