



GRILL  MAX

Instruction manual (original)

Valid for the Duo Fastfryer / Snackstation model



**Schanzenstraße 50 a
27753 Delmenhorst
GERMANY**

Phone: +49 (0) 4221 15443-0

Emergency telephone outside business hours:

You can find the phone number on the service sticker
on the side of the device.

Emergency telephone (if no service sticker is available):

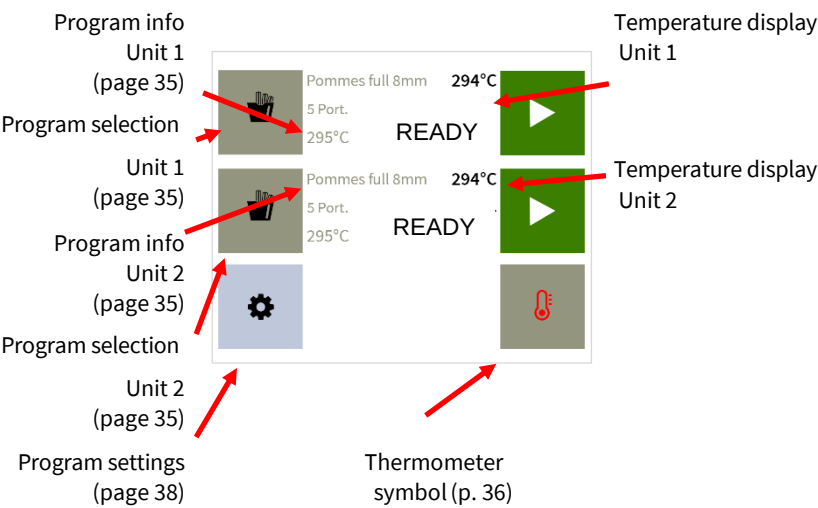
+49 (0) 157 714 798 55

E-Mail: info@reamotion.com

Internet: www.reamotion.com

PREAMBLE A:
QUICK GUIDE TO OPERATION

The operating elements of the control unit and their most important functions:



PREAMBLE B:

OVERVIEW OF DISPLAY INFORMATION

Display text	Meaning	For a detailed description, see:
	Starts the grill or hot air module with the currently selected program.	page 36, 37
	Stops the grill or hot air module.	page 36, 37
	Switch off	page 39
	Switches to the previous page with programs.	page 35
	Switches to the next page with programs.	page 35
	Cancels the program selection and returns to the operating view.	page 35, 39
	Activates / deactivates the stand-by mode	page 39
	Settings	page 38
	Service Point	page 38
	Device info	page 38
	Temperature / time / mode	Manual input, page 36
	Temperature / time / mode	Manual input, page 36
	Manual programming input	Grill unit: max. 350°C / min. 50°C Fries unit: max. 350°C / min 50 °C page 36
	Manual programming input and saving	page 38

	Online order	(Advanced option), page 38
	Program statistics	page 38
	GRILLOMAX - Statistics	page 38
	Software update	Menu for service employees, page 38
°C	Temperature display	
	Heating program "Grilling unit"	The grill unit is preheated to operating temperature, page 36
	Heating program "French fries unit"	Fries unit is preheated to operating temperature, page 36
	Program „Hot Dog“	page 36
	Program „Pommes Full“	page 36
	Program „Burger“	page 36
	Program „Fish“	page 36
	Program „Sausage“	page 36
	Program „Leberkäse“	page 36
	Program „Chicken“	page 36

TABLE OF CONTENTS



page

Preamble A: Quick guide to operation	3
Preamble B: Overview of display information.....	4
Table of contents	
1 Introduction	8
1.1 Your important device data	8
1.2 Foreword	9
1.3 Safety instructions.....	
1.3.1 Symbols used.....	10
1.3.2 General information	12
1.3.3 Intended use	13
1.3.4 Safety standards and dangers.....	
1.3.5 Occupational health and safety	
1.3.6 Warranty and liability	21
1.4 GRILLOMAX structure and cooking and grilling principle	22
2 Instructions for the fitter	23
2.1 Unpacking.....	23
2.1.1 Checking the contents of the packaging.....	23
2.1.2 Preparatory processes.....	24
2.2 Positioning.....	25
2.2.1 Technical data of the assembly room	25
2.2.2 Distances to be maintained	26
2.2.3 Ventilation openings.....	30
2.2.4 Mounting (optional).....	30

2.3 Installation and preparation for use	31
2.3.1 Electrical connection and safety.....	31
2.3.2 Earth terminal for external potential equalization	32
3 Instructions for the user	33
3.1 General instructions for using the device s	33
3.2 Cooking recommendations	33
3.3. Procedure	34
3.3.1 Switching on the device	34
3.3.2 Main menu	36
3.3.3 Program selection	36
3.3.4 Heating up	44
3.3.5 Program start	45
3.3.6 Settings.....	47
3.3.7 Standby	48
3.3.8 Cooling down	49
3.3.9 Removal of components for cleaning.....	50
3.4 Cleaning	50
3.4.1 Cleaning removable components.....	50
3.4.2 Cleaning the inside of the appliance	51
3.4.3 Cleaning the exterior surfaces	51
3.4.4 Cleaning the extraction unit	52
3.4.5 Cleaning the electrostatic filter	52
3.6 Changes to settings.....	53

3.7 Transport 53

3.8 Outdoor use 53

3.9 Maintenance 54

3.10 Residual risk 54

3.11 Disposal of old appliances 54

4 CE conformity 55

5 EU - Declaration of Conformity 55

1 INTRODUCTION

1.1 YOUR IMPORTANT DEVICE DATA

In order to have the necessary GRILLOMAX data immediately available for customer service requests, please enter the following values from the rating plate and the rental license in the table below.

Product name		GRILLOMAX
Product manufacturer	reamotion GmbH	
Adress	Schanzenstraße 50 a, 27753 Delmenhorst, Germany	
Year of manufacture	2024	
Designation		

1.2 FOREWORD

These operating instructions provide you and your employees with information to make it easier for you to use your newly purchased GRILLOMAX.

Please read the operating instructions carefully and ensure that the instructions and specifications are always observed. This is the only way to ensure long-term trouble-free operation and constant availability of the appliance.

