



Single & Double Contact Grills Smooth & Ribbed

CGS1S, CGS1R, CGS2S, CGS2R, CGL1S, CGL1R, CGL2S, CGL2R & CGL1S/R

Operating Manual

Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for safe operation so please read carefully and retain for future reference.

Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Ensure voltage and frequency power requirements for the contact grill match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.

Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.

Technical Data

Specifications:

Single Contact Grills

Model:	CGS1R	CGS1S	CGL1R	CGL1S	CGL1S/R
Voltage (V)	220-240V	220-240V	220-240V	220-240V	220-240V
	50Hz	50Hz	50Hz	50Hz	50Hz
Power (W)	1800	1800	1800	1800	2200
Temp.	50-300	50-300	50-300	50-300	50-300
Range (°C)					
Weight	14	14	18	18	18
(Kg)					

Cooking	230w x	230w x	340w x	340w x	340w x
Area (mm)	230d	230d	230d	230d	230d
Dimensions	290w x	290w x	410w x	410w x	410w x
(mm)	395d x	395 x	370d x	370d x	370d x
	210h	210h	220h	220h	220h

Double Contact Grills

Model:	CGS2R	CGS2S	CGL2R	CGL2S
Voltage (V)	220-240V	220-240V	220-240V	220-240V
	50Hz	50Hz	50Hz	50Hz
Power (W)	2x 1800	2x 1800	2x 2200	2x 2200
Temp. Range	50-300	50-300	50-300	50-300
(°C)				
Weight (Kg)	28	28	38	38
Cooking Area	470w x	470w x	2x (340w x	2x (340w x
(mm)	230d	230d	230d)	230d)
Dimensions	570w x	570w x	810w x	810w x
(mm)	395d x	395d x	370d x	370d x
	210h	210h	220h	220h

Installation

The installation of the unit must be performed by a qualified technician only.

Place the device on top of a solid, even, safe and stable surface that tolerates the weight of the unit.

Ensure no flammable products are placed near the unit, as it will get hot.

Position the device appropriately so that the plug is always accessible. Also ensure the unit isn't placed close to any water.

Operating Instructions

- 1. Ensure the unit is plugged in and turned on
- 2. Turn the temperature controller clockwise to the temperature required. The yellow indicator will illuminate to show that the heating element is active.
- 3. It will take between 5-8 minutes to reach full temperature.
- 4. When the yellow light is no longer illuminated, the grill is ready to use.
- 5. When the unit reaches the required temperature, lift the upper module plate using the handle. Put some vegetable oil on the lower module plate and place the food on it.
- 6. Close the plates and press the handle lightly.
- 7. At the lower front of the lower module is the oil tray. Vegetable oil and the oils from the cooking food will flow into the oil tray from the lower plate. This will require emptying and cleaning after every use.
- 8. Lift the upper module plate to remove the food when it is cooked.
- 9. After using the unit, ensure the temperature controller is turned to off and the unit is switched off at the mains.

Maintenance

Cleaning:

Please ensure the unit is turned off and unplugged prior to cleaning. Also ensure that the unit has sufficiently cooled down if cleaning shortly after use.

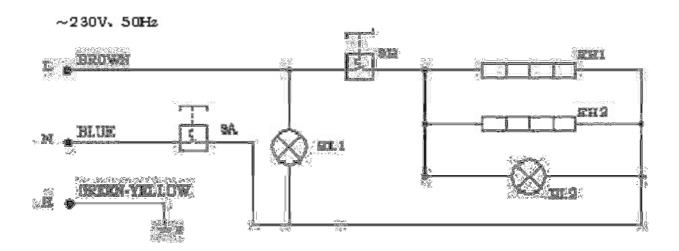
Then simply use a damp cloth to wipe all grease and food from the grill. Regularly cleaning the grill will help prolong its life. Use a non-corrosive detergent and a soft cloth only, to ensure the contact grill isn't damaged.

