

Electric Contact Grill

User Manual

Model: HEG-811E, HEG-813, HEG-813E



Thank you for purchasing and using the Contact Grill. To fully utilize the features of this product and minimize the risk of damage or injury, please read this manual carefully before use. Keep it in a safe place for future reference.

Warning! Any modifications, improper installation, adjustment, or maintenance can result in property damage or personal injury. For any necessary adjustments, please contact the supplier. All such work must be performed by trained and qualified professionals.

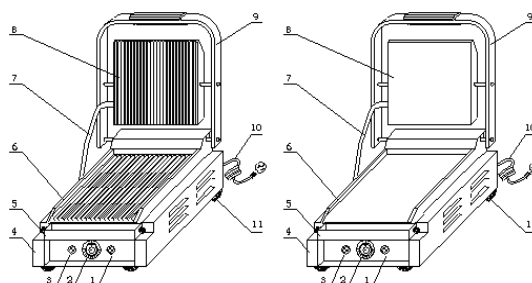
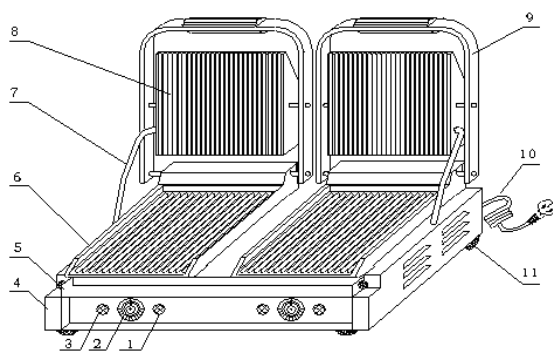
Warning! For your safety, do not place or store any flammable liquids, gases, or objects near the product.

Warning! For your safety, the shell of this equipment must be properly grounded. Thank you for your cooperation!

The Contact Grill has been thoughtfully designed and developed by our company, integrating the advantages of both domestic and international products. It features a stylish design, a well-structured build, convenient operation, easy maintenance, and long-lasting durability.

The temperature of the griddle pan can be adjusted within a specific range to meet various cooking requirements. Primarily used for grilling sandwich beef and other foods, it is an ideal choice for food industry establishments such as western restaurants, fast-food outlets, hotels, and supermarkets.

A. Exterior Structure



- | | | | |
|---------------------|--------------------------|------------------|----------------|
| 1—HEATING INDICATOR | 2—TEMEPRATURE CONTROLLER | | |
| 3—POWER INDICAOTR | 4—BOTTOM BOX | | |
| 5—OIL TRAY | 6—LOWER MODULE PLATE | 7—FEED WIRE TUBE | 8—UPPER MODULE |
| PLATE | 9—OPERATION HANDEL | 10—POWER CORD | 11—RUBBER FEET |

B. Features of Function and Structure

1. The upper and lower grill plates are enameled for easy cleaning.
2. Both single-headed and double-headed grilling pans are available for selection.
3. The independent temperature control system ensures ease of use and promotes energy efficiency.
4. The built-in temperature protector provides reliable and safe operation.
5. The grilling temperature can be adjusted to meet various cooking requirements.
6. Constructed from stainless steel, including the drawer-style oil tray, for durability and ease of maintenance.
7. The design allows for easy lifting, making handling and maintenance convenient.

C. Basic Parameters

Name	Model	Voltage	Power	Dimension
Electric Contact Grill All Grooved	HEG-811E	220-240V/50/60Hz	2.2KW	425*400*210mm
Electric Contact Grill All Grooved	HEG-813	220-240V/50/60Hz	3.6KW	580*400*210mm
Electric Contact Grill All Grooved	HEG-813E	220-240V/50/60Hz	4.4KW	840*400*210mm

D. Transportation and Storage

Handle the griller with care during transportation to avoid damage to the exterior shell and internal components. Ensure the griller remains upright at all times.

The packaged griller should be stored in a well-ventilated warehouse, free from corrosive gases. If temporary storage is required, take appropriate weatherproof measures to protect the equipment.

E. Notes

1. Ensure that the working voltage of the equipment matches the power supply voltage. Install an appropriate switch, circuit breaker, and three-phase socket near the equipment for safety and convenience.
2. An earth bolt is located at the back of the equipment. Connect the earth wire securely using a copper cable with a cross-sectional area of at least 2mm², in compliance with safety regulations.
3. Before use, check that all connections are secure, the voltage is stable, and the earth connection is reliable.
4. Avoid placing objects on the upper module plate and refrain from shaking the lift operation handle with sudden force.
5. Disconnect the power supply before cleaning. Use a damp cloth with a non-corrosive cleanser, and do not splash water directly on the equipment.
6. The adjustable temperature range of the equipment is between 50°C and 200°C. It is recommended to maintain a maximum working temperature of 200–250°C for optimal performance.
7. Do not store flammable objects near the equipment. Ensure the operating environment temperature does not exceed 45°C, and the relative humidity is below 85%.
8. Installation and maintenance must be performed by professional technicians.

