

GAS GRIDDLE

USERS' MANUAL

To avoid the risk of accidents or damage to the appliance, It's essential to read this instruction before it is installed or used for the first time.

Dear customer,

Thank you for purchasing one of our products. Although it is very easy to use, we recommend that you read these instructions carefully, as they provide installation and operating information for optimum results.

Receipt and unpacking:

Any damage due to shipping must be reported to the carrier by registered letter with return receipt, within 24 hours of receipt of the appliance. You must also mention your reserves on the carrier's receipt and accurately describe damage found on delivery.

General instructions

When using gas appliances, always take basic safety precautions.

Read all instructions carefully.

- This appliance is for professional use of qualified, trained personnel who have read the instructions.
- The installation, maintenance and adjustment operations (injector changes) of this product must be performed by installation engineers or technicians qualified for gas appliances.
- This appliance was designed to operate with butane or propane gas cylinders, but also from a natural gas supply.
- Appliances running with natural gas must be laid on a fixed work top. Do not use trolleys.
- The appliance must never be left unattended when in use.
- The surfaces are likely to become hot when in use.
- Choose a base made from stainless steel or any other flame-proof material which meets hygiene standards.
- Shelter this product from wind when in use.
- Never switch on the appliance when there is a strong wind and never place it in a draught.
- Place the appliance on a stable, dry surface, slightly away from the edge and at least 1 m away from any combustible material, item or wall sensitive to heat.
- Do not use the appliance for any purpose besides its intended one.
- Using accessories not recommended by the appliance's manufacturer may cause accidents.

- Parts protected by the manufacturer or its assignee must not be handled by the user.
- Do not move the appliance while operating it.
- Do not touch hot surfaces.
- Do not handle the appliance when hot.
- Leave the appliance to cool down before handling or cleaning it.
- Do not clean the appliance with a high or low pressure water spray.
- Do not use chlorinated products to clean stainless steel.
- If you smell gas, close all valves.
- Never use a leaky appliance.
- Keep this appliance away from flammable materials during use.
- Modifying the appliance maybe dangerous.
- Do not use an adjustable pressure regulator.
- The bottom of the appliance must stay ventilated to allow proper air flow to the burner.
- Do not obstruct the frame's ventilation inlets and the ventilation holes in the bottom plate under the frame.
- Caution: Do not insert aluminium foil or any other material or object between the plate and the frame (ventilation zone).
- In the event of failure, inspection and repairs must be performed by an approved technician.
- Warning: do not use this appliance with charcoal or any other power source than the one for which it is intended (gas power).
- When not used, close the valve of the gas cylinder or the wall-mounted valve for natural gas.
- Recommended height of the cooking plate: 85 to 95 cm from the ground for a good operating position.
- Check the condition of the hose (NF or EC). Change it immediately if in doubt.
- Check the expiry date of the hose.
- Do not twist the hose and keep it away from any source of heat.
- When the appliance is not in use, store it somewhere dry.
- We recommend that you keep the original packaging for storing the appliance.
- The film on the stainless steel protects it from scratches. It is vital to mandatory it before first use.
- Clean the plate before first use.

KEEP THESE INSTRUCTIONS

Technical description

SPECIFICATIONS

- Stainless steel frame and cooking plate
- Edges on 3 sides
- Removable, disposable cooking waste collector
- One heating zone (GPL-400A) or two heating zones (GPL-740A)
- Thermostat(s) adjustable up to 300°C with a thermocouple safety system (automatic gas cut-out if no flame)
- Electronic spark ignition (LR6 battery)
- Butane/propane supply
- rubber feet

SPECIFICATIONS

Model	Size(mm)	Pressure (Pa)	USED GAS
GPL-400A	400*690*230	2800	Butane/propane(with lower pressure valve)
GPL-740A	745*440*230	2800	Butane/propane(with lower pressure valve)

Installation

Type A1 appliance: without fan. When used indoors, an open space above the plate is required near an extractor system, in line with the regulations of the country. Renewing the combustion air supply air at least 15 m³/hr is required.

GAS CONNECTION

- Check the connection sealing using soapy water.
- Never test leak-tightness using aflame.
- Do not use a butt teat.
- The appliance must be installed at least 10 cm away from any wall or enclosure, and it must not come into contact with any object or enclosure.

Check that the hose is not subjected to stress or twisting. Check its condition. Change it immediately if it seems cracked or slightly burnt.

CHANGING THE GAS CYLINDER

Always change the gas cylinder with the control levers and the gas cylinder valve closed, in a well-ventilated area, away from any source of heat (cigarette, electrical appliances, etc.).

