

USER MANUAL

ELECTRIC CHAR-BROILER



Models: LG2-E



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Notes For Use

1. **Warning!** The Grill is capable of reaching very high temperatures. Follow all safety procedures to avoid injury.
2. Never touch the grill surface while the power is on or the cooking surface is hot.
3. Never use pots and pans on the grill surface. The grill surface was designed to cook food, not to heat pots.
4. Never place foil or plastic on the grill surface.
5. Your Grill was designed to prepare food, don't abuse it by using it for any other purpose.
6. Before using the Grill for the first time it should be "Burned In". First, wash the grill surface with soap and water then dry it thoroughly.

Cooking Function Symbols

Power light – When the green indicator lamp is on, the grill is supplied the power.

Working light – When the yellow(or red) indicator lamp is on, the heater is working.

Energy-regulator Control Dial – Turn the dial **clockwise** to set the desired heating working time.

Set the energy regulator on maximum power if you wish a quick preheating.

a) Installation / assembly:

- Unpack carefully the device of its packaging.
- Place the electric grill on a solid, plane and heatproof surface.
- Never place the device near a wall or near a partition makes of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Place the product to enable easy access to the plug.

b) First starting:

- Place the lava rocks in the container, around the heating element. They have to be distributed evenly. Place the grid above.
- Connection of the device
- Check that the tension and the frequency of the electricity network suit to the values indicated on the descriptive plate.
- Make sure that every control knob is positioned on 0.
- Check that neither the cord nor the plug are damaged
- Unwind completely the electric power cable and connect it in a plug connected with the earth.
- The device is connected.

NOTE: Do not connect the device in a plug without earth protection!

Cooking Food

- Place the lava rocks evenly in the container, around the heating element.
- Place the grid above.
- Plug in, the green pilot light on.
- Turn the energy regulator knob on the desired position. For a quick temperature rising, set the energy regulator on maximum position. When the orange pilot light is off, your grill

is ready for cooking. –

1. The Grill preheats and ready to start cooking in several minutes.
2. Food will usually take between 2 – 5 minutes to heat throughout. The cooking time depends upon the food you use and the ingredients you have chosen. Your Deli supervisor can determine the proper times and temperatures.
3. To keep your grill clean, simply wipe the grill surfaces with a clean oiled paper towel.

Cleaning Instructions

- Let cool completely the device before any technical intervention or cleaning.
- Unplug the machine and remove the control unit before cleaning.
- Never immerse the control unit into water.
- Clean the machine after each use.
- For cleaning, only use non abrasive products, soapy water or washing liquid with a soft sponge.
- Dry the machine with a soft and clean cloth.
- Never clean the device under a water jet, the infiltrations would risk to damage it in a irreparable way.
- At the end of cooking, get used to warm your grill up empty for about 15 min at maximum power : your lava rocks will be degreased. You can also place them over a brisk heat (chimney hearth, outside fire) during 15 min or place them into a caul and wash them into a dishwasher taking care to dry them well after cleaning..
- It is necessary to remove regularly the fats collected in the container to lit combustion and their inconvenient (smoke, splashes)
- During a prolonged non-use, we recommend you strongly to keep the device shielded from the humidity

If Trouble Occurs

If there is any unusual change in the operation of your Grill, turn it off and disconnect the power immediately. Have a qualified electrician perform any necessary repairs before using the Grill again.

The Grill designed to allow the operator to place frozen foods directly on the heated grill surface without causing damage.