







Installation-Use-Maintenance

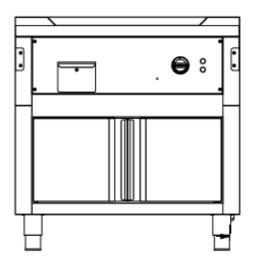






Installation, Operation and Maintenance Instructions

Teppanyaki Electric



Note: The picture is illustration only. We reserved the right to make technical changes in the interest in progresswithout prior notice.

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General Information

Information for the Reader



Please read this manual instruction carefully before operating this appliance.

To find the specific topics of interest to you quickly, refer to the index at the start of the manual. This manual is written to:

All the information is instructed to general readers, i.e for users of the appliance.



e information is instructed for special categories of reader, i.e. all skilled operators authorized to handle,

transport, install, service, repair and scrap the appliance

The skilled operators may also read the information for the general readers for a more complete picture of the information provided if necessary.

Warning, Signs and Symbols

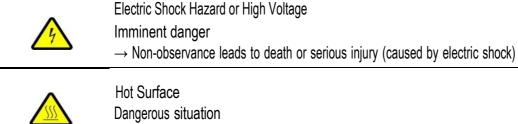


Warning

Warnings are indicated with a pictogram and a signal word.

The type and source of the risk as well as the consequences are described together with instructions for avoiding the danger. The margins of the pictograms and signal words used are explained in section "Signs" and "Symbols"

• Signs



 \rightarrow Non-observance can lead to slight or semi-serious injury (caused by hot surface)



Warning Damage

→ Non-observance can lead damage

	Injury Risk Possible Danger → Non-observance can lead to death or serious injury
\$\sqrt{\sq}}}}}}}\sqrt{\sq}}}}}}}}}\sqrt{\sqrt{\sqrt{\sqrt{\sq}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}	PE → Connect wire to the earth
P	Important → non-observance can lead damage
	Note → Note for special appliance
	Attention → Non-observance can lead damage
g	User sign → information must be read by user
X	Technician sign → information must be read by technician
(€	CE Certification → The appliance <u>have</u> a license of CE Certificate

• Symbols

Symbols	Meaning	Explanation
1.	Instruction, single step	Instruction must be followed in the
2.		order given
Bullet points, such as	Instruction, multiple steps	Instruction can be carried out in any
"•", "_", <u>"_etc</u>		sequence
→	Instruction, multiple steps	An action is required here

General Information of the Appliance



Teppanyaki Electric is an excellent cooking appliance made of stainless steel. It uses ST52 SS of Griddle plate and equipped with oil drip pan and two gas taps or three gas taps. The power rate is 6 kW for three heating element and 18 kW for 9 heating element. The appliance also equipped with Thermostat to adjust the cooking temperature (50° C up to 300° C). It is very important to keep this instruction book together with the appliance for future consultation. If this appliance sold or transferred elsewhere, make sure this book goes with it. Therefore, the new user can read about its functions and other relevant information.

Procedure for Requesting Service and Warranty



Requesting Service

Contact one of the authorized service centers for all requirements. When requesting service, state the data provide on the nameplate and provide a description of the fault.

Warranty

gives 12 months guarantee with certain conditions. will decline any claims of accidents caused by improper use, disobey rules, and/ or disobey warnings. Below are cases, which invalidate the guarantee:

- 1. Improper use by untrained person(s)
- 2. Disobey local regulation(s) related to installation and safety standards
- 3. Not doing routine maintenance
- 4. Replace certain parts with non-genuine spare part
- 5. Do not follow the manual instructions properly

If you have any doubts or questions related to our product, please call your nearest dealer

Safety Instruction



Important! Before installing, place the appliance on solid, flat, stable and horizontal surface and connection availability.