Special Notes

WARNING!
This product is a commercial machine and must only be operated by a trained cook.
Do not dismantle or modify the machine. Avoid lifting the upper module plate with sudden force or installing the machine at an angle. Unauthorized modifications or improper handling can lead to serious accidents.
Always unplug the machine and disconnect the power supply before cleaning. Do not spray water directly onto the product, as water can conduct electricity and may cause electric shock or damage.
Do not hit the product or place heavy objects on it. Improper handling can damage the equipment and pose safety risks.
High temperatures can cause burns. Avoid touching the machine's box or module plate while the equipment is in use or immediately before or after use.
Only use power supplies that comply with safety standards.

NOTICE!
• During thunderstorms, immediately disconnect the power supply to protect the equipment from damage caused by lightning strikes. • Avoid damaging the control panel or the machine's surface with hard or sharp objects. • After use, turn off the main power switch. • Installation and maintenance of the electrical system must be carried out by certified professionals. If the power cord is damaged, it must be replaced by the manufacturer, an authorized service agent, or a similarly qualified professional to prevent hazards.

F. Operation Instruction

1. Before use, ensure that the power supply installation is functioning correctly and that the supplied voltage matches the appliance's requirements.
2. Plug the appliance into a socket and turn on the power.
3. Turn the temperature controller clockwise to the desired temperature. The yellow indicator light will turn on, indicating that the heating elements are active and the upper and lower griddle plates are heating.
4. Adjust the temperature based on the type of food being prepared, preferably within the range of 180°C to 250°C. It takes approximately 8 minutes for the temperature to rise to 250°C after the power is switched on.
5. Once the temperature reaches 250°C, use the operation handle to lift the upper module plate to a suitable position. Apply edible vegetable oil to the lower module plate, then place the food onto it. Close the plates and press the handle lightly. Monitor the food until it is cooked to your preference.
6. When the set temperature is reached, the temperature controller will automatically cut off the power supply. The yellow indicator light will turn off, and the green indicator light will turn on, indicating that the heating element has temporarily stopped.
7. An oil tray is located at the front of the lower module. Excess vegetable oil and animal fats from the grilled food will drain into the oil tray.

8. Lift the upper module plate to remove the sandwich or other cooked food.
9. If the temperature drops slightly, the temperature controller will automatically restore the power supply. The heating tubes will resume operation to maintain the set temperature.
10. After completing the work, turn the temperature controller to the "off" position. Unplug the appliance and disconnect it from the power supply.
11. **Notice:** The appliance is equipped with a temperature limiter located in the bottom box. The action temperature is set at 130°C, and the reset temperature is below 40°C. If the appliance overheats, the protective button will activate. To resume use, press the protective button after the appliance has cooled.

G. Cleaning and Maintenance

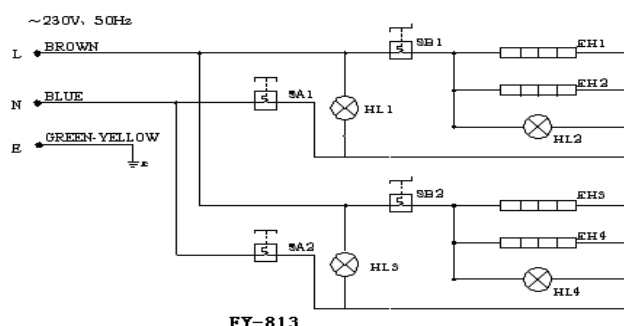
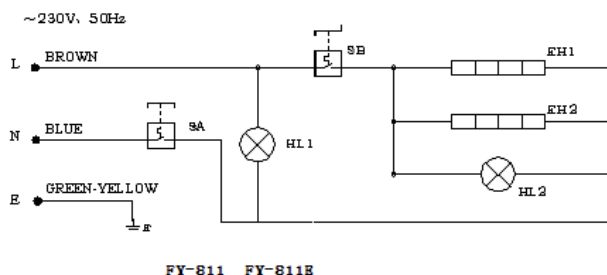
1. Always disconnect the power supply before cleaning to prevent accidents.
3. Use a damp cloth with a non-corrosive cleaner to clean the module plate, equipment surface, and power cord. Do not wash the appliance directly with water to avoid damage to its functions.
4. When not in use, ensure the temperature controller and main power switch are turned off.
5. For long-term storage, clean the equipment thoroughly and store it in a well-ventilated area free from corrosive gases.

