



Electrolux

Monday July 1, 2013

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High Speed Sandwich Press (HSSP) – DEFINITION, CERTIFICATION AND RECOMMENDATION

Dear Customer,

Up to 75% faster than a standard sandwich grill, all while offering the consistent results every time. The High Speed Sandwich Press (HSSP) produces great tasting, hot, toasted and marked sandwich in less than 60 seconds depending on the thickness and content of the sandwich.

With multiple technologies (Infrared heat, Contact heat and Microwave) activated during the cooking cycle, we allow the end-user to program 4 independent cooking cycles based on their menu criteria. The cooking cycle remains uninterrupted as the lid locks during use guaranteeing consistent cooking results every time. The Electrolux HSSP with its' no stick contact surfaces, self adjusting upper plate, automatic holding and opening once the cycle ends; with countdown, audible alarm and programmable electronic controls with energy saving mode make it the safe and easy solution for Quick Service and Fast Casual concepts.

The quartz glass contact surface and Teflon infused upper contact plate (older units utilize replaceable Teflon coated cooking paper) are easily cleanable on a daily basis.

Preventative Maintenance: Easy Cleaning Instructions

Wipe cooking surfaces after every sandwich with a mild soapy water soaked sponge or cloth takes no more than 5 sec:

- Wipe contact upper plate and around choke cover.
- Wipe quartz bottom glass and around bottom plate.

Wiping will remove the remaining food particles and grease that if left will come into cooking with the microwave at every cycle, slowly deteriorating the choke cover and Teflon coated upper plate.

Note 1: Older High Speed Sandwich Press (HSSP) units are built with a contact plate with hinge mechanism to attach replaceable Teflon coated cooking paper. The paper should be mounted correctly to the underbelly of the contact plate and should be replaced based on appearance on a frequency based on end-user processes (at least once every week).

Note 2: Food particles and grease left in the unit during operation can cause arcing. Arcing, seen as sparks or flashes within the HSSP, occurs when electromagnetic waves emitted from the magnetron during cooking strike a metallic or reflective surface. You can stop your microwave arcing by taking a look inside the cooking cavity and checking for signs of trouble such as paper, foil, food debris or grease residue.

Note 3: During cleaning do not use any caustic or aggressive/abrasive cleaning chemicals that will deteriorate the integrity of seals, joints and cooking surfaces. Never use any wool sponges or acidic chemicals for cleaning.



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Recommended Cleaning Between Cooking Cycles

To Be Performed Between Customer Orders

- After completion of a cooking cycle take a damp cleaning towel and wipe the glass surface, removing all food particle from the glass cooking surface
- Make sure to always use a damp TOWEL
- Caution Glass surface is HOT do not touch
- For harder baked on grease use a hard plastic scraper to remove build up
- **! ALWAYS TAKE CAUTION THE GRILL IS HOT USE PROTECTIVE GLOVES!**

Daily Cleaning Prior to Closing

To Be Completed Daily Before Closing When the Grill Is Still HOT

- Wipe clean the upper assembly of any built up grease
- Wipe down the upper grill plate and remove any grease build up
- Use the Ecolab Grease Express to remove any hard build up
- Apply a tablespoon of Ecolab Grease Express onto the glass surface, spread it over the glass surface and let it boil for 1 minute
- Using a hard plastic scraper gently scrap and remove all excessive grease build up from the glass surface
- Wipe the glass surface clean using a clean towel in a side to side motion
- Wipe clean all remaining surfaces
- **! ALWAYS TAKE CAUTION THE GRILL IS HOT USE PROTECTIVE GLOVES!**

Weekly Replacement of TEFLON Cooking Paper

To Be Performed WEEKLY Before Turning On

- Grasp the flexible tube on the top of the grill holding it so it does not fall onto the glass cooking surface
- Push the black release button and gently lower the upper cooking plate onto the glass surface
- Remove the used cooking paper and dispose of it
- Wipe clean the ribbed cooking plate of any oil or grease build up
- Once clean install a new clean sheet of TEFLON cooking paper
- The TEFLON cooking paper should completely cover the upper ribbed grill plate
- Now push the upper grill plate back into position until its locked into position
- The grill is now ready to be turned ON

Supplies and Cleaning Chemicals

****IMPORTANT****

- Your Grill has been supplied with the following items
- One bottle of ECOLAB GREASE EXPRESS CLEANING SOLUTION
- One TEFLON brush
- One Scraper
- 24 sheets of TEFLON baking paper (Electrolux Accessory PNC 653694)

*ECOLAB Grease Express (PART #10127) sold in 1 case = 6 each 32oz bottles.
To place an order call 1-800-352-5326, this product ships ground since it is a chemical.



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The High Speed Sandwich Press (HSSP) is ETL certified. The ETL Listed Mark is proof of product compliance (electrical, gas and other safety standards) to North American safety standards. Authorities Having Jurisdiction (AHJ's) in 50 states and Canada and retailers accept the ETL Listed Mark as proof of product safety. Manufacturers are choosing ETL because it gives them a competitive advantage in the marketplace.



Sincerely,

Angelo Grillas

Director of Marketing

High Speed Sandwich Press (HSSP)

Program Guide:



Programmable parameters:

- Top plate temperature
- Bottom plate temperature
- Total cycle duration
- Microwave duration
- Stand-by delay (for energy saving)

Please note:
Temperature of the top and bottom plate will remain the same in all the cooking cycle stored.



<ul style="list-style-type: none">• Start by isolating the power supply and switching on by switch or plug.	
<ul style="list-style-type: none">• Press and Hold buttons 2 and 3.• BASI should appear on display.	
<ul style="list-style-type: none">• Press button 4.• The display will show TENP. (temperature)• Press 1 to enter.• Press 2 to adjust between °C and °F.• Press 4 to confirm.	
<ul style="list-style-type: none">• The display will now show TRT (top plate)• Press 1 to enter.• Adjust temperature of top plate using buttons 2 and 3.• Press 1 to confirm.• Press 4 to move on to TRB (bottom plate)	
<ul style="list-style-type: none">• The display will now show TRB (bottom plate)• Press 1 to enter• Adjust temperature of bottom plate using buttons 2 and 3.• Press 1 to confirm.• Press 4 to move on to TCY1 (cycle 1)	
<ul style="list-style-type: none">• Display will now show TCY1. (cycle 1)• Press 1 to enter TT (total cycle time)• Adjust time using buttons 2 and 3.• Press 1 to confirm.• Press 4 to enter TW (total microwave time)• Again adjust this using 2 and 3.• Followed by 1 to confirm.• Press 4 to move on to TCY2 (cycle 2)• Repeat this procedure for cycles TCY2, TCY3, TCY4.	
<ul style="list-style-type: none">• Once you've completed the programs press button 4.• Your display will now show BASI.• Press 1 to SAVE any changes made and switch off machine.• Switch machine back ON and your programs will be set.	

High Speed Grill

ITEM # _____

MODEL # _____

PROJECT NAME # _____

SIS # _____

AIA # _____



High Speed Grill

603691 High speed sandwich grill 208V/1ph/60Hz

Short Form Specification

Item No. _____

The Electrolux High Speed Grill is the fastest sandwich grill in the world. Using breakthrough Microwaves in combination with Infrared technology, cooking times can be reduced up to 75% while delivering superior sandwich quality by combining simultaneously infrared radiation, contact plates and microwaves you can perfectly toast and warm up the core of your favourite panini for a Great Tasting, Hot and Crispy Sandwich in less than 60 seconds.* Just place your sandwich on the cooking surface and close the lid. The HSG will self adapt the upper grilling plate and automatically open the lid for you when the sandwich is ready. When not in operation, the HSG will automatically enter in stand by mode reducing the energy consumption.

*Depending on the cooking mass.

Technical Specs

- AISI 304 S/S lid and top plate.
- AISI 430 S/S back cover and galvanized steel bottom cover.
- Painted steel side panels.
- Aluminium ribbed top contact plate (8 7/16" x 8 7/16") treated with a special non-stick coating.
- The self adjusting top plate makes it possible to grill sandwiches from 3/8" up to 3" thick.
- Smooth 4 mm thick quartz glass bottom cooking surface (9 13/16" x 9 13/16").
- Independent temperature setting of the top and bottom plates from 320 to 536°F.
- Automatic holding and opening system controlled by an electromagnet.
- Automatic lifting of the lid at the end of the cooking cycle via gas spring.
- Electronic control with digital LED display.
- Countdown display and buzzer at the end of the cycle.
- 2 temperature probes for an independent control of the top and bottom plate temperature.
- 900W MICA heating element on the top plate.
- 900W electrical armored heating elements on the bottom plate.
- 2 x 1000W magnetrons for microwave.
- Side louvres for efficient cooling ventilation.
- Ergonomic aluminium handle with plastic grip.
- Removable front panel and dismountable upper plate for better cleanability.
- Supervisor mode to program up to 4 cooking cycle.
- Programmable parameters:
 - top plate temperature¹
 - bottom plate temperature¹
 - duration of cycle
 - duration of microwave within each cycle
 - Stand-by delay
 - Stand-by temperature
- IP24 protection index.
- 78 3/4" cable included.

¹ the temperature remains fixed for all cooking cycles

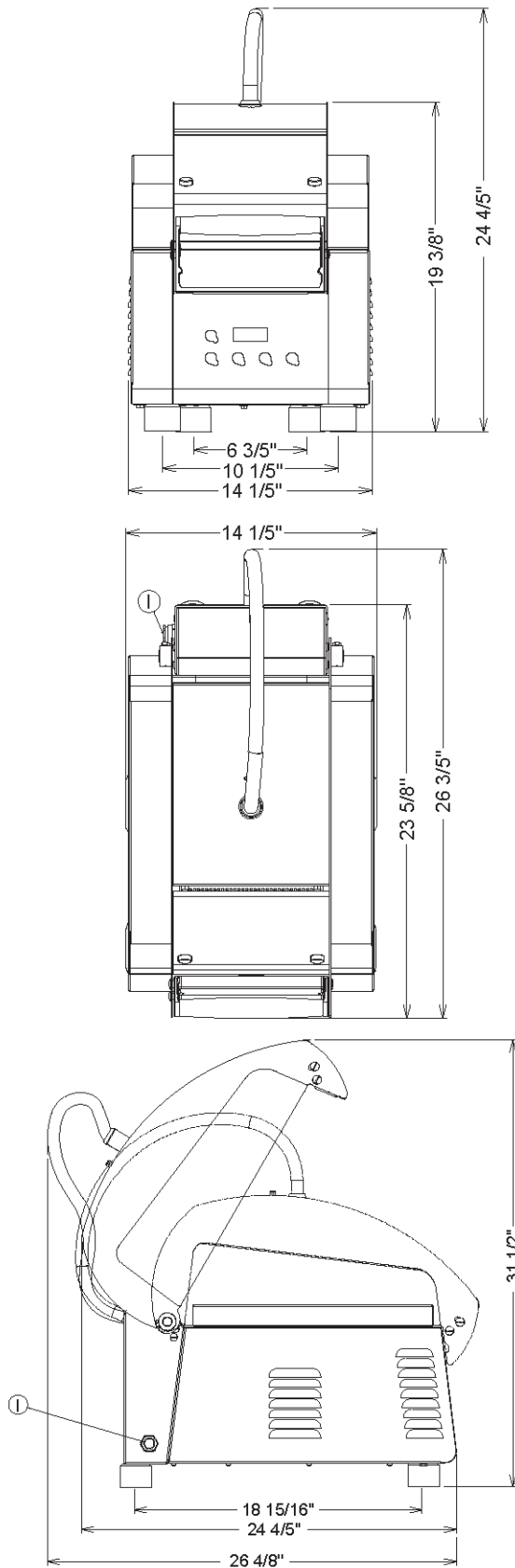


Approval: _____

Electrolux Professional, Inc.

