



USER INSTRUCTIONS

including exploded view & part list



FRY-TOPS ELECTRIC
(*304.140 - *304.160)

You should read these user instructions carefully before using the appliance





- | | |
|--------------------|--|
| 1 Power-on light | 4 Outlet for juices and fats |
| 2 Thermostat light | 5 Juice collector tray |
| 3 Thermostat | 6 Utensil holder with anodised curved handle |

Refer to detailed exploded view of PL 400 E and PL 600 E at the end of the document.

3. CONFORMITY OF USE

Use the appliance to grill and quickly sear meat, sausages, fish, shellfish, vegetables, onions as well as for fried eggs or even an omelette.

4. USAGE INSTRUCTIONS

This plancha is an enamelled steel solid cooking plate. The plate's smooth surface provides direct heat transfer to the food being cooked, without heat loss at the centre as in the periphery thanks to incoloy resistances (1 for PL 400 E and 2 for PL 600 E) that cover the entire cooking surface.

To switch on and heat the plate, just turn the control knob of the thermostat (No.3 in the photo) to the desired position. Your plancha is ready when the thermostat indicator light (No. 2 in the photo) is off.

While cooking, the temperature can be regulated using the control knob of the thermostat (No. 3 in the photo) to avoid over-cooking. The orange light indicates the heating periods.

Meat is cooked at a temperature ranging between 250 and 300°C.

Your appliance is equipped with a tray (No. 5 in the photo) that is fully removable to drain juice and fats. It must be cleared regularly. It is recommended to pour a little water in the tray when you start cooking to facilitate maintenance and to avoid the solidification of fats at the bottom of the tray at the end of the meal.

Never use the appliance without the drip tray (No. 5 in the photo).

5. FUNCTIONING / HANDLING

a) Installation/Assembly:

- Carefully unpack the plancha from the cover and remove from its cardboard box.
- Place the plancha on a flat and heat-resistant surface.
- Never place the appliance near a wall or a partition made of combustible materials even if it is properly insulated.
- A distance of minimum 10 cm with the partition or the wall is required.
- Remove the "Food enamel" label and the red label on the plate as well as the protective film around the appliance without forgetting to remove the film that protects the juice collector tray (No. 5 in the drawing). Use a solvent like acetone or other solvents to remove these labels.

b) First use:

When you use this appliance for the first time, heat the plate outside for approx. 30 min to remove any residual oil smoke from the manufacturing of the metal parts. This may emit a slight smell for a few moments.

The appliance does not need to be kept switched on at full capacity: the temperature must be adapted to the products that are to be cooked to limit power consumption.

First cleaning

Clean the appliance before its first use. (Refer to. 6 Cleaning)

Connecting the appliance

- Check that the voltage and frequency of the electrical network match the values indicated on the rating plate.
- Always check that the power plug or cable is not damaged.
- Ensure that each control knob is properly set to 0.
- Unwind the power cable completely and connect it to a plug connected to the earth.
- The appliance is connected.

Note: In case of connection of the appliance to a plug without a protection wire or directly to the electrical network, ensure that the appliance is connected by a qualified person.



ELECTRIC PLANCHA

*304.140 - *304.160

Congratulations on your purchase of this top-of-the-line cooking appliance manufactured in France! You have selected an appliance that combines the best technical features with great user-friendliness. We hope that you derive the maximum possible satisfaction.

