



**Griddle
G1 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 griddle 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:	G1
Voltage (V)	220-240V 50Hz
Power (W)	3000
Weight (Kg)	23
Cooking Area (mm)	545w x 350d
Dimensions (mm)	555w x 500d x 240h

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. When the griddle is plugged in to the power supply, the green indicator illuminates.
2. Rotate the temperature controller clockwise.
3. The yellow indicator illuminates and the electric element heats up. When the temperature reaches the set temperature, the thermostat switches off the heat and the yellow indicator goes out.
4. When the temperature drops below the temperature that has been set, the thermostat switches the heat on again.
5. This process repeats in order to maintain the required temperature.
6. Adjust the temperature control dependent on the type of food being cooked in order to get the best results.
7. When the griddle isn't being used it is best to turn the machine off at the mains and ensure the temperature is set on zero.

Maintenance

Cleaning:

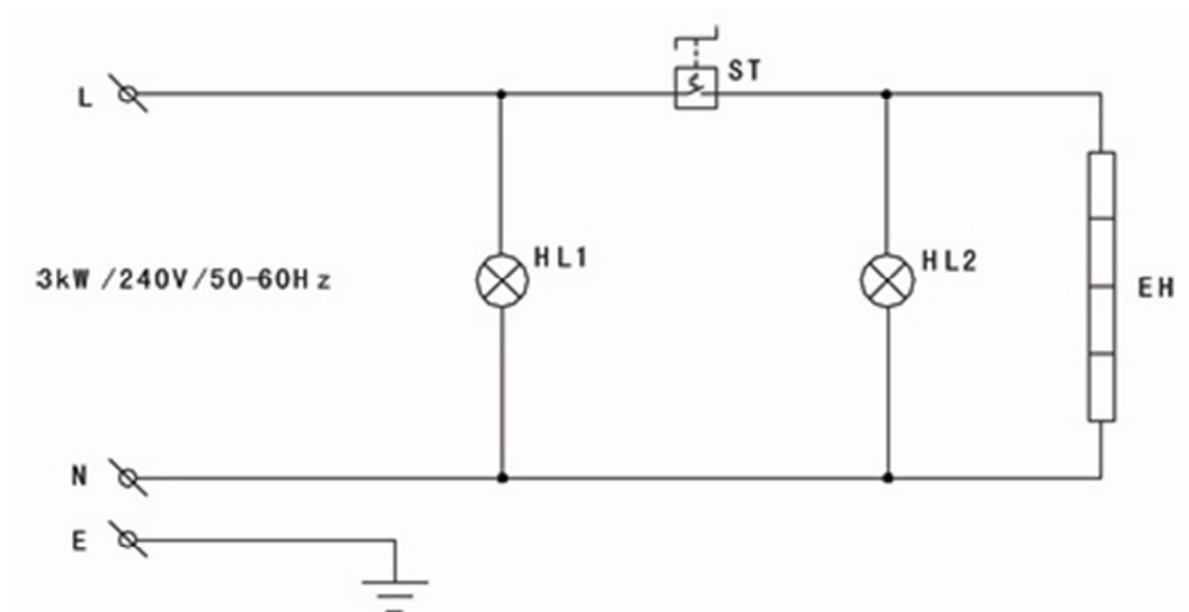
Please ensure the unit is turned off and unplugged prior to cleaning. Also ensure that the unit has sufficiently cooled down if cleaning shortly after use.

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

Troubleshooting

Problem	Possible Cause	Solution
The girdle is plugged in and turned on, however the green light doesn't illuminate	<ol style="list-style-type: none"> 1. The fuse has blown 2. The power cord is not correctly connected. 	<ol style="list-style-type: none"> 1. Replace the fuse 2. Confirm the power cord is correctly connected.
The yellow indicator stays on and the temperature cannot be adjusted.	<ol style="list-style-type: none"> 1. The connection of the yellow indicator is damaged. 2. The thermostat is broken. 	<ol style="list-style-type: none"> 1. Check the wiring for the yellow indicator 2. Replace the thermostat
The yellow indicator is not illuminated, but temperature control functions normally.	<ol style="list-style-type: none"> 1. The contact for the indicator is not functioning. 2. The indicator is burned out. 	<ol style="list-style-type: none"> 1. Check the connection. 2. Replace the indicator.

