
USE AND MAINTENANCE MANUAL FOR USER



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1.0 - INTRODUCTION

- Read this manual carefully. It provides the user with important information on safety during all the operations described in this document.
- Please preserve this manual with care in a protected place. In case you lose the present copy, a new copy can be requested to the Manufacturer.
- The Manufacturer of this device cannot be held responsible for any damage caused by a failure to comply with the obligations stated in this manual.



Before operating the machine read the instructions reported in this manual and make sure to follow them carefully. Please preserve the present manual and all the documents attached to it in safe and accessible place.

- This document assumes that the facilities where the device is installed comply with all required rules on safety and health at work.
- The instruction, the drawings and the documents included in the present manual are exclusive propriety of the Manufacturer and cannot be reproduced in any way, nor entirely nor partially.
- The Manufacturer reserves the right to improve and/or modify the product. The Manufacturer guarantees that the present Manual reflects the state of the art at the time of the sale of the device.
- We kindly invite the customers to communicate us any proposal for improvement of both the product and the Manual.

1.1 - GUIDELINES ON HOW TO READ THE PRESENT MANUAL

In order to facilitate the understanding of the text, terms abbreviations and pictograms are used.

The Manual is constituted by a cover, an index and series of chapters. Chapters are numbered progressively. The page number is at the bottom of the page.

UNITS OF MEASUREMENT

The units of measurement are those adopted by the International System of Units (SI).

PICTOGRAMS

The descriptions preceded by these symbols contain important information and prescriptions, particularly with regard to safety. Failure to respect them can lead to:

- Dangers to the user's safety;
- Injury, also serious (in some cases also death)
- Invalidation of the product warranty;
- The refusal of any liability by the Manufacturer



DANGER symbol used in case of danger of serious permanent injury, which requires hospitalization, and may be fatal in the most extreme cases.



NOTE symbol used to provide important information related to the topic dealt with.

The Instruction Manual must be preserved with care. The preservation must include handling it with care, with clean hands and avoiding to place it on dirty surfaces.

The manual must be stored in a place away from humidity and heat.

No parts must be removed, torn off or arbitrarily modified.

Upon request by the user, the Manufacturer can provide other copies of the Manual.

1.2 - PICTOGRAMS

PICTOGRAMS	DESCRIPTION
	Electric danger
	High temperature danger
	Obligation to use protective gloves
	Obligation to read the documents

2.0 - WARNINGS



Read this section in its entirety before proceeding with any operation on the device (this note applies both to the installation and use).

- The equipment installation must be carried out only by a qualified technician authorized by the manufacturer.
- This manual is not complete if there are no attachments.
- The figures and drawings are schematic and refer to a generic device; in the reality (based on each piece of equipment) they may vary outside but the operation remains the same.
- Always monitor the equipment during operation.
- Keep the manual for future use after installation.
- In case there is any damage that could compromise the use of the equipment, disconnect the power immediately and contact the customer service.
- In case the temperature control does not work perfectly, immediately turn off the unit, disconnect it from the power supply and contact the customer service.
- Cooking temperatures can make some metal surfaces (such as grills, coatings, etc..) very hot, so avoid direct contact with these parts as they may cause burns.
- This equipment is designed to cook food in professional kitchens.
- Closed containers (cans, jars, bottles, tubes, etc..) should not be heated with the device.
- Do not let dirt, grease, food or other substances encrust the equipment.
- Before commissioning, the operators must be trained in the correct use of the functions and use of the equipment; they must also pay attention to all warnings and instructions for use.
- Do not wash the equipment with water or steam jets; do not use high pressure cleaners.
- Equipment must be cleaned with a damp sponge and using suitable products.



Failure to comply with the above may compromise the safety of the equipment. The warranty is void if the above is not respected. The manufacturer declines all responsibility for any damage to persons and/or property caused by incorrect installation, improper maintenance and failure to comply with the instructions for use.

