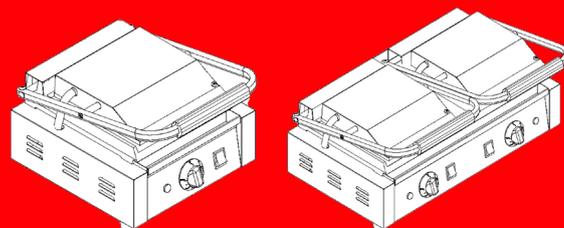


CONTENDER

STEP UP TO THE PLATE



CONTENDER CONTACT GRILLS

GCS001 | GCS002 | GCS009 | GCS010 | GCD001 | GCD003

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I. INTRODUCTION

THANK YOU FOR CHOOSING OUR PRODUCTS AND TRUSTING US FOR YOUR EQUIPMENT REQUIREMENTS. WE KINDLY REMIND YOU TO READ THE USER MANUAL CAREFULLY TO ENSURE THE BEST PERFORMANCE, MEETING YOUR EXPECTATIONS AND ENSURING LONG LIFE. BE SURE ALL OTHER USERS ALSO READ IT. PLEASE TAKE NOTE REGARDING THE RULES WRITTEN BELOW BEFORE CALLING THE SERVICE.

2. WARNINGS

-  THIS PRODUCT IS A COMMERCIAL MACHINE AND IT MUST BE OPERATED BY TRAINED COOK.
-  DO NOT DISMANTLE AND REPAIR THE MACHINE.
-  DO NOT OVER-LIFT THE UPPER MODULE PLATE WITH SUDDEN FORCE.
-  BEFORE CLEANING, UNPLUG THE MACHINE AND CUT OFF POWER SUPPLY.
-  DO NOT SPRAY WATER DIRECTLY. WATER CAN CONDUCT ELECTRICITY AND ELECTRICAL SHOCK.
-  INCORRECT OPERATION CAN CAUSE EQUIPMENT DAMAGED.
-  TO BE PLUGGED TO A SUITABLE POWER SUPPLY.
-  IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER OR ITS SERVICE AGENT OR A SIMILARLY QUALIFIED PERSON.
-  ONLY USE THE HANDLE/S TO RAISE AND LOWER THE TOP OF THE CONTACT GRILL TO AVOID ANY POSSIBILITY OF INJURY.



WARNING

THE GRILL IS CAPABLE OF REACHING VERY HIGH TEMPERATURES. FOLLOW ALL SAFETY PROCEDURES TO AVOID INJURY. NEVER TOUCH THE GRILLING SURFACE WHILE THE POWER IS ON OR THE COOKING SURFACE IS HOT.

3. DESCRIPTION & PURPOSE OF THE PRODUCT

THE DEVICE IS PRODUCED TO COOK THE TOAST BETWEEN THE COOKING SURFACES TO SERVE TOAST USED IN INDUSTRIAL KITCHEN SERVICES (COLLECTIVE FOOD SERVICES, RESTAURANTS, TOURISTIC PLACES, BUFFETS, ETC.) YOUR CONTACT GRILL WAS DESIGNED TO PREPARE FOOD, DON'T ABUSE IT BY USING IT FOR ANY OTHER PURPOSE.

4. USEFUL NOTES

1. MUST BE PLUGGED TO A SUITABLE POWER SUPPLY.
2. BEFORE USING YOU MUST CHECK WHETHER CONNECTION IS SUITABLE HAS AN ISOLATOR, IF IN DOUBT ASK A QUALIFIED ELECTRICIAN.
3. DO NOT STORE ANY PRODUCTS ON THE MACHINE.
4. DISCONNECT POWER SUPPLY WHILE CLEANING. DO NOT USE WET TOWELS WITH CORROSIVE CLEANSER AND DO NOT DIRECTLY SPLASH WATER ON THE EQUIPMENT.
5. THE ADJUSTABLE TEMPERATURE OF THE EQUIPMENT IS BETWEEN 50~300°C. IT IS RECOMMENDED THAT THE MAXIMUM WORKING TEMPERATURE NORMALLY SHOULD BE 200~250°C.
6. DO NOT STORE ANY FLAMMABLES NEAR THE EQUIPMENT.
7. THE INSTALLATION AND MAINTENANCE OF THE EQUIPMENT SHOULD BE MADE BY AUTHORISED TECHNICIANS.

