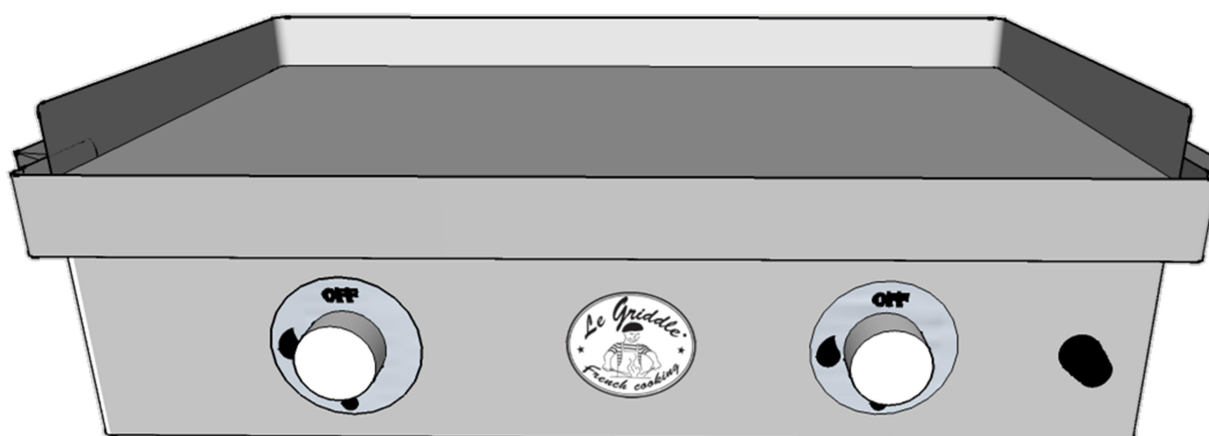




GRIDDLE GFE-75/GFI-75



Notice d'utilisation/Instructions Manual

Dear Customer,

Thank you for purchasing this SISTERIA product. It is very easy to use, but we strongly recommend that you carefully read these instructions which include advice on how to use and install your appliance in order to obtain optimum and safe results.

Reception and unpacking

Should you notice any damage when unpacking, please contact your retailer.

General rules applicable to gas equipment

EXCLUSIVELY USE THE GRIDDLE OUTDOOR IN A WELL VENTILATED AREA AND ABOVE GROUND (I.E NOT IN AREAS THAT ARE BELOW GROUND LEVEL).

DANGER:

if you smell gas:

1. Shut off gas to appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

WARNING:

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

When using gas appliances, safety measures must always be taken:

Please read all the instructions carefully.

- This appliance is not designed for use by people (including children) whose physical, sensorial or mental capacities are impaired or by people with no experience or knowledge, unless they have been supervised or given training in the use of the appliance beforehand by a person responsible for their safety.
- Some parts can be hot, keep the children away from the Griddle
- The appliance must never be left without supervision during use.
- Do not move the device during operation.
- Do not use the appliance for anything other than the purpose which is described.
- There is a risk of accidents if accessories used are not recommended by the manufacturer of the appliance.
- This appliance must be kept away from flammable materials.
- If you smell gas, turn off all the taps.
- Never use an appliance that leaks.
- Use protective gloves when handling particularly hot parts of the appliance.
- Allow the appliance to cool down before handling or cleaning.
- Use this appliance out of the wind.
- The underneath of the appliance must be kept well ventilated to ensure good air circulation to the burner.
- Place the appliance on a stable, dry surface, slightly away from the edge and more than 20 cm away from any walls or heat-sensitive objects.
- Recommended hot plate height: 85 to 95 cm from the ground for a comfortable working position.
- Close the gas cylinder tap after use.
- Any modification of the appliance may be dangerous.
- Do not use an adjustable regulator.
- Do not obstruct the ventilation openings on the frame.
- Warning: Do not use or store any flammable liquids or vapours in the vicinity of the Griddle.
- Close the tap on the gas cylinder when the griddle is not in use. Store the appliance in a dry, well ventilated place.
- We recommend you to keep the original packaging in order to store the appliance.

KEEP THESE INSTRUCTIONS

SISTERIA cannot be held responsible for any damage incurred to objects or people resulting from incorrect installation of the appliance.

