



**Adjustable Salamander Grill
AS450 & AS600 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 salamander 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:

Model:	AS450	AS600
Voltage (V)	220-240V 50Hz	220-240V 50Hz
Power (W)	2800	4000
Temp. Range (°C)	50-300	50-300
Weight (Kg)	39	49
Max Adjustable Height (mm)	140	140
Heating Zone (mm)	440 x 320	590 x 320
Dimensions (mm)	450w x 450d x 500h	600w x 450d x 500h

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

AS450:

1. Plug in the salamander into the mains and green indicator will illuminate to show that the power is connected.
2. Rotate the temperature controller clockwise and set the required temperature
3. The yellow light will then illuminate to show the salamander grill element is active and the temperature is rising.
4. Raise the top adjustable part of the salamander; insert the food you wish to cook.
5. After placing the food inside, pull the top of the salamander downwards to the required height, dependent on the type and size of the food you wish to cook.
6. When temperature reaches the set temperature on the temperature controller knob, the yellow light will turn off, to show the grill is at the correct heat.
7. The salamander will automatically maintain the set temperature, each time the element is heating up to the required temperature, the yellow light will illuminate.
8. When the food is cooked, simply lift the top adjustable part of the salamander and remove the food.
9. After you have finished with the salamander turn the temperature controls to off and unplug the machine.

AS600:

1. Plug in the salamander into the mains and green indicator will illuminate to show that the power is connected.
2. Rotate the temperature controller clockwise and set the required temperature
3. The yellow light will then illuminate to show the salamander grill element is active and the temperature is rising.
4. Raise the top adjustable part of the salamander; insert the food you wish to cook.
5. After placing the food inside, pull the top of the salamander downwards to the required height, dependent on the type and size of the food you wish to cook.
6. When temperature reaches the set temperature on the temperature controller knob, the yellow light will turn off, to show the grill is at the correct heat.
7. The salamander will automatically maintain the set temperature, each time the element is heating up to the required temperature, the yellow light will illuminate.
8. When the food is cooked, simply lift the top adjustable part of the salamander and remove the food.
9. After you have finished with the salamander turn the temperature controls to off and unplug the machine.

Maintenance

Cleaning:

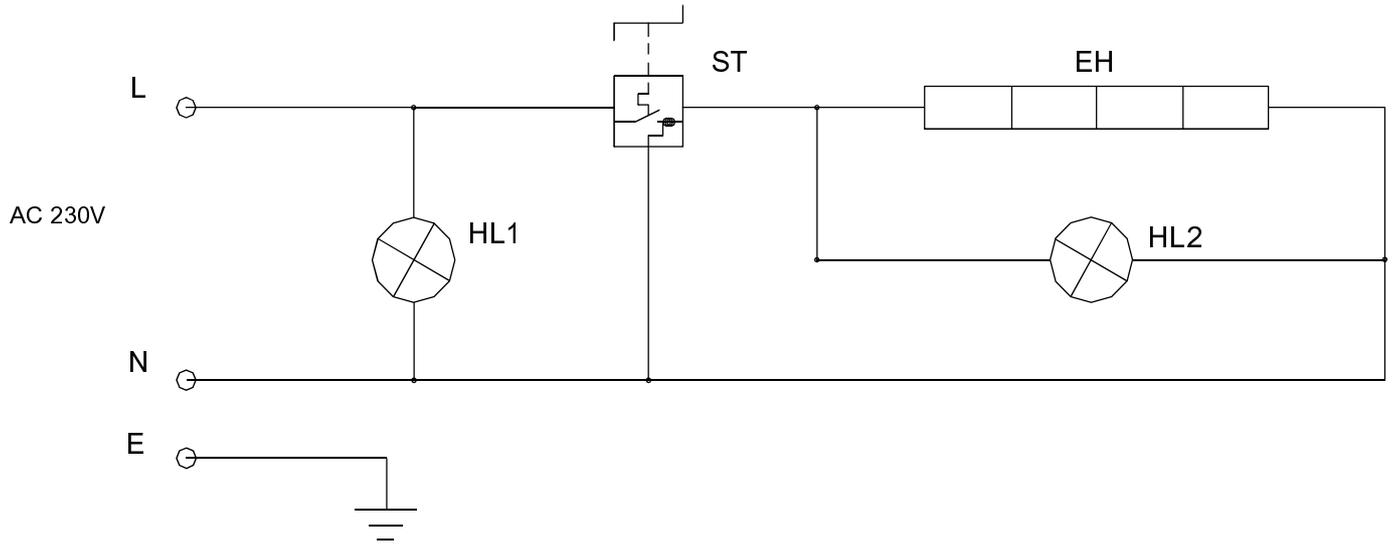
Before cleaning always be sure to turn the machine off and unplug it from the mains.

