

Chrome Panini Grill CPG 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 panini 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.
- Never place any plastic products or packaging on the device as they may melt and cause damage to the grill.

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:

Model:	CPG
Voltage (V)	220-240V 50Hz
Power (W)	2500
Weight (Kg)	20
Dimensions (mm)	450w x 370d x 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. Plug the panini grill in at the mains and switch the power on. The power light will illuminate.
- 2. Turn the temperature controller knob clockwise to the desired temperature.
- 3. The element light will illuminate as the element heats up to the selected temperature.
- 4. When the temperature is reached, the element light will switch off.
- 5. The grill will automatically maintain the selected temperature. The element light will illuminate each time the grill is heating back up.
- 6. To reach full temperature the grill will take between 5 and 8 minutes.
- 7. When cooking temperature has been reached, place some vegetable oil on the bottom grill, along with the food you wish to cook.
- 8. Close the plates and press the handle lightly. Keep an eye on the food until it is suitably done.
- 9. At the lower front of the lower module is the oil tray. Substantial vegetable oil will follow into this tray as the food cooks. This will require emptying and cleaning after every use.

Maintenance

Cleaning:

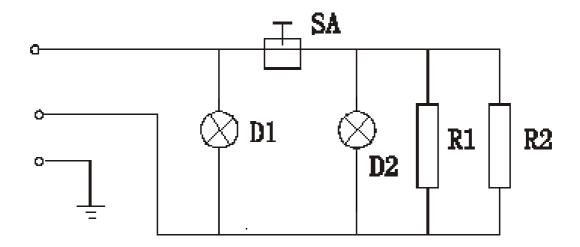
Please ensure the unit is turned off and unplugged prior to cleaning. Also ensure that the unit has sufficiently cooled down if cleaning shortly after use.

Then simply use a damp cloth to wipe all grease and food from the grill. Regularly cleaning the panini grill will help prolong its life.

Troubleshooting

Problem	Possible Causes	Solutions
Module plates don't	1. Temperature	1. Change temperature
heat up when the	controller switch is	controller.
power and heating	broken.	2. Change the broken
indicators are both on.	2. An electric heating	electric heating element.
	element is broken	
Temperature can't be	Temperature	Change temperature
controlled when the	controller is broken.	controller.
power and heating		
indicators are both on.		
Power Indicator is not	Power Indicator is	Change the power
on when power is	broken.	indicator.
getting through and		
heating is normal.		
The unit will not	Power supply is	Check the power supply
power on and no	abnormal, or fuse has	or replace the fuse.
indicators illuminate	broken.	

Circuit Diagram



SA—TEMPERATURE CONTROLLOR SWITCH

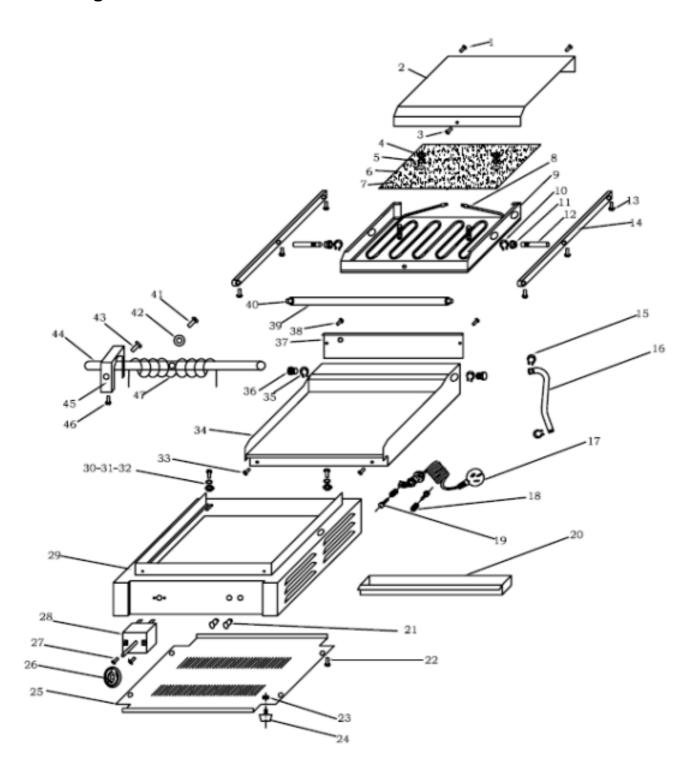
D1—POWER INDICATOR LIGHT

D2—HEATING INDICATOR LIGHT

R1—UPPER ELECTRIC HEATING ELEMENT

R2—LOWER ELECTRIC HEATING ELEMENT

Parts Diagram



Parts List

No.	Name	Material	Quantity
1	Screw	SS cross-headed screw	2
2	Top cover	SS δ=0.8	1
3	Holding screw	SS cross panhead screw M5×8	1
4	Holding screw for press plate	Nut M5 45# galvanized	4
5	Washer	45#	4
6	Press plate for heating element	Galvanized sheetδ=1.0	2
7	Heat preservation cotton	Asbestos boardδ=5.0	2
8	Heating elements	Upper:1000W Lower:1500W	each
9	Welding parts for Mounting box	SSδ=0.8	1
10	Axial circlip	ф12 oxidized surface 65Mn	2
11	Axial bush for pin roll	45# round steel chrome plating	2
12	Pin roll	45# round steel chrome plating	2
13	Holding screw back-up arm	SS cross pan-head screw M5×12	4
14	Back-up arm	Hot rolling flat steel 20×10 chrome plating	2
15	Axial circlip	ф14 65Mn surface oxidized	2
16	Feed wire protective tube	A3 steel pipe OD14, wall thickness 2, chrome plating	1
17	Power cord	3×1.5mm ² 1.5m	1
18	Equipotential terminal	M6×15 brass with nuts and elastic flat shim	1
19	Grounding screw	M5×15 brass with nuts and elastic flat shim	1
20	Fat tray	SSδ=0.8	1
21	Indicator	250V,14A, Yellow/green Blade	One for each color

22	Cross headed screw		4
23	M6 riveting nut	45# galvanized	424
24	Rubber foot	ф30×25 black rubber	4
25	Bottom board	Galvanized sheet δ=1.0	1
26	Thermostat knob	Plastic	1
27	Thermostat holding screw	SS cross-headed screw M4×8	2
28	Thermostat	50-300°C 250V 16A	1
29	Lower body	SSδ=1.0	1
30	Holding screw	SS cross panhead screw M5×12	2
31	Plain washer	ф5 45#	2
32	Nut	M5 45# galvanized	2
33	Holding screw	SS cross-headed screw M4×8	2
34	Welding parts for Mounting box	SS	1
35	Axial circlip	φ16 65Mn oxidized	2
36	Back rotation shaft jacket	45# round steel chrome plating	2
37	Back board for mounting box	SSδ=0.8	1
38	Holding screw for back board	SS cross-head screw M4×8	2
39	Handle Sleeve	Black PVC	OD20, Wall thickness:2.0
40	The front rotation shaft for handle	45# round steel chrome plating	1
41	Holding screw for torsion spring	SS pan head screw M5×20	1
42	Plain washer	ф5, 45#	1
43	Adjusting screw for spacer	SS socket screw	1
44	The rotation shaft for the handle	45# round steel chrome plating	1
45	Spacer	Tin bronze or brass	1
46	Holding screw for spacer	SS cross-headed screw M4×8	1
47	Torsion spring for handle	Spring steel wireф3.5	1