3.0 - ECOLOGY AND ENVIRONMENT

Materials used for packaging are environmentally friendly and can be stored safely or be disposed of in the appropriate sites.

Plastic components are subject to disposal through recycling.

3.1 - DISPOSAL

Do not dispose of any part of the equipment in the environment.

Our equipment is built with a percentage of recyclable metallic materials greater than 90% by weight.

Make the equipment inoperable in the event of disposal:

- remove the power cord
- dispose of any liquids by placing them in an appropriate container for waste oil.



NOTE: See notes on WEEE Directive at the end of book.

3.2 - RADIO INTERFERENCE

This device complies with Directive CEE 89/336 on the suppression of radio interference.

4.0 - TECHNICAL DATA

Technical data is shown on the nameplate on the left side of the device.

Strictly observe the data reported especially for the installation.

- T1 Model of the equipment
- T2 No. ID of equipment T
- T3 Rated voltage
- T4 Rated power supply
- T5 Degree of protection against water



5.0 - INSTALLATION



The equipment installation must be carried out only by a qualified technician authorized by the manufacturer.

All the installation information are present in the technical manual that the authorized technician has.

NOTES

- Installation, adjustment and maintenance of the equipment must be performed by qualified and authorized installers in accordance with the safety regulations in force. The manufacturer declines any liability should this requirement not be met.
- The premises must be ventilated in accordance with the legislation in force in the country of installation.

5.1 - GENERAL INSTRUCTIONS

- The equipment is not suitable for collection.
- The equipment cannot be placed on flammable shelves.
- The equipment can be wall-mounted on the rear wall.
- All the air vents of the equipment, placed on the rear at the top and under the control panel, must be free of obstructions.
- The appliance must be installed at a minimum distance of 5 mm from any side wall.
- Leave at least 20cm between the appliance and any combustible walls.
- If the device must be placed close to walls, partitions, kitchen furniture, decorative elements etc., it is recommended that these are made of non-combustible materials; otherwise, they must be coated with suitable not combustible heat insulation material; also pay close attention to fire prevention regulations.
- Leave adequate space between the device and any side walls to allow for subsequent service or maintenance.

The equipment can be placed in the following ways:

1. on feet
2. on stainless steel furniture specially crafted (optional)
3. on tubular stainless steel structure specially crafted (optional).



ATTENTION: If the equipment is installed correctly and center the bubble, the cooking plate has an inclination of 1° towards the drip pan. NOT be based on the cooking plate to level the equipment.



ATTENTION: The warnings above NOT authorize, in any way, to act independently for installation. ALWAYS CALL THE SPECIALIZED TECHNICIAN AUTHORIZED BY THE MANUFACTURER.

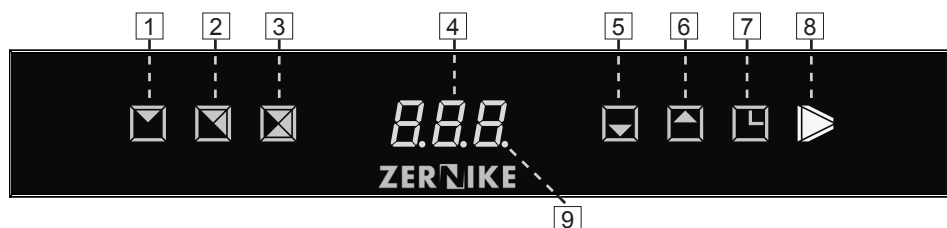
6.0 - USE

6.1 - GETTING STARTED

After installation, before commissioning the appliance you should perform the following operation:

- Ensure that the unit is properly connected to the power supply
- Clean the appliance thoroughly and completely (see "Cleaning" section)
- Read all instructions for use
- Check the hob, it must always have an inclination of 1° towards the drip pan that collects the liquid; pouring some water on the plate, this must flow into the drip pan.

