

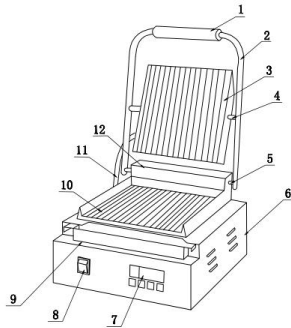
**ggmgastro**  
INTERNATIONAL

## **Contact grill**

**(Electronic mode)**

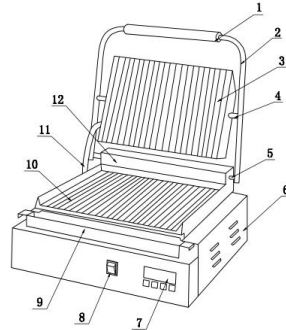
## **User manual**

### DKGJ432



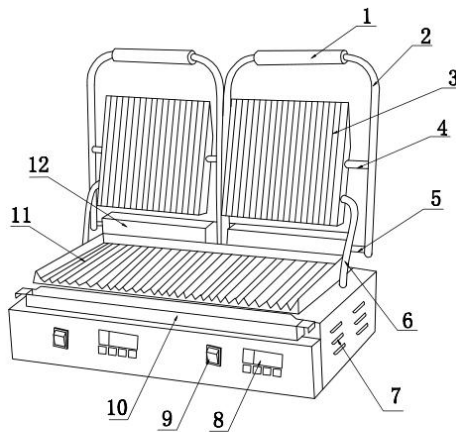
- |               |                |                       |
|---------------|----------------|-----------------------|
| 1:Handle      | 2:Handle frame | 3:Up molding board    |
| 4:Axle centre | 5:Axle         | 6:Body                |
| 8:Switch      | 9:Oil box      | 10:Down molding board |
| 11:Line tube  | 12:Back board  | 7:Electronic board    |

### DKGJ322



- |               |                |                       |
|---------------|----------------|-----------------------|
| 1:Handle      | 2:Handle frame | 3:Up molding board    |
| 4:Axle centre | 5:Axle         | 6:Body                |
| 8:Switch      | 9:Oil box      | 10:Down molding board |
| 11:Line tube  | 12:Back board  | 7:Electronic board    |

### DKGJ542



- |                       |                |                    |
|-----------------------|----------------|--------------------|
| 1:Handle              | 2:Handle frame | 3:Up molding board |
| 4:Axle centre         | 5:Axle         | 6:Line tube        |
| 8:Electronic board    | 9:Switch       | 10:Oil box         |
| 11:Down molding board | 12:Back board  | 7:Body             |

Model	Voltage (V)	Power (KW)	Size (mm)	Switch
DKGJ432	220	1.8	410*310*210	2 sets
DKGJ322	220	2.2	435*410*210	2 sets
DKGJ542	220	3.6	570*410*210	2 sets

Thanks for your purchasing and using Contact Grill. For making full use of function of this product and reducing unnecessary damage and injure. Please read this manual carefully before using this machine and keep it well for future reference.

Contact Grill is designed and developed by the company with combination of the advantage of both foreign and domestic similar products and achieves advantages such as fashionable design, reasonable structure and convenient operation and maintenance and durability. The temperature of the griddle pan can be regulated in a certain scale according to different cooking requirements. Mainly used for grilling the beef of sandwich and also for other food, it is the first choice for the food industry enterprises such as western food restaurants, fast food restaurants, hotels and supermarkets and etc.

## Features of Function and Structure

1. The upper and lower module plates are enameled and are easy to be cleaned.
2. One-headed and double-headed grilling pans can be chosen freely.
3. Independent temperature controlling system are convenient to handle and can achieve energy economy as well.
4. Internal temperature protector is reliable and safe.
5. Grilling temperature can be adjusted according to different requirements.
6. It is made by stainless steel and the drawer-style oil tray is also made of stainless steel.
7. It is easy to lift up and down and convenient to handle and maintain.

