ROYAL
catering

USER MANUAL

ELECTRIC GRIDDLE



- **RCEG**-55-UK

I. NOTE

Our griddles are rated at 3200 watts or 2 x 3200 watts for double griddles. This is the maximum recommended by normal voltage of 220-230V, and is a condition for obtaining the CE mark.

1. When using the machine, do not touch the plate to prevent burns.
2. To avoid unnecessary accidents, unplug the device after each use.
3. If the device does not work, do not open it on your own, but please contact the dealer or an electrician.
4. Unauthorized opening leads to a loss of warranty.
5. For every case of warranty, please contact us by phone, fax or email and we will help you as soon as possible.

II. TECHNICAL DATA

Voltage	230 V
Power	3 kW
Dimensions	54 x 45 x 22 cm
Weight	based on the model 30 ~ 63 kg
Plate	smooth or grooved plate

III. INSTRUCTION MANUAL

Before use, check that the power supply complies with the label on the back of the device and that the griddle is well grounded. Do not place explosives (such as gas cylinders) close to the device. Place the unit in a well-ventilated area.

1. Carefully place the griddle, set the thermostat to "0". Plug in, green indication light up. Adjust the thermostat by what the temperature you want clockwise. The orange indication light up. This means that the plate is heating. Now you can vary the temperature according to your wishes. When the griddle plate temperature is lower than the set temperature, then orange light is on, once the plate temperature reaches the set temperature, then orange light goes out. When the plate temperature is down to lower than the set temperature, then light is on again. This circle period to keeps machines working and stopping all the time to make sure the constant temperature. Normally, the red light will never go up when thermostat and temperature limiter work fine, only will go up when temperature limiter is out of work - the temperature limiter's maximum temperature cannot even reach the set temperature. Solution: Once the red light is on, then open the black knob that is named reset on back of machine, press the black bounce into original location, then close black knob again. If the red light is still on, then contact the authorized deale
2. When the desired temperature is achieved, the orange indication light goes out. You can start grilling. The thermostat maintains the temperature constant. The left thermostat heats the plate on the left, the right thermostat heats the plate on the right.
3. When the food is ready, you can remove it using plastic or wooden cutlery. Do not use metal objects to avoid damaging the surface of the plate.
4. Excess oil flows into the drawer of fat and can be eliminated easily.

IV. CLEANING AND MAINTENANCE

The use is simple at any time. Simply empty the drawer of fat to clean the machine without problems.. Everything is easily accessible: the cleanup is quick and easy.

1. Unplug
2. After each use, wipe the griddle with a soft, dry cloth. It is strictly forbidden to clean the unit with water
3. Avoid using sharp metal objects.
4. The drawer of fat should be cleaned regularly to avoid deposits.

V. WARNING (OVERHEATING)

Depending on the temperature, the thermostat can overheat temporarily. The red lamp turns on. Reduce the temperature or turn off the griddle. If this happens several times, please contact our after-sales service to repair the unit under warranty.

V1. PREPARATION

Before the first use.

Clean the grill with a mixture of 250ml of hot water and 60ml of vinegar. Use a soft kitchen sponge. You can also use bottled water at room temperature.

Then clean the grill with hot soapy water (dishwashing liquid). Rinse with water and wipe with a soft cloth. Grease the plate with unsalted cooking oil spreading it using kitchen paper or a soft cloth. Let stand one hour and remove the remains with a clean cloth. The plate is ready for use.

After use.

Note: After the first heating, the grill may darken more or less regularly. This is quite normal: the plate is made out of cast iron and the surface oxidizes. This is not harmful and does not prevent commercial use.

1. It is necessary to clean the grill after each use. After a quick use, simply clean with a cloth is enough.

After a more intensive use, pour mineral water at room temperature on the hot grill and remove food scraps with a specialized scraper.

Note: Hold the scraper so as not to scratch the plate. If you damage the surface of the grill, it will lose its antiadhesion.
You can then clean the grill with kitchen paper. Regrease the plate as described above.

