

CHEFS RANGE
AUTOMATIC DOUBLE-SIDED CLAM
GRIDDLE AND GRILL COMBO
JPJL-01/02/03



Automatic Double-Sided Clam Griddle and Grill Combo - Operational Manual

Character and usage

The machine shall be operated by dedicated personnel with sufficient knowledge of machine operation. The machine is not designed for people under working age or group of handicapped and mental illness.

The cover is designed to keep the cleanness and temperature of the fryer. Make sure there is no water drop on the cover to avoid a hot oil splash, which might result in personal injury. The fryer has to be kept away from customer, to avoid possible personal injury.

Product Parameters

Product Name	Single-Head Double-Sided Griddle and Grill Combo	Dual-Heads Double-Sided Griddle and Grill Combo	Triple-Heads Double-Sided Griddle and Grill Combo
Model	JP-JL-01	JP-JL-02	JP-JL-03
Operating Voltage	AC380V/50Hz	AC380V/50Hz	AC380V/50Hz
Power Consumption	8.85kW	8.85kW x2	8.85kW x3
Dimension	400 x 985 x 970 (mm)	735 x 985 x 970 (mm)	1070 x 985 x 970 (mm)

Usage Safety Operational Guidelines



General Safety

- Any modification, incorrect installation, adjustment, repair, or maintenance may lead to equipment damage or personal injury.
- All adjustments or repairs must be carried out by trained professionals. Please contact the supplier for authorised service support.

Equipment Maintenance

- Do not disassemble, modify, or repair the equipment yourself. Unauthorised handling may cause hazards or further damage.
- For maintenance or service, please contact our after-sales service centre (contact details on Page 6).

Installation Requirements

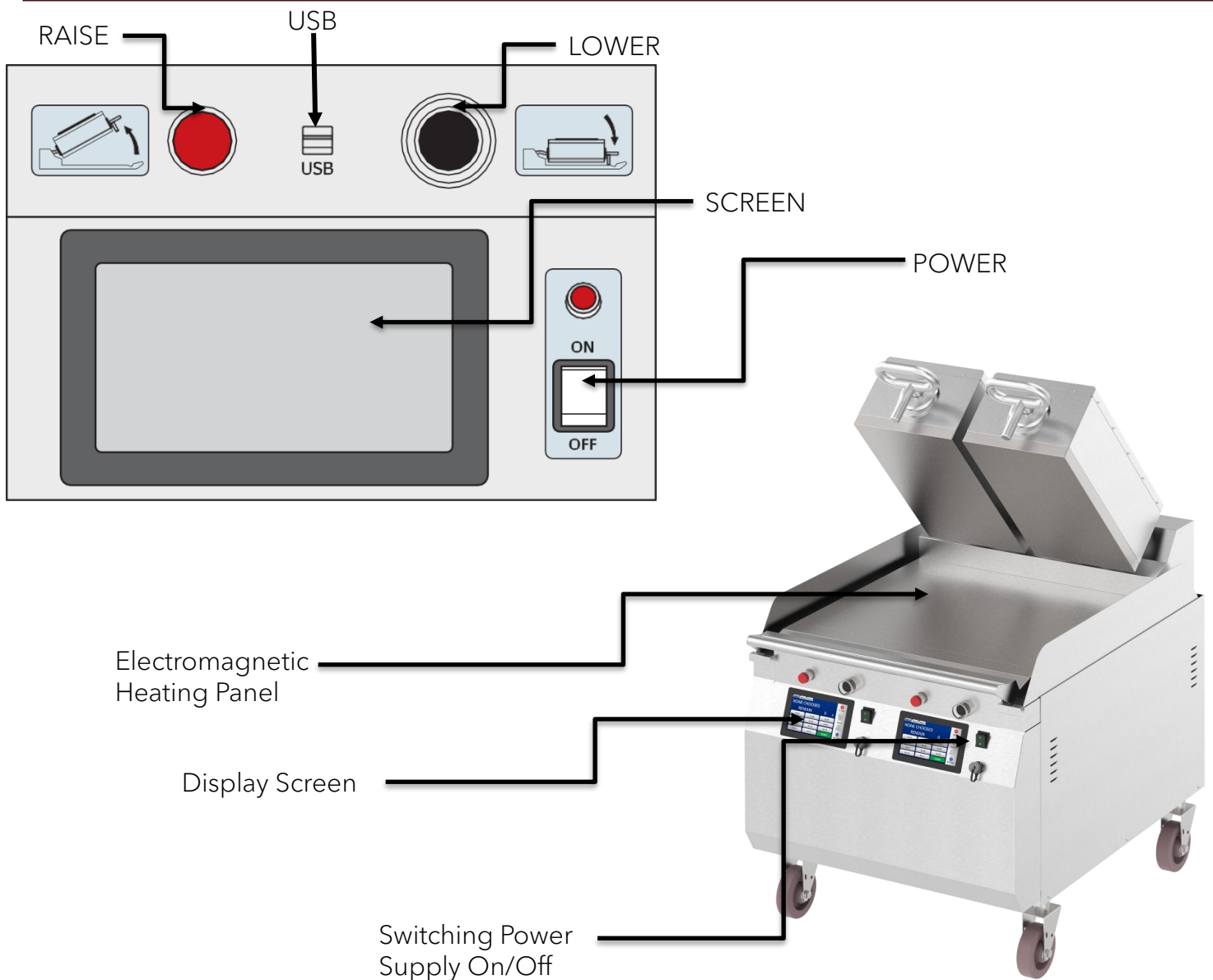
- All electrical equipment and circuit wiring must be installed by qualified electrical personnel in accordance with relevant safety standards.
- Keep the product away from flammable or combustible materials.
- Install the product in an environment with a temperature range of 0°C to 35°C and a relative humidity of less than 85%.
- Before connecting the power supply, verify that the voltage and frequency match the product's rated parameters.
- Install an independent three-pole leakage switch and fuse between the product and the power supply. During operation, voltage deviation must not exceed 10%.
- The incoming power line must comply with the required three-phase, five-wire configuration. Ensure all terminal block connections are secure and free from looseness.

