



**Double Ceramic Contact Grill  
Smooth & Ribbed  
CCG2S & CCG2R 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 contact 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:

<b>Model:</b>	CCG2S	CCG2R
<b>Voltage (V)</b>	220-240V 50Hz	220-240V 50Hz
<b>Power (W)</b>	2x 1600	2x 1600
<b>Weight (Kg)</b>	21	21
<b>Heating Zone (mm)</b>	2x (250x250)	2x (250x250)
<b>Dimensions (mm)</b>	700w x 480d x 170h	700w x 480d x 170h

## **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**

### **Sandwich Cooking:**

Ceramic glass is not porous like the metal contact grills, so will not absorb or transfer flavours. They are perfect for cooking sandwiches. Follow the instructions below for cooking sandwiches:

1. Turn the contact grill on and set the desired temperature
2. The Contact Grill preheats in just minutes. You will notice the temperature light illuminates, indicating that power is going to the grill. Your grill will be preheated and ready to start cooking in about 2 or 3 minutes. When the power light is no longer illuminated, the grill is ready to use.
3. Sandwiches will usually take between 2 – 5 minutes to heat throughout. The cooking time depends upon the bread you use and the ingredients you have chosen for your sandwich.
4. Most of your Panini sandwiches will be grilled at temperatures between 250°C and 280°C.
5. Light pressure is all you need when lowering the top grill to assure a perfectly cooked sandwich. Excessive pressure will not speed up the cooking process.
6. To keep your grill clean between sandwiches, simply wipe the grill surfaces with a clean oiled paper towel.

## Maintenance

### Cleaning:

Before cleaning, please ensure the unit is turned off and disconnected from the mains.

The Contact Grill may be “Quick Cleaned” with the scraper provided. The residue may be emptied into the drip tray under the grill through the opening at the front of the Contact Grill. Be sure to clean the drip tray regularly to avoid spills.

For hard to clean spots use the scraper or the metal scrub pad.

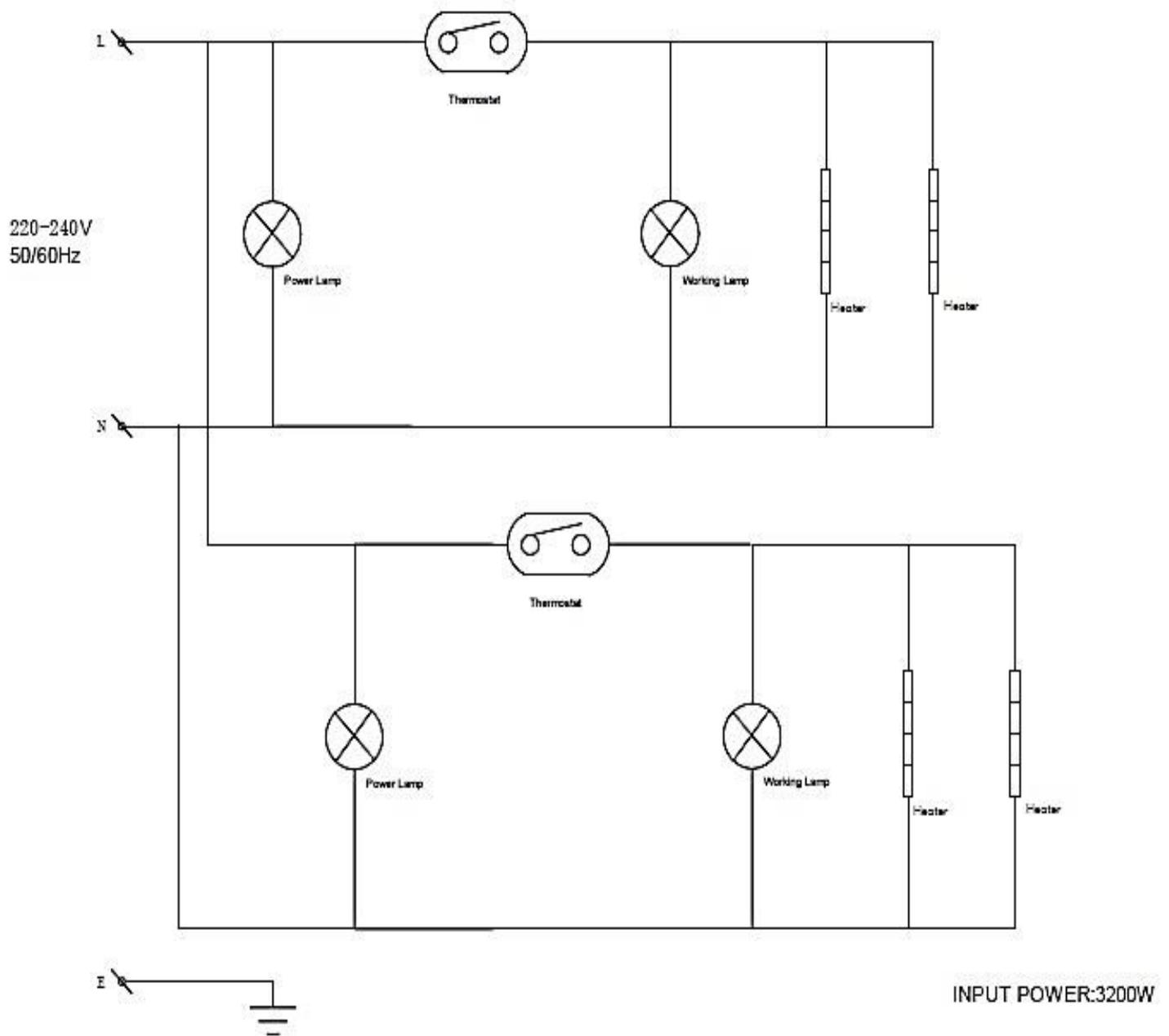
There are many nonabrasive cleaners specifically made for ceramic cooking tops on the market today. We suggest using your choice of nonabrasive cleaner at the end of each day or service period to keep your Contact Grill in top condition.

