

GRILLO MAX



Operating instructions

(original)

(Valid for the **Elite model**)



**Schanzenstraße 50a
27753 Delmenhorst
GERMANY**

Phone: +49 (0) 4221 15443-0

**Emergency telephone outside business hours: The
telephone number can be found on the service
sticker on the side of the appliance.**

Emergency telephone (if no service sticker is present):

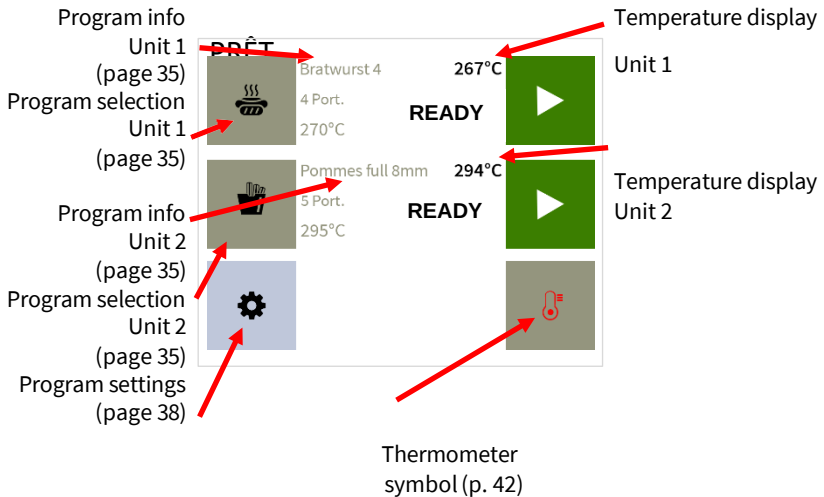
+49 (0) 157 714 798 55

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Internet: www.reamotion.com

PREAMBLE A: BRIEF OPERATING INSTRUCTIONS

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

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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
Rental license type	
Year of manufacture	
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

1.3.4 SAFETY STANDARDS AND HAZARDS

1.3.4.1 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.

1.3.4.2 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.
- 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 (grill area above)
- 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.

- ailure 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!

1.3.5 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/cassettes 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.

Insbesondere verweisen wir auf:

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!
- Direct access to the main switch must be ensured at all times and must not be obstructed.

Moisture and humidity

- 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.

Maintenance and servicing

- The appliance must be protected from precipitation (rain, snow) during transportation (delivery, relocation, etc.).
- 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 or cassettes (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 Elite (Speed) 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

221 TECHNICAL DATA OF THE INSTALLATION ROOM



Only install the devices in places:

- that are designed for cooking;
- with adequate air exchange;
- that comply with workplace and equipment safety standards;
- that are protected from environmental influences;
- with temperatures between +5°C and +40°C maximum;
- with humidity below 70%.



Do not install devices near other units that reach high temperatures in order to avoid damaging electrical components. The device is not suitable for an enclosure.

Ensure that the floor can support the weight of the appliance when fully loaded (see "Table A").



Table A

MODEL	Required space 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 attached to 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.