6.2 - CONTROL PANEL



- 1: Preset program at 220°C
- 2: Preset program at 235°C
- 3: Preset program at 255°C
- 4: Value display
- 5: Decrease values
- 6: Increase values
- 7: Timer
- 8: ON/OFF / Stand-by
- 9: If on, it indicates that the heating elements are working

6.3 - SWITCHING ON AND OFF EQUIPMENT

- When the equipment is electrically connected, the ON / OFF button (8) is red.
- To turn on the device select and press the ON / OFF button (8) for two seconds until it becomes green; at this point the device comes into operation.
- At the first switching on, the hotplate sets automatically Program 2, then at the following switching on it is automatically set to the last set temperature before it was switching off.
- To turn off select the ON / OFF button (8) for more than 2 seconds; from green it becomes red.

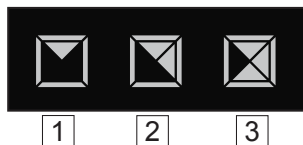


NOTE: When you switch off the equipment, if the plate temperature exceeds 60°C it warns "HOT"; please wait until the notice disappears before you clean it with detergent FlashClean.

6.4 - PRESET COOKING PROGRAMS

The equipment has 3 preset cooking programs.

1. Preset program at 220°C
2. Preset program at 235°C
3. Preset program at 255°C



To select the desired program, press the icon on the console.

The hotplate resistance will function until you reach the set temperature.

When the temperature is reached the led in the lower right of the display turn off (9). When the LED is lit, the resistors are heating up the plate.

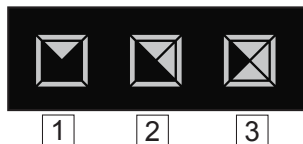


6.5 - CHANGE PRESET COOKING PROGRAMS

The operator can intervene in the preset programs by setting a new temperature.

Select the preset program (e.g. 1 to 220°C): the icon lights up.

To change the temperature selected with the buttons decrease (5) or increase (6); e.g. 230°C.

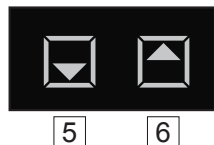


NOTE: The 5 and 6 buttons allow to increase or decrease the values of 3 units if held down.

NOTE: The temperature range can be set from 40°C to 260°C.

To assign a new temperature to the preset program, press the program icon until the acoustic signal confirmed that the new value is saved.

Henceforth the preset value for the supporting program will be that set by 'operator (e.g. Supporting program 1 = 230°C).

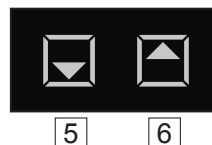


NOTE: After the activation of a preset program, the 3 program buttons (1,2,3) are deactivated for 2 seconds; this prevents to press them by mistake. After 2 seconds the buttons will reactivate again.

6.6 - CHANGING THE TEMPERATURE

To change the temperature select the decrease (5) or increase (6) buttons.

The temperature can be changed at any time without having to select any preset program.



NOTE: If the temperature is not assigned to any program, the device keeps it in memory even after switching off the equipment.

6.7 - OPERATION TIMER

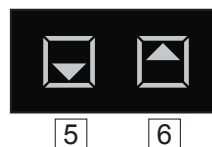
The timer executes 2 functions:

- countdown (seconds)
- automatic shutdown (minutes).



COUNTDOWN (seconds)

In order to enter the alert mode press the timer button (7) for 2 seconds, then set the time with the decrease (5) or increase (6) buttons; the time is expressed in seconds. The countdown will start automatically; once the set time is reached the device will warn the user with a sound signal. To turn off the signal push the timer button (7).



ATTENTION

This mode does not switch off the device, it simply informs the user the time passed.

AUTOMATIC SHUTDOWN (minutes)

In order to enter the action mode press and hold the timer button (7) for 5 seconds; the ON/OFF button (8) turns yellow. Use the decrease (5) and increase (6) buttons to set the time, which is expressed in minutes. The time count will start automatically and once the set time is reached you will hear a 5 second long sound signal, after which the device will shut down automatically.