www.electroluxusa.com/professional

10200 David Taylor Drive, Charlotte, NC 28262 • Telephone Number: 866-449-4200 • Fax Number: 704-547-7401



I = Electrical connection

Electric

Supply Voltage:	
603691(HSPPUS)	208 V/1ph/60Hz
Amps	26
Total installed power:	5 kW
Top plate power:	0,9 kW
Bottom plate power:	0,9 kW
Microwave power:	2 kW
Plug Type	NEMA 6-30P

Installation

Clearance:	- 1" (25 mm) rear
	- 8" (200 mm) between units when placed side by side

Key Information

External dimensions:	24 4/5" × 14 1/5" × 26 3/5"
Cooking plate dimensions:	
Top plate:	8 7/16" × 8 7/16"
Bottom plate:	9 13/16" × 9 13/16"
Bottom plate - net:	8 7/16" × 8 7/7/16"
Net weight:	78 lbs
Shipping weight:	119 lbs
Shipping height:	27 3/16"
Shipping width:	17 3/4"
Shipping depth:	30 11/16"
Shipping volume:	8,5 CuFt

HSG Panini



Manuel d'utilisation

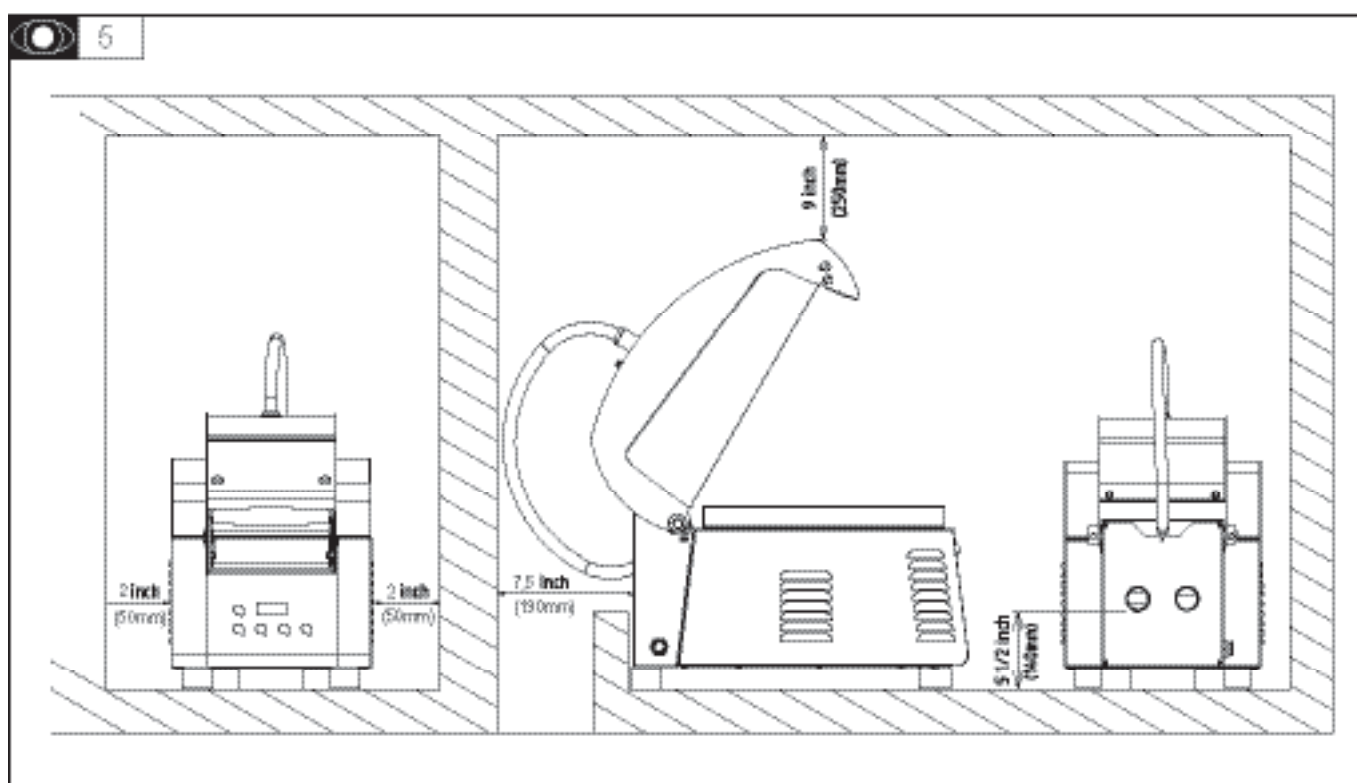
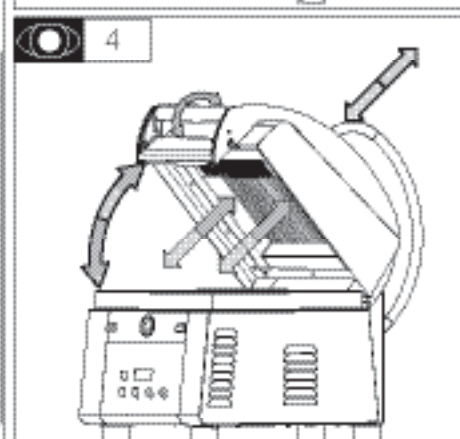
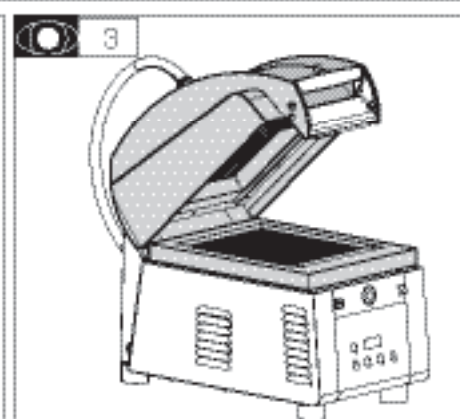
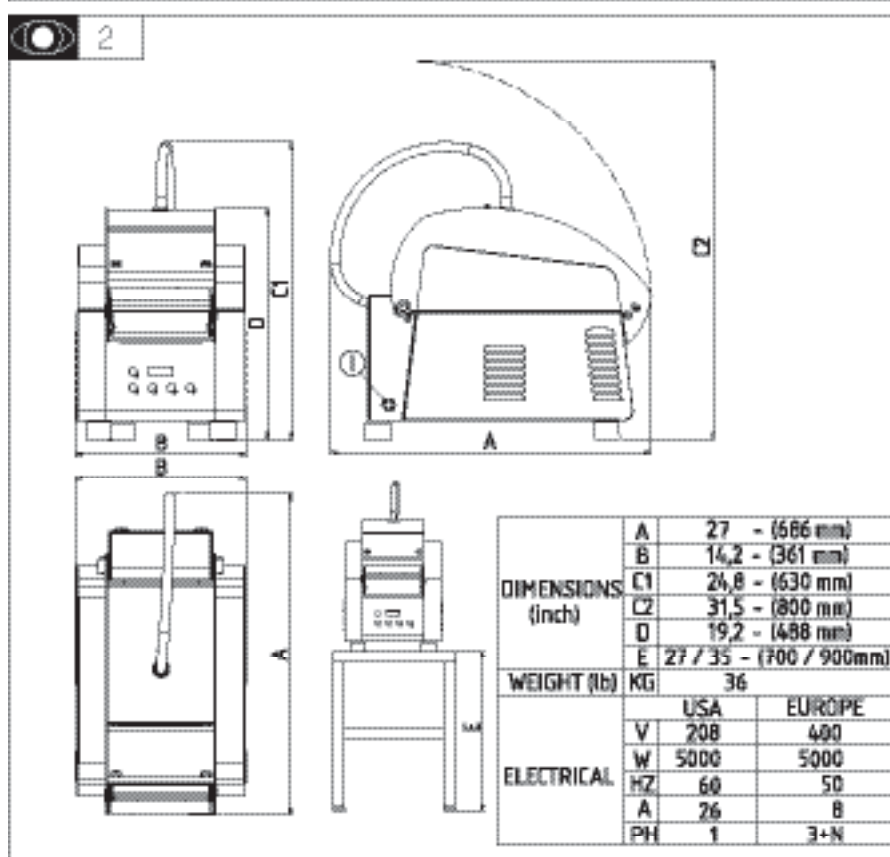
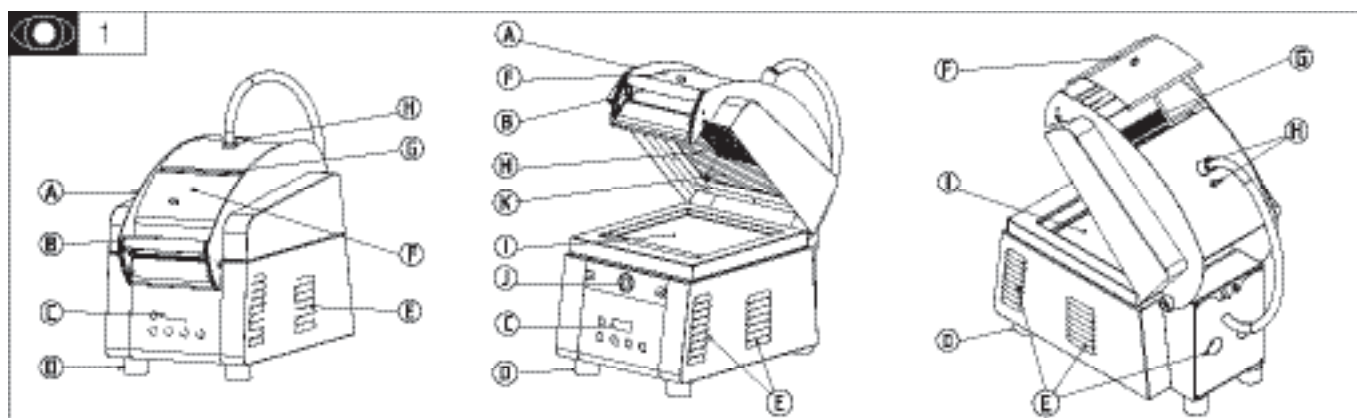
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User manual

