



Brochure & Operating Manual

The FAMPDR3000 Double Panini Grill is perfectly suited for restaurants, supermarkets and hotels. Easy to operate, clean and maintain.



- Constructed of cast iron and stainless steel
- Soft touch control handles
- Adjustable upper plate
- Removable drawer for collecting crumbs and grease
- Thermostat for temperature setting up to 300°C.

Model

FAMPDR3000

Double Panini Grill



Heavy Duty; Manual operation

Using and maintaining the FAMPDR3000 Double Panini Grill

WARNING: The plates of the FAMPDR3000 Double Panini Grill become EXTREMELY HOT. Operate with care.

PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE ATTEMPTING TO OPERATE YOUR FAMPDR3000 Double Panini Grill.

NOTE: THE DOUBLE PANINI GRILL REQUIRES 240V 20AMP POWER.

Description

The FAMPDR3000 Double Panini Grill is perfectly suited for restaurants, supermarkets and hotels. Easy to operate, clean and maintain.

IMPORTANT

1. To get the best operation and life from your machine, please read and comply with these instructions.
2. Clean machine thoroughly before and after each use following the cleaning instructions below.

Safety Instructions

Remember that the plates become EXTREMELY HOT!

Be careful when handling and operating the machine to keep hands away from the plates.

Preparation

1. Set unit on a flat, stable surface allowing a minimum of 30cm around the Double Panini Grill.

Operation

1. Your Double Panini Grill comes assembled and ready to use.

2. Connect the powercord to a 240V 20amp powerpoint.
3. Switch the machine on using the ON/OFF switch. If using both plates switch both ON/OFF switches to ON position. (Heating plates operate independently).
4. Adjust the Thermostat to the desired temperature – this will depend on type, freshness and thickness of food. Refer to the Recommendations for Use below for further information.
5. Place food to be cooked on the heating plate and lower the top heating plate using the plate control lever.

Recommendations for Use

The closing pressure of the upper heating plate can be altered by adjusting the two screws located at the back of the machine under the heating plate control lever.

Cooking times will vary depending on the food products, temperature setting and desired results. Below is a recommended cooking guide only.

Food	Temperature	Cook Time
Sandwich	200-230°C	2-3 min
Wrap	190-230°C	1-2 min
Panini	180-220°C	4-5 min
Chicken Breast	240-260°C	3-4 min
Beef Steak	250-290°C	3-5 min

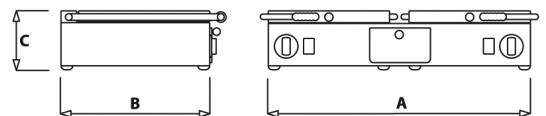
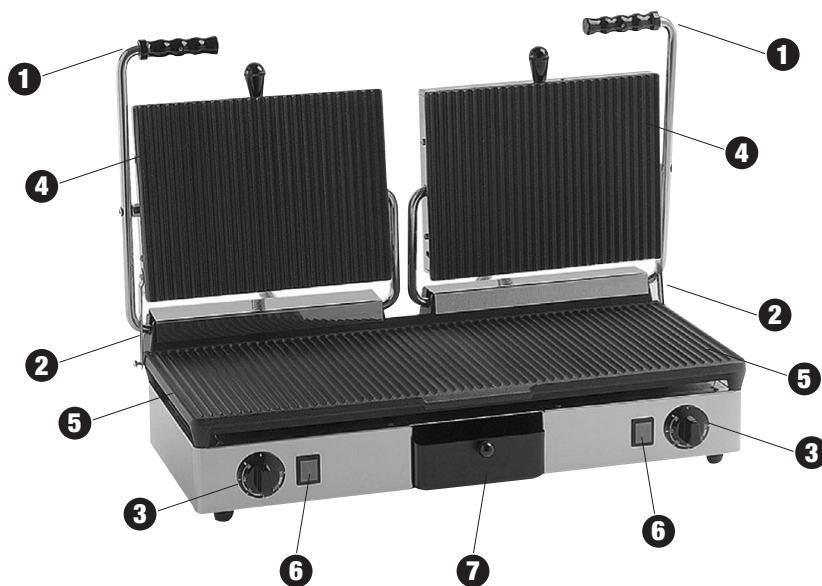
Cleaning

NOTE: Proper maintenance plays an important part in the life span and functioning of the unit.

1. Turn the Double Panini Grill off and disconnect powercord from powerpoint. (This is a perfect opportunity to check the powercord for any damage)
2. Allow the Double Panini Grill to cool.
3. **DO NOT SPRAY WATER DIRECTLY ONTO THE GRILL AND DO NOT IMMERSE GRILL IN WATER.**
4. Empty the crumb/oil collection drawer and wash with warm soapy water.
5. Using the brush remove any residual food from the heating plates.
6. Using a damp cloth wipe down all surfaces.

SPECIFICATIONS

	PDR3000
Power	3500W
240V single phase 20amp	50Hz
Max Temperature °C	300
Net weight (kg)	28
Dimensions (mm)	
A	630
B	380
C	170



- 1 Upper heating plate control lever
- 2 Upper heating plate adjustment screws
- 3 Thermostat
- 4 Top heating plate
- 5 Lower heating plate
- 6 Switch (lit while heating)
- 7 Crumb and oil collector



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