1. SAFETY INSTRUCTIONS

Please follow these instructions carefully to avoid any risk of fire, electric shock, burns or other injuries and damage. While using this appliance, there are some basic safety precautions that must always be followed, such as:

- Read the operations manual that is to be systematically kept with the appliance.
- Always install the appliance by following the instructions. A distance of minimum 10 cm from the partition or the wall is required.
- This appliance is meant for outdoor use.
- Protect the appliance from direct sun light, frost and humidity.
- Keep the appliance out of reach of children or disabled persons without supervision.
- Never move the appliance when it is in operation or while the cooking surface is still hot.
- Check that the appliance is properly in the stop position (0) before connecting or disconnecting it.
- Do not touch the hot surfaces of the appliance. The temperature of the hot surfaces can be very high when the appliance is in operation. Always use the control knobs.
- Do not use the appliance for functions other than the determined use.
- Do not let the power cord hang from the side of the trolley or any counter top, or let it come in contact with hot surfaces.
- Do not use the appliance near combustible materials.
- Ensure that the ventilation ports of the appliance are not blocked during use.
- Do not drop the appliance, power cord or the plug in water or any other liquid to avoid electric shock.
- The repairs must be entrusted only to a qualified person.
- Use original spare parts only.
- After cooking, do not forget to disconnect the appliance before cleaning it.

2. CONTENTS OF THE CARDBOARD BOX

Appliance: A plancha
Accessories: - One wooden spatula
 - A cookbook
 - This manual



c) Use of the appliance:

Control and display elements

Control/Display	Function
Thermostat (No. 3 in the photo)	Switching on of the appliance and temperature setting.
Green light indicator (No. 1 in the photo)	Appliance switched on (indicator on) Appliance switched off (indicator off)
Orange light indicator (No. 2 in the photo)	Heating up of the plate (indicator on) Desired temperature reached (indicator off)

Never use the appliance without its juice collector tray (No. 5 in the photo).

Starting the appliance

Turn the thermostat (No.3 in the photo) to the desired position: the green pilot light (No.1 in the photo) switches on, the appliance has started. And the orange pilot light (No.2 in the photo) switches on: the plate is heating.

The orange thermostat light (No.2 in the photo) switches off when the cooking plate reaches the desired temperature.

Grease the plate before cooking every time.

Temperature setting

Set the temperature by positioning the thermostat (No.3 in the photo) to the desired temperature. The orange pilot light (No.2 in the photo) switches on if a higher level of temperature is required and switches off when the same is reached.

Stopping the appliance

Set each control knob (No.3 in the photo) to 0, the corresponding green pilot light (No.1 in the photo) is switched off: the appliance is no longer functioning.

Disconnect the power cable.

Clean the appliance. (Refer to. 6. Cleaning)

d) Breakdown/Repairs:

In case of breakdown or a damaged part, please call your after-sale service and entrust any technical operation to a qualified person.

When you contact the maintenance department of your Distributor or shop, provide full reference of your appliance (commercial description, type and serial number). This information is given on the rating plate that can be seen behind the appliance.

6 CLEANING AND MAINTENANCE

Disconnect the appliance.



The plate is still hot:

- Drain most of the fats and cooking juice with the wooden spatula towards the outlet (No.4 in the photo) in front of the plate.
- Let the plate cool down and clean it with warm soapy water and a slightly abrasive pad. Collect the cooking residues in the drip tray (No.5 in the photo).
- Then use some white vinegar to neutralize the cooking smells.
- Finally, wipe the plate before putting it away or using it again.

Do not put ice cubes or other on the plate that is still hot (deglazing), which may lead to a violent thermal shock and permanent damage.

The plate is cold:

- Clean the plate with a wet sponge and some dishwashing liquid.
- Wipe the plate with a soft and clean cloth.
- Remove and empty the tray (No.5 in the photo) filled with fats and cooking juice.
- Clean the tray (No.5 in the photo) with a wet sponge and some dishwashing liquid (can also be washed in a machine) and wipe.
- After the tray (No.5 in the photo) dries, put it back in the appliance.
- Clean the outer case of the appliance without using any abrasive product.
- Never clean the appliance under a water jet, the seepage may cause irreparable damage to the appliance.
- Never immerse the appliance, cord or plug in water or any other liquid to avoid any electric shock.

Attention to the capacity of the drip tray (No.5 in the photo): consider emptying it regularly, any overflowing inside the appliance may cause irreparable damage.

Option: large capacity tray for intensive cooking (magrets, etc.)

