

**6640**



**100533**

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**Read this instruction manual before using and keep it available at all times!**

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

## 1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

### 1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



**DANGER!**

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



### **WARNING!**

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



### **CAUTION!**

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

### **IMPORTANT!**

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

### **NOTE!**

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

## 1.2 Safety instructions

### Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

### Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

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### Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

### Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

### Operating Personnel

## Safety

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- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

## Improper use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used in a technically flawless condition, providing for safe use.
- The appliance may only be used with connections in a technically flawless condition, providing for safe use.
- The appliance may only be used clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not attempt to modify nor alter the appliance.
- Do not use the appliance in high temperatures without food products, as the roasting surface may get distorted.
- With mid or high temperatures NEVER let cold water nor ice come into contact with hot surfaces. Otherwise, this may lead to distortion of the roasting surface due to sudden change of temperature.

## 1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- grilling of meat, fish and vegetables,
- toasting suitable food.

## 1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- preparation of unsuitable food.

## 2 General information

### 2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

### 2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

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### 2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

### 3 Transport, Packaging and Storage

#### 3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

#### 3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

#### 3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

## 4 Technical Data

### 4.1 Technical Specifications

<b>Name:</b>	<b>Salamander griddle 6640</b>
Art. No.:	<b>100533</b>
Material:	stainless steel
Roasting surface material:	special steel
Roasting surface dimensions (W x D), in mm:	700 x 330
Roasting surface design:	smooth
Griddle plate temperature range, from–to, in °C	50 - 300
Number of heating zones:	2
Salamander temperature range, up to, in °C:	190
Number of salamander heating elements:	1
Number of salamander heating zones:	1
Grill grate dimensions (width x depth), in mm:	560 x 400
Grill grate design:	1/1 GN
Time setting, from–to, in sec.–min.:	30 - 100
Number of time periods for storing:	6
Connected load:	6.64 kW   400 V   50/60 Hz
Dimensions (W x D x H), in mm:	760 x 590 x 465
Weight, in kg:	51,4

We reserve the right to implement technical modifications.

## Version / Characteristics

- Type: table-top appliance
- Type of power supply: electric
- Equipment connection: 3 NAC
- Separately controlled heating zones (2 pcs) of the griddle plate
- Salamander heat source: radiator heating element
- Salamander output control: stepless
- Grill grate:
  - compatible with GN containers
  - adjustable height
- Grease collection tray:
  - for griddle plate
  - for salamander
- Digital display
- Control
  - knob
  - electronic
- ON/OFF switch
- Indicator lights:
  - ON/OFF
  - heating-up

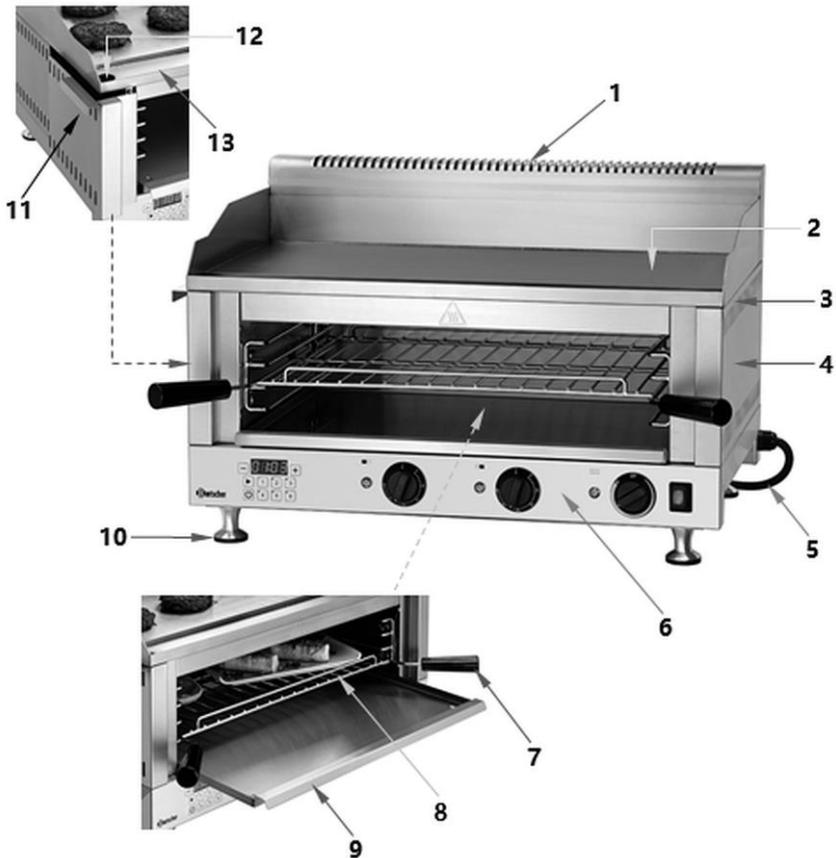
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## 4.2 Functions of the Appliance

The space-saving combination of a grill and a broiler has a powerful griddle plate with two heating zones that can be switched on and off separately.

