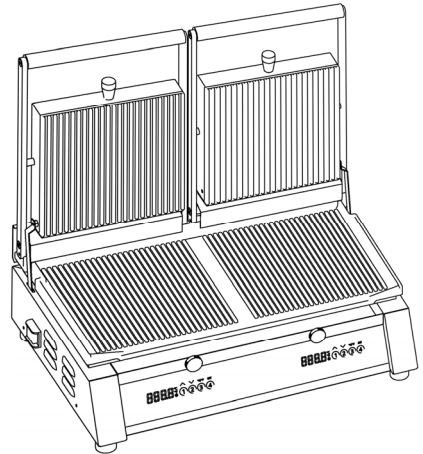
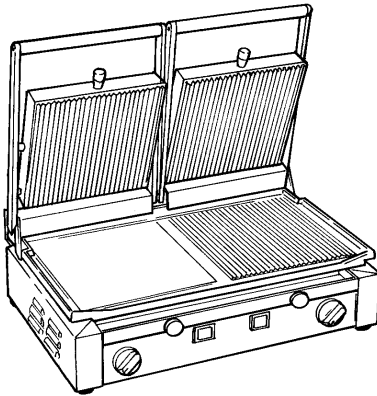


OPERATING AND MAINTENANCE MANUAL



Ed. 01/2024 - ver.001

GRILLERS

INTRODUCTION

- *This manual is meant to provide **customers** with information on the machine and its specifications and the necessary operating and maintenance instructions in order to guarantee the best possible use of the machine and preserve its efficiency in the long term.*
- *This manual is to be used by qualified and skilled people well informed about the use of the machine and its periodical maintenance.*

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CHAP. 1 - INFORMATION ON THE MACHINE

1.1 - GENERAL PRECAUTIONS

- The machine must be operated only by highly qualified people who are fully aware of the safety measures described in this manual.
- In case of a personnel turn over, training is to be provided in advance.
- Before starting cleaning and maintenance operations, disconnect the plug from the supply socket.
- Assess the residual risks carefully to carry out cleaning and maintenance.
- Cleaning and maintenance require great concentration.
- A regular control of the electric supply cord is absolutely necessary; a worn-out or damage cord is very dangerous.
- If the machine shows malfunctions, it is recommended not to use it and to abstain from trying to repair it; please call the "Service Centre".
- The GRILLERS are used for cooking, heating, toasting, and to grill foodstuffs. Do not use the machine for other uses or for any products other than foodstuffs.
- The manufacturer is not liable in the following cases:
 - ⇒ if the machine has been tampered by non-authorized personnel;
 - ⇒ if some parts have been substituted by non original spare parts;
 - ⇒ if the instructions contained in this manual are not followed **accurately**;
 - ⇒ if the machine surface is not cleaned with the right product.

1.2 - SAFETY DEVICES INSTALLED ON THE MACHINE

1.2.1 - standard version

The electrical safety devices installed on the machine, described in this manual, complies with **EC 2006/95, 2004/108, 2007/19**.

Even though the GRILLERS are provided with electrical and mechanical protections (when the machine is working and for maintenance and cleaning operations), there are still **RESIDUAL RISKS** that cannot be eliminated completely, these risks are mentioned in this manual under **WARNING**. These risks are scalds caused by the loading and unloading of the product, or other kind of injuries due to the maintenance operations.

1.2.2 - USA version

Complies with:

- **UL 197, 8° edition**
- **NSF 4, 1991 edition**

1.3 - DESCRIPTION OF THE MACHINE

1.3.1 - General description

Our firm has designed and manufactured the GRILLERS to cook, heat, toast, grill foodstuffs (as fish, meat, vegetables, etc.) and to guarantee:

- the highest degree of safety in functioning, cleaning and maintenance;
- the highest hygienic standard due to an accurate choice of materials which come into contact with the foodstuffs;
- the lowest loss of heat produced by the resistances;
- solidity and stability of all the elements;
- great handiness.

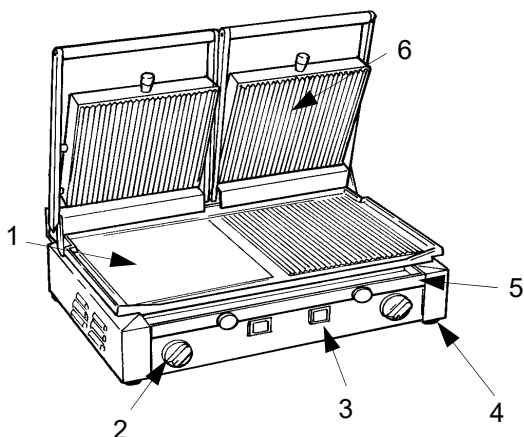
1.3.2 - Manufacturing features

The structure of the GRILLERS is made of stainless steel AISI 430 and the cooking gridiron is made of a special cast iron treated with vitrified food enamel, this guarantees hygienic conditions and high resistance to acids, salts and oxydation processes.