The griddle will remain hot for about 30 minutes after the shutdown so please be careful.

NOTE: Buttons 5 and 6 allow to increase or decrease the values by the 5 units if held.

6.8 - COOKING

As already stated, this equipment is designed only to cook food.

When the equipment has reached the set temperature, place the food on the plate, starting the cooking.

GENERAL INDICATIONS:

- Standard temperature to cook meat off bone 210/220°C
- Standard temperature to cook meat on bone 220/230°C
- Temperature to cook vegetables 230°C
- Temperature to cook fish 230/240°C
- Temperature to cook eggs 190°C

6.9 - FAT COLLECTION TRAY

The device is equipped with a special fat collection tray.

To extract the tray, tilt the outer edge upward and move it outwards.



ATTENTION

Remove the drip pan only when the liquid inside is cold.

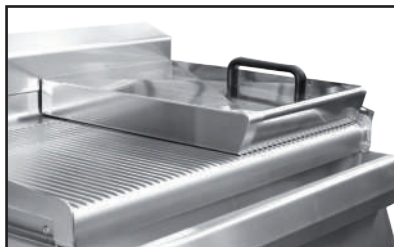


7.0 - ACCESSORIES

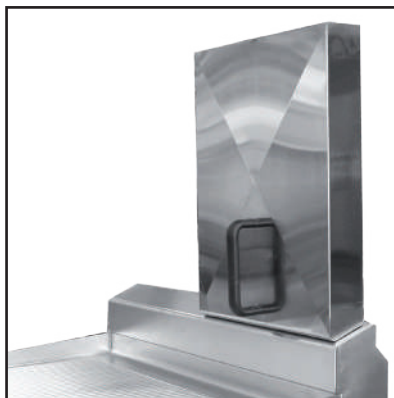
7.1 - COOKING ACCESSORIES

You can require the cooking dome to run mode cooking "grill / oven."

The cooking dome is ideal for faster cooking and to perform cooking specialist.



When it is not in use, it can be placed vertically on the housing, where it remains fixed with magnets.



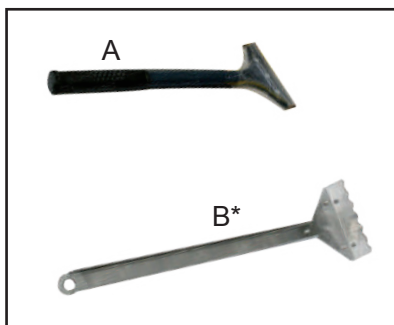
Spatula for hamburger (included).



7.2 - ACCESSORIES FOR CLEANING (included)

In order to facilitate the plate cleaning, it comes with two scrapers (A and B*) to remove scales and to slide any cooking residues toward the drip tray.

**The B scraper is only provided for the ribbed plates.*



7.3 - TOOL + PANS (optional)

This tool is required to remove the char and to get a perfect cleaning result.

It is composed by an extending structure and an interchangeable sponge (sold separately in packs of 6 pcs).

It is adjustable in three positions for a better grip, depending of the inclination of the surface to be cleaned.

It can be used during cooking to keep clean the fry top without the use of detergents, it is thin so it is ideal also on ribbed plates.



8.0 - CLEANING

FlashGrill can be cleaned by the end user also during the cooking process, in order to wash it quickly as well as to interchange different courses. To clean the fry top pour some hot / warm water on the hob while it is on, and use the supplied cleaning scraper to remove scale and slide the water and the cooking residues toward the collection tank.

After this cleaning operation, taking just a few seconds, cooking can go on without interruption, in fact the temperature doesn't change nor decrease, so it is not necessary to stop the service.



After use, when the equipment is turned off, wait for about 30 minutes that the notice "HOT" disappears and when the fry top is tepid, spray the FlashClean on the cooking surface, let it act for about 5 minutes and then rinse it with plenty of water, finally dry the plate.

