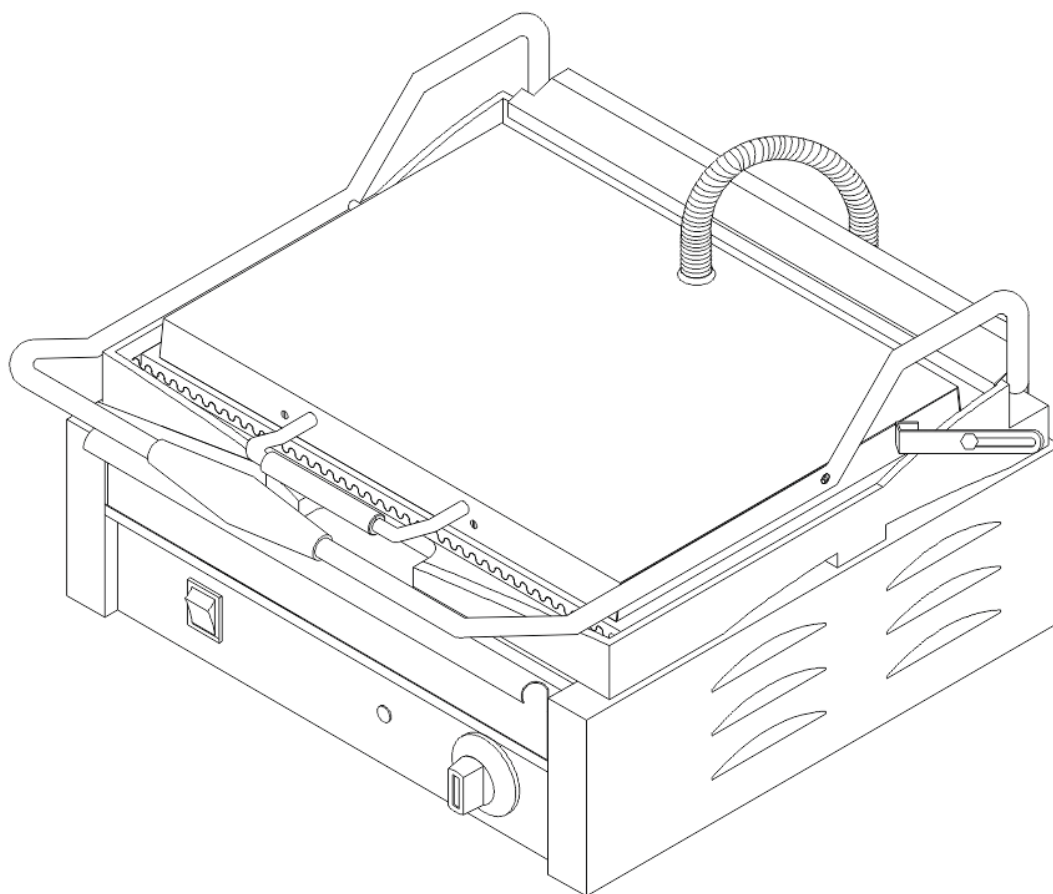




ELECTRIC COUNTER TOP CONTACT GRILL

Single & Double models



OPERATION MANUAL

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Introduction

Congratulations on your purchase on your Birko machine. Please take time to carefully read through this manual to ensure the machine is operated and maintained properly, to ensure the best possible performance from the product for many years.

Birko will not accept liability for the following:

- *The instructions in this manual have not been followed correctly.
- *Non-authorized personnel have tampered with the machine.
- *Non-original spare parts are used.
- *The machine has not been handled and cleaned correctly.
- *There is any use damage to the unit.

Packaging

Birko prides itself on quality and service, ensuring that at the time of packing all of its products are supplied fully functional and free of damage.

Provided in this package are the following:

- *Contact Grill
- *Waste Tray
- *Manual

Should you find any damage as a result of freight, please contact your Birko dealer immediately. No claims will be accepted after 3 days of receipt.