The structure of the DOPPIA X is made of stainless steel AISI 430 and the cooking grid is made of stainless steel AISI 304.

1.3.3 - Machine components

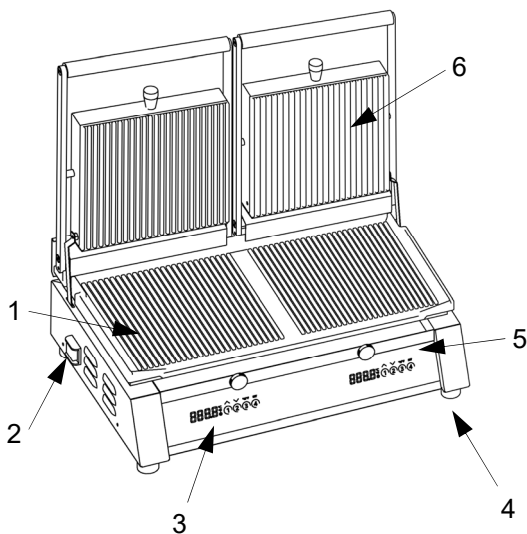
FIG. n°1 - General view of the machine



LEGEND:

GRILLERS

- | | |
|---|---------------------------|
| 1 | Lower cooking gridiron |
| 2 | Thermostat |
| 3 | Functioning pilot lamp |
| 4 | Feet |
| 5 | Collecting tray for gravy |
| 6 | Upper cooking grid |



LEGEND:

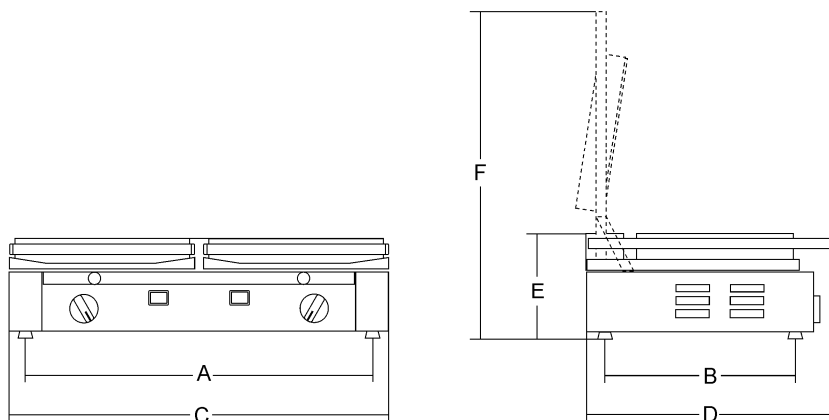
GRILLERS DIG

- | | |
|---|---------------------------|
| 1 | Lower cooking gridiron |
| 2 | Switch ON/OFF |
| 3 | Screen / Touch Controls |
| 4 | Feet |
| 5 | Collecting tray for gravy |
| 6 | Upper cooking grid |

CHAP. 2 - TECHNICAL DATA

2.1 - OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS...

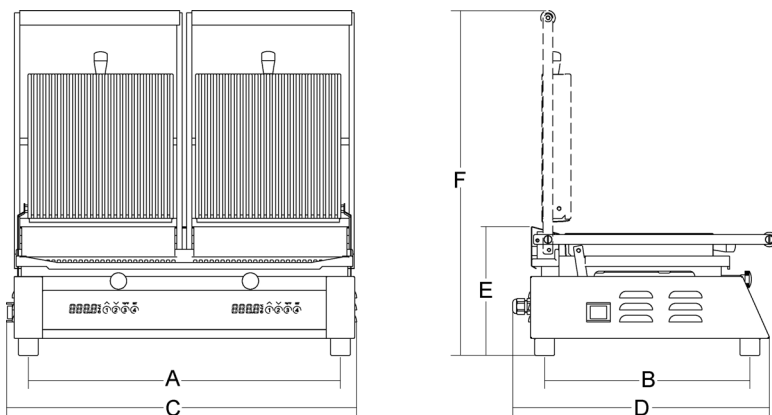
FIG. n°2a - Overall dimensions drawing - Grillers



Models	U.m.	SINGOLA	MEDIA MEDIA-CRÊPES	DOPPIA DOPPIA-C	DOPPIA-TOP
A x B	mm	215x275	340x275	475x275	475x275
C x D x E	mm	260x435x235	380x435x235	515x435x235	515x335x170
F	mm	500	500	500	-
Cooking space dimension	mm	250x255	355x255 Ø 170 crêpes	500x255	500x255
Supply		230V / 50-60Hz 115V / 50-60Hz		230V / 50-60Hz 230-400V / TF+N 50-60Hz	
Power	W W	1550 USA 1700	2100 USA 1700	3000 USA 3000	1800 USA 1600
Plug		Shuko	Shuko	IEC 309 - 16A E+N+T	IEC 309 - 16A E+N+T
USA plug		Nema 5 - 20A	Nema 5 - 20A	Nema 6 - 20A	Nema 6 - 20A
Net weight	Kg	15	21	31	18

TAB. n°1 - Overall dimensions and technical features of the GRILLERS.

