

Contact Grill Instruction Manual

Model:

PG-SA/PG-SF/PG-SC/PG-MA/PG-MB/PG-MC/PG-2SA/PG-2SF/PG-2SC



Please read this instruction manual carefully before operation

Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

- Keep out of reach of children.
- Never leave the device unattended when in use.
- Only use the device indoors.
- The device is not adapted for use with an external timer or remote control.
- Only a qualified technician should carry out repairs and maintenance of the device. Do not attempt to repair the device yourself.
- Original spare parts and accessories must be used in order to avoid malfunction. Warranties will be void in this case.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not approved by the manufacturer may be undertaken.
- This product is a commercial machine and it must be operated by trained cook.
- Do not dismantle and refit the machine. Do not lift the upper module plate with sudden force and tilted installation. Dismantling and altering this device in any way can cause serious hazards.
- Before cleaning, unplug the machine and cut off the power supply.
- Do not spray water directly to the product. Electric shock may occur.
- Do not pat the product or put heavy objects onto the product.
- Incorrect operation can cause damage to the equipment.
- While the device is in use or after use, do not touch the box and module plate as the surface will be extremely hot.
- Do not use any power supply which is not inline with safety standards



The housing and the grill plates of the appliance will get hot during operation. Do not touch them with bare hands. Always use the operating handle in order to open the device. Use appropriate kitchen utensils for handling food.

- After switching off, the device will remain hot for some time. Before handling it, wait until the device cools down first.
- Never move this appliance during operation.
- The shell of this equipment must be grounded for safety sake.

Follow the safety instructions listed in order to avoid any hazards:

- In order to avoid risk of fire and damage to the device, never place kitchen utensils, towels, paper and the like on the grill plate during operation.
- Never operate the device near combustible, easily flammable materials (e.g. petrol, spirits, alcohol etc.). They evaporate through heating and in case of contact with ignition sources deflagrations can occur which can lead to serious personal injury and property damage.
- When a fire arises disconnect it from the power supply before you initiate appropriate measures for fire-fighting. Provide sufficient supply of fresh air.

Caution: Never extinguish the fire with water when the power plug is connected to the socket, avoid electric shock.



Operation

1. Before using, check whether the power supply installation is regular to make sure the supplied voltage is coordinated.
2. Put the plug in the socket and turn on the power.
3. Turn the temperature controller clockwise to the temperature needed. The yellow indicator will come on- this shows that the heating wire will begin to heat and the upper and lower griddle will begin to rise in temperature.
4. Temperature can be adjusted according to different foods preferably within 180°C~250°C. About 8 minutes is needed for the temperature to be raised to 250°C from the power is on.
5. When the temperature reaches 250°C, lift the upper module plate to a suitable place by the handle. Put some vegetable oil on the lower module plate and place the food on it. Close the plates and press the handle lightly. Keep an eye on the food until it is suitably done.
6. When temperature reaches the setting degree, the temperature controller will cut off the power supply automatically. At the same time, the yellow indicator will switch off and the green indicator will come on. It shows that the electricity heating tube has stopped.
7. At the lower front of the lower module is the oil tray. Substantial vegetable oil and the animal oil from the meat grill will flow to the oil tray from the lower module plate.
8. Lift the upper module plate to take the sandwich and other food already done.
9. When the temperature is a bit lower, the temperature controller can get through power supply automatically. The heating tubes will restart to work to heat the module plates.
10. On completion of cooking, the temperature controller should be turned to the "off" setting. Unplug the equipment and cut off the power.
11. There is a temperature limiter in the bottom box, the action temperature is 130°C, and reset temperature is <40°C. When the temperature is higher than this, the protective button will come on for warning. When using again, please press the protective button to restart.

Cleaning and Maintenance:

1. Cut off the power supply before cleaning in case of accidents.
2. Do not use a wet towel with non-corrosive cleanser to clean the module plate, the surface of the equipment or the power cord. Direct washing by water is not permitted in case of any damage to the device-this can cause malfunction.
3. When not in use, please turn off temperature controller and main switch.
4. Please store the equipment in a ventilated area without corrosive gas after cleaning.

For daily routine maintenance please check:

Before using:

Whether the machine is tilted?