Great care has been taken in the preparation of these operating instructions. Nevertheless, errors in the text or graphics cannot be ruled out. reamotion GmbH cannot accept any legal responsibility or liability for incorrect information and its consequences. We would be grateful if you could inform us of any errors. We reserve the right to make technical and visual changes in the interests of progress and quality improvement.

1.3 SAFETY INSTRUCTIONS

1.3.1 SYMBOLS USED

For your better orientation, important text passages in the operating instructions are marked with corresponding symbols.

The symbols used in these operating instructions have the following meanings:

**Danger:**

This symbol indicates particularly dangerous situations. These result from non-compliance with the regulations marked with this symbol.

In addition, the generally applicable safety and accident prevention regulations must be observed.

**Hot surface**

This symbol indicates special areas with an increased risk of burns. The safety instructions for accident prevention given in the text must be observed.

**Fire hazard:**

This symbol indicates a particular fire hazard situation. The safety instructions for accident prevention given in the text must be observed.

In these operating instructions, all passages relating to your safety are marked with these three symbols. Please also pass these safety instructions on to other users.

Attention:



The symbol indicates compliance with the following:

- Guidelines
- Regulations
- Notes
- Work procedures.

Failure to do so may result in damage to the appliance.

Note:



This symbol indicates user tips that are useful for understanding the operating instructions and should make it easier for you to use the GRILLOMAX.



Further information:

This symbol refers to further chapters or other documents with additional and supplementary information on the topic.

1.3.2 GENERAL NOTES

The GRILLOMAX is built according to the recognized rules of technology. In the event of improper operation and use, in particular:

- if operated by persons under 14 years of age;
- in the event of improper use;
- if the instructions given in this operating manual are disregarded

may result in hazards for the operator or third parties or damage to the machine.



The GRILLOMAX may only be used when in perfect technical condition and in compliance with the safety and hazard information. Faults that impair the safety of the machine must be rectified immediately by a customer service representative.



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and / or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children must be supervised to ensure that they do not play with the appliance.

1.3.3 INTENDED USE

To maintain its function, the GRILLOMAX may only be used for the "Intended use" in accordance with DIN 31000 / VDE 0100.

The GRILLOMAX is only intended for the supervised grilling and cooking of food and chips - as defined by the Foodstuffs Act. It is technical work equipment (within the meaning of the GPSG ¹⁾), which is intended exclusively for use at work and **only** by persons over 14 years of age.



Improper use of the appliance poses a risk to the health of the operator or third parties as well as the impairment of other material assets of the user. Further functional safety of the machine is then not guaranteed.

Intended use also includes:

- observing all instructions in this operating manual
- Compliance with the inspection and maintenance regulations
- using operating and auxiliary materials in accordance with the applicable safety regulations and specifications.



No warranty can be given for damage caused by improper use.



Cooking with highly flammable liquids or substances (alcohol, etc.) is prohibited (risk of explosion).

¹⁾ Equipment and Product Safety Act

1.3.1 SAFETY STANDARDS AND HAZARDS

1.3.1.1 SAFETY STANDARDS FOR INSTALLATION AND MAINTENANCE



- Before installing and maintaining the appliance, read these operating instructions carefully and keep them for further reference by the individual operators.
- All installation and extraordinary maintenance operations may only be carried out by qualified personnel authorized by reamotion in accordance with the installation and workplace safety standards in force in the country in question.
- Before carrying out any installation or maintenance work, disconnect the power supply to the appliance.
- Before installing the appliance, check that all systems comply with the standards applicable in the country of use and the standards on the identification plate.
- Interventions or modifications that have not been authorized and are not listed in this manual will invalidate the warranty.
- Installation or maintenance not specified in this manual may result in injury or death.
- During installation of the appliance, it is forbidden for unqualified personnel to enter or remain in the work area.
- The packaging material, which may be hazardous, must be kept away from children or animals and disposed of correctly in accordance with local standards.

- The technical data plate provides important data. This is essential when requesting maintenance or repair work on the appliance. Do not remove or damage the label.
- Failure to comply with these standards may result in damage, injury or even death. In this case, the warranty is void and releases reamotion GmbH from any responsibility.

1.3.1.2 SAFETY STANDARDS FOR USE



- Before using and properly maintaining the appliance, read this manual carefully and keep it for further consultation by the individual operators.
- Use and cleaning procedures that deviate from the procedures in this manual are considered unsuitable and may cause damage, injury or death. In this case, the warranty is voided and reamotion GmbH accepts no liability.
- Dieses This appliance can only be used for cooking and grilling food. Any other use is not in accordance with the intended use and is classified as dangerous. According to the technical data, the device can be used for the following:
 - Cooking fresh and frozen catering products, especially potato products;
 - Cooking meat, fish and vegetables;
 - Grilling meat products without marinade
- Monitor the device during operation.
- If the device does not work or if the functions deviate, in case of structural changes or if the power supply is interrupted, contact

the authorized customer service of reamotion GmbH without first starting the repair. If repairs are required, original spare parts from reamotion GmbH must be used.

- failure to comply with these standards may result in damage, injury or even death. In this case, the guarantee is void.
- It is recommended to ensure that the appliance is in perfect working and safety condition. Therefore, maintenance and inspection should be carried out once every 6 months (with average use of the machine) by authorized customer service.

1.3.4.3 FIRE HAZARD



- Before use, make sure that there are no non-compliant objects (operating instructions, plastic bags or similar) or residues of cleaning agents in the drum of the appliance. Make sure that the steam outlet is clear and unobstructed and that there are no flammable substances in the vicinity.
- Do not store any heat sources (e.g. grills, deep fryers, etc.) or highly flammable or combustible substances near the appliance (e.g. petrol, fuel, alcohol bottles, etc.).
- Do not use highly flammable liquids or dishes (e.g. alcohol).
- Always keep the cooking chamber clean and clean it regularly after each cooking session: Food residues that are not removed inside could catch fire!

1.3.1 OCCUPATIONAL HEALTH AND SAFETY

The following safety rules must be observed when operating the GRILLOMAX:



We recommend wearing suitable protective gloves when loading and emptying the drum and the inserts for the grill area. When the drum is pulled out, there is a risk of burns in the area of the entire fries unit.



When pulling out the drum during operation, watch out for any hot steam escaping.



Always keep hands away from the inside of the appliance during and immediately after using the GRILLOMAX!



