

CONTENDER

STEP UP TO THE PLATE



CONTENDER PANINI PRESS/CONTACT GRILL

GCS024 | GCS028 | GCS029 | GCD022



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I. INTRODUCTION

THANKS YOU FOR CHOOSING OUR PRODUCT AND TRUSTING IN US. OUR PRODUCT IS MANUFACTURED ACCORDING TO INTERNATIONAL STANDARDS. WE KINDLY REMIND YOU TO READ THE USER MANUAL CAREFULLY TO HAVE THE BEST PERFORMANCE MEETING YOUR EXPECTATIONS FROM THE PRODUCT AND USING IT FOR A LONG TIME, BE SURE THE OTHER USERS READ IT. PLEASE CARE ABOUT THE RULES WRITTEN BELOW BEFORE CALLING THE SERVICE.













2. WARNINGS









PLEASE READ THIS MANUAL CAREFULLY AND BE SURE THE OTHER USERS READ IT BEFORE THE PRODUCT IS INSTALLED AND OPERATED FIRST. IF YOU OPERATE THE DEVICE WITHOUT READING THE USER MANUAL, THE PRODUCT WILL BE OUT OF WARRANTY. THE USER MANUAL SHOULD BE READ CAREFULLY TO INSTALL, USE AND THE MAINTENANCE OF THE PRODUCT THAT YOU HAVE BROUGHT. THE ELECTRICAL CIRCUIT YOU PLUG YOUR PRODUCT INTO SHOULD BE SUITABLE FOR THE LEGISLATION. THE FAULTS OCCURRED BY YOUR ELECTRICAL CIRCUIT ARE YOUR RESPONSIBILITY. PLEASE CALL THE AUTHORISED SERVICE TO KNOW MORE ABOUT THE SUBJECTS YOU DOUBT OR MISUNDERSTAND.

3. DESCRIPTION & PURPOSE OF THE PRODUCT

THE DEVICE IS TO BE USED TO COOK WRAPS, TOASTS OR SANDWICHES BETWEEN THE COOKING SURFACES IN INDUSTRIAL KITCHEN SERVICES (COLLECTIVE FOOD SERVICES, RESTAURANTS, TOURISTIC PLACES, BUFFETS, ETC.) SINCE THE DEVICE IS INTENDED FOR INDUSTRIAL USE, IT SHOULD ONLY BE USED BY TRAINED AND QUALIFIED PERSONNEL WHO HAVE READ THIS MANUAL.

4. SAFETY DETAILS

-  THE DEVICE WORKS WITH 220-230 VOLT 50-60 HZ ELECTRICITY.
-  IF THE ELECTRICAL CABLE IS DAMAGED, PLEASE CONTACT THE SERVICE.
-  THE DEVICE SHOULD BE SWITCHED OFF BEFORE PLUGGING INTO THE ELECTRICITY.
-  ALL FLAMMABLE SOLID AND LIQUID MATERIALS (CLOTH, ALCOHOL KINDS, PETROCHEMICAL MATERIALS, WOODEN MATERIALS, PLASTIC MATERIALS, AND CURTAINS) SHOULD BE REMOVED FROM THE DEVICE'S AREA.
-  DO NOT CLEAN THE PRODUCT UNDER FLOWED AND PRESSURED WATER.
-  THE DEVICE CAN BE USED WITH OUR OTHER PRODUCTS IN THE SAME PRODUCT SERIES. THERE HAS TO BE AT LEAST 30CM BETWEEN EACH PRODUCT.
-  THE DEVICE SHOULD BE LOCATED AND OPERATED IN A SUITABLE PLACE FOR LEGISLATION AND WELL AIRED. PLEASE CHECK THE INSTRUCTIONS BEFORE LOCATING AND OPERATING THE DEVICE.
-  THE DEVICE IS PRODUCED FOR INDUSTRIAL PURPOSES AND SHOULD BE USED BY A WELL-TRAINED PERSON.
-  NO ONE SHOULD TRY TO FIX THE DEVICE EXCEPT THE PRODUCER AND THE AUTHORIZED SERVICE.
-  IF ANY FLAME OCCURS NEXT TO THE DEVICE IN A CLOSE LOCATION, PLEASE SHUT DOWN THE GAS VALVES AND THE CIRCUIT BREAKER WITHOUT ANY PANIC. USE A FIRE EXTINGUISHER. NEVER USE WATER TO EXTINGUISH THE FLAME.
-  THE DEVICE SHOULD BE PLUGGED INTO THE GROUNDED SOCKET OUT. BE SURE THAT YOU HAVE A GROUNDED LINE IN YOUR ELECTRICAL CIRCUIT.
-  ALL USERS SHOULD READ THE USER MANUAL.