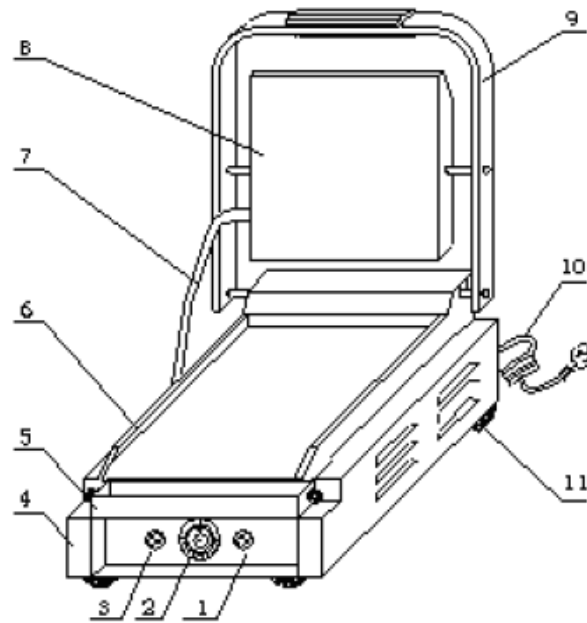
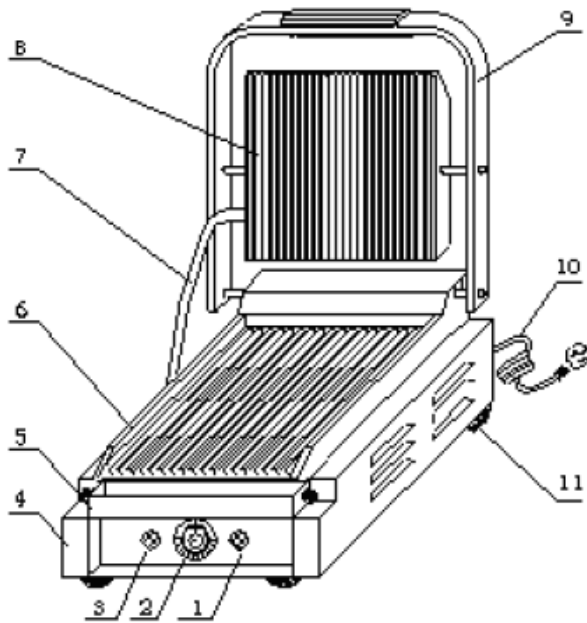
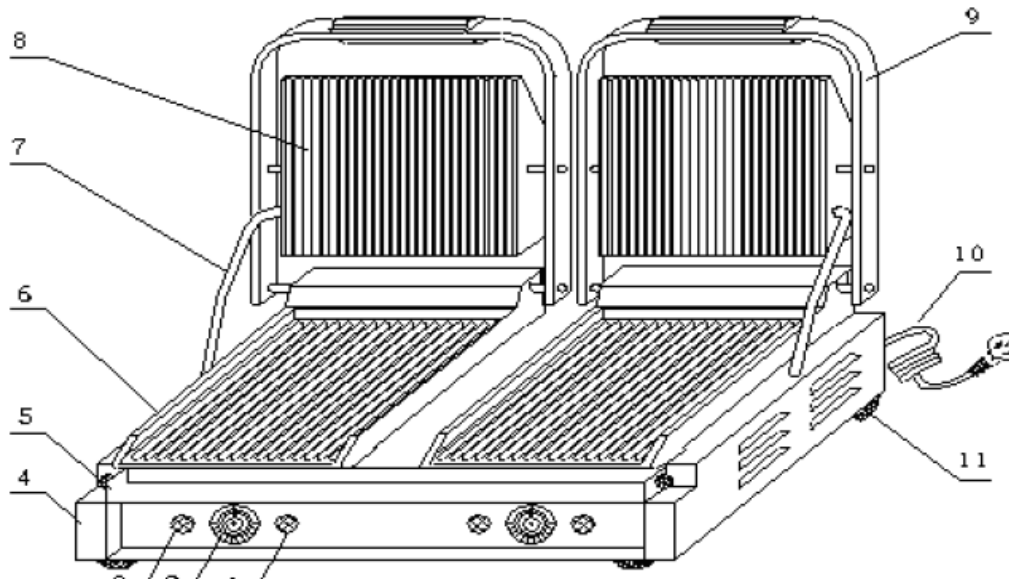
Whether the power cord is old, broken or damaged?