The GRILLOMAX must be completely emptied at the end of operation. For fire safety reasons, no food may be left unattended in the appliance to dry, etc.

Informal notes

- When operating, servicing, maintaining and cleaning the GRILLOMAX, the relevant trade association regulations (BGV) of the Hauptverband der gewerblichen Berufsgenossenschaften e. V. Fachausschuss Nahrung- und Genussmittel (German Federation of Industrial Trade Associations) must be observed.

In particular, we refer to:

BGV A1 General regulations

BGV A2 Electrical installations
and equipment
BGV D18 Food processing machinery

- These operating instructions must be kept at the place of use of the GRILLOMAX at all times.
- It is forbidden to stick or attach advertising material, signs etc. to the appliance.

Operating staff

- everyone who works on the GRILLOMAX must have read the operating instructions and be familiar with and observe their contents.
- Operational managers are obliged to instruct staff on the basis of the operating instructions and to comply with all regulations. This instruction should be repeated at regular intervals to reduce unnecessary operating and baking errors.
- Staff must ensure that the appliance and its surroundings are kept tidy.

Safety devices

- The safety devices of the GRILLOMAX are the temperature sensors for controlling the interior temperature of the grill and cooking module.
The function of these devices must not be impaired or manipulated!

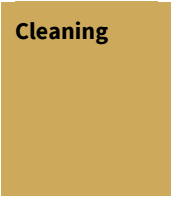
Moisture and humidity

- Direct access to the main switch must be ensured at all times and must not be obstructed.
- All parts of the electrical system must be protected from moisture, humidity and dust.
- The GRILLOMAX must not be cleaned with a high-pressure cleaner, steam jet or similar.
- The appliance must be protected from precipitation (rain, snow) during transportation (delivery, relocation, etc.).

Maintenance and servicing

- The maintenance intervals must be carried out on time.
- All maintenance work must be carried out with the appliance disconnected from the power supply. To do this, pull out the mains plug.
- Maintenance and servicing work may only be carried out by competent persons in compliance with the safety regulations.
- After maintenance and repair work, all safety measures that may have been removed or reduced for some work must be restored.
- Any modifications and structural changes to the GRILLOMAX require the written approval of reamotion GmbH. Only original reamotion spare parts may be used for repairs.

- 
- A defective or damaged mains connection cable may only be replaced by reamotion customer service or a person authorized by reamotion GmbH.



Cleaning

- All cleaning work is always carried out when the GRILLOMAX has cooled down and is de-energized. To do this, pull out the mains plug.
- The GRILLOMAX must not be cleaned with a high-pressure cleaner, steam jet or the like.

1.3.6 WARRANTY AND LIABILITY

Our General Terms and Conditions of Delivery and Service apply exclusively to warranty and liability.

Warranty and liability claims for personal injury and damage to property are excluded in particular if they are attributable to one or more of the following causes:

- Improper or inappropriate use of the GRILLOMAX.
- Improper commissioning, operation and maintenance of the appliance.
- Operating the GRILLOMAX with defective or deactivated safety devices (temperature sensors, microswitches).
- Structural changes to the GRILLOMAX that have been made without the written approval of reamotion GmbH.
- Failure to observe the requirements and instructions in the operating instructions.
- Improperly and incorrectly carried out repair work.
- Use of non-original reamotion GmbH spare parts.
- Use of non-approved operating and auxiliary materials.
- Improperly executed electrical installation of the on-site power supply line (overvoltages, undervoltages, missing N conductor, etc.).
- Damage to the appliance or impairment of cooking and grilling quality due to limescale deposits (calcification).
- Unsupervised drying and storage of products in the drum (even when the appliance is switched off).

1.4 GRILLOMAX STRUCTURE, COOKING AND GRILLING PRINCIPLE

The appliance uses five infrared radiant heaters and a circulating air unit to cook the chips, which are used in a horizontally mounted rotating drum. The sausages are prepared in two insertable cassettes, which are heated by seven infrared radiant heaters. The two cooking units are arranged in the housing in such a way that they can be filled with little effort and easily removed after the cooking process. The appliance is equipped with the fully electronic appliance control system, which is particularly easy to operate. All functions of the appliance are taken over by this control system. This reduces the number of operating handles required to a minimum.

The GRILLOMAX control unit is characterized by the following functional features:

- Automatic cooking or grilling according to programmed cooking or grilling parameters
- Retrieving the temperatures from the sensors
- Checking whether critical temperatures have been reached
- Handling of events with open or closed housing shafts (currently not)
- Control of the device modules
- Saving the temperature curve
- Providing the current temperature
- Calculate the temperature development
- Determining whether a module needs to be heated or not
- Calculating the remaining runtime of a program during execution



Further information on the device structure can also be found in section 3.3.1.

2 INSTRUCTIONS FOR THE INSTALLER

2.1 UNPACKING

On receipt, check the packaging to ensure that there is no visible damage.

If this is not the case, inform reamotion GmbH immediately and **DO NOT** begin assembly.

Unpack the device. To do this, cut the nylon holder strips, lift the protective cardboard box and remove the protective cover.



The packaging material, which may be hazardous, must be kept away from children or animals and disposed of correctly in accordance with local standards.

reamotion GmbH pursues NON-STOP EFFORTS-PHILOSOPHY to improve the environmental compatibility of its own products and is constantly reducing energy consumption and losses. reamotion GmbH wants to protect the environment and requests that the material in the respective containers be disposed of separately.

2.1.1 CHECKING THE CONTENTS OF THE PACKAGING

Before starting installation, check that the following components are present and intact:

- the GRILLOMAX Duo Fastfryer / Snackstation appliance;
- technical documentation (operating instructions).

If a component is missing, please contact reamotion GmbH.

2.1.2 PREPARATORY PROCESSES

Removing the protective film

Slowly remove the protective film from the device: remove any residue. Remove the adhesive residue with a suitable solvent without damaging the surface with tools or aggressive or corrosive cleaning agents.



The removed film, which may be hazardous, must be kept away from children or animals and disposed of correctly in accordance with local standards.

2.2 POSITIONING

2.2.1 TECHNICAL DATA OF THE ASSEMBLY ROOM



Only install the devices in places:

- designed for cooking;
- with adequate air exchange;
- compliant with workplace and equipment safety standards;
- protected from environmental influences;
- with temperatures between +10°C and +40°C maximum;
- with humidity below 70%.