For more important uses, like cooking magrets that generate more juice, you can obtain specific trays with external draining (automatic drainage tray optional Ref 53157SE).

When the appliance is not in use for a long time, we strongly recommend that the appliance be kept in a dry place.

7. TECHNICAL FEATURES

Models	PL 400 E	PL 600 E
External dimensions	410x450x280 mm	610x450x280 mm
Cooking surface	390x380 mm	590x380 mm
Weight	13 Kgs.	18.5 Kgs.
Power	3,000 W	3,500 W
Unit number	1	2
Ampere	13 A	15 A
Voltage	220-240V N~	230-240V N~

Matching of the wire colours : Phase Brown or Black or Grey
 Neutral Blue
 Earth Yellow-Green

8. STANDARDS AND LEGAL PROVISIONS

The appliance conforms to the following standards :

IEC 60335-1
 IEC 60335-2-38
 EN 55014
 EN 61000

9. REMOVAL OF ELECTRICAL AND ELECTRONIC WASTE

The appliance respects the directives :

2002/95/EC (WEEE) No.34270064800021
 2002/96/EC (RoHS)



Do not throw the appliance in domestic waste.
 The appliance must be dumped at an electrical equipment recycling centre.
 The materials of the appliance are actually reusable. By getting rid of the electrical and electronic waste in a proper manner, recycling and any other form of reusing the used equipment, you make a significant contribution to the protection of the environment.

Please contact your distributor for any information regarding the collection of electrical and electronic waste.



10. WARRANTY

Conditions of warranty

The warranty that is applicable for the whole appliance is the commercial warranty of the distributor or dealer. Please contact the shop where you purchased your appliance for information regarding the specific terms of the same.

The warranty provides no right to damages.

The provisions that follow are not exclusive of the benefit of the legal warranty provided for by articles 1641 et seq. of the Civil Code relating to failures and hidden defects.