Installation

Remove your Birko Contact Grill from its packaging and be certain that all protective plastics and residues are thoroughly cleaned from its surface.

Locate your Birko Contact Grill on a firm level surface, the adjustable feet can assist in levelling.

International standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing and ventilation. Birko recommended that you allow no less than 100mm ventilated gap around the perimeter of this unit. Common sense and initiative should be used when choosing position and operation of this product.

Once your Contact Grill has been placed into position, be sure that the stainless steel waste tray is correctly positioned.

Supply the appropriate power and connect to mains, your Contact Grill is now ready to turn on and operate. (For power supply please see technical specification sheet, page 5.)

Preparing the cooking surface:

Be sure the cooking surface is clean, then simply turn the unit on and apply a generous amount of oil to the plates, using the thermostat set the grill to 110 degrees, once the grill has reach temperature, switch off and

with care wipe the plates clean of excess oil.
Caution the grill and oil will be HOT!!!!!!

Operation

Your Contact Grill should be turned on prior to usage to allow the cooking surface to warm up, 5 minutes is sufficient.

To get efficient use out of this unit while in intermittent use, it is recommended that the grill plates remain closed and the thermostat turned down, when not cooking. This will assist in reducing power consumption and also allow for quicker heat response when needed.

Birko recommends the cooking surfaces be lightly oiled, with natural cooking oils, before each use. Do not use Margarine or other synthetic oils or greases as these may cause an excess build up of carbon deposits.

A temperature setting of between 200 degrees and 220 degrees will be sufficient for general cooking. This may vary for particular food types, individual needs, or experience.

Simply place the food products on the bottom grilling surface and lower the top plate down, and cook to your needs.

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 they do not play with the appliance.

Cleaning, Care and Maintenance

*Switch the power off and disconnect from mains.

*The Contact Grill should be cleaned regularly throughout use, and thoroughly cleaned after each meal period, regular cleaning will result in easier cleaning, as the build up will be less. Correct preparation of the cooking surface when first used will assist in keeping the plate clean, this will reduce the amount of food wastage sticking to the plate.

*Do not use cold water on warm plates, a buckling effect may occur.

*For best results clean the plate while still warm using warm soapy water. To remove any heavy build up, it is recommended that a scraper be used.

*When scrubbing the plate take care not to clean back to far, if you do you may have to prepare the cooking surface again before use.

*Remove waste tray from unit and discard waste, clean in hot soapy water.

*The remainder of the Contact Grill can be cleaned with a damp cloth using hot, soapy water.

*Warm soapy water is recommended for cleaning, cleaning agents after prolonged use can damage stainless steel.

* Do not immerse the appliance in water and do not use water jets to clean.

Safety

*The Birko Contact Grill does not contain any user-serviceable parts. Birko Foodservice dealers or recommended qualified technicians should carry out repairs if necessary. Do not remove any components or service panels on this product.

* Birko takes every care to ensure that all products are safe. Steel cutting procedures used to manufacture these items may result in sharp edges. These sharp edges are removed to the best of our ability however we insist the operator takes care when in contact with metal edges.

* During operation the contact grill reaches high temperatures on the cooking surface, in turn heating the stainless steel surfaces. Only handle the contact grill by the black handles to eliminate accidents.

*Switch off power to and disconnect from the mains whilst cleaning.

*Allow the Contact Grill to cool down after use before dismantling for cleaning, the unit will be too hot to handle immediately after use.

*This unit has been equipped with a thermal cut-off safety device to avoid over heating.

*Do not allow children or infirm persons to operate these appliances unless adequately supervised.

Compliance

Birko products have undergone strict product testing in order to comply with regulatory standards and specifications set by international independent, commonwealth and federal authorities.

