

LIMITED WARRANTY

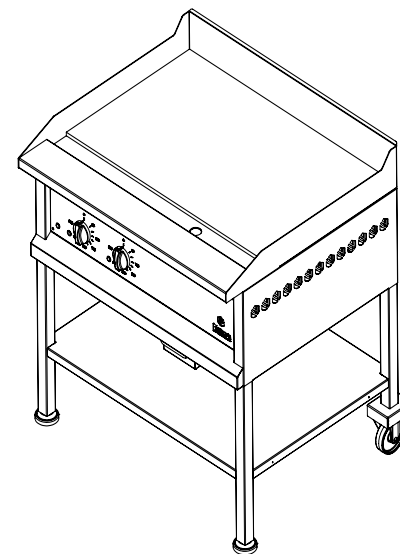
All equipment which is sold under FORGE trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for two years from the date of original installation and is for the benefit of the original purchaser only. All other Warranties, expressed or implied, statutory or otherwise, including without limitations any implied Warranty of Merchantability or fitness for purpose are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with FORGE commercial products.

The Seller's obligation under this Warranty is limited to the repair of defects without charge. Defective units must be taken or shipped, transportation charges prepaid, to FORGE.

This Warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies using non FORGE spares voids this Warranty.

4-INS-FGE3900

600 / 900 HEAVY DUTY FREE STANDING ELECTRIC SOLID TOP GRILLER



INSTALLATION OPERATION AND CARE OF
FLAT TOP GRILLER ELECTRIC
MODELS: FGE3600, FGE3900

QUALITY GUARANTEE

ALL FORGE EQUIPMENT COMES WITH A
TWO YEAR WARRANTY ON COMPONENTS
AND DEFECTIVE WORKMANSHIP.

UNPACKING

Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority, and a request for a damage report should be made.



THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

1. Before using the griller, turn the knob to maximum temperature. Allow the griller to burn in for +/-30 minutes. You will notice smoke appearing due to the protective coatings burning in. This is normal.
2. After the burning in period has lapsed, turn the temperature control knob down to the desired operating temperature. Grease plates generously with butter or oil.
3. Never allow excess fat or oil to build up as this will result in the building up carbon on the plates. This can be removed with a scraper or grill brick.
4. The griller is provided with two heavy duty adjustable feet to enable the slope of the griller plate to be set towards the fat drain tray. The back legs of the unit are fitted with heavy duty nylon casters for ease of movement and for cleaning.

MODEL: 900 ELECTRIC GRILLER FLOOR STANDING
MODEL CODE: FGE 3900

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MODEL CODE : FGE3900

Part No.	SCE Part No.	Description
1	82-FGE900-R02-SS-SBASS	TOP ASSEMBLY
2	5-2000W-230V-G	ELEMENT
3	82-FGE900-R02-MS-ELCMP	ELEMENT CLAMP
4	82-FGE900-R02-MS-ELBOX / 3-25-FIBREFRAX	ELEMENT COVER
5	1-CT-VGE0900	3 PHASE THERMOSTAT
6	82-FGE900-R02-SS-CPAN	CONTROL FRONT PLATE
7	1-PL-FL1M-220-12GRN	GREEN PILOT LIGHT
8	1-PL-FL1M-220-12RED	RED PILOT LIGHT
9	3-KNOB-APEX / 3-KI-AXIS	CONTROL KNOB
10	82-FGE900-R02-MS-LGCOV	LEFT BOTTOM COVER
11	82-FGE900-R02-MS-RGCOV	RIGHT BOTTOM COVER
12	82-FGE900-R02-SS-BODAS	BODY ASSEMBLY
13	82-FGE900-R02-SS-BODAS - (BC333-26)	BOTTOM COVER
14	3-RF-COR1005	RUBBER FOOT
15	7-PW-FGE0900	100mm CASTOR
16	82-FGE900-R02-SS-DTRAY	DRIP TRAY
17	82-FGE900-R02-SS-SIANG	DRIP TRAY GUIDE
18	82-FGE900-R02-SS-TRSTP	DRIP TRAY STOP
19	82-FGE900-R02-SS-FTSH	FAT TRAY SHELF
20	82-FGE900-R02-SS-PBLID	BACK COVER PLATE
21	3-PTB-TSA1009	CONNECTOR BLOCK

SPECIFIC INSTALLATION AND OPERATION INSTRUCTIONS

1. FGE3600 / FGE3900 grillers require a three phase connection. Please contact a qualified electrician for this installation.
2. These grillers are equipped with control thermostats. For accurate temperature control of the relevant heating zones. The red pilot lights will go out when the desired temperature is reached in each section. The stand alone pilot light indicates when the unit is connected to the mains power supply.
3. A 40Amp 3 phase circuit breaker will be required.



**TIP : COOKING AT A HIGHER TEMPERATURE
 WILL NOT REDUCE YOUR COOKING TIME !
 IT WILL PRODUCE UNSATISFACTORY RESULTS.**



WARNING

Burn Hazard.

