

ELECTRIC GRIDDLE

MODELS

PL60 • PL62 PL70 • PL70D

Technical instruction Manual for use and maintenance



PL60

SOTIRIOS D. PRODANAS & CO

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These appliances comply with requirements of E.E.C 73/23/CCE E1603351& 60335248



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Before installation please read the manual



SPECIFICATIONS

The tables below refer to the specifications of models

Appliance's Dimensions

MODELS	LENGTH (mm)	DEEP (mm)	HIGH (mm)
PL60	400	600	300 (380)
PL62	600	600	300(380)
PL70	400	700	300(460)
PL70D	800	700	300(460)

Electrical Supply PL60-PL62-PL70-PL70D

230V AC / 400 3N AC 50Hz

IP Grating

IP 20

Appliance's Safety

Complies to EN 60335-1 and EN 60335-2-48 - EN 60335-2-42 requirements.

CE marking.

Power

100001		
MODEL	POWER IN TOTAL	
PL60	4.200 Watt	
PL62	8.400 Watt	
PL70	4.200 Watt	
PL70D	8.400 Watt	

Main Parts

- Supporting feet.
- AISI 430 stainless steel body.
- Cooking surface STAL 52 (optional HASD CHROME or S/S 304)
- S/S collector Grease AISI 430.

Electrical Components

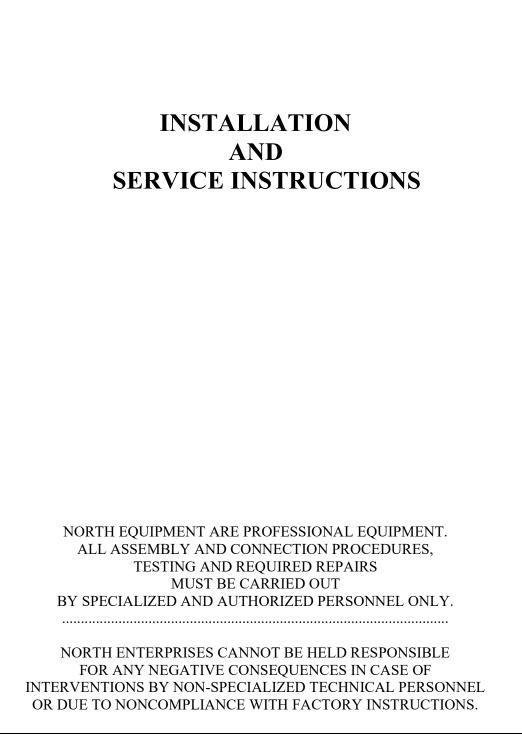
- Wire heating elements:
- Thermostat 300C
- Indicating lamps for heating elements operation.
- General main ignition with indicating lamp.
- Fire resistan wiring.
- Terminals' fasteners.
- Relay for mixed operation of heating elements
- Gland for supply cord.
- Earth terminal.
- Potential equivalent terminal, marked P.A.
- Six polar polyamide connection for supply cord.



1. GENERAL INFORMATION

- ⇒ This technical manual includes instructions for the installation, operation, care and maintenance of machines manufactured by NORTH. Please, read carefully and keep it for future reference. This manual should be referred to both by installing or service technicians and the operators of the equipment.
- ⇒ After you remove the packing make sure that no damage was caused during shipping. If in doubt, we recommend that an authorized technician examine the appliance before you proceed with the installation.
- ⇒ The appliance requires electrical connection. Before proceeding, make sure that main voltage meet the requirements of the appliance. This information is available on a label, on the right side of the appliance, as you face it. In case of incongruence or if in doubt, do not connect the apparatus. Ask for the equipment to be checked by specialized personnel.
- ⇒ **NORTH** equipment are commercial grade appliances and should, there for, be used by personnel who are specially trained in their use.
- ⇒ All procedures concerning installation and connection of the appliance must be carried out exclusively by specialized technicians according to specifications valid in the country where installation is taking place.
- ⇒ Before any routine cleaning, disconnect from electricity mains. The same procedure must be followed in case of malfunction of the appliance, while waiting for the service technician.
- ⇒ Any repairs must be exclusively carried out by authorized personnel using original spare parts only.
- ⇒ The manufacturer cannot be held responsible for damage caused to persons, animals or property due to misuse, tampering, unauthorized modification, or uses other than ones mentioned and / or considered in this manual.

