

Benutzerhandbuch

Auftisch- & Einbaugeräte Grill &
Bräter

User guide

Cooking appliance & Build-in
Griddle Plates & Deep Pan
Griddles

Manuale d'uso

Apparecchio per la cottura &
Unità da incorporare a Piastra
griglia & braschiere

Mode d'emploi

Table de cuisson & Unité
incastrable à Plancha et plaque à
rôtir

User guide



Dear Customer

Congratulations on your purchase of a Menu System product!

The following pages contain important information and advice on how your stand alone appliances and build-in units works, how to operate it, and how to maintain it.

Please read these operating instructions carefully before first using the cooker. Then store it in a secure place so that you can refer to them quickly if required.

We accept no liability for damage caused by failure to comply with these instructions or incorrect actions being taken.

If you encounter a problem which is not described in these operating instructions, you are unsure about anything, or faults occur that you cannot remedy yourself, please contact your service partner, or alternatively please contact us directly.

Yours sincerely

Menu System AG

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Subject to technical modifications at any time and without prior notice.

Item no.:
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5. GENERAL INFORMATION

This manual contains general and important tips and information about our products, how to operate, care for and maintain them, and tips on the specific operation and care of individual types (model-specific differences are indicated where necessary).

5.1. INITIAL START-UP

The unit may only be installed and started up by an authorised service technician in observance of the applicable safety regulations in your country.

5.2. SAFETY REQUIREMENT

The stand alone appliance or build-in unit reflects the state of the art and is built in accordance with the valid CE guidelines. Safe operation is guaranteed.

The unit is not intended to be operated by children or persons with physical or mental limitations, unless they are instructed and monitored while using the system by a person responsible for their safety.

The cooker may represent a source of danger if

- the information in these operating instructions is not heeded,
- setup, maintenance or repair work is undertaken by non-authorised persons, or
- the product is used incorrectly or for purposes other than its intended use.

This may present

- a danger to the efficient operation of the stand alone appliances or build-in units
- a danger to the product and other assets belonging to the user
- a danger to life and limb

For the transport, setup, maintenance and repair of the units, the following regulations and guidelines for your country must be observed, in the most up-to-date version:

- Regulations of professional electricians' associations, e.g. VDE, SEV, etc.
- EC guidelines (in EU countries)
- Accident prevention regulations
- Guidelines of employers' liability insurance associations
- Trade regulations

The following points must strictly be observed:

- Unauthorised conversions or modifications by the customer are prohibited – Menu System AG disclaims all liability in such cases.

5.3. LIABILITY

The manufacturer's warranty covers all defects in design, production and materials. All other claims are excluded.

No warranty claims will be accepted in the following cases:

- Incorrect operation and use for purposes other than the intended use.
- Incorrect interventions and the use or installation of non-genuine spare parts or accessories.

Note:

- Do not use the equipment if you notice damage or malfunctions.
- Never use the system to dry textiles, paper or similar material.
Risk of melting and fire!
- Do not place materials that may melt or burn in or on the system.
- Do not heat up tins or other sealed containers. Risk of explosion!

5.4. REPAIRS

Repairs may only be carried out by authorised service personnel. Contact your dealer, a trained Menu System Service Partner or our customer service department. You can find your nearest Menu System Service Partner on our website www.menusystem.ch under "Contact". You can contact our customer service department at:

Menu System AG Customer Service
Tel: +41 71 272 51 00
service@menusystem.ch

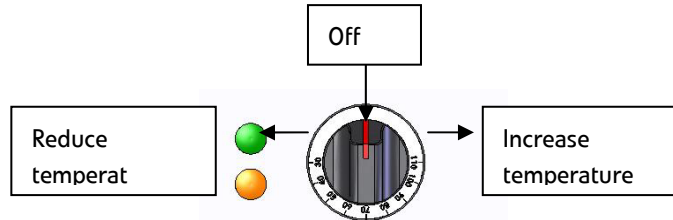
5.5. FIELD OF USE AND FIELD OF APPLICATION