Read this manual instruction carefully before using Teppanyaki Electric. This appliance is for food preparation only. Below are safety instructions that strictly conformed:

- 1. Improper installation, maintenance, cleaning, or modification to the appliance could lead to severe injury or death and could damage the appliance.
- 2. The mechanics must instruct staff regularly to avoid accident and damage of the appliance.
- 3. Teppanyaki Electric may be used for skilled staff only.
- 4. DO NOT place the appliance in a toxic area or have a risk of explosion.
- 5. DO NOT place the appliance near flammable materials such gasoline, fat, clothes, liquid gas, paper, etc.
- 6. DO NOT place the appliance in wet or humid room or condition such in rain or near water leaks, etc.
- DO NOT use the appliance for drying clothes, paper, or living animals.
 DO NOT use the appliance to heat non-food products.
- 8. Put the appliance in a good ventilated room.
- 9. Before cleaning or maintaining the appliance, detach the electric cable and allow it to cool.
- 10. DO NOT touch the area this sign means hot surface. Beware of severe burning injury.
- 11. DO NOT attempt to dismantle or repair the appliance. The authorized mechanics must do all jobs.



ELECTRIC SHOCK HAZARD!

- Authorized and qualified mechanic can do the maintenance and repairs.
- <u>Turn OFF and disconnect the appliance before opening front panel and accessing</u> electrical area inside the appliance.



INJURY RISK!

- Avoid Electric Teppanyaki installation next to fat Fryer.
- Water could splash into the Fryer and may injure the user.
- <u>It is recommended to keep a safe distance between Electric Teppanyaki and other</u> kitchen equipment like Fryer.

Technical Data

Data Table



Table 1 Technical Specification of Teppanyaki Electric TPGS1-E and TPGS2-E

Technical Specification Technical Specification						
Model	TPGS1-E		TPGS2-E			
Overall Dimension (mm)	Width	Depth	Height	Width	Depth	Height
	800	770/870	850	1440	770/870	850
Griddle Plate Dimension (mm)	510	520	20	1150	520	20
Temperature Setting	50 ⁰ C – 300 ⁰ C		50 ⁰ C – 300 ⁰ C			
Number of Heaters	3 (Heating Elements)		6 (Heating Elements)			
Electric Consumption	3 x 2 kW (each heater)		6 x 2 kW (each heater)			
	6 kW		12.0 kW			
Electric Connection	3N AC 400 V ; 50 / 60 Hz		3N AC 400 V ; 50 / 60 Hz			
Required Electrical Supply (amps)	21		21			
Direct Heat Emission (kW)	4.22		4.22			
Latent Heat Emission (kW)	5.12		5.12			
Steam Emission (Kg/h)			7.64		7.64	

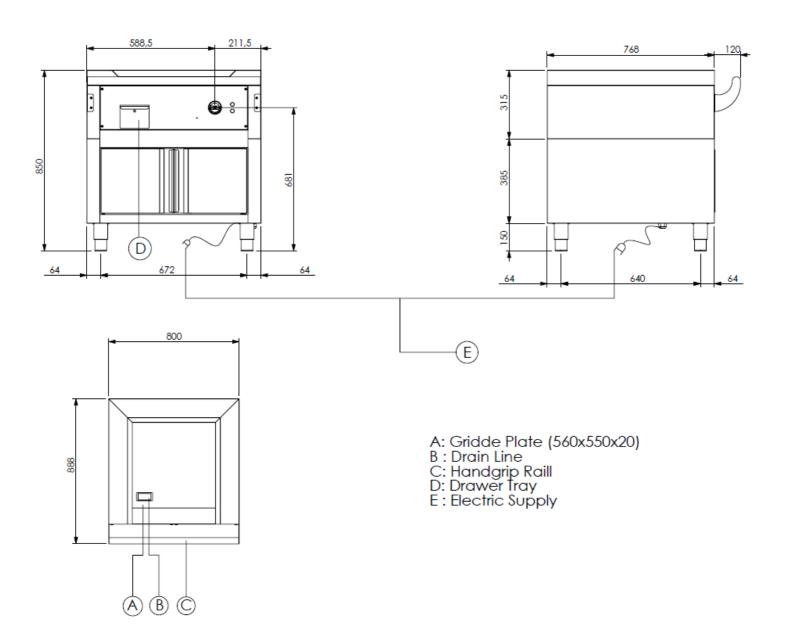
Table 2 Technical Specification of Teppanyaki Electric TPGS3-E