222 DISTANCES TO BE MAINTAINED

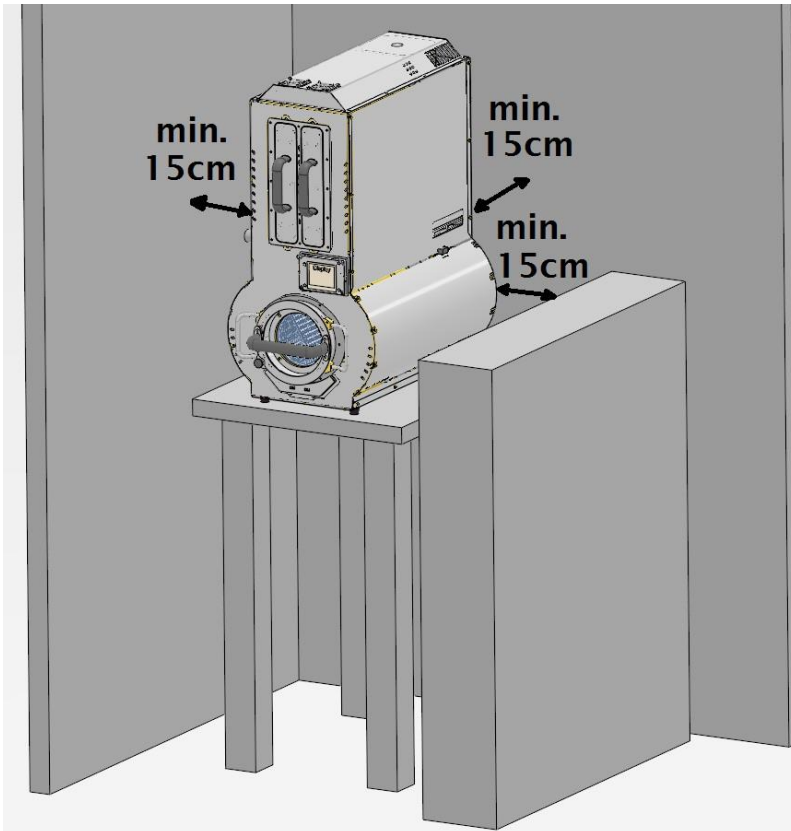
Position the appliance in accordance with the distances shown in the illustration. The rear wall must be easily accessible to enable maintenance.



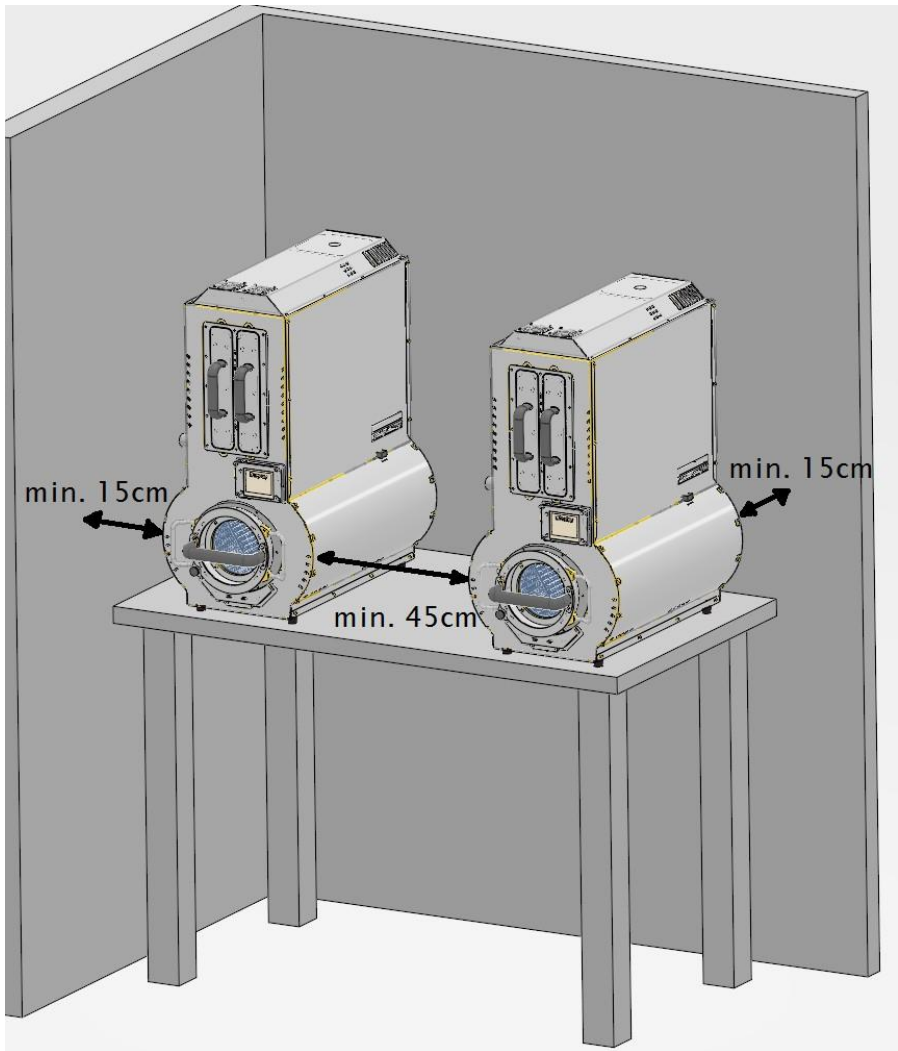
Do not install the appliance near materials, walls or furniture that are highly flammable or sensitive to heat. If this is not the case, protect them with suitable non-flammable materials. The fire protection standards must be observed.

