NOTICE D'INSTALLATTION ET D'UTILISATION
CONTACT GRILLS

INSTRUCTION FOR USE AND INSTALLATION
CONTACT GRILLS

SAVOYE / PANINI / MAJESTIC / PANINI DOUBLE



Fabrication française

Made in France

Décembre 2015

CONTACT GRILLS
SAVOYE / PANINI / MAJESTIC / PANINI DOUBLE

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which alloys the best technical qualities with a big user-friendliness. We wish you the biggest contentment.

1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, electric shock, scald or other wounds and damage. During the use of this appliance, fundamental circumspection of security must always be noticed, such as:

- Take into account the instructions to be systematically kept with the appliance.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- Protect the appliance from direct light of the sun, frost and humidity.
- Never leave the appliance within the reach of children or disabled persons without surveillance.
- Ensure that only trained personnel operate the alliance.
- Never move the appliance when it is working or when the surfaces of cooking are still hot.
- Check that the appliance is definitely off before connecting it up or disconnecting it.
- Do not touch the hot surfaces of the appliance.

The temperature of the hot surfaces can be very important when the appliance is working. Always use handles and control knobs.
- Do not use the appliance for other functions than determined use.
- Do not leave the cord of electrical feeding in the contact of hot surfaces.
- The appliance should not be used close to combustible materials.
- During use, look after not to obstruct hearings of aeration of the appliance.
- To avoid any electric shock, never plunge the appliance, the cord or plug in water or quite other liquid.
- If the cord is harmed, it must be replaced by the producer, his after sale service or persons of similar skills to avoid any risk.
- Entrust compensations only to a skilled person.
- Use only spare parts of origin.
- At the end of cooking, before cleaning the appliance, do not forget to disconnect it.

2. CONTENTS OF CARDBOARD PACKAGING

Device: a contact-grill
Accessories: - A drip tray
- A stainless steel scraper
- The present note

See exploded views for SAVOYE / PANINI / MAJESTIC / PANIDI DOUBLE at the end of the document

3. CONFORMITY OF USE

Use the device only to cook steaks, hamburgers, sandwiches thoroughly, without reduction, retaining all the juice and vitamins.

4. WAY OF FUNCTIONING

These contact grills are fitted with cast iron plates for a perfect cooking. The upper plates are self-balanced and the pressure spring is adjustable to adapt the cooking to the food. The armoured heating elements distribute heat evenly on all cooking surfaces.

"These contact grills have 2 functions":

1) Meat is cooked at a temperature around 300°C.
2) Sandwiches are cooked at a temperature around 220°C.

To turn on and preheat the plates, just press on the switch (n°1 on picture), turn the thermostat control knob (n°2 on picture) on the wished position. The green pilot light ignites (n°3 on picture), the device is on and the orange pilot light ignites (n°4 on picture), plates are heating.
When orange pilot light switches off, the device is ready for the cooking.

During cooking, the temperature can be regulated thanks to thermostat control knob (n°2 on picture) to avoid phenomenon of overheating. Orange pilot light indicates heating periods.

Your machine is fitted with a removable drip tray (n°5 on picture) for the evacuation of cooking juices and fat. It must be regularly emptied. It is recommended to pour some water into the drip tray at the beginning of cooking to facilitate the cleaning and avoid the solidification and the accumulation of fat in the drip tray

Never use the machine without the drip tray (n°5 on picture)



1 On/Off switch

2 Thermostat

3 On/off pilot light

4 Thermostatic pilot light

5 Drip tray

5. FUNCTIONING / MANIPULATION

a) Installation / assembly:

- Unpack carefully the device of its packaging.
- Place the contact-grill on a plane and heatproof surface.
- Never place the device near a wall or near a partition makes of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Remove the protective film from the upper cover without forgetting the one on the drip tray (n°5 on picture).
- For Double Panini, according to the regulations, a means of disconnection has to be planned in the fixed pipes when connecting to the supply network.

b) First starting:

Before the first use, remove the anti-corrosion protection fat with a cleaner. Then, it is necessary to grease plates with oil.

During the first use, warm your machine up outside during about 30 min to evacuate residual smokes of manufacturing oil from the metallic parts. This may emit a slight smell for a few moments.

