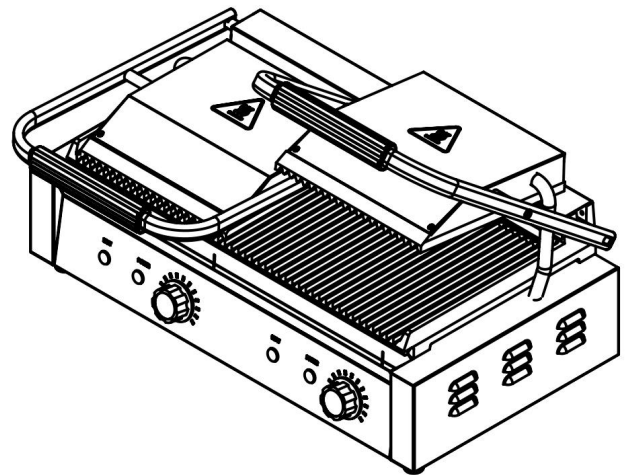
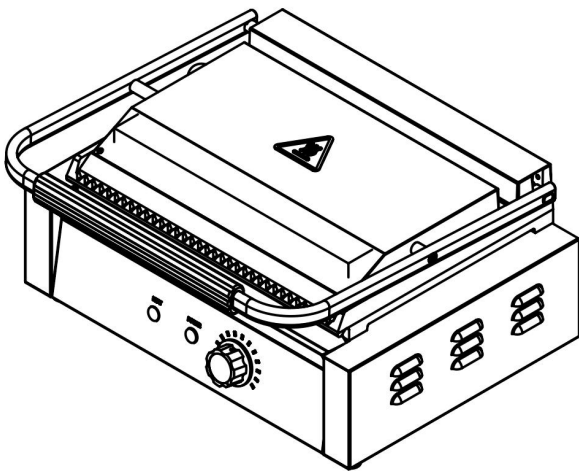


Panini Grill

Manual



EGD-10A、EGD-10B、EGD-10C、EGD-10D、
EGD-14A、EGD-14B、EGD-14C、EGD-14D、
EGD-20A、EGD-20B、EGD-20C、EGD-20D

Dear users:

Please read the user manual carefully before you install and use this product, and welcome you put forward the precious suggestions about our products and after sale service work.

Warning:

1. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
2. These instructions shall also be available in an alternative format, e.g. on a website : [Http://www.gd-venada.com](http://www.gd-venada.com)
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

4. 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.
5. The appliance shall not be cleaned with a water jet.
6. appliances incorporating a non-self-resetting thermal cut-out that is reset by disconnection of the supply mains.
7. The appliances are placed on the table for working.



8. Caution! Hot surface! The temperature of the heating surface and other accessible surface is very high during use. Touch the temperature control knob only.



An equipotential bonding terminal is provided at the rear side of the appliance to allow cross bonding with other equipment.

9. Where appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finished, etc., it is recommended that they be made of noncombustible material;

if not, they shall be clad with a suitable noncombustible heating insulating material, and that the closest attention be paid to fire prevention regulations.

I. Product description:

Thank you for purchasing and using our Panini/Sandwich Grill. To make best use of this product and avoid damage and injury, please read this manual carefully before using the machine, and keep it handy for future reference. The Sandwich Grill design combines the advantages of stylish design, efficient construction, ease of operation and simple maintenance. The grill temperature can be easily adjusted to suit cooking requirements, and, while mainly used for sandwich grilling, the grill may be used for other foods.