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.

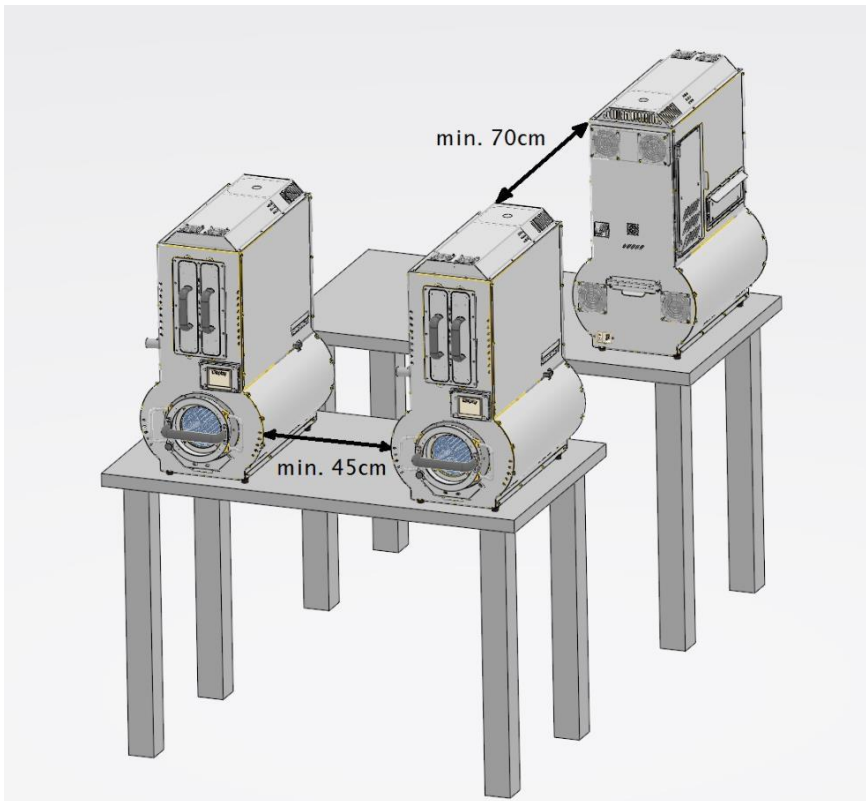
- The appliance can be installed near other pieces of furniture, provided that the height of these pieces of furniture does not exceed the height of the top plate in the area where the GRILLOMAX is to be installed.



- Do not install the appliance near the 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 furniture is higher than the top plate, it must be at least 15 cm away from the sides of the appliance.



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



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



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

223 VENTILATION OPENINGS

There are four openings on 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.

224 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 washing scale or digital scale.

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

The substructure must:

- be stable and correctly aligned;

- not be movable;
- must not be flammable or heat-sensitive;
- withstand 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, it is essential that you 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 for damage of any kind caused by the installation of an improper power connection or by unauthorized persons.

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

3.1 GENERAL INFORMATION ON THE USE OF THE DEVICE

- When using the appliance for the first time, clean the cassettes and the inside of the drum thoroughly. 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.

3.2 COOKING INSTRUCTIONS

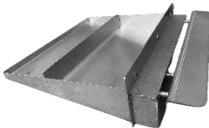
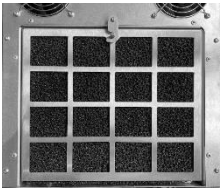
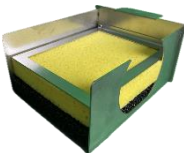
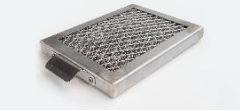
- The drum must NOT be in the cooking chamber during the heating-up phase and in keep-warm mode. Please use the dummy lid for this purpose.
- Do not overload the drum.
- ONLY load the cassettes with the appropriate sausages or similar.