5. SAFETY DETAILS

- i** THE DEVICE WORKS WITH 220-230 VOLT 50-60 HZ ELECTRICITY.
- i** IF THE ELECTRICAL CABLE IS DAMAGED, PLEASE CONTACT THE SERVICE.
- i** THE DEVICE SHOULD BE SWITCHED OFF BEFORE PLUGGING INTO THE ELECTRICITY.
- i** 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.
- i** DO NOT CLEAN THE PRODUCT UNDER PRESSURED WATER.
- i** USE ONLY HEAT-RESISTANT UTENSILS ON YOUR CONTACT GRILL.
- i** NEVER PLACE FOIL OR PLASTIC ON THE GRILL SURFACE.
- i** THE DEVICE CAN BE USED WITH OUR OTHER PRODUCTS IN THE SAME PRODUCT SERIES. THERE HAS TO BE AT LEAST 30CM BETWEEN EACH PRODUCT.
- i** 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.
- i** THE DEVICE IS PRODUCED FOR INDUSTRIAL PURPOSES AND SHOULD BE USED BY A WELL-TRAINED PERSON.
- i** NO ONE SHOULD TRY TO FIX THE DEVICE EXCEPT THE PRODUCER AND THE AUTHORISED SERVICE.
- i** IF ANY FLAME OCCURS NEXT TO THE DEVICE IN A CLOSE LOCATION, PLEASE TURN OFF THE ELECTRIC AND THE CIRCUIT BREAKER WITHOUT ANY PANIC. USE A FIRE EXTINGUISHER. NEVER USE WATER TO EXTINGUISH THE FLAME.
- i** THE DEVICE SHOULD BE PLUGGED INTO THE GROUNDED SOCKET. BE SURE THAT YOU HAVE A GROUNDED LINE IN YOUR ELECTRICAL CIRCUIT.
- i** ALL USERS SHOULD READ THE USER MANUAL.
- i** KEEP AWAY FROM CHILDREN.
- i** DO NOT USE THE DEVICE OUTSIDE OF ITS PRIMARY PURPOSE.
- i** DO NOT CLOSE THE AIRFLOW HOLES OF THE DEVICE.
- i** THE DEVICE SHOULD BE LOCATED ON A NON-FLAMMABLE SURFACE.
- i** DO NOT OPERATE IT NEXT TO THE HOT MACHINES.
- i** IT HAS TO BE OPERATED IN A WELL-AIRED PLACE.
- i** DO NOT OPERATE IT UNDER THE SUNLIGHT DIRECTLY.
- i** PLEASE USE HEAT RESISTANT GLOVE AGAINST HOT SURFACES.

6. USING THE DEVICE

6.1. FIRST USE

- UNPACK THE DEVICE FROM ITS BOX AND CHECK IT IS SOUND AND NOT DAMAGED. 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. CLEAN THE OIL FROM THE SURFACE OF THE GRILL WITH A CLOTH. OPERATE THE DEVICE AND BURN RESIDUAL OIL WHEN THE THERMOSTAT IS SET TO 300°C. (MAXIMUM 90 MINUTES) THIS PROCESS IS CALLED "BURNED IN" AND IS ESSENTIAL TO THE EFFICIENCY OF THE MACHINE.
- FOR THE FIRST USE, SOME SMOKE MAY BE SEEN. THIS SMOKE COMES FROM THE ISOLATION MATERIAL. THIS IS REGULAR AT THE FIRST USES AND IS NOT A CONCERN. HOWEVER SHOULD YOU BE WORRIED CONTACT OUR CUSTOMER SERVICE TEAM FOR REASSURANCE OR ADVICE.
- LUBRICATE THE COOKING SURFACES AFTER CLEANING THEM; OTHERWISE, THEY CAN BE OXIDATED, AND THE DEVICE MAY BE OUT OF WARRANTY.

