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Original instruction manual

for Electric griddle

hard chrome-plated and SPEED

Griddles, Beef & Burger Griddles, Flat Griddles
Flex 600/650, Stand 700, Stand 850



It's **essential** to read the operating and installation instructions
Before assembly - installation - commissioning.
Thereby this protects you and avoids damage.

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Safety instructions



Read these instructions carefully. Keep the instructions for use and assembly for future use or for future owners. Check the unit after unpacking. Not connecting with transport damage. Hold the damage in writing and call the customer service, otherwise the guarantee claim will be void. Use only for preparing food. Monitor the unit during operation. Use only in confined areas. Do not use hob covers. They can lead to accidents, e.g. By overheating, igniting or cracking materials. Do not use unsuitable protective devices or protective grids. They can lead to accidents.

This device is not intended for use with an external timer or remote control unit.

Fire hazard!

- Hot oil and fat quickly ignite. Never leave hot oil and grease unattended. Never extinguish a fire with water. Switch off the cooking zone. Carefully smother the flames with the lid, the fire blanket or the like.
- The heating zones become very hot. Never place flammable objects on the cooking surface. Do not store anything on the hob
- The appliance becomes hot. Never store flammable objects or aerosol cans directly underneath, beside or on top of the drawer.

Risk of burns!

- The heating zones and their surroundings, notably a possible cooking field frame, become hot. Never touch the hot surfaces. Keep children away.
- Heating the heating zones, but the lamps do not work. Switch off the fuse in the fuse box. Call Customer Service.
- Objects made of metal become very hot on the heating zones. Never use metal objects, Place knives, forks, spoons and lids on the heating zone (s).
- Switch off the appliance after each use.

Danger of Electric-shock!

- Improper repairs are dangerous. Only one trained customer service technician may perform repairs and replace damaged connection cables. If the device is defective, pull out the mains plug or switch off the fuse in the fuse box. Call Customer Service.
- Ingress of moisture can cause electric shock. Do not use a high-pressure cleaner (jet water) or steam cleaner.
- A defective device can cause an electric shock. Never switch on a defective device. Pull out the mains plug or switch off the fuse in the fuse box. Call Customer Service.
- Damage to the housing can cause electric shock. Switch off the fuse in the fuse box. Call Customer Service.

Attention!

- Rough materials and cleaners can damage the heating or the grille (hard chrome coated).
- If hard and pointed objects act on the grill grate or heating, damage can occur.
- Aluminium foil and plastic vessels melting on hot cooking spots. The use of hearth foil on the hob is not recommended.

Safety regulations

Description of hazard symbols

General hazard symbol
Do not follow the safety instructions
Means danger (injuries)

This symbol warns

Dangerous voltage.

(Symbol 5036 of IEC 60417-1)



Danger symbols attached directly to the device must be strictly adhered to and readability must be ensured at all times.

Attention!

**In case of improper use
Minor injuries or
Damage to property!**

Attention!

**The operating instructions must be read before use
or maintenance.**

Hazards if the safety regulations are not observed

Failure to observe the safety instructions can lead to danger to persons, the environment and to the device itself. In case of non-observance of the safety regulations there is no right to any claims for damages.

In detail, non-consideration can lead to the following risks

(Sample):

- Danger to persons due to electrical causes
- Danger to persons through overheated pans
- Danger to persons by overheated storage area (ceramic hob)

Safe application

The safety regulations of this manual, the existing national regulations for electricity to prevent accidents, and any internal, application and safety regulations must be followed.

- **Attention!** The heating zones are heated. To avoid injuries (burns), do not touch the heating zones.
- Always supervise appliance during operation!
- Turn off the heating zone when you are not working for a while. This will prevent unattended heating up.
- Do not use the heating zone (s) as a shelf!
- Do not put paper, cardboard, cloth, etc. on the plate as it may ignite.
- Do not allow liquids to enter the unit.
- The device must not be sprayed with a water or steam jet!
- Before each cleaning, switch off the appliance and let it cool down. Shock-like cooling of the heating zones is to be avoided because this can lead to deformation of the heating system and the risk of damage to the surface of the heating system.
- Surfaces must not be treated with sharp-edged objects (steel spatula, wire brush) or aggressive cleaning agents, as this will damage the surface. Only spatula made of wood or plastic is suitable for this purpose!
- Should a lens of the control light be destroyed or leaked, the device must not be put into operation! Moisture or cleaning agents can penetrate into the leaking control lamp (s) and destroy the series resistor of the glow lamp. This can lead to an explosion of the glow lamp when the device is switched on.

Improper handling

The functionality of the device can only be guaranteed if used correctly. The limit values according to the technical data may under no circumstances be exceeded or fallen below.