Technical description

Characteristics

- Stainless steel frame
- Stainless steel cooking plate certified for contact with food
- 2 burners
- 2 adjustable thermostats up to 300°C
- 2 safety tapes (automatic gas cut-out if flame goes out)
- Flame protected from wind
- Electronic ignition (battery R6 included)
- Uses butane/propane or natural gas
- Rim on 3 sides
- Removable tray for liquid and waste recovery
- A protection cover (optional)

Référence	Size en mm	Gas	weight	BTU power	Injecteur	Cooking surface	Cooking material	Plug
GFE 75	770x470x240	PROPANE NATURAL GAS	33kg	2x9000	0,9(LPG) 1,3(NG)	750x400	Enameled cast iron	3/8 FLARE
GFI 75	770x470x240	PROPANE NATURAL GAS	45kg	2x9000	0,9(LPG) 1,3(NG)	750x400	Graphite stainless steel	3/8 FLARE

Operation

Installation

Install the Griddle on a flat surface coated with an inflammable material (tiles, fire brick, etc.). The distance between the Griddle and the adjacent walls must be at least 2 m.

We recommend bottles of commercial butane or propane, using the appropriate pressure regulator.

Keep the gas bottle as far away as possible from any heat sources, placing it on the ground alongside or behind the Griddle.

Plug IN

Make sure the control knobs are in the off position. The Griddle must be connected using the connection under (3/8 flare)

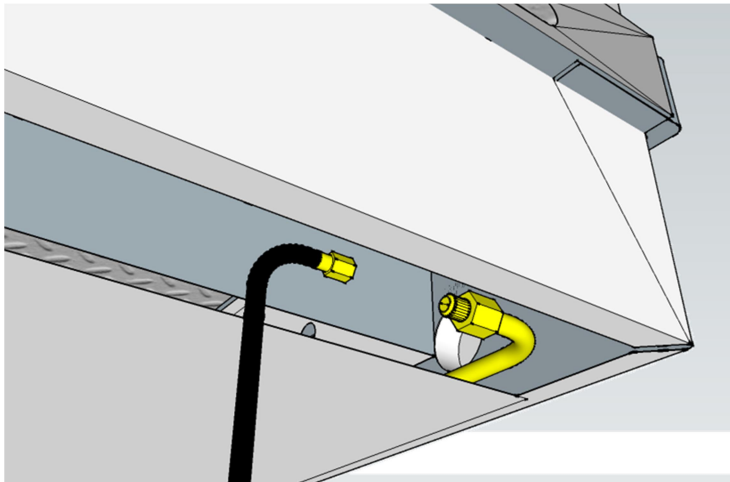
The hose length must be suitable for your use and visible along its entire length, without exceeding 1.5m.

Check that the flexible hose is in good condition and do not hesitate to change it if it looks cracked or damaged. The flexible hose must not be twisted or pulled and must not come into contact with hot parts of the appliance. After connecting the hose to the appliance, connect the pressure regulator to the hose and the gas cylinder, following the instructions supplied with the pressure regulator and the hose. Then check for gas leaks as follows:

Check for leaks using soapy water, away from any heat sources (cigarette, electrical appliance, etc.).

Never test for leaks using a flame.

- Put soapy water on all the connections, turn on the gas inlet and check whether any bubbles form.
- The presence of a bubble = gas leak; shut the gas cylinder and tighten the connections again. Repeat the test for leaks.
- If the leak persists or comes from another part, do not use your Griddle and contact the manufacturer.

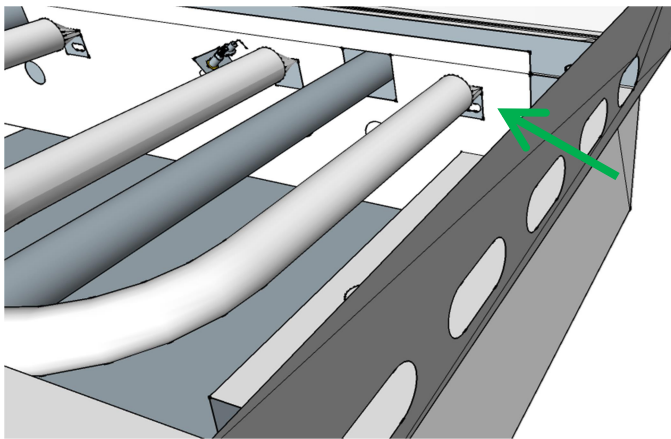
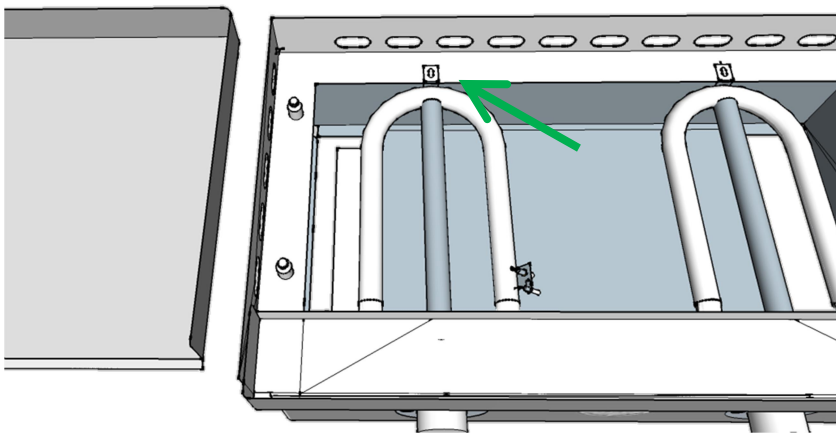