Never use a spray of water or immerse the grill in water. This will damage the electrical components and might create a hazardous condition.

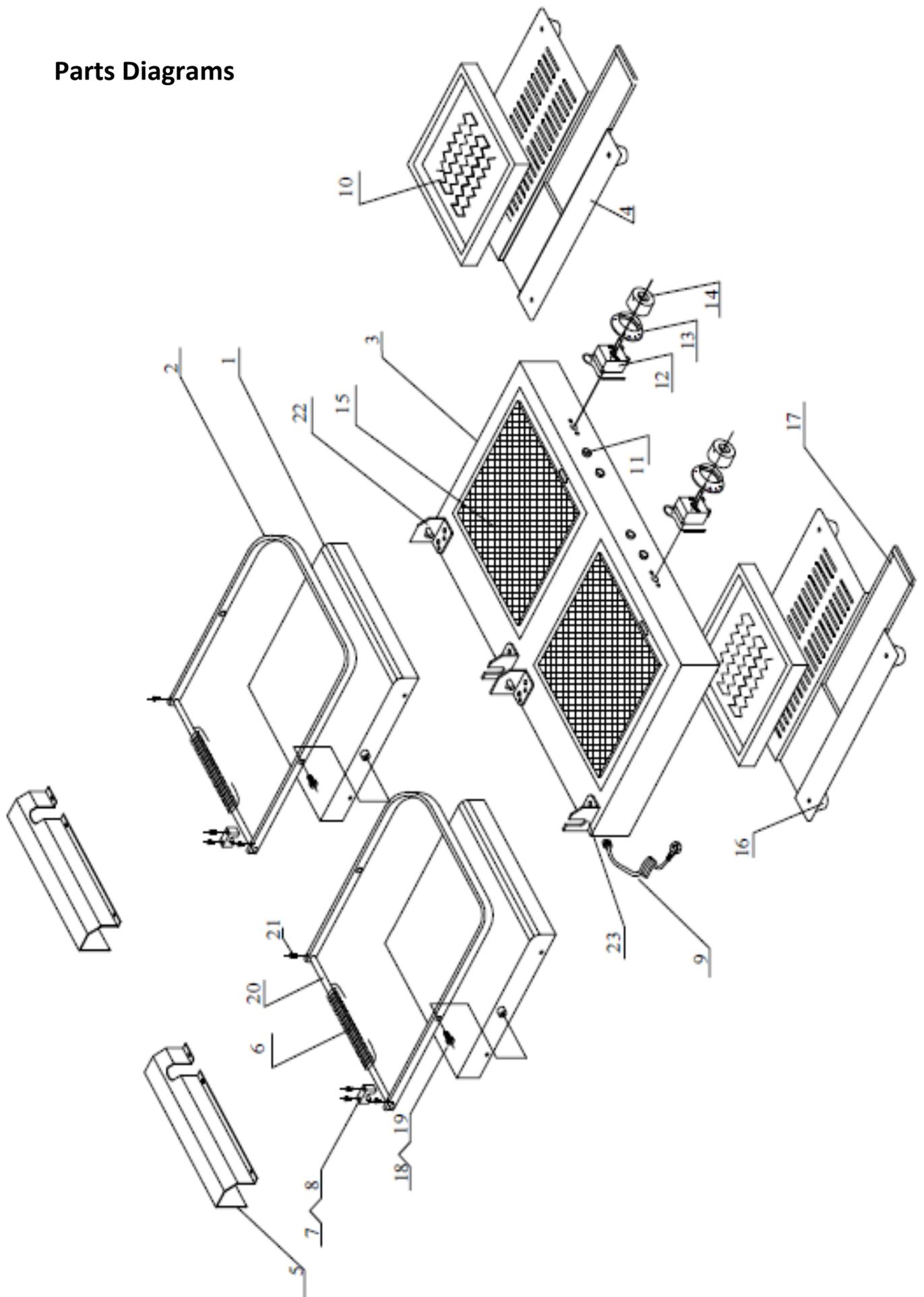
## Troubleshooting

Problem	Possible Causes	Solutions
Module plates do not heat up when the power and the heating indicator are both on	<ol style="list-style-type: none"><li>1. Temperature controller is broken.</li><li>2. The heating element has blown.</li><li>3. The high temperature cut-out has activated.</li></ol>	<ol style="list-style-type: none"><li>1. Replace the temperature controller.</li><li>2. Replace the heating element.</li><li>3. Press the <b>reset button</b></li></ol>
The temperature of the grill cannot be controlled	The temperature controller is broken	Replace the temperature controller
The power indicator doesn't illuminate and the unit won't heat up	<ol style="list-style-type: none"><li>1. Check the unit is plugged in securely</li><li>2. Fuse may have blown</li></ol>	If the fuse has blown replace it

# Circuit Diagrams



# Parts Diagram



## Parts List

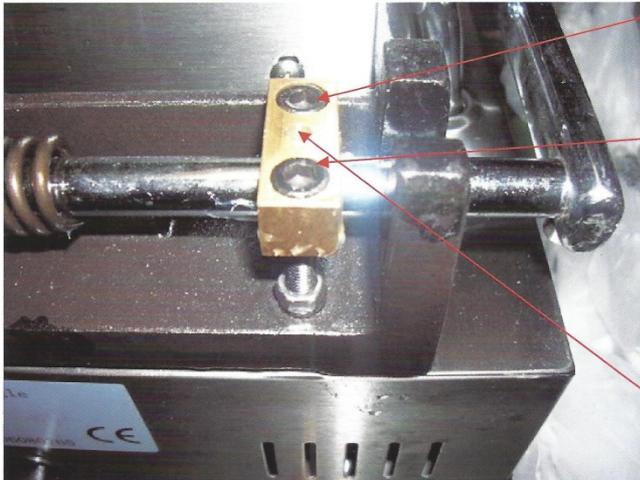
NO.	Name	Spec.	pcs	Note
1	Top-body	SUS430	2	
2	Handle		2	
3	Bottom-body	SUS430	1	
4	Bottom cover	Al-coating	2	