Exclusion clauses of the warranty

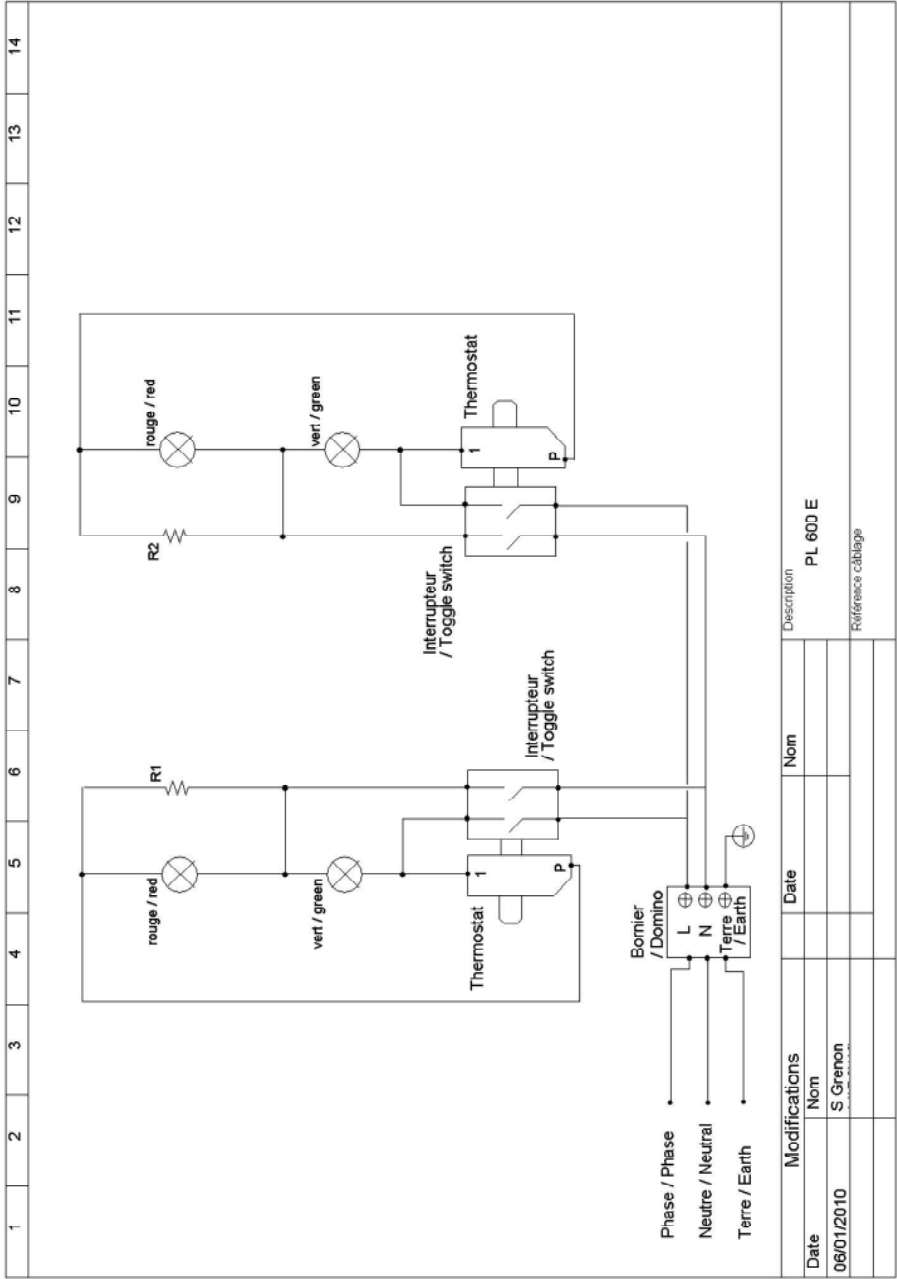
Incorrect installation and improper maintenance, mainly if the same is not carried out as per the regulations in force or the instructions provided in this user manual. Any violent thermal shock leading to irreparable damage of the plate is not covered by the warranty. (Deglazing = sudden cooling with ice cubes and cold water when the plate is still hot after cooking).

The warranty does not cover repairs required due to incorrect operations, inappropriate use, use for professional purposes, negligence or overloading of the appliance, as well as those resulting from variations of the electrical supply, overvoltage or faulty installations.

The damage caused due to shocks and bad weather is not covered by the warranty. The material is transported at the risk of the user; in case of delivery by carrier, the recipient must issue reservations vis-à-vis the carrier before any delivery of the appliance.

The warranty comes to an end in case of intervention, repairs or modification by unqualified persons, or use for inappropriate purposes.