Model		TPGS3-E		
Overall Dimension (mm)	Width	Depth	Height	
, ,	1440	770/870	850	
Griddle Plate Dimension (mm)	1740	520	20	
Temperature Setting	50	50 ⁰ C – 300 ⁰ C		
Number of Heaters	9 (I	9 (Heating Element)		
Electric Consumption	9 x :	9 x 2 kW (each heater)		
'		16 kW		
Electric Connection	3N AC 4	3N AC 400 V ; 50 / 60 Hz		
Required Electrical Supply (amps)		32		
Direct Heat Emission (kW)		5.28		
Latent Heat Emission (kW)		6.40		
Steam Emission (Kg/h)		9.40		

Overall Dimension



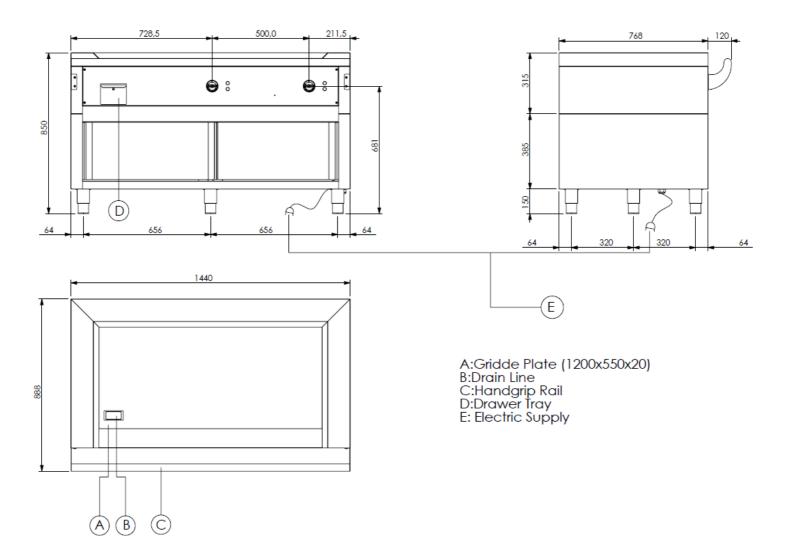
TPGS1-E



Overall Dimension



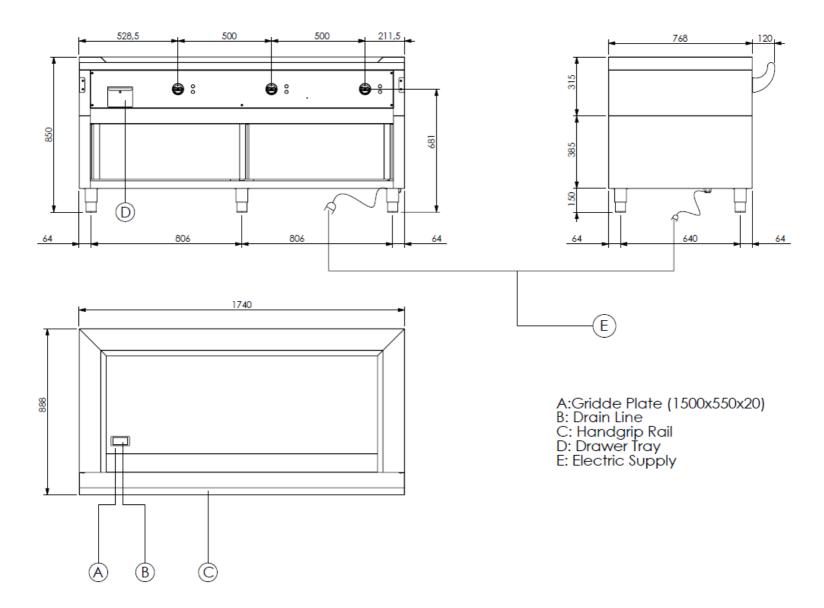
TPGS2-E



Overall Dimension



TPGS3-E



Handling and Installing





The following instructions are intended for authorized and qualified installer. Before doing installation, adjustment, and maintenance operations, the installer must follow local and legal regulations. Cut the electrical power before doing any installation.

- This appliance is using electric power. Electric services should be installed according to:
 - a. Local and international standards
 - b. Local recommendations related to building standards and codes
 - c. Directions and regulations from power supply companies
 - d. Regulation concern with prevention accident measures
 - e. Fire prevention regulations
 - f. Applicable I.E.C (International Electro technical Commission) regulations
- 2. Remove all packaging material and protective coatings.
- 3. Ensure electric power supply is sufficient to operate this appliance.
- 4. Before testing, put the appliance in a good ventilated room and keep all flammable material away.
- 5. Before cleaning or maintaining the appliance, please cut off electric power and isolate gas supply (if any) to the safe place.

Packaging and Transport



Packaging

The packaging is designed to reduce space and as appropriate to the type of transport used. To simplify transport, some components may be removed and suitably protected and packed for transport.

The packaging carries all information necessary for loading and unloading. When unpacking, check that all components are present in the correct quantities and are undamaged. The packaging material must be properly disposed of in accordance with legal requirements

Transport

Different means of transport may be used, depending partly on the destination.

During transport, fix the packaging to the means of transport securely to prevent undesirable shifting.

Handling and Lifting