First cleaning

Clean the device before the first use. (Cf 6 Cleaning)

Connection of the device

- Check that the tension and the frequency of the electricity network suit to the values indicated on the descriptive plate.
- Make sure that every control knob is positioned on 0.
- Check that neither the cord nor the plug are damaged
- Unwind completely the electric power cable and connect it in a plug connected with the earth.
- The device is connected.

NB: in case of connection of the device in a plug without earth protection or directly on the electricity network, confide its connection to a qualified person .

c) Use of device :

Elements of command and display

Command/Display	Function
Thermostat (n°2 on picture)	Temperature setting
Green pilot light (n°3 on picture)	Machine on (pilot light on) Machine off (pilot light off)
Orange pilot light (n°4 on picture)	Machine is heating (pilot light on) Temperature reached (pilot light off)
On/Off switch (n°1 on picture)	On/off position

Never use the machine without its drip tray (n°5 on picture).

Putting on

Turn on the switch (n°1 on picture). The green pilot light (n°3 on picture) of control is on.
Turn on the thermostat control knob (n°2 on picture) on the wished position: the orange pilot light (n°4 on picture) ignites. The machine is warming up. Once orange pilot light (n°4 on picture) is off, the machine reached the wished temperature.
Grease the plates before each cooking.

Temperature setting

Set the temperature by positioning the thermostat (n°2 on picture) to the desired temperature. The orange pilot light (n°4 on picture) switches on if a higher level of temperature is required and switches off when the same is reached.

It is not necessary to leave the device switched on at full power. It is necessary to adapt the temperature to products to be cooked to limit the energy consumption.
If your food sticks on the plate, reduce the temperature of the thermostat

Stopping the appliance

Set each control knob (n°2 on picture) and switches (n°1 on picture) on 0: the appliance is no longer functioning.
Let the device cool
Disconnect the power cable.
Clean the appliance. (see 6. Cleaning)
Grease the plates

d) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

6. CLEANING AND MAINTENANCE

Disconnect the device.

- Let cool completely the device before any technical intervention or cleaning.
- For cleaning of plates, only use non-abrasive products, clean regularly the external walls of your device with warm water and wash liquid: avoid the abrasive towelling. Rinse your device with a wet sponge.
- Never clean the device under a water jet, the infiltrations would risk to damage it in a irreparable way.
- Never immerse the device, the cord or the plug in the water or quite other liquid to avoid any electric shock.
- During a prolonged non-use, we recommend you strongly to keep the device shielded from the humidity.
- The drip tray can be washed in a machine

7. TECHNICAL SPECIFICATIONS

Models	Savoye	Panini	Majestic	Panini Double
Outside dimensions mm	330x385x220	430x385x220	600x385x220	835x385x220
Cooking surface mm	260x240	360x240	535x240	2 x (360x240)
Weight	19 Kg	24 Kg	36 Kg	45 Kg
Power	2000 W	3000 W	4000 W	6000 W
No element	2	2	4	4
Current	8.7 A	13 A	8.7 A / Phase	13 A / Phase
Voltage	220-240 V ~	220-240 V ~	380-415 V 3 N ~	380-415 V 3 N ~

Wires colours correspondence		
	Phase 1	Brown
	Phase 2	Black
	Phase 3	Grey
	Neutral	Blue
	Earth	Yellow-Green

The equipotential connection marked by this symbol ⏚ must be linked with the equipotential conductive connection of your installation by means of a minimum conduction of a 2.5 mm² section.

8. NORMS AND LEGALS DISPOSALS

The device is conform to :

IEC/EN 60335-1
IEC/EN 60335-2-38
EN 55014-1 +55014-2
EN 61000-3-2 + 61000-3-3

Humidity protection degrees IPX4, directive from 12/01/2008

9. ELIMINATION OF THE ELECTRIC AND ELECTRONIC WASTE

The device respects the directives:

2002 / 96 / CE (DEEE) N°34270064800021
2002 / 95 / CE (ROHS)
2006/95 CE
2004/108 CE



Reach rule

Never put the device among household waste.
The device must be put down in a centre of recycling for the electric equipments.

The materials of the device are indeed reusable. By eliminating correctly the electric and electronic wastes, the recycling and quite other shape of re-use of worn equipments, you participate in a significant way in the environmental protection.

For any information about the collection of electric and electronic waste, please contact your distributor.

10. GUARANTEE

Conditions of guarantee

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages.

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

Exclusion clauses of the guarantee

Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.

Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from variations of the power supply, over tension or from defective installations.

The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.