As testimony to such compliance Birko products carry the following marks/symbols:



Trouble Shooting

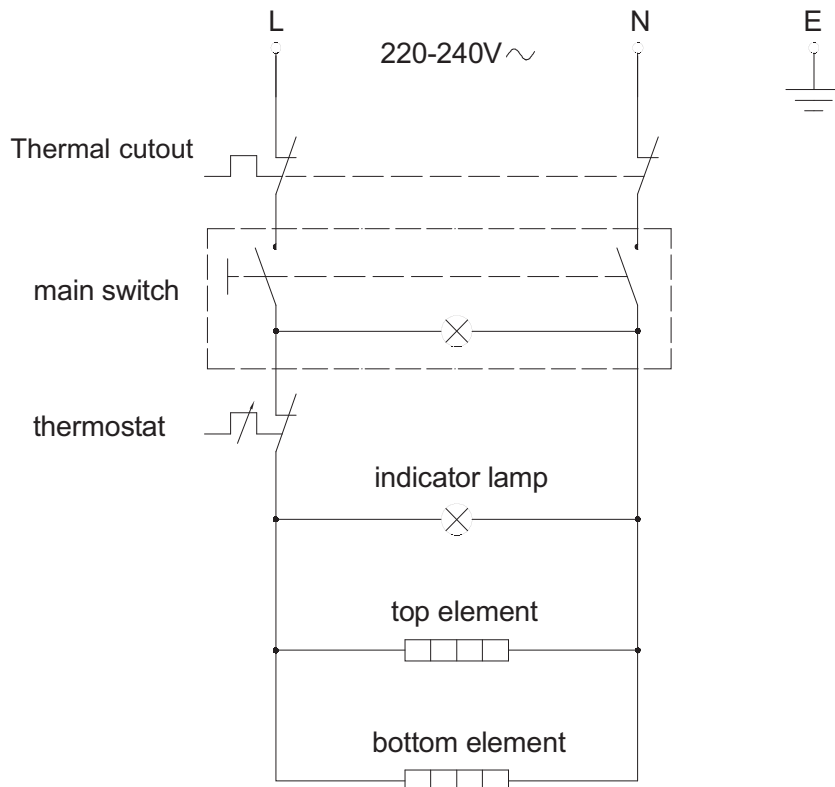
<u>Contact Grills</u>		
1002101; 1002102; 1002103		
Problem	Cause	Remedy
The unit is not working and the indicator light is not on	1. Mains power supply	1. Check mains power supply
	2. Power switch has not been turned on	2. Check the unit is correctly plugged in and turned on
	3. On/off switch is faulty	3. Call service agent or qualified technician
	4. Plug and lead are damaged	4. Call service agent or qualified technician
	5. Internal wiring fault	5. Call service agent or qualified technician
	6. Thermal cut-out has activated	6. This is a safety device that has disconnected the power: call a service agent or qualified technician
The unit is heating but the indicator light is not on	1. The indicator bulb has blown	1. Replace the indicator light: call a service agent or qualified technician
Indicator light is on but the unit is not heating	1. Faulty element(s)	1. Call service agent or qualified technician
	2. Operation of thermostat	2. Ensure that the thermostat is set correctly, also ensure the dial is not spinning on the thermostat and giving the wrong reading
	3. Faulty thermostat	3. Call service agent or qualified technician
Slow heat up of the cooking surfaces	1. Carbon build up	1. Ensure that the plates are kept clean and free of carbon build up
	2. Thermostat setting	2. Ensure that the thermostat is set correctly, also ensure the dial is not spinning on the thermostat and giving the wrong reading
	3. Faulty element(s)	3. Call service agent or qualified technician

