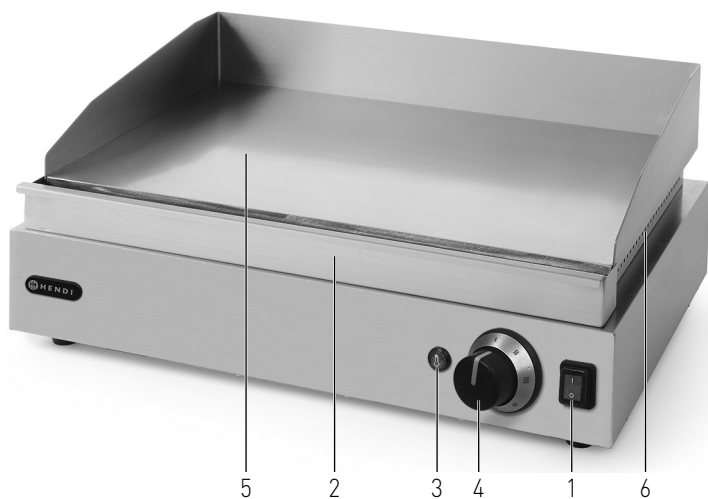
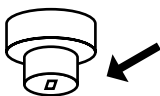


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Dear Customer,

Thank you for purchasing this HENDI appliance. Read this user manual carefully, paying particular attention to the safety regulations outlined below, before installing and using this appliance for the first time.

## Safety instructions

- Only use the appliance for the intended purpose it was designed for, as described in this manual.
- The manufacturer is not liable for any damage caused by incorrect operation and improper use.

 **DANGER! RISK OF ELECTRIC SHOCK!** Do not attempt to repair the appliance by yourself. Do not immerse the electrical parts of the appliance in water or other liquids. Never hold the appliance under running water.

• **NEVER USE A DAMAGED APPLIANCE!** Check the electrical connections and cord regularly for any damage. When damaged, disconnect the appliance from the power supply. Any repairs should only be carried out by a supplier or qualified person to avoid danger or injury.

• **WARNING!** When positioning the appliance, route the power cable safely if necessary to avoid unintentional pulling, being damaged, coming into contact with the heating surface, or causing a tripping hazard.

• **WARNING!** As long as the plug is in the socket the appliance is connected to the power supply.

• **WARNING!** ALWAYS switch off the appliance before disconnecting from the power supply, cleaning, maintenance or storage.

• Only connect the appliance to an electrical outlet with the voltage and frequency mentioned on the appliance label.

• Do not touch the plug/electrical connections with wet or damp hands.

• Keep the appliance and electrical plug/connections away from water and other liquids. If the appliance falls into water, remove the power supply connections immediately. Do not use the appliance until it has been checked by a certified technician. Failure to follow these instructions will cause life threatening risks.

• Connect the power supply into an easily accessible electrical outlet so you can disconnect the appliance immediately in case of emergency.

• Make sure the cord does not come in contact with sharp or hot objects and keep it away from open fire. Never pull the power cord to unplug it from the socket, always pull the plug instead.

• Never carry the appliance by its cord.

• Never try to open the housing of the appliance yourself.

• Do not insert objects into the housing of the appliance.

• Never leave the appliance unattended during use.

• This appliance should be operated by trained personnel in kitchen of the restaurant, canteens or bar staff, etc.

• This appliance should not be operated by persons with reduced physical, sensory or mental capabilities, or persons that have a lack of experience and knowledge.

• This appliance should, under any circumstances, not be used by children.

• Keep the appliance and its electrical connections out of reach of children.

• Never use accessories or any extra devices other than those supplied with the appliance or recommended by the manufacturer. Failure to do so could pose a safety risk to the user and could damage the appliance. Only use original parts and accessories.

• Do not operate this appliance by means of an external timer or remote-control system.

• Do not place the appliance on a heating object (gasoline, electric, charcoal cooker, etc.).

• Do not cover the appliance in operation.

• Do not place any objects on top of the appliance.

• Do not use the appliance near any open flames, explosive or flammable materials. Always operate the appliance on a horizontal, stable, clean, heat-resistant and dry surface.


• The appliance is not suitable for installation in an area where a water jet could be used.