Do not install the device near other devices that reach high temperatures in order to avoid damaging the electrical components. The appliance is not suitable for an electrical cabinet. Ensure that the floor can support the weight of the appliance when fully loaded (see "Table A.").

Table A

MODEL	Space requirement W x H x D mm	Weight * kg
GRILLOMAX Elite	392 x 750 x 550	48
GRILLOMAX Duo-Fastfryer	440 x 725 x 580	45
GRILLOMAX Snackstation	425 x 690 x 640	42
GRILLOMAX Bakery	425 x 690 x 640	48



If you require further technical information on the device, please refer to the "Technical data" sheet enclosed with the device.

*** The values refer to the weight of the empty appliance.**

The installation rooms must be designed for the electrical connections and the relevant workplace safety standards must be observed.

2.2.2 DISTANCES TO BE MAINTAINED

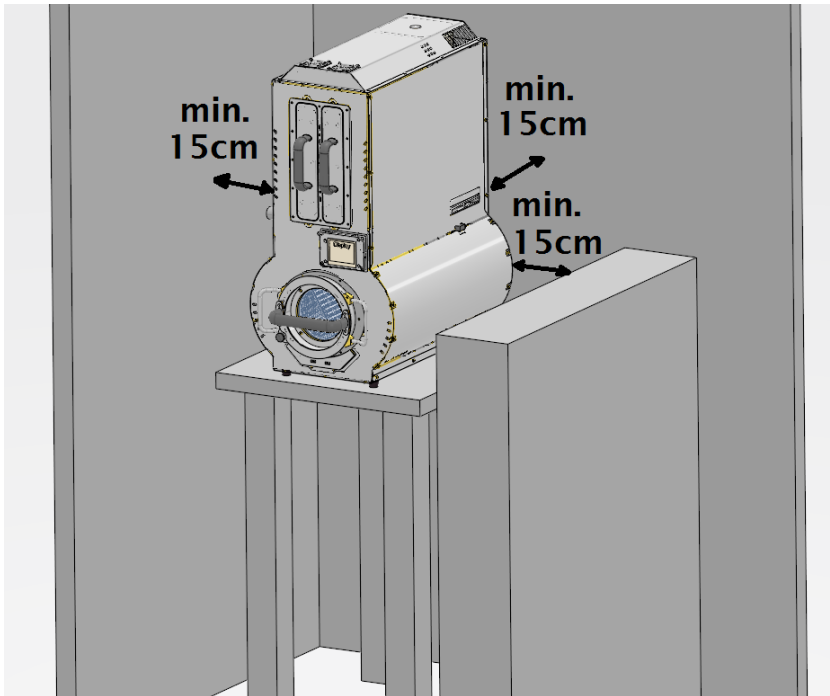
Position the appliance in accordance with the distances shown in the illustration. The rear wall must be easily accessible to enable maintenance.



Do not install the appliance near materials, walls or furniture that are highly flammable or sensitive to heat. If this is not the case, protect them with suitable non-flammable materials. The fire protection standards must be observed.

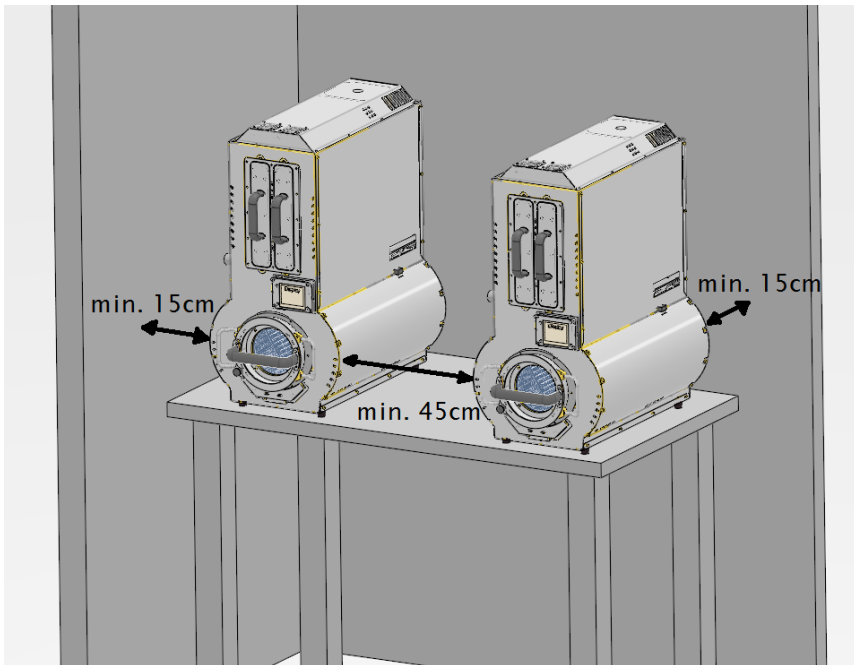
Certain factors must be taken into account when setting up your GRILLOMAX. You must take great care when setting up your appliance. Please follow our recommendations below to avoid problems and dangerous situations during subsequent operation.

- The appliance can be installed near other pieces of furniture, provided that the height of these pieces of furniture does not exceed the height of the top plate in the area where the GRILLOMAX is to be installed.