US

Manual de utilización

ES



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6a



6c



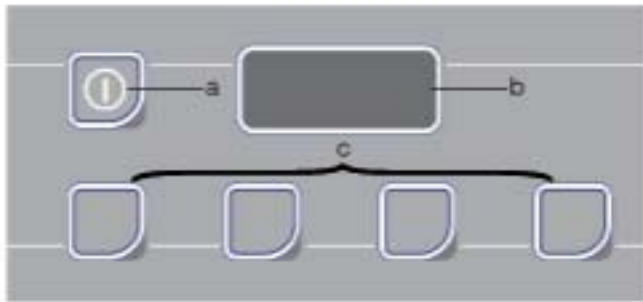
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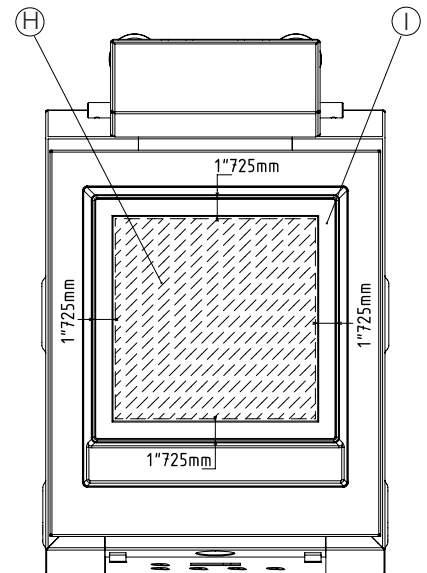
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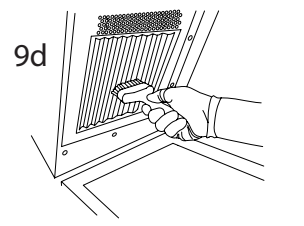
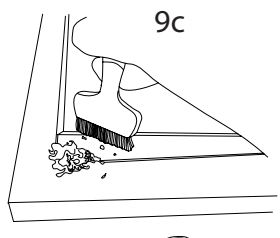
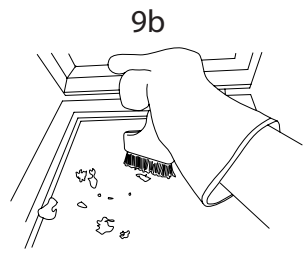
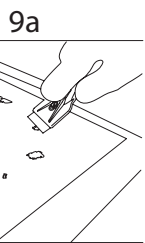
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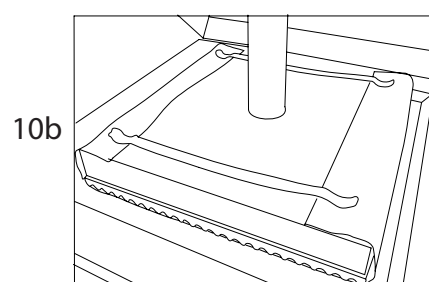
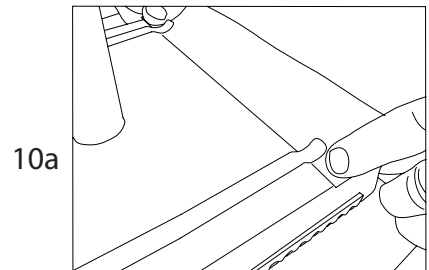
Cooking area

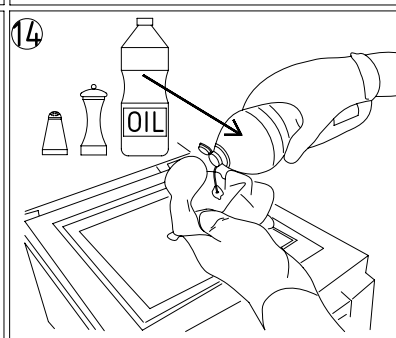
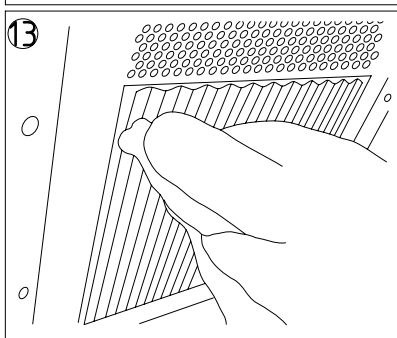
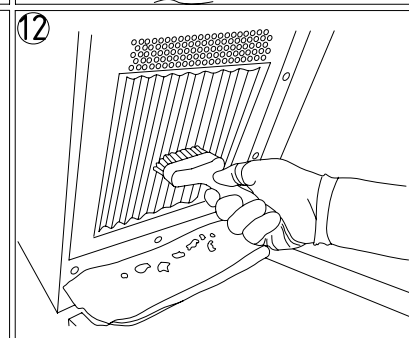
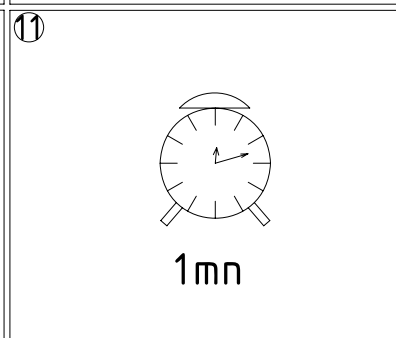
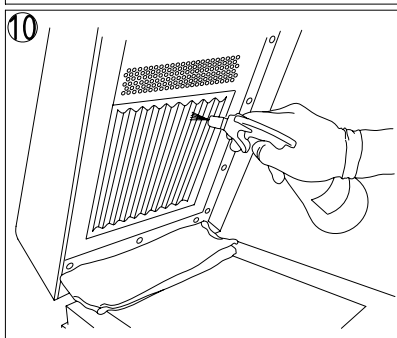
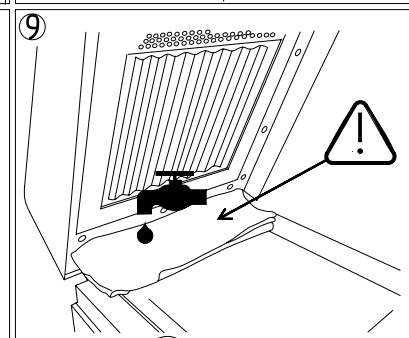
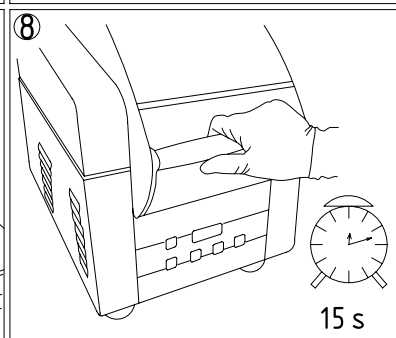
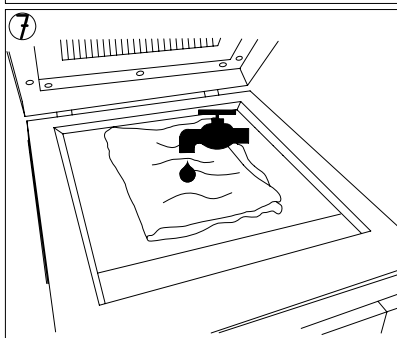
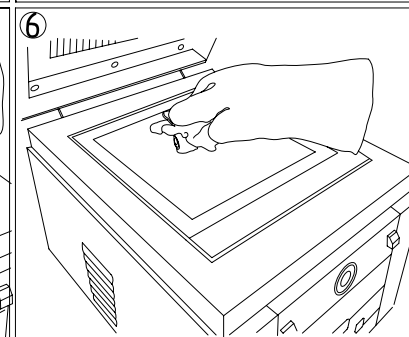
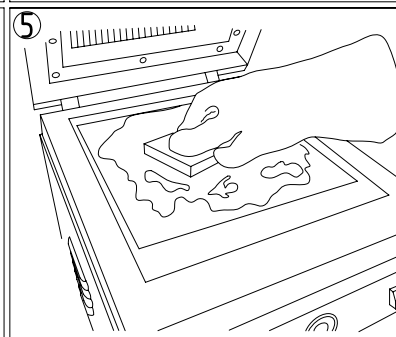
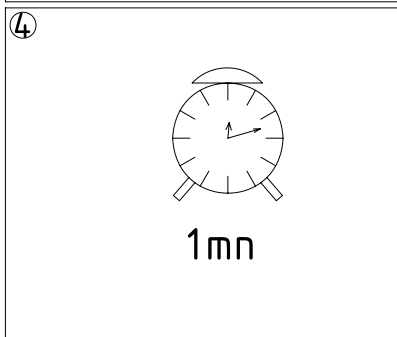
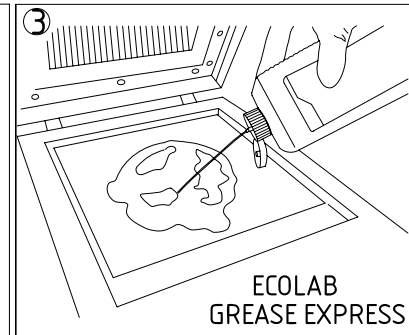
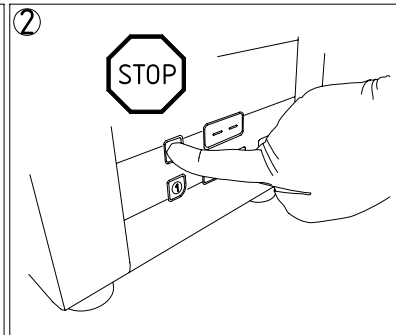
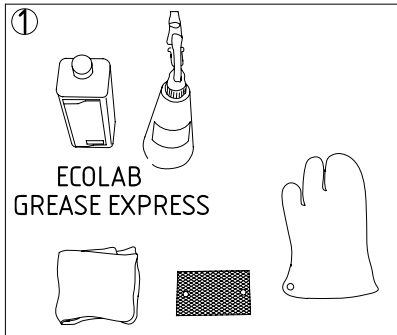
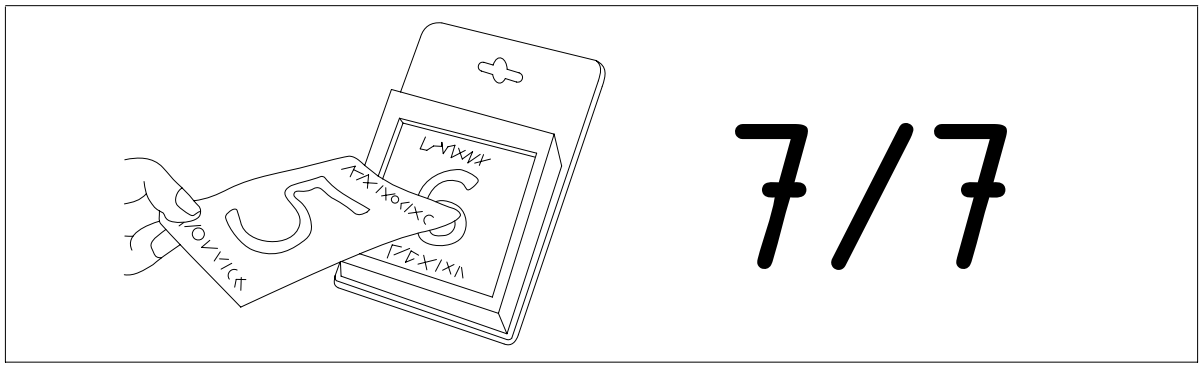