II. Technical Specification:

Model	Specifications	Voltage	Power(KW)	Temp(°C)	Size (mm)	Weight(KG)
EGD-10A	All flat	220V/50Hz	1.8	50-300°C	310*360*200	16
EGD-10B	Half flat Half pit	220V/50Hz	1.8	50-300°C	310*360*200	16
EGD-10C	All pit	220V/50Hz	1.8	50-300°C	310*360*200	16
EGD-10D	All big pit	220V/50Hz	1.8	50-300°C	310*360*200	16
EGD-14A	All flat	220V/50Hz	2.2	50-300°C	430*360*200	19
EGD-14B	Half flat Half pit	220V/50Hz	2.2	50-300°C	430*360*200	19

EGD-14C	All pit	220V/50Hz	2.2	50-300°C	430*360*200	19
EGD-14D	All big pit	220V/50Hz	2.2	50-300°C	430*360*200	19
EGD-20A	All flat	220V/50Hz	3.6	50-300°C	570*360*200	25
EGD-20B	Half flat Half pit	220V/50Hz	3.6	50-300°C	570*360*200	25
EGD-20C	All pit	220V/50Hz	3.6	50-300°C	570*360*200	25
EGD-20D	All big pit	220V/50Hz	3.6	50-300°C	570*360*200	25

III. Operating Instructions

1. Be sure power cord is properly connected to a proper source (220~240V/ 50Hz).
2. Power indicator should indicate power available (light on).
3. Set to desired temperature (heating indicator will light on). Warm-up time is approximately 7-8 minutes. Heating indicator will cycle at set temperature.
4. When set temperature is reached, lift top grill, using black handle, and lightly grease grill plates with vegetable oil. Place food on grill and lightly press handle down. Excess oil will collect in the grease collection tray. Remove food when cooked. The heating elements will automatically cycle as needed.
5. Turn off the machine when no longer needed and unplug from power source.

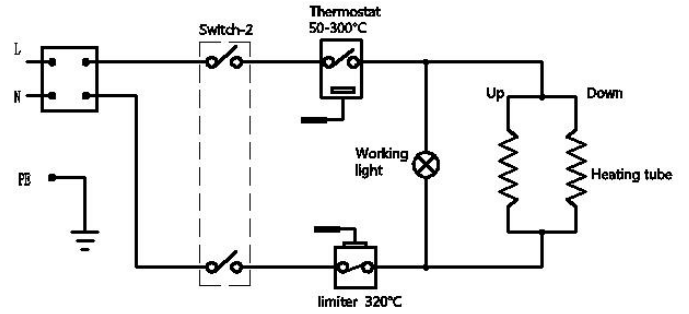
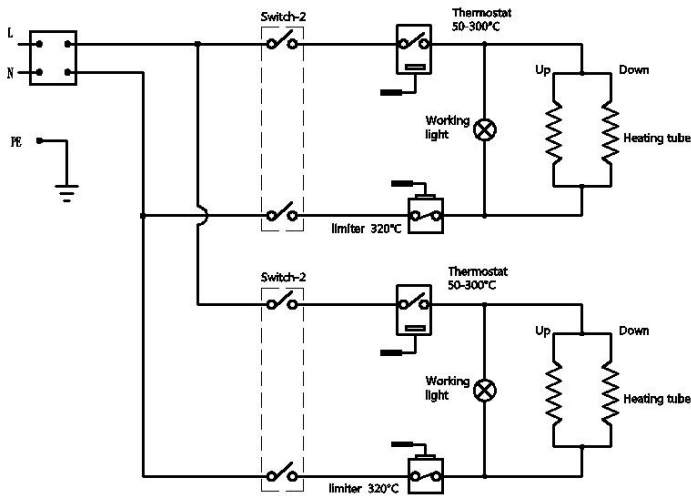
IV. Installation notes:

1. Before installation, should first check whether the power, voltage and a nameplate marking voltage is consistent, whether the user side power switch and fuse conforms to the machine power requirements.
2. The machine shell must be reliable grounding, grounding wire will be strictly prohibited in tap water or gas pipeline. Stove are placed around the flammable and explosive articles, and keep working environment with good ventilation.
3. Please be careful, not to place the machine on the reach of children. If you use the product in child place, be careful and take good care of children.

V. Electrical Diagram:

EGD-20

EGD-14



VI. Maintenance:

1 All maintenance work must be carried out after cutting off power.

2 The machine after use should use soft cloth for cleaning, if necessary, select the non corrosive cleaning agent. Do not use water to flush directly or spraying machine, in order to avoid electrical appliances due to seepage failure caused moisture.

3 The lower part of the body and connected with the residual oil and residue oil box collection, often should clean out, keep clean.