FIG. n°2b - Overall dimensions drawing - Grillers **DIG**



	<i>U.m.</i>	DIG M	DIG L
A x B	<i>mm</i>	340x275	475x275
C x D x E	<i>mm</i>	396x389x235	520x375x235
F	<i>mm</i>	500	500
Cooking space dimension	<i>mm</i>	355x255	500x255
Supply		230V / 50Hz - 110V / 60Hz	
Power	<i>W</i> <i>W</i>	2100 USA 1700	3000 USA 3000
Plug		Shuko	IEC 309 - 16A
USA plug		Nema 5 - 20A	E+N+T Nema 6 - 20A
Net weight	<i>Kg</i>	21	31

TAB. n°2 - Overall dimensions and technical features of the GRILLERS DIG.

WARNING: The electrical characteristics for which the appliance is designed are indicated on the reference plate applied on the side of the machine; before connecting to power supply, please read paragraph **4.2**.

CHAP. 3 - THE ARRIVAL OF THE MACHINE

3.1 - DESPATCH OF THE MACHINE (see FIG. n°3)

The GRILLERS are accurately packed and then despatched from our warehouse.

The package of the grillers includes:

- a) a strong cardbox + inside protections;
- b) the machine;
- c) this manual;
- d) scraper or brush (f) in accordance with the model;
- e) **EC** conformity declaration.

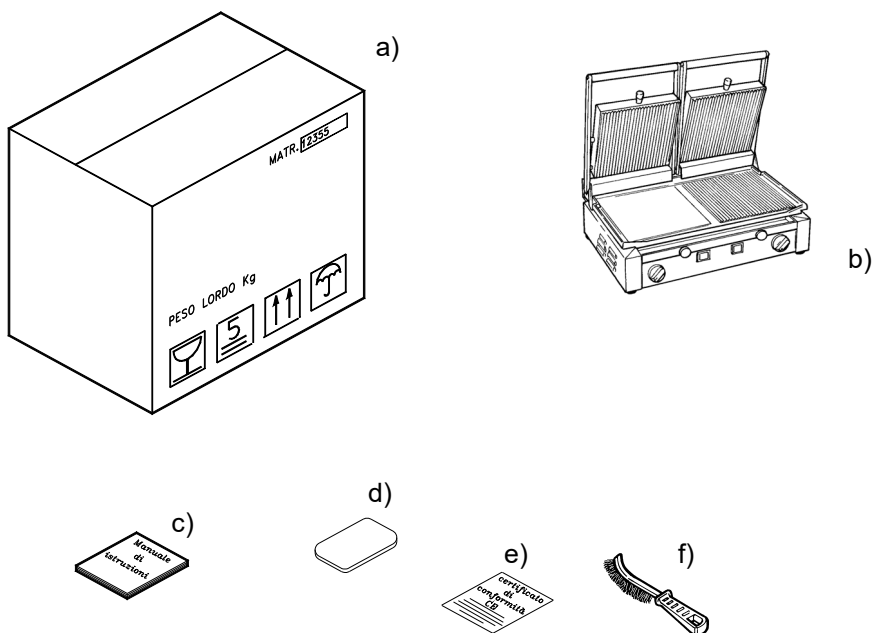


FIG. n°3 - Package description

3.2 - PACKAGE CHECK UPON RECEIPT

If no external damage is evident on the package upon its arrival, open it and check that all the components are inside (see FIG. n°3). If the package has suffered rough handling, bumps or crashes, the carrier must be informed about any damage; moreover a detailed report on the extent of the damage caused to the machine must be filled within three days from the delivery date shown in the shipping documents. **Do not overturn the package!!** When the package is transported, make sure the box is lifted by the 4 corners (parallel to the ground).

3.3 - PACKAGING DISPOSAL

The components of the packaging (cardboard, eventual pallets, plastic straps and polyurethane) are urban solid waste; therefore they can be easily disposed.

If the machine has to be installed in countries where specific regulations are in force, packaging must be disposed in compliance with them.

CHAP. 4 - INSTALLATION

4.1 - SETTING UP OF THE MACHINE

The machine must be installed on a working table suitable for its overall dimensions shown in *Tab. 1-2*, therefore it must be adequately large, well levelled, dry, smooth, resistant, stable and placed at a height of 80 cm from the ground.

Moreover the machine must be installed in a room with max. 75% not saline humidity at a temperature between +5°C and +35°C; that is to say in a place that does not provoke the machine failure.

4.2 - ELECTRICAL CONNECTIONS

The machine is equipped with a power supply cord which section is adequate to the absorb power and a plug.

To connect the machine, follow the indication of the rating plate - serial number (see *FIG. n°4*).

Check that the earthing is fully operational.

Moreover check that the features on the rating plate - serial number (see *FIG. n°4*) correspond to the features shown in the consignment and delivery note, and that the disconnecting plug and the socket are easy to reach when the machine is functioning.