2. If the grill is intensively soiled, proceed as described. Moreover, clean the grill with hot soapy water and a sponge. If it still isn´t enough, use a brush suitable for cleaning cast iron. Press hard on the sponge or the brush in a circular motion.

   Note: soap and water remove the natural protective layer of the grill, so it is necessary to grease it again.
3. Rinse the grill with warm water after cleaning
4. Once the grill has cooled, re-grease the plate as described above to prevent rusting. The plate may oxidize in air in case of scratches.
5. After each use, remove the grease tray and empty it. Clean it with warm water.

   Note: Regular cleaning prevents the formation of deposits that could ignite when the grill is heating.
6. As noted above, it is normal for the grill to darken, even on an irregular basis.
7. It is not advisable to use non-stick spray. They contain lots of water and can lead to an attachment of the food on the plate.
8. Corn oil is not recommended because of its high sugar rate which leads to caramelization. The residues are very difficult to remove.

IMPORTANT: Never clean the hot grill with lots of cold water. This can deform the plate and lead to cracks that damage the grill.

The heating elements of this product from Royal Catering are covered with a protective coating due to quality requirements.
It is possible that during the first use some smoke will come out of the machine. This is very normal.
We recommend to use the machine in a properly ventilated room or outdoors when using it for the first time.

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Umwelt- und Entsorgungshinweise

Hersteller an Verbraucher

Sehr geehrte Damen und Herren,

gebrauchte Elektro- und Elektronikgeräte dürfen gemäß europäischer Vorgaben **[1]** nicht zum unsortierten Siedlungsabfall gegeben werden, sondern müssen getrennt erfasst werden. Das Symbol der Abfalltonne auf Rädern weist auf die Notwendigkeit der getrennten Sammlung hin. Helfen auch Sie mit beim Umweltschutz. Sorgen Sie dafür, dieses Gerät, wenn Sie es nicht mehr weiter nutzen wollen, in die hierfür vorgesehenen Systeme der Getrenntsammlung zu geben.



In Deutschland sind Sie gesetzlich **[2]** verpflichtet, ein Altgerät einer vom unsortierten Siedlungsabfall getrennten Erfassung zuzuführen. Die öffentlich - rechtlichen Entsorgungsträger (Kommunen) haben hierzu Sammelstellen eingerichtet, an denen Altgeräte aus privaten Haushalten ihres Gebietes für Sie kostenfrei entgegengenommen werden. Möglicherweise holen die rechtlichen Entsorgungsträger die Altgeräte auch bei den privaten Haushalten ab.

Bitte informieren Sie sich über Ihren lokalen Abfallkalender oder bei Ihrer Stadt- oder Gemeindeverwaltung über die in Ihrem Gebiet zur Verfügung stehenden Möglichkeiten der Rückgabe oder Sammlung von Altgeräten.

[1] RICHTLINIE 2002/96/EG DES EUROPÄISCHEN PARLAMENTS UND DES RATES ÜBER ELEKTRO- UND ELEKTRONIK - ALTGERÄTE

[2] Gesetz über das Inverkehrbringen, die Rücknahme und die umweltverträgliche Entsorgung von Elektro- und Elektronikgeräten (Elektro- und Elektronikgerätegesetz - ElektroG).

Utylizacja produktu
Produkty elektryczne i elektroniczne po zakończeniu okresu eksploatacji wymagają segregacji i oddania ich do wyznaczonego punktu odbioru. Nie wolno wyrzucać produktów elektrycznych razem z odpadami gospodarstwa domowego. Zgodnie z dyrektywą WEEE 2012/19/UE obowiązującą w Unii Europejskiej, urządzenia elektryczne i elektroniczne wymagają segregacji i utylizacji w wyznaczonych miejscach. Dbając o prawidłową utylizację, przyczyniasz się do ochrony zasobów naturalnych i zmniejszasz negatywny wpływ oddziaływania na środowisko, człowieka i otoczenie. Zgodnie z krajowym prawodawstwem, nieprawidłowe usuwanie odpadów elektrycznych i elektronicznych może być karane!

For the disposal of the device please consider and act according to the national and local rules and regulations.

CONTACT

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