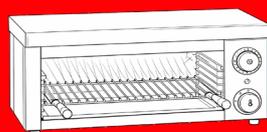




STEP UP TO THE PLATE



CONTENDER ELECTRIC SALAMANDER GRILL

GSE002

CONTENTS

1. INTRODUCTION	3
2. TECHNICAL SPECIFICATIONS	3
3. SAFETY INFORMATION	3
4. OPERATION INSTRUCTIONS.....	4
5. MAINTENANCE & CARE	5
6. TROUBLESHOOTING	5
7. WARRANTY TERMS.....	6

I. INTRODUCTION

THANK YOU FOR PURCHASING A CONTENDER ELECTRIC SALAMANDER. THE GSE002 IS A PROFESSIONAL COMMERCIAL SALAMANDER GRILL MADE WITH HIGH-QUALITY STAINLESS STEEL AND HEATING ELEMENTS. FEATURING ADJUSTABLE THERMOSTAT CONTROL AND ROBUST CONSTRUCTION, THIS UNIT IS IDEAL FOR PROFESSIONAL KITCHENS, RESTAURANTS, AND CATERING OPERATIONS.



IMPORTANT

ALWAYS READ ALL INSTRUCTIONS BEFORE OPERATING THIS APPLIANCE. KEEP THIS MANUAL NEAR THE DEVICE AND EASILY ACCESSIBLE FOR FUTURE REFERENCE.

KEY FEATURES

- HIGH-QUALITY STAINLESS STEEL CONSTRUCTION
- POWERFUL 2KW HEATING ELEMENT
- ADJUSTABLE THERMOSTAT (50-300°C)
- ADJUSTABLE FOOD RACK AND DRIP TRAY
- COMPACT DESIGN: 620×460×300MM
- SUITABLE FOR FRESH AND FROZEN FOODS

2. TECHNICAL SPECIFICATIONS

MODEL	MXPOI3
VOLTAGE/FREQUENCY	~240V, 50HZ
POWER	2KW (2000W)
DIMENSIONS	620MM (W) × 460MM (D) × 300MM (H)
NET WEIGHT	10.3KG
TEMPERATURE RANGE:	50°C - 300°C (ADJUSTABLE THERMOSTAT)

NOTE: ALWAYS CHECK THE RATING PLATE ON YOUR SPECIFIC UNIT FOR ACCURATE POWER RATINGS AND SPECIFICATIONS.

3. SAFETY INFORMATION

THIS IS A COMMERCIAL APPLIANCE THAT MUST BE OPERATED BY TRAINED PERSONNEL ONLY. READ ALL SAFETY WARNINGS CAREFULLY.

3.1. CRITICAL SAFETY WARNINGS

- DO NOT TOUCH THE MACHINE BODY OR ANY HOT SURFACES DURING OR IMMEDIATELY AFTER OPERATION - RISK OF SEVERE BURNS
- DO NOT SPRAY WATER DIRECTLY ON THE UNIT OR IMMERSE IN WATER - ELECTRIC SHOCK HAZARD
- DO NOT PLACE FLAMMABLE OR EXPLOSIVE MATERIALS NEAR THE SALAMANDER
- DO NOT OPERATE WITH DAMAGED POWER CORD OR PLUG
- DO NOT ATTEMPT REPAIRS UNLESS YOU ARE A QUALIFIED TECHNICIAN
- TURN OFF AND UNPLUG BEFORE ANY MAINTENANCE OR CLEANING
- DO NOT MOVE OR TILT THE UNIT WHILE IN OPERATION
- KEEP CHILDREN AWAY FROM THE APPLIANCE AT ALL TIMES

3.2. INSTALLATION REQUIREMENTS

- INSTALLATION MUST BE PERFORMED BY QUALIFIED ELECTRICIANS
- PLACE ON A STABLE, LEVEL, HEAT-RESISTANT SURFACE
- KEEP AWAY FROM FLAMMABLE MATERIALS
- ENSURE ADEQUATE VENTILATION
- OPERATING TEMPERATURE: 0°C TO 35°C, HUMIDITY BELOW 85%
- INSTALL WITH EASY ACCESS TO POWER CONNECTION
- USE APPROPRIATE ELECTRICAL PROTECTION (CIRCUIT BREAKER WITH PROPER RATING)
- ENSURE POWER SUPPLY MATCHES SPECIFICATIONS (240V±10%)
- GROUND CONNECTION IS MANDATORY

4. OPERATION INSTRUCTIONS

4.1. BEFORE FIRST USE

- CHECK ALL SPECIFICATIONS AND INSTALLATION CAREFULLY
- VERIFY POWER SUPPLY MATCHES RATING PLATE
- CLEAN FOOD RACK AND DRIP TRAY THOROUGHLY
- CHECK THAT UNIT IS LEVEL AND STABLE