6.2. OPERATION

- BEFORE USING, CHECK WHETHER THE POWER SUPPLY IS SUITABLE. PLUG IN THE DEVICE TO THE ELECTRICITY SOCKET.
- TURN THE TEMPERATURE CONTROLL CLOCKWISE TO THE REQUIRED TEMPERATURE. THE YELLOW INDICATOR SHOWS THAT THE UPPER AND LOWER GRIDDLES ARE HEATING.
- THE TEMPERATURE CAN BE ADJUSTED ACCORDING TO DIFFERENT FOOD RECOMMENDATIONS WITHIN 180°C~250°C.
- THE TEMPERATURE WILL RISE TO 250°C IN AROUND 8 MINUTES.
- WHEN THE TEMPERATURE REACHES 250°C, LIFT THE UPPER MODULE PLATE TO A SUITABLE PLACE BY THE OPERATION HANDLE. PUT SOME EDIBLE VEGETABLE OIL ON THE LOWER MODULE PLATE AND CONSTANTLY PLACE THE FOOD ON IT. CLOSE THE PLATES AND PRESS THE HANDLE LIGHTLY.
- WHEN TEMPERATURE REACHES THE SETTING DEGREE, THE TEMPERATURE CONTROLLER WILL CUT OFF THE POWER SUPPLY AUTOMATICALLY. AT THE SAME TIME, THE YELLOW INDICATOR IS OFF AND THE GREEN INDICATOR IS ON. IT SHOWS THAT THE ELECTRICITY ELEMENT TUBE STOPS WORKING.
- THE TOASTED BREAD CAN BE COOKED BETWEEN THE CAST SURFACES.
- IF THE HEAT IS NOT ENOUGH TO COOK, PLEASE SET THE THERMOSTAT HIGHER VALUE.
- 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 VERY WELL AFTER THE END OF USE. OTHERWISE, DIRTY LAYERS AND HYGIENIC PROBLEMS CAN OCCUR ON THE COOKING SURFACES.
- PLEASE UNPLUG THE DEVICE FROM THE ELECTRICITY SOCKET OUT WHEN IT IS OUT OF USE.
- THE DEVICE SHOULD BE LOCATED ON A FLAT SURFACE.

6.3. 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.
- PLEASE HANDLE THE GRILL CAREFULLY IN TRANSPORTATION AND TO PREVENT ANY DAMAGE DO NOT TURN IT UPSIDE DOWN. THE UNIT SHOULD BE KEPT DRY.

6.4. 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 AUTHORISED 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.

6.5. 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.

6.6. FEATURES OF FUNCTION AND STRUCTURE

- THE UPPER AND LOWER MODULE PLATES ARE ENAMELED AND ARE EASY TO BE CLEANED.
- ONE-HEADED AND DOUBLE-HEADED GRILLING PANS AVAILABLE.
- INDEPENDENT TEMPERATURE CONTROLLING SYSTEM ARE CONVENIENT TO HANDLE AND CAN ACHIEVE ENERGY ECONOMY AS WELL.
- INTERNAL TEMPERATURE PROTECTOR IS RELIABLE AND SAFE.
- GRILLING TEMPERATURE CAN BE ADJUSTED ACCORDING TO DIFFERENT REQUIREMENTS.
- IT IS MADE BY STAINLESS STEEL AND THE DRAWER-STYLE OIL TRAY IS ALSO MADE OF STAINLESS STEEL.

7. CLEANING AND MAINTENANCE

7.1. CLEANING

- DISCONNECT THE POWER SUPPLY BEFORE CLEANING.
- DO NOT USE WET TOWELS OR CORROSIVE CLEANER, KEEP DRY AND WELL VENTILATED.
- CLEAN THE OUTER SURFACE WITH A SPONGE AND MILD DETERGENT, THEN DRY THOROUGHLY AFTER EACH SERVICE, STARTING FROM THE FIRST USE.
- DO NOT USE NITRIC ACID OR CHEMICAL MATERIALS TO CLEAN THE DEVICE.
- PLEASE STORE THE EQUIPMENT IN A VENTILATED AREA.
- IF THE UNIT IS NOT IN USE, PLEASE TURN OFF THE TEMPERATURE CONTROLLER AND MAIN SWITCH.
- IF NOT USED FOR LONG PERIODS OF TIME UNPLUG MACHINE FROM POWER SUPPLY.

7.2. MAINTENANCE

- BEFORE ANY MAINTENANCE, UNPLUG THE DEVICE FROM THE ELECTRICAL SOCKET.
- WORN PARTS SHOULD BE REPLACED BY YOUR AUTHORISED SERVICE PROVIDER.
- WE RECOMMEND MAINTENANCE EVERY 2 MONTHS ACCORDING TO FREQUENCY OF USE.
- TO BE SERVICED BY A QUALIFIED COMPETANT PERSON ONLY.

7.3. 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.