Specifications

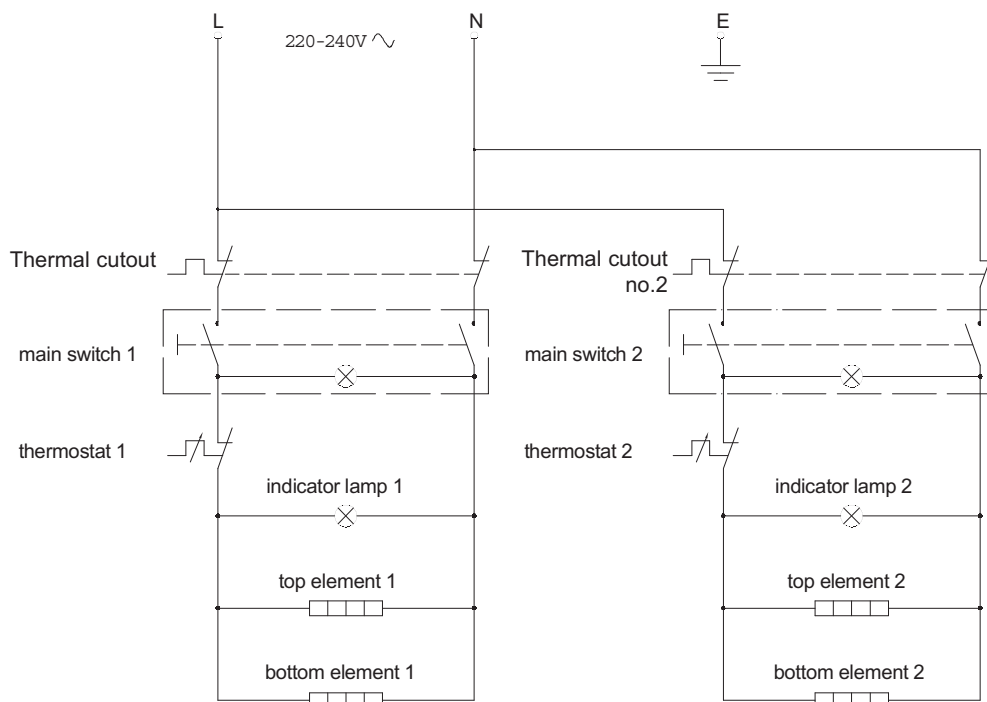
MODEL	VOLTAGE	POWER(W)	DIMENSIONS			GRILL TYPE	
			WIDTH	DEPTH	HEIGHT	TOP	BOTTOM
1002101	220-240V ~50Hz	2000	290	395	235	Flat	Flat
1002102		2400	410	445	235	Flat	Flat
1002103		2900	475	390	235	Flat/flat	Flat/Flat

Electrical Diagram

MODEL: 1002101/1002102



MODEL: 1002103



The above circuit diagram has been provided to assist qualified technicians. Only Birko agents or Recommended Qualified Technicians should carry out repairs if needed. Do not remove any components or service panels on this product.