Troubleshooting

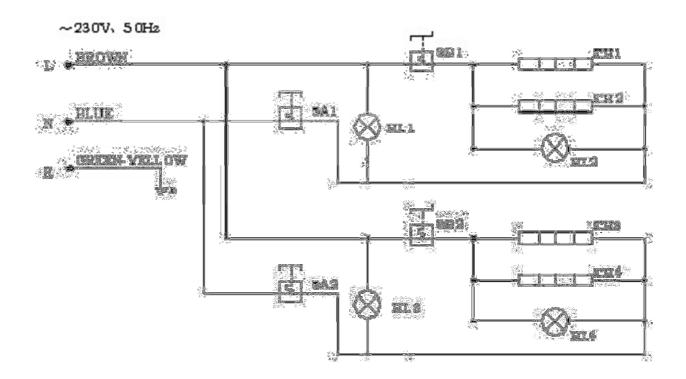
Problem	Possible Causes	Solutions
Module plates do	1. Temperature	1. Replace the
not heat up when	controller is broken.	temperature controller.
the power and the	2. The heating element	2. Replace the heating
heating indicator	has blown.	element.
are both on	3. The high temperature	3. Press the reset
	cut-out has activated.	button, located on the
		underside at the rear of
		the unit.
The temperature of the	The temperature	Replace the temperature
grill cannot be controlled	controller is broken	controller
The power indicator	1. Check the unit is	If the fuse has blown
doesn't illuminate and	plugged in securely	replace it
the unit won't heat up	2. Fuse may have blown	

Circuit Diagram

Single Contact Grill



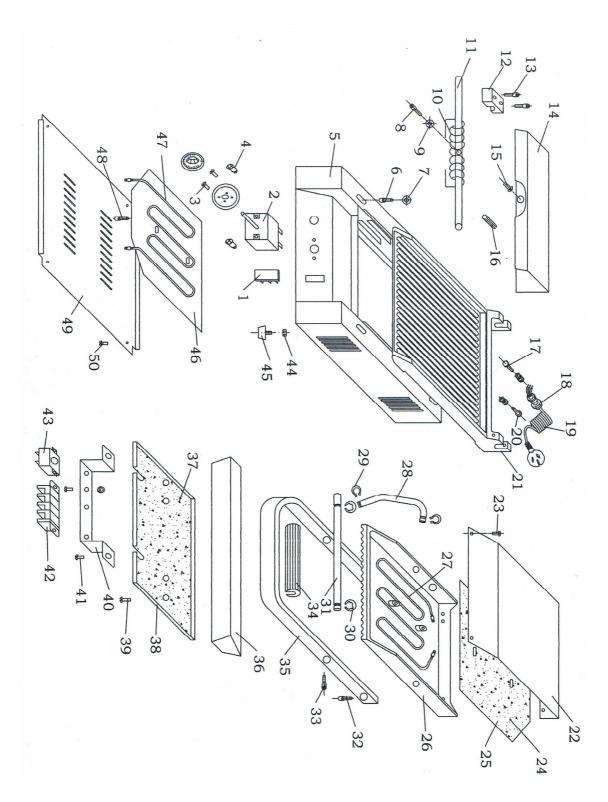
Double Contact Grill



HL1 & HL3 - POWER INDICAOTRS
HL2 & HL4 - HEATING INDICATORS
SA, SA1 & SA2 - TEMPERAUTRE CONTROLLER
E - GROUND CONNECTION
SB, SB1 & SB2 - TEMPERAUTRE CONTROLLER
EH1, EH2, EH3, EH4 - HEATING ELEMENTS