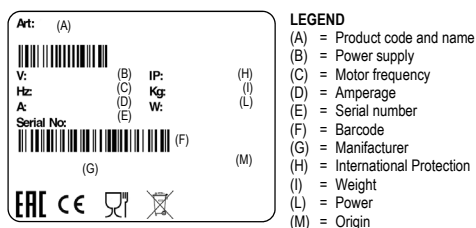


FIG.n°4 - Rating plate-serial number

4.3 - FUNCTIONING CHECK

To check the machine functioning, just turn the “start” regulator knob **clockwise** (placing yourself in front of the knob), and starting from the minimum, observe if the pilot lamp turns on .

When the pilot lamp is on, it means that **the machine is functioning.**

4.4 - OPERATING TEST, DIG VERSION

To test the appliance's operation, simply press the ON switch and check the screen to see whether the temperature rises. Alternatively, press 4 for three seconds and use keys 1 (+) and 2 (-) to set the desired temperature, then press 4 (confirm). Check the screen to see whether the temperature rises.

CHAP. 5 - USE OF THE MACHINE

5.1 - CONTROLS ON THE GRILLERS

The controls are placed on the machine has shown in the figure below.

- 1 Thermostat
- 2 Pilot lamp, it indicates that the resistors are on.

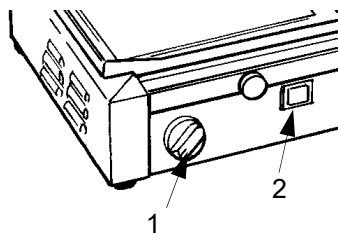


FIG. n°5 - Controls position on the grillers

5.1 - CONTROLS ON THE GRILLERS DIG

The controls are placed on the machine has shown in the figure below.

- 1 Screen
- 2 Touch Controls

Keys 1,2,3,4 have a timer/cycle function.

The same keys 1 (+) 2 (-) 4 (confirm) are also used to set various parameters.

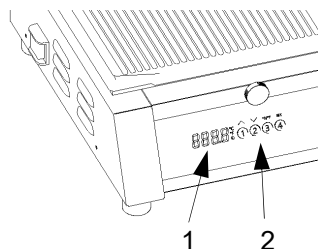


FIG. n°6 - Controls position on the grillers DIG

5.3 - FIRST USE OF THE MACHINE

When the machine is delivered, the steel surfaces are protected with a nylon anti-scratch film. This film has to be removed accurately before starting the machine and pay attention to remove eventual residuals of glue.

To perform this operation, do not use sharpening tools, inflammable or abrasive substances.

The insulating materials used during the manufacturing and the residuals of grease due to the mechanical installation of single parts, heat and produce smoke, for this reason, **it is necessary to start the machine outside, putting it at the maximum for 15-20 minutes.**

WARNING: When you place the product on the grid to cook it, this must be hot, so pay attention to residual risks due to burning dangers.

To load the product follow this procedure:

1. place yourself in a correct position (*FIG. n°7*), avoiding any contact with the machine;
2. choose the correct temperature using the;
3. when the griller is hot, place the product and start the cooking;
4. at the end of the cooking, remove the residuals from the grid;
5. if the griller is inactive for a long period (f.i. one or two hours), place the knob to 0 ° C.

5.4 - USING THE HOT PLATES, DIGIGRILL VERSION

When the hot plate is switched on, the software version is displayed, then heating begins until the hot plate reaches the last set temperature.

- Temperature setting:

from the main menu, press key 4 (confirm) for three seconds and use keys 1 (+) and 2 (-) to increase or decrease the temperature in 5°C intervals. Press 4 (confirm) or wait five seconds to confirm the selected temperature. The temperature can be adjusted from 0°C to 300°C; °F accordingly.

(N.B. Given the difference in resolution, switching from °F to °C and then back to °F again may not give the same values in °F as before the conversion).

- Timed operation (timer/cycle):

from the main menu, press key 1,2,3, or 4 for one second; the relative timer/cycle will start and be displayed for one second. During the cycle, the relative key will stay lit and when the cycle is complete, the key will flash for three seconds and a beep will sound. More than one timer/cycle can be selected at the same time; both keys will stay lit. If two timers/cycles end at the same time, the number of beeps at the end of the cycle will be multiplied. To cancel a timer/cycle in progress, simply press the lit key linked to the cycle.

CAUTION: The product to be cooked must be rested on the hot plate once it is already hot, paying attention to the residual risk of burns.

To insert the product, proceed as follows:

1. assume the correct position (*FIG. no.7*), avoiding direct contact with the machine;
2. set the desired temperature as explained in section 5.4
3. with the hot plate at temperature, insert the product and start cooking;
4. at the end of cooking, remove any residue;
5. if the hot plate remains inactive for an extended period (e.g. one or two hours), set the temperature back to 0°C.