• Leave a space of at least 20 cm around the appliance for ventilation during use.

• **WARNING!** Keep all ventilation openings on the appliance free from obstruction.

## Special safety instructions

• This appliance is intended for commercial use.

 **CAUTION! RISK OF BURNS! HOT SURFACES!** The temperature of the accessible surfaces could be very high during use. Touch only the control panel, handles, switches, timer control knobs or temperature control knobs.

• **DANGER!** Never use old oil because it has a low flash point and is more prone to boiling. It increases the risk of fire and dangerous situations.

• **WARNING!** Fat and oil become very hot during operation. Be aware of this.

• If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. (Fixed supply cord inside, but it could be replaced)

• Do not place any dangerous products, such as fuel, alcohol, paint, aerosol cans with a flammable propellant, flammable or explosive substances, etc. inside or near the appliance.

## Intended use

• This appliance is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospital and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

• The appliance is designed for grilling and heating appropriate food products. Any other use may lead to damage of the appliance or personal injury.

• Operating the appliance for any other purpose shall be deemed a misuse of the device. The user shall be solely liable for improper use of the device.

## Grounding installation

This appliance is classified as **protection class I** and must be connected to a protective ground. Grounding reduces the risk of electric shock by providing an escape wire for the electric current.

This appliance is fitted with a power cord with grounding plug or electrical connections with grounding wire. The connections must be properly installed and grounded.



## Main parts of the product

(Fig.1 on page 4)

1. Power switch [ON/OFF]
2. Dripping tray
3. Heating indicator [orange]
4. Temperature control knob
5. Griddle plate
6. Ventilation holes

**Remark:** The content of this manual applies for all listed items unless specified otherwise. The appearance may vary from the shown illustrations.

## Preparation before use

- Remove all protective packaging and wrapping.
- Check that the device is in good condition and with all accessories. In case of incomplete or damaged delivery, please contact the supplier immediately. In this case, do not use the device.
- Clean the accessories and the appliance before use (See ==> Cleaning & Maintenance).
- Make sure the appliance is completely dry.
- Place the appliance on a horizontal, stable and heat resistant surface that is safe against water splashes.
- Keep the packaging if you intend to store your appliance in the future.
- Keep the user manual for future reference.

**NOTE!** Due to manufacturing residues, the appliance may emit a light odor during the first few uses. This is normal and does not indicate any defect or hazard. Make sure the appliance is well ventilated.

## Seasoning guideline

1. Use a Scotch bright pad to scrub away any surface rust or rough spots.
2. Use a mild dish soap in a bit of warm water to scrub away any protective transport coating. Wipe everything down with a clean, damp cloth afterward.
3. Turn on the appliance to maximum temperature setting. Heat the surface until it begins to darken, then spread on a thin layer of oil evenly over the entire surface with a clean and lint-free cloth.

**NOTE:** Using tongs or heat-resistant gloves for protection. Make sure to get the corners, sides and outside of the griddle surface as well.

4. The oil will soon start to smoke. Heat it until the smoke stops.
5. Wipe on another coating of more oil and repeat the steps 1 to 4 for four times.
6. Turn off the appliance and allow the surface to cool until it is still warm, but safe enough to touch.
7. Use a clean cloth and wipe a coating of food grade Wax or cast-iron conditioner evenly over the cooking surface. Turn on the appliance to 150 degree and heat the surface for an additional 30 minutes.
8. Now the appliance is ready for use.

## Operating instructions

- The griddle is designed for frying meat, fish, vegetables, eggs, etc. The temperature can be adjusted between 50 °C and 300 °C.
- First, ensure there is enough clearance around the appliance. Place the appliance in a well-ventilated area and firm and level surface.

- Next, place the dripping tray on the appliance.
- After that, connect the power plug to a suitable electrical wall outlet.
- Then, switch ON the appliance by pressing the power switch. Set the temperature control knob to your desired temperature. (Temperature range 50°C to 300°C). The orange heating indicator will light up.
- When the set temperature is reached, the orange heating indicator will go out.
- Now, you can start frying the food

### CAUTION! RISK OF BURNS!

- To remove the food, use the turner (not supplied), make sure not to touch the surface of griddle plate [3] and damage the surface.
- After use, switch OFF the appliance by pressing the power switch to OFF position.
- Disconnect the power cord from the electrical power outlet.
- Allow the appliance completely cool down before cleaning and storage (See ==> Cleaning and Maintenance).