The appliance can be handled using fork-lift or hook equipment of suitable load-carrying capacity. Before lifting, check the position of the load's centre of gravity.

Safety Devices and Accessories



The appliance is provided with safety devices. The additional devices must be added if necessary to comply with the relevant legal requirement during the installation. There are no accessories for these appliances.



Important! Make the daily check that the safety devices are properly install and in good working order.

Position and Fixing



- 1. Authorized personnel must do the installation.
- 2. Install the appliance according to National Safety Standard about electric-heated standard.
- 3. Install the appliance under an extractor fan to remove the cooking fumes.
- 4. Make sure that any object around or under Teppanyaki Electric does not obstruct air volume required for air circulation.
- 5. Put away any flammable materials near Teppanyaki Electric.
- 6. When the appliance is freestanding, keep a distance at least 10 cm from side, and rear walls. Especially when the appliance close to wall and does not protected with fire-resistant materials made.
- 7. Install the appliance separately or side by side with other appliance according to recommended range.
- 8. Put Teppanyaki Electric on solid, flat, and horizontal surface.
- 9. Adjust the height of the four feet by using brackets.
- 10. Before turn the appliance ON, remove the protective film. Remove any adhesive with appropriate solvent.
- Eliminate all packaging material according to national laws.

Electric Power Connection



1. Before connecting the appliance to the main supply, compare the electrical data in the rating plate (on the appliance side panel) to the local electric energy supply. Make sure the main voltage corresponds to the voltage indicated on the nameplate of the appliance.

- 2. Registered installation companies must do the electric installation concerned with certain local and national regulations. The companies are responsible for interpret all regulation and perform the installation and safety instructions. The warning signs and nameplates must strictly conform.
- 3. The appliance equipped with a power terminal and connected with power cable and power socket.
- 4. DO NOT put the power cable near heat sources or water leakage area.

WARNING!



To avoid electric shock, it is necessary to have earth connection. You can find the earth connection at the terminal boards, identified symbol to where earth wire has to connect.