8.1 - WARNINGS



- Do not use cleaners containing abrasive powders, thinners, solvents or detergents.
- Do not use water jet or high pressure cleaners.
- Use cleaning products suitable for steel. Dry all surfaces at the end of operation.

8.2 - CLEANING OF COOKING SURFACES (daily)

The cleaning of these surfaces must be daily.

It is essential to thoroughly clean the surfaces in direct contact with food to promptly to eliminate fouling, with appropriate cleaning products.

8.3 - TOUCH SCREEN DISPLAY CLEANING

The touch screen is made of glass, it can be cleaned with any non-abrasive glass cleaner.

8.4 - CLEANING OF FAT COLLECTION TRAY

The tray must be removed, emptied and washed with a soft brush and warm water containing a degreasing agent; rinse with warm water and wipe dry with a clean cloth.

The tray can also be put in the dishwasher.

8.5 - PERIODS OF INACTIVITY

During periods of inactivity observe the following precautions:



- Turn off the main switches upstream of the equipment
- Rub all stainless steel surfaces with a cloth soaked in mineral oil to create a protective layer
- Ventilate the premises periodically
- Subject the device to inspection before using it.

9.0 - MAINTENANCE - REPAIR

9.1 - MAINTENANCE BY THE USER

The equipment is made in a simple way and it doesn't require maintenance by the user, but the user have to clean the equipment according to "Cleaning" capitol.



WARNING: In case of any perception or presence of a fault, unplug the unit from the supply immediately and contact the customer service; it is absolutely forbidden to act autonomously.

9.2 - WORK BY A QUALIFIED TECHNICIAN



WARNING: Before any intervention, disconnect the appliance from the power supply.

The technicians responsible for any repairs must be trained by the manufacturer and comply with the rules in force for the work to be performed in the kitchen.

Defective components must be replaced with original spare parts from the manufacturer of the equipment.

In the case of requests for spare parts or in the event of a complaint always specify the model and serial number of the appliance; this data can be found on the nameplate (see "Nameplate" section).

For any service work on electrical parts, regulations in force must be respected.

After maintenance or repair, the device must be subjected to a test run.

NOTE: All electric and electronic components (display, sensors, etc.) have been calibrated based on specific technical requirements for the equipment; in the case of spare parts, these must be requested directly to the manufacturer of the equipment and not purchased independently.

10.0 - FAULTS AND ALARMS



WARNING: In case of any perception or presence of a fault, turn off the equipment immediately and unplug it from the supply. Detect any abnormalities in the tables in the following sections and follow the instructions as described. If the fault is not covered in the list, contact the customer service immediately. It is absolutely forbidden to act autonomously.

FAULT / ALARM	POSSIBLE CAUSES	POSSIBLE REMEDIES	QUALIFIED OPERATOR
The light on the ON/OFF button (8) does not turn on	Main switch disconnected.	Activate the main switch.	User
	Damaged display	-	Qualified technician
Display that does not turn on	Damaged display	-	Qualified technician
	Not receiving power to the control panel	-	
AL1 The displays shows an AL1 error (faulty control probe)	The probe is disconnected	-	Qualified technician
	The control probe is faulty.	-	
	The wires in the terminal block are inverted	-	
The cooking surface does not heat up or heats up only in certain areas.	-	-	Qualified technician
Loss of liquid from the equipment	-	-	Qualified technician
AL3	Pressure switch alarm	-	Qualified technician
tEc	Planned maintenance		Qualified technician
Err Communication error between the screen display card and the electronic card	Damaged/not properly connected cable	-	Qualified technician
	Damaged screen display card		
	Damaged electronic card		

11.0 - DISPOSAL



Fig. A



This note is intended solely for possessors of appliances showing the symbol in figure A, on the sticker showing the technical data, applied to the product (serial number on label).