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating

Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling

CLEANING

1. Always ensure that the unit is disconnected from the main power supply before cleaning.
2. The unit should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
3. Always clean equipment thoroughly before first use. However, do not use chlorine or chloride - based products to clean the unit. These may lead to corrosion and pitting and will result in voiding the warranty on the unit.
4. Wipe off the unit with a dry cloth and wait at least half an hour before re - connecting to the main power outlet.

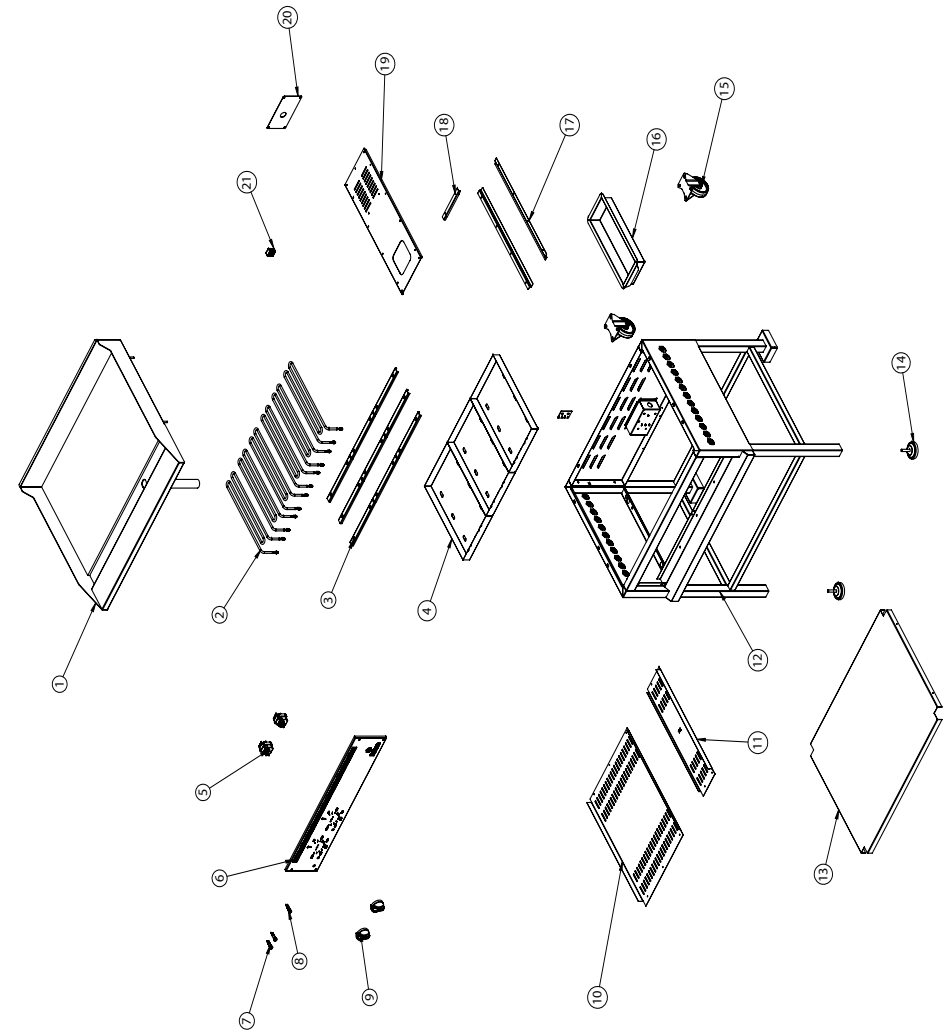
CLEAN THE STAINLESS STEEL WITH WATER AND SOAP.

AVOID THE USE OF DETERGENTS CONTAINING ABRASIVE SUBSTANCES. ALWAYS RINSE WELL AND DRY CAREFULLY AFTER CLEANING. DO NOT USE PRODUCTS CONTAINING AGGRESSIVE CHEMICALS, ACIDS OR CHLORINE AS THIS WILL INVALIDATE THE WARRANTY



ALWAYS ENSURE THAT THE UNIT IS DISCONNECTED FROM THE MAIN SUPPLY BEFORE CLEANING

MODEL: 900 ELECTRIC GRILLER FLOOR STANDING MODEL CODE: FGE3900 EXPLODED DIAGRAM



MODEL: 600 ELECTRIC GRILLER FLOOR STANDING
MODEL CODE: FGE1600

MODEL: 600 ELECTRIC GRILLER FLOOR STANDING

MODEL CODE : FGE1600 REV.0

Part No.	SCE Part No.	Description
1	82-FGE600-R02-SS-SBASS	TOP ASSEMBLY
2	5-2000W-230V-G	ELEMENT
3	82-FGE600-R02-MS-ELCMP	ELEMENT CLAMP
4	82-FGE600-R02-MS-ELBOX / 3-25-FIBREFRAX	ELEMENT COVER
5	1-CT-VGE0900	3 PHASE THERMOSTAT
6	82-FGE600-R02-SS-CPAN	CONTROL FRONT PLATE
7	1-PL-FL1M-220-12GRN	GREEN PILOT LIGHT
8	1-PL-