The stainless drop plate and drop net can be taken out to clean with water and non-corrosive cleaner.

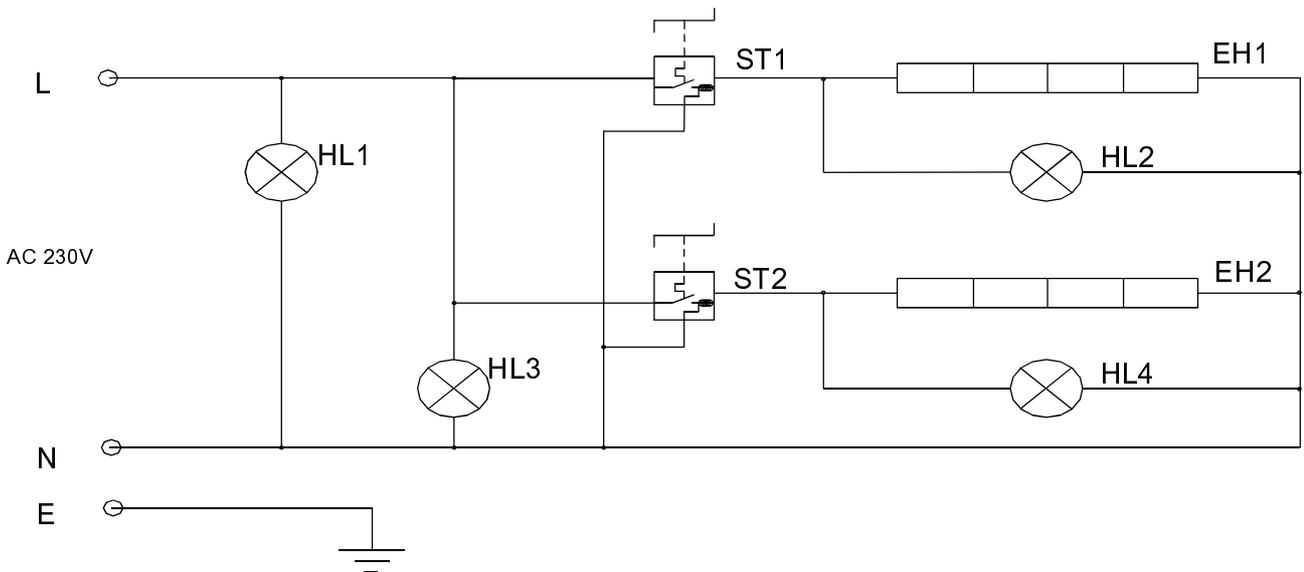
Ensure the components are fully rinsed and dry before placing back onto the product.