-  KEEP AWAY FROM THE CHILDREN.
-  DO NOT USE THE DEVICE OUTSIDE OF ITS PRIMARY PURPOSE.
-  DO NOT CLOSE THE AIRFLOW HOLES OF THE DEVICE.
-  THE DEVICE SHOULD BE LOCATED ON A NON-FLAMMABLE SURFACE.
-  DO NOT OPERATE IT NEXT TO THE HOT MACHINES.
-  IT HAS TO BE OPERATED IN A WELL-AIRED PLACE.
-  DO NOT OPERATE IT UNDER THE SUNLIGHT DIRECTLY.
-  PLEASE USE HEAT RESISTANT GLOVE AGAINST HOT SURFACES.

5. USING THE DEVICE

5.1. FIRST USE

- UNPACK THE DEVICE FROM ITS BOX AND CHECK IT THOROUGHLY. DO NOT OPERATE IT IF IT IS DAMAGED.
- TAKE OUT THE PROTECTION BANDS IF THERE ARE.
- CLEAN THE DEVICE'S PARTS THAT DIRECTLY TOUCH THE FOOD AND CARE. CLEAN THE OIL WITH A CLOTH ON THE SURFACE OF THE GRILL. OPERATE THE DEVICE AND BURN RESIDUAL OIL WHEN THE THERMOSTAT IS SET TO 300°C. (MAXIMUM 90 MINUTES)
- FOR THE FIRST USE, SOME SMOKE MAY BE SEEN. THAT SMOKE COMES FROM THE ISOLATION MATERIAL, AND COULD BE A REGULAR OCCURANCE FOR THIS DEVICE.
- LUBRICATE THE COOKING SURFACES AFTER CLEANING THEM; OTHERWISE, THEY CAN BE OXIDATED, AND THE DEVICE SHOULD BE OUT OF WARRANTY.
- GLASS TOAST SURFACES CAN BE CLEANED WITH A WET CLOTH.

5.2. USAGE

- PLUG IN THE DEVICE TO THE ELECTRICITY SOCKET OUT.
- TURN ON THE ON / OFF SWITCH (SOME MODELS HAVE)
- SET THE THERMOSTAT TO 250°C. IT TAKES TIME ABOUT 40 MINUTES ACCORDING TO THE MODEL CAPACITY.
- THE THERMOSTAT INDICATOR LIGHT TURNS OFF WHEN IT REACHES THE COOKING TEMPERATURE, AND YOU CAN COOK AT THIS TEMPERATURE.
- THE TOASTED BREAD CAN BE COOKED BETWEEN THE CAST SURFACES.
- IF THE HEAT IS NOT ENOUGH TO COOK, PLEASE SET THE THERMOSTAT HIGHER VALUE.
- THE THERMOSTAT CAN BE SET TO 150°C AFTER COOKING ENDS TO SAVE ENERGY.
- PLEASE SWITCH OFF THE THERMOSTAT AFTER THE SERVICE ENDS.
- PLEASE UNPLUG THE DEVICE FROM THE ELECTRICAL SOCKET WHEN IT IS OUT OF USE.
- COOKING SURFACES SHOULD BE CLEANED WELL AFTER THE END OF USE. OTHERWISE, DIRTY LAYERS AND HYGIENIC PROBLEMS CAN OCCUR ON THE COOKING SURFACES.
- PLEASE PLUG OUT THE DEVICE FROM THE ELECTRICITY SOCKET OUT WHEN IT IS OUT OF USE.
- THE DEVICE SHOULD BE LOCATED ON A FLAT SURFACE.
- DO NOT HIT THE TOASTER GLASS WITH A COMPLEX TOOL WHILE THE GLASS MODELS ARE USED. THE BROKEN PARTS BY THE IMPACT WILL BE OUT OF WARRANTY.
- THE DRIP TRAY SHOULD BE CLEANED REGULARLY.

