

INSTRUCTION MANUAL

GAS SANDWICH GRILL - MODEL: SASL-85.212.0P213-A

- **PLEASE** read these instructions carefully before operating this appliance.

SAFETY

- Install your equipment in area well ventilated, to eliminate the gases generated by the combustion.
- It's recommended to leave at least 6 inches (15 cm) of free space around the equipment.
- DO NOT install the equipment next to combustible materials.
- The installation has to comply to the safety standards.
- This is a low pressure gas equipment. **THE USE OF PRESSURE REGULATOR OF 11"WC (280mmWC) OUTLET IS REQUIRED.**

OPERATION

- The equipment is supplied with a Gas Tap which can adjust the flame (turn 1/4 to maximum flame and turn 1/2 to minimum flame).
- Incorporated to the Tap there is a safety device that will let open the gas only if it is pressed and turned counterclockwise.
- Before using the appliance for the first time, remove the protection coating with a damp cloth, light the burner and allow griddle to heat for +/- 30 minutes. You will notice some smoke appearing due to the protection coating burning, which is normal.
- After 30 minutes heating, adjust the gas tap to operating desired temperature and grease plate, generously with butter or oil. Never allow excess of fat or oil to buildup as this will result in build-up of carbon on the plates, which should be removed with a scraper.
- Appliance is provided with grease drawer that receives grease and food scraped residues.
- This appliance should be preheated before daily operation. Always allow 15 minutes preheat time before loading griddle with food to give griddle surface time to saturate.
- To turn off your appliance turn the gas tap knob completely towards left.

CLEANING PROCEDURE

- Always ensure that the gas taps are in off position before cleaning.
- Try to scrape as much grease and residues from cooking surface as possible while the unit is still hot.
- After appliance has cooled, clean cooking surface and body using only a damp cloth. Never use water jet or immerse appliance in water.
- Wipe off appliance with a dry cloth and wait at least half an hour before start operation again.

The pictures/drawings are illustrations. All data can be changed without notification.



SASL-G



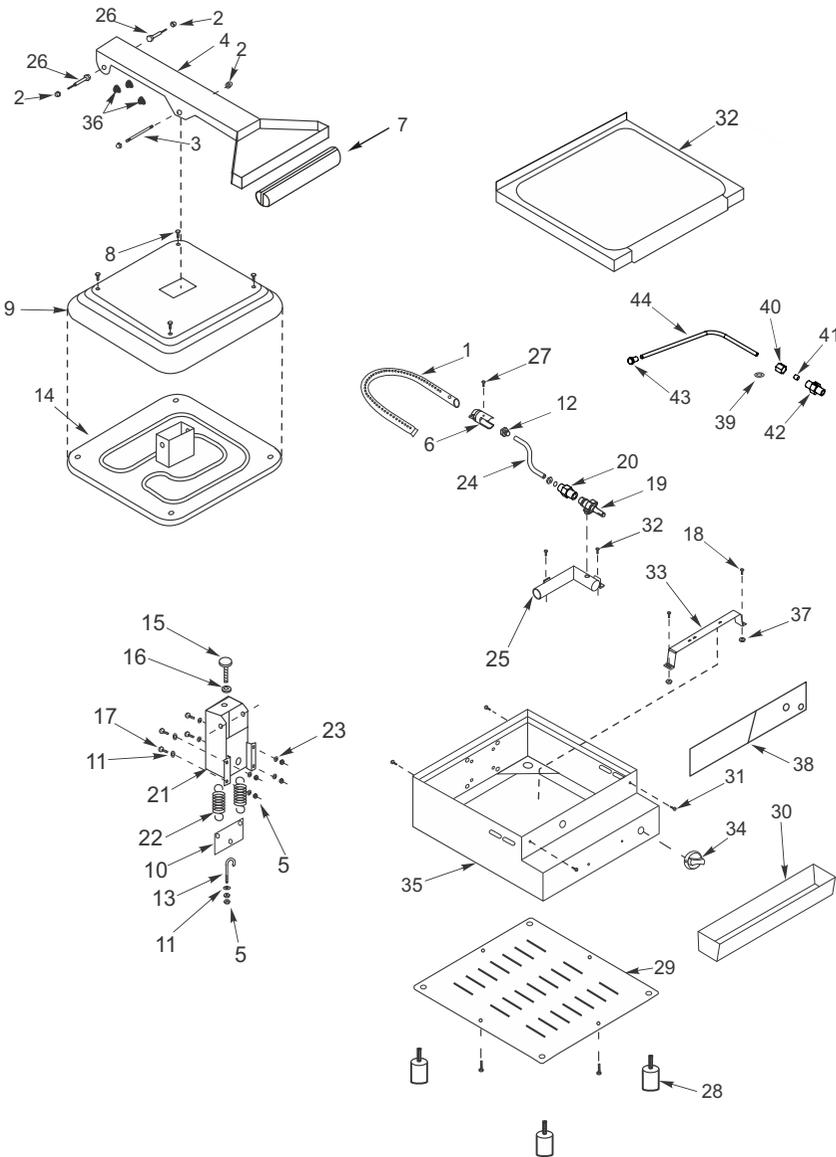
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SASL-85.212.0P213-A

Item Code Description

REV.03



1	16074-7	Burner	39	00510-7	Oring
2	00621-7	Nut	40	22008-7	Nut
3	02646-7	Shaft	41	22009-7	Metal Ring
4	21868-7	Arm	42	22010-7	Pilot Valve
5	00601-7	Nut	43	22012-7	Pilot Burner
6	16076-7	Burner Regulator	44	17165-7	Pilot Pipe
7	15000-7	Handle			
8	00570-7	Screw (3/16")			
9	02032-7	Lid			
10	02654-7	Spring Support			
11	00642-7	Washer (1/4")			
12	16243-7	Orifice			
13	02631-7	Spring Regulator			
14	40023-7	Upper Heating Plate			
15	02467-7	Lid Regulator			
16	02466-7	Regulator Locker			
17	00332-7	Screw (1/4")			
18	00385-7	Screw (3/16")			
19	16165-7	Gas Tap			
20	16237-7	1/8" BSP Connection.			
21	21875-7	Arm Support			
22	02044-7	Spring			
23	00597-7	Locker Washer (1/4")			
24	16242-7	Gas Pipe			
25	17157-7	Collector Pipe			
26	15024-7	Shaft			
27	00552-7	Screw			
28	01917-7	Foot			
29	01963-7	Bottom Cover Plate			
30	17958-7	Grease Collector			
31	00566-7	Screw			
32	40024-7	Lower Heating Plate			
33	16240-7	Burner Support			
34	01965-7	Knob			
35	16241-7	Body			
36	02113-7	Rubber Protection			
37	00604-7	Nut (3/16")			
38	22902-7	Label			

Technical Data

SASL-85.212.0P213-A	
Power (BTU/h)	9.000
Consumption (g/h)	225
Weight (kg/lbs)	11,7 / 25,7
Dimensions W x H x D (cm/in)	39/15,4 x 30/11,9 x 49/19,3