⚠ DANGER: NEVER USE AN APPLIANCE THAT LEAKS.

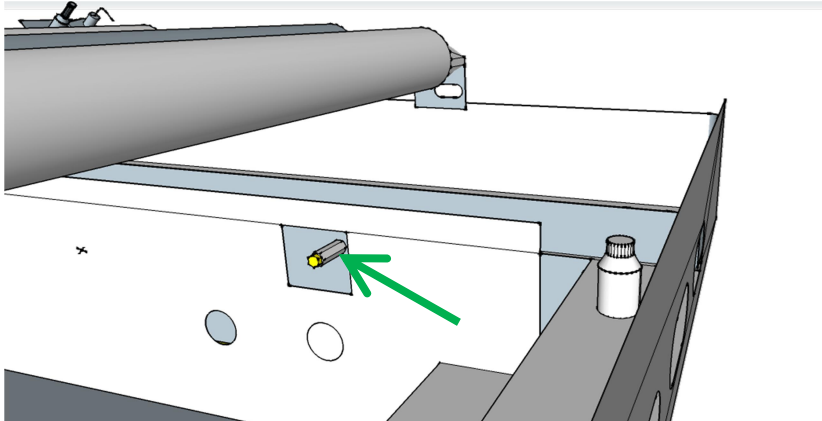
Your Griddle is build for an Propane (LPG) or Natural GAS (NG), but the original configuration is Propane.

If you want to use it with Natural gas you must:

- Unscrew the 2 retaining screw M4 of burner



- Remove burner
- Unscrew the 0,9 Nozzle



- Screw the 1,3 Nozzle (pink painted) included
- Place the burner

This opération must be done on the two burners

Changing the gas bottle

Gas Bottle must always be changed with the control knobs in the off position and the tap of the gas Bottle shut.

Gas Bottle must be changed in a well ventilated place, away from any heat sources (cigarette, electrical appliance, etc.).

Always check for gas leaks after every gas bottle change.

Use

Switching on

1. Once installed, the appliance is ready to use. Make sure the gas inlet is turn on after having pressed down the pressure regulator trigger. If you smell gas, shut the gas inlet of the appliance and tighten the connections again. If the smell persists, check the connection (see FIG.6) and the pressure tap screw (see FIG.6) and contact your qualified gas fitter.
2. When switching on for the first-time after installation, push the knob, position it to the big flame position and hold it down for 5 seconds to allow air to escape from the gas line to the burner, then release the knob.
3. Turn on the tap by turning the knob to the left, turn the control knob to big flame position (drawing on knob).
4. Holding it in this position, push the knob down against the frame and press the ignition button until it generates a spark and light the burner.
5. Keep the knob depressed for 5 to 10 seconds to trigger the thermocouple safety system.
6. Then release the knob and allow the burner to heat the hot plate to the right temperature.
7. Your appliance is now ready for use.

Comments

- The appliance may give off a little smoke or odor the first time it is used; this is perfectly normal.
- Each time it is switched on, push and turn the knob to the big flame position and hold it down for 5 seconds to allow air to escape, then release the knob.
- To see the flame, look through the side of the appliance.

Extinction

1. After use, switch off your appliance, turning the 2 knobs clockwise to Off position.
2. Shut the gas bottle tap.
3. Disconnect the gas hose from the appliance and store in a dry, well ventilated place. The gas Bottle must also be stored in a dry, well ventilated place, away from any heat sources.

Cooking:

Over time, you will be able to gauge the right cooking temperature according to the thickness and texture of food and adapt it to your taste.

The temperatures and times given below are intended as an indication only.

