

# *Neumärker*

## PROFESSIONAL

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GERMANY

## Operating Manual

## Chromium Steel Griddle

**art.-no. 11-80188,  
11-80189, 11-80190**

[www.neumaerker.de](http://www.neumaerker.de)

**ENGLISH TRANSLATION** of the original instruction manual. The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. **The German version of this instruction manual is definitive.**

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## **I. Instructions for the installer**

Dear customer,

Thank you and congratulations for the purchase of our product. The following notes and recommendations concern the correct installation, operation and maintenance, to ensure your safety and a better functioning of your device.

### **1. Type plate**

The type plate is located on the cable output side. The technical characteristics are shown in the following section "Technical data". The "CE" marking of the devices included in this manual refers to the EC Directives 73/23 / EEC and 89/336 / EEC.

### **2. Specifications**

#### **Neumärker Chromium Steel Griddle**

art.-no. 11-80188	230 V / 3,4 kW
art.-no. 11-80189	400 V / 6,8 kW
art.-no. 11-80190	400 V / 10,2 kW

### **3. Installation**

The 400 V devices have 2 phases and are equipped with a CE plug. Important: It is only allowed to connect max. 3.6 kW or 16 A to each phase. If more than 3.6 kW has been connected, the fuse will immediately disconnect the power supply.

#### **3.1 Positioning**

The unit has to be positioned on a place to enable the subsequent electrical installation and maintenance of the unit. The appliances are neither suitable for integration into a kitchen unit nor for installing in line.

If the unit has to be set-up close to walls, partition panels, kitchen cabinets, decorative edgings, etc. you have to make sure that these have not been made from flammable material. Otherwise they have to be insulated with a heat-resistant and non-flammable covering. Please adhere to the fire prevention regulations.

#### **3.2 General instructions**

Carefully pull off the protective foil from the stainless steel surfaces to prevent any glue residue from remaining. If glue residues should remain, they must be removed with a suitable solvent. In addition to the installation itself (only for non-plug-in devices), any maintenance work may only be carried out by an authorized installer.

### 3.3 Electrical connection

The connection to the power supply must be carried out according to the relevant regulations. Before carrying out the electrical connection, make sure that the voltage and the frequency correspond to the specifications on the type plate of the appliance.

When the device is operating, the supply voltage must not deviate from the rated voltage by more than  $\pm 10\%$ .

***The device must be connected to the earth conductor of the power supply.***

### 3.4 Function check

Switch on the unit according to our following operating instructions. Explain to the operator how to set the unit into work as well as its function by using our operating instructions.

### 3.5 Maintenance

Before carrying out any maintenance work, make sure that the unit has been disconnected from the power supply and wait until the unit has cooled down. All components requiring maintenance are accessible after removal of the floor plate. We recommend to let the unit be inspected regularly by a specialist (at least once a year).

## II. Operating instructions

**Attention:** Do not clean the appliance with a water jet.  
The unit is intended for professional use and may only be used by qualified personnel.

### 1. Instructions for the user

**Note:**

Please study carefully our operating instructions as they give you important advices regarding to your safety during installation, operation and maintenance. Pass on these operating instructions to any further user of this unit. Contact only an authorized technical service for carrying-out repairs and insist on using original spare parts. Failure to observe our above instructions may affect your safety when operating the unit.

### 2. Operating instructions

**Important:**

The grill plates become very hot during operation. Use the unit only for the explicit purposes, i.e. heating up food products. We strictly prohibit inappropriate use.

- Do not use the grill plate to heat up pots and pans. Do not place aluminium foil or plastic containers onto the plate.
- Before the operation clean the plate with a cloth soaked with cooking fat. Put a very thin fat coat onto the plate.
- Afterwards turn the unit on, adjust it to 200°C and let it run for approx. 1 hour.

- In the first minutes smoke might escape during this procedure as the industrial grease cover is burnt away. This is normal and will be a one-time procedure when cleaned regularly in the correct manner.
- Do not use plastic tools for placing food onto the plate and for removing it.
- After each operation you have to clean the plate with paper towels. Otherwise not removed residues will burn and create an insulating coating on the plate.
- In the case of continuous residues which have burned, a flaking off can occur which can impair the quality and appearance of the food. These flakes are not from the equipment but grill residues.

**Important:**

The units become very hot although they do not appear to be. Therefore, we advise you to be very careful when placing anything onto the plate.

### **Collecting the residues**

The cooking residues, such as grease, flow into the front grease collecting tub. Other residues can be removed with the scraper and placed in the fat collection pan. Care must be taken to ensure that the grease tub is not completely filled with residues, as otherwise the grease can flow over when removing the tub. Therefore ensure that the tub is regularly emptied to prevent overflowing.

### **Safety at work**

Always make sure not to touch the hot units with bare fingers or hands. For hygienic and safety reasons we recommend you to use wrist covering gloves. NEVER touch the hot food with bare hands. Danger of burnings!

### **Thermostat/Temperature**

The device is switched on through the temperature regulator. The desired cooking temperature can be set with the temperature regulator. The pilot light indicates whether the appliance is heating up. When the desired temperature is reached, the unit switches off the heaters and the pilot light turns off. When the set temperature is lower, the controller automatically switches on the heating again.

**Note:** The control lamp lights up - the heating is in progress, the control lamp is switched off - the temperature is reached. The desired temperature is set by turning clockwise, the max. operating temperature at the heating element is 300°C.

## **3. Instructions for cleaning**

Stains and residues on surfaces must be removed immediately (be careful not to burn, the equipment could still be hot), but in any case before starting work again. For cleaning, the use of a dry cloth is recommended when there are light stains. If this is not sufficient, wait until the parts are cooled down and then use suitable cleaning agents, but do not use any abrasive cleaners. Removable parts can be placed in the dishwasher.

When cleaning the unit, use water sparingly! The casing parts are cleaned with a slightly damp cloth. Food-compatible detergents can be used, provided that their residues are removed immediately. The grill plate can be kept clean with the aid of the enclosed spatula or a cleaner for ceramic glass hotplates.

If the cleaning of the grill plate is carried out with a damp cloth and a food-compatible cleaning agent, care must be taken that no residues of the detergent remain on the plate. Immediately after the cleaning process and the entire grill plate must be greased again with a cloth or a brush. Under no circumstances may the appliance be cleaned with water in the hot state!

## **4. Faults - repairs**

### **Thermostat faults:**

If the control lamp remains on, the regulator might be defect. In this case the unit will be heated continuously for a period longer than 30 minutes.

### **Heating element faults:**

The pilot light is switched on for more than 30 minutes, but the unit does not become hot.

In these two cases, please disconnect the unit from the power supply/pull out the plug. Contact our service department and never try to repair the unit by yourself.

## **5. Safety**

### **Note:**

All units described in these operating instructions become hotter than 60°C. Please adhere to our following instructions in order to avoid burning yourself.

Griddle plate: Keep working distance and never place your arms or hands onto the plate

## **6. General features**

### **Avoidance of risks**

Use protective gloves. Use work tools such as fork, spatula, spoon or sausage tongs. Apron and solid shoes. In general, we refer to the compliance with the accident prevention regulations prescribed by the legislator of each country.

### **Consumption**

The installed electrical power is reduced by the temperature control to a minimum. The energy consumption is significantly lower in relation to the watt power.