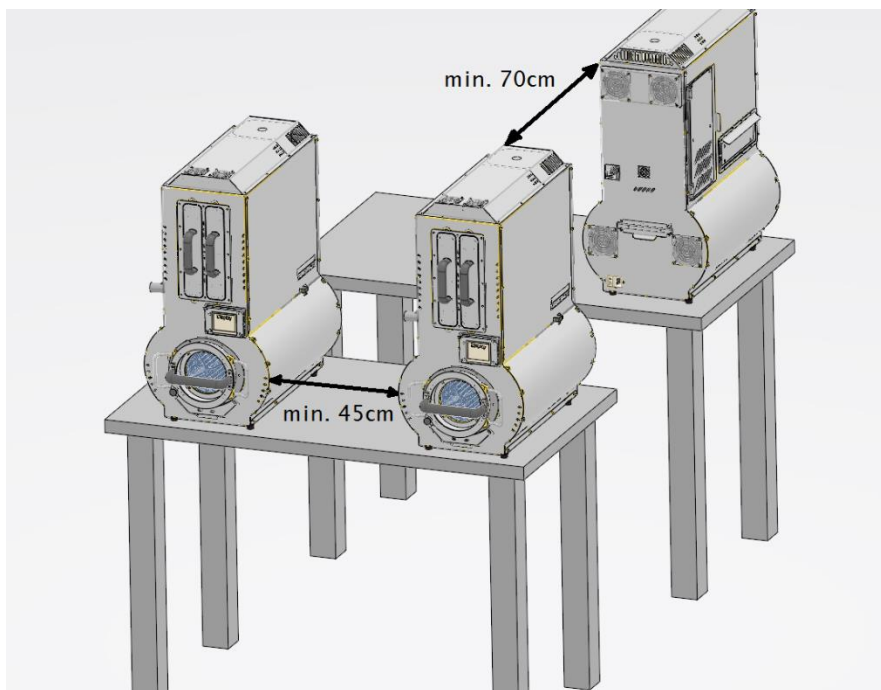
Example illustration: Model Elite

- Do not install the appliance near a refrigerator. When selecting the installation location for the GRILLOMAX, you must ensure that there are no flammable or highly flammable materials such as curtains, waterproof textiles, etc. in the vicinity.
- Adjacent pieces of furniture must be designed for temperatures of at least 50°C.
- If the kitchen units are higher than the top plate, they must be at least 15 cm away from the sides of the appliance.



Example illustration: Model Elite

- It is recommended that there is a clear space around the GRILLOMAX to ensure air circulation.



Example illustration: Model Elite



Never place the appliance directly on top of another oven or on other heat sources.



For safety reasons, it is recommended NOT to position the cassettes at a height above 160 cm.

2.2.3 VENTILATION OPENINGS

There are four openings at the back, which are protected by a grille. The two upper openings are for air supply, the two lower ones for air extraction. There is also a ventilation grille at the top of the front, which must never be covered. The exhaust air opening of the extraction unit is directed upwards.

During operation, the maximum exhaust air temperature is 40 °C measured directly in front of the plasma filter.



The appliance must not be installed directly under material that cannot withstand the hot exhaust air.



All ventilation openings must never be blocked!

Reduced ventilation can cause the appliance to overheat and this can trigger a safety device that interrupts the power supply to the heating elements. The appliance can then only be switched on again once it has cooled down to normal operating temperature and the safety device switch has been reset by customer service.

2.2.4 FASTENING (OPTIONAL)



For safety reasons, the GRILLOMAX appliances must not be positioned on the floor or on wheels, but only on a fixed substructure.



Before fixing your own substructure, always check that it is perfectly aligned using a spirit level or digital scales.

Fastening of the substructure by the user (e.g. steel tables, etc.)

The substructure:

- must be stable and correctly aligned;
- must not be movable;
- must not be flammable or heat sensitive;
- must support the weight of the appliance when fully loaded without deforming or sagging.

2.3 INSTALLATION AND PREPARATION FOR USE

To ensure that you do not encounter any problems during operation and that you can use the appliance successfully, you must read this manual carefully. The following information contains the instructions for correct installation and maintenance. It is particularly important for the technician who installs the appliance.

2.3.1 ELECTRICAL CONNECTION AND SAFETY

To create the power connection, you must follow the instructions in the user manual.

- The earthing cable must be connected to the earthing terminal.
- Never use a multiple plug.
- The power cable must not touch any of the hot surfaces of the product.
- In the event that the cable is damaged, please contact authorized customer service to have it replaced.
- Any incorrect electrical connection can damage the appliance and also jeopardize your safety and invalidate the warranty.

- The appliance is designed for operation with 230 V/50 Hz. If the power supply has other values, please contact the authorized customer service.
- The power supply cable must be kept away from the hot parts of the appliance. Otherwise the cable may be damaged and cause a short circuit.
- Fluctuations in the mains voltage must not exceed $\pm 10\%$.



reamotion GmbH accepts no liability whatsoever for any type of damage or loss caused by the creation of an improper power connection or by an unauthorized person.

2.3.2 EARTH TERMINAL FOR EXTERNAL POTENTIAL EQUALIZATION

The device is equipped with two earth connections (M4 thread) in the inner area at the level of the circuit board, which can be used to connect an equalizing conductor.

The connection is marked with an equipotential bonding symbol (IEC 60417-1 symbol 5021).



3 INSTRUCTIONS FOR THE USER



Before using the device:

- **Ensure that the fitter authorized by reamotion GmbH issues you with a declaration of conformity;**
- **Read the chapter "Safety standards" on page 12 carefully;**
- **Read the chapter "Foreword" on page 9.**

3.1 GENERAL INFORMATION ON THE USE OF THE DEVICE

- When using the appliance for the first time, carefully clean the cassettes and the inside of the drum. Run the appliance empty at maximum temperature for about an hour at a time to remove bad odors from the protective grease used in the manufacturing plant.
- Use the appliance at an ambient temperature between +5°C and +40°C.
- Prevent the salting of dishes in the drum. If it is not possible to do otherwise, clean the drum as quickly as possible (see chapter 1.3.5. Maintenance on page 14).

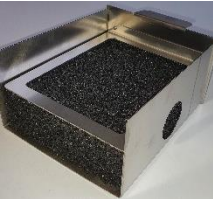
3.2 RECOMMENDATIONS FOR COOKING

- Do not overload the drum.
- When heating up the cooking chambers, close them with the dummy lid. NEVER use the drum for this purpose, as this will damage the coating.
- Always follow the loading instructions for your appliance.