5.3. CLEANING

- UNPLUG THE DEVICE FROM THE ELECTRICAL SOCKET BEFORE CLEANING.
- THE COOKING SURFACES SHOULD BE CLEANED VERY WELL AFTER EVERY USE.
- THE COOKING SURFACE SHOULD BE LUBRICATED WITH FRESH OIL AFTER BEING CLEANED.
- DO NOT FLOW WATER INSIDE OF THE DEVICE. CLEAN THE MAIN BODY WITH A WET CLOTH.
- DO NOT CLEAN THE MAIN BODY UNDER FLOW WATER.
- THE DRIP TRAY SHOULD BE CLEANED REGULARLY
- THE DEVICE SHOULD BE CLEAN, AND REPACKED IF IT WILL BE OUT FOR A LONG TIME.

5.4. CARRYING AND MOVING

- UNPLUG THE DEVICE FROM THE ELECTRICAL SOCKET BEFORE CARRYING IT.
- NO LIFTING EQUIPMENT IS REQUIRED. IT CAN BE CARRIED BY HAND.
- DO NOT BUMP OR DROP THE DEVICE WHILE YOU CARRY IT.

5.5. POSITION & POWER

- THE UNDERSSET DESK SHOULD BE PARALLEL WITH THE GROUND AND HAVE ADJUSTABLE LEGS WHEN THE DEVICE IS USED ON IT.
- THE ELECTRICITY CIRCUIT SHOULD BE CHECKED BY AN AUTHORIZED PERSON AND HAS TO BE CONNECTED TO THE CIRCUIT BREAKER THAT IS LOCATED AT LEAST 170 CM IN HEIGHT.
- THE ELECTRICITY CIRCUIT SHOULD HAVE A LEAKAGE CURRENT BREAKER OF 30 MA.
- THE DEVICE SHOULD BE USED WITH A GROUNDED ELECTRICITY CIRCUIT.

5.6. EFFICIENCY USE

- SWITCH OFF THE DEVICE WHEN IT IS OUT OF USE.
- ALWAYS KEEP THE DEVICE CLEAN.
- PLEASE OBEY THE DIRECTIVES WRITTEN IN THE USER MANUAL.
- AT 24 °C, YOU CAN HAVE THE BEST PERFORMANCE FROM THE DEVICE.
- THE DEVICE CAN WORK BETWEEN -5 AND +40 °C.

6. CLEANING AND MAINTENANCE

6.1. CLEANING

- CLEAN THE OUT SURFACE WITH A SPONGE VIA USING DISH DETERGENT AND DRY IT OUT AFTER EVERY END OF SERVICE BEGINNING THE FIRST USE.
- DO NOT USE NITRIC ACID OR CHEMICAL MATERIALS TO CLEAN THE DEVICE.

6.2. MAINTENANCE

- BEFORE ANY MAINTENANCE, UNPLUG THE DEVICE FROM THE ELECTRICAL SOCKET.
- WORN-OFF PARTS SHOULD BE REPLACED BY YOUR AUTHORISED SERVICE PROVIDER.
- THE USER SHOULD DO THE PERIODICAL MAINTENANCE.
- WE RECOMMEND MAINTENANCE EVERY 2 MONTHS ACCORDING TO FREQUENCY OF USE.

6.3. FAULTS AND FAULT SOLUTIONS

THE DEVICE IS CONNECTED TO THE ELECTRICITY SOCKET, BUT IT IS NOT WORKING:

- CHECK THE MAIN CIRCUIT BREAKER,
- CHECK THE ELECTRIC CABLE OF THE DEVICE,
- CHECK THE THERMOSTAT AND THE ON / OFF SWITCH,
- IF THE PROBLEM IS STILL CONTINUOUS, PLEASE CALL THE AUTHORISED SERVICE. DO NOT STRUGGLE BY YOURSELF.