Use and Operation

Warning



This appliance is an electric cooker for professional use. It shall be used by authorized people only. Before starting, please make sure that the appliance is in good condition and put it in a good ventilated room. Below are several preliminaries warning that strictly conformed:

- 1. If there is a persistent breakdown, please contact authorized mechanic.
- 2. User is only responsible for daily routine cleaning for maintenance.
- 3. Qualified mechanics must do all operations related to installation and maintenance according to Regulation in force.
- 4. Use this Teppanyaki Electric only for COOKING JAPANESE CUISINE: SAUTÉING. DO NOT use the Teppanyaki Electric for other purposes. Any other uses may be considered as improper and dangerous use. Please control the appliance when operating.
- 5. Before operating Teppanyaki Electric for the first time, carefully clean the appliance to remove industrial oil/ lubricant.
- 6. After using the Teppanyaki Electric, turn the knob to OFF position.

Control Panel Description

For example: TPGS2-E

A : Green Pilot Lamp

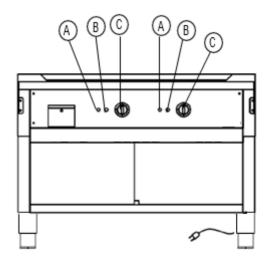
to indicates the appliance is ON / OFF

B : Yellow Pilot Lamp

to indicates the heating process is working

C : Thermostat Control Knob

to turn ON / OFF and adjust the cooking level temperature.



Switch ON/OFF



• Turn the Appliance ON

- 1. Turn the Thermostat Control Knob to the right. The Green Pilot Lamp will light indicate that the appliance is ready to use.
- 2. Turn the Thermostat Control Knob to the right again to increase the temperature. The Yellow Pilot Lamp will light to indicate the heating process is working. The temperature range is 50⁰ C up to 300⁰ C.
- 3. When the set temperature has reached, the Yellow Pilot Lamp will be OFF. If the temperature decreases, the lamp will light again.

• Turn the Appliance OFF

- 1. Turn Thermostat Control Knob to zero (0) position.
- 2. The Green Pilot Lamp will OFF to indicate the appliance is OFF.

Routine Cleaning and Maintenance



Clean the appliance to keep the functionality and durability. In the case of any failures, do not attempt to solve the problem but call your dealer immediately to ask for help. Do not attempt to dismantle the appliance, specialized mechanics must do all job.

For routine cleaning process, please follow procedure below and notice the warning:

Cleaning the plate



- 1. Make sure the gas valve on UP position, the appliance is closed, and the circuit-breaker to disconnect it from the electrical mains is OFF.
- 2. Let the appliance cool.
- 3. Clean the steel part daily with warm soapy water, rinse and dry thoroughly. Please make sure that the cleaning product does not contain Chlorine (bleach, hydrochloric acid, etc), using steel wool, brushes, or scrappers that could leave ferrous particles. These materials could oxidize and causes rust on the appliance.
- 4. Spread a suitable degreaser on the plate and leave it to act for a few minutes.
- 5. Clean the plate thoroughly with a sponge, rinse with plenty of water and dry
- 6. DO NOT leave acid food such as vinegar, salt, lemon, etc on the stainless steel parts because it can ruin them.
- 7. NEVER wash the appliance with direct high-pressure jet water.
- 8. If the cooker will not used for a long time, briskly rub the steel part slightly with a damp cloth and Vaseline oil. After that, wrap with protective film and put the appliance in a good ventilated room.