## Transportation and Storage

Please handle the griller carefully and cautiously in transportation and do not turn it upside down to prevent any damage to the shell and interior. The packed griller should be stored in the storehouse ventilation and non-corrosive gas. Any weatherproof measures should be applied when temporary storage.

## Notes

1. The working voltage of the equipment should match that of the power supply.
2. Suitable switch, fuse breaker and three-phase socket should be installed near the equipment.
3. There is an earth bolt at the back of the equipment. Please connect the earth wire in compliance with the safety regulations reliably with copper cable of no less than 2mm.
4. Before using user should check whether connection is firm and voltage is regular and earth connection is safe.
5. Do not put any object onto the upper module plate and shake the lift operation handle with sudden force.
6. Cut off power supply while cleaning. Do not use wet towel with corrosive cleanser and do not directly splash water on the equipment.
7. The adjustable temperature of the equipment is between 50~200°C. It is recommended that the maximum working temperature normally should be 200~250°C.
8. Do not store any flammable objects near the equipment. The environment temperature lower than 45°C, the humidity is under 85%.
9. The installation and maintenance of the equipment should be made by professional technicians.

## Operation Instruction

1. Before using the machine, you must examine whether the installation of power supply is normal so as to ensure that the supply voltage coincides with the service voltage of the machine.

2. When the switch is on, the buzzer begin ring for three times. At the same time, the digital panel will show the time of set before. Then it's at the setting mode. If you now press "START/STOP", it will begin countdown according the showing time, till it become 0 and the buzzer ring again. SO you can press "START/STOP" again and it will stop ring and show the time before set.
3. Time set. If it's at temperature setting menu, you can press "SET" to time setting menu. Pressing "+" or "-" constantly, and pressing "START/STOP" at the same time, time will increase or reduce quickly. The range of time setting is 99 minutes 59 second to 0 minute 0 second.
4. Temperature setting. If now the menu is at time setting, you can press "SET" constantly and then press "START/STOP". When you press "+" or "-" once a time, the temperature will increase or reduce 1 degree. The range of temperature setting is 124°C to 230°C. If the set temperature is higher than the temperature the probe get, the element will begin heat, till it reach the set temperature and stop heating.
5. At time menu, if pressing "START/STOP", it will begin countdown till 0 and ring. Then you can press "START/STOP" again to stop it.
6. The electronic panel has memory. It saves the time and temperature you set before. Also, it can inspect the probe automatically. If it find the probe not working, it will stop heating and ring, "Err" will be shown.
7. You can study the suitable time and temperature according different flavor or material.

## **Cleaning and Maintenance**

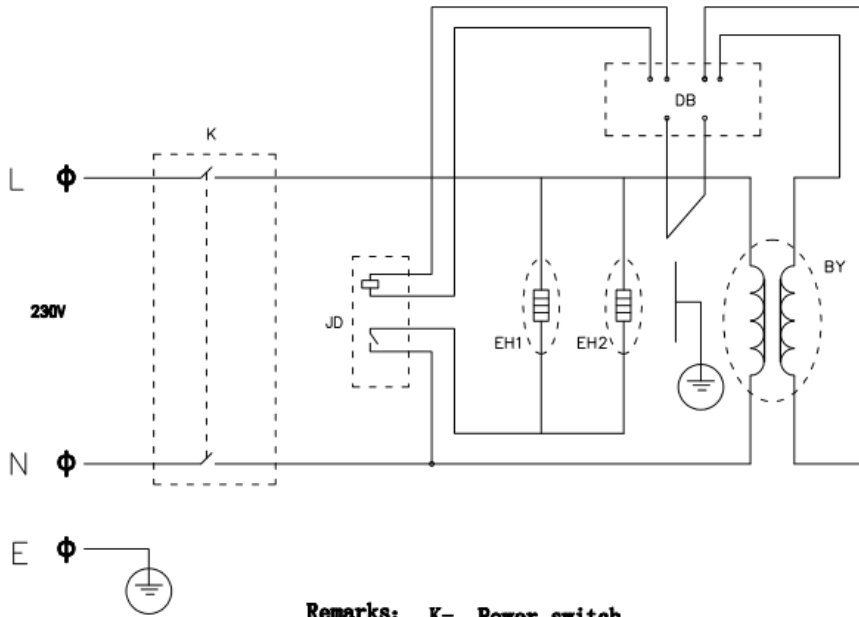
1. Cut off the power supply before cleaning in case of accident.
2. Do not use wet towel with non-corrosive cleanser to clean the module plate, the surface of the equipment and power cord. Direct wash by water is not permitted in case of any damage of the functions.
3. If do not use it at any time, please turn off temperature controller and main switch.
4. Please store the equipment in a ventilated storehouse without corrosive gas after cleaning when ceasing its work for a long time.