6.4. SERVICE AND EXPERT POINT

TO SPEAK TO AN ADVISOR OR TO FIND OUT MORE INFORMATION PLEASE CONTACT:
WWW.ECATERING.CO.UK, TEL: 0333 358 3678, SALES@ECATERING.CO.UK






7. TROUBLESHOOTING

| ISSUE | CAUSES | SOLUTIONS |
|--------------------------------|--|--------------------------------|
| THE DEVICE DOES NOT OPERATE | THE DEVICE MAY NOT BE RECEIVING ELECTRICITY | CHECK THE ELECTRIC CONNECTION |
| | CIRCUIT BREAKER MAY NOT BE OPEN. | CHECK THE FUSE BOX CONNECTION. |
| THE DEVICE DOES NOT COOK WELL | TEMPERATURE ADJUSTMENT BUTTON IS NOT WORKING OR TEMPERATURE SETTING MAY BE WRONG | CHECK THE TEMPERATURE SETTING. |
| THE DEVICE HAS STOPPED WORKING | THE DEVICE MAY STOP DUE TO LOW VOLTAGE. | CHECK THE VOLTAGE |

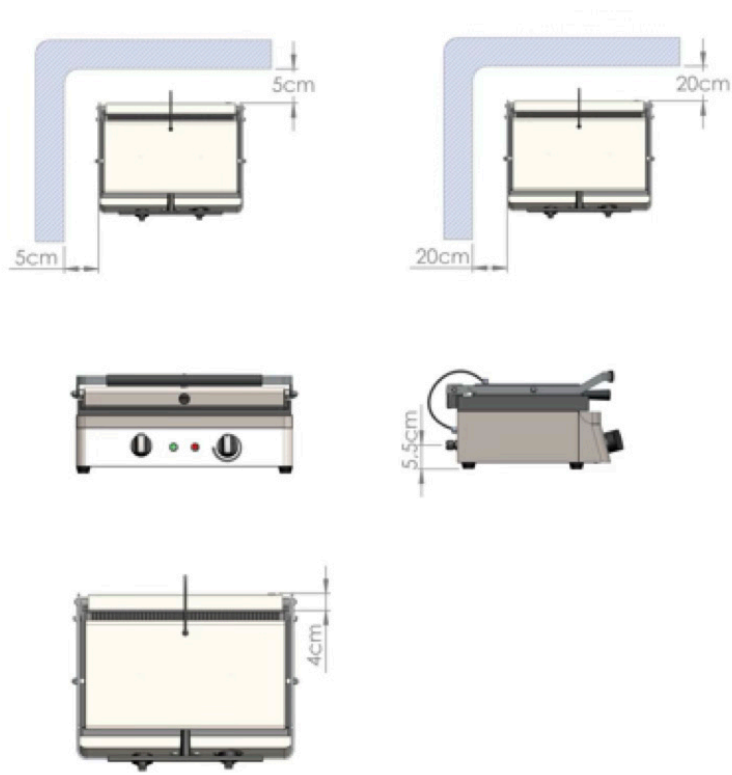
8. TECHNICAL PROPERTIES

| SKU/MODEL | VOLTAGE | DIMENSIONS | WEIGHT |
|-----------|---------|-------------------|--------|
| GCS024 | 1.3 KW | 430 X 250 X 250MM | 13 KG |
| GCS028 | 1.8 KW | 400 X 410 X 250MM | 18 KG |
| GCS029 | 1.8 KW | 400 X 410 X 250MM | 18 KG |
| GCS022 | 2.6 KW | 500 X 430 X 250MM | 27 KG |