We recommend using commercial 6 kg or 13 kg butane or propane gas cylinders using an appropriate pressure regulator.

Whenever you change the gas cylinder, perform a leak-tightness test.

STARTING UP

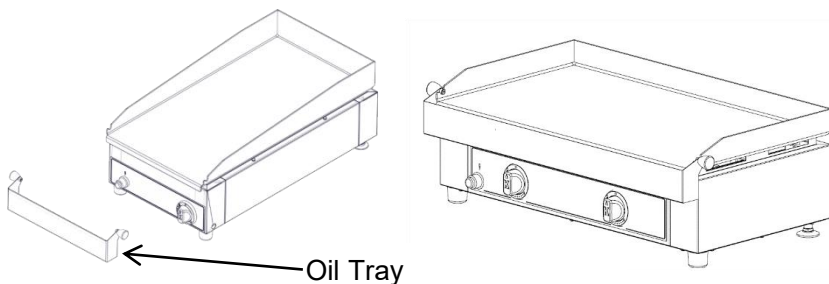
Connect the appliance to the supply source using a gas pipe in line with currently enforced European standards and requirements.

Use a hose meeting the normative specifications of your country.

Check that your pipe or hose is not in contact with parts of the appliance which are likely to become hot.

The container supplied with your appliance is for recovering cooking juices, and must be handled when the appliance is cold.

We cannot accept liability for damage caused to objects or persons resulting from improper installation or use of the appliance.



When using the plancha, the oil tray must be fitted in the right place. (Risk of damaging the handles)

Use

This appliance is for professional use of qualified, trained personnel who have read the instructions.

IGNITION

- The appliance is ready for operation. Check that the gas inlet is open. Shut off the appliance's gas inlet immediately if you smell gas. If the smell persists, check the connection and pressure screw and contact your qualified gas installation engineer.
- For the first ignition after installation, push the lever, set it to the high flame position and hold it for 5 seconds to bleed the air from the gas pipe to the burner. Then release the lever.
- Open the valve by turning the lever on the left until it is in the high flame position (drawing shown on the lever).
- Activate the spark ignition and then push the lever in this position to obtain full burner ignition.
- Maintain pressure on the lever for 5 to 10 seconds to engage the thermocouple safety system.
- Then release the lever and allow the burner to heat the cooking plate to the appropriate temperature.
- Your appliance is ready to be used.

COMMENTS

The first time it is used, you may see some smoke and smell some odours coming from the appliance.

Featuring an “Automatic control system”, this gas plancha is for precision cooking and maximum response to temperature variations. Its design guarantees even heat distribution over the entire surface as well as a 30% reduction in energy consumption.



The appliance features a thermostat for controlling the cooking temperature. During preheating, the burners emit high flames until the set temperature is reached. Once the set temperature is reached, the flames are regulated automatically to maintain the same temperature (variation from high to low flame, and vice versa). Therefore the plancha maintains this temperature by itself throughout the cooking process.

COOKING

Preheat the plancha to the cooking temperature you require. If necessary, apply oil evenly using a brush. Place the food on the plate. With practice you will get to know the temperatures that are best suited to the foods being cooked, according to their thickness, texture and your taste. The times indicated below are for information only.

	Food	Cooking time
FISH AND SEAFOOD	Fish kebab	15 min
	Prawns	15 min
	Scallops	15 min
	Salmon	15 min
	Monkfish or cod cheek	15 min
	Coquilles St Jacques	15 min
	Cuttlefish, squid or octopus	15 min
MEAT AND POULTRY	Rare T-bone steak	about 5 min on each side
	Medium T-bone steak	about 15 min on each side
	Rare steak	about 1 min on each side
	Medium steak	about 3 min on each side
	Shredded pork or veal	20 min
	Shredded rabbit or chicken	30 min
	Duck fillets	1 to 3 min on each side
	Duck breasts	10 min on the skin side, then 5 min on the other side
	Beef kebabs	5 to 10 min
	Lamb chops or kebabs	5 to 10 min
VEGETABLES	Mushrooms/Onions/Courgettes/Carrots/Tomatoes/Veg etable kebabs/Peppers, etc.	10 to 15 min
FRUIT	Bananas/Apples/Pears/Peaches/Oranges/Pineapple, etc.	1 to 3 min

ADVICE

To avoid making deep scratches on the plate, do not cut your food directly on it.