Whether the control panel is damaged?

After using :

Whether there is strange smell?

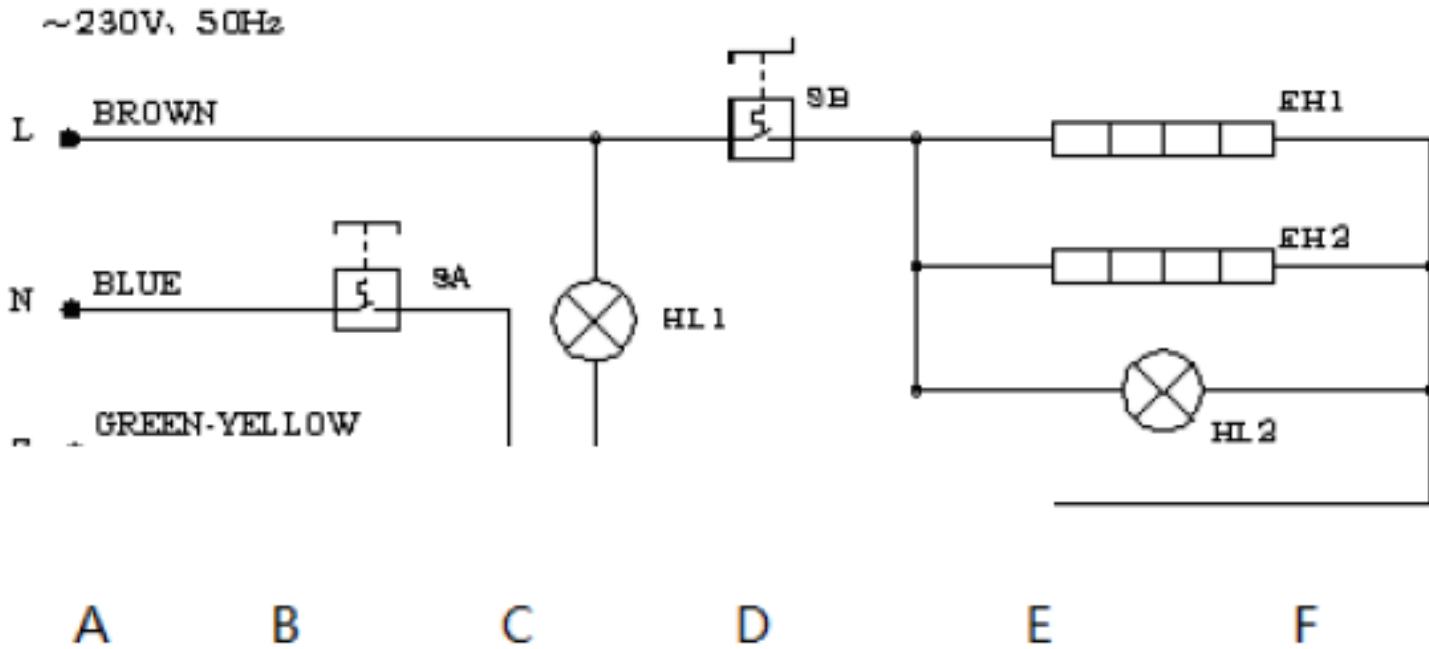
Exterior Structure



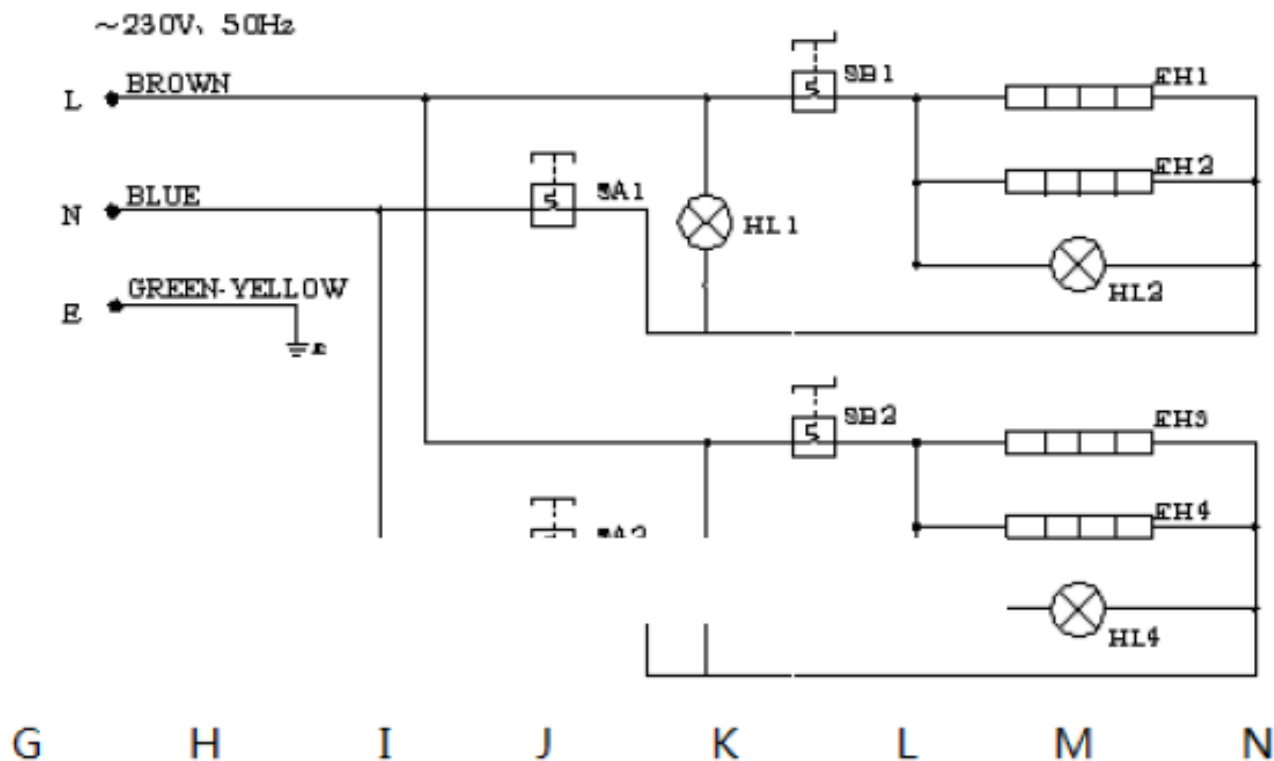
1. HEATING INDICATOR
2. TEMPERATURE CONTROLLER
3. POWER INDICATOR
4. BOTTOM BOX
5. OIL TRAY
6. LOWER MODULE PLATE
7. FEED WIRE TUBE
8. UPPER MODULE PLATE
9. OPERATION HANDLE
10. POWER CORD
11. RUBBER FEET