5.5 - OTHER CONTROL FUNCTIONS, DIGIGRILL VERSION

- Selecting the number of beeps to signal the end of the cycle:

from the main menu, press key 1 for three seconds and use keys 1 (+) and 2 (-) to set the number of beeps, up to a maximum of 5. Press 4 (confirm) to confirm the selection or wait five seconds.

- Selecting °C or °F:

from the main menu, press key 3 for three seconds to switch the unit of measure from °C to °F and vice versa

- Changing the key timers:

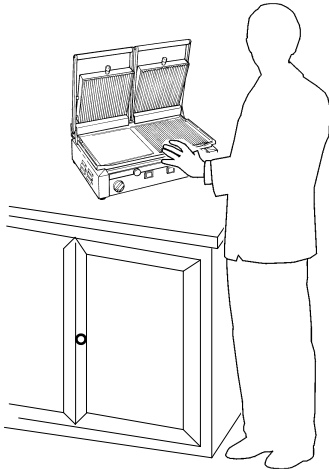
from the main menu, press key 1,2,3 or 4 within one second and then press 4 for three seconds; the clock icon will light up and the timer value of the selected key will be displayed. This value can be changed using keys 1 (+) and 2 (-) in 1 second intervals; press key 4 (confirm) or wait 5 seconds to set the new selected time. The values

range from 1 sec to 99min and 99sec.

- Calibrating the PT100 probe (already factory set):

from the main menu, press key 2 for three seconds and use keys 1 (+) and 2 (-) to set the desired parameters. Press 4 (confirm) or wait five seconds.

When making the selection/setting, long-pressing keys 1 (+) and 2 (-) will make the values scroll faster.



"If the machine has been turned off longer than 30 min., allow at least 10 min. for it to reach cooking temperature again. If you are not using the machine, but you think you are going to need it soon, set the temperature at 120 F, this will allow the machine to reach cooking temperature faster".

FIG. n°7 - Correct position for cooking

CHAP. 6 - GENERAL CLEANING

6.1 - INTRODUCTION

- the machine cleaning is an operation that has to be performed at least once a day and, if necessary more often.
- All the machine parts, that are in contact with the product, must be cleaned accurately .
- Never clean the machine by means of compressed water or water jets.
- The cleaning of the GRILLER can be performed when it is hot, scrape with a metallic brush on the cooking grid several times, pay the maximum **ATTENTION** not to touch the cooking surface because this could cause dangerous burns.
- Take the same care **when emptying the collecting tray for gravy.**
- It is advisable to perform these cleaning operations when the GRILLER temperature is at the minimum so that the residual grease which sticks to the grid can melt.
- It is absolutely forbidden to pour water or other liquids on the grid when it is hot, because the changes of temperature can provoke their breaking.
- **WARNING:** Before performing any cleaning operation, **disconnect the machine plug from the mains to insulate it from the rest of the installation.**

CHAP. 7 - MAINTENANCE

7.1 - GENERAL FEATURES

Before performing any maintenance operations, it is necessary to **disconnect the plug from the socket to insulate completely the machine from the rest of the system.**

7.2 - POWER SUPPLY CORD

Periodically check whether the power supply cord is worn-out and, if this is the case, please call the "SERVICE CENTRE" to have it replaced.

CHAP. 8 - DISPOSAL OF THE MACHINE

8.1 - PUTTING THE MACHINE OUT OF SERVICE

If for some reason, you decide to put the machine out of service, make sure nobody can use it: **disconnect it from the mains and eliminate the electrical connections.**

8.2 - WEEE Waste of Electric and Electronic Equipment



This symbol, crossed out wheelie bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

9 - SCHEMA ELETTRICO DELLE PIASTRE / ELECTRICAL CIRCUIT DIAGRAM OF THE GRILLERS / SCHALTPLAN DER PLATTEN / SCHÉMA ÉLECTRIQUE DES GRILS / ESQUEMA ELÉCTRICO DE LAS PLACAS / Электрическая схема контактных грилей

9.1 - 230V/50Hz - 230B/50Гц: DOPPIA con Deviatore / with selector / mit Einschalttaste für Oberhitze / avec déviateur / con desviador / с переключателем

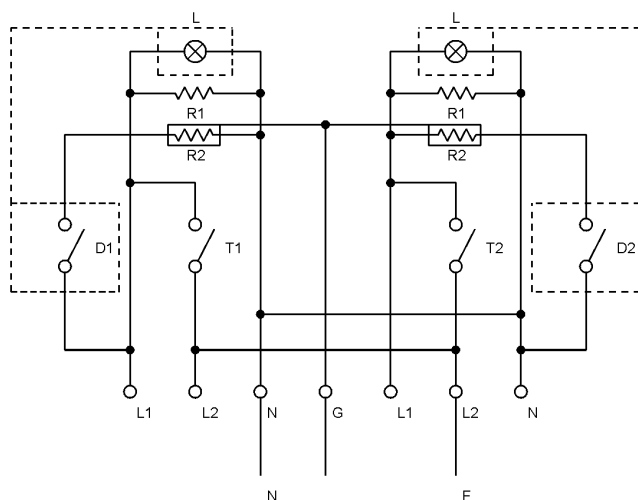


Fig. n°8
Abb. Nr.8
рис. № 8

9.2 - 400V/50Hz - 400B/50Гц: DOPPIA con Deviatore / with selector / mit Einschalttaste für Oberhitze / avec déviateur / con desviador / с переключателем