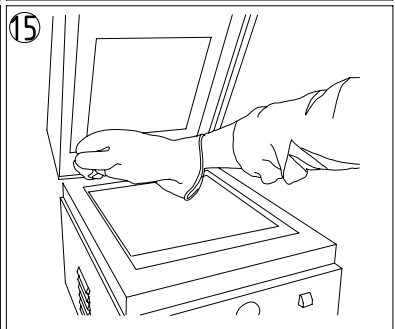
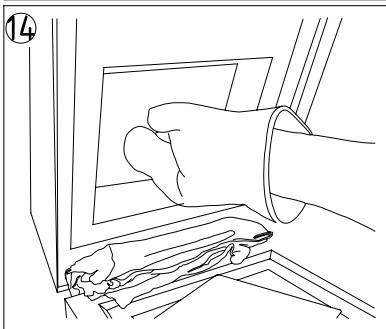
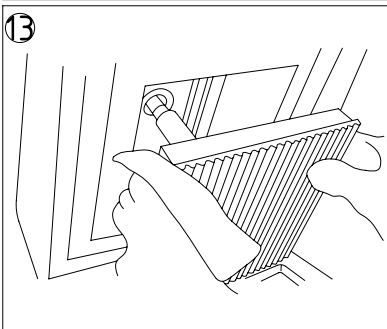
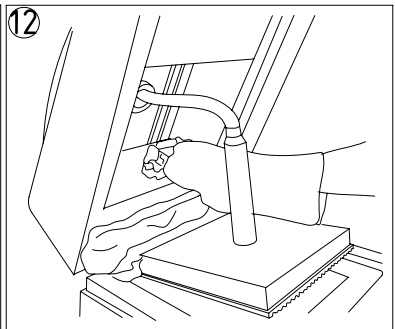
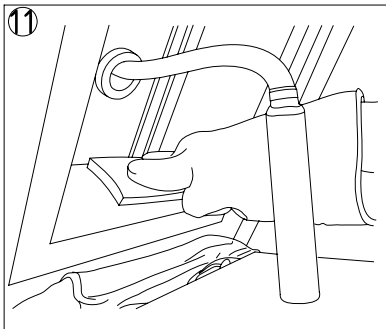
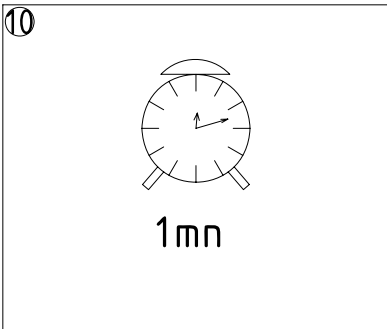
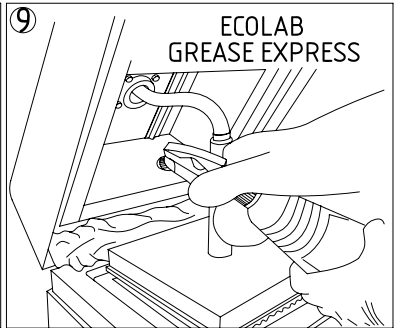
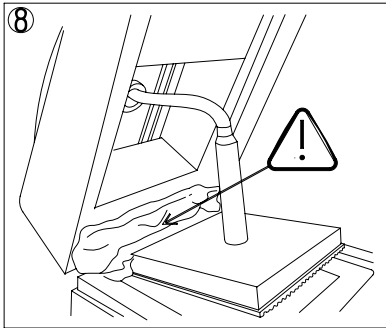
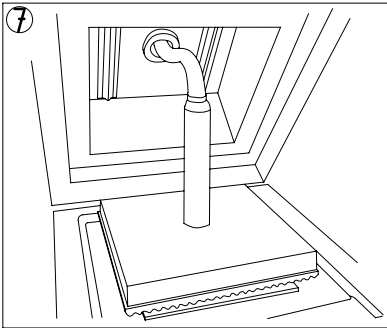
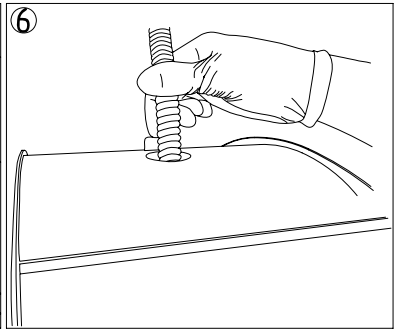
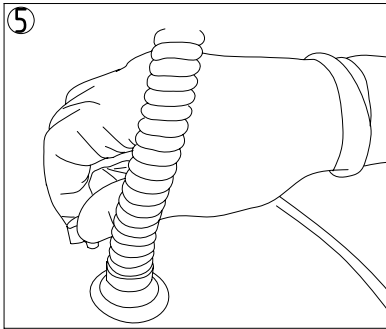
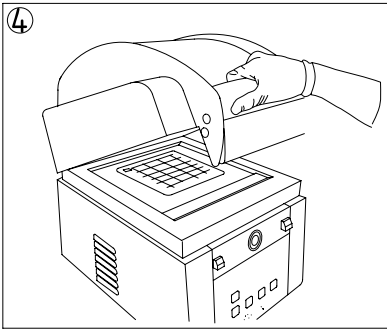
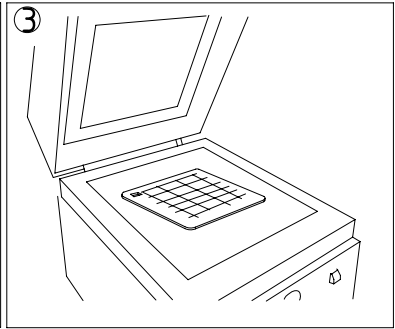
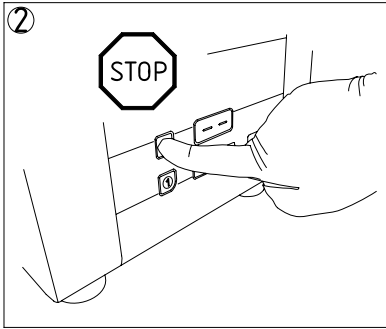
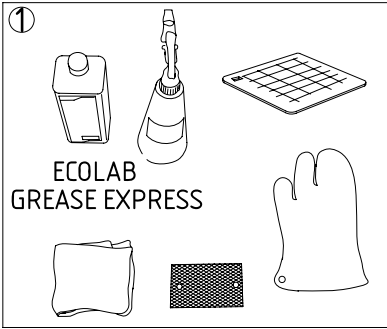
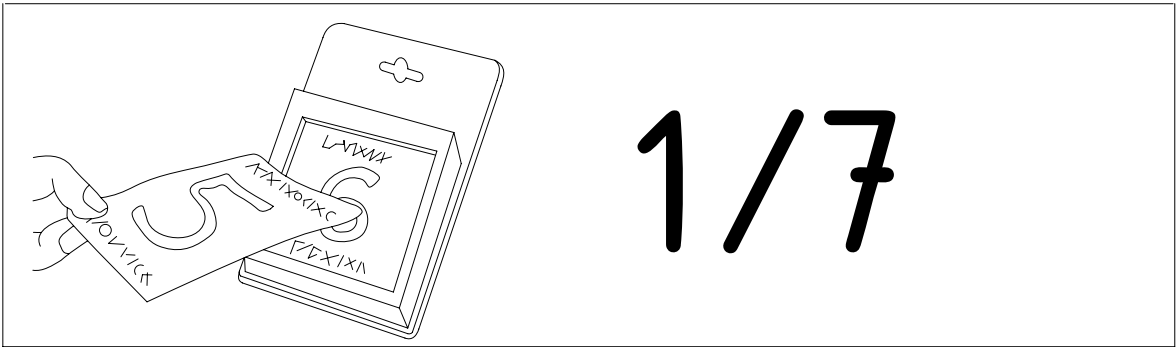
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Please refer to the numbered drawings which correspond to the paragraph numbers of the instruction manual.

GB

03/2009

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1 – INTRODUCTION –

1-1 General Information

Read each section of this manual before installing and operating

The User Manual contains useful information for the user on how to work correctly and in complete safety, and is designed to make it easier to use the appliance (called «machine» or «appliance» below). What follows is in no case intended to be a long list of warnings and constraints, but rather a series of instructions meant to improve the service provided by the machine in every respect, and particularly to avoid a series of injuries or damage to equipment that might result from inappropriate procedures for use and management. It is essential that all the people responsible for transporting, installing, commissioning, using, maintaining, repairing or dismantling the appliance should consult this manual and read it carefully before proceeding with the various operations, in order to avoid any incorrect or inappropriate handling that might be result in damage to the appliance or put people's safety at risk.

It is just as important that the Manual should always be available to the operator and it should be kept carefully where the machine is used ready for easy and immediate consultation in case of any doubt, or in any case, whenever the need arises. If after reading the Manual, there are still any doubts concerning how to use the appliance, please do not hesitate to contact the Manufacturer or approved After Sales Service provider, who is constantly available to ensure quick and careful service for improved appliance operation and optimum efficiency.

Note that the safety, hygiene and environmental protection standards currently applicable in the country where the appliance is installed must always be applied during all phases of appliance operation. Consequently it is the user's responsibility to ensure that the appliance is operated and used solely under the optimum safety conditions laid down for people, animals and property.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

Electrolux Professional reserves the right to modify the technical data and aesthetics of the product without notice. Possible changes to the product do not give the purchaser the right to the addition or replacement of parts of the equipment previously sold.

1-2 IMPORTANT SAFETY INSTRUCTIONS

Carefully read this booklet as it gives important information concerning safe maintenance.

Install or locate this appliance only in accordance with the provided installation instructions

The following terms given in the service manual indicate a potentially hazardous condition for the operator, service personnel or for the appliance.

- **Danger!** This term warns of an immediate danger that could lead to considerable damage or death.
- **Warning!** This term indicates the potential risk of considerable damage or death following improper use or service of the appliance.
- **Important!** This term indicates information that must be thoroughly understood, although not indicating danger.

Warning! Danger of fire.