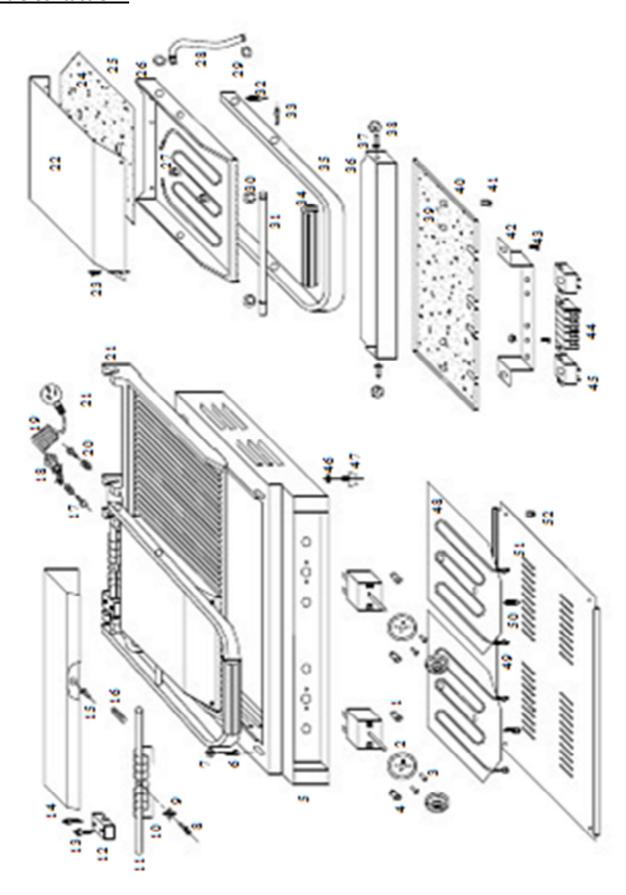
Parts Diagram

Single Contact Grill



NO	PART NAME	DESCRIPTION	QTY
1	On/Off	250V,16A	1
2	Thermostat, Variable	50~300°C/250V,16A	1
3	Crosshead Screw	M4×6	2
4	Heating Indicator	250V,14A	1
5	Bottom Housing	S/S #430, 0.8mm	1
6	Inner Hexagon Screw	M6×10,45# Oxygene Inactivation	4
7	Flat Washer	? 18×? 6.5×1.5,A3 Zincificated	4
8	Inner Hexagon Screw	M5×25,45# Oxygene Inactivation	1
9	Flat Washer	? 18×? 6.5×1.5,A3 Zincificated	1
	Torsional Spring	? 3.5,65Mn Steel Wire	1
11	Back Axis	? 12×278 Hard-drawn Round	1
		Steel/Chrome Plating	
12	Fixture Base	Brass,35×15×13	1
13	Inner Hexagon Screw	M6×40,45# Oxygene Inactivation	2
14	Back Upper Cover	S/S #304, 0.8mm	1
15	Crosshead Screw	M4×8 ,A3 Chrome Plating	1
16	Elastic Round Pin	? 4×40,65Mn	1
17	Earth Screw	M6×15,Brass	1
18	Jacket of Power Cord	ABS,? 16	1
19	Power Cord	HPN, 3×1.0mm ² /250V	1
20	Earth Screw,Power	M5x15,Brass	1
21	Bottom Casting-Iron Plate	Enameled,240×285×65	1
22	Upper Fixture Plate	S/S #430 0.8mm	1
23	Crosshead Screw	M4×8 ,A3 Chrome Plating	4
24	Upper Heat Insulating Material	Fiberglass	1
25	Upper Pressing Plate of Heating Element	1.0mm,Zincificated plate	1
26	Upper Casting-Iron Plate	Enameled,214×214×45	1
27	Upper Heating Element	230V 800W,S/S Pipe ? 6	1
28	Tube for Wire	Cold-drawn Steel Pipe,? 14×1.5	1
29		65Mn,? 12	2
	Elastic Washer of Tube	65Mn,? 14	2
31	Upper Axes	Cold-drawn round	1
٠.	эррог 7 ж.өө	steel,? 12×260/Chrome Plating	
32	Inner Hexagon Screw	M5×16,45# Chrome Plating	2
33	Inner Hexagon Screw	M6×8,45# Chrome Plating	2
34	Handle Cover	? 30×155,Bakelite	1
35	Frame of handle	A3 Steel,280×350×20	1
36	Oil Collecter	S/S #304,0.8mm	1
37	Bottom Heat Insulating Material	Fiberglass	1
38	Bottom Pressing Plate	Zincificated Plate,0.6mm	1
39	Crosshead Screw	M4x20,A3 Chrome Plating	4
40	Holder of Terminal	S/S #430,1.0mm	1
41	Crosshead Screw	M4×8,A3 Chrome Plating	4
42	Terminal	Ceramic,500V,15A	1
43	Thermostat, Reset	250V 16A/130°C	1
44	Hexagon Screw	M6×20/,A3 Chrome Plating	4
45	Rubber Foot	? 30×15,Rubber ,Black	4
46	Bottom Pressing Plate of Heating Element	1.0mm,Zincificated plate	1
47	Bottom Heating Element	230V 1000W,S/S Pipe ? 6	1
48	Inner hexagon Screw	M6×8,45# Chrome Plating	4
49	Bottom Plate	0.8mm,Zincificated Plate	1
50	Crosshead Screw	M4×8,A3 Chrome Plating	4

Double Contact Grill



- 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. INTERMAL HEXAGON SCREW M5×25
- 9. FLAT SPACER
- 10. WISTING SPRING
- 11. REAR ROTARY AXLE
- 12. FASTONTING 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
- 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. CERMIC 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