

Contact Grill Range

Operating Manual Contact Grill Collection

CGS1S, CGS1R, CGS2S, CGS2R, CGL1S, CGL1R, CGL1S/R,
CGL2S, CGL2R, CCG1S, CCG1R, CCG2S, CCG2R, CPG



PANTHEON
Catering Equipment



0800 0461570
www.pantheonco.co.uk

Featured Devices

Contact Grill Collection

This Manual covers the following Devices from the Contact Grill Range:

- CCG1S, CCG1R – Single Ceramic Contact Grill Smooth/Ribbed
(Pictured Bottom Left)
- CCG2S, CCG2R – Double Ceramic Contact Grill Smooth/Ribbed
(Pictured Bottom Central Left)
- CGS1S, CGS1R, CGL1S, CGL1R, CGL1S/R – Single Contact Grill Smooth and Ribbed
(Pictured Top Right)
- CGS2S, CGS2R, CGL2S, CGL2R – Double Contact Grill Smooth and Ribbed
(Pictured Upper Right)
- CPG –Chrome Contact Grill
(Pictured Bottom Right)



Table of Contents

<i>Introduction</i>	1
<i>Warnings and Precautions</i>	1
<i>Technical Data Specifications</i>	1
<i>Single Ceramic Grills</i>	1
<i>Double Ceramic Grills</i>	1
<i>Single Contact Grills</i>	2
<i>Double Contact Grills</i>	2
<i>Chrome Panini Grill</i>	2
<i>Installation</i>	3
<i>Operating Instructions</i>	3
<i>Ceramic Contact Grills</i>	3
<i>Adjusting the Handle</i>	3
<i>Single & Double Contact Grills – Smooth and Ribbed</i>	4
<i>Chrome Panini Grill</i>	4
<i>Maintenance</i>	4
<i>Cleaning</i>	4
<i>Ceramic Contact Grills</i>	5
<i>Troubleshooting</i>	5

Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for the safe operation of the product so please read carefully and retain for future reference.

Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Ensure voltage and frequency power requirements for the Contact Grill match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.
- Never place any plastic products or packaging on the device as they may melt and cause damage to the grill.

Please Note: All of these Warnings apply for all Contact Grills

Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.

Technical Data Specifications:

Single Ceramic Grills

Model	CCG1S	CCG1R
Voltage(V)	220-240V 50Hz	220-240V 50Hz
Power (W)	1600	1600
Heating Zone (mm)	250x250	250x250
Weight (Kg)	10	10

Double Ceramic Grills

Model	CCG2S	CCG2R
Voltage(V)	220-240V 50Hz	220-240V 50Hz
Power (W)	2x 1600	2x 1600
Heating Zone (mm)	2x (250x250)	2x (250x250)
Weight (Kg)	21	21
Dimensions (mm)	700w x 480d x 170h	700w x 480d x 170h

Single Contact Grills

Model	CGS1S	CGS1R	CGL1S	CGL1R	CGL1S/R
Voltage (V)	220-240V 50Hz	220-240V 50Hz	220-240V 50Hz	220-240V 50Hz	220-240V 50Hz
Power (W)	1800	1800	1800	1800	2200
Temp Range (°C)	50-300	50-300	50-300	50-300	50-300
Weight (Kg)	14	14	18	18	18
Cooking Area (mm)	230w 230d	230w 230d	340w 230d	340w 230d	340w 230d
Dimensions (mm)	290w 395d 210h	290w 395d 210h	410w 370d 220h	410w 370d 220h	450w 370d 220h

Double Contact Grills

Model	CGS2S	CG21R	CGL2S	CGL2R
Voltage (V)	220-240V 50Hz	220-240V 50Hz	220-240V 50Hz	220-240V 50Hz
Power (W)	2x 1800	2x 1800	2x 2200	2x 2200
Temp Range (°C)	50-300	50-300	50-300	50-300
Weight (Kg)	28	28	38	38
Cooking Area (mm)	470w 230d	470w 230d	2x 340w 230d	2x 340w 230d
Dimensions (mm)	570w 395d 210h	570w 395d 210h	810w 370d 220h	810w 370d 220h

Chrome Panini Grill

Model	CPG
Voltage	220-240V 50Hz
Power (W)	2500
Weight (Kg)	20
Dimensions (mm)	450w x 370d x 220h

Specifications are subject to change. Please check the rating label on the back of the machine.

Installation

- The installation of the unit must only be performed by a qualified technician.
- Confirm that the device is positioned on a solid, even, safe and stable surface that tolerates the weight of the unit.
- Ensure no flammable products are placed near the unit.
- Position the device appropriately so that the plug is always accessible.
- Check the unit isn't placed close to any water.

Please Note: The Installation instructions applies for all Contact Grills

Operating Instructions

Ceramic Contact Grills

Ceramic Glass is not porous like metal contact grills, so it will not absorb or transfer flavours. They are perfect for cooking sandwiches.