3.3. PROCESS

3.3.1 SWITCHING ON THE DEVICE

Before switching on the appliance, check that all components are correctly fitted:

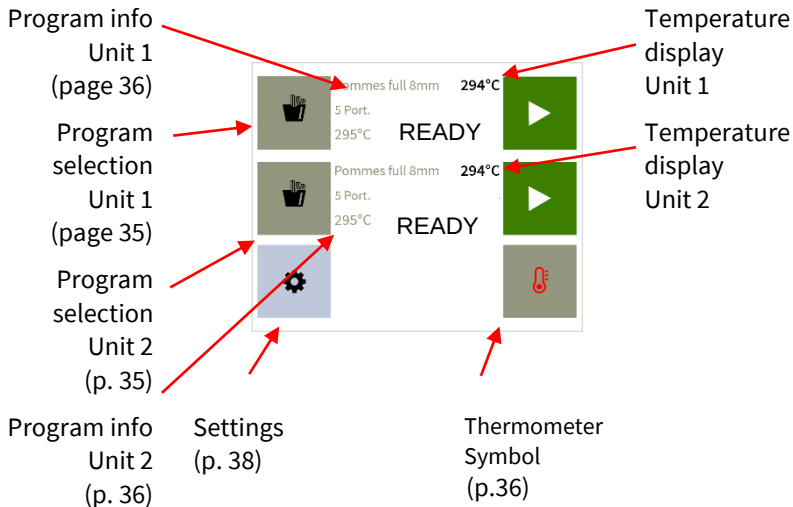
		For top / bottom cooking and "frying" unit: 2 x dummy cover
		For top / bottom cooking and "frying" unit: 2 x crumb tray
		For the filter unit: 1 x activated charcoal filter incl. insert  LEFT!

		For the filter unit: 1 x special filter sponges incl. insert  LEFT!
		For the filter unit: 1 x Grease filter copper top  LEFT!
		For the filter unit: 1 x bottom grease filter  LEFT!
		For the filter unit: 1 x drip tray  LEFT!

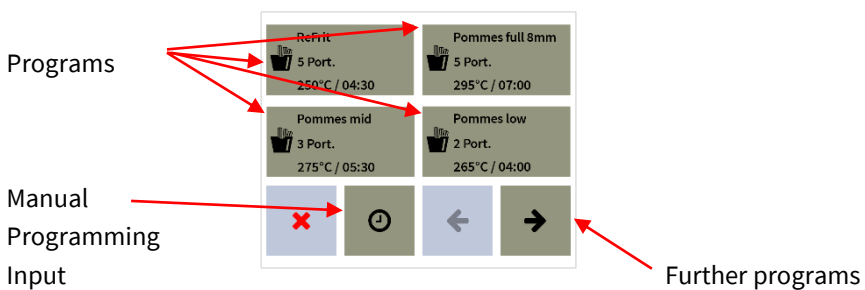
Switch on the appliance by pressing the power switch (see rear panel).

3.3.2 MAIN MENU

The operating elements of the control unit and their most important functions:



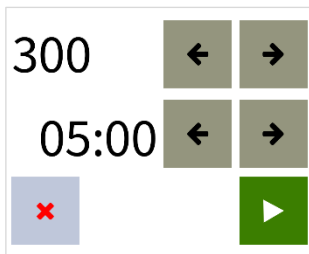
3.3.3 PROGRAM SELECTION



The main menu contains a predefined program selection (recommendation) for various foods. The following programs are pre-programmed as standard:

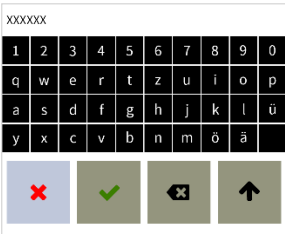
Standard programs	Quantity (piece / gram)	Frozen / de- frosted / finis- hed product	Preparation time (minutes)	Target tempera- ture (°C)
Pommes 5	650	frozen	6:00	275
Pommes 3	400	frozen	5:00	275
Pommes 2	250	frozen	3:30	265
Pommes ReFrit	500	finished product	3:00	275

If you would like to define a program manually, press the ⌚ - button.



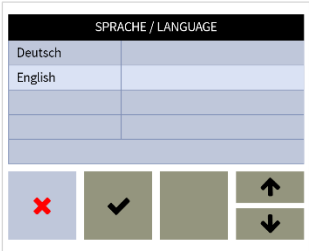
You can now set the required temperature and the running time according to your wishes. To start the heating phase phase, press the green "READY" button.

If you would like to define a program manually and save it, press the button  and enter the password. (The reamotion service team communicated)



then button  is activated

Press the button to change an existing program or to define a new program. In this menu it is possible to change the language of the menu. After confirming a language, the device restarts once in the selected language!



To set the temperature for keep warm mode, press the "Device" button and set the desired temperature for the respective unit.

EINSTELLUNGEN	
Gerät	
Programme	
Netzwerk	
Sprache	

✖
✎
⬆
⬇

GERÄT	
Warmh. oben	250 °C
Warmh. unten	275 °C

✖
✔
–
+
⬆
⬇

To change an existing program, first select the program using the arrow symbol, then click once on .

PROGRAMM BEARBEITEN	
Programm	7 - Pommes full 8mm
Modul	Ofen
Laufzeit	07:00 Minuten
Temperatur	295 °C

✖
✎
⬅
➡

After adjusting all the necessary parameters, click on the  icon to save the program.

PROGRAMM BEARBEITEN			
Programm	7 - Pommes full 8mm		
Modul	Ofen		
Laufzeit	07:00 Minuten		
Temperatur	295 °C		
			
			

You can define the name under the "Program" menu item.

PROGRAMM BEARBEITEN			
Programm	7 - Pommes full 8mm		
Modul	Ofen		
Laufzeit	07:00 Minuten		
Temperatur	295 °C		
			
			

Under the "Module" menu item, you can choose from 2 modules - "Grill" and "Oven" (the names differ for different models).

PROGRAMM BEARBEITEN			
Programm	7 - Pommes full 8mm		
Modul	Ofen		
Laufzeit	07:00 Minuten		
Temperatur	295 °C		
			
			

You can set the time under the "Runtime" menu item.

PROGRAMM BEARBEITEN			
Programm	7 - Pommes full 8mm		
Modul	Ofen		
Laufzeit	07:00 Minuten		
Temperatur	295 °C		
			
			

You can set the preparation temperature under the "Temperature" menu item.

PROGRAMM BEARBEITEN			
Aufheiztemp.	320 °C		
Heizkurve	---		
Absaugung	Modus 4		
Motor	Modus 1		
			
			

You can set the heat-up temperature in the "Heat-up temperature" menu item. This is relevant for the heating curve menu item (see below).

Recommendation: The "heating temperature" should be above the "temperature"!