Spare Parts List

Model: 1002101

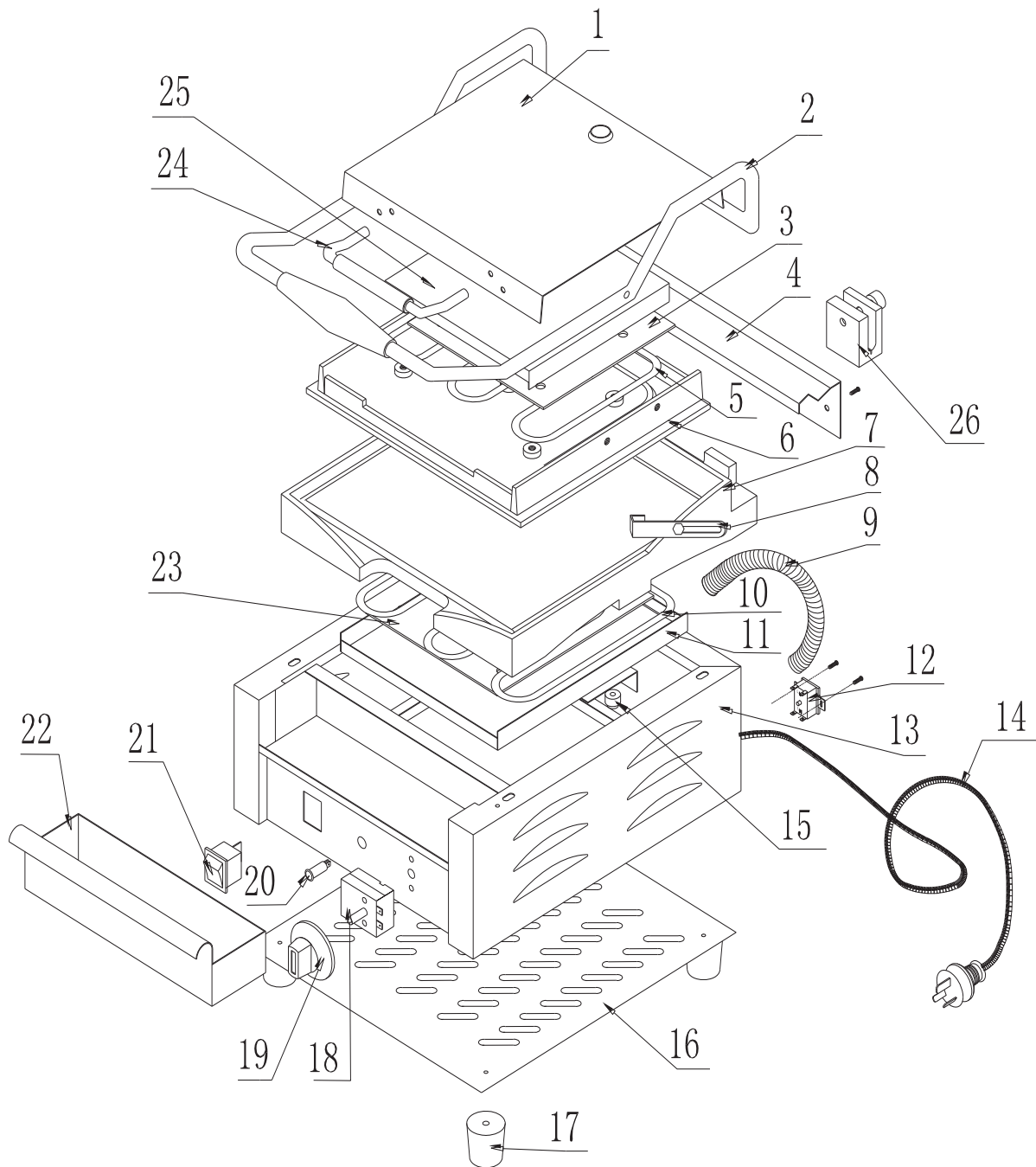
NO	DESCRIPTION	QTY	CODE
1	TOP COVER	1	
2	MAIN HANDLE	1	1315317
3	ELEMENT FIXING PLATE (UPPER)	1	
4	REAR SPRING COVER	1	
5	ELEMENT (UPPER)	1	1315318
6	CAST PLATE (UPPER)	1	
7	CAST PLATE (LOWER)	1	
8	HINGE	1	
9	PLATE CONNECTING SPRING	1	
10	ELEMENT (LOWER)	1	1315319
11	INSULATION FIXING PLATE (LOWER)	1	
12	THERMAL CUT OUT DEVICE	1	1315121
13	MAIN BODY	1	
14	LEAD + PLUG	1	1315011
15	CERAMIC TUBE	2	
16	BASE PLATE	1	
17	FEET	4	1315125
18	THERMOSTAT	1	1315004
19	THERMOSTAT DIAL	1	1315007
20	INDICATOR LIGHT	1	1315005
21	ON/OFF SWITCH	1	1315112
22	DRIP TRAY	1	
23	ELEMENT FIXING PLATE (LOWER)	1	
24	SMALL HANDLE	1	1315127
25	INSULATION FIXING PLATE (UPPER)	1	
26	ADJUSTABLE BRACKET	1	