Equipment List

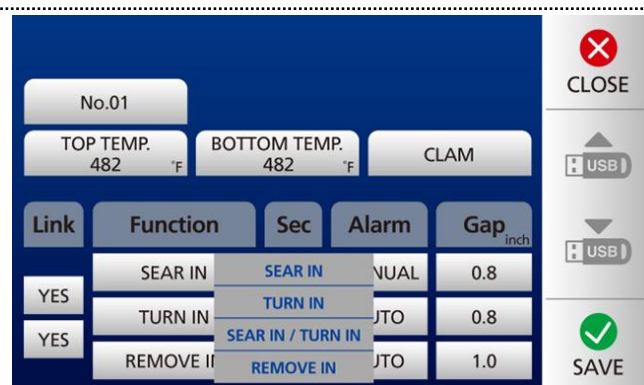
AUTOMATIC DOUBLE-SIDED CLAM GRIDDLE AND GRILL COMBO

Image	Equipment	Image	Equipment
	- Automatic Double-Sided CLAM Griddle and Grill Combo - JPJL-01/02/03		Chefs Range RTR520L - 4 Tray Holding Bin
	Griddle Scraper - Stainless Steel.		Dual-Head Palmyra Scrubber Brush.
	Quick Clean Burn Guard Mitt 18"		- Yellow Lift-n-Grip tongs 31.5cm Vinyl-Coated Tongs, Yellow Vinyl

Control Panel

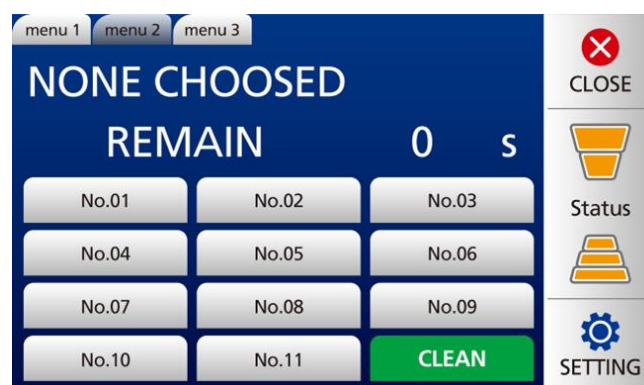
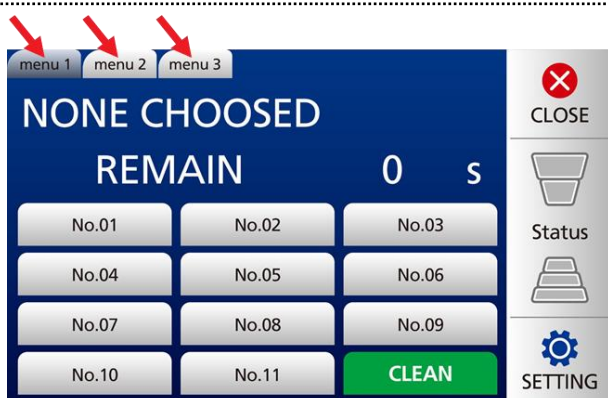