H. Troubleshooting

Problem	Possible Causes	Solutions
Module plates do not heat, but both the power and heating indicators are on.	1. Temperature controller is faulty. 2. At least one heating element is burned out. 3. Temperature protector has activated.	1. Replace the temperature controller. 2. Replace the burned heating element. 3. Remove the bottom plate and manually reset the temperature protector.
Temperature is uncontrollable despite the power being on, the temperature controller switched on, and the heating indicator illuminated.	1. Temperature controller is faulty.	1. Replace the temperature controller.
Power indicator is off, but the heating process is normal.	1. Power indicator is faulty.	1. Replace the power indicator.
Power indicator is off, and the appliance does not heat.	1. Power supply is abnormal or disconnected. 2. Fuse is burned out.	1. Check the power supply and connections to ensure normal operation. 2. Replace the fuse.

Note: The aforementioned troubleshooting steps are provided for reference only. If any fault occurs, discontinue use immediately and consult a qualified technician for inspection and repair.

I. Circuit Diagram



HL1, HL3----POWER INDICAOTR HL2, HL4----HEATING INDICATOR
 SA, SA1, SA2----TEMPERAUTRE CONTROLLER E----GROUND CONNECTION
 SB, SB1, SB2----TEMPERAUTRE CONTROLLER
 EH1, EH2, EH3, EH4----HEATING WIRE
THE SHELL OF THIS MACHINE MUST BE PROPERLY GROUNDED FOR SAFETY.
THANK YOU FOR YOUR COOPERATION.

J. Daily Check

Inspect the machine daily, both before and after use, to ensure proper functionality and safety.

Before Use	Is the machine tilted or unstable?
	Is the power cord aged, broken, or damaged?
	Is the control panel damaged?
After Use	Are there any unusual smells?
	Are the upper and lower module plates heating correctly?
	Is there any abnormal noise, or is the machine malfunctioning during lifting operations?

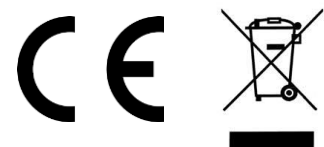
WARNING!

- The machine must be inspected daily. Regular checks can help prevent serious accidents.
- Stop using the machine immediately if any issues are detected in the circuit or operation. Contact qualified technicians to inspect and repair the machine as soon as possible.

PROVISIONAL DECLARATION OF CONFORMITY

Equipment Type	Model Number
Panini Grill	HEG813, HEG813A, HEG813B, HEG813E, HEG813EA, HEG813EB.

Application of Territory Legislation & Council Directives(s)	This Declaration of Conformity is issued under the sole responsibility of the importer: Adexa Direct Limited. For the object of this declaration, the essential requirements and principal safety objectives have been demonstrated. The object of this declaration conforms to the following statutory requirements and Union harmonisation legislation, and complies with the following harmonised standards: 1. Machinery Directive 2006/42/EC Supply of Machinery (Safety) Regulations 2008 EN ISO 12100: 2010 2. Electro-Magnetic Compatibility (EMC) Directive 2014/30/EU Electromagnetic Compatibility Regulations 2016 EN IEC 55014-1: 2021 EN IEC 55014-2: 2021 EN IEC 61000-3-2: 2019+A1 :2021 EN 61000-3-3: 2013+A2:2021 3. (Pending) Restriction of Hazardous Substances Directive (RoHS) 2015/863 amending Annex II to Directive 2011/65/EU (Pending) Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012 Disclaimer: This Declaration of Conformity is issued based on the certifications and test reports available at the time of issuing. The products have passed the following safety tests and certifications: Machinery Directive 2006/42/EC, Electro-Magnetic Compatibility (EMC) Directive 2014/30/EU. However, the certification for the RoHS (Restriction of Hazardous Substances) is currently pending. Pending Documentation: RoHS Compliance Certificate These products have not yet been fully evaluated for compliance with the Machinery Directive 2006/42/EC and the RoHS Directive 2011/65/EU. This DoC will be updated once the certification is obtained, to confirm full compliance with all applicable EU regulations. By issuing this provisional DoC, we affirm our commitment to completing the full certification process and ensuring that the product will be fully compliant with all required directives once the remaining documentation is available.
Imported By	Adexa Direct Limited
Brand	Adexa
Year of Manufacture	2024



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Telephone: 01788 222 410 Email: support@adexa.co.uk URL: <https://adexa.co.uk>

I, the undersigned, hereby declare that the equipment specified above conforms to the above Territory Legislation, Directive(s) and Standard(s).

Date	07.NOV.2024
Signature	
Full Name	Hakan Baykal
Position	Purchase Manager

