

# Model: EG-01      EG-02      EG-03

## Contact Grills

# Manual

### Notes For Use

1. **Warning!** The Grill is capable of reaching very high temperatures. Follow all safety procedures to avoid injury.
2. Never touch the grilling surface while the power is on or the cooking surface is hot.
3. Never use pots and pans on the grill surface. The grill surface was designed to cook food, not to heat pots.
4. Never place foil or plastic on the grill surface.
5. Your Contact Grill was designed to prepare food, don't abuse it by using it for any other purpose.
6. Before using the Contact Grill for the first time it should be "Burned In". First, wash the grill surface with soap and water then dry it thoroughly.
7. Use the handle to raise and lower the top of the Contact Grill to avoid injury.

### Cooking Function Symbols

**Power light** – When the light is on, the grill is supplied the power.

**Thermostat Control Dial** – Turn the dial *clockwise* to set the desired grilling temperature.

### Cooking Sandwiches

1. The Contact Grill preheats in just minutes. To preheat the grill, simply set the desired cooking temperature and close the top. Your grill will be preheated and ready to start cooking in about 2 or 3 minutes.
2. Sandwiches will usually take between 2 – 5 minutes to heat

throughout. The cooking time depends upon the bread you use and the ingredients you have chosen for your sandwich. Your Deli supervisor can determine the proper times and temperatures.

3. Most of your sandwiches will be grilled at temperatures between 250°C and 280°C.
4. Light pressure is all you need when lowering the top grill to assure a perfectly cooked sandwich. Excessive pressure will not speed up the cooking process and product quality may be compromised.
5. To keep your grill clean between sandwiches, simply wipe the grill surfaces with a clean oiled paper towel.

### **Cleaning Instructions**

The Contact Grill may be “Quick Cleaned” with the scraper.

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

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

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

### **If Trouble Occurs**

If there is any unusual change in the operation of your Contact Grill, turn it off and disconnect the power immediately. Have a qualified electrician perform any necessary repairs before using the Contact Grill again.

The Contact Grill designed to allow the operator to place frozen foods directly on the heated grill surface without causing damage.