Do not leave kitchen utensils on the plancha, such as cutlery, wooden spoons, plastic utensils, etc.

Do not cook at too high a temperature as this may char the plate and make it difficult to clean.

The plancha can be used for keeping food warm at the end of cooking by adjusting the lever to the low flame.

SWITCHING OFF THE PLANCHA

- After use, switch off your appliance by placing the lever or levers vertically to the large full circle position.

- Close the valve on the gas cylinder
- Disconnect the supply hose from the appliance and store it in a dry, well-ventilated place. The gas cylinder must also be stored in a dry, well-ventilated place, away from any source of heat.

SETTING THE SPARK IGNITER AND SAFETY THERMOCOUPLE

To ensure that the burner ignites properly, the spark igniter must always be positioned 5 mm from the burner.

To ensure that the thermocouple safety system works properly, the end must be in the flame and always positioned 2 mm from the burner.

Maintenance and Cleaning

THE PLATE

Upon delivery, the stainless steel plate of the plancha will have a matt appearance. Scratches and black spots will soon appear with normal use of the appliance. All of these scratches and spots will soon blend and the plate will have a patinated, brushed appearance which will not change further overtime. This will not affect cooking in anyway.

To clean the plancha switch it off and close the gas valve. It is easier if the plancha is still lukewarm. Do not burn yourself.

Use a rigid spatula to remove the bulk of the juices adhering to the cooking plate by pushing them towards the cooking waste collector.

Then thoroughly moisten the cooking plate to water down the remaining juices (using a wet sponge or dropping ice cubes onto it). Leave for a few minutes.

Use the rigid spatula to remove the remaining watered down juices by pushing them towards the cooking waste collector.

Finish cleaning with an abrasive and then a soft sponge.

Pour white vinegar onto the plate to remove residual odours and flavours.

After cooking salty preparations, the cooking plate must be cleaned promptly (otherwise the salt will corrode the plate). Do not use chlorinated products as these may also cause corrosion.

FRAME

The stainless steel frame should be cleaned with a slightly moist sponge.

COOKING WASTE COLLECTOR

This collects the cooking waste. It must be handled once the appliance is cool, and then emptied and cleaned before the next use.

BURNER(S)

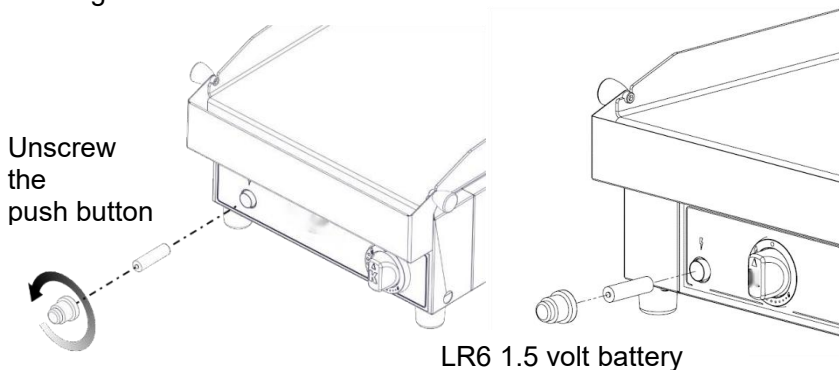
Periodically check the condition of the flame holes on the burners and the air collar(s), which may become obstructed by insect nests, cobwebs or dirt.

If the flame holes are clogged, brush the branches with a hard bristle brush. To clean the air collar(s), we do NOT recommend using metal objects, as they are likely to alter the technical specifications of the burner(s).

We therefore recommend that you blow into the air collar. The burner and air collar may be accessed by removing the appliance's metal plate.

ELECTRONIC IGNITION

It is supplied with a LR6 battery (1.5 Volts). To change the battery, refer to the diagram below.



Packaging must be discarded in line with current regulations.

Guarantee and After-sales service

This appliance comes with one year's warranty for spare parts.

We do our very best to ensure that our appliances reach you in perfect working order. If you find a fault when unpacking, please tell the store within 48 hours.

If during this period, you find that it does not work properly, please contact your retailer.

The following are excluded from the guarantee:

1-Fair wear and tear of the product which does not affect appliance operation (scratches, superficial corrosion, black spots, knocks, colour changes, etc.).

2-Damage resulting from an abnormal event or misuse, product modification or failure to observe the indications contained in the operating instructions.

3-Damage resulting from a fall or knock.

Please send us your suggestions.

We cannot accept any liability for damage caused to objects or persons resulting from incorrect appliance installation or use.