The salamander's heat supply may be perfectly controlled with the height-adjustable rack and stepless temperature control. Thanks to the digital timer, grilling and roasting processes are always fully controlled.

## 4.3 List of Components of the Appliance



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Fig. 1

- |  |                            |
|--|----------------------------|
| 1. Chimney                               | 2. Smooth roasting surface |
| 3. Ventilation openings                  | 4. Housing                 |
| 5. Power cord                            | 6. Control panel           |
| 7. Grill grate handle (2 pcs)            | 8. Grill grate             |
| 9. Salamander grease collection tray     | 10. Feet (4 pcs)           |
| 11. Griddle plate grease collection tray | 12. Grease drain opening   |
| 13. Grease drip spout                    |                            |

## 5 Installation and operation

### 5.1 Installation



#### CAUTION!

**Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.**

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

#### NOTE!

**The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.**

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### Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



#### CAUTION!

#### Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
  - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;

## Installation and operation

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- sufficiently large, and thus enabling usage of the appliance with no problems;
  - easily accessible;
  - well ventilated.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- Leave at least 10 cm clearance from flammable walls and items.

## Connection

- Electrical connection of the appliance to mains power supply must be executed by a qualified electrician, according to international, national and local regulations in force.
- Verify if the technical specification of the appliance (see the rating plate) corresponds to the characteristics of the local electric mains grid.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- Do not use the appliance with an external timer or remote control.

## 5.2 Operation



### WARNING

#### **Risk of burning!**

**During operation, the housing, roasting surface, grill grate and food become very hot and remain hot for a while after switching the appliance off.**

Do not touch the appliance nor the grill grate with bare hands!

Use suitable grilling utensils for placing and removing grilled products.

Use the provided handles to remove the grill grate.

To remove the grill grate with prepared food, use oven mitts resistant to high temperatures.

#### **Grease collection trays and their contents become very hot.**

Empty and clean grease collection trays only when they have cooled down.

#### **Fire hazard!**

Never place any kitchen utensils, towels, paper, etc., on the roasting surface during operation. Do not place plastic nor any other containers on the roasting surface.

## Preparation of the Appliance

1. Before using for the first time with food products, prepare the roasting surface of the griddle plate first. Proceed the following way:
  - remove the packaging and any pieces of paper from the roasting surface,
  - wipe off the excess of grease from the roasting surface,
  - use a brush to cover the roasting surface with a frying fat,
  - sprinkle the surface with a pinch of salt,
  - switch the appliance on with the ON/OFF switch,
  - use temperature controllers for both heating zones to set the temperature to approx. 180°C,
  - heat up the roasting surface for approx. 25 minutes,
  - switch the appliance off and leave it to cool down: the appliance, fat and salt,

## Installation and operation

- after cooling down, carefully remove the fat and salt, making sure you do not scratch the surface,
  - cover the roasting surface again with edible oil and heat it up until the oil burns, thus creating a coating on the surface,
  - cover the surface with oil again; the griddle plate is ready for use.
2. Before operation, clean the housing and the equipment according to instructions in section **6 'Cleaning'**.
  3. The appliance and entire equipment must be thoroughly dried.
  4. Before switching the appliance on, insert grease collection trays for the griddle plate and the salamander in openings provided to this end.