Advice:

Do not cut food directly on the plate to avoid causing deep scratches.

Do not leave kitchen utensils on the Griddle, such as cutlery, wooden spoons, plastic utensils, etc.

Do not overheat when cooking as this could blacken the plate and make cleaning difficult.

The Griddle can be used to keep food warm after cooking.

Cleaning and maintenance

The frame

To avoid any risk of burns, you are advised to always allow the hot plate to cool down before cleaning the frame. Clean with a sponge soaked in warm water and detergent. Never use abrasives or steel wire brushes.

The hot plate

The plate is easier to clean when the Griddle is still slightly warm. Beware of the risk of burns.

The stainless steel plate on the Griddle is shiny before use. The surface is likely to become dull and scratched once utensils have been used. After a while, the scratches will fade and the plate will have a brushed, weathered look.

After the appliance has been used several times, grease residues may appear on the hot plate; this is perfectly normal.

To remove these, pour a glass of cold water or place ice cubes on the hot plate and scrape off residue with a spatula or scraper. You can also soak residues in water.

During use, these residues may become detached by themselves; this does not mean that the hot plate has been damaged.

With a rigid spatula, remove most of the sticky residue on the hot plate by pushing it towards the drip tray.

Then pour some water on the hot plate to soak the remaining residue (use a wet sponge or ice cubes).

Leave for a few minutes.

With a rigid spatula, remove the water and sticky residue and push it towards the **juice tank**. Clean with a scouring pad and then a soft sponge.

Pour some vinegar on the plate to remove smells and strong tastes.

Clean the plate promptly after preparing salty food to avoid any risk of corrosion. Do not use chlorine based cleaning products as they can also cause corrosion.

The burner

Check the condition of the flame holes on the burners from time to time. If they are blocked, brush the arms with a stiff bristled brush. Before using again, wipe the burners thoroughly along with the base of the Griddle.

To clean the injectors, you are strongly advised against using metal objects as these could alter the technical specifications of the burners.

The juice tank

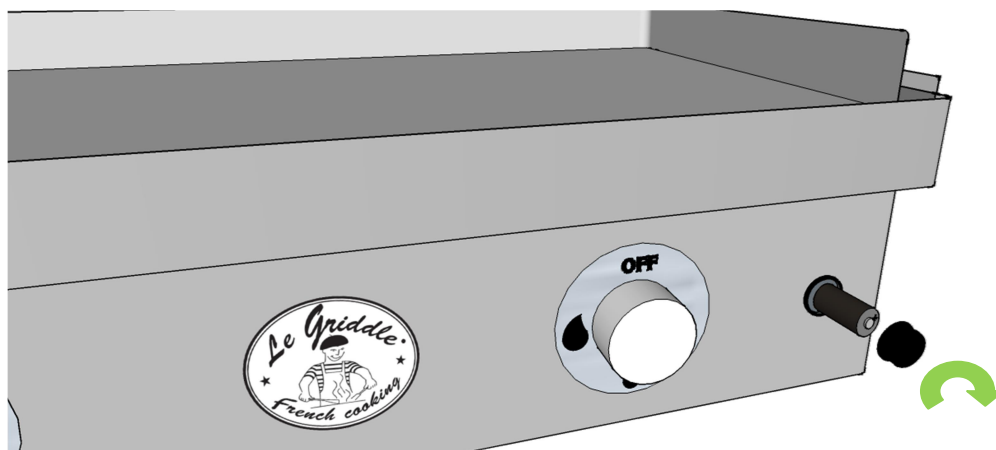
It allows to recover the cooking juice.

You must handle it when it is cold, it must be emptied and cleaned after each use.

The Igniter

It is delivered with an AA (1,5V) battery.

To change this battery unscrew the switch on the front panel.



Storage

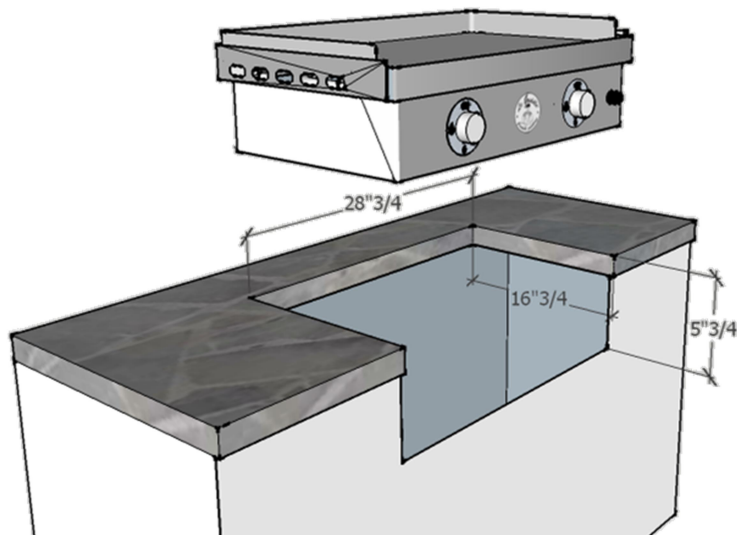
The gas Bottle must be disconnected, then stored away from any heat sources.