### NOTE!

- Do not put too much food at one time for even spacing and cooking.
- The appliance reaches the highest temperature at the centre. The temperature is lower at the front and side part. You can allow fried food for temporarily placed.

## RESET the safety cut-out (Hi-limiter or thermal cut-out)

(Fig.2 on page 4)

Please note that the RESET button is equipped with a protective cap to avoid overheat.

- Disconnect the appliance from the power supply.
- Allow the appliance to completely cool down.
- Unscrew the protective cap of the RESET button.
- Press the RESET button of the Hi-limiter (thermal cut-out). You should hear a click sound.
- Screw back the protective cap on the RESET button.
- Connect to the power supply and you can use it again.

## Cleaning & maintenance

- **ATTENTION!** Always disconnect the appliance from the power supply and cool down before storage, cleaning & maintenance.
- Do not use water jet or steam cleaner for cleaning and do not push the appliance under the water as the parts will get wet and electric shock might be resulted.
- If the appliance is not kept in a good state of cleanliness, this can adversely affect the life of the appliance and result in a dangerous situation.
- Food residues should be regularly cleaned and removed from the appliance. If the appliance is not cleaned properly, it will reduce its lifespan and may result in a dangerous condition during use.

### Cleaning

- Clean the cooled exterior surface with a cloth or sponge slightly dampened with a mild soap solution.
- For reasons of hygiene, the appliance should be cleaned before and after use.
- Avoid water contacting the electrical components.
- Never immerse the appliance in water or other liquids.



- Use abrasive sponges or aggressive detergents, steel wool or metallic utensils to clean the griddle plate and for removing any rusty surface. (See ==> Seasoning guideline).
- No parts are dishwasher safe.

### Maintenance

- Check the operation of the appliance regularly to prevent serious accidents.
- If you see that the appliance is not working properly or that there is a problem, stop using it, switch it off and contact the supplier.
- All maintenance, installation and repair work must be carried out by specialised and authorised technicians, or recommended by the manufacturer.

### Transportation and Storage

- Before storage, always make sure that the appliance has been disconnected from the power supply and completely cooled down.
- Store the appliance in a cool, clean and dry place.
- Never place heavy objects on the appliance as this could damage it.
- Do not move the appliance while it is under operation. Disconnect the appliance from power supply when moving and hold it at the bottom.
- Special care must be taken when moving or transporting the machine due to its heavy weight. With at least 2 persons or using a cart. Move the machine slowly, carefully, and never incline more than 45°.

### Troubleshooting

If the appliance does not function properly, please check the below table for the solution. If you are still unable to solve the problem, please contact the supplier/service provider.

Problems	Possible cause	Possible solution
Heating indicator & power switch indicator do not light up.	Power plug and the outlet are not connected firmly with the electrical power outlet.	Check again the connection and make sure they are firmly connected.
	Hi-limiter or thermal cut-out tripped	Reset the Hi-limiter or thermal cut-out
	Hi-limiter or thermal cut-out defective	Contact the supplier
	Thermostat defective	
Long frying time. The lamp in the on/off switch lights. The orange lamp does not light.	Thermostat defective	Contact the supplier

### Warranty

Any defect affecting the functionality of the appliance which becomes apparent within one year after purchase will be repaired by free repair or replacement provided the appliance has been used and maintained in accordance with the instructions and has not been abused or misused in any way. Your statutory

rights are not affected. If the appliance is claimed under warranty, state where and when it was purchased and include proof of purchase (e.g. receipt).

In line with our policy of continuous product development we reserve the right to change the product, packaging and documentation specifications without notice.

### Discarding & Environment



When decommissioning the appliance, the product must not be disposed of with other household waste. Instead, it is your responsibility to dispose to your waste equipment by handing it over to a designated collection point. Failure to follow this rule may be penalized in accordance with applicable regulations on waste disposal. The separate collection and recycling of your waste equipment at the time of disposal will help conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

For more information about where you can drop off your waste for recycling, please contact your local waste collection company. The manufacturers and importers do not take responsibility for recycling, treatment and ecological disposal, either directly or through a public system.