## Control Elements / Indicator Lights

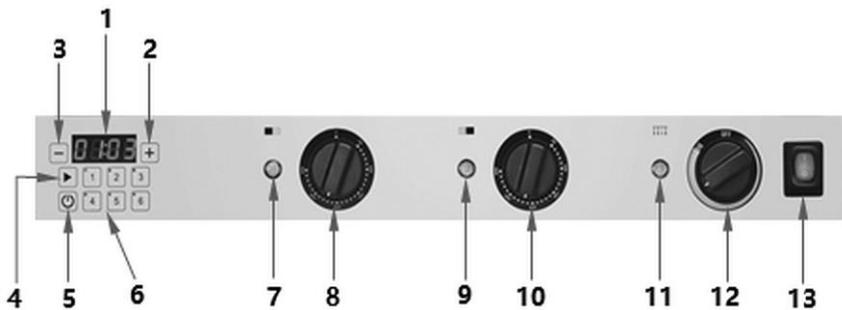


Fig. 2

- |  |  |
|--|--|
| 1. Time setting digital display  | 2. Time setting increase key                                       |
| 3. Time setting decrease key   | 4. Start/Stop key  |
| 5. Timer ON/OFF switch   | 6. Time storing keys 1–6   |
| 7. Heating up indicator light (orange) of the griddle plate left heating zone  | 8. Temperature controller of the griddle plate left heating zone   |
| 9. Heating up indicator light (orange) of the griddle plate right heating zone | 10. Temperature controller of the griddle plate right heating zone |
| 11. Salamander heating-up indicator light (orange)                             | 12. Salamander power output controller                             |
| 13. ON/OFF switch with integrated power indicator light (green)                |  |

### Settings

#### ON/OFF Switch

When you switch the ON/OFF switch to 'O' position, the appliance is disconnected from electric power supply.

The green ON/OFF switch indicator light goes on with every switch of the ON/OFF switch to 'I' position and thus it indicates that the appliance is supplied with electric power.

By pressing the ON/OFF switch to 'I' position:

- all rotary controllers are activated: for both temperature controllers (for griddle plate) and power output controller (for salamander).

**NOTE: The heating zones of the griddle plate nor the salamander heating are not activated yet.**

**The timer is not activated yet.**

#### Temperature Controller

Using the right temperature controllers, you may set the temperature for each of the griddle plate heating zone (left or right).

The thermostat switches on and off in cycles to maintain the set temperature. The setting may be introduced within the range of 50–300°C.

The majority of grilling processes require the temperature of 180–240°C.

During the heating up phase, the orange heating up indicator light of a given heating zone is lit. As soon as the set temperature has been reached, the heating up indicator light goes off.

#### Power Output Controller

The power output controller controls the salamander's heating elements.

The roasting is the most efficient when the power output controller is rotated to the highest 'MAX' setting. With such a maximum 'HI' setting, the heating element operates continuously. When the power output controller is set to heating up, the orange heating up indicator light next to the controller lights up. When the power output controller is set to off, the heating up indicator light goes off.

#### Timer

The timer is activated through pressing of the timer ON/OFF switch.

Using the time storing key 1–6 you may introduce the required values. The range for settings is 30 seconds – 100 minutes.

To set the required time, press one of the time storing keys 1–6, and using the '+' or '-' key set the required time.

## Installation and operation

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By pressing the Start/Stop key, the time is stored and the setting may be used again.

Repeat the steps above to use the remaining time storing keys for storing the required values.

The set time may be freely modified for each time storing key.

To activate the set time, press one of the time storing keys.

The digital display will show the set time setting and the time will be counted down. When the set time elapses, an acoustic signal sounds, and 'End' is shown in the digital display.

To interrupt the time countdown, press the timer ON/OFF switch.

To switch the timer on or off, press and hold the timer ON/OFF switch.

### Appliance Start-Up

1. Connect the appliance to the power supply.
2. Switch the ON/OFF switch to 'I' position.

The green power indicator light in the ON/OFF switch lights up.

### Preparing Food on Griddle Plate

1. Oil the roasting surface slightly.

#### **NOTE!**

**The entire roasting surface is divided into two heating zones, which may be independently controlled with respective operating elements.**

**Always heat up roasting surface first, before you put the food products on.**

2. Set the desired temperature for each heating zone with the relevant temperature controller.

The orange heating up indicator light for the selected zone lights up.

To heat the roasting surface up before the first use, schedule the heating time for approx. 20 minutes.

When the set temperature is reached for a given heating zone, the suitable heating up indicator light goes off. When the temperature drops, the thermostat switches back on and the heating up indicator light is lit again.

3. Place the food products prepared for grilling one by one on the roasting surface.
4. Observe grilled products during grilling process.
5. Rotate grilled products in the meantime.

During grilling, the grease and left-overs are drained through the left-hand side grease drain opening to the grease collection tray.

If needed, using a suitable metal scraper to this end, move grilling left-overs from the roasting surface over the grease drain opening and down to the grease collection tray.

6. Check the grease collection tray regularly, and, if needed, empty it after it has cooled down.
7. Remove grilled and ready products from the roasting surface, using suitable grilling utensils (grill tongs, grill fork, etc.).
8. When the grilling process is finished and the griddle plate is no longer used, rotate the temperature controller(s) to '0' position.