Changes / use of spare parts

Contact the manufacturer if you intend to make changes to the unit. To ensure safety, use only original spare parts and accessories approved by the manufacturer. The use of non-original components will void all liability for consequential costs.

In case of disassembly, testing or repairs, ensure the stability of the device.

Watch out! When replacing spare parts, the device have to be "visibly disconnected" from the power supply.

General

This manual contains basic information that must be observed during assembly, application and maintenance. It must be read completely by the installer and the operator before the installation and commissioning and should always be placed close to the griddle. For correct operation and maintenance of the device, proper installation, operation and maintenance are required in accordance with these installation and operating instructions. Only in this way can a warranty be taken according to the terms of sale and delivery.

Application

The electric griddle plate is used for preparing meals. The appliance can be used for cooking, keeping warm, grilling, etc. of food.

Product description

Products

Electro-frying plate hard chrome plated, series: Griddles, Beef & Burger Griddles, Flat Griddles, Flex 600/650, Stand 700, Stand 850, Stand 900B

Griddles

201400 (Speed), 201401 (Speed), 201402 (Speed), 20140 (Speed), 201411 (Speed), 201412 (Speed)

Beef & Burger Griddles

201480 (Speed), 201481 (Speed), 201482 (Speed), 201483 (Speed), 201484 (Speed), 201485 (Speed), 201483 (Speed), 201484 (Speed), 201485 (Speed) , 211483 (Speed), 211484 (Speed), 211485 (Speed)

201490 (Speed), 201491 (Speed), 201492 (Speed), 201493 (Speed), 201494 (Speed), 201495 (Speed), 201493 (Speed), 201494 (Speed), 201495 (Speed) ,211493 (Speed), 211494 (Speed), 211495 (Speed)

Flat Griddles

201441 (Speed), 201442 (Speed), 201443 (Speed), 201461 (Speed), 201462 (Speed), 201463 (Speed)

Flex 600/650

206400 (Speed), 206401 (Speed), 206402 (Speed), 206420 (Speed), 206421 (Speed)
216400 (Speed), 216401 (Speed), 216402 (Speed), 216420 (Speed), 216421 (Speed)
206411 (Speed), 206412 (Speed), 206413 (Speed), 206425 (Speed), 206426 (Speed)
216411 (Speed), 216412 (Speed), 216413 (Speed), 216425 (Speed), 216426 (Speed)

Stand 700

207400 (Speed), 207401 (Speed), 207402 (Speed), 207420 (Speed), 207421 (Speed)
227400 (Speed), 227401 (Speed), 227402 (Speed), 227420 (Speed), 227421 (Speed)

Stand 850

208400 (Speed), 208401 (Speed), 208402 (Speed), 208420 (Speed), 208421 (Speed)
228400 (Speed), 228401 (Speed), 228402 (Speed), 228420 (Speed), 228421 (Speed)

Stand 900B

290400 (Speed), 290401 (Speed), 290402 (Speed), 290420 (Speed), 290421 (Speed)

Models standard

- Compact design
- Easy operation by means of a thermostat
- Maximum operational safety thanks to various protective functions
- Aluminum block contact radiators ensure high heat storage capacity and even heat distribution

Models with speed radiators (Speed)

- Thermostatically controlled high-performance heating
- Extremely short heat-up time

Heat-up time in minutes 20° -200° C

Griddle 600 with aluminium block 7.5 kW 16 mins

Griddle 600 Speed 9.4 kW 6 mins

Technical specifications

Operation and control

Indicator light (green) 230V
Heating lamp (Yellow) 230V ~
Power control thermostat

Operation description

- max. Tolerance of mains voltage Nominal voltage +10% / -10%
- Frequency 50 / 60 Hz
- Protection rating IP X2

Installation

Electrical data of the devices

Devices by performance (4,5 kW, - 20,7 kW)

Griddle plate 3-phase (voltage 400 Volt +10% / -10%)

<u>Anschluss</u>	<u>Farbe</u>	<u>Frequenz</u>	<u>Sicherung</u>
Phase	brown, black, grey or 1, 2, 3	50 Hz / 60 Hz	-
N	Blue or 4		-
PE	yellow /green		

Installation Environment

Max. ambient temperature

Storing > -20°C bis +70°C in funktion > +5°C bis +35°C

Max. relative humidity

Storing > 10% bis 90% in funktion > 30% bis 90%

Installation requirements

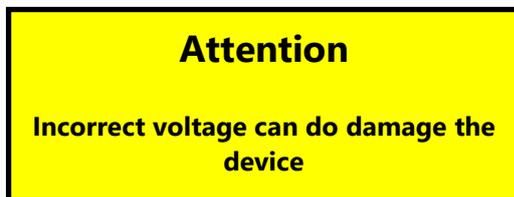
The electric griddle plate has to be placed on a straight surface or connected to the appropriate substructure. The storage area must have a weight of at least 150 kg. The power disconnecter must be easily accessible.