Tools:

- i) Scraper - 1315138
- ii) Allen Key - 1315048

Explosion View

Model: 1002101



Spare Parts List

Model: 1002102

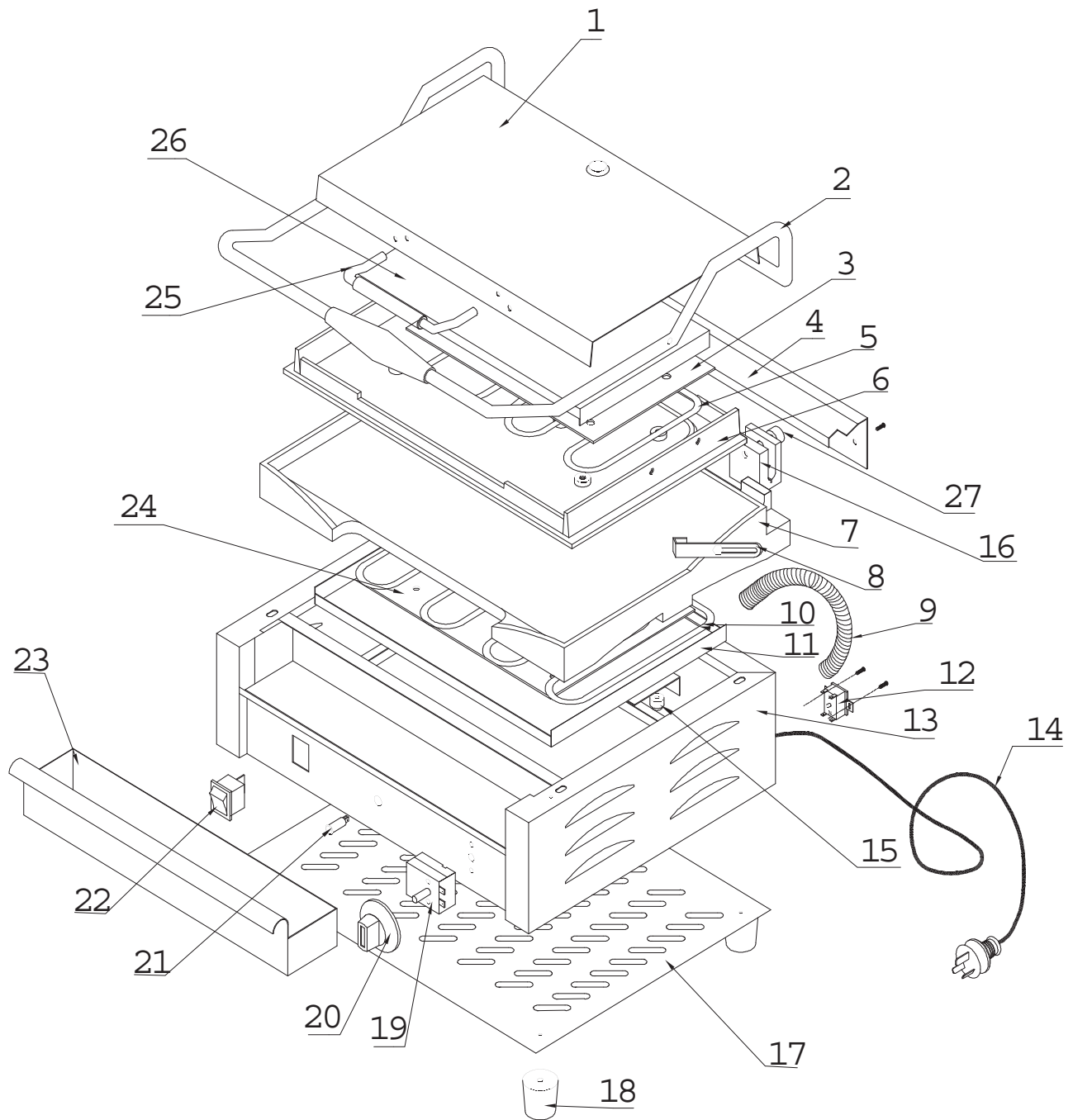
NO	DESCRIPTION	QTY	CODE
1	TOP COVER	1	
2	MAIN HANDLE	1	
3	ELEMENT FIXING PLATE (UPPER)	1	1315131
4	REAR SPRING COVER	1	
5	ELEMENT (UPPER)	1	1315133
6	CAST PLATE (UPPER)	1	
7	CAST PLATE (LOWER)	1	
8	HINGE	1	1315136
9	PLATE CONNECTING SPRING	1	
10	ELEMENT (LOWER)	1	1315137
11	ELEMENT FIXING PLATE (LOWER)	1	
12	THERMAL CUT OUT DEVICE	1	1315121
13	MAIN BODY	1	
14	LEAD + PLUG	1	1315011
15	CERAMIC TUBE	2	
16	ADJUSTABLE BRACKET	1	
17	BASE	1	
18	FEET	4	1315125
19	THERMOSTAT	1	1315004
20	THERMOSTAT DIAL	1	1315007
21	INDICATOR LIGHT	1	1315005
22	ON/OFF SWITCH	1	1315112
23	DRIP TRAY	1	
24	ELEMENT FIXING PLATE	1	
25	SMALL HANDLE	1	
26	INSULATION FIXING PLATE (UPPER)	1	
27	ADJUSTABLE BRACKET SCREW	1	

