

## MAINTENANCE

Use Griddle Scraper to maintain the cooking surface in the best possible condition. After cleaning, spread cooking oil lightly over the cooking surface and uprights. This will protect the steel surface and help to maintain it in good condition.

## WARNING

Whilst in operation, parts (including exterior surfaces) of your equipment will become hot. Position the appliance so as to minimise the possibility of accidental touching.

## CONSEQUENTIAL LOSS

**Fortius** does not accept any responsibility for loss of food, production time, profit, etc., which is as a consequence of a breakdown of the equipment.

## GUARANTEE

**Fortius** equipment is covered by a 12 months parts & labour guarantee. All work will be carried out between 9.00am-5.00pm, Monday to Friday, excluding Bank Holidays.

If you require assistance, please call our Service Line on **01355 244 111**

**Fortius** offer a rapid spare parts service, direct to your door – call **01355 244 111**

## PRECAUTIONS

1. Ensure that the electricity supply is adequate for the unit to be installed.
2. Remove all the packaging from the appliance. Remove the protective film covering the stainless steel panels.
3. When siting the unit, ensure that there is free airflow around and behind it and that vents are not blocked. Ensure the appliance is level. Ensure that there is a gap of at least 25mm between the vent and any connecting item (including walls).
4. Walls, partitions, kitchen furniture etc. in close proximity to the appliance must be of fireproof construction.
5. All appliances with an electrical loading of over 3kw must be connected to the supply by a qualified electrician, in accordance with Health & Safety At Work Acts, IEE regulations, BS codes of practice, building standards, Local Authority and Building Regulations etc. A suitable means of disconnecting such appliances from the power supply must be provided, having at least 3mm contact separation in all poles.

## INSTALLATION OF THE GRIDDLE

Before connecting to the electricity supply: -

1. Using hot water and a little mild detergent, wipe all the surfaces. **Do not use abrasives.**
2. Wipe away any detergent residue with a clean damp cloth.
3. Make sure the appliance is dry before use.

## OPERATING INSTRUCTIONS

1. Apply a small amount of cooking oil to the cooking surface to prevent sticking. Subsequently, the fat content of the food may be sufficient to keep the surface lubricated.
2. Switch on the power supply. The red neon will indicate that the power is “ON”.
3. Turn the control knob clockwise to the desired setting, settings that best suit your food products will be found with practice. The amber neon will indicate that power is going through to the element.
4. Place the food on the cooking surface.
5. Ensure that the front-mounted drawer is in place before you scrape any excess oil and food debris down the chute.
6. Only empty the drawer once the oil has been allowed to cool.
7. Turn off by rotating the knob(s) anti-clockwise to position “0”.
8. At the end of the working period, turn OFF at the power supply.

## CLEANING INSTRUCTIONS

**The griddle cooking surface must be cleaned at least once per day. Preferably clean after each cooking session.**

1. Disconnect from the mains electricity supply.
2. After each cooking period, allow to cool. Use Griddle Scraper to clean the cooking surface. If this is not carried out regularly, a carbon deposit will build up giving the appearance of scale. If this occurs, the Griddle Scraper may be used. **Do not use a griddle stone to clean the cooking surface.**
3. Use a coarse scourer to clean the cooking surface further.
4. Clean the body of the appliance with a damp cloth and detergent. **Do not use abrasives.**
5. Take care to avoid wetting electrical components.
6. These appliances must not be cleaned using a water jet.
7. **After cleaning, spread cooking oil lightly over the cooking surface and uprights. This will protect the steel surface and help to maintain it in good condition.**

## ACCESSORIES

1. Griddle Scraper
2. 6 pack of replacement blades
3. Burger Turner
4. Stainless steel with wood handle 28cm long
5. Egg Ring
6. Omelette Square

# FORTIUS

## **Operating & Maintenance Instructions for the Fortius**

**FG2**

**FG3**

**FG4**

**FG6**

**FGD6**

**FGD9**

**Griddles**

### **IMPORTANT**

**Please read this page carefully before installation and use. It is the owner's responsibility to warn users to wear suitable protection and to follow operating and cleaning instructions.**

Foodservice Equipment Marketing Ltd  
10 Carron Place  
Kelvin Industrial Estate  
East Kilbride  
Glasgow  
G75 0YL

Tel: 01355 244111 Fax: 01355 241471

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