Circuit Diagram

PG-SA PG-SF PG-SC PG-MA PG-MB PG-MC

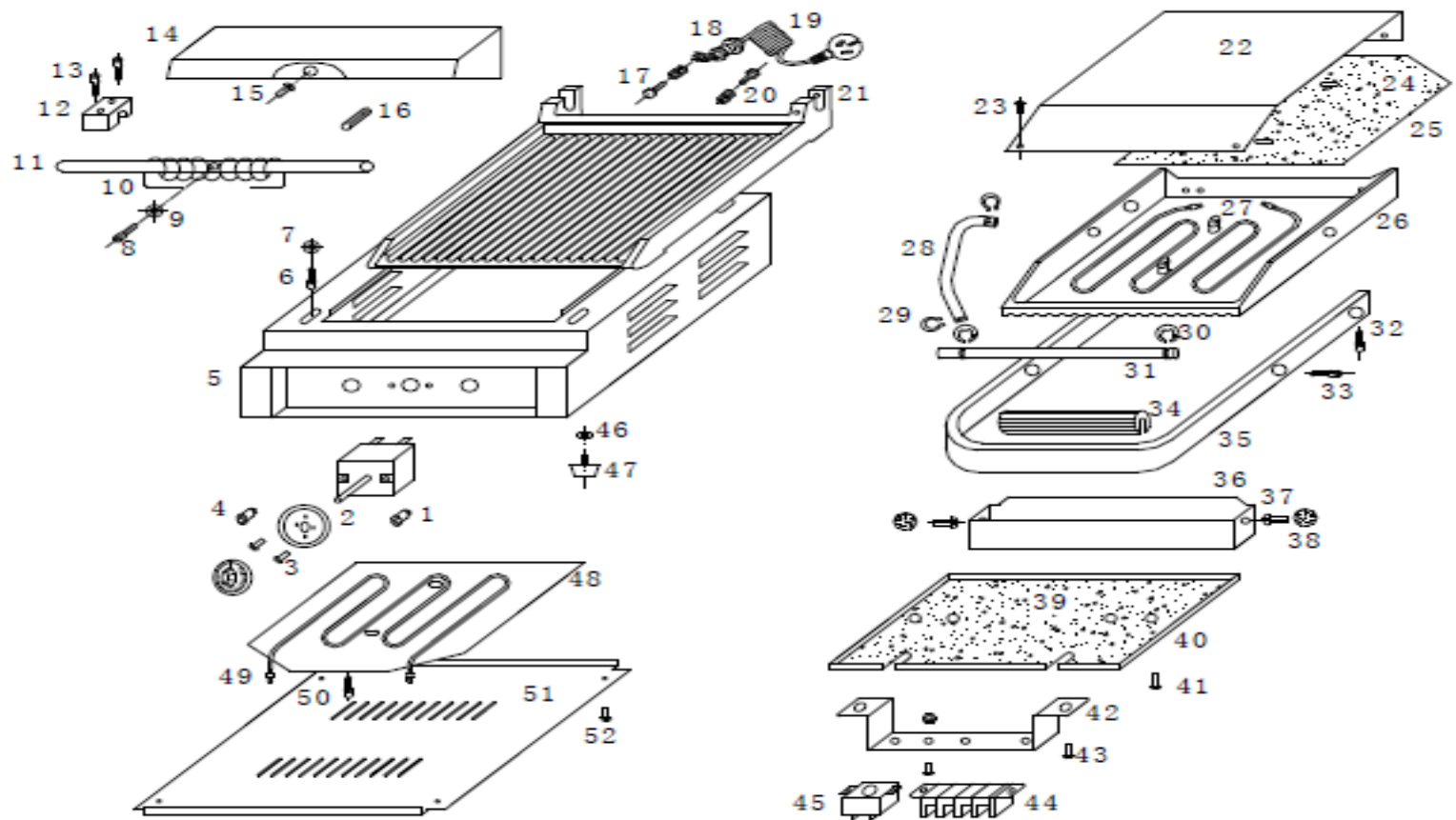


PG-2SA PG-2SF PG-2SC PG-2SD PG-2MA PG-2MB PG-2MC PG-2MD

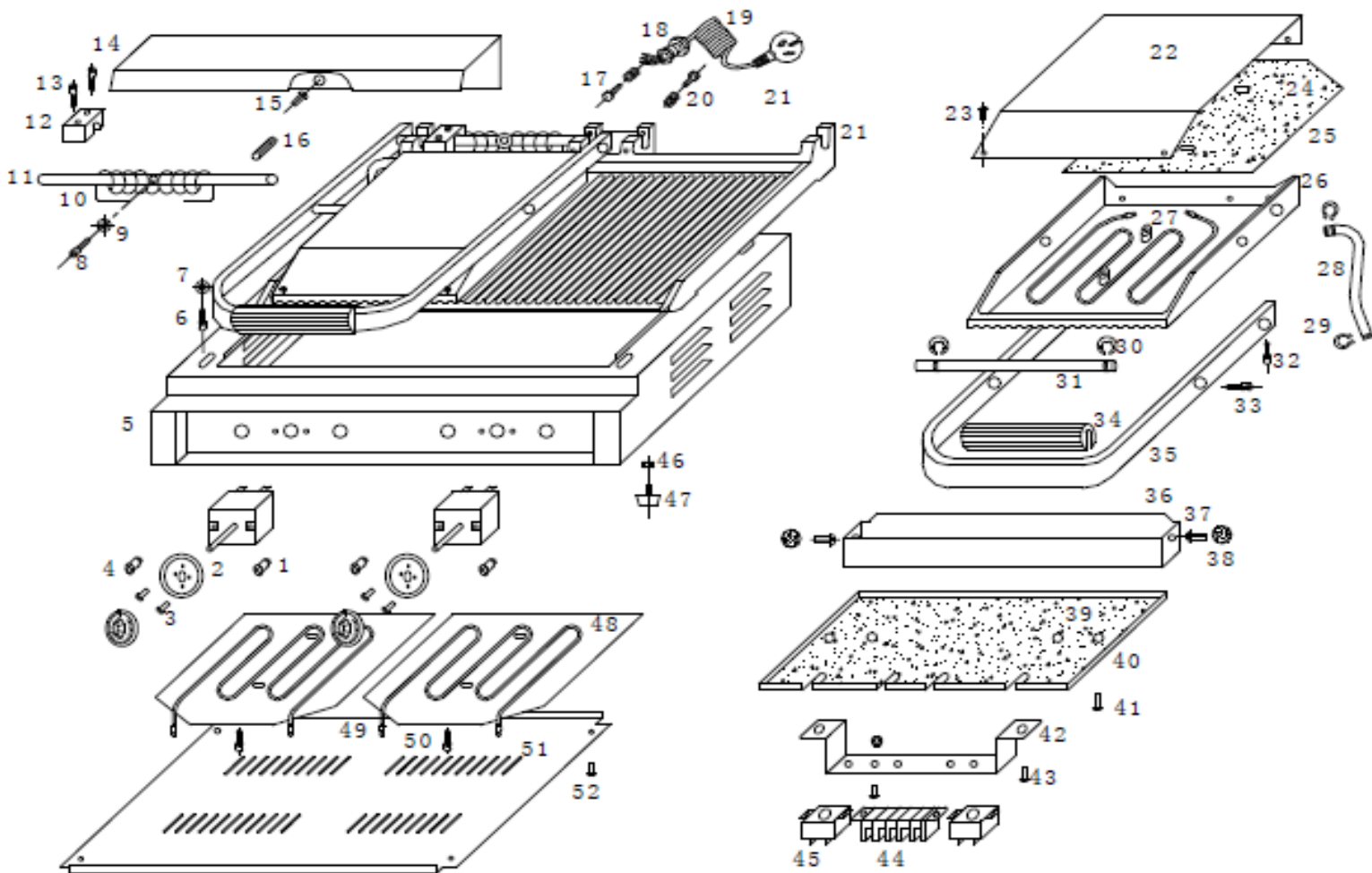


1. HL1, HL3: POWER INDICATOR
2. HL2, HL4: HEATING INDICATOR
3. SA, SA1, SA2: TEMPERATURE CONTROLLER
4. E: GROUND CONNECTION
5. SB, SB1, SB2: TEMPERATURE CONTROLLER
6. EH1, EH2, EH3, EH4: HEATING WIRE

Solid Resolution Graph



The structures of PG-SA/PG-SF/PG-SC/PG-MA/PG-MB/PG-MC are different, the differences as follows: The upper and lower module plate of PG-SA and PG-MA are ribbed; the upper and lower module plate of PG-SF and PG-MB are smooth. The upper and lower module plate of PG-SC and PG-MC are upper ribbed and lower smooth.



The structures of PG-2SA/PG-2SF/PG-2SC/PG-2SD/PG-2MA/PG-2MB/PG-2MC/PG-2MD are different, the differences are as follows: The upper and lower module plate of PG-2SA and PG-2MA are ribbed; the upper and lower module plate of PG-2SF and PG-2MB are smooth. The upper and lower module plate of PG-2SC and PG-2MC are upper ribbed and lower smooth. The upper and lower module plate of PG-2SD and PG-2MD is upper smooth and lower ribbed.