Please follow the instructions below to ensure the Ceramic Contact Grill is used correctly:

- Turn the contact Grill on and set the desired temperature
- The Contact grill preheats in just minutes. You will notice the temperature light illuminates, indicating that power is going to the grill
- the grill will be preheated and ready to start cooking in about 2 or 3 minutes
- When the power light is no longer illuminated, the grill is ready to use.
- Sandwiches will usually take between 2 - 5 minutes to heat throughout. The cooking time depends upon the bread you use and the ingredient you have chosen for your sandwich
- Most of your Panini sandwiches will be grilled at temperatures between 250°C and 280°C
- Light pressure is all you need when lowering the top grill to assure a perfectly cooked sandwich. Excessive pressure will not speed up the cooking process
- To keep your grill clean between sandwiches, simply wipe the grill surfaces with a clean oiled paper towel.

Adjusting the Handle Tightness

Within the Instruction Bag there is an Alan Key which can be used to make adjustments if the movement of the handle is too loose or tight.

- Ensure the machine is turned off and unplugged
- Use a screwdriver to open the rear cover
- Adjust the hex screws contained in the rear to provide tightness
- If a noise is made when the handle is moved apply some lubricant oil to the middle hole of the copper base,
- Close and secure the rear cover once finished.

Single & Double Contact Grills – Smooth and Ribbed

Be sure to follow the instructions below and to correctly operate the Contact Grill:

- Ensure the unit is plugged in and turned on
- Turn the temperature controller clockwise to the temperature required. The yellow indicator will illuminate to show that the heating element is active.
- It will take between 5-8 minutes to reach full temperature.
- When the yellow light is no longer illuminated, the grill is ready to use.
- When the unit reaches the required temperature, lift the upper module plate using the handle.
- Put some vegetable oil on the lower module plate and place the food on it.
- Close the plates and press the handle lightly.
- At the lower front of the lower module is the oil tray. Vegetable oil and the oils from the cooking food will flow into the oil tray from the lower plate. This will require emptying and cleaning after every use.
- Lift the upper module plate to remove the food when it is cooked.
- After using the unit, ensure the temperature controller is turned to off and the unit is switched off at the mains.

Chrome Panini Grill

Be sure to follow the instructions below and to correctly operate the Chrome Panini Grill:

- Plug in the Panini Grill at the mains and switch on the power. The power light should illuminate
- Turn the temperature controller knob clockwise to the desired temperature
- The element light will illuminate as the element heat up to the selected temperature
- When the temperature is reached, the element light will switch off.
- The grill will automatically maintain the selected temperature. The element light will illuminate each time the grill is heating back up.
- To reach the full temperature the grill will take between 5 and 8 minutes.
- When the cooking temperature has been reached place some vegetable oil on the bottom grill, along with the food you wish to cook
- Close the plates and press the handle lightly. Keep an eye on the food until it is suitably don
- At the lower front of the lower module is the oily tray. Substantial vegetable oil will flow into this tray as the food cooks. This will require emptying and cleaning after use.

Maintenance

Cleaning

- Prior to cleaning always ensure the unit switched off and unplugged at the mains.
- Ensure the unit has sufficiently cooled down before cleaning
- Use a damp cloth to wipe all the grease and food from the grill.
- Regularly cleaning the grill will help prolong its life.
- Use a non-corrosive detergent and a soft cloth only, to ensure the contact grill isn't damaged
- Never use a spray of water or immerse the grill in water. This will damage the electrical components and might create a hazardous condition.

Ceramic Contact Grills

- The Contact Grill may be “Quick Cleaned” with the scraper provided. The residue may be emptied into the drip tray under the grill through the opening at the front of the Contact Grill.
- Be sure to clean the drip tray regularly to avoid spills.
- For hard to clean spots use the scraper or the metal scrub pad.
- There are many non-abrasive cleaners specifically made for ceramic cooking tops on the market today. We suggest using your choice of non-abrasive cleaner at the end of each day or service period to keep your Contact Grill in top condition.

Troubleshooting

Problem	Possible Causes	Solution
Module Plates don't heat up when the power and heating indicators are both on	The temperature controller is broken	Replace the temperature Controller
	The heating element has blown	Replace the heating element.
	The high temperature cut-out has activated	Press the reset button, located on the underside at the rear of the unit
Temperature of the grill can't be controlled	The temperature controller is broken	Replace the temperature controller
The Power Indicator doesn't illuminate and the unit won't heat up	Check the unit is plugged in securely	If the grill is not plugged in securely plug it in securely
	The Fuse may have blown	If the Fuse has blown replace it
The unit will not power on and no indicators illuminate	Power supply is abnormal, or the fuse has broken	Check the power supply or replace the fuse.

Please Note: If none of these rectify the problem, please cease use of the product and contact the manufacturer

PANTHEON

Catering Equipment



Product Range:

Induction Hobs / Combination Ovens / Pizza Ovens / Mixers
Salamander Grills / Contact Grills / Pie Warmers / Fryers
Heated Displays / Veg Prep Machines / Bains Marie / Mincers and more



PANTHEON

Catering Equipment



0800 0461570

www.pantheonce.co.uk