

MOD : WR-FTE-M1

Production code : FTH-30E_



ELECTRIC GRIDDLE PLATES

INSTRUCTION FOR INSTALLATION AND USE



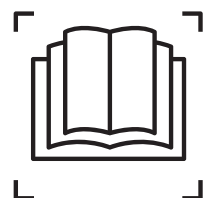
WR-FTE-M1



WR-FTE-T2

WR-FTE-M1

WR-FTE-T2





CONTENT

Declaration of a standards conformity

Instruction for use

Cleaning and maintenance

DECLARATION OF A STANDARDS CONFORMITY

The producer confirms that the devices agree with 2014/30/EU, 2014/35/EU standards, rule nr. 117/2016 sb., 118/2016 sb. and with relevant government orders. Installation must be done with respect to valid standards. Attention, the producer refuses any responsibility in case of direct or indirect damages which are caused due to wrong installation, incorrect intervention or modification, insufficient maintenance, incorrect use and also possibly caused by other reasons presented by items in sale conditions. This appliance is set only for skilled use and must be operated by qualified persons only. Parts set and secured by the producer or accredited person must not be rebuilt by user.

TECHNICAL DATA

Label with technical data is placed on the back side of the device. Study the electrical diagram of connection and all following information before installation.

MODEL	VOLTAGE (V)	WATTAGE (KW)	TOP DIMENSIONS (CM)	DIMENSIONS (CM)
FTH – 30E	230	3	32 x 48	33 x 54 x 22 v
FTR – 30E	230	3	32 x 48	33 x 54 x 22 v
FTHC – 30E	230	3	32 x 48	33 x 54 x 22 v
FTRC – 30E	230	3	32 x 48	33 x 54 x 22 v
FTH – 60E	400	6	65 x 48	66 x 54 x 22 v
FTHR – 60E	400	6	65 x 48	66 x 54 x 22 v
FTHC – 60E	400	6	65 x 48	66 x 54 x 22 v
FTHRC – 60E	400	6	65 x 48	66 x 54 x 22 v
FTH – 90E	400	9	97 x 48	99 x 54 x 22 v
FTHC – 90E	400	9	97 x 48	99 x 54 x 22 v
FTHR - 90 E	400	9	97 x 48	99 x 54 x 22 v
FTHRC - 90 E	400	9	97 x 48	99 x 54 x 22 v
FTHC - 30 ED + KD 30 T	230	3 + 3	32 x 48 + 320 x 385	33 x 66 x 40 v
FTHC - 60 ED + 2x KD 30 T	400 + 230	6 + 3 + 3	650 x 480 + 2 x 320 x 385	66 x 66 x 1050
FTHC - 30 + KD 30 T	230	3 + 3	32 x 48 + 320 x 385	33 x 66 x 40 v
FTHC - 60 + KD 30 T	400 + 230	6 + 3	650 x 480 + 320 x 385	66 x 66 x 1050 v
KD - 30 (T)	230	3	320 x 385	397 x 281 x 150 v

MODEL	VOLTAGE (V)	WATTAGE (KW)	TOP DIMENSIONS (CM)	DIMENSIONS (CM)
FTH – 30EL	230	3	32 x 48	33 x 60 x 29 v
FTR – 30EL	230	3	32 x 48	33 x 60 x 29 v
FTHC – 30EL	230	3	32 x 48	33 x 60 x 29 v
FTRC – 30E	230	3	32 x 48	33 x 60 x 29 v
FTH – 60EL	400	6	65 x 48	66 x 60 x 29 v
FTHR – 60EL	400	6	65 x 48	66 x 60 x 29 v
FTHC – 60EL	400	6	65 x 48	66 x 60 x 29 v
FTHRC – 60EL	400	6	65 x 48	66 x 60 x 29 v
FTH – 90EL	400	9	97 x 48	99 x 60 x 29 v
FTHC – 90EL	400	9	97 x 48	99 x 60 x 29 v
FTHR - 90 EL	400	9	97 x 48	99 x 60 x 29 v
FTHRC - 90 EL	400	9	97 x 48	99 x 60 x 29 v

PACKING AND DEVICE CHECK

The device leaves our stocks properly packed with appropriate symbols and labels. There are also appropriate instructions for use. In case the packing shows bad handling or damage, it must be reclaimed at transporter immediately by writing and signing of a damage protocol.