Graph Parts Guide

1. HEATING INDICATOR	2. TEMPERATURE CONTROLLER	3. CROSS-HEADED SCREW M4×6
4. POWER INDICATOR	5. BOTTOM HULL	6. INTERNAL HEXAGON SCREW M6×10
7. FLAT SPACER	8. INTERNAL HEXAGON SCREW M5×25	9. FLAT SPACER
10. WISTING SPRING	11. REAR ROTARY AXLE	12. FASTENTING STAND
13. INTERNAL HEXAGON SCREW M6×40	14. BACK UPPER COVERING BOARD	15. SCROSS-HEADED SCREW M4×8
16. SPRING PIN	17. EQUIPOTENTIAL GROUND SCREW M6×15	18. POWER SUPPLY WIRE JACKET
19. POWER CORD	20. POWER GROUND SCREW M5×15	21. GRILL OF LOWER MODULE
22. UPPER MODULE BOARD	23. CROSS-HEADED SCREW M4×8	24. HEAT-INSULATED COTTON OF UPPER MODULE
25. PLATEN OF UPPER ELECTRIC HEATING TUBE	26. GRILL OF UPPER MODULE	27. ELECTRIC HEATING TUBE OF UPPER MODULE
28. INCOMING LINE TUBE	29. SPRING CHECK RING FOR AXLE	30. SPRING CHECK RING FOR TUBE
31. AXLE OF UPPER MODULE	32. INTERNAL HEXAGON SCREW M5×16	33. INTERNAL HEXAGON SCREW M6×8
34. HANDLE	35. FRAME OF OPERATION HANDLE	36. OIL TRAY 37. HALF OF CHEESE HEAD SCREW M6×12
37. HALF OF CHEESE HEAD SCREW M6×12	38. SMALL BALL	39. HEAT-INSULATED COTTON OF LOWER MODULE
40. PRESSURE PLATE FOR COTTON	41. CROSS-HEADED SCREW M4×20	42. AMPHENOL CONNECTOR PLATE
43. CROSS-HEADED SCREW M4×8	44. CERAMIC CONNECTORS	45. TEMPERATURE LIMITER
46. HEXAGON SCREW M6×20	47. RUBBER FOOT	48. PRESSURE PLATE FOR ELECTRIC HEATING TUBE OF LOWER MODULE
49. ELECTRIC HEATING TUBE OF LOWER MODULE	50. INTERNAL HEXAGON SCREW M6×8	51. BOTTOM BOARD
52. CROSS-HEDED SCREW M4×8		

Function and Structure:

1. The upper and lower module plates are enamelled and are easily cleaned.
2. One-headed and double-headed grilling pans can be chosen freely.
3. The independent temperature control system is convenient to handle and energy efficient.
4. The Internal temperature protector is reliable and safe.
5. The grilling temperature can be adjusted according to different requirements.
6. Body and oil tray is made from stainless steel
7. It is easy to lift up and down and convenient to handle and maintain.

Basic Parameters:

NAME	Single Upper Ribbed/Lower Smooth	Double Upper/Lower Ribbed	Double Upper/Lower smooth	Double Upper Ribbed/Lower Smooth	Double Upper Smooth/Lower Ribbed
Model	PG-MC	PG-2SA	PG-2SF	PG-2SC	PG-2SD
Voltage	220~240V 50/60Hz	220~240V 50/60Hz	220~240V 50/60Hz	220~240V 50/60Hz	220~240V 50/60Hz
Power	2.2KW	3.6KW	3.6KW	3.6KW	3.6KW
Temperature control number	1	2	2	2	2
Temperature range	50~300°C	50~300°C	50~300°C	50~300°C	50~300°C
Upper grill size (mm)	340x220	214×214	214×214	214×214	214x214
Lower grill size (mm)	360x285	475×230	475×230	475x230	475x230
Dimensions (mm)	410x370x220	410x370x220	570x395x210	570x395x210	570x395x210
Weight	15.5KG	27KG	27KG	27KG	27KG

Basic Parameters- Single Contact Grill

NAME	Ribbed	Smooth	Upper Ribbed/Lower Smooth	Upper/Lower Ribbed	Upper/Lower Smooth
Model	PG-SA	PG-SF	PG-SC	PG-MA	PG-MB
Voltage	220~240V 50/60Hz	220~240V 50/60Hz	220~240V 50/60Hz	220~240V 50/60Hz	220~240V 50/60Hz
Power	1.8KW	1.8KW	1.8KW	2.2KW	2.2KW
Temperature control number	1	1	1	1	1
Temperature range	50~300°C	50~300°C	50~300°C	50~300°C	50~300°C
Upper grill size (mm)	214×214	214×214	214×214	340×220	340×220
Lower grill size (mm)	218×230	218×230	218×230	360×285	360×285
Dimensions (mm)	290×395×210	290×395×210	290×395×210	410×370×220	410×370×220
Weight	13KG	13KG	13KG	15.5KG	15.5KG

Transportation and Storage:

Please handle the grill with care and caution during transportation and do not turn it upside down to prevent any damage to the shell and interior. The packed griller should be stored in the storehouse ventilation around non-corrosive gas. Any weatherproof measures should be applied when in storage.