PROGRAMM BEARBEITEN	
Aufheiztemp.	320 °C
Heizkurve	---
Absaugung	Modus 4
Motor	Modus 1

✖
✔
↑
↓

PROGRAMM BEARBEITEN	
Aufheiztemp.	320 °C
Heizkurve	---
Absaugung	Modus 4
Motor	Modus 1

✖
✔
-
+
↑
↓

In the "Suction" menu item, you can choose from 5 predefined suction modes. (see table below).

„Off" - close the flap;

„On" - flap open.

Absaug-Intervalle		Motor-Steuerung									
Modus 1		Modus 2		Modus 3		Modus 4		Modus 5			
Aus	An	Aus	An	Aus	An	Aus	An	Aus	An		
400	900	240	900	180	900	90	900	2	900		
2	900	2	900	2	900	2	900	2	900		
0	0	0	0	0	0	0	0	0	0		
0	0	0	0	0	0	0	0	0	0		
0	0	0	0	0	0	0	0	0	0		
0	0	0	0	0	0	0	0	0	0		
0	0	0	0	0	0	0	0	0	0		
0	0	0	0	0	0	0	0	0	0		
0	0	0	0	0	0	0	0	0	0		

PROGRAMM BEARBEITEN	
Aufheiztemp.	320 °C
Heizkurve	---
Absaugung	Modus 4
Motor	Modus 1

✗
✓
–
↑
+
↓

In the "Motor" menu item, you can choose from 5 predefined motor modes. (see table below).

Absaug-Intervalle	Motor-Steuerung					
	Modus	1	2	3	4	5
Phase 1 - Dauer in Sek.		120	120	300	900	901
Phase 1 - An-Intervall in Sek.		2	3	4	5	1
Phase 1 - Aus-Intervall in Sek.		2	3	4	5	900
Phase 2 - Dauer in Sek.		120	120	300	901	901
Phase 2 - An-Intervall in Sek.		1	2	3	4	1
Phase 2 - Aus-Intervall in Sek.		1	2	3	4	900

PROGRAMM BEARBEITEN	
Programm	9 - schnell
Modul	Grill
Laufzeit	01:00 Minuten
Temperatur	250 °C

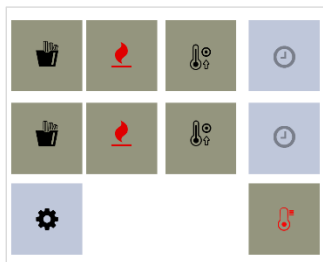
✗
✎
←
→

ATTENTION:

The "fast" program must not be changed!

3.3.4 HEATING UP

The fries unit is heated up before cooking. When switching on a cold appliance, it takes approx. 15 minutes to reach the correct cooking temperature for the selected program.



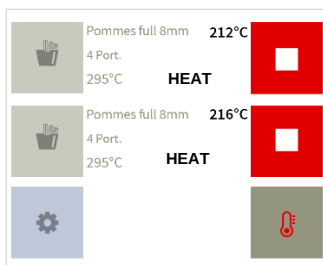
You can access the following menu via the  button

To activate the warm-up phase, press the following buttons on the display:

 Heating phase

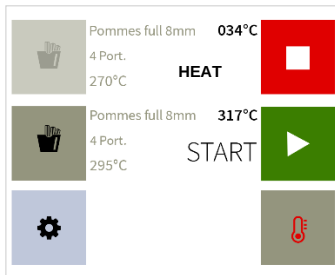
"Fries unit" at the top

 Heating phase
„French fries unit" below



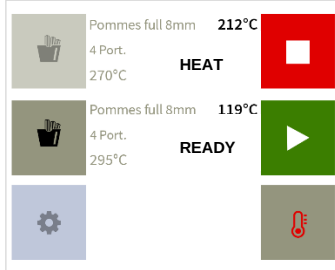
The display shows with

"HEATING UP" indicates for which unit the heating phase has been activated.



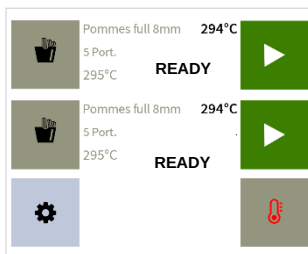
Once the preparation temperature of the respective program has been reached, a signal sounds (5 x beep) and the display information changes to "Start".

Press "START" to start the program ...



... or press "READY". "READY" is displayed during the keep warm mode or immediately after production.

3.3.5 START OF PROGRAM



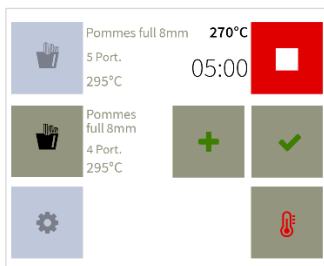
At the end of the heating phase, the programs are ready for operation.

The inserts can now be filled with the desired product and then placed in the appliance.



To start the program, press the desired "READY" button.

You can recognize the started program by the running time (05:00).



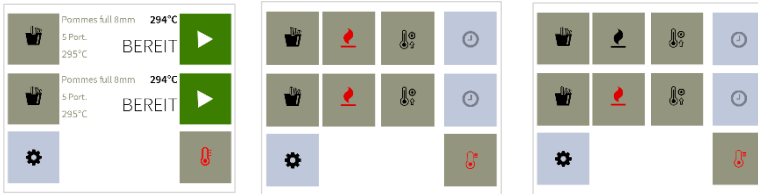
If the product is to continue cooking after the cooking process, press the plus symbol. Otherwise, press the green tick and then remove the finished product.

3.3.6 SETTINGS

	Device info
	GRILLOMAX - Statistics
	Program statistics
	Online order
	Cancels the program selection and returns to the operating view .
	Service point (menu for saving new programs)
	Software update (menu for service employees)
	Manual control (menu for service employees)
	Access menu (menu for service employees)
	Pressing the button prepares the appliance for switch-off (cooling process)

3.3.7 STANDBY

Pressing the  button takes you to the following menu:



To activate standby mode, press the respective fries unit top, fries unit bottom  symbol and it will switch to . All heating elements go into economy mode so that they consume as little energy as possible.

The following temperatures are maintained as standard:

- Upper fries unit: 275 °C
- Lower fries unit: 275 °C

Depending on the application, you can set the standby temperature yourself. Stand-by mode is active. A shortened heat-up phase is required after stand-by mode.