Automatic Double-Sided Griddle & Grill Combo



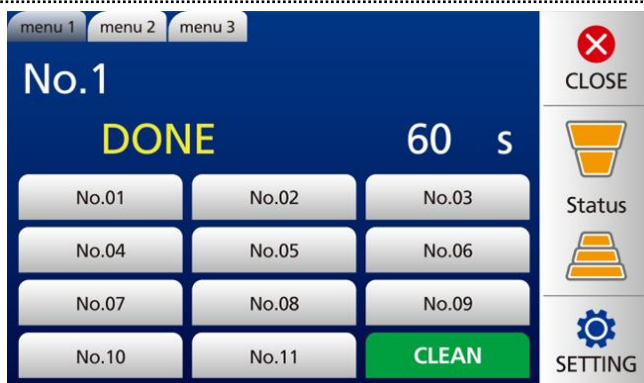
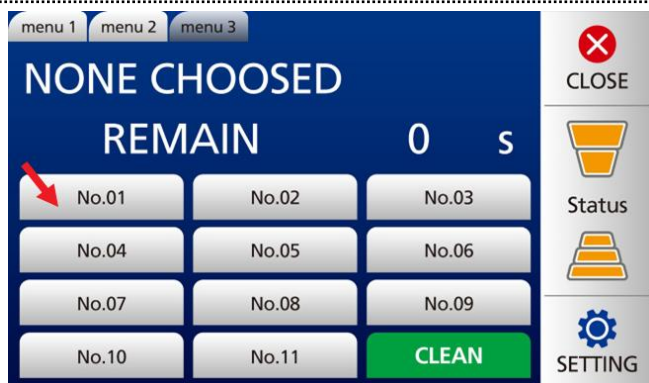
1. Power On

2. Click anywhere on the standby interface to enter the main working interface.

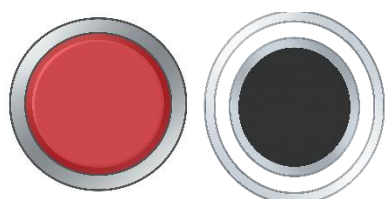


3. There are three menu page switching buttons in the top-left corner of the main interface. Clicking these buttons allows switching among three pages, with a total of 33 menus.

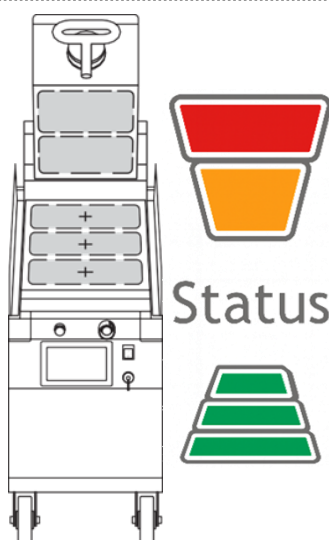
4. At this point, no menu is selected. Click on any item to select it.



Raise



Lower



Status

5. The temperature display icon on the right shows the current temperature status of five zones on the upper and lower plates:

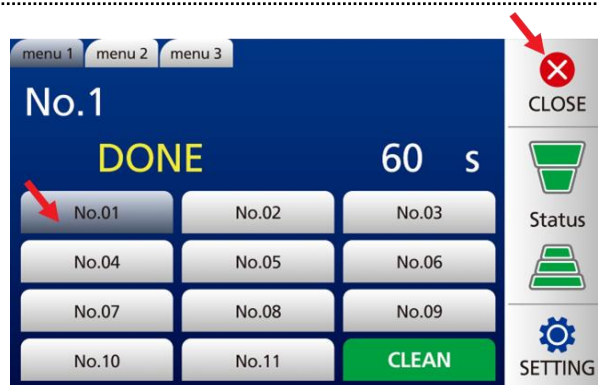
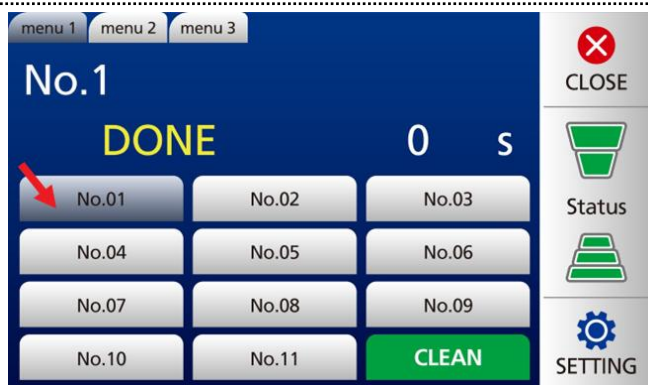
Red: Temperature is too low.

Yellow: Approaching operating temperature.

Green: Operating temperature reached (ready for cooking).

Once the indicator turns green, press the Standby button on the device to start cooking.

Notice: If the temperature is too low or too high, the system will not respond to the button press, and a pop-up message will appear Temperature too low or too high.



6. Once cooking begins, the current working stage (e.g., grilling, flipping, removing) will be displayed, along with a countdown timer.
7. Upon completion, a buzzer will sound and the upper plate will automatically rise. The screen prompts Done.

8. Press the standby button again to start the next cooking cycle.
9. During operation, pressing the raise button at any time will lift the upper plate and cancel the current cooking cycle.
10. Click on the top-right corner to enter the details page, where you can view menu details and the current real-time temperature of each zone. This can assist in analysing the cause of any abnormalities.
11. Click on the top-right corner again to exit.



Service Calls / Emails

Requirements needed for a service call:-

- Site name and address
- Site Contact Details
- Access site restrictions, access times etc.
- Appliance with issue
 - Model and serial number
 - Issues, fault number if available

Service-related enquiries

☎ 01455 559969 (Option 2)

✉ Service@euro-catering.co.uk