

GRIDDLE

METOS MINI 3000

- CONTROLS
- OPERATION
- WIRING DIAGRAM

5. OTHER BISTRO PRODUCTS

5.1 BISTRO GRIDDLES

5.1.1 Controls (from the right)

Control for griddle surface temperature.

- P-105 & P-1000 1 pce
- P-2000 2 pce
- P-3000 3 pce
- In models 2000 and 3000, one zone can be switched off in quiet hours.

ON/OFF switch

- 0 - NOT in use
- 1 - in use

Griddle surface temperature indicator.

- The light illuminates when the heating element is switched on. The light goes off when the griddle surface has reached the set temperature.

5.1.2 Start-up

1. Check that the machine has not been damaged during transportation and that all parts are supplied.
2. Clean all parts well from protective grease under running water before the start-up. The cleaning can be done with water and detergent. For cleaning of the griddle surface, a dishbrush or spongy metal can be used.

5.1.3 Operation

After having cleaned the griddle according to the instructions, the appliance is ready for use.

- Check that the drip pan is in place and empty.
- Set the thermostat at the desired temperature.
- When the operating switch is turned to position 1, the signal light starts to illuminate and the griddle surface starts to warm up. After having reached the selected temperature, the signal light for thermostat goes off. **NOW THE GRIDDLE IS READY TO USE.**

5.1.4 Cleaning and maintenance

- The griddle surface must also be cleaned during operation with an appropriate scraper.
- Empty the drip pan at regular intervals.
- Even when used more rarely, the griddle should be cleaned thoroughly every day. The crust on the surface weakens the frying capacity and causes energy loss.
- Usually it is sufficient to clean the appliance with a damp cloth and mild detergent. (Do not forget outer surfaces.)
- If the griddle surface has become encrusted, use for cleaning a scraper, spongy metal or crust removing chemicals (i.g. oven cleaners).
- **REGULAR CLEANING ENSURES SMALL SERVICE COSTS AND MAKES THE GRIDDLE A RELIABLE AND EFFECTIVE APPLIANCE IN EVERY DAY USE.**

5.2 BISTRO ELECTRICAL RANGES

Controls

(from the right)

Indicator for the frying top temperature.

- control left = temperature front
- control right = temperature rear
- control down = both front and rear temperature

Control for the temperature of the frying top rear section.

Control for the temperature of the frying top front section.

Signal light for frying top temperature.

- The light illuminates when the heating element is on. When the light goes off, the frying top has reached the set temperature.

5.3 GRILL CHARK-EL

Controls

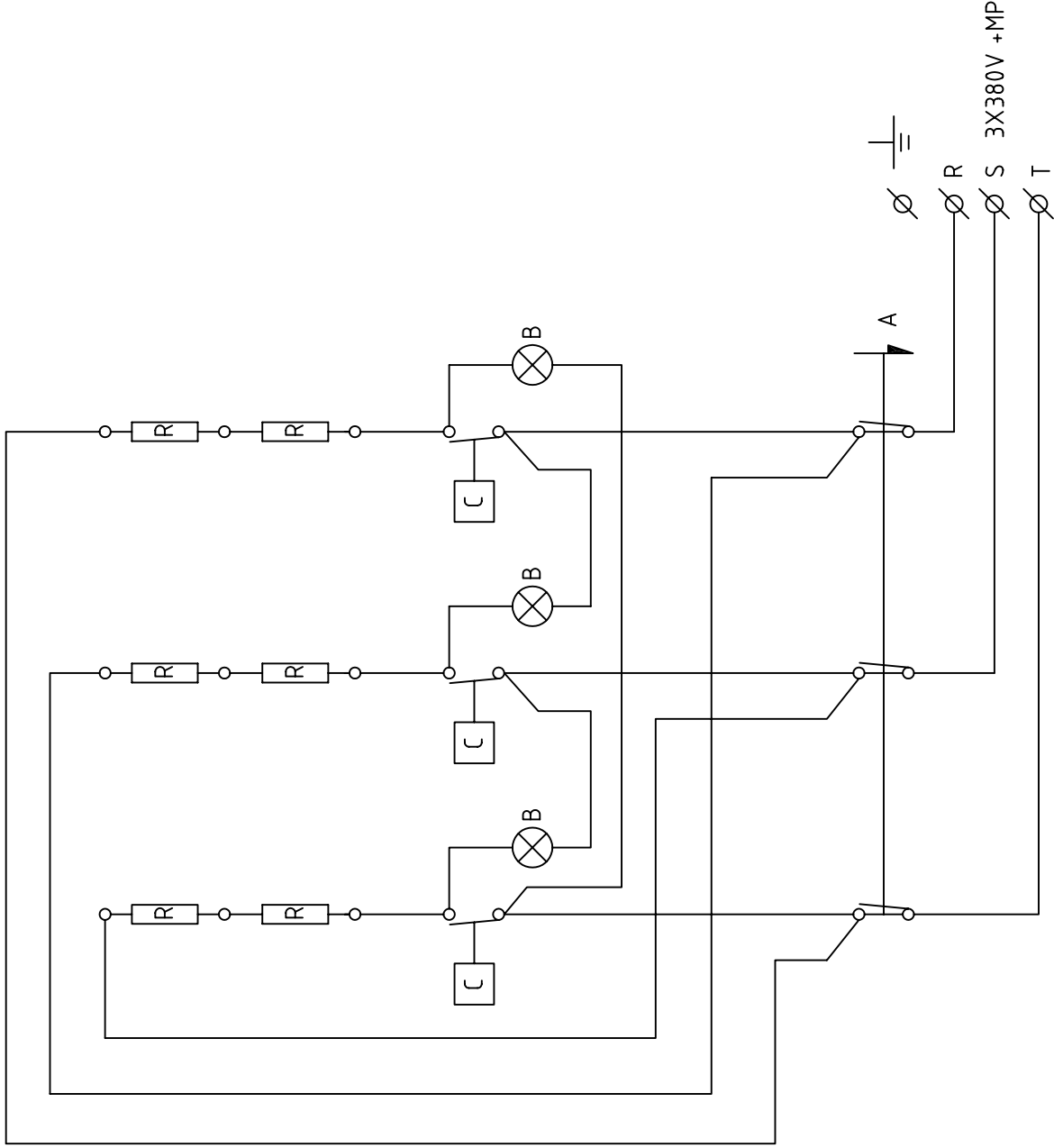
(from the right)

Temperature control for the right-hand zone.

Temperature control for the left-hand zone.

Signal light for the grill surface temperature.

The light is on when the heating element is on. The light goes off when the grill surface has reached the set temperature.



R : ELEMENT
 A : SWITCH
 B : SIGNAL LAMP
 C : THERMOSTAT

× ELEC : 440V/3PH/60HZ, 12KW

TITLE



GRIDDLE MINI 3000
 WIRING DIAGRAM

DATE

03-10-21

DWG. NO

W-MINI3000

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