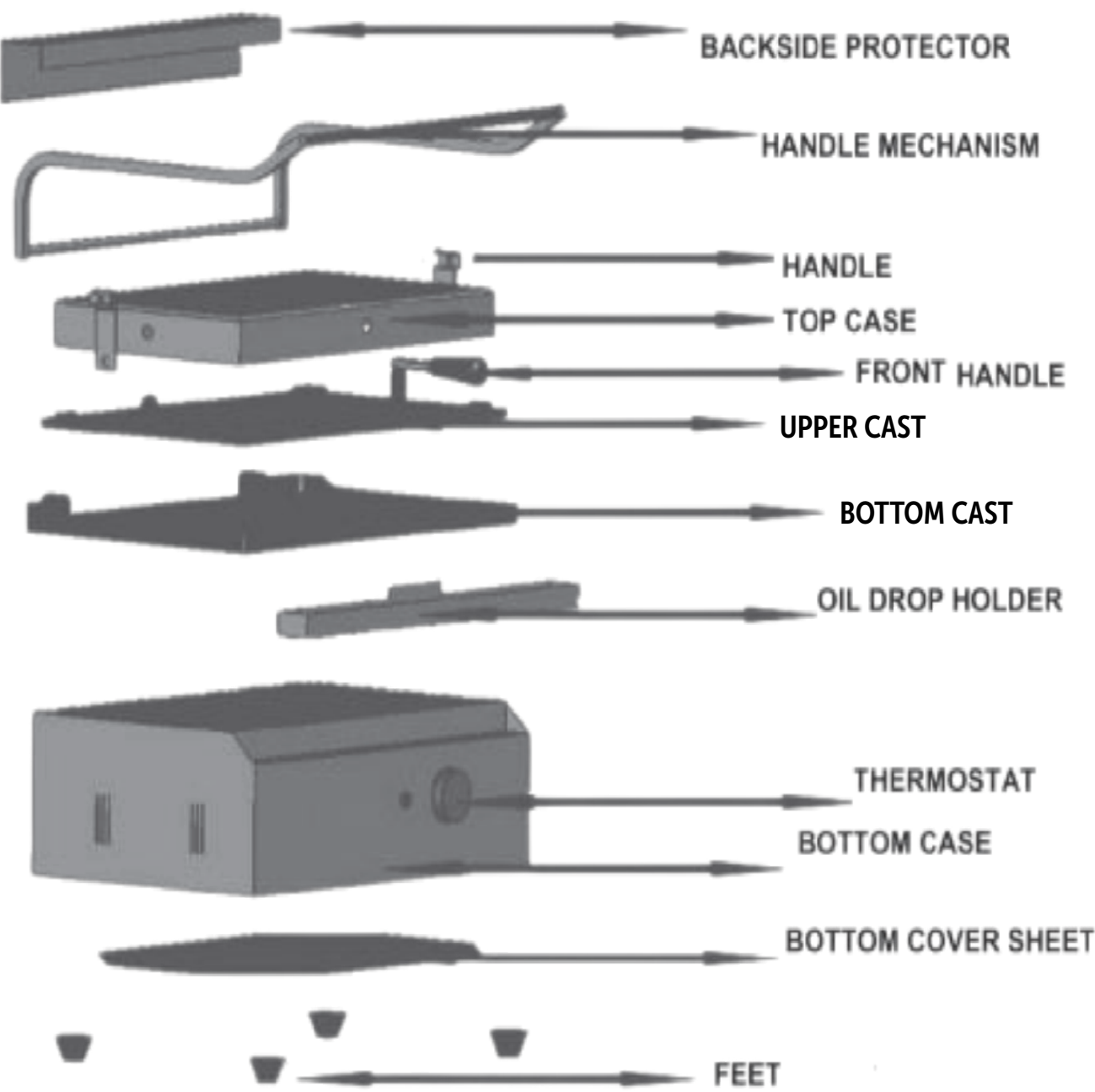
9. WARNING SIGNS

| | |
|---|--|
|  | WARNINGS ABOUT DANGEROUS SITUATIONS RELATED TO THE SAFETY OF LIFE AND PROPERTY. |
|  | WARNING: RISK OF ELECTRICAL SHOCK |
|  | WARNING: HOT SURFACE |
|  | WARNING: HIGH TEMPERATURE - DO NOT TOUCH WHEN IN USE |
|  | IMPORTANT INFORMATION AND USEFUL TIPS FOR USING THE DEVICE. THIS DEVICE MUST BE INSTALLED IN ACCORDANCE WITH REGULATIONS AND SHOULD ONLY BE USED IN A WELL-VENTILATED AREA. CONSULT THE INSTRUCTIONS BEFORE INSTALLING AND USING THE DEVICE. |

10. PRODUCT POSITION & ASSEMBLY



II. PART DESCRIPTION



I2. WARRANTY EXPLAINED

DOCUMENTS WITHOUT SALES DATE, FACTORY AND SELLER COMPANY APPROVAL ARE INVALID. IN ORDER TO BENEFIT FROM THE WARRANTY, THE SALES (INVOICE, ASSEMBLY REPORT, ETC.) DOCUMENT MUST BE SHOWN.