For your safety, do not keep gasoline or other flammable liquid or gaseous materials in the vicinity of this or other appliances. Keep the area around the appliance clear and free of combustibles. Do not use this appliance in an explosive atmosphere.



Warning!

Only install the appliance in a well-ventilated place. Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system of the place where the appliance is installed. Do not obstruct the vent holes located at the sides and back of this appliance.



Important!



Appliance installation and any maintenance work must be carried out only by specialized personnel authorized by the manufacturer. Install or locate this appliance in a well-lit place.

- Place emergency telephone numbers in a visible position.
- For assistance, contact an authorized technical centre. Demand original spare parts.
- This appliance is designed for cooking food. It is intended for industrial use. Any other use is to be considered improper
- The appliance can't be used by handicapped people or children but only by responsible and trained operators.
- Do not leave the appliance unattended when operating.
- Unplug the appliance in case of a fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance. Do not use metal tools to clean steel parts or the glass surface (wire brushes or Scotch Brite type scouring pads).
- Do not allow dirt, fat, food or other residue to form deposits on the appliance.
- Do not wash the appliance with direct jets of water.

Failure to observe the above can compromise the safety of the appliance.

Failure to observe the above invalidates the warranty.

WARNING

To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

- 1) Do not use the appliance empty.
- 2) Read and follow the specific «PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY» found on chapter 3-1.
- 3) This appliance must be grounded. Connect only to properly grounded outlet. See «GROUNDING INSTRUCTIONS» found on paragraph 2-8.
- 4) Install or locate this appliance only in accordance with the provided installation instructions.
- 5) Some products such as whole eggs and sealed containers - for example, closed glass jars - are able to explode and could not be heated in this appliance.
- 6) Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapours in this appliance. This type of appliance is specifically designed to heat, cook FOOD. It is not designed for laboratory use.
- 7) As with any professional appliance, it can not be used by handicapped people or children.
- 8) Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- 9) This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.
- 10) Do not cover or block any openings on the appliance.
- 11) Do not store this appliance outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
- 12) Do not immerse the appliance, the upper heating plate, cord or plug in water.
- 13) Keep cord away from heated surfaces.
- 14) Do not let cord hang over edge of table or counter.
- 16) To reduce the risk of fire in the heating cavity:
 - I) Do not overcook food. DO NOT place, plastic, or other combustible materials, cooking utensils or other item in all materials it could be inside the appliance. ONLY FOOD, with the designated specific baking paper.
 - II) If materials inside the appliance ignite, turn appliance off, and disconnect the power cord.
 - III) Do not leave things on the glass, do not use the cooking chamber for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
 - IV) Do not put metallic recipient or any kind of kitchenware, tools.
 - V) Clean regularly the glass and the upper heating plate. Carbon deposit could over heat the food.
- 18) The maximum height of the food to be cooked must not overpass 3"/75mm.
- 19) In use and after use the appliance risks to have hot surfaces, be aware of touching the appliances (especially all the lid and its heating plate, the glass...).
- 20) As in any Microwave appliance, it can occur to have sparks inside the cooking chamber. These sparks do not influence the safety of the user nor the appliance nor the quality of the food. If, as a consequence of the sparking, a dark mark on the metal parts is visible, this can be cleaned with a damp cloth.

SAVE THESE INSTRUCTIONS CAREFULLY FOR FURTHER CONSULTATION BY THE VARIOUS OPERATORS

1-3 EXPLANATION OF THE APPLIANCE:

The appliance is a product specifically designed for Hot Sandwich Outlets, with the following main characteristics:

- Great tasting, hot, toasted Sandwich in about less than 60" (depending on the sandwich), in a one-step-solution;
- Combining the quality of latest Panini Grill technology with the speed of Micro-Wave Technology;
- The HSG has been designed to be installed in many different kinds of environment, even outside a real professional kitchen or when the cooking activity is done in front of the customers (or at least in the same room);



1-4 THE ENVIRONMENT

1-4-1 Packaging

Packaging materials are environment friendly and can be stored without risk, or burned in a special waste incineration plant.

1-4-2 Use

Our appliances offer high performance and efficiency. To reduce energy consumption, do not use the appliance empty or in conditions that compromise optimum efficiency.

1-4-3 Cleaning

In order to reduce the emission of pollutants into the environment, clean the appliance (externally and when necessary internally) with products that are more than 90% biodegradable (for further information, see chap. 4)

1-4-4 Disposal



Do not disperse in the environment. Our appliances are manufactured using more than 90% (in weight) recyclable metals (stainless steel, iron, aluminium, galvanized sheet, copper, etc.).

Make the appliance unusable by removing the power supply cable and any compartment or recess locking mechanisms (when present) in order to avoid the risk of someone being trapped inside.

2 – INSTALLATION

2-1 DIMENSIONS AND WEIGHT (FOR INFORMATION ONLY)

See picture  2  5

2-2 UNPACKING

Important!

Immediately check for any damage caused during transport. Inspect the packaging before and after unloading.

- The forwarder is responsible for the goods during transport and delivery.
- Make a complaint to the forwarder in case of visible or hidden damage. Specify any damage or shortages on the dispatch note.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).

- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and no later than 15 days after delivery.
- Keep all the documentation contained in the packaging.

Remove the packaging and refer to chapter 1-3-1.

Take care when unpacking and handling of the machine to not cause any shocks on itself.

2-3 LOCATION AND LAYOUT

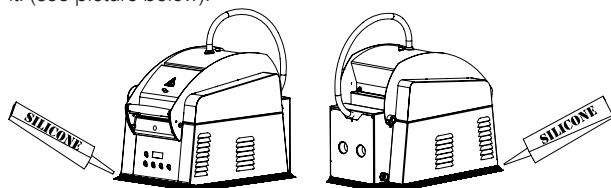




!Always, place the machine on a strong, flat, stable support.

GENERAL INFORMATION

- The appliance must be installed over a counter top.

The installation of the appliance must be with a silicone rod all around it. (see picture below).




- The installation diagrams gives the overall dimensions of the appliances and its position in space See  5  2

- The presentation diagram describes and locates each part of the appliance. See  1

- A. Lid
- B. Handle
- C. Control panel
- D. Feet
- E. Ventilation holes
- F. Front top cover
- G. Steam evacuation chamber
- H. Upper heating plate and its locking system
- I. Glass
- J. Electro magnet
- K. Cooking chamber

- The appliances are not designed for built-in installation. See for minimal space required.

- Maintain an adequate distance between the appliance and any combustible walls .


- Leave an adequate space between the appliance and any side walls in order to allow subsequent servicing or maintenance operations and its proper ventilation . See  5

- Before starting to use the appliance, check its perfect levelness with a level.

Important!

Do not obstruct the vent holes of the appliance in any way

- Before plugging the appliance in, check:

- the compatibility of the plug in the country of use
- that the main switch, the power supply voltage and operating frequency are suitable for the load of the appliance according to the data plate
- Check the conformity of the electrical system with current standards and ensure that the prescribed protection and safety devices are installed. The appliance must have a ground connection in conformity with current standards. Carry out the equipotential connection, in appliances where required, by means of the special terminals marked with the symbol: 

- check the compatibility of the data plate specifications with the mains voltage and frequency.

Information on sound emissions: The functional components of the appliances in question have a noise level not exceeding 70 dB (A).

Important!

Make sure that the plug of the appliance is reachable in any working conditions.

WARNING!

Do not locate appliance adjacent to any high heat or grease producing piece of equipment, such as a range top, griddle, fryer, etc., that could allow radiant heat to raise the exterior temperature of the appliance.

WARNING!

Do not use reducers, adapters or branches for the connection, as they could cause false contacts with risk of dangerous overheating.

Important!

The manufacturer declines any responsibility for damage or injury due to incorrect installation of the appliance.

Place or locate this appliance in a well-lit area

Warning!

Improper installation or modifications can cause damage or Death.

Do not place and use this appliance in an explosive atmosphere

Important : The installation instructions contained herein are for the use qualified installation and service personnel. Installation or service by other than qualified personnel may result in damage to the appliance and/or injury to the operator.

FAILURE TO COMPLY WITH INSTALLATION INSTRUCTION OR IMPROPER INSTALLATION WILL VOID WARRANTY AND RESPONSIBILITIES OF THE MANUFACTURE.

2-4 REGULATIONS AND STANDARDS

Important!

The technological systems and equipment must be installed by qualified personnel authorized to issue the certificates of conformity and compliance with current regulations.

2-5 BUILDINGS AND WORKPLACES

All the laws, regulations and directives in force in the place of installation regarding the following must be observed:

- Correct lighting of workplaces -
- Safety in the workplace, accident prevention
- Compulsory signs and signals

- Hygiene
- Work zones and separation of paths for hygienic purposes
- Fire prevention
- Low air pollution emissions.

2-6 SYSTEM SAFETY

All the laws, regulations and directives in force in the place of installation regarding the following must be observed:

- Electricity
- Refuse and waste disposal

2-7 HAZARDS IN THE WORKPLACE

2-7-1 Fires

Curtains, dishcloths, chopping boards or other wooden objects must be kept away from burners and sources of heat; the same applies for recipients containing alcohol, solvents or flammable cleaning materials, etc.: the risk of fire in the kitchen is very high.

Never use water to extinguish the start of fires of an electrical nature: use suitable extinguishing materials or appropriate fire-extinguishers after turning the power off and unplugged!

2-7-2 Accidents

The risk of accidents to persons (burns, falls) is also very high: immediately clean any drops of oil or grease ending up on the floor.

Close carefully the lid with making sure that there is nothing which could block or be pinned down.

Be careful with hot surface.

2-7-3 Electricity

Some instructions regarding the electrical systems and the actions of persons:

- Electrical system: execution and maintenance must be carried out by qualified personnel, in compliance with current safety standards. The main switch and the plug must be easily reached in case of need. Leads, plugs and sockets must always be kept in perfect condition.
- Actions: unplug the appliance before cleaning or any other operation on the appliance.

Warning!

Never unplug the appliance by pulling the cord but only by the plug!

If the cord is deteriorated, do not try to fix it with insulating tape or similar products, but have it replaced by qualified personnel.

2-7-4 Work in safety

Not knowing or underestimating the risks due to incorrect or improper use of the individual appliances can be a source of danger. Good habits in daily use are important.

- Learn to correctly use the various appliances making up the installation. At the end of work, always make sure the appliances are off, then unplug
- Do not use flammable substances for cleaning and do not leave containers with those substances near the appliances.

THE APPLIANCE IS INTENDED FOR PROFESSIONAL USE AND MUST BE USED BY COMPETENT PERSONNEL!

Warning picture present on the appliance



CAUTION HOT SURFACES



CAUTION RISK ELECTRIC SHOCK

2-8 ELECTRICAL DATA / CONNECTION



ATTENTION !!

Connection to the electrical power supply must be done according to proper professional practice by a qualified and authorised person (see current standards and legislation in the country of installation).