Important notice:

-This product is only intended for use inside.

Never use the appliance if it has a damaged supply cable or plug, if it is not working correctly, has fallen to the ground and been damaged or fallen into water. In such cases take the appliance to a professional service in order to verify that it is safe and works correctly.

- only for professional use
- this instructing guide must be read properly and carefully because it contains important information about safety elements, installation, use
- these recommendations refer to this product
- this product corresponds with valid standards
- this guide must be properly deposited for future use
- keep the children away from manipulation with the product
- when selling or moving the product to another place it is necessary to make yourself sure that the staff or the professional service has got acquainted with control and installation instructions from enclosed guide
- only authorised person can operate the product
- it can not be switched on without supervision
- we recommend to have the product checked by professional service min. once a year
- only original spare parts can be used for repairs
- the product can not be cleaned by the water jet or pressure shower
- by damage or break down disconnect all the feeders (water, gas, electricity) and call professional service
- producer refuses any responsibility in case of damages caused by wrong installation, by disobeying of above mentioned recommendations or by other use etc.

PLACEMENT

The device must be installed in well ventilated room what is necessary for regulation of the function of the device (technician must go by valid standard (EN....)). If the device is situated close to the wall or if it is in contact with the furniture walls, these walls must resist the temperatures ranging to 90°C. Installation, setting, putting into operation must be done by qualified person who is competent for this and according to the valid standards.

Wrap up the device and check whether it was not damaged during transport. Settle the device on horizontal surface (max imbalance 2°). Settle the device under the fumehood to eliminate water steam and bad smell. The device can be installed separately or in a set with devices of our production. Min. distance 10 cm from other subjects must be kept. It is also necessary to prevent our product from contact with combustible materials. In this case you must make corresponding changes to secure heat isolation of combustible parts. Safety measures from the standpoint of the fire protection according to EN 061008čl. 21:

SAFETY MEASURES FROM THE STANDPOINT OF THE FIRE PROTECTION ACCORDING TO EN 061008 ČL. 21

- only adults can operate the device
- device must be safely used in common surroundings according to EN 332000-4-462; EN 332000-4-42. You must switch the gas device off under the circumstances leading: to the danger of the temporary rise of the combustion gas or steam or during works when there is a big possibility of rise of the temporary fire danger or explosion (for example: to stick linoleum, PVC etc.).
- before you start to instal the device you must get the licence for connection to the gas feeder from the gasworks
- device must be placed so as to stand or hang on the noncombustible surface which is on each side 10 cm larger than the device. No subjects from combustible materials can be placed directly on the device or in distance which is shorter than safety distance (the shortest distance is 50 cm in the direction of the heat emission and 10 cm in other directions).- safety distances from various materials of different degree of combustion and information about the degree of comb. of common building materials - see chart:

Chart:

Combustion degree of building materials classified according to the combustion degree of materials and products (EN 730823)

A noncombustible	granit, sandstone, concretes, bricks, ceramic wallfacing tiles, plaster
B uneasily combustible	akumine, heraklite, lihnos, itavere
C1 hardly combustible	leafy wood, plywood, sirkoklit, rare paper formica
C2 middle combustible	fibreboards, solodure, cork boards, rubber, floor-coverings
C3 easily combustible	wood-fibreboards, polystyrene, polyurethane, PVC

Devices must be instalated in a safe way. When instaling you must respect corresponding project, safety and hygienic orders according to:

- EN 061008 fire protection of local devices and sources of heat
- EN 332000 (33 2000-4-482; 33 2000-4-42) surrounding for electric devices ČSN EN 1775 Gas supplying
- Gas fi ttings in the buildings - the highest operational pressure < 5 bar - operation demands
- § 10 law nr. 185/2001 Sb. about waste