3.3. PROCESS

3.3.1 SWITCHING ON THE DEVICE

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

		For the grill unit: Close drawer
		For the cooking and "Frying" unit: 1 x blind lid
		For the cooking and "Frying" unit: 1 x crumb tray

		For the grill unit: 1 x drip tray
		For the filter unit: 1 x activated carbon filter  TOP!
		For the filter unit: 1x special filter yellow, 1 x special filter gray, incl. insert  LEFT!
		For the filter unit: 1 x grease filter at the bottom (extraction unit)  LEFT!
		For the filter unit: 1 x collection drawer  LEFT!

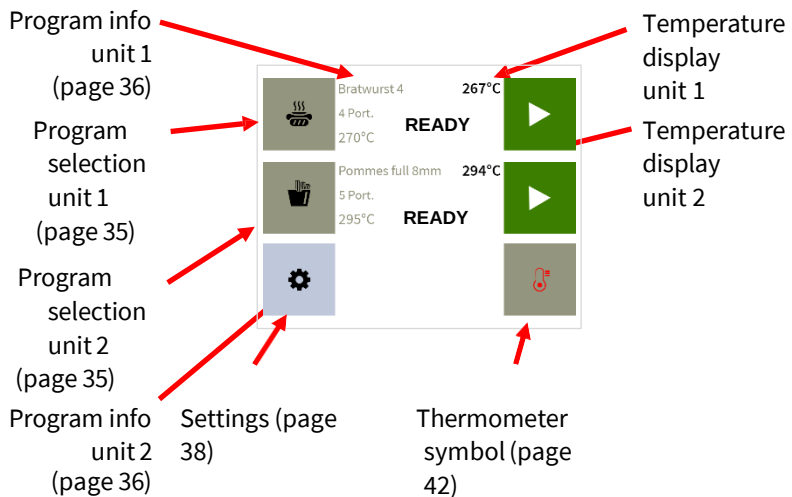


After pressing the power switch (see back), a message appears.

Then press "Next" when all filters have been inserted.

3.3.2 MAIN MENU

Die Bedienelemente der Steuerung und ihre wichtigsten Funktionen:



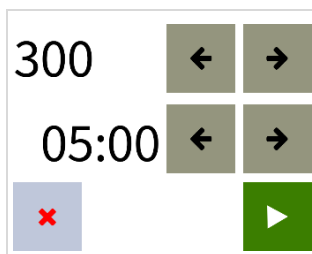
3.3.3 PROGRAM SELECTION



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

Standard programs	Quantity (pieces / gram)	Frozen / Thawed / Finished product	Preparation time (minutes)	Target Temperature (°C)
Pommes full	500	frozen	7:00	295
Pommes mid	300	frozen	5:30	295
Pommes low	200	frozen	3:30	265
Pommes reFrit	500	Finished product	3:30	295
SuperCrunch	500	frozen	8:00	265
Sausage	4	defrosted	6:00	260
Hot Dog	4	defrosted	4:00	240
Burger	3	defrosted	6:00	290
Chicken	3	defrosted	6:00	255
Leberkäse	3	defrosted	6:30	255
Regrilled	4	Finished product	3:00	295

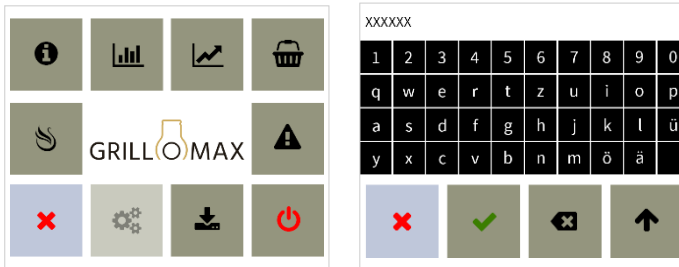
If you would like to define a program manually, press the .



You can now define the required temperature and running time according to your requirements.

