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- **INSTALLATION INSTRUCTIONS**
  - **SAFETY INSTRUCTIONS**
  - **USER INSTRUCTIONS**

## GRIDDLE

MODEL: 1854	MODEL: PG3
MODEL: 1923	MODEL: PG4
MODEL: 3013	MODEL: PG6
MODEL: 3014	MODEL: PDG6
MODEL: CGR	MODEL: PG7
MODEL: CGR2	MODEL: UG4
	MODEL: UG8

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### **WARNING**

**To avoid scratching the highly polished exterior surface of this equipment whilst in transit, the protective film on the exterior surfaces has NOT been removed.**

**It is IMPORTANT that this protective film is peeled off before the equipment is used.**

### **GRIDDLE INSTRUCTIONS**

**RATING –** PG3, PG4 & PG6 - 3KW 12.5A 240V SUPPLIED WITH A 13A PLUG

PDG6 - 2 X 3KW 2 X 12.5A 240V SUPPLIED WITH 2 X 13A PLUGS

PG7 – 2 X 3KW, 2 X 12.5A 240V SUPPLIED WITH 2 X 13A PLUGS

UG4 – 4.5 KW 19A 240V, 7A 3~N 415V

UG8 – 9KW 37.5A 240V, 12.5A 3~N 415V

**PLEASE NOTE MODELS UG4 & UG8 NEED INSTALLING BY  
A QUALIFIED ELECTRICIAN**

CGR – 2KW 8.5A 240V SUPPLIED WITH A 13A PLUG

CGR2, 1923, 1854 – 3KW 12.5A 240V SUPPLIED WITH A 13A PLUG

3013, 3014 – 2 X 3KW 2 X 12.5A 240V SUPPLIED WITH 2 X 13A PLUGS

### **IMPORTANT**

Please read these instructions before you attempt to use the equipment. Keep these instructions for future reference.

### **WARNING**

**To avoid scratching the highly polished exterior surface of this equipment whilst in transit, the protective film on the exterior surfaces has NOT been removed.**

**It is IMPORTANT that this protective film is peeled off before the equipment is used.**

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## **WARNING**

1. All electrical appliances/parts must be earthed.
2. No user-serviceable parts.
3. Isolate power supply before carrying out any installation work.

## **INSTALLATION**

1. Choose a suitable site for your machine taking into consideration its, use, and any heat that may be generated whilst in service.
2. Remove all protect film and packing material, and inspect for any damage which may effect the machine's electrical safety.
3. All appliances with an electrical loading above 3 kilowatts must be connected to a suitable supply by qualified electrician, who should ensure that
  - a) Precaution is taken during installation regarding leakage current,
  - b) The means of isolation has a contact separation of at least 3mm on all poles, and
  - c) It is installed in accordance with Health and Safety at Work Act, BS Codes of Practice, IEE Wiring Regulations and Building and Local Authority Standards.

## **OPERATING**

1. Ensure all packaging has been removed
2. Turn on mains supply, the red lamp will show to indicate that there is power to the machine
3. On first use turn the thermostat to 50°C, the green lamp will show to indicate power to the element, and leave for approx 30 minutes, your griddle may smoke, this is normal.
4. Brush the plate surface with vegetable oil, sprinkle on some salt and turn the griddle upto 100°C, when the temperature is reached the green lamp will extinguish
5. It is recommended that at this point sliced bread is placed on top of the plate and left for several minutes, this will extract any dirt on the plate from transit, remove and wipe down the plate.
6. Brush the plate with oil and it is then ready to use.
7. Turn the thermostat dial to the desired temperature, the green lamp will show and will extinguish when the temperature is reached, this procedure will be repeated as the thermostat maintains a constant temperature.
8. If your machine has two sets of controls each side of the griddle can be controlled independently.

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## **CLEANING**

Before cleaning any unit, and before working on any electrical equipment, **DISCONNECT FROM THE ELECTRICITY SUPPLY**. If the appliance is permanently connected, switch off the mains supply. The control panel or body containing the electrical fixtures must not be immersed in water, and the appliance must be cleaned by using water jets. All other parts are easily removable for cleaning. All units give best results if kept clean.

After using your griddle for a short time you will see a build up of carbon forming on the griddle surface, this is normal, after each session this carbon must be removed, to do this keep the griddle on a low temperature approx' 80°C and scrape with a suitable scraper or griddle stone.

If the carbon is allowed to build up, it will dry out and start cracking or flaking, this is not a fault with your griddle surface

If this happens then this surface must be removed and normal scraping will not suffice, a wire brush or griddle stone will be required.

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## **Declaration of conformity CE**

- This product has been designed, constructed and marketed in compliance with:
  - safety requirements of EEC Directive “Gas” 90/396;
  - safety requirements of EEC Directive “Low voltage” 73/23;
  - protection requirements of EEC Directive 93/68.
- This product is suitable for contact with foodstuffs, and complies with EEC Directive 89/109.
- This product has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
- A symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

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For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Parry Catering recognises our obligations to the EU DIRECTIVE covering the waste disposal of electrical and electronic equipment (WEEE), Parry Catering are committed to this policy in order to help conserve the environment.

At the end of this unit's life you **MUST** dispose of it in an approved manner. You **MUST** not discard the unit or place it in the refuse bin.

You have several options:

- a) Take the unit to an approved WEEE scheme company, there will be one in your area.
- b) Take the unit to an approved waste disposal site; many sites are managed by your local authority.
- c) Contact the unit's manufacturer, importer or their agent the contact details will be on the unit.

There will probably be a charge for this service which will depend on the physical location of the unit and size you will be given a collection price for a curb side collection based on commercial rates prevailing at the time.

It should be noted that the unit to be collected should be suitably packed and sealed to prevent dangerous gases and fluids from escaping. The condition of the unit must also be clean to comply with health and safety regulations.