4 When not use in a long time, should keep the machine clean, and save in the ventilated, non corrosive gas environment.

VII. Safety precautions:

- The machine is used, do not touch the griddle heating surface, avoid high temperature burn.
- The machine when not in use, should shut down the thermostat, and cut off the power supply, so as to avoid accidents.
- All maintenance work must be carried out after cutting off power. If the machine fails, do not disassemble, please contact the After sale service department of company or send dealers for repair.
- Do not spray water washing or put the machine into the water for cleaning! The water will be conductive, products may be due to seepage damage or damp wounding leakage.
- If the power line damaged aging, must immediately stop using, and replace the same specifications power line or contact suppliers.
- The machine shell, must be properly grounded, to ensure safe, thank you for your cooperation.

VIII. Common fault diagnosis:

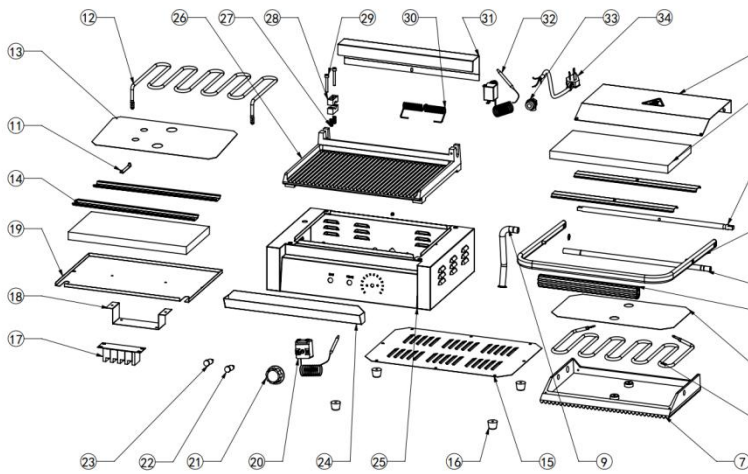
Number	The fault phenomenon	Reason	Methods
1	The power indicator does not light	① The machine without power into ② The power indicator light burned out	① Thermostat on the machine power supply ② Replace the power indicator light
2	Work indicating lamp is light, but the heat pipe without heating, flat plate have not temperature rise	① The heating tube has been burned out ② The thermostat is broken	① Replace the heating pipe ② Detection of the replacement thermostat

3	A flat plate temperature is normal, but the working indicator does not light	Work indicating lamp burned out	Replace work indicating lamp
4	Grilled plate temperature rise, but can't set and control	The thermostat failure	Replace the temperature controller

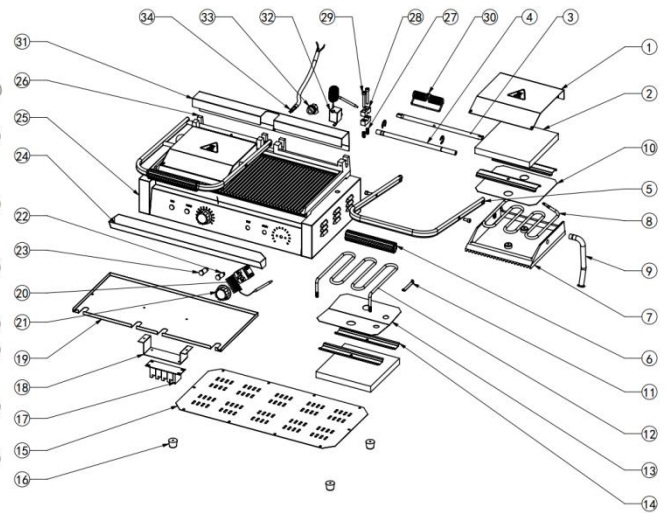
The above fault type is only for reference, if fault occurs, discontinue use immediately, and inform professional maintenance personnel to repair or contact suppliers.

IX. Explode View :

EGD-14



EGD-20



Recommendations regarding the rating and installation of protective devices for appliances which are permanently connected to a fixed wiring and for which leakage currents may exceed 10 mA.