

Grill Range

Operating Manual Grill Range

AS450, AS600, G1, SG630



PANTHEON

Catering Equipment



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Featured Devices

Grill Range



This Manual covers the following Devices from the Grill Range:

- AS450, AS600 – Adjustable Salamander Grill
(Pictured Bottom Left)
- G1 - Griddle
(Pictured Bottom Right)
- SG630 – Electric Salamander Grill
(Pictured Top Right)



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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 device 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.

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:

Adjustable Salamander Grills

Model	AS450	AS600
Voltage(V)	220-240V 50Hz	220-240V 50Hz
Power (W)	2800	4000
Temp Range (°C)	50-300	50-300
Max Adjustable Height (mm)	140	140
Heating Zone (mm)	440x320	590x320
Weight (Kg)	39	49
Dimensions (mm)	450w x 450d x 500h	600w x 450d x 500h

Electric Salamander Grill

Model	SG630
Voltage	220-240V 50Hz
Power (W)	2000
Temperature Range (°C)	50-250
Cooking Area (mm)	457 x 260
Weight (Kg)	14
Dimensions (mm)	630w x 320d x 280h

Griddle

Model	G1
Voltage (V)	220-240V 50Hz
Power (w)	3000
Cooking Area (mm)	545w x 350d
Weight (Kg)	23
Dimensions (mm)	555w x 500d x 240h

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.

Operating Instructions

Adjustable Salamander Grills

Be sure to follow the instructions below to correctly operate the Salamander Grills:

- Plug the Salamander grill into the mains and the green indicator will illuminate to show that the power is connected
- Rotate the temperature controller clockwise and set the required temperature
- the yellow light will then illuminate to show the salamander grill element is active and the temperature is rising
- Raise the top adjustable part of the salamander grill and insert the food you wish to cook
- After placing the food inside, pull the top of the salamander downwards to the required height, dependent on the type and size of the food you wish to cook
- When the temperature reaches the set temperature the one which you set on the temperature knob the yellow light will turn off, to show that the grill is at the correct temperature
- The salamander will automatically maintain the set temperature, each time the element is heating up to the required temperature the yellow light will illuminate
- when the food is cooked, simply lift the top adjustable part of the salamander and remove the food
- After you have finished with the salamander grill turn the temperature controls to off and unplug the machine.

Please Note: These instructions apply to both of the Adjustable Salamander Grills

Electric Salamander Grill

Be sure to follow the instructions below to correctly operate the Salamander Grill:

- Plug the salamander grill in at the mains and switch the power on.
- Turn the temperature controller knob clockwise to the desired temperature level (50°C is minimum and 250°C is maximum).
- Then set the timer to the desired cooking time
- As soon as the timer has been set, the element light will illuminate as the element heats 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 a couple of minutes.
- The grill will automatically turn off after the set time on the timer has run out.
- To turn the grill off early, simply turn the timer to '0' and the element will turn off.
- The product has a tray and a rack as accessories. You can adjust their location according to food size to ensure satisfactory cooking.
- After you have finished with the grill, ensure the temperature controller knob is set to the off position and the unit is switched off at the mains.

Griddle

Please follow the instructions below to correctly operate the Griddle:

- When the griddle is plugged in to the power supply, the green indicator illuminates.
- Rotate the temperature controller clockwise.
- The yellow indicator should illuminate and the electric element will heat up. When the temperature reaches the set temperature, the thermostat switches off the heat and the yellow indicator goes off.
- When the temperature drops below the temperature that has been set, the thermostat switches the heat on again.
- This process repeats in order to maintain the required temperature.
- Adjust the temperature control dependent on the type of food being cooked in order to get the best results.
- When the griddle isn't being used it is best to turn the machine off at the mains and ensure the temperature is set on zero.

Maintenance

General Cleaning

- Prior to cleaning always ensure the unit switched off and unplugged at the mains.
- Spilled food should be removed immediately from all exterior surfaces using a damp cloth.
- Cleaning the device on a regular basis will help to prolong its life.

Adjustable Salamander Grill Cleaning

- The stainless drop plate and drop net can be taken out to clean with water and non-corrosive cleaner.
- Ensure the components are fully rinsed and dry before placing back onto the product.

Troubleshooting

Electric Salamander Grill

Problem	Possible Causes	Solution
The power switch is turned off and power light stays on	The Fuse is broken	Replace the Fuse
The Grill won't heat up even though the power is on	The 'Overheat' Reset may have activated	Turn the unit on and off at the mains to try and reset the grill
	The temperature controller has broken	Replace the temperature controller
The Indicator light stays on but the temperature control works normally	The Indicator Light is not well connected	Fix the Wiring
	The Indicator Light has broken	Replace the Indicator Light

Griddle

Problem	Possible Cause	Solution
The griddle is plugged in and turned on but the green light doesn't illuminate.	The fuse has blown	Replace the Fuse
	The power cord is not correctly connected	Confirm the power cord is correctly connected
The Yellow Indicator stays on and the temperature cannot be adjusted	The connection of the Yellow Indicator is damaged	Check the wiring for the yellow indicator
	The Thermostat is broken	Replace the Thermostat
The Yellow Indicator is not illuminated but temperature control functions normally	The contact for the indicator is not functioning	Check the connection
	The indicator is burned out	Replace the indicator

Note: If none of the above resolves the issue, cease use of the machine immediately and please contact the manufacturer

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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



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