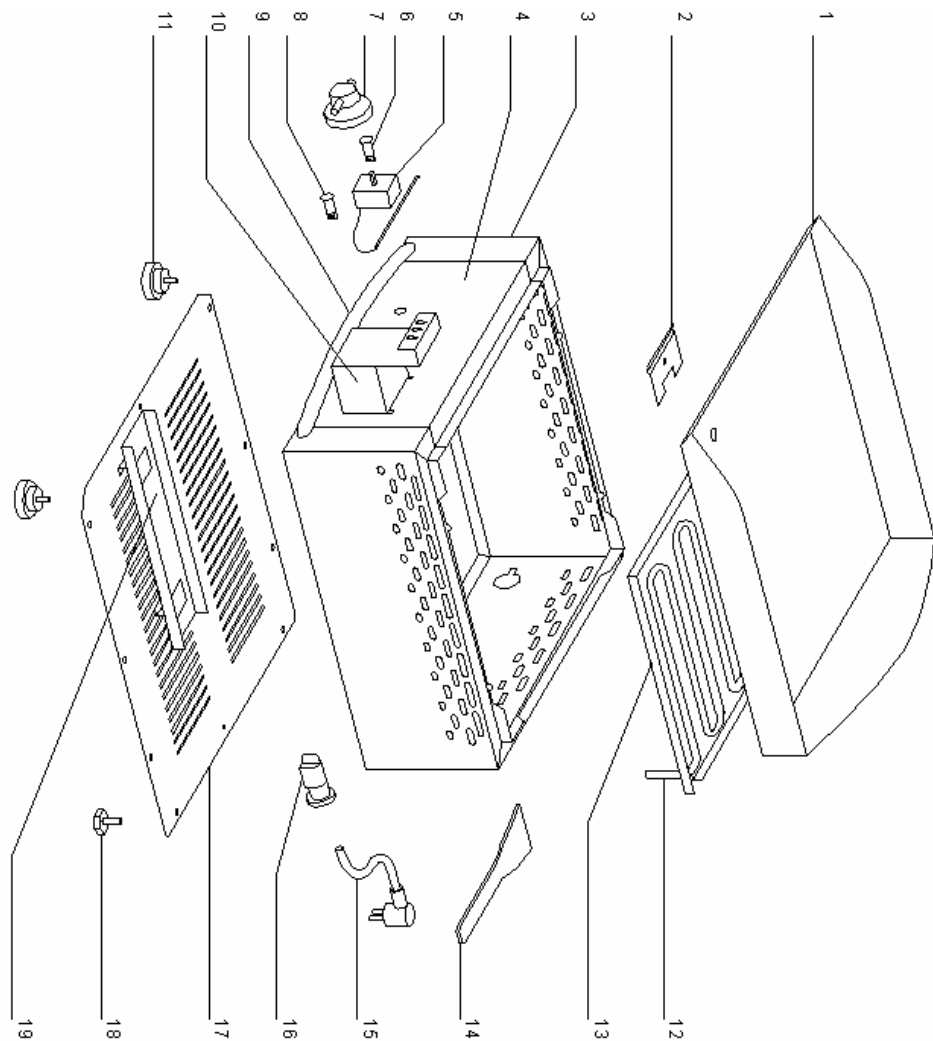
1	2	3	4	5	6	7	8	9	10	11	12	13	14		
													Description		
													PL 400 E		
													Reference câblage		
Date				Modifications				Date				Nom			
06/01/2010				S Grenon											



Modifications		Date	Nom	Description
Date	Nom			PL 600 E
06/01/2010	S Grenon			Reference câblage

Nomenclature **PL 400 E**
Spare parts **PL 400 E**

S.No.	Code	Qty.	Spare part
1	B02057SE	1	Enamelled steel plate
2	37115	1	Thermostat holder
3	53138SE	1	Casing
4	53139SER	1	Front panel
5	A06053	1	Thermostat / switch
6	A08009	1	Green pilot light
7	A14104	1	Knob
8	A08003	1	Orange pilot light
9	A15058	1	Handle
10	53135SE	1	Drip tray
11	A13017	2	Foot
12	D02105	1	Heating element
13	53134	1	Element holder
14	F05052	1	Wooden spatula
15	C03007	1	Cord with plug
16	A10002	1	Cord closer
17	53140	1	Bottom casing
18	A13006	2	Adjustable foot
19	53137	1	Drip tray holder
	G03135	1	Recipe book



Nomenclature **PL 600 E**
Spare parts **PL 600 E**

S.No.	Code	Qty.	Spare part
1	B02058SE	1	Enamelled steel plate
2	37115	2	Thermostat holder
3	53146SE	1	Casing
4	53147SER	1	Front panel
5	A06053	2	Thermostat / switch
6	A08009	2	Green pilot light
7	A14104	2	Knob
8	A08003	2	Orange pilot light
9	A15059	1	Handle
10	53135SE	1	Drip tray
11	A13017	2	Foot
12	D02169	2	Heating element
13	53145	1	Element holder
14	F05052	1	Wooden spatula
15	C03007	1	Cord with plug
16	A10002	1	Cord closer
17	53148	1	Bottom casing
18	A13006	2	Adjustable foot
19	53137	1	Drip tray holder
	G03135	1	Recipe book

