

ELECTRONIC **GRILLVAPOR®**

User Guide



Electric Models with electronic control panel

GE407EL – GE417EL

GE409EL – GE419EL

GE807EL – GE817EL

GE809EL – GE819EL



Mod. GE817EL

 **ARRIS®**
CATERING EQUIPMENT

Before each start-up

Check if the appliance is connected to the electricity and water supply as indicated in the installation manual.

For the models with manually water loading, pour the water into the water tray and then close the drawer. It is recommended to check the water level during the work and add some when necessary.

Attention: The lack of water causes the overheating of the appliance with possible damage and risks of fire.

In models with automatic water loading check if the drawer is closed. Its filling and its level control is automatic.

Note: to guarantee the correct work is important that the appliance is laying horizontally. To level off the appliance modify the height of the feet till the base is perfectly horizontal.

SUPPLY

As connected to the electricity supply, the appliance carries out the procedure of "start-up", which lasts 15 seconds. On the lit display appears flashing "----" together with the symbol "r 2.1". At the end of the procedure the appliance stays in "Standby" on the last used program and it is ready to be switched on (no lit back display and icon ).

SWITCH ON AND START OF COOKING SECTION

To start up the heating of the equipment, press and keep pressed the button  for 4 seconds. If equipped with automatic water load, the appliance controls the water level inside the drawer before heating the cooking surface, and, in case, leads to the necessary level. In this case, the icon of loading water in the water tray appears " " flashing.

After that, the cooking surface is supplied and on the display appear the symbol  and the temperature level sets up (from L1 to L11).

Note: In models with automatic load of water, if within 2 minutes the water the water tray does not reach the necessary level, the appliance will not work and on the display the icons ",  and  " flash and "Err 1" appears to indicate the lack of water. For further information, see "Types of anomalies".

Note: if the appliance is working and there is the opening of the drawer, the electrical resistances are in standby and on the display appears " " with related acoustic sound. When the drawer is closed, the appliance continues to work.

REGULATE THE TEMPERATURE

To regulate the temperature of the cooking surface press the buttons  and  and at the same time select the desired level of temperature from L1 (minimum) to L11 (maximum).

Preheating: the equipment must be always preheated for a time span that varies from 10 to 20 minutes before starting the cooking operation. The necessary time to reach the cooking temperature depends on the selected level temperature and on environment temperature.

Note: Before loading the food at the beginning of each cooking operation, it is recommended to clean the cooking surface with appropriate accessories and use some oil on the surface.

COOKING WITH CORE PROBE TEMPERATURE (if supplied)

cooking start up with core probe temperature

Follow the instructions to cook the food using the core probe temperature:

- put the connector of the core probe cable its clutch;
- press the button “Heart”  (it enables/disables the core probe device). On the display appear the detected temperature by the hatpin and the temperature level L (from L1 to L11);
- press “select”  to see the core temperature to be selected;
- press the buttons  and  to set up the desired core temperature (from 30 °C to 100 °C)
- put the hatpin inside the food. Be careful that the head of the hatpin reaches the heart of the product;
- If the equipment is already on, start the preheating by the press of the button  for 4 seconds;
- when the core probe temperature is reached, the equipment gives an acoustic sound and it switches off.

Note: to start up a new cooking section (with or without core probe temperature) is necessary to press for 4 seconds the button .

Select the desired temperature level

To regulate the temperature of the equipment press the button “select”  till on the display the level of temperature appears (from L1 to L11) then press the buttons  and  to select the desired temperature level from L1 (minimum) to L11 (maximum).

Note: if the button “select”  is pressed repeatedly, on the display appear alternately core probe data (selected temperature and detected temperature) or the level of temperature L (from L1 to L11).

Note: before removing the connector of the core probe cable from the clutch, press the button “Heart”  to disable the core probe.

SWITCH OFF THE APPLIANCE

To switch off the appliance, press and keep pressed for some seconds the button . When the appliance is off, the back light of the display is off and appears the icon .

CLEANING

All parts of the equipment that touch the food can be removed to be cleaned. If there are internal sides cover panels, they can be removed, too.

Attention: before cleaning the appliance disconnect it from the electricity supply and wait for the cooling in order to avoid burns.

Note: to make easier the cleaning it is recommended to keep the equipment to about 50 °C.

Go on as follows:

- clean the upper cooking surface;
- lift the gridiron with the suitable tool and keep it lifted using the bar to clean, which is on the right side of the appliance
- complete the cleaning of the lower part of the gridiron;
- clean the internal sides of the grill
- clean the water tray

- remove the "overflow" to download the water, but pay attention to keep the filter in the right position
- remove the rubbish from the drawer and clean the circular filter, which is around the overflow
- open the drawer and remove the water tray.