- A griddle plate is solely intended for grilling and frying foodstuffs. Never use the appliance for the heating of chemicals or other materials, because this will lead to the formation of poisonous or explosive gases!
- Do not use the appliance to dry out fabrics, paper or related materials. There is a danger of melting or fire!
- Do not store any fusible or combustible materials in and/or on the appliance!
- Do not heat up any cooking vessels e.g. pans. This could thermally destroy the griddle plate!
- Do not use the griddle without splaschguard!
- Do not heat up any tin cans or other sealed containers. These could explode!

6. FUNCTION AND OPERATION

6.1. CONTROL

The appliances have thermal heating which can be continually adjusted to the desired temperature using the appropriate rotary switch. The green signal light comes on when the appliance is switched on or energised. The orange indicator light comes on when the appliance is heating up.



Switch on

When the switch is turned out of the 0 position, the appliance switches on. The orange light beside the rotary switch indicates that the appliance is switched on as soon as the switch is moved out of the zero position.

Switch off

When the switch is turned to the 0 position, the appliance is switched off.

Control power with rotary switch

When the switch is turned to the right, the temperature is increased – by turning to the left, the temperature is reduced. You can use the switch to set the desired temperature in a continuously variable manner.

Important note for using the grill

The grill must never be used for extended cooking or heating up pots and pans!

Foods, sauces and condiments containing acid (such as vinegar or lemon juice) may damage the chrome plating of the grill plate and impair its anti-stick properties.

7. CLEANING AND CARE

7.1. GRIDDLE PLATES AND DEEP PAN GRIDDLES

- Depending on the degree of soiling, clean the appliance several times daily, but at least once a day, after the completion of the work.
- To clean in the meantime, place ice cubes of decalcified water onto the griddle surface and scrape the griddle residues through the opening into the fat drawer using the grill spatula.
- Always switch the grill plate off before cleaning. Wait until the grill plate has cooled down to approx 60°C.
PH-neutral, conventional cleaning agents used on the basis of the non-ionic and anionic surfactants as well as mild organic solvents such as alcohol and ethylene glycol can be used to remove a build-up of spilled material and deposits on the grill surface.
Abrasive substances, strong organic solvents such as ketone and ester and alkaline cleaners such as oven sprays and ammonium solutions are to be avoided. Depending on the concentration, affect time and temperature these can lead to damage and, therefore, to the loss of the coating. Mechanical stresses through abrasion, scraping and knocking can lead to a substantial reduction of the operating life of the appliance!
Hot steam can form during cleaning. There is danger of burning!
Never use running water for cleaning. Never use steam or a jet of water!
- Feed the residue of the grill material through the drainage vent of the fat drawer using the spatula
- Use the stainless steel sponge and grill spatula for cleaning, which are both available as accessories.
- Pull the fat drawer out with caution. Make sure that the contents do not spill out during this process! In the fat drawer there is warm to hot oil or fat. There is danger of burning and slipping!
- Empty and clean the fat drawer regularly.
- Wipe the fat drawer, grill surface and the casing with a wet cloth.

7.2. DAILY CLEANING

- For cleaning: switch all appliances off. Wait until the appliance to be cleaned has cooled to hand temperature before starting to clean.

Please note:

- Do not use steel wool or sharp objects.
- To remove dirt and deposits on side walls, you can use standard pH-neutral cleaning products based on non-ionic and anionic tensides and mild organic solvents such as alcohol and glycols.
- Finally, remove all cleaning product residue, wipe down the cleaned surfaces with water, and rub dry with a dry cloth.

8. FAULTS AND TROUBLESHOOTING

Fault	Cause	Remedy
Does not heat up	Overtemperature switch tripped	Allow plate to cool down
	Fuse tripped	Reset fuse in switch cabinet
	Heating defective	Contact customer service
Uneven heat	Rotary switch misaligned	Contact customer service