Do not use multiple plugs

The AC power supply to the machine must comply with the following conditions;

- Maximum voltage variation: $\pm 5\%$
- Maximum frequency variation: $\pm 1\%$ on a continuous basis, $\pm 2\%$ over short periods

ATTENTION: the electrical installation must comply (for design, creation and maintenance) with the legal and standard requirements in the country where used.

- Before connecting the machine to the electrical power supply, check that the voltage of the electrical system is the same as that marked on the rating plate and the label on the power cable.
- The machine's electrical power supply must be protected against voltage surges (short-circuits and excess voltages) by using fuses or thermal relays of the appropriate gauge relative to the place of installation and machine specifications.

For example: in a TT system, a differential circuit breaker must be installed upline of the power supply, with a suitable power cut-off (e.g.: 30 mA) on the earthing installation for the place where it is planned to install the machine.

ATTENTION: Failure to comply with these instructions means the customer runs the risk of machine failure and/or accidents due to direct or indirect contacts.

WARNING: GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded;

WARNING - Improper use of the grounding can result in a risk of electric shock.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded, and either:

1) If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance, or

2) Do not use an extension cord, if the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.



Earthing is mandatory, using a green conductor.

2-8-1 Power cable

Whenever the power cable has to be replaced, call a technical service agent and replace by original spare parts: only the manufacturer of the appliance is authorized to supply the replacement part and carry out disassembly and reassembly of the components, directly or through Authorized Assistance Centers.

Important!

Repair and maintenance work must be carried out only by qualified personnel authorized by the manufacturer.

2-8-2 Circuit breaker

Always install a main switch with thermal magnetic cut-out up line of the appliance in order to be able to isolate it from the rest of the system. Contact opening distance and maximum leakage current must comply with current regulations

2-8-3 Equipotential node and ground connection

Connect the appliance to a socket with ground

3 – SAFETY, USE

Before starting the appliance, carefully read this handbook. The instructions and information given in it are important for correct

and optimum oven use. If required, further details regarding its characteristics and cooking performance can be obtained from the dealer.

3.0 PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not attempt to operate this appliance with the lid open - lid operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do not place any object between the lid and the working top or allow soil or cleaner residue to sealing surfaces.

(c) Do not operate the appliance if it is damaged. It is particularly important that the lid closes properly and there is no damage to

the: lid (bent), hinges and latches (broken or loosened), contact surfaces.

(d) The appliance should not be adjusted or repaired by anyone except properly qualified service personnel

ANY POTENTIAL USER OF THE EQUIPMENT SHOULD BE TRAINED IN SAFE AND CORRECT OPERATING PROCEDURES.

3.1 USER SAFETY:

Before each use, the user is responsible of verifying the general integrity and cleanliness of the machine and stop or no using it in case of noted, dirt, damage or missing parts.

- The appliance is intended for industrial use, not for household appliance, and must be used by personnel trained for the purpose.

- The appliance is designed for direct cooking of food. Any other use is to be considered improper.

- Cooking surfaces are strong but not unbreakable and can be damaged by hard or sharp objects if falling on the top with a certain force. In the event of breaks, flaws or cracks, STOP USING and contact the Assistance Center.

- Do not use the appliance to warm food into metallic pots, pans, sheets, utensils

- The appliance is designed to cook food: do not heat any kind of metallic object with the appliance.

- Do not run the appliance without any load.

- periodically (after each uses) clean the appliance, removing all traces of food; failure to keep it clean will lead to deterioration of the surfaces, and thus affect appliance life and give rise to hazardous situations.

- Have the appliance fully checked periodically (at least once a year). For that purpose, it is advisable to stipulate a maintenance contract.

NEVER press button of control board with something else than fingers.

Do not place hands or objects on the appliance, and keep it out of the reach of children.

Important!

The appliance has an internal air cooling system (back and sides). The air intake and outlet openings of the appliance must not be blocked with objects or cloths, otherwise excessive overheating and damage to the equipment could occur.

See  5 for minimal distances.

IMPORTANT

- During operation, pay attention to the hot zones of the exterior surface.

- Do not place objects on the outlets located at the top of the appliance. See  3

Warning!  3

The cooking zones remain hot. Even with the appliance switched off.



MICROWAVE INSTRUCTIONS

IMPORTANT - IF THE LID OR GLASS IS DAMAGED, THE APPLIANCE MUST NOT BE USED UNTIL IT HAS BEEN REPAIRED BY AUTHORIZED PERSONNEL;

WARNING - IT IS DANGEROUS FOR ANYONE EXCEPT AUTHORIZED PERSONNEL TO CARRY OUT MAINTENANCE OR REPAIR OPERATIONS INVOLVING THE REMOVAL OF ANY COVER PROTECTING AGAINST EXPOSURE TO MICROWAVE ENERGY.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY :

- Do not attempt to operate this appliance with the lid open, it can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

- Do not place any object inside the lid cover.

- Do not operate the appliance if it is damaged. It is particularly important that the lid close properly and that there is no damage to the glass.

- Do not run the appliance without any load.

The appliance should not be adjusted or repaired by anyone except properly qualified service personnel.


3.2 Starter kit

Together with the purchase of this appliance a specific starter kit (653696) is delivered. It comprises the following items that can also be ordered separately:

- 30 reusable sheet of baking paper (653694)
- 1 plastic spatula (653625)

- 2 cleaning instruction cards
- 1 Ecolab Grease Express (653624, 4l batch)
- 1 teflon brush (653623)
- 1 plastic scraper (653690)
- 1 sprayer (653695)


3.3 Instructions for use:

Warning: The appliance has an automatic lifting and locking system of the lid. Also the upper heating element self adjusts to the height of the food (3"/75mm maximum). Be sure that these movements are never encumber. 


Important: Before using the appliance make sure that the appliance is correctly installed and assembled (removable parts fixed in the right place), cleaned and connected to the power supply.

START UP

Switch on the appliance by pressing the On/Off button. See figure 

The appliance will start the preheating mode and display two dot lines as the figure 


During this time (up to 20 minutes) the appliance will not be operational, i.e. the lid cannot be kept closed automatically.

The end of the preheating mode will be indicated by displaying P1 as shown in figure  and the appliance is ready for operation.

OPERATING MODE

Warning:

The appliance has 4 preset programs. Make sure to use the adequate program for the food to be cooked.

Choose the desired cycle by pressing one of the four program buttons (see figure ).


The selected cycle will be shown in the display and with the related light below the button pressed.

Place the food on the glass making sure that the food is fully underneath the upper heating plate. 

Important!

The glass and the upper heating plate are heating also when the lid is opened. Therefore, do not leave the food on the glass long before and long after the cooking cycle (risk of overcooking).

Fully close the lid and twist the handle until the automatic locking system can be activated.

The appliance will start the selected program showing the remaining time in minutes and seconds as shown in figure 

Important!

During this time you cannot:

- open the lid
- change the program

and the only way to interrupt the cooking cycle and open the lid is to shut off the appliance by pressing the On/Off button.

7(a)

The appliance can be restarted as described above.

A beep sound will indicate the end of the cycle and the lid opens automatically.

Warning: During opening of the lid stay away and do not encumber its movement.

Remove the food with a plastic spatula (653625) or the specific defined teflon brush (653623).

Warning: 3

The glass and the upper heating plate are hot, risk of burning.

Important!

The glass and the upper heating plate are heating also when the lid is opened. Therefore, do not leave the food on the glass long before and long after the cooking cycle (risk of overcooking).

STANDBY 6c

The standby mode is an energy saving mode. After 15 min without operation, the appliance will switch to the standby mode. It is indicated by showing the 4 program button lights blinking. To get out off the standby mode, press one of the program buttons (P1 to P4). The appliance will return operational after a preheating period.

The appliance is equipped with a performance regulation system that guarantees a constant performance level in all environment conditions. Therefore, it could happen that the appliance will temporarily go in preheating mode during the operating mode.

TURN OFF

The appliance can be turned off in all regular modes by pressing the On/Off button. During a period of about 5 minutes the appliance will still have the cooling fans running; therefore the appliance must not be unplugged in the time being.

4. The use of baking paper with the appliance

Important!

Follow strictly these instructions concerning the use of baking paper with the appliance to guarantee the right functioning and life time of the appliance.

Warning!

Use only the specified baking paper dedicated to high temperature with the appliance. The use of not specified baking paper can cause a fire and/or considerable damage of the appliance.


The specified baking paper is 653694 (reusable for upper heating plate and glass) and xxx (single use paper bags)

The use of baking paper with the appliance is mandatory and has the advantage of having a better cleanliness of the appliance in and after use. The grease and food residuals rest in/on the baking paper and will not pollute the glass and the upper heating plate.

There are 3 possibilities to use baking paper with the appliance:

- Reusable baking paper on the upper heating plate
- Reusable baking paper on the upper heating plate and on the glass
- Baking paper bag for each sandwich

4.1 The use of baking paper on the upper heating plate

The upper heating plate is equipped with a baking paper support on the top. To reach this support, the upper heating plate has to be removed. 

Warning: The upper heating plate and the glass can be hot, if in or directly after use. It is strictly advised to put or change the baking paper only with a cold upper heating plate. If not, use protective gloves for high temperature use.

Follow the procedure here below:

1. Switch off the unit
2. Put a glass saver (eg. Cloth or high temperature silicone pad) on the glass
3. Maintain the lid closed

4. Unlock the upper heating plate by pushing the unlocking knob backwards
5. Help the descent of the upper heating plate by guiding the cable
6. Gently open the lid. The upper heating plate has to stand upright on the baking paper on the glass saver. The baking paper clips fixations are visible on the top of the upper heating plate.
7. Remove the old baking paper, if present.
8. Fix the (new) baking paper (only 653694) by engaging its two sides under the clips; Strength to avoid stripes. Take care that the baking paper is covering the total surface of the stripes of the upper heating plate.
9. Put in place the upper heating plate

Warning:

- The upper heating plate can be hot, if in or directly after use. It is strictly advised to put or change the baking paper only with a cold upper heating plate. If not, use protective gloves for high temperature use.
 - Respect the right position of the upper heating plate: the symbols must be in the front.
 - Guide the cable to avoid damages
10. Push the upper heating plate to the highest position until the "click" of the locking system
 11. Remove the glass saver.

Important:

The specific baking paper should be changed once a day before first used, if not damaged or dirty before.

4.2 The use of baking paper on the upper heating plate and the glass

The top of the upper heating plate is equipped with clips to fix the baking paper. To reach this support, the upper heating plate has to be removed.

Warning: The upper heating plate and the glass can be hot, if in or directly after use. It is strictly advised to put or change the baking paper only with a cold upper heating plate. If not, use protective gloves for high temperature use.

To put the specific baking paper (only 653694) on the upper heating plate see chapter 4.1

To put the specific baking paper (only 653694, but cutted to the right size) on the glass, follow the instructions here below:

1. Clean the glass with the specific cleaning kit. See chapter 5.2
2. Put the specific baking paper in that way that the overall glass surface is covered. Do not exceed the glass surface.