## Breakdowns analysis and fixing

Fault phenomenon	Causes	Elimination methods
1. Module plates are out of heating when the power and heating indicator are both on.	<ol style="list-style-type: none"> <li>1. Temperature controller is broken.</li> <li>2. At least one of heating wires is burned.</li> <li>3. Temperature protector works.</li> </ol>	<ol style="list-style-type: none"> <li>1. Change temperature controller.</li> <li>2. Change the burned heating tube.</li> <li>3. Dismantle the bottom plate and use hand to reset temperature protector.</li> </ol>
2. When the power is on and temperature controller is switched and heating indicator is on and temperature can be not controlled.	<ol style="list-style-type: none"> <li>1. Temperature controller is out of order.</li> </ol>	<ol style="list-style-type: none"> <li>1. Change temperature controller.</li> </ol>
3. Indicator is not on when the power is on and the heating process is normal.	<ol style="list-style-type: none"> <li>1. Indicator is broken.</li> </ol>	<ol style="list-style-type: none"> <li>1. Change temperature controller.</li> </ol>
The indicator is out of order when the power is on.	<ol style="list-style-type: none"> <li>1. Abnormal power supply or cut-off power supply.</li> <li>2. Fuse is burned.</li> </ol>	<ol style="list-style-type: none"> <li>1. Check power supply and connection to make power supply be normal.</li> <li>2. Change fuse.</li> </ol>

Aforementioned troubles are just for reference. If any fault occurs, please cease using and turn to professional technicians for check and repair.

# DKGJ432/DKGJ322/DKGJ542



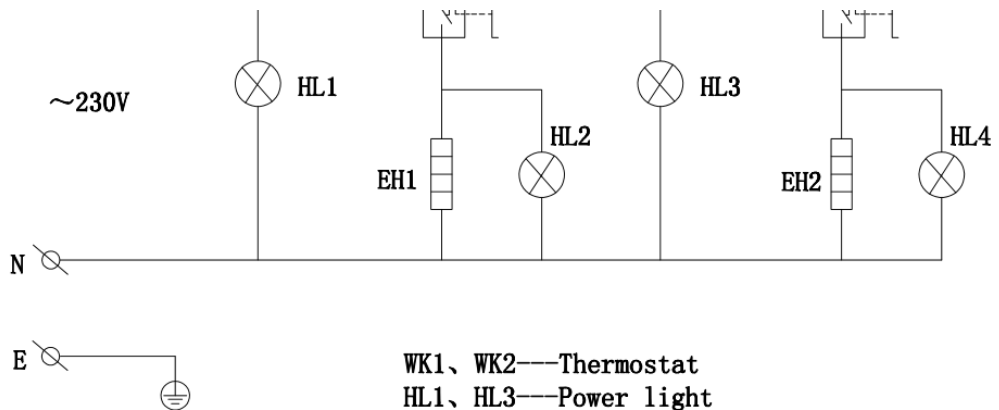
Remarks: K- Power switch

JD- relay

DB- According to the control panel

BY- transformer

EH1、EH2 - Heating tube(650W)



WK1、WK2—Thermostat

HL1、HL3—Power light

HL2、HL4—Heating light

EH1、EH2—Element

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