ISSUE	CAUSES	SOLUTIONS
MODULE PLATES ARE NOT HEATING OUT OF HEATING WHEN THE POWER AND HEATING INDICATOR ARE BOTH ON.	TEMPERATURE CONTROLLER IS BROKEN.	CHANGE TEMPERATURE CONTROLLER.
	AT LEAST ONE OF HEATING WIRES IS BURNED.	CHANGE THE BURNED HEATING ELEMENT.
	TEMPERATURE PROTECTOR CUT OFF.	
WHEN THE POWER IS ON AND TEMPERATURE CONTROLLER IS SWITCHED AND HEATING INDICATOR IS ON AND TEMPERATURE CAN BE NOT CONTROLLED.	TEMPERATURE CONTROLLER IS OUT OF ORDER.	CHANGE TEMPERATURE CONTROLLER.
INDICATOR IS NOT ON WHEN THE POWER IS ON AND THE HEATING PROCESS IS NORMAL.	INDICATOR IS BROKEN.	
THE INDICATOR IS OUT OF ORDER WHEN THE POWER IS ON.	ABNORMAL POWER SUPPLY OR CUT-OFF POWER SUPPLY.	CHECK POWER SUPPLY AND CONNECTIONS
	FUSE IS BURNED.	CHANGE FUSE.

THE AFOREMENTIONED ISSUES ARE JUST FOR REFERENCE. IF ANY FAULT OCCURS, PLEASE STOP USING THE PRODUCT AND CALL FOR PROFESSIONAL TECHNICIANS TO CHECK AND REPAIR.

7.4. 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

8. TECHNICAL PROPERTIES

Name	Contact Grill single Ribbed top and ribbed base	Contact Grill single Ribbed top and flat base	Contact Grill large single Ribbed top and ribbed base	Contact Grill large single Ribbed top and flat base	Contact Grill double Top ribbed/ base flat	Contact Grill large single Ribbed top and ribbed base
Model	GCS009	GCS001	GCS010	GCS002	GCD001	GCD003
Voltage	240V/ 50Hz	240V/ 50Hz	240V/ 50Hz	240V/ 50Hz	240V/ 50Hz	240V/ 50Hz
Power	1.8KW	1.8KW	2.2KW	2.2KW	1.8+1.8KW	1.8+1.8KW
Temperature controller number	1	1	1	1	2	2
Temperature range	50~300°C	50~300°C	50~300°C	50~300°C	50~300°C	50~300°C
Upper grill size	214×214(mm)	214×214(mm)	345×210(mm)	345×210(mm)	214×214(m m) rib	214×214(mm) rib
Lower grill size	218×230(mm)	218×230(mm)	375×240(mm)	375×240(mm)	475×230(m m) flat	475×230(mm) flat
Dimension	305×360×210(mm)	305×360×210(mm)	430×360×210 mm)	430×360×210m m)	565×365×2 10(mm)	565×365×210(mm)
Weight	12.5kg	12.5kg	17.5kg	17.5kg	25kg	25kg