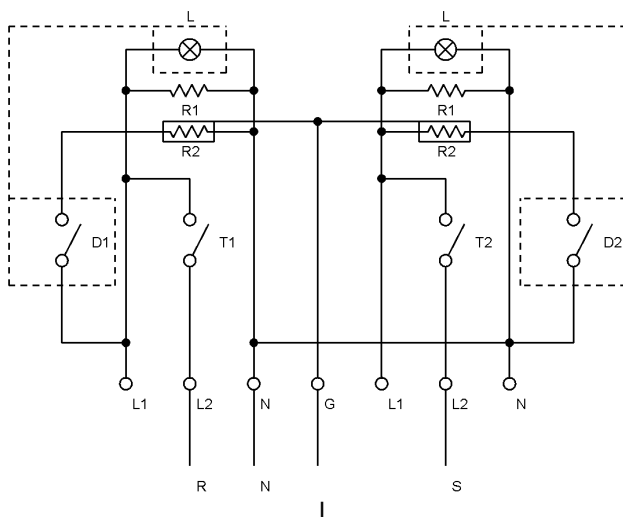


Fig. n°9
Abb. Nr.9
рис. № 9

Italiano

English

Deutsch

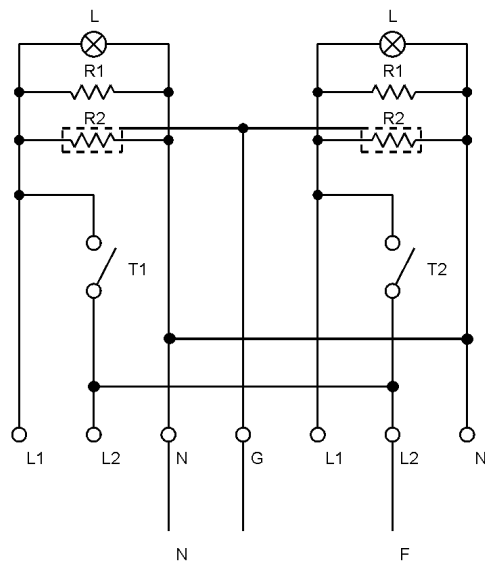
Français

Español

Português

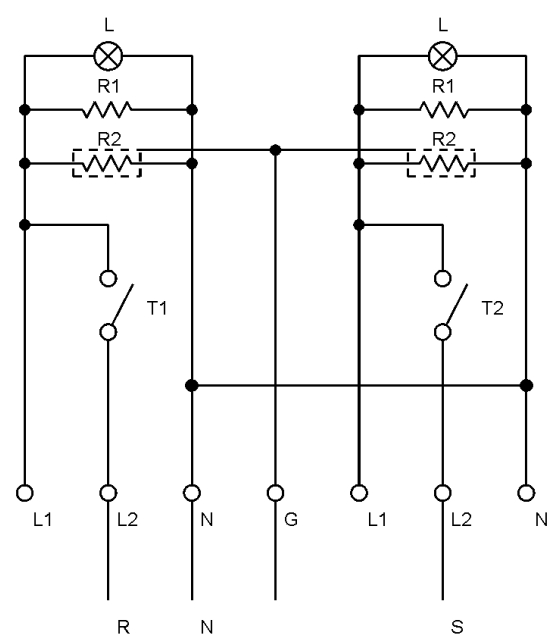
русский

9.3 - 230V/50Hz - 230B/50Гц: DOPPIA



*Fig. n°10
Abb. Nr.10
рис. № 10*

9.4 - 400V/50Hz - 400B/50Гц: DOPPIA



*Fig. n°11
Abb. Nr.11
рис. № 11*

9.5 - 230V/50Hz - 230B/50Гц: DOPPIA-TOP

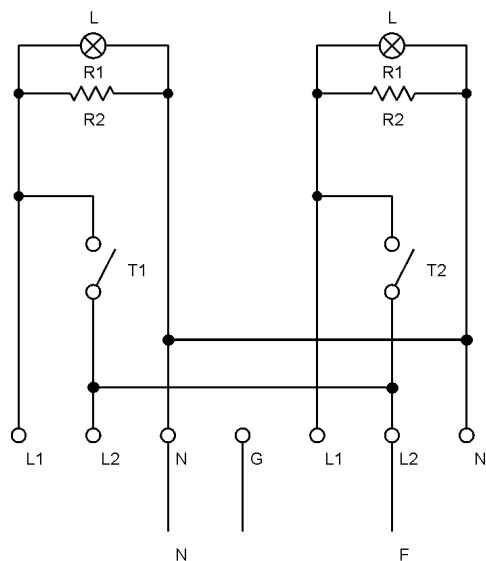


Fig. n°12
Abb. Nr.12
рис. № 12

9.6 - 400V/50Hz - 400B/50Гц: DOPPIA-TOP

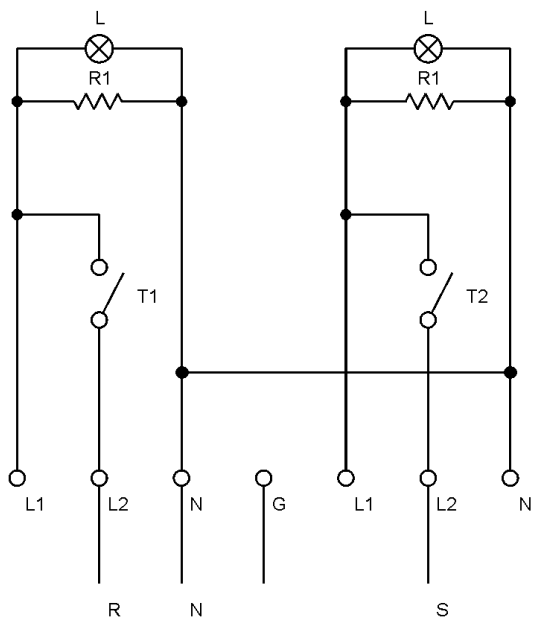


Fig. n°13
Abb. Nr.13