Circuit Diagram



ST—TEMPERATURE CONTROL

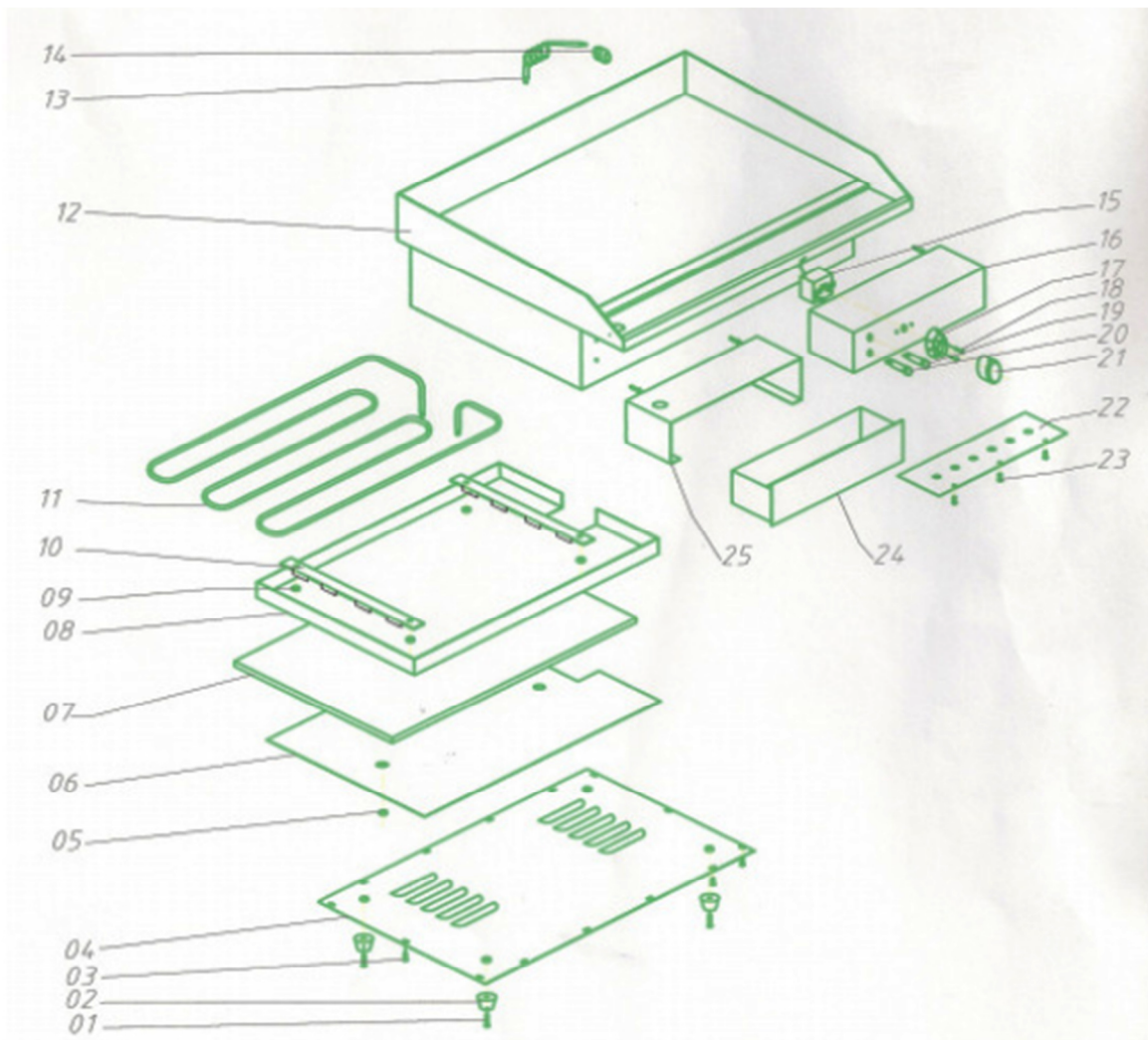
HL2—HEATING INDICATOR (YELLOW)

EH—HEATING ELEMENT

E—GROUND PROTECTION

HL1—POWER INDICATOR (GREEN)

Parts Diagram



No.	Description
1	Bolt (foot)
2	Rubber (foot)
3	Screw (base)
4	Bottom Plate
5	Nut
6	Outer Plate
7	
8	Inner Plate
9	Nut
10	Element Support
11	Element
12	Body Shell
13	Plug & Mains Cable
14	Cable Gland

15	Thermostat
16	Front Cover
17	Bezel for Temperature Knob
18	Screws
19	Indicator
20	Indicator
21	Control Knob
22	Bottom Panel for Electric Box
23	Screws
24	Drip Tray
25	Drip Tray Housing