CONNECTION OF THE ELECTRIC CABLE TO THE ELECTRICITY

Instalation of electric feeder - This feeder must be separetely protected by a safety fuse according to the specific electric stream which depends on the wattage of the instaled device. Check the wattage on the label at the back of the device. Connect the device directly to the electricity but you must put the switch between the device and electric net. The switch must be placed in min. distance 3 mm between the particular contacts according to the standards and loading. The feeder of grounding (yellow-green) cannot be interrupted by this switch. In every case feeding cable must be placed so that no point of the cable will reach the temperature which is 50°C higher than the temperature of the surrounding. Before connecting the device check that:

- safety fuse of the feeder and inner mains can stand the loading of the device (see label of the matrix)
- mains are equipped with effective grounding according to standards (ČSN) and conditions given by law
- socket or switch of the feed is well accessible from device

We refuse any responsibility in case of not respecting above mentioned rules. Before the first use it is necessary to remove all the protection foil and to clean the device - see chapter „cleaning and maintenance“.

Maintenance: We recommend to have the device checked once a year by the proffesional service. Only qualified or competent persons can do interventions in the product.

-  -Do not insert the power cable plug into the el. socket and do not pull it out of the el. socket with wet hands or by pulling on the cable!
- Do not use extension cables or power strips.

TECHNICAL INSTRUCTIONS FOR INSTALATION AND REGULATION

Important:

The manufacturer does not provide warranty for defects caused by improper use, failure to instructions contained in the attached instructions for use and mistreatment of the appliances.

Installation, adjustment and repair of appliances for kitchens, as well as their removal because of possible damage to the gas can be carried out only under a maintenance contract, this contract may be signed with an authorized dealer, and must be complied with regulations and technical standards and regulations regarding the installation, power supply, gas connection and health & safety system.

These instructions are intended for the qualified technician who must perform the installation, put it into operation and test the appliance.

Any activity as settings, placement, rebalancing etc, must be made only when is device disconnected from electricity. If it is necessary to have the device connected to the electricity you must keep the highest attention to avoid any injuries.

DEVICE INSTALATION

Instalation, setting, rebuilding for another gas type, putting into operation must be done by qualifi ed person whois competent for this and according to the valid standards. The device can be instalated in good ventilated room. When it is possible place the device under the fumehood to suck off the products of combustion. Air needy to the burning is $2m^3/h/kW$ ot the performance of the instaled device. The device can be instalated separately or in a set with devices of our production. Min. distance 10 cm from other subjects must be kept.It is also necessary to prevent our product from contact with combustibile materials. In this case you must make corresponding changes to secure heat izolation of combustibile parts (for example:place between the device and combustibile material azbestos plate).

INSTRUCTION FOR USE

Attention!

Before the first use of the device wash the device with water containing detergent and then dry with the cleaning cloth. Never leave the device on without supervision!!!

!!! YOU MUST LUBRICATE THE TOP WITH VEGETABLE OIL AFTER EACH CLEANING !!!

Drawer for superfluous fat

You must check the drawer regularly and empty it in time. You must clean the drawer after each switching the device off.

Comments and recommendation

The devices with separated surface into 2 halves (FT-60) can be adjusted for different temperatures on both of the halves. You can also use only one half. Switch on by main switch (D), turn the knob (A) and adjust required performance. Pilot lamps (B) and (C) will light. Pilot lamp (B) lights when the device is connected to the electricity. Pilot lamp (C) lights when the heating spirals are on. Pilot lamp (C) goes out when the device reaches adjusted temperature. Switch the device off by turning the knob (A) into position „0“ and switch off the main switch (D).

Maintenance

We recommend to have the device checked once a year by the professional service. Only qualified or competent persons can do interventions in the product.

Comments and recommendation

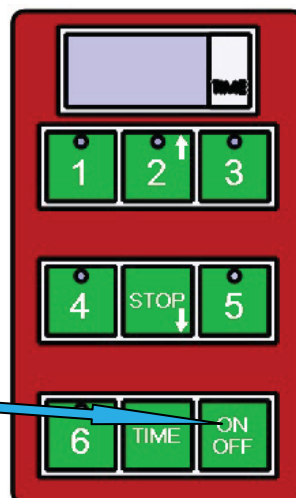
Use the device only under supervision.