рис. № 13

9.7 - 230V/50Hz - 230B/50Γц: MEDIA; SINGOLA con Deviatore /
with selector / mit Einschalttaste für Oberhitze / avec déviateur /
con desviador / с переключателем

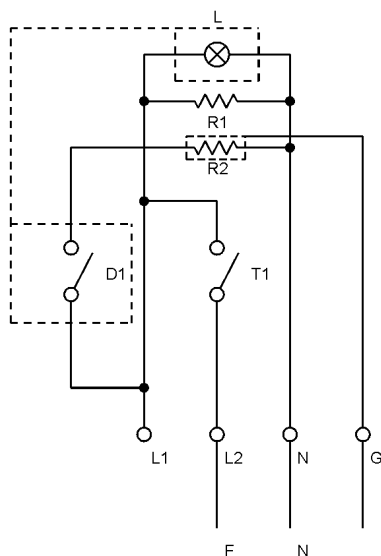


Fig. n°14
 Abb. Nr.14
 рис. № 14

9.8 - 230V/50Hz - 230B/50Γц: MEDIA; SINGOLA

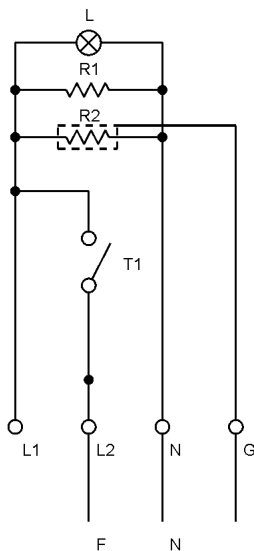


Fig. n°15
 Abb. Nr.15
 рис. № 15

**10 - SCHEMA ELETTRICO DELLE PIASTRE DIG - ELECTRICAL CIRCUIT
DIAGRAM OF THE TOASTERS - SCHALTPLAN DER TOASTER -
SCHÉMA ÉLECTRIQUE DES TOASTEURS - ESQUEMA ELÉCTRICO
DE LOS TOSTADORES - Электрическая схема тостеров**