### Grilling / Roasting Foods in Salamander

1. Depending on the type of the prepared food or the height of the food container, select one of the grill grate guides and insert the grate into the appliance.
2. Insert the grease collection tray into the appliance, underneath the grill grate.
3. Place food in a suitable container (plates, baking trays, etc.) on the grill grate and under the radiator heating element.

#### **WARNING!**

##### **Fire hazard!**

Make sure the food on the grill grate does not come in contact with radiator heating element.

4. Set the desired temperature using the power output controller:
  - select the highest setting of the power output controller for roasting and grilling,
  - select a lower setting for heating up or temperature maintenance.

During heating up the orange salamander heating up indicator light is on. As soon as the set temperature is reached, the indicator light goes off. If the temperature in the appliance drops and radiator heating element is switched on again by the power output controller, the heating up indicator light lights up again. This process is repeated until the power output controller is rotated to '0' (OFF) position.

5. If needed, select one of the time storing keys 1–6. In order to set time, follow indications in section '**Settings/Timer**'.
6. Remove the ready food in containers from the salamander, using dish-washing cloths or doilies and serve.
7. Remove the grill grate from the appliance using the handles.

### **ATTENTION!**

**The grill grate heats up considerably during preparation of food.**

**Always place a hot grill grate on a pad resistant to high temperatures.**

8. After cooling down, empty the salamander grease collection tray regularly.
9. If the salamander is not longer used, rotate the temperature controller to the '0' (OFF) position.
10. If the appliance is not longer used, ON/OFF switch should be set to the 'O' position.
11. Disconnect the appliance from mains power supply.

## **6 Cleaning**

### **6.1 Safety Instructions for Cleaning**

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

## 6.2 Cleaning

At the end of a working day, clean the cooled down appliance and equipment thoroughly.

### Griddle Plate

1. Using a suitable metal scraper to this end, move grilling left-overs from the roasting surface over the grease drain opening and down to the grease collection tray.
2. Next, clean the still lukewarm roasting surface with a soft cloth or sponge, soaked in hot water and a cleaning agent (water with a mild washing agent).
3. Wipe with a cloth soaked in fresh water to remove all traces of the cleaning agent.
4. Dry the roasting surface thoroughly.

#### **ATTENTION!**

**Do not scour the griddle plate too excessively with the metal scraper! If it is scoured to the point that it shines again, it will have to be calibrated again. Remember that light cleaning is much easier than the any attempts to remove large amounts of burnt food and char. At times, it may happen that the griddle plate will be very difficult to clean. In such a case, and only when it is really necessary, use a commercially available NON-CAUSTIC agent for cleaning ovens and leave it on for no more than 30 seconds; should it be necessary, repeat the process. Make sure that all traces of the cleaning agent are removed.**

## Possible Malfunctions

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### Salamander and Grill Grate

1. Remove the grill grate and clean it with a soft, damp cloth, using a cleaning agent.
2. Clean the salamander from the inside with a soft, damp cloth. Use a mild cleaning agent when required.
3. Wipe the grill grate and inner surfaces of the salamander with a cloth soaked in fresh water to remove all traces of the cleaning agent.
4. Dry the washed surfaces and the grill grate thoroughly.

### Grease Collection Tray

1. Remove grease collection trays from the appliance and empty them.
2. Clean grease collection trays with warm water, using a mild washing agent and a soft cloth or sponge.
3. Rinse in fresh water.
4. Dry grease collection trays thoroughly before you insert them again in the appliance.

### Appliance

1. Wipe the housing of the appliance, chimney, and anti-splash guard regularly with a soft cloth soaked with warm water and a mild cleaning agent.
2. Wipe operating controls, rotary controllers and power cord only with a slightly damp cloth.
3. Dry all cleaned surfaces thoroughly afterwards.
4. Refit the removed elements back in the appliance.

## 7 Possible Malfunctions

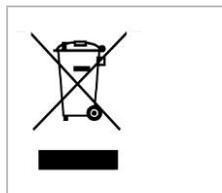
The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.

Error	Possible Cause	Solution
Griddle plate or salamander radiator heating element does not heat up	Damaged power cable	Contact the supplier
	Appliance is not connected correctly to the power supply	Connect the appliance to the power supply
	Fuse damaged	Contact the supplier
	ON/OFF switch has not been operated	Set the ON/OFF switch to 'O' position
	Temperature controller or power output controller has not been operated	Rotate the temperature controller or power output controller to the required setting
	Damaged thermostat	Contact the supplier
	Damaged heating element	Contact the supplier

## 8 Disposal

### Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.