The timer does not control the power, it provides a visual countdown and alarm when a set cooking time has elapsed.

1) Switching on/off

Use button ON/OFF

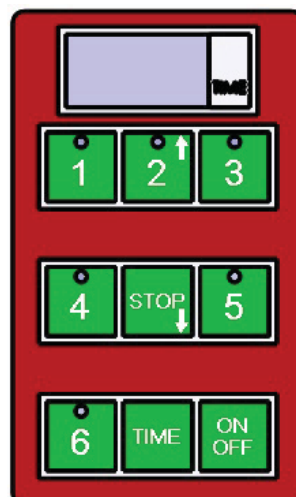


2) To start a pre-set time

The timer has 5 basic pre-set times.

These can be started by pressing buttons 1-5, where:

- 1- For example time for hamburgers
- 2- For example time for fish
- 3- For example time for rare steak
- 4- For example time for medium rare steak
- 5- For example time for well done steak



At the end of the set time, the timer alerts with a loud tone. This tone stops by timer itself after approximately 1 minute, or it can be stopped by the operator by pressing the STOP button. Whilst the timer is beeping a small red light flashes in the keyboard.

Interrupting the program

You can interrupt running pre-set program anytime you need by pressing the button STOP.

Attention!

Before the first use of the device wash the device with water containing detergent and then dry with the cleaning cloth. Never leave the device on without supervision!!!

Drawer for superfluous fat

You must check the drawer regularly and empty it in time. You must clean the drawer after each switching the device off.

Switch on by main switch (B), turn the knob (B) and adjust required performance. Pilot lamps (A) and (C) will light. Pilot lamp (A) lights when the device is connected to the electricity. Pilot lamp (C) lights when the heating spirals are on. Pilot lamp (C) goes out when the device reaches adjusted temperature. Switch the device off by turning the knob (B) into position „0“ and switch off the main switch (A).