10.1 - 230V/50Hz - 230B/50Гц: DIG M

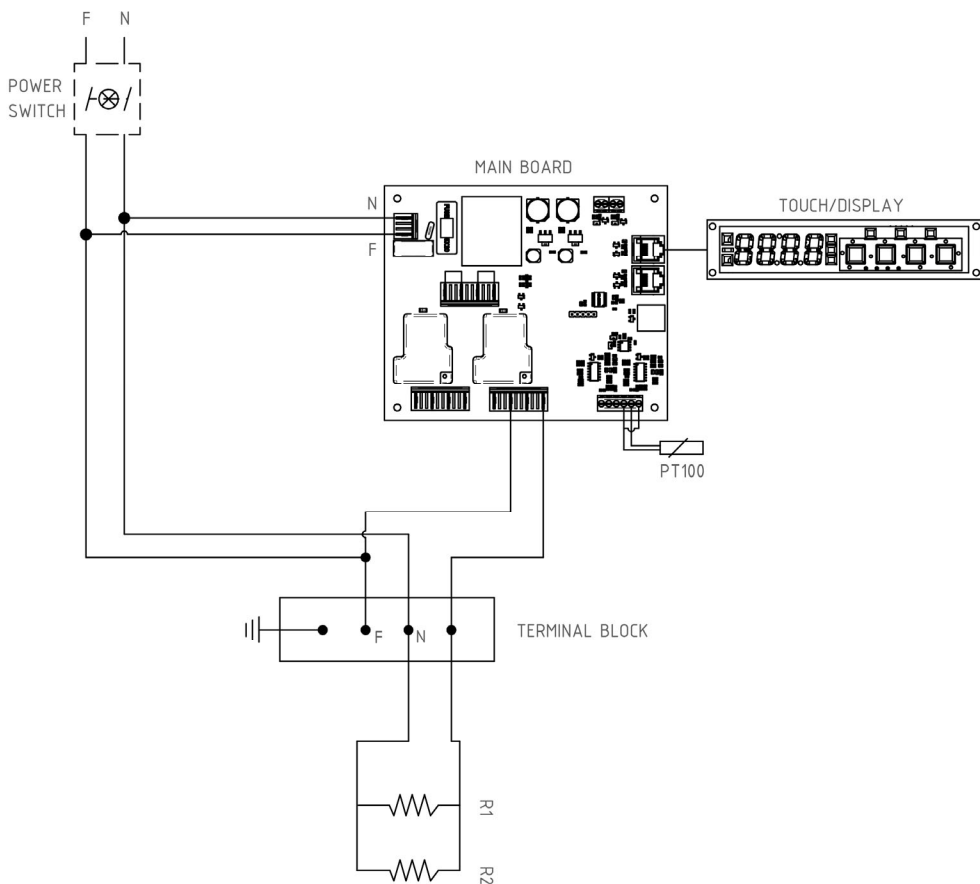


Fig. n°16
Abb. Nr.16
рис. № 16

10.2 - 230V/50Hz - 230B/50Гц: DIG L

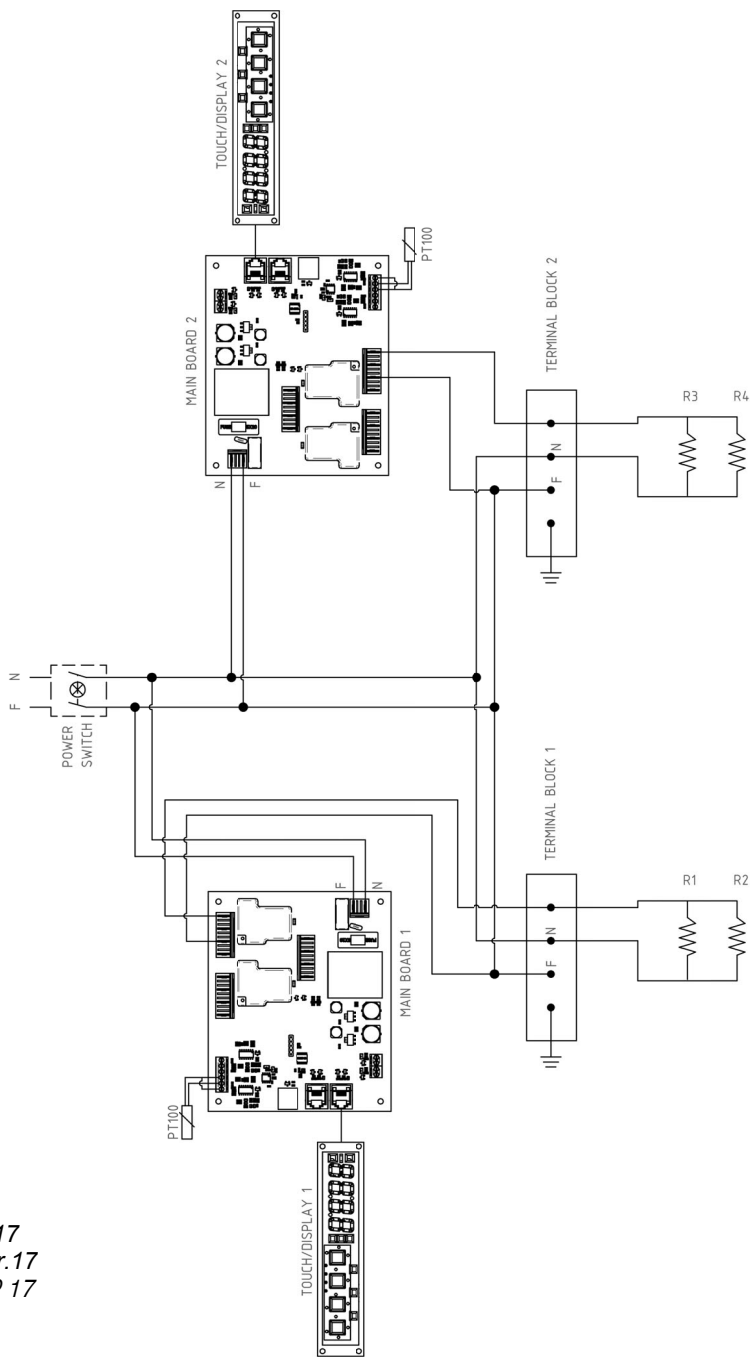


Fig. n°17
Abb. Nr.17
рис. № 17

**SERVICE CENTRE
AUTHORISED DEALER**