4.2. OPERATING THE SALAMANDER

- I. CONNECT TO POWER SUPPLY
2. POSITION FOOD RACK AT APPROPRIATE HEIGHT FOR FOOD BEING COOKED
3. TURN THERMOSTAT CLOCKWISE TO DESIRED TEMPERATURE (50-300°C)
4. GREEN INDICATOR LIGHT WILL ILLUMINATE WHEN HEATING ELEMENT IS ACTIVE
5. ALLOW UNIT TO PREHEAT TO DESIRED TEMPERATURE
6. PLACE FOOD ON RACK USING APPROPRIATE UTENSILS
7. MONITOR COOKING PROGRESS - NEVER LEAVE UNATTENDED
8. WHEN INDICATOR LIGHT TURNS OFF, UNIT HAS REACHED SET TEMPERATURE
9. THERMOSTAT WILL CYCLE ON/OFF TO MAINTAIN CONSTANT TEMPERATURE
10. USE OVEN MITTS WHEN HANDLING FOOD OR ADJUSTING RACK
- II. AFTER COOKING, TURN THERMOSTAT TO 0 POSITION
12. TURN OFF POWER SWITCH AND UNPLUG



WARNING

**ALWAYS USE OVEN MITTS. DO NOT TOUCH HOT SURFACES.
RISK OF SEVERE BURNS.**

5. MAINTENANCE & CARE

5.1. DAILY CLEANING

- TURN OFF AND UNPLUG THE UNIT
- ALLOW TO COOL COMPLETELY BEFORE CLEANING
- REMOVE FOOD RACK AND DRIP TRAY
- CLEAN RACK AND TRAY WITH WARM SOAPY WATER, RINSE AND DRY
- WIPE INTERIOR AND EXTERIOR WITH DAMP CLOTH
- DO NOT USE ABRASIVE CLEANERS OR STEEL WOOL
- DRY THOROUGHLY WITH CLEAN CLOTH
- DO NOT SPRAY WATER DIRECTLY ON UNIT

5.2. REGULAR MAINTENANCE

- CLEAN INTERIOR THOROUGHLY ONCE PER WEEK
- CHECK POWER CORD FOR DAMAGE MONTHLY
- INSPECT HEATING ELEMENTS FOR CLEANLINESS
- VERIFY THERMOSTAT OPERATION REGULARLY
- HAVE UNIT INSPECTED BY QUALIFIED TECHNICIAN ANNUALLY

6. TROUBLESHOOTING

IF YOU EXPERIENCE PROBLEMS WITH YOUR GRILL, CHECK THE FOLLOWING BEFORE CONTACTING SERVICE:

PROBLEM	POSSIBLE CAUSE	SOLUTION
UNIT DOES NOT HEAT	FUSE BLOWN OR POWER CORD LOOSE	CHECK FUSE AND REPLACE IF NEEDED. TIGHTEN POWER CONNECTIONS.
INDICATOR LIGHT ON BUT NO TEMPERATURE CONTROL	THERMOSTAT FAULTY	REPLACE THERMOSTAT - CONTACT SERVICE.
INDICATOR LIGHT NOT WORKING	BULB LOOSE OR BURNT OUT	TIGHTEN OR REPLACE INDICATOR BULB.
UNIT OVERHEATING	THERMOSTAT MALFUNCTION	TURN OFF IMMEDIATELY. CONTACT QUALIFIED TECHNICIAN.

IF PROBLEMS PERSIST, TURN OFF AND UNPLUG IMMEDIATELY. CONTACT QUALIFIED SERVICE PERSONNEL.

7. WARRANTY TERMS

7.1. COVERAGE

24-MONTH LIMITED PARTS WARRANTY AGAINST MANUFACTURING DEFECTS FROM DATE OF PURCHASE.

7.2. VALID CONDITIONS

- OPERATED AS PER MANUAL INSTRUCTIONS
- INSTALLED BY QUALIFIED ELECTRICIAN
- RATING PLATE INTACT
- PROOF OF PURCHASE PROVIDED

7.3. EXCLUSIONS

THE WARRANTY DOES NOT COVER:

- MISUSE OR IMPROPER INSTALLATION
- UNAUTHORISED REPAIRS
- NORMAL WEAR AND TEAR
- WATER DAMAGE FROM IMPROPER CLEANING
- USE BEYOND RATED SPECIFICATIONS

7.4. SERVICE & SUPPORT

IF THE APPLIANCE FAILS TO OPERATE CORRECTLY:

1. STOP USING THE APPLIANCE IMMEDIATELY AND UNPLUG FROM POWER SUPPLY
2. DO NOT ATTEMPT SELF-REPAIR AS THIS WILL VOID THE WARRANTY
3. CONTACT YOUR AUTHORISED DISTRIBUTOR OR SERVICE PROVIDER
4. PROVIDE PROOF OF PURCHASE AND THE MODEL NUMBER (MXPOI3)
5. DESCRIBE THE PROBLEM AND ANY TROUBLESHOOTING STEPS ALREADY TAKEN
6. FOLLOW GUIDANCE FROM THE AUTHORISED SERVICE REPRESENTATIVE
7. ONLY USE REPLACEMENT PARTS SUPPLIED OR APPROVED BY THE MANUFACTURER

USE ONLY AS INTENDED. OPERATE SAFELY. MAINTAIN REGULARLY.

SAVE THIS USER MANUAL FOR FUTURE REFERENCE



GSE002 · CONTENDER 600MM WIDE ELECTRIC SALAMANDER GRILL



STEP UP TO THE PLATE

Distributed by RG Distributors Ltd | Unit 7 Jade Business Park | Spring Road | Seaham | SR7 9DR

SERVICE & SUPPORT:  **0333 358 3678**  **sales@ecatering.co.uk**

Office Hours: Mon - Fri 9:00AM - 5:00PM (excluding public holidays)