Circuit Diagrams

AS450

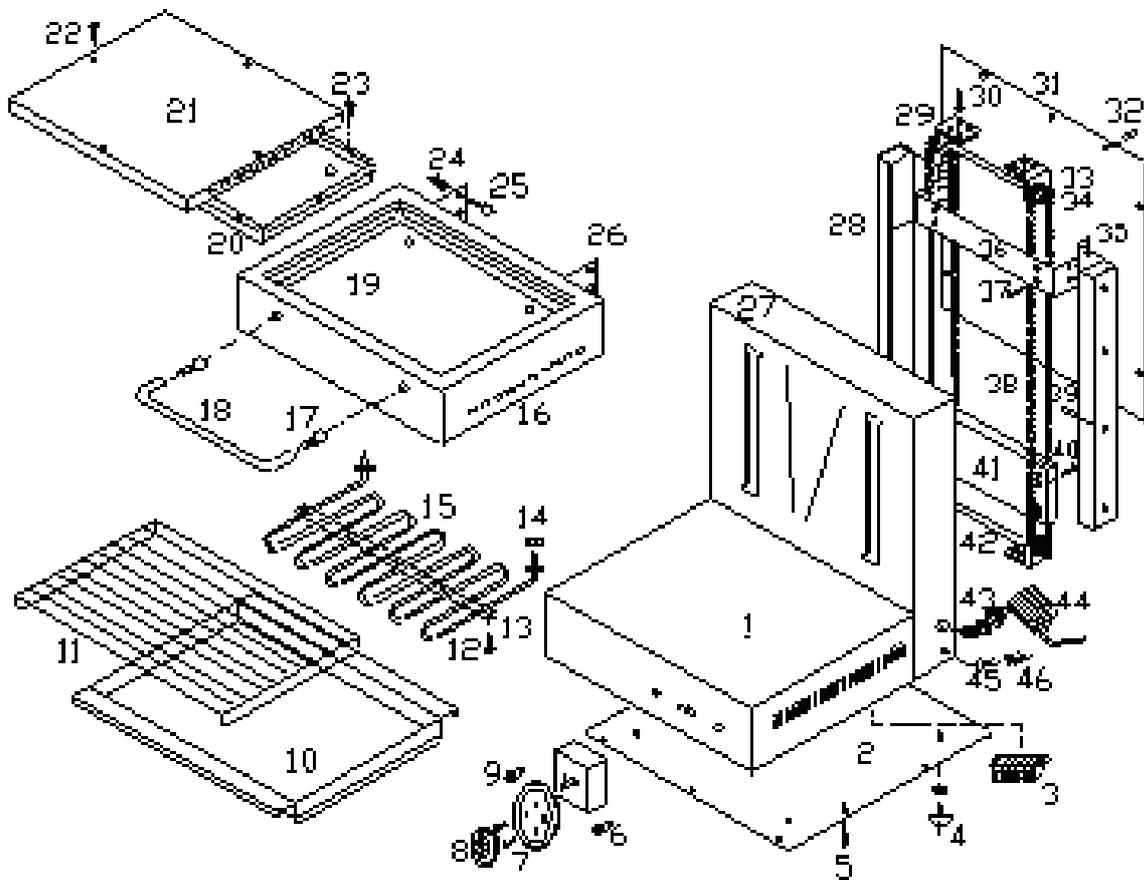


AS600



Parts Diagrams

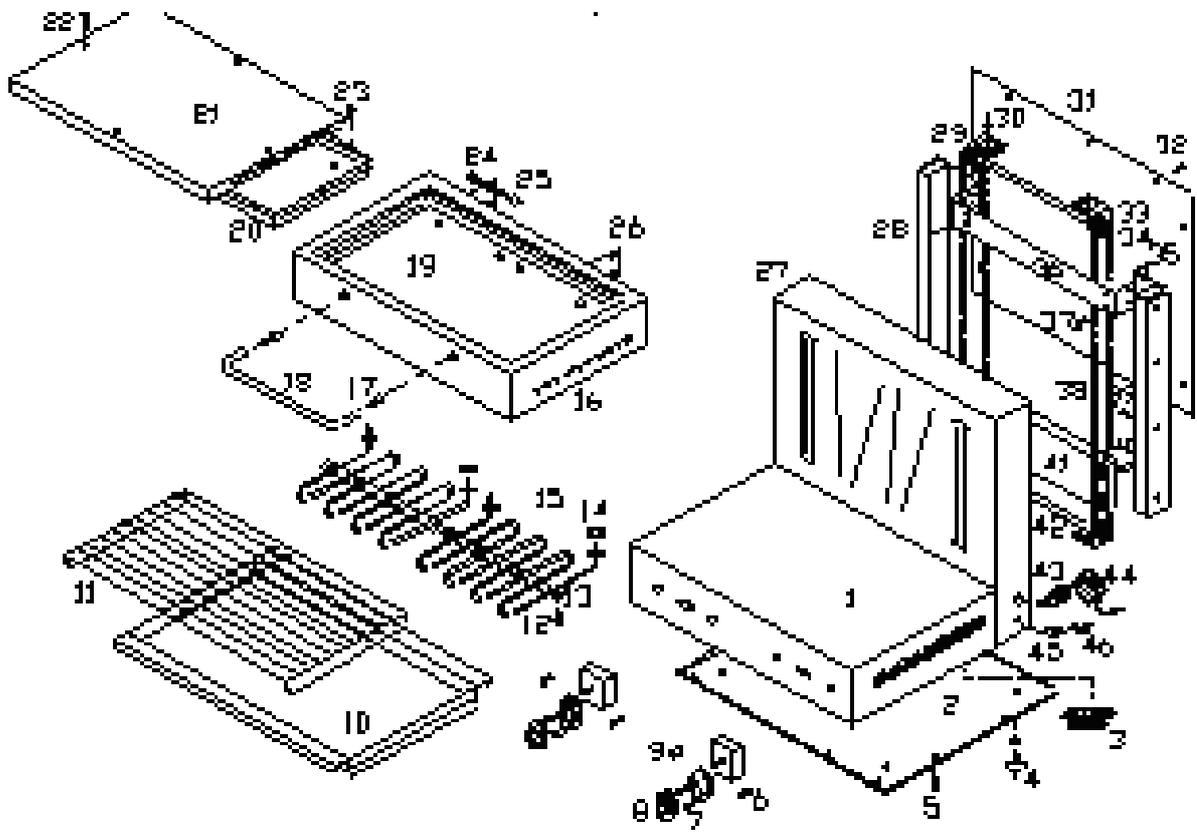
AS450



S/N	Description	Qty	Remark
1	Bottom trunk	1	
2	Bottom board	1	
3	Hexagon head screw	4	With four hexagon nuts
4	Rubber foot	4	
5	Crosshead screw	10	With flat pad head
6	Heating indicator	1	Insert type
7	Crosshead screw	2	
8	Temperature controller	1	With knob sets
9	Power indicator	1	Insert type
10	Oil receive tray	1	
11	Stainless drop net	1	
12	Crosshead screw	10	
13	Layering of electric heating tube	2	
14	Electric heating tube	1	
15	Front insulation board	1	
16	Crosshead screw	2	

17	Elevating handle	1	
18	Top trunk	1	
19	Head insulated cotton	0.5kg	
20	Insulation cotton board	1	
21	Top casing cover	1	
22	Crosshead screw	4	With flat pad head
23	Crosshead screw	4	With flat pad head
24	Hexagon screw	6	With a spring pad and a flat pad head
25	Hexagon nut	12	
26	Crown board	2	
27	Back trunk	1	
28	Chute	2	
29	Bearing base	4	
30	Crosshead screw	16	
31	Back board	1	
32	Crosshead screw	10	With flat pad head
33	Small chain wheel	4	
34	Small bearing	4	
35	Support board	2	
36	Chained board	1	
37	Stainless screw	4	With four M3 nuts
38	Chain	2	
39	Crosshead screw	8	
40	Stainless screw	8	With eight M3 nuts
41	Balancing piece	1	
42	Sprocket bearing	2	
43	Sheath of power cord	1	Use rubber screw pressed wire
44	Power cord	1	With plug by require