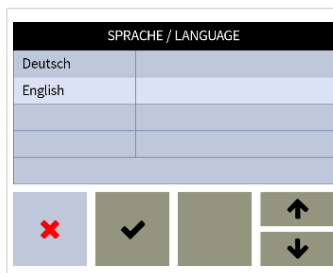
To start the heating phase, press the green "READY" button.

If you want to define a program manually and save it, press the button  and enter the password. (This will be communicated by the reamotion service team)

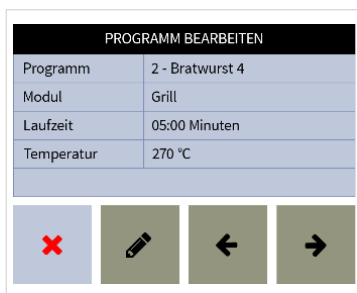


then the button  is activated

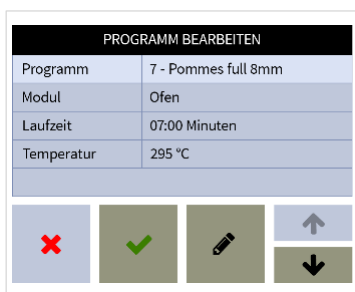
Press the button to change an existing program or to define a new program. You can change the menu language in this menu. After confirming a language, the device restarts once in the selected language!



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



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



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).

*** NOTE: The "heating temperature" should be higher than the preparation 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		
240	900	180	900	90	900	30	900	2	900		
2	900	2	900	2	900	2	900	2	900		
0	0	2	900	0	0	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		

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	120	300	600
Phase 1 - An-Intervall in Sek.	2	3	4	5	1
Phase 1 - Aus-Intervall in Sek.	2	3	4	5	6
Phase 2 - Dauer in Sek.	120	120	120	300	600
Phase 2 - An-Intervall in Sek.	1	2	3	4	1
Phase 2 - Aus-Intervall in Sek.	1	2	3	4	5

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

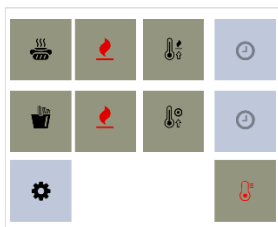
ATTENTION:

The "fast" program must not be changed!

3.3.4 HEATING UP

The sausage or chips unit is heated up before grilling or cooking.

When switching on a cold appliance, it takes approx. 15 minutes to reach the correct preparation temperature for the selected program.

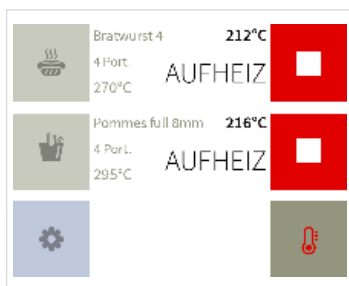


You can access the following menu via the button. 

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

 Heating phase e.g.
" Sausage unit" or

 Heating phase e.g.
„fries unit“



The display shows "HEATING UP" to indicate the unit for which the heating phase has been activated.

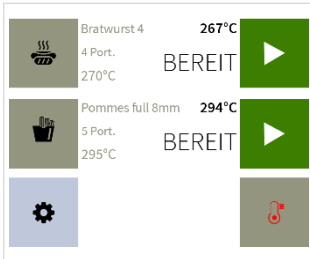


Once the cooking temperature of the respective program has been reached, a signal sounds (5 x beep) and the display information changes to "START".

Press "START" to start the program.

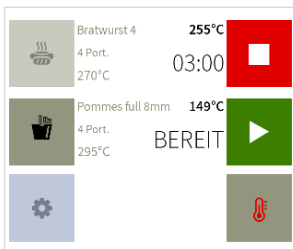
OR: "READY" is displayed during the keep warm mode or immediately after production.

3.3.5 PROGRAM START

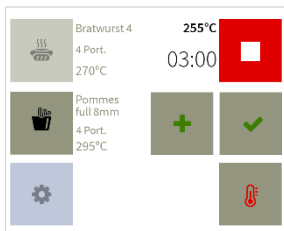


At the end of the heating phase, the programs are ready for operation.

