



**Salamander Grill
SG630 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:	SG630
Voltage (V)	220-240V 50Hz
Power (W)	2000
Weight (Kg)	14
Temperature Range (°C)	50-250
Cooking Area (mm)	457w x 260d
Dimensions (mm)	630w x 320d x 280h

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 salamander grill in at the mains and switch the power on.
2. Turn the temperature controller knob clockwise to the desired temperature level (50°C is minimum and 250°C is maximum).
3. Then set the timer to the desired cooking time
4. As soon as the timer has been set, the element light will illuminate as the element heats up to the selected temperature.
5. When the temperature is reached, the element light will switch off.
6. The grill will automatically maintain the selected temperature. The element light will illuminate each time the grill is heating back up.
7. To reach full temperature the grill will take a couple of minutes.
8. The grill will automatically turn off after the set time on the timer has run out.
9. To turn the grill off early, simply turn the timer to '0' and the element will turn off.
10. The product has a tray and a rack as accessories. You can adjust their location according to food size to ensure satisfactory cooking.
11. After you have finished with the grill, ensure the temperature controller knob is set to the off position and the unit is switched off at the mains.

Maintenance

Cleaning:

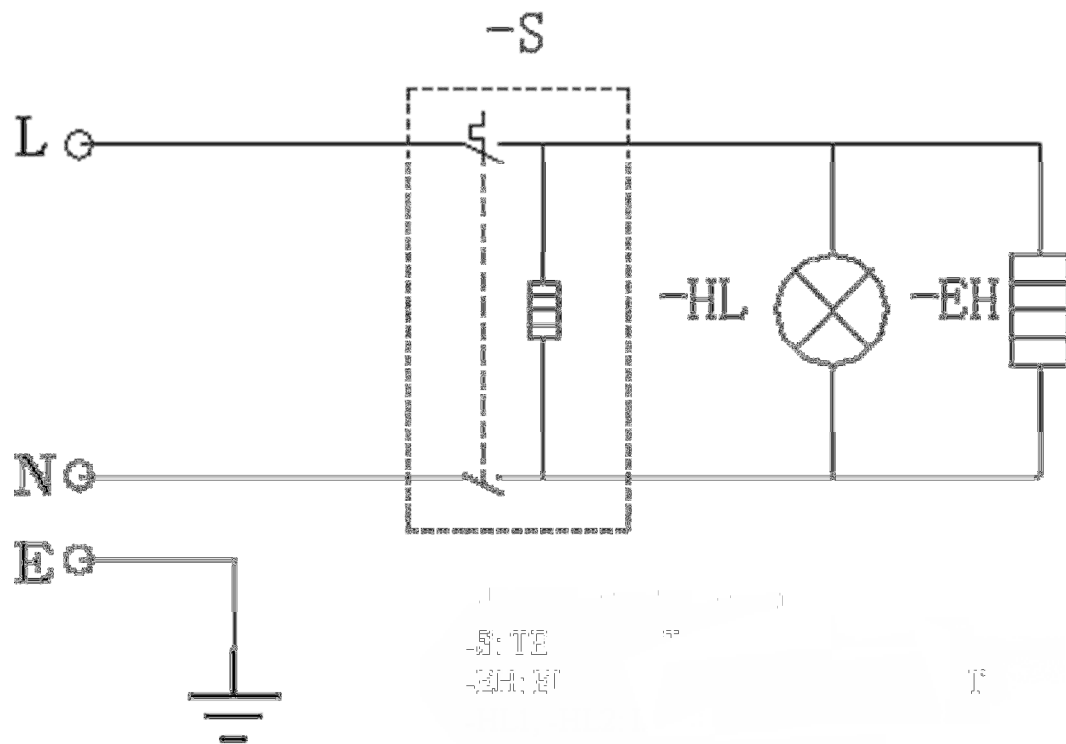
Please ensure the unit is turned off and unplugged prior to cleaning. Also ensure that the unit has sufficiently cooled down if cleaning shortly after use.