45	Grounding screw	1	With two spring pad and two flat pad head
46	Copper nut	2	

AS600



S/N	Description	Qty	Remark
1	Bottom trunk	1	
2	Bottom board	1	
3	Hexagon head screw	4	With four hexagon nuts
4	Rubber foot	4	
5	Crosshead screw	10	Flat head
6	Heating indicator	2	Insert type
7	Crosshead screw	4	
8	Temperature controller	2	With a knob set
9	Power indicator	2	Insert type
10	Oil receive tray	1	
11	Stainless drop net	1	
12	Crosshead screw	16	
13	Layering of electric heating tube	4	
14	Electric heating tube	2	
15	Front insulation board	1	
16	Crosshead screw	2	
17	Elevating handle	1	

18	Top trunk	1	
19	Head insulated cotton	0.7kg	
20	Insulation cotton board	1	
21	Top casing cover	1	
22	Crosshead screw	4	With flat pad head
23	Crosshead screw	4	With flat pad head
24	Hexagon screw	6	With a spring pad and a flat pad head
25	Hexagon nut	12	
26	Crown board	2	
27	Back trunk	1	
28	Chute	2	
29	Bearing base	4	
30	Crosshead screw	16	
31	Back board	1	
32	Crosshead screw	10	With flat pad head
33	Small chain wheel	4	
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35	Support board	2	
36	Chained board	1	
37	Stainless screw	4	With four M3 nuts
38	Chain	2	
39	Crosshead screw	8	
40	Stainless screw	8	With eight M3 nuts
41	Balancing piece	1	
42	Sprocket bearing	2	
43	Sheath of power cord	1	
44	Power cord	1	
45	Grounding screw	1	With two spring pad and two flat pad head
46	Copper nut	2	