If you no longer require stand-by mode for the respective unit, press the  button on the respective unit to deactivate it and it will switch back to continuous (keep warm) mode.

3.3.8 COOLING DOWN



Before switching off the appliance, it is necessary to cool down the internal components by switching on the cooling function.

Pressing the  button prepares the appliance for switch-off (cooling process).



"Clean filter": Attention is drawn to cleaning the filters. Then press "Continue". From this menu item, you can either allow the cooling process to continue or restart the appliance by pressing the "Restart" button. As soon as the required internal temperature for cooling has been reached, the following appears:



"Cooling off ended": Switch off the appliance at the rocker switch at the back. After switching off the appliance, the lid of the fries drum can be opened for daily cleaning.

3.3.9 REMOVAL OF COMPONENTS FOR CLEANING

Pull out the cassettes of the sausage unit, the drum with the lid, the oil drip tray and the grease filter.



The appliance contains moving parts that may be hot!
Always keep hands away from the inside of the appliance when it is switched on or if the appliance has been switched off without first switching on the cooling function!



The internal parts of the drum unit may be hot!



Do not open the lid while the appliance is starting up. When the  button is pressed, all heating elements are automatically switched off, but the internal components remain hot!

3.4 CLEANING

3.4.1 CLEANING OF REMOVABLE COMPONENTS

3.4.1.1 INTRODUCTION

To ensure optimum performance of the GRILLOMAX appliance at all times, the following cleaning instructions must be followed.



Cleaning must be carried out in accordance with the instructions in order to avoid the possibility of a fire hazard.

3.4.1.2 CLEANING INTERVALS

The sausage cassettes, the drum, the oil drip tray and the grease filter must be cleaned daily if used every day.

3.4.1.3 CLEANING AGENTS

All components to be cleaned should be cleaned with GRILLOMAX Easy Clean cleaner or a conventional household detergent. **Please only use for internal inserts and internal surfaces!**



Please **DO NOT** treat the **black-coated** parts with harsh cleaning agents!

Please do **not** use metallic sponges to clean black-coated parts.

To avoid permanent moisture in the interior, do not spray cleaning agents and avoid **burners/lamps**.

3.4.2 CLEANING THE INSIDE OF THE APPLIANCE

The inner surfaces of the GRILLOMAX are made of stainless steel and should be wiped daily with a damp cloth. A conventional household cleaning agent is recommended for this purpose.

3.4.3 CLEANING OUTSIDE SURFACES

Wipe the outside surfaces with a soft cloth moistened with mild soapy water.

Do not spray the outside surfaces with water, as this can cause water to enter the appliance through the air openings.

3.4.4 CLEANING THE SUCTION UNIT

Pull out the grease filter and clean in the dishwasher.

3.4.5 CLEANING THE ELECTROSTATIC FILTER



CAUTION: Only open the filter flap when the appliance is switched off! Slide open the filter flap.

Disconnect the plug on the right-hand side of the filter and remove the filter box.

Spray the filter with a suitable grease cleaner and rinse with clear water after use.

Please note that the connector plug must not come into contact with water for safety reasons.

Then dry the filter completely with a suitable towel or similar.

After drying, insert the filter box back into the compartment provided and reconnect the connector plug to the appliance.

Check that everything is correctly seated and close the filter flap. The appliance can now be switched on again.

3.6 CHANGES TO SETTINGS

Only to be carried out by reamotion fitters.

3.7 TRANSPORT

Transportation measures

If the original packaging has been disposed of, the appliance must be carefully protected before transportation in order to avoid damage caused by shocks or impacts. The appliance must be cooled down before transportation.



3.8 OUTDOOR USE

Measures for outdoor use

For example, at exhibitions, festivals, etc.

The device must be carefully protected against moisture from rain and sunlight. (See also chapter 2.2.1).

3.9 MAINTENANCE

See chapter 3.4 Cleaning.

Proper maintenance

3.10 RESTRISICO



Unintentional start-up of the drives results in a residual risk.
The following possible causes have been identified:

- Damaged cables;
- External influences (EMC);
- Defects in the control unit.

3.11 DISPOSAL OF OLD APPLIANCES

- This appliance is labeled in accordance with the European Directive 2002/96/EC on waste electrical and electronic equipment (WEEE).

- By disposing of the appliance appropriately, the user helps to avoid potentially harmful effects on the environment and health that would otherwise be caused by improper disposal of this product.

- The  symbol on the appliance or on the enclosed information material indicates that this appliance is not normal household waste, but must be disposed of at a collection point for waste electrical and electronic equipment.

4 CE CONFORMITY

At the time of its market launch, this device complies with the requirements set out in the Council Directives on the approximation of the laws of the Member States relating to electromagnetic compatibility Directive 2014/30/EU and on the use of electrical equipment within certain voltage limits Directive 2014/35/EU.

This device is marked with the CE mark and has a declaration of conformity for inspection by the competent market surveillance authorities.

5 EU - DECLARATION OF CONFORMITY

**in accordance with the EC/EU Machinery Directive 2006/42/EC
of May 17, 2006, Annex IIA**

We hereby declare that the machine designated below, in its design and construction and in the version placed on the market by us, complies with the basic safety and health requirements of EC Directive 2006/42/EC. If the machine is modified without our agreement, this declaration will lose its validity.

Manufacturer

reamotion GmbH
Schanzenstraße 50 a
27753 Delmenhorst
Germany

Authorized representative

reamotion GmbH
Schanzenstraße 50 a
27753 Delmenhorst
Germany

Description and identification of the machine

see type plate

Applied harmonized standards in particular:

- DIN EN 12100 Safety of machinery - Basic concepts, general principles for application: basic terminology, methodology, risk assessment
- DIN EN 60204-1 Safety of machinery - Electrical equipment of machines - Part 1: General requirements
- DIN EN ISO 13849-1: Safety of machinery - Safety-related parts of control systems

Authorized representative for technical documentation:

reamotion GmbH
Tatjana Schartner
Schanzenstraße 50 a
27753 Delmenhorst
Germany

Place, date:

27753 Delmenhorst, in July 2024

Details of the authorized signatory:

Emilio Reales
reamotion GmbH
Schanzenstraße 50 a
27753 Delmenhorst
Germany

Signature:

Emilio Reales

Place, date:

27753 Delmenhorst, in July 2024