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

Troubleshooting

Problem	Cause	Solution
The power switch is turned off and power light stays on	Fuse is broken	Replace fuse
The grill won't heat up even though the power is on	1. The 'overheat' reset may have activated. 2. The temperature controller has broken	1. Turn the unit on and off at the mains to try and reset the grill 2. Replace the temperature controller
The indicator light stays off but temperature control works normally	1. Indicator light is not well connected 2. Indicator light broken	1. Fix the wiring 2. Replace indicator light

Circuit Diagram

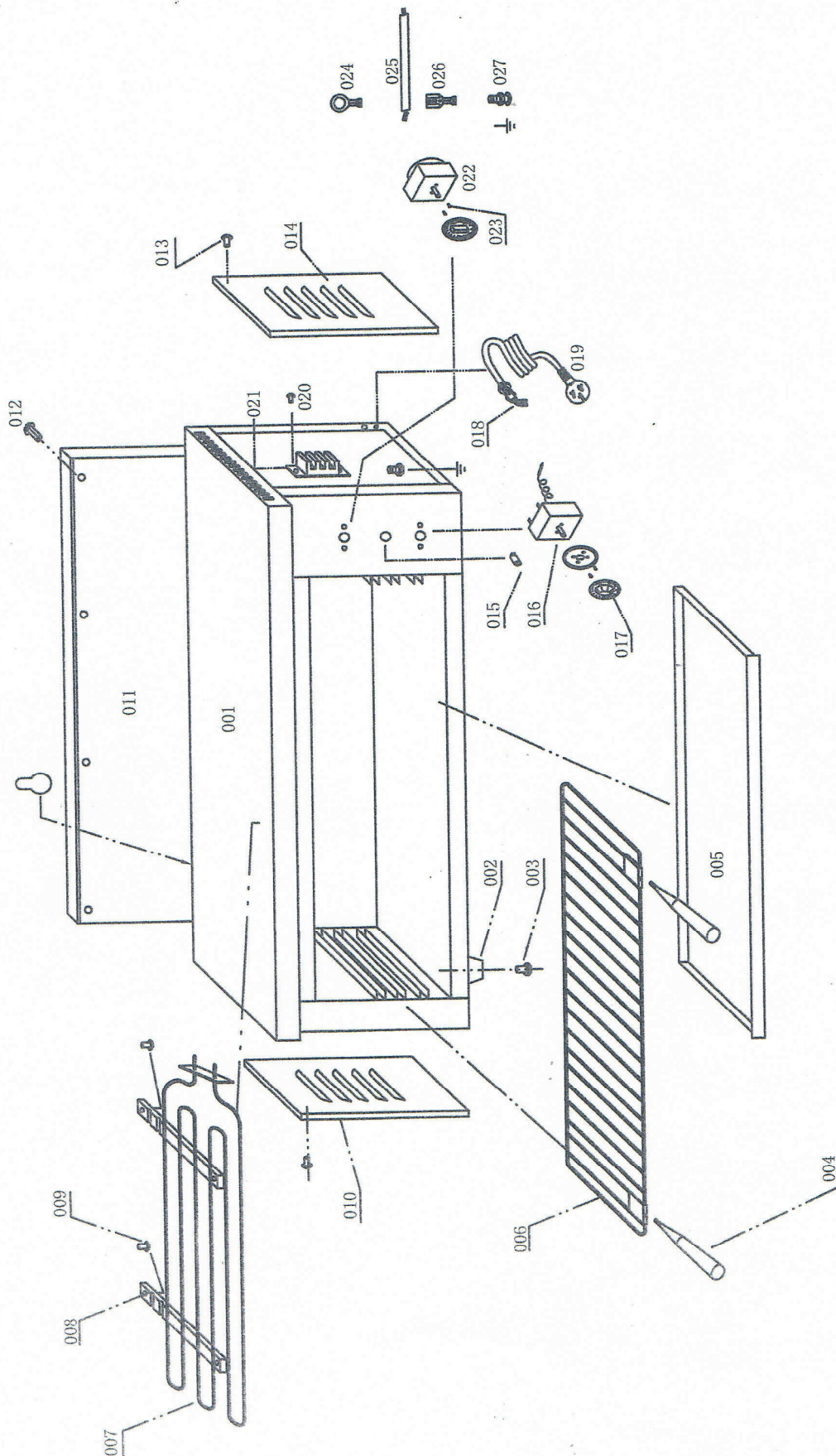


S – Temperature Controller

EH – Heating Element

HL - Indicator

Parts Diagram



PART NO.	PART NAME
1	Body
2	Foot
3	Foot Screw
4	Handle
5	Oil tray
6	Net
7	Element
8	Fixer for element
9	Screw
10	Right plate
11	Back plate
12	Screw of back plate
13	Screw of right plate
14	Left plate
15	Heating indicator
16	Thermostate
17	Thermostate knob
18	cord jacket
19	Power cord
20	screw
21	terminal
22	Timer knob
23	timer
24	terminal
25	Internal connecting wire
26	terminal
27	grounding screw