Store your Griddle in a dry, sheltered place where there is no risk of it being damaged.

The protection cover must be use only when the Griddle is cold.

BUILT :

- The underneath of the appliance must be kept well ventilated to ensure good air circulation to the burner.
- Place the appliance on a stable, dry surface, slightly away from the edge and more than 20 cm away from any walls or heat-sensitive objects.
- Recommended hot plate height: 85 to 95 cm from the ground for a comfortable working position
- Do not use worktop combustible material
- The furniture must allow a perfect air circulation to the griddle and gas cylinder



Guarantee and after-sales service

This appliance is guaranteed for:

- 20 years against perforation of stainless steel
- 5 years for burners
- 1 year parts and labour for the other parts of the griddle

The guarantee starts from the date of purchase, you will submit the bill to assert your right to guaranteed.

We take great care to ensure that each of our appliances reaches the user in perfect operating condition. If you do find a problem when unpacking your appliance, please report it to the shop within 48 hours.

If you notice that the appliance is not working properly during the guarantee period, please contact your retailer.

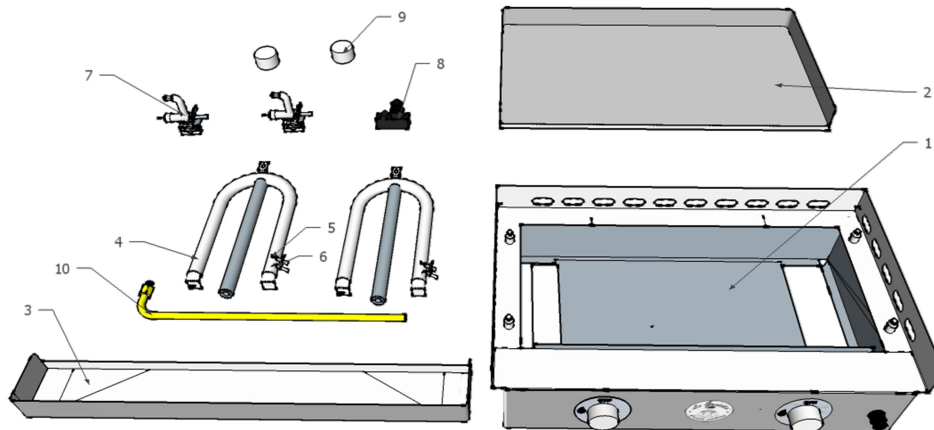
The following are not covered by the guarantee:

1. Normal wear of the product that does not affect operation of the appliance (scratches, impacts, change of color, etc.).
2. The presence of rust, cracks, or other deformation of cast iron radiators, not detrimental of Griddle utilisation.
3. Damage caused by abnormal events or use, modification of the product or not following the instructions for use (in particular, the use of chlorine-based cleaning products).
4. Damage resulting from professional, industrial or collective use.
5. Damage resulting from a fall or impact.

PLEASE PASTE THE STICKER SERIAL NUMBER FROM THE BOX IN THE FOLLOWING FRAME OR AT THE BACK OF THE GRIDDLE



Please do not hesitate to contact us should you have any suggestions at contact@legriddle.com.



ITEM	Reference	Quantité	Désignation
1	GRIDDLEGFI75	1	HEAT BOX
2	GF75SSPLATE	1	COOKING PLATE
3	GF75TANK	1	GREASE TANK
4	GF75BURN9000	2	BURNER 9000 BTU
5	GF75THERMO	2	THERMOCOUPLE
6	GF75CERAMS	1	SHORT IGNITING WIRE
6	GF75CERAML	1	LONG IGNITING WIRE
7	GF75VALV	2	GAS VALVE
8	GF75INIT	1	AA ELECTRONIC IGNITER
9	GF75KNOB	2	KNOB
10	GFPIPE	1	ADMISSION PIPE