Waste Disposal:

Discarding old devices: At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which specializes in waste disposal, or just contact the local disposal service in your community. **WARNING!** To avoid abuse and the dangers involved with tampering, make the device unfit for use before disposal. For that purpose disconnect the device from mains supply and remove the mains connection cable from the device. **CAUTION!** For the disposal of the device please consider and act according to the national and local rules and regulations.

Basic Parameters:

NAME	Contact Grill double Upper/lower ribbed	double Upper/lower smooth	double Upper ribbed/lower smooth	double Upper smooth/lower ribbed
Model	PG-2MA	PG-2MB	PG-2MC	PG-2MD
Voltage	220~240V 50/60Hz	220~240V 50/60Hz	220~240V 50/60Hz	220~240V 50/60Hz
Power	4.4KW	4.4KW	4.4KW	4.4KW
Temperature control number	2	2	2	2
Temperature range	50~300°C	50~300°C	50~300°C	50~300°C
Upper grill size (mm)	340×220	340×220	340×220	340×220
Lower grill size (mm)	759×285	759×285	759×285	759×285
Dimensions (mm)	810×370×220	810×370×220	810×370×220	810×370×220
Weight	31KG	31KG	31KG	31KG

Notes

1. The working voltage of the equipment should match that of the power supply.
2. Suitable switches, fuse breakers and three-phase sockets should be installed near the equipment.
3. There is an earth bolt at the back of the equipment. Please connect the earth wire in compliance with the safety regulations with copper cable of no less than 2mm.
4. Before using, check whether the connection is firm, voltage is regular and the earth connection is safe.
5. Do not put any objects onto the upper module plate and shake the lift operation handle with sudden force.
6. Cut off power supply while cleaning. Do not use wet towel with corrosive cleanser and do not directly splash water on the equipment.
7. The adjustable temperature of the equipment is between 50~200°C. It is recommended that the maximum working temperature normally should be 200~250°C.
8. Do not store any flammable objects near the equipment. Keep the environment temperature lower than 45°C, and humidity under 85%.
9. The installation and maintenance of the equipment should be done by professional technicians.

Troubleshooting

PROBLEM	POSSIBLE CAUSES	SOLUTION
Module plates are NOT heating when the power and heating indicator are both on.	<ol style="list-style-type: none">1. Temperature controller is broken.2. At least one of heating wires is burnt.3. Temperature protector is on.	<ol style="list-style-type: none">1. Change temperature controller.2. Change the burnt heating tube.3. Dismantle the bottom plate and use hand to reset the temperature protector.
2. When the power is on and temperature controller is switched and heating indicator is on and temperature can be not controlled.	<ol style="list-style-type: none">1. Temperature controller is out of order.	<ol style="list-style-type: none">1. Change temperature controller.
3. Indicator is not on when the power is on and the heating process is normal.	<ol style="list-style-type: none">1. Indicator is broken.	<ol style="list-style-type: none">1. Change temperature controller.
The indicator is out of order when the power is on.	<ol style="list-style-type: none">1. Abnormal power supply or cut-off power supply.2. Fuse is burned.	<ol style="list-style-type: none">1. Check power supply and connection to make power supply be normal.2. Change fuse.

The above are just for reference. If any serious fault occurs, please cease using and turn to professional technicians for advice.

WARRANTY

WARRANTY Hamoki Ltd warrants the original purchaser of every new product (under normal and proper use and maintenance service as specified by Hamoki Ltd and upon proper installation and start-up in accordance with the instruction packet supplied with each unit) a one year parts warranty.

Hamoki Ltd's obligation under this warranty is limited to a period of one (1) year from the date of original installation.

WARRANTY CLAIMS:

All claims for parts must be made **directly through the retailer** in the first instance. All claims raised with the retailer should include:

Your name:

Model number:

Your company:

Serial number of the product:

Address: Date of purchase:

Email: Proof of purchase :

Phone:

Information supporting the alleged defect.(A video/photo)

Photo of the dataplate.