This symbol indicates that the product is classified as electrical or electronic equipment according to applicable regulations, and complies with the European Directive 2002/96/CE (WEEE) and then, at the end of its useful life, it must be disposed of separately from household waste, handing it to a free recycling center for electrical and electronic equipment or giving it back to the dealer when buying a replacement. At the end of life of the appliance, the user is responsible for delivering it to an appropriate collection facilities, subject to the penalties provided for in current legislation on waste.

Adequate separate collection for subsequent recycling, treatment, and environmentally compatible disposal of the decommissioned equipment, helps to prevent negative effects on the environment and human health and promotes recycling of the materials of which the product is made.

For more detailed information regarding the collection systems available, contact your local waste disposal service or the shop where the equipment was purchased. Manufacturers and importers comply with their responsibility for recycling, treatment and environmentally compatible disposal, either directly or by participating in a collective system.

12.0 - WARRANTY

The warranty period is in compliance with the terms of the law.

During the warranty period the manufacturer undertakes to remove any faults or defects, as long as the machine has been used correctly in accordance with the instructions given in this manual.

Improper use of the equipment, replacement of parts not compliant with the technical specifications, or parts not supplied by the manufacturer, will void the warranty.

A2 - Attachement

Declaration of conformity

DICHIARAZIONE
DI CONFORMITÀDECLARATION
OF CONFORMITY

In accordo con la Direttiva Bassa Tensione **2014/35/UE**, con la Direttiva **2014/30/EU** (Compatibilità Elettromagnetica).
According to the Low Voltage Directive **2014/35/UE**, the EMC Directive **2014/30/EU**.

Tipo di apparecchio - *Type of equipment* : **ELECTRIC GRIDDLE -
PIASTRA A GRIGLIARE ELETTRICA**

Marchio commerciale - *Trademark* : **GRUPPO ZERNIKE**



Modello - *Type designation* : GE5060L1C GE5060D1C GE5060T1C GE4070L1C
GE4090L1C GE8070L1C GE8090L1C GE8070D1C
GE8090D1C GE4070T1C GE4090T1C GE8070T1C
GE8090T1C GE8070L2C GE8090L2C GE1270L2C
GE1280L2C GE1290L2C GE8070D2C GE8090D2C
GE1280C2C GE1270D2C GE1290D2C GE8070T2C
GE8090T2C GE1270T2C GE1280T2C GE1290T2C
PE6075L1S PE9075L1S PE6075L1C PE9075L1C
PE1275L2C

Costruttore - *Manufacturer* : **MITTEL GROUP S.R.L**

Indirizzo - *Address* : **Via Calate, 6 – 31014 COLLE UMBERTO (TV) – ITALY**

Telefono - *Telephone* : **0438 200203**

Telefax - *Telefax* : **0438 200193**

Le norme armonizzate o le specifiche tecniche (designazioni) che sono state applicate in accordo con le regole della buona arte in materia di sicurezza in vigore nella CEE sono :

The following harmonised standards or technical specifications (designations) which comply with good engineering practice in safety matters in force within the EEC have been applied :

Norme o altri documenti normativi
Standards or other normative documents

Rapporto di collaudo-Schede tecniche
Test report-Technical file

EN 60335-2-38:2003 + A1:2008 used in conjunction

IMQPRIMACONTROL

with EN 60335-1:2012 + A11:2014 EN 62233:2008

CEL-15-019

Informazioni ulteriori
Additional information

In qualità di costruttore e/o rappresentante autorizzato della società all'interno della CEE, si dichiara sotto la propria responsabilità che gli apparecchi sono conformi alle esigenze essenziali previste dalle Direttive su menzionate.

As the manufacturer's authorised representative established within EEC, we declare under our sole responsibility that the equipment follows the provisions of the Directives stated above.

Data e luogo di emissione
Date and place of issue

Nome e firma di persona autorizzata
Name and signature of authorised person

.....**26/09/2016**.....

.....
(Amministratore)

This image shows a full page of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page, typical of notebook paper. There are no margins, text, or other markings on the page.



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