2. TECHNICAL INSTRUCTIONS





2.1 INSTALLATION OF THE APPLIANCE.....

After making sure the appliance is intact, place it in position so that it is stable and there is adequate operating space around it.

Make sure that all parts.

Attention ! To avoid accidents, keep all packing materials (cardboard, plastic bags, metal items, etc) away from children.

Important ! Install the water-grill on a flat non-flammable surface, away from flammable walls.

2.2 ELECTRICAL CONNECTION.....

Appliances operates on three phase voltage only

HO7RNF 5 x 2,5 (THREE PHASE CONNECTION)

Connect the phases to L1, L2 and L3 Connect the earth neutral to N1 or N2. Connect the earth.

• Connect P.A. terminal to water piping using a 10 mm² wire.

IT IS STRONGLY RECOMMENDED TO USE A QUALIFIED ELECTRICIAN FOR ALL ELECTRICAL CONNECTIONS.

THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ACCIDENTS AND DAMAGE CAUSED TO PERSONS, ANIMALS OR PROPERTY DUE TO NONCOMPLIANCE WITH THESE INSTRUCTIONS.



2.3 REPLACEMENT OF ELECTRICAL ELEMENTS.....

To replace heating elements open the back side of the machine, disconnect wires and remove elements by slide and push it out.

For Thermostat and indicating lamps open the front cover and replace it For Relays open the back side of the machine

CUT OFF THE POWER SUPPLY BEFORE COVER REMOVAL.

POSSIBLE PROBLEM.....

Even if the appliance is used correctly, some problems may arise for various reasons. The table that follows mentions some possible problems and some possible causes. In case of problem we control first if the electrical supply to the machine is right or not.

POSSIBLE PROBLEM	POSSIBLE CAUSES
Machine is not operating	Check if there is damage to 1) all heating elements 2) the edge of cord connected with the heating element 3) connection of relay.4) thermostat
Heating element is not operating	Check if there is damage to 1) the heating element 2) the edge of cord connected with heating element 3) connection of relay.

2.4 REPLACEMENT OF ELECTRICAL ELEMENTS.....

To replace heating elements open the frond and the back of the frames, disconnect wires and remove the supporting nuts.

For energy regulator and indicating lamps open the cover on the front inside section of the appliance; where as for relays and others the rear of the appliance.

2.4 TRAINING.....

The personnel who are to install and connect the appliance must train the users appropriately so that they can handle the operation and safety measures of the appliance

ATTENTION !!!

- Check that main voltage in your working area is suitable for the settings on the label and that the appliance is properly earthed.
- Before any service activity takes place or any parts are replaced on the appliance, make sure that pains supply is turned off.

THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ACCIDENTS AND DAMAGE CAUSED TO PERSONS, ANIMALS OR PROPERTY DUE TO NONCOMPLIANCE WITH THESE INSTRUCTIONS.

3. OPERATION INSTRUCTIONS

INSTRUCTIONS TO PERSONNEL FOR OPERATION AND CARE

NORTH ARE PROFESSIONAL EQUIPMENT. ALL ASSEMBLY AND CONNECTION PROCEDURES, TESTING AND REQUIRED REPAIRS MUST BE CARRIED OUT BY SPECIALIZED AND AUTHORIZED PERSONNEL ONLY.

NORTH ENTERPRISES CANNOT BE HELD RESPONSIBLE FOR ANY NEGATIVE CONSEQUENCES IN CASE OF INTERVENTIONS BY NON-SPECIALIZED TECHNICAL PERSONNEL OR DUE TO NONCOMPLIANCE WITH FACTORY INSTRUCTIONS

3.1 TURNING ON THE APPLIANCE

After making sure the appliance has been correctly connected to electricity, you can start using it.

Turn on General Switch

Turn Thermostat to the desire temperature (cooking range is from 220-250C) (while thermostat is on the indicate light is on once is reach the desire temperature indicate light turn off)

3.2 CLEANING AND MAINTENANCE.....

- * Turn off the heating elements before any cleaning or maintenance procedures. Let the appliance cool and make sure it has been unplugged from the main supply.
- * Never use running water to clean the Water-grill appliance
- * If you are going to not to use the machine for long time it is good to throw oil on the surface and put oil paper