5	Back cover	SUS430	2	
6	Spring		2	
7	Copper block	copper	2	
8	Long screw	black,tough	4	
9	Power cord and plug		1	
10	Heater	800W/230V	4	
11	Lamp		4	
12	Thermostat		2	
13	Knob base		2	
14	Knob		2	
15	Ceramic glass	4mm	2	FC-2:4 flat glass FC-2A:top groove glass and bottom flat glass
16	Feet		4	
17	Oil tray	SUS430	2	
18	Handle fixer		4	
19	Handle fixer screw		4	
20	Rotate-role		2	
21	Rotate-role-screw		4	
22	Right-support	SUS430	2	
23	Left-support	SUS430	2	

## INSTRUCTIONS FOR ADJUSTING THE HANDLE TIGHTNESS

In the instruction bag, there is an allen key with which adjustment can be made if the movement of the handle is too loose or tight. To perform the adjustment first unplug the machine and then use a screwdriver to open the rear cover. Inside there are hex screws on the copper base. These screws should be adjusted using the allen key to provide desired tightness. If there is a noise when the handle is moved, add some lubricant oil to the middle hole of the copper base. Finally, please close and secure the rear cover before use.



Open the rear cover with a screwdriver



Copper base

Adjust the screws clockwise to tighten, or counter clockwise to loosen.

Add lubricant oil here