ALL CONTENDER PRODUCTS COME WITH A 24 MONTHS PARTS ONLY WARRANTY.

THE DEVICE IS GUARANTEED AGAINST MALFUNCTIONS CAUSED BY MATERIAL AND WORKMANSHIP DEFECTS IF IT IS ASSEMBLED AND USED AS DESCRIBED IN THE ASSEMBLY, USE AND MAINTENANCE MANUAL.

THE MANUFACTURER DETERMINES THE DETECTION, REPAIR METHOD AND LOCATION OF THE MALFUNCTIONS COVERED BY THE WARRANTY.

WARRANTY COVERAGE BELONGS ONLY TO THE GUARANTEED DEVICE IF THE INSTALLATION, USE AND MAINTENANCE MANUAL AND WARRANTY CONDITIONS ARE COMPLIED WITH, NO RIGHTS OR COMPENSATION CAN BE CLAIMED UNDER ANY OTHER NAME.

THE WARRANTY IS VOID IF THE INFORMATION ON THE WARRANTY CERTIFICATE OR ON THE WARRANTED DEVICE INDICATING THE TYPE, MODEL AND SERIAL NUMBERS OF THE DEVICE IS SCRATCHED, ERASED OR MODIFIED.

THE WARRANTY ONLY INCLUDES MAINTENANCE AND REPAIR AGAINST DEFECTS IN MATERIALS AND WORKMANSHIP THAT MAY OCCUR WITHIN THE VALID PERIODS. FAILURES AND PARTS WITHIN THE SCOPE OF THE WARRANTY ARE REPAIRED AND REPLACED FREE OF CHARGE.

DURING THE WARRANTY PERIOD, ONLY SERVICE PERSONNEL AUTHORIZED BY THE MANUFACTURER CAN INTERVENE IN MALFUNCTIONS. INTERVENTION OF UNAUTHORIZED PERSONS MAY EXCLUDE THE DEVICE FROM THE WARRANTY.

INSTALLATION MUST BE DONE AS SPECIFIED IN THE INSTRUCTIONS. IN CASE OF CHANGING THE ADDRESS OF USE OF THE DEVICE, IT MUST BE NOTIFIED IN ACCORDANCE WITH THE RELOCATION AND ASSEMBLY INSTRUCTIONS.

IN CASE OF ANY MALFUNCTION DURING USE, THE AUTHORIZED SERVICE SHOULD BE NOTIFIED.

ANY DAMAGES AND MALFUNCTIONS THAT MAY OCCUR DURING THE SHIPMENT PROCESS SUCH AS LOADING AND UNLOADING OUTSIDE THE RESPONSIBILITY OF THE MANUFACTURER WILL BE TREATED OUT OF WARRANTY. THE ELIMINATION OF DAMAGES AND MALFUNCTIONS CAUSED BY EXTERNAL FACTORS DURING THE USE OF THE DEVICE IS OUT OF WARRANTY.

IN THE BUILDING WHERE THE DEVICE WILL BE CONNECTED, THE INSTALLATION MUST BE IN ACCORDANCE WITH THE REGULATIONS, AND ALL NECESSARY MEASURES MUST BE TAKEN TO ENSURE THE SAFETY OF LIFE AND PROPERTY.

IF THE ABOVE IS NOT OBSERVED OUR COMPANY WILL NOT ACCEPT RESPONSIBILITY.





GCS024 • CONTENDER HEAVY DUTY SINGLE PANINI PRESS - RIBBED TOP AND BASE

GCS028 • CONTENDER HEAVY DUTY WIDE PANINI PRESS - RIBBED TOP AND BASE

GCS029 • CONTENDER HEAVY DUTY WIDE PANINI PRESS - RIBBED TOP, FLAT BASE

GCD022 • CONTENDER HEAVY DUTY DOUBLE PANINI PRESS - RIBBED TOP, FLAT BASE



STEP UP TO THE PLATE