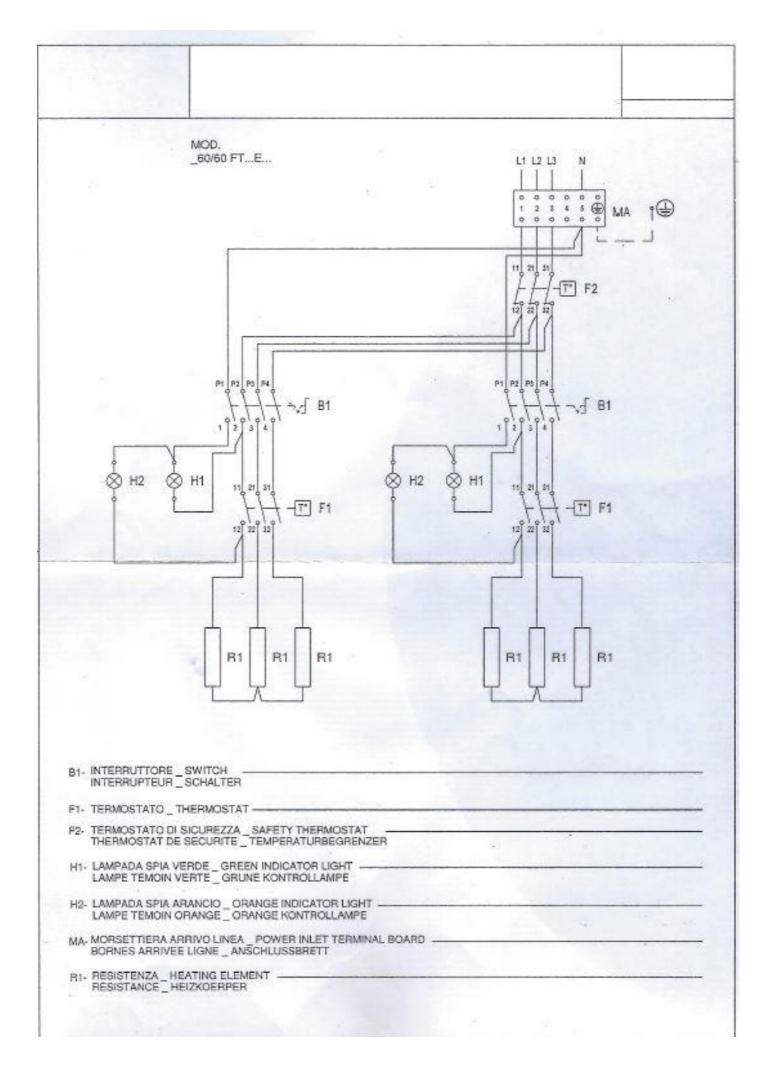
ATTENTION!

- ! If you find the lighting and control devices are difficult to use, please contact the manufacturer immediately, which will provide you necessary assistance
- ! Please check the appliance periodically for 6 months. Contact your dealer that will supply assistance to repair and set interval.
- ! Authorized and qualified personnel must do all service.

Trouble Shooting



NO.	PROBLEM	CAUSE	CORRECTIVE ACTION
1.	Thermostat does not	Thermostat damaged	Check and replace. Check
	function		Thermostat when adjusting
			temperature, Pin 1 and 2 must
			connected.
2.	Thermostat with ON /	ON / OFF switch damaged	Check and replace. Check
	OFF switch does not		Thermostat when turned ON, Pin 5
	function		and P5 must be connected. Pin 6
			and P6 must be connected.
3.	Pilot lamp does not	Pilot lamp damaged	Check and replace
		No electric current between	Check and repair
		Thermostat and Pilot lamp	
4.	Heating element does	Heating element damaged	Check and replace
	not function	No electric current between	Check and repair
		heating element,	
		Thermostat, and Pilot lamp	
5.	Griddle's temperature	Heating element damaged	Check and replace
	cannot raise / heat up	No electric current between	Check and repair
		heating element,	
		Thermostat, and Pilot lamp	
6.	Contactor does not	Coil damaged	Check and replace
	function	Contactor damaged	Check and replace
7.	Griddle leaves Black	Cleaning not done properly	Repair re-season if possible
	Particle	Griddle are unused for a long	otherwise replace griddle
		time and exposed to	
		oxidation	





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