Important:

The specific baking paper has to be changed at least once a week, if not damaged or dirty before.

4.3 The use of baking paper for each sandwich

Instead of using reusable baking paper also the use of single use baking paper bags is possible. Put the food inside the baking paper bag and start with the right cycle. Serve the food inside the baking paper bag.

Warning!

Use only the specified baking paper with the appliance. The use of not specified baking paper can cause a fire and/or considerable damage of the appliance.
The specified baking paper bag is xxxxxx.

5 - Cleaning, hygiene

Important!

Follow strictly those cleaning instruction to guarantee the right functioning and life time of the appliance.

Other way or cleaning tools could damage the appliance and be dangerous for the user.

Important!

Neither the appliance nor its individual parts are designed for being put in dishwashers or being imerged or being sprayed by water jet - except the front top cover.

Before using any cleaning product, be sure to read the instruction and safety instructions delivered with the appliance and use appropriate protective equipment and be sure that this cleaning product is adapted for each materials which compose the unit.

Important!

- Do not use products containing chlorine (chlorine bleach, hydrochloric acid, etc.), even if diluted, to clean the steel / aluminium.
- Do not use corrosive substances (e.g. muriatic acid) to clean below / close under the appliance.

Important!

The cleanliness of the appliance is strongly dependent of the frequency of use, the type of sandwich to be cooked, and other influences. The user is responsible for the cleanliness of the appliance.

5-1 CLEANING IN USE : SEE PICTURES  9a-b-c-d

If the machine is too much dirty:

- 1- Remove the grease and burned particles with the specific teflon brush (653623) or the specific scraper (653690).

WARNING: Do not use any razor blade or metallic tool on the glass, it will be damaged.

- 2- Wipe the glass and the metallic frame with a damp cloth.
- 3- In case of sticking clean the stripes of the upper heating plate with the specific teflon brush (653623)

WARNING: Do not use any razor blade, scraper or metallic tool on the upper heating plate, the coating will be damaged.

5-2 CLEANING AT THE END OF DAY:

Refer to the cleaning instruction cards (page 4 of this handbook) delivered with the machine.

NOTE: It is strongly suggested to use the specific starter kit (653691) that includes tools and cleaning product for an efficient and quick cleaning.

WARNING: The cleaning has to be done with the machine in high temperature to guaranty the efficiency of the cleaning product. **Use gloves dedicated to high temperature.**

- GLASS AND UPPER HEATING PLATE 1(I-J)

Follow the procedure here below:

- 1- Use the specific cleaning kit. The recommended cleaning product is ECOLAB Grease Express (653624).
- 2- Turn off the unit.
- 3- Sprinkle the glass with the cleaning product.
- 4- Allow to soak for 1 minute. The glass must be hot for a good efficiency of the product.
- 5- Scrub the surface of the glass with the specific scraper (653690), an abrasive sponge or pad. Do not use any razor blade or metallic tool
- 6- Wipe with damp cloth.
- 7- Put the damp cloth on the glass
- 8- Maintain the lid closed for 1 minute
- 9- Open the lid and put the damp cloth all along the back area of the lid and metallic frame
- 10- Spray the cleaning product all over the upper heating plate with a sprayer

- 11- Allow to soak for 1 minute. The upper heating plate must be hot for a good efficiency of the product
- 12- Clean the upper heating plate with the specific teflon brush following the stripes. Do not use any razor blade, scraper or metallic tool
- 13- Wipe the stripes with a damp cloth
- 14- Put fresh fat or oil on a cloth
- 15- Apply a thin coating of fresh fat or oil on the glass and the upper heating plate.

- EXTERNAL SURFACES

- Clean all surfaces; dirt can be easily removed when it has just formed. Do not use steel wool, abrasive powders or chemical products such as sodium hypo chlorite (bleaching powder), hydrochloric acid (muriatic acid) or other acids to clean these surfaces; these products rapidly and permanently corrode the steel or aluminum. Do not use these products even for cleaning zones next to the appliances, because the vapors can produce the same destructive effects.
- Do not wash the equipment with pressure lances or direct jets of water.
- In case of encrusted dirt, grease or food residue, use a cloth/ sponge wiping with the grain of the satin finish and rinse often: rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could damage the steel's satin finish.
- Clean both sides and the back of the appliance. Take care not to introduce water into the appliance through the openings.
- Take care when cleaning to not damage or unglue the control panel sticker.

5-3 CLEANING EVERY WEEK:

Refer to the cleaning instruction cards (page 4 of this handbook) delivered with the machine.

In addition to the daily cleaning, it is necessary to clean every week the steam evacuation chamber and the cooking chamber

NOTE: It is strongly suggested to use the specific cleaning kit (653691) that includes tools and cleaning product for an efficient and quick cleaning.

WARNING: The cleaning has to be done with the machine in high temperature to guaranty the efficiency of the cleaning product. **Use gloves dedicated to high temperature.**

- STEAM EVACUATION CHAMBER 1G

Remove the front top cover (screwed button) and clean the steam evacuation chamber using a damp cloth or a sponge soaked with the recommended cleaning product that is ECOLAB Grease Express (653624).


Rinse and dry with cloth.

Front top cover could be put into a dishwasher

IMPORTANT:

Check the complete cleanliness before to re-install the front top cover

Be sure to have re-installed the front top cover before using the appliance

Be sure that there is nothing (cloth, sponge, paper towel ...) left inside the steam evacuation chamber 

- COOKING CHAMBER

Follow the procedure here below:

- 1- Use the specific cleaning kit. The recommended cleaning product is ECOLAB Grease Express (653624).

- 2- Turn off the unit.
- 3- Put a glass saver (eg cloth or high temperature silicone pad).
- 4- Maintain the lid closed.
- 5- Unlock the upper heating plate by pushing the unlocking knob backward.
- 6- Help the descent of the upper heating plate by guiding the cable.
- 7- Gently open the lid. The upper heating plate has to stand up right on the glass saver.
- 8- Put a damp cloth all along the back area of the lid and metallic frame.
- 9- Spray the cleaning product all inside the cooking chamber with a sprayer.
- 10- Allow to soak for 1 minute. The cooking chamber must be hot for a good efficiency of the product.
- 11- Scrub the surface of the cooking chamber with an abrasive sponge or pad.
- 12- Wipe with a damp cloth.
- 13- Put in place the upper heating plate.

WARNING:

- The upper heating plate is hot: use protective gloves.
 - Respect the right position of the upper heating plate: the symbols must be in the front.
 - Guide the cable to avoid damages.
- 14- Push the upper heating plate to the highest position until the "click" of the locking system.
 - 15- Finish the cleaning by wiping the back of the lid and the metallic frame. Remove the glass saver.

6 - BRIEF TROUBLESHOOTING GUIDE

Even with correct use, malfunctions can occur. The table below is listing some possible findings.

FINDINGS	WHAT TO DO	IF THE PROBLEM REMAINS
The machine doesn't show the light below the On/Off button	Verify if the machine is plugged in the socket and/or the circuit breaker is on	Call the technical service agent
The lid doesn't keep closed when you are in operating mode	Check if the handle and its counter part of the machine is properly cleaned	Call the technical service agent
The machine shuts off unexpectedly	Call the technical service agent	
The unit display « - - »	The machine is either in cooling or in preheating mode, please wait a reasonable time	Call the technical service agent
The unit doesn't display anything but all buttons light are blinking	The machine is in standby mode, to exit it press any programme button	Call the technical service agent
The unit displays «Err1, Err2, Err3, Err4, Err5, Err6»	Call the technical service agent	
In any case unplug the machine and call the technical service agent whenever the machine is not allowing to be used as described in the operating instruction above.		

Important: Service may only be carried out by a qualified, trained and authorised person.

7 – MAINTENANCE



Maintenance may only be carried out by a qualified, trained and authorised person.

Warning

Intentional damage due to neglect, negligence or failure to comply with the prescriptions, instructions and regulations, or due to incorrect connections or unauthorized tampering, invalidates every warranty and relieves the manufacturer of any responsibility.

Faulty components must be replaced only with original spare parts: only the manufacturer of the appliance is authorized to supply the replacement part and carry out disassembly and reassembly of the components, directly or through Authorized Assistance Centers.

It is advisable to have the appliance periodically checked by a specialized technician to keep it always perfectly efficient and to ensure maximum safety in work; for this purpose, stipulate a maintenance contract with specialized firms able to guarantee the following operations:

- Maintenance of systems
- Periodic check of appliances
- Repairs

ADDRESS FOR SERVICE REQUIREMENTS

We advise you to contact the dealer who sold you the appliance.

- The manufacturer reserves the right to modify and make improvements to the products without giving prior warning.

8 - Conformity with regulations

The appliance has been designed and manufactured in conformity with :

For NA (North America)

SAFETY:


- UL 197 El. Cook Appliance
- UL 923 Micro waves
- CSA C22.2 109 El. Cook appliance
- CSA C22.2 150 Micro waves

SANITATION:

- NSF 4 General Cook appliance
- NSF 51 Material

FOR USE

- The machine directive 2006/42 EEC.
- The CEM directive 2004/108 EEC.
- Low Voltage Directive 2006/95/EEC
- Equipment recycling directive 2002/95/EC
- The directive « WEEE » 2002/96/CEE

The symbol «  » on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative

consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact the sales agent or dealer for your product, your after-sales service, or the appropriate waste disposal service.

- The directive "Waste" 2006/12/CEE

The machine is designed so that it does not contribute, or as little as possible, to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to observe the recycling conditions.

The directive "Packaging and packaging waste 94/62/CE

The packaging for the machine is designed so that it does not contribute, or as little as possible to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to eliminate the various parts of the packaging in appropriate recycling centres.

- EN 60335-1
- EN 60335-2-38
- EN 60335-2-90

This conformity is certified by :

- The CE conformity mark, attached to the machine.
- The corresponding CE declaration of conformity, associated with the warranty.
- This instruction manual, which must be given to the operator.

Acoustic characteristics :

- The acoustic pressure level measured in accordance with the test code EN ISO 3743.1-EN ISO 3744 <70 dBA.

Protection indices as per the EN 60529-2000 standard :

- IP55 electrical controls.
- IP24 overall machine.

Integrated safety :

- The machine has been designed and manufactured in compliance with the relevant standards and regulations, mentioned above.

- Before using the machine, the operator must be trained to use the machine and informed of any possible residual risks (personnel work station training obligation).

Food hygiene :

The machine is made from materials that conform to the following regulations and standards:

- Standard EN 601-2004: cast aluminium alloy objects in contact with foodstuffs.
- Directive EN 1672-2 : Prescriptions relating to hygiene

The surfaces of the food area are smooth and easy to clean. Use detergents that are approved for food hygiene and respect the instructions for their use.

Important!