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



To start the program, press the "READY" button. You can recognize the started program by the running time (03:00).



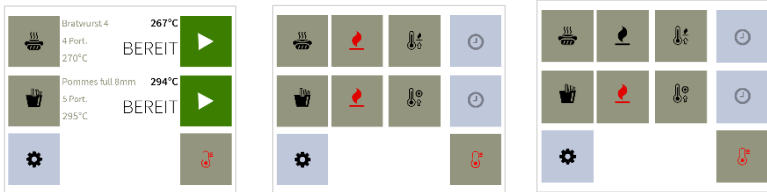
If you want the product to continue cooking after the cooking process has finished, press the plus symbol. Otherwise, press the green tick and then remove the finished product.

3.3.6 SETTINGS

	Appliance 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 staff)	
	Manual control (menu for service staff)	
	Access menu (menu for service staff)	
	Pressing the button prepares the appliance for switch-off (cool-down process)	

3.3.7 STANDBY

Pressing the  button takes you to the following menu:



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

The following temperatures are maintained as standard:

- Sausage unit: 230 °C
- Fries unit: 275 °C

You can set the stand-by temperature yourself depending on the application. Stand-by mode is active. A shortened heat-up phase is required after stand-by mode.

If you no longer need the 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 ABKÜHLUNG



Before switching off the appliance, it is necessary to activate the "Cooling down" function using the  button. The appliance must not be switched off without this function. The cooling down process must be completed.

See the corresponding note on the display.



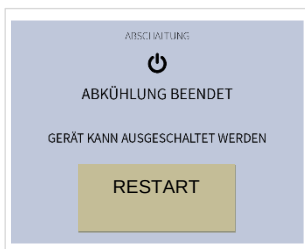
„CLEAN FILTER“

Reference is made to cleaning the filters.

Then press "Next".



„DEVICE COOLING DOWN“ 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 ENDED“ You can switch off the appliance using 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 inner parts of the sausage or fries 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 are still hot!

3.4 CLEANING

3.4.1 CLEANING REMOVABLE COMPONENTS

3.4.1.1 INTRODUCTION

To ensure that the GRILLOMAX appliance performs optimally 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 fire hazards.

3.4.1.2 CLEANING INTERVALS

The inserts for the cooking cabinet, the drum, the oil drip tray and the grease filter must be cleaned daily.

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 for cleaning black-coated parts.

3.4.2 CLEANING THE INNER SURFACES OF THE APPLIANCE

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

3.4.3 AUSSEN CLEANING THE OUTSIDE SURFACES

Wipe the exterior surfaces with a soft, damp cloth using 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 EXTRACTION UNIT

Pull out the grease filter, spray with grease remover and leave to act for a short time, after which the grease filter can be put in the dishwasher.

3.4.5 CLEANING THE ELECTROSTATIC FILTER



ATTENTION!

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

3.5 CHANGE SETTINGS

Only to be carried out by reamotion fitters.

3.6 TRANSPORT

Measures during transportation

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



3.7 OUTDOOR USE

Measures for outdoor use (e.g. at exhibitions, festivals, etc.).

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

3.8 MAINTENANCE

See chapter 3.4

Cleaning. Proper maintenance

3.9 RESTRISK



Unintentional activation of the rotary motors creates a residual risk. The following possible causes have been identified:

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

3.10 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 appliance is marked with the CE mark and has a declaration of conformity for inspection by the relevant market surveillance authorities.

5 EU - DECLARATION OF CONFIRMATION

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

We hereby declare that the machine described 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 50A
27753 Delmenhorst
Germany

Authorized representative

reamotion GmbH
Schanzenstraße 50A
27753 Delmenhorst
Germany

Description and identification of the machine

see type plate

Harmonized standards applied, 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:

Tatjana Schartner, reamotion GmbH, Schanzenstraße 50A,
27753 Delmenhorst, Germany

Place, date:

27753 Delmenhorst, 01. September 2019

Details of the authorized signatory:

Emilio Reales, reamotion GmbH, Schanzenstraße 50A,
27753 Delmenhorst, Germany

Signature:

Emilio Reales

Place, date:

27753 Delmenhorst, 01.09.2019