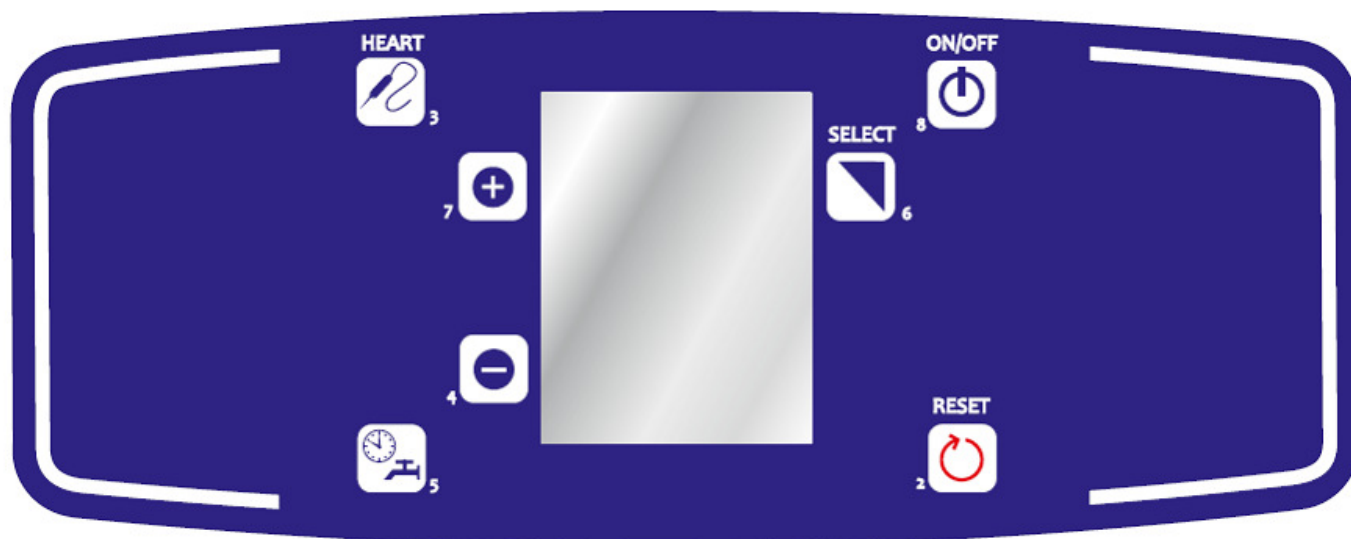
Moreover, with the automatic load of water do the following operation:

- remove the cover of water sensor
 - clean the sensor compartment and the magnetic float
 - reassemble the float, but be careful that the red part is up and the flat side is back.
 - reassemble the cover of the magnetic float
 - insert the water tray and close the drawer
- bottom 5  is inhibited with manually water loading appliances, whereas is on with automatic water loading appliances. When it is pressed, it allow water to flow for 10 seconds. The button can be used during the cleaning phase.

Note: the cleaning of the water drawer and of the magnetic float must be done every day, if the equipment works everyday.

Note: DO NOT wash the appliance with direct high pressure water jets on electronic parts, on the electrical components and on heating elements of the appliance (round gridiron).

CONTROL SCREEN



Note: Each cooking zone is independent and is regulated by the correspondent control panel beneath it.

(14). CODIFICATION OF ANOMALIES

In case of anomalies, the related error code is flashing displayed on the LCD display. There is the sign ERR. on the top of the display, the error code on right lower and the icon L. The following scheme describes the error codes for each anomalies.

Error code	Type of anomalies
Err 1	<u>Automatic load of water failed</u> If the phase of automatic load of water, which started after the closure of the clean contact of level sensor, doesn't finish within the prefixed time of parameter n° 11, there will be the instant stop of the system (switch off of the burner if on or miss switching if off) and the display of error code (ERR 1) and of icons P, H and L. To allow the work of the system is necessary to select OFF status and then ON status through the button N°8 on control screen.
Err 11	<u>Anomalies to core probe (if supplied)</u> The failure of core probe, for example the disconnection or damage, causes the instant stop of the burner followed by the display of the related error code. This damage is detected and signaled only if the system was set up (button SW3) for the use of core probe. In order to restore the right work of the system is necessary to remove the failure condition or to use the application inhibiting the use of core probe (see the paragraph 8.2 "Control screen LCD1.B80 150MM in user method" button N° 3)
Err 12	<u>Internal breakdown on board</u> In case that there are internal problems to the memory eeprom (Err 12) the immediate stop of the burner occurs and the error code can be seen. In this case it is necessary to substitute the board.
Open P	<u>Open water drawer</u> The 960 board has detected the failure of closing the water drawer, consequently it reveals the opening of the drawer and if the burner is off, the board deactivates it, otherwise if the burner is on, it will switch off.

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