Tools:

- i) Scraper - 1315138
- ii) Allen Key - 1315048

Explosion View

Model: 1002102



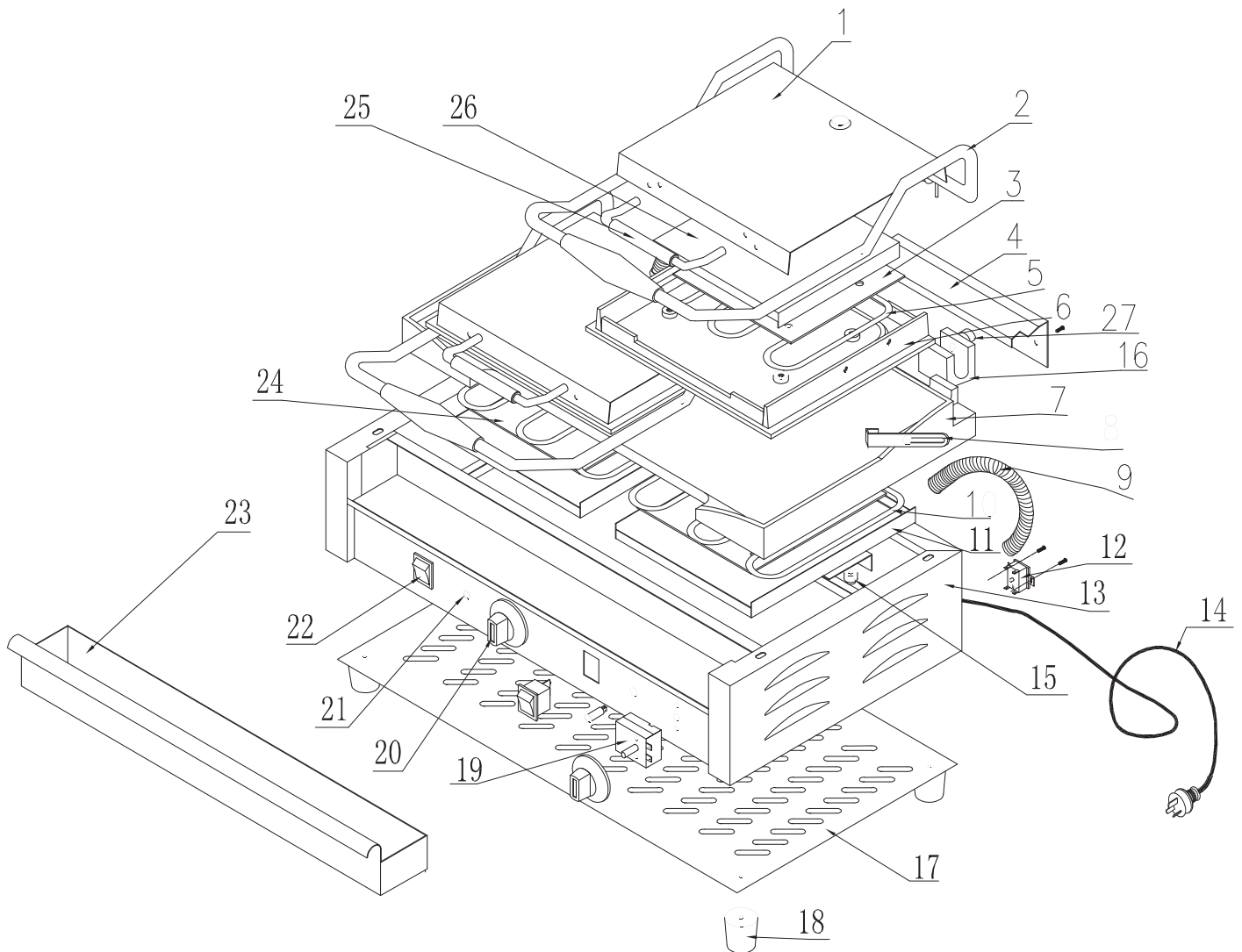
Spare Parts List

Model: 1002103

NO	DESCRIPTION	QTY	CODE
1	TOP COVER	2	
2	MAIN HANDLE	2	
3	ELEMENT FIXING PLATE (UPPER)	2	1315115
4	REAR SPRING COVER	2	
5	ELEMENT(UPPER)	2	1315114
6	CAST PLATE (UPPER)	2	
7	CAST PLATE (LOWER)	1	
8	HINGE	2	1315117
9	PLATE CONNECTING SPRING	2	
10	ELEMENT(LOWER)	2	1315119
11	ELEMENT FIXING PLATE (LOWER)	2	
12	THERMAL CUT OUT DEVICE	2	1315121
13	MAIN BODY	1	
14	LEAD+PLUG	1	1315020
15	CERAMIC TUBE	8	
16	ADJUSTABLE BRACKET	2	
17	BASE PLATE	1	
18	FEET	4	1315125
19	THERMOSTAT	2	1315004
20	THERMOSTAT DIAL	2	1315007
21	INDICATOR LIGHT	2	1315005
22	ON/OFF SWITCH	2	1315112
23	DRIP TRAY	1	
24	INSULATION FIXING PLATE (UPPER)	2	
25	SMALL HANDLE	2	
26	INSULATION FIXING PLATE (LOWER)	2	
27	ADJUSTABLE BRACKET SCREW	2	

Explosion View

Model: 1002103



Notes

Notes

Contact Details

Birko Heaters Australia Pty Ltd.,
ABN 39 103 881 625
67 Allingham St
Condell Park
N.S.W. 2200
AUSTRALIA
Local Ph: 1300 724 955
Local Fax: 1300 735 259
sales@birkoheaters.com
www.birkoheaters.com

Zenith Heaters Limited,
IRD No. 95 640 729
Unit 2/15 Moselle Avenue,
Henderson.
Auckland. 0610
NEW ZEALAND.
Telephone: 0800 558055
Facsimile: 0800 559055

www.zenithheaters.co.nz

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