Prescribed licenses and permits (feasibility, authorization for works, etc.) must be previously requested and obtained.

Important!

The electrical connection must be carried out in conformity with current local regulations.

Important!

The manufacturer declines any responsibility in case of incorrect installation and use, or non-compliance with the regulations. The warranty will also be invalidated.



AUTHORIZATION TO MARK

This authorizes the application of the Certification Mark(s) shown below to the models described in the Product(s) Covered section when made in accordance with the conditions set forth in the Certification Agreement and Listing Report. This authorization also applies to multiple listee model(s) identified on the correlation page of the Listing Report.

This document is the property of Intertek Testing Services and is not transferable. The certification mark(s) may be applied only at the location of the Party Authorized To Apply Mark.



Control Number: 89177

Authorized by:

Ulla-Pia Johansson-Nilsson for
William T. Starr, Certification Manager

This document supersedes all previous Authorizations to Mark for the noted Report Number.

This Authorization to Mark is for the exclusive use of Intertek's Client and is provided pursuant to the Certification agreement between Intertek and its Client. Intertek's responsibility and liability are limited to the terms and conditions of the agreement. Intertek assumes no liability to any party, other than to the Client in accordance with the agreement, for any loss, expense or damage occasioned by the use of this Authorization to Mark. Only the Client is authorized to permit copying or distribution of this Authorization to Mark and then only in its entirety. Use of Intertek's Certification mark is restricted to the conditions laid out in the agreement and in this Authorization to Mark. Any further use of the Intertek name for the sale or advertisement of the tested material, product or service must first be approved in writing by Intertek. Initial Factory Assessments and Follow up Services are for the purpose of assuring appropriate usage of the Certification mark in accordance with the agreement, they are not for the purposes of production quality control and do not relieve the Client of their obligations in this respect.

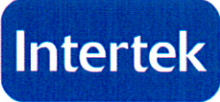
Intertek Testing Services NA Inc.
165 Main Street, Cortland, NY 13045
Telephone 800-345-3851 or 607-753-6711 Fax 607-756-6699

Applicant: Electrolux Professionnel SAS
Address: Zone Industrielle du Mont
Aubusson – Creuse F-23200
Country: FRANCE
Contact: Mr. Etienne Buneaux
Phone: +33-(0)5 55 832323
FAX: +33-(0)5 55 661108
Email: etienne.buneaux@electrolux.fr

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FAX: +33-(0)5 55 661108
Email: etienne.buneaux@electrolux.fr

Party Authorized To Apply Mark: Same as Manufacturer
Report Issuing Office: Intertek Italy

Standard(s):	Standard for Safety Microwave Cooking Appliances, ANSI/UL 923 - Issue: 2002-05-23 Ed: 5 Rev: 2007/06/19 Microwave Ovens General Instruction No 1 CAN/CSA C22.2 No. 150, Issue: 1989/12/01 Ed: 3 (R1999)
Product :	Commercial Sandwich Press
Models:	HSPP – US, HSPP – C



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Control Number: 89177

Authorized by: *Ulf Hedlund*
Ulf Hedlund for
William T. Starr, Certification Manager

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Contact: Mr. Enrico Marzinotto
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Phone: +33-(0)5 55 832345
FAX: +33-(0)5 55 661108
Email: enrico.marzinotto@electrolux.it

Party Authorized To Apply Mark: Same as Manufacturer
Report Issuing Office: Intertek Italia – Campoformido (UD)

Standard(s):	Commercial cooking, rethermalization, and powered hot food holding and transport equipment, NSF/ANSI 4E, Issued: 2007/04/03 – Printed: 5/22/2007
Product :	Commercial Sandwich Press
Models:	HSPP – US, HSPP – C

CR4

Material Safety Data Sheet

GREASE EXPRESS HIGH TEMP GRILL CLEANER



1. Product and company identification

Trade name of product : GREASE EXPRESS HIGH TEMP GRILL CLEANER
Product use : Grill Cleaner

Product dilution information : Not applicable

Supplier's information : Ecolab Inc. Institutional Division
370 N. Wabasha Street
St. Paul, MN 55102
1-800-352-5326

**ECOLAB PART # 10127 (1 case = 6/32oz bottles)
To place an order call 1-800-352-5326, this
product ships ground only since it's a chemical.**

Code : 910312

Date of issue : 10-December-2012

**EMERGENCY HEALTH INFORMATION: 1-800-328-0026
Outside United States and Canada CALL 1-651-222-5352 (in USA)**

2. Hazards identification

Product AS SOLD
Physical state : Liquid.
Emergency overview : CAUTION !
MAY CAUSE EYE IRRITATION.
Avoid contact with eyes. Wash thoroughly after handling.

Product AT USE DILUTION

Product is sold ready to use.

Potential acute health effects

Product AS SOLD
Eyes : Moderately irritating to eyes.
Skin : No known significant effects or critical hazards.
Inhalation : Slightly irritating to the respiratory system.
Ingestion : No known significant effects or critical hazards.

Product AT USE DILUTION

Product is sold ready to use.

See toxicological information (Section 11)

3. Composition/information on ingredients

Product AS SOLD

<u>Name</u>	<u>CAS number</u>	<u>% by weight</u>
GLYCERIN	56-81-5	>50
POTASSIUM CARBONATE	584-08-7	5 - 20

Product AT USE DILUTION

<u>Name</u>	<u>CAS number</u>	<u>% by weight</u>
Product is sold ready to use.		

4. First aid measures

Product AS SOLD
Eye contact : In case of contact, immediately flush eyes with plenty of water. Remove contact lenses and flush again. Get medical attention if irritation persists.
Skin contact : No known effect after skin contact. Rinse with water for a few minutes.

Product AT USE DILUTION

Product is sold ready to use.

4. First aid measures

Inhalation : No special measures required. Treat symptomatically.
Ingestion : Get medical attention if symptoms occur.

5. Fire-fighting measures

Product AS SOLD

Hazardous thermal decomposition products : Decomposition products may include the following materials:
 carbon dioxide
 carbon monoxide
 metal oxide/oxides

Fire-fighting media and instructions : Use an extinguishing agent suitable for the surrounding fire.

Dike area of fire to prevent runoff.

In a fire or if heated, a pressure increase will occur and the container may burst.

Special protective equipment for fire-fighters : Fire-fighters should wear appropriate protective equipment and self-contained breathing apparatus (SCBA) with a full face-piece operated in positive pressure mode.

6. Accidental release measures

Product AS SOLD
Personal precautions : Use personal protective equipment as required.
Environmental precautions : Avoid contact of large amounts of spilled material and runoff with soil and surface waterways.
Methods for cleaning up : Use a water rinse for final clean-up.

Product AT USE DILUTION
 Product is sold ready to use.

7. Handling and storage

Product AS SOLD
Handling : Avoid contact with eyes. Wash thoroughly after handling.
Storage : Keep out of reach of children. Store in a closed container.
 Store between the following temperatures: 0 and 50°C

Product AT USE DILUTION
 Product is sold ready to use.

8. Exposure controls/personal protection

Product AS SOLD
Engineering measures : Good general ventilation should be sufficient to control worker exposure to airborne contaminants.

Personal protection

Eyes : Eye protection should be used when splashing may occur.
Hands : No protective equipment is needed under normal use conditions.
Skin : No protective equipment is needed under normal use conditions.
Respiratory : No special protection is required.

Product AT USE DILUTION
 Product is sold ready to use.

Product is sold ready to use.

Ingredient	Exposure limits

8. Exposure controls/personal protection

GLYCERIN

OSHA PEL (United States, 6/2010).TWA: 5 mg/m³ 8 hour(s). Form: Respirable fractionTWA: 15 mg/m³ 8 hour(s). Form: Total dust**ACGIH TLV (United States, 2/2010).**TWA: 10 mg/m³ 8 hour(s).

9. Physical and chemical properties

Product AS SOLD

Physical state : Liquid.
Flash point : > 100°C
Color : Yellow [Light]
Odor : Odorless
pH : 11.5 [Conc. (% w/w): 100%]
Relative density : 1.251

Product AT USE DILUTION

Product is sold ready to use.

10. Stability and reactivity

Product AS SOLD

Stability : The product is stable. Under normal conditions of storage and use, hazardous polymerization will not occur.
Reactivity : Reactive or incompatible with the following materials: acids.
Hazardous decomposition products : Under normal conditions of storage and use, hazardous decomposition products should not be produced.
Hazardous polymerization : Under normal conditions of storage and use, hazardous polymerization will not occur.

11. Toxicological information

Potential acute health effects**Product AS SOLD**

Eyes : Moderately irritating to eyes.
Skin : No known significant effects or critical hazards.
Inhalation : Slightly irritating to the respiratory system.
Ingestion : No known significant effects or critical hazards.

Product AT USE DILUTION

Product is sold ready to use.

Product AS SOLD**Other adverse effects**

Target organs : Contains material which may cause damage to the following organs: kidneys, upper respiratory tract.

12. Ecological information

Ecotoxicity : Not reported

13. Disposal considerations

Product AS SOLD

Waste disposal : Diluted product can be flushed to sanitary sewer.
 Discard empty container in trash.

Product AT USE DILUTION

Product is sold ready to use.

14. Transport information

Certain shipping modes or package sizes may have exceptions from the transport regulations. The classification provided may not reflect those exceptions and may not apply to all shipping modes or package sizes.

Product AS SOLD

DOT

DOT Classification : Not regulated.

IMO/IMDG

IMO/IMDG Classification : Not regulated.

For transport in bulk, see shipping documents for specific transportation information.

15. Regulatory information

Product AS SOLD

HCS Classification : Irritating material
Target organ effects

Product AS SOLD

U.S. Federal regulations

TSCA 8(b) inventory : All components are listed or exempted.

SARA 302/304/311/312 extremely hazardous substances: No listed substance

SARA 302/304 emergency planning and notification: No listed substance

SARA 313

Product name

CAS number

Concentration

Form R - Reporting requirements : No listed substance

California Prop. 65 : No listed substance

Product AT USE DILUTION

Product is sold ready to use.

16. Other information

Product AS SOLD

Hazardous Material Information System (U.S.A.) :

Health	*	1
Flammability		0
Physical hazards		0

National Fire Protection Association (U.S.A.) :



Date of issue : 10-December-2012

Responsible name : Regulatory Affairs
1-800-352-5326

16. Other information

✓ Indicates information that has changed from previously issued version.

Notice to reader

The above information is believed to be correct with respect to the formula used to manufacture the product in the country of origin. As data, standards, and regulations change, and conditions of use and handling are beyond our control, NO WARRANTY, EXPRESS OR IMPLIED, IS MADE AS TO THE COMPLETENESS OR CONTINUING ACCURACY OF THIS INFORMATION.

**ECOLAB PART # 10127 (1 case = 6/32oz bottles)
To place an order call 1-800-352-5326, this product
ships ground only since it's a chemical.**