Maintenance

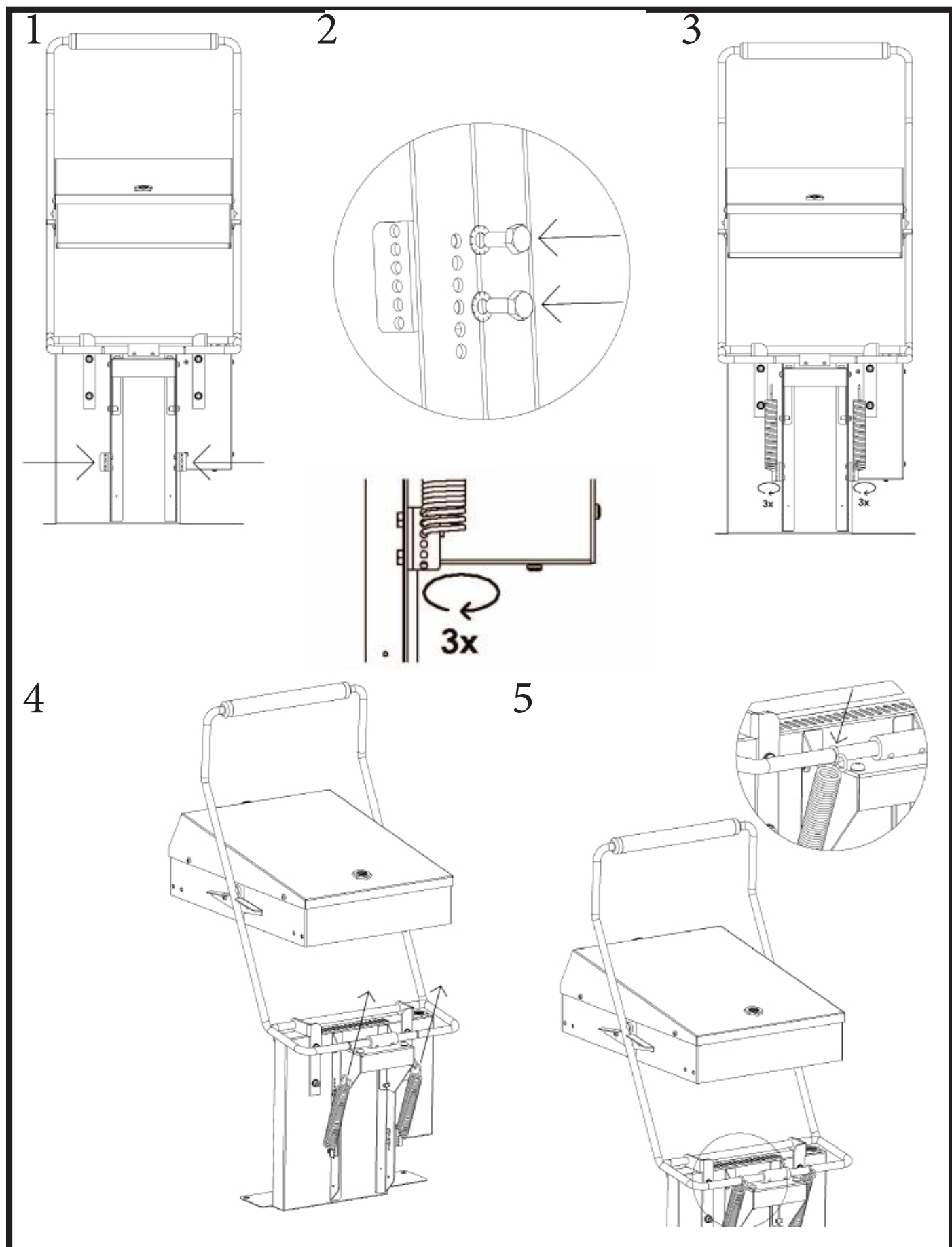
We recommend to have the device checked once a year by the professional service. Only qualified or competent persons can do interventions in the product.

Comments and recommendation

Use the device only under supervision.



A – Main switch
B – Thermostat
C – Orange indicator



CLEANING AND MAINTENANCE

ATTENTION! The device cannot be cleaned by direct or pressure water. Clean it daily. Daily maintenance keeps longer useful life and efficiency of the device. Before cleaning make sure to have disconnected the device from electricity. Always switch off the main feeder to the device. Stainless parts wash with moist cleaning cloth and non abrasive detergent than dry it by the cloth. Do not use abrasive and corrosive detergents. All food residues must be removed from the surface, you can use scraper.

!!! YOU MUST LUBRICATE THE TOP WITH VEGETABLE OIL AFTER EACH CLEANING !!!

WHAT TO DO IN CASE OF BREAK-DOWN

Switch off the electric feeder and call seller's professional service.

INDICATION

Guarantee does not cover all consumption parts succumable to common wear (rubber seals, bulbs, glass and plastic parts etc.). The guarantee does not refer to the devices which were not installed in correspondence with instructions - by qualified worker, in conformity with standards and when somebody handled incompetently the device (interventions into inner equipment) or the device was operated by non qualified staff or at variance with instructions for use. Guarantee does not also cover the damages caused due to influence of nature or other outer intervention.

Point for cleaning steel-alloy plate:

- Heat up the device
- Turn of the device
- The plate pull off with scraper
- Apply water to chemistry (RM grill) and clean the plate from residual dirt and sediment
- Apply pure water (The solution is with vinegar or lemon)
- Pull off the water and than to dry the plate with rag
- Turn on the device up to 70 °C and from the plate let evaporate residual humidity
- To smear the grill areas with vegetable oil

Point for cleaning chrome plate:

- Heat up the device
- Turn of the device
- The plate pull off with plastic scraper
- Apply water with a saponate and clean the plate with a sponge
- Apply pure water
- Pull off the water and than to dry the plate with rag
- Turn on the device up to 70 °C and from the plate let evaporate residual humidity