

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.

This commercial grill has grill-pan runners that are designed so that the grill-pan can be quickly drawn in and out of the grill. Consequently, you must NOT attempt to balance the grill-pan on the runners, as you draw it out of the grill. Hold the grill-pan securely with both hands when you draw it out to view the cooking food.

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 spares 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.

INSTALLATION OF THE GRILL

Before connecting to the electricity supply: -

1. Ensure that the elements are parallel with the roof of the cavity. If it is NOT, the element suspension bars must have moved during transportation. Slide the element suspension bars under the element and locate in the lugs on the splash guard runners.
2. **Fortius** grills may be used freestanding or wall-mounted. **Fortius** wall-brackets (FWB9) are available.
3. Using a little mild detergent, wipe all the surfaces. **Do not use abrasives.** Take care not to touch the element.

4. Wipe away any detergent residue with a clean damp cloth.
5. Make sure the appliance is dry before use.

OPERATING INSTRUCTIONS

1. Ensure the appliance is level and correctly sited.
2. Switch on the power supply. Note: The left and right hand sides have independent power supplies. The red neon will indicate that the power is "ON".
3. Ensure that the grease trough is correctly located on the pins on the cooking plate
4. Ensure that the cooking plate runners are correctly located in their brackets, with the cooking plate stops to the front of the grill, and that the cooking plate is correctly located on the runners. For best results the rear bar of the cooking plate handle should be on the top runner and front support should be on the 2nd runner. This allows food to be placed into and remove from the grill without moving the cooking plate.
5. **WARNING: The cooking plate is heavy and gets very hot! Care must be taken when removing the cooking plate from the grill, particularly when it is hot. Always lift it using both handles!**
6. 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 the heat control is switched ON. For the best cooking results it is recommended that the grill is switched on at least 10 minutes before the start of cooking to allow the cooking plate to heat up.
7. When not in use, turn the control knob anti-clockwise to the OFF position, marked "0".
8. When not in use, turn OFF at the power supply.

CLEANING INSTRUCTIONS

1. Disconnect from the mains electricity supply.
2. Allow to cool.
3. Remove the cooking plate from the grill and clean the cooking surface using a stiff wire brush.
4. Remove the cooking plate runners
5. Wipe over the interior and exterior surfaces. **Do not use abrasives.**
6. Take care to avoid wetting electrical components.
7. These appliances must not be cleaned using a water jet.

FORTIUS

**Operating & Maintenance Instructions for the Fortius
FSG923
Salamander Grill**

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.

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