WARNING! GROUNDED ELECTRICITY CIRCUIT

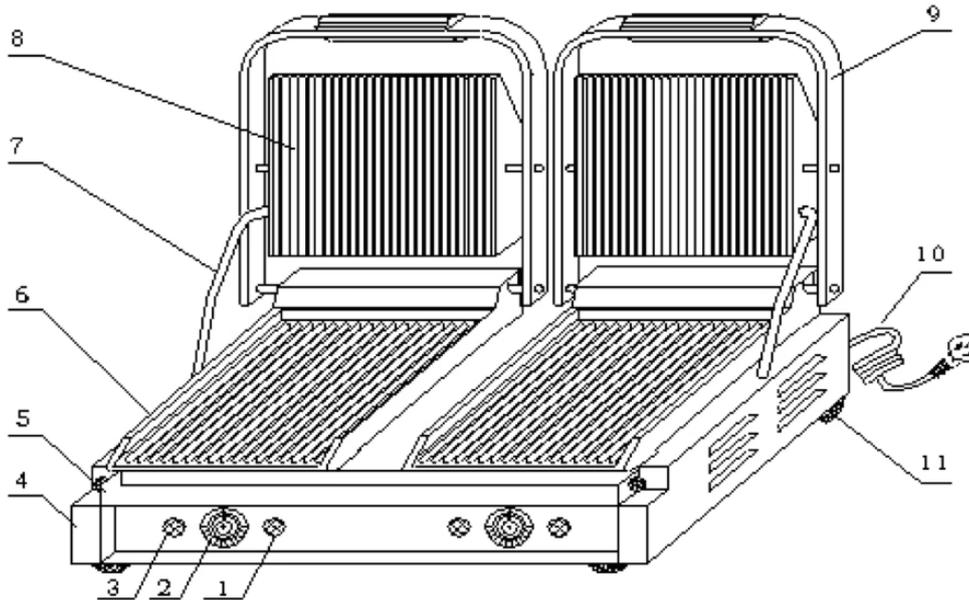


HOT SURFACE

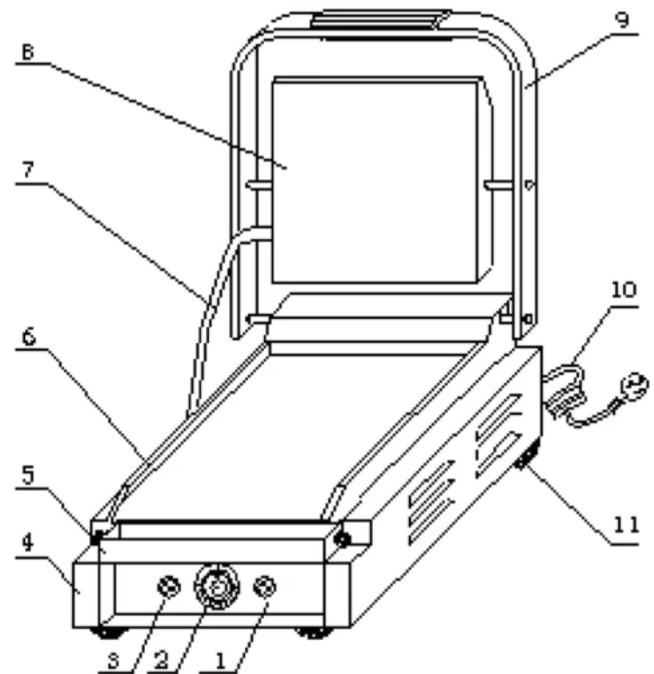
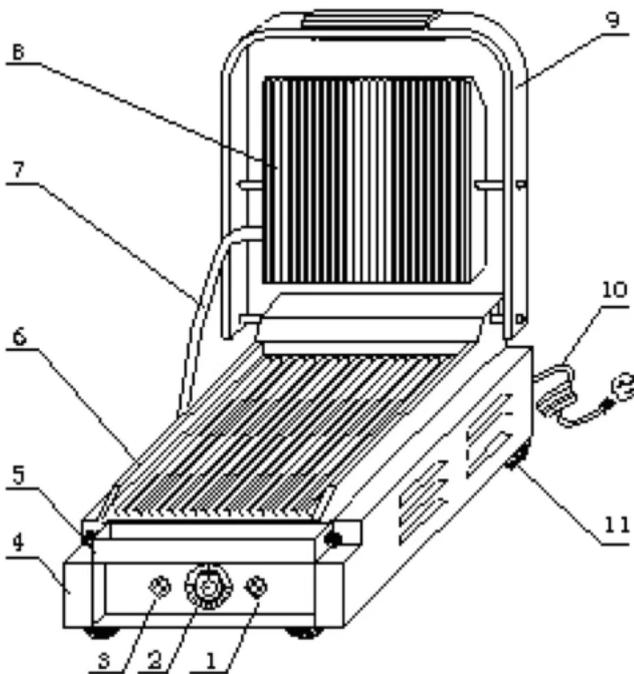


**BE CAREFUL OF ELECTRICAL CABLES!
ALLOWING WATER TO THE ELECTRICAL CIRCUIT ON THE UNIT.
MUST USE WITH EARTHED SOCKET!
220 - 230 VOLT AC 50-60 HZ**

9. PARTS DESCRIPTION



- 1 - HEATING INDICATOR
- 2 - TEMPERATURE CONTROLLER
- 3 - POWER INDICATOR
- 4 - BOTTOM BOX
- 5 - OIL TRAY
- 6 - LOWER MODULE PLATE
- 7 - FEED WIRE TUBE
- 8 - UPPER MODULE PLATE
- 9 - OPERATION HANDLE
- 10 - POWER CORD
- 11 - RUBBER FEET





GC5001 · CONTENDER HEAVY DUTY SINGLE PANINI CONTACT GRILL RIBBED TOP AND FLAT BOTTOM PLATES
GC5002 · CONTENDER HEAVY DUTY LARGE SINGLE PANINI - CONTACT GRILL RIBBED TOP - FLAT BOTTOM PLATES
GC5009 · CONTENDER HEAVY DUTY LARGE SINGLE PANINI - CONTACT GRILL RIBBED TOP - FLAT BOTTOM PLATES
GC5010 · CONTENDER HEAVY DUTY LARGE SINGLE PANINI - CONTACT GRILL RIBBED TOP + BOTTOM PLATES
GCDO01 · CONTENDER HEAVY DUTY TWIN CONTACT - PANINI GRILL RIBBED TOP - FLAT BOTTOM PLATES
GCDO03 · CONTENDER TWIN CONTACT PANINI GRILL RIBBED TOP AND BOTTOM PLATES



STEP UP TO THE PLATE