Installation instructions

The following points must be observed:

- Check and ensure that the voltage of the main supply line matches that of the type plate.
- The electrical installations must comply with local building installation regulations. The applicable national regulations of the electricity authorities must be followed.
- The electric griddle plate is equipped with a mains cable, which can be permanently connected or plugged into a socket with the necessary plug.
- The socket must be accessible or accessible with an all-pole disconnecter, e.g. Fuses or load switches, so that a device can be disconnected from the mains at any time. As a device of protection class 1, it must always be connected to the protective conductor.
- If the circuit breaker is used, it must be designed for a residual current of at least 30mA.
- The electric griddle plate must not be placed near a hot surface or placed near flammable materials.
- The operator must ensure that all installation, maintenance and inspection work is carried out by authorized personnel.

For the electrical connection of the device the legal regulations of the respective country are to be considered.



Implementing

Montage

The electric grill is equipped with a power cord. It must be connected to a wall socket. If no connector is already installed on the cable, remove the connectors according to the rating plate. The electrical installations must be carried out by approved installation companies in compliance with specific national and local regulations. The installation companies are responsible for the correct design and installation in accordance with the safety regulations. The warning and type plates must be strictly followed.

Check and make sure that the voltage of the mains power and the device agree (corresponding the type plate)

When installing this unit in the immediate vicinity of a wall, partition walls, kitchen furniture, decorative panels, etc., it is recommended that these are made of non-combustible material; Otherwise, they must be covered with suitable non-combustible, heat-insulating material, and the fire regulations must be observed most carefully!

Prior to initial start-up, existing production residues or packaging residues must be completely removed. Then thoroughly clean the device as described in (Cleaning).

The electric griddle must be placed on a clean, straight surface (table, combination, etc.) at its final destination. The unit stands on height-adjustable feet. It must be placed in such a way that it cannot fall down or be moved over an oblique position. The prerequisites according to "Installation prerequisites" must be adhered to. The installation must not be carried out on flammable walls or installation areas. Outlets of adjacent water fittings must not be allowed to swing over the electric frying pan.

Turn the temperature knob to the OFF position (0) before connecting the unit to the power supply.

Function test

After switching on the device, the required temperature is set with the temperature control and the plate is heated. Once the set temperature has been reached, the yellow control lamp (**heating lamp**) will go out and grilling / frying can begin (**see picture**).

Temperatur controller (50°C - 250°C)

The number corresponding to the marking indicates the current position (indicated in °C) of the temperature knob.

Position OFF:

„0“ points to the mark (o)
The operating lamp green and the heating lamp are "OFF".

Position ON:

Any position corresponding to the mark (o) show 50°C (minimum) bis 250°C (maximum).
The operating lamp is green and the heating lamp is yellow.
Heating lamp yellow turns off when the set temperature is reached.



Device switch on.

Before carrying out the function test, the user must know how to use the electric griddle plate.

Remove all items from the heating zone (s). Turn the temperature knob to turn the unit on. Depending on the position of the rotary knob, the heating zone is then heated to the desired temperature. When the set temperature is reached, the control light (yellow) goes out, and the barbecue / frying process can begin.

If the electric griddle does not work despite the test, see Troubleshooting / Troubleshooting.

The safety thermostats are accessible in the switch cover panel.

Startup of the griddle plate:

The surface of the griddle plate must be thoroughly cleaned before use with water and dishwashing detergent.

Attention: Please do not use a grill cleaner!

Now you can start the griddle process. Before you placed the food (meat, fish, vegetables, etc.), take again some oil, please.

It should only be worked with the supplied spatula.

All other tools are unsuitable.

If roasting residues have formed on the surface over time, remove them with the stainless steel sponge. To avoid getting burned, the front edge of the spatula should be used to press the sponge onto the surface.

(Please do not use water at this time because it will vaporize and could burn you.)

Another tip to keep the griddle as clean as possible during the operating time:

The smoke points of oils are 180-220°C. Depending on the oil the brat temperature should be slightly below the smoke point.

When cleaning the griddle plate after the operating time, switch off the griddle plate and after about 15-20 min, if the griddle still has residual heat, clean the plate only with water and the stainless steel sponge using the brat spatula.

Operation

Cooking process

The device is ready for operation after a few minutes (the heating time depends on the set temperature value). The illuminated operating indicator light (**green**) indicates, the device is switched on. The temperature is selected by turning the temperature knob. The illuminated heating indicator light (**yellow**) indicates that the appliance heats the heating zone (s) to the temperature selected by the temperature control knob. **Caution:** Heating indicator light (**yellow**) goes out after reaching the set temperature.

Position MIN	>	50°C
Position MAX	>	325°C

Turn the temperature knob to turn the unit on. Depending on the position of the temperature control knob, the plate is then heated to the desired temperature. When the set temperature is reached, the control lamp (orange) goes off, and roasting can begin. As working temperature, small to medium temperatures are enough for roasting. In case of high utilization, it is advisable to increase to 200-220 °C. For roasting, the warm plate is first coated with heat-resistant oil and the meat is then placed on the plate. Used oil and grease runs over the collecting channel and the drain into the grease collecting container. The griddle plate has one/two (full / right and left) heating zones, so that it can be roasted at small needs on one zone and holding on the other. After each roasting, it is advisable to remove coarse roast residue with a spatula (no metal spatula for chrome plates) and to wipe it with a kitchen paper.

End of operation and pauses

To the end of operation and during the operating pauses Turn the temperature control in position `0` to the mark (o) **(see figure)**. Both indicator lights go out.



Shutdown

If the electrical appliance is not in use, make sure that the temperature control is not turned on unattended. If you do not use the electric griddle plate for an extended period of time (several days), unplug the appliance or disconnect the appliance from the mains. Make sure that no liquid can enter the unit.

Warranty

You have purchased a highquality product with a LOCHER cooking appliance. We grant a guarantee of one year from date of purchase.

Repair in the warranty period

Please contact your local retailer.

Troubleshooting



In the case of any malfunctions of the electrical appliance which are not attributable to external influences or contamination, only authorized and trained service personnel may open the appliance. The device must be switched off immediately and the mains plug removed. The cause can only be ascertained or rectified by qualified persons.

Fault	Possible cause	Measures by operating or service personnel
No heating Operating indicator lamp is OFF (dark)	No power supply	Check whether the device is connected to the power supply (mains cable inserted), check the fuses
	Temperature control knob in OFF position	Turn the temperature control knob to the on position
	Electro-griddle plate defective	Contact your supplier for repair service. Unplug the power cord
	Safety temperature limiter has tripped	If the safety temperature limiter trips and the heating is switched off, the restart must only be carried out after the cause of the fault has been identified and the fault has been eliminated! "To switch the safety temperature limiter back on, the screw in the appliance floor must be temporarily removed. After the unit has cooled down, the red release button can be operated without the use of force. Re-switching on if the device is not sufficiently cooled can damage the safety temperature limiter. The screw must then be replaced again in order to restore the water protection."
	Note The sensor is located in the front panel area behind the drain and can be heated by local heating of this area by a hair dryer or similar to be influenced.	The used break-proof safety temperature limiter also triggers when the ambient temperature drops below 0 ° C, which can occur at some locations, e.g. In sales cars, is possible. Before re-switching on, the sensor must then be heated to 20 ° C. Only then can the safety temperature limiter switch on again.
Insufficient heating power or no heat output Display is ON (lit)		Heating out of order!
	A phase is missing	Check the fuses.
	Electro-griddle plate defective	Contact your supplier for repair service. Unplug the power cord.
No reaction to turning the power knob	Temperature controller defective	
Heating power turns on and off within minutes.	Temperature controller defective	

When replacing components, always use original parts according to the valid spare parts list and use the existing or new, identical connecting elements; This also applies to the assembly of outer housing parts, e.g. The floor plate after changing the mains connection cable.

Attention

During cleaning or maintenance and when replacing parts, the devices must be disconnected from the power supply.

Cleaning

The appliance should be cleaned daily by standard means, and the stubborn roast residue must be soaked for a few minutes with water and a mild detergent. After cleaning, plate well rinsing and dry wiping.



Griddle plates hard chrome-plated must not be treated with sharp-edged items (steel spatula, steel wire brush) or aggressive cleaning agents, as this will damage the surface. Only spatula made of wood or plastic are suitable for this purpose!

Scratching detergents, steel wool or scratching sponges must not be used as they can damage the surface of the grate or heater.

A proper maintenance of the device requires regular cleaning, careful handling and service.

Do not allow liquids to enter the unit!

Maintenance

The user must ensure that all components that are relevant to safety are always properly functional at all times.

Attention!

**Do not open the device!
Dangerous voltage!**

The device may only be opened by trained service personnel.

Elimination

On completion of the life of the griddle plate, this must be disposed of properly.

Avoid abuses:

Ensure that the device for disposal is not put into operation again. The device consists of common electrical, electromechanical and electronic components. No batteries are used. The user is responsible for the professional and safe disposal of the device.

Note for elimination:

Equipment intended for this purpose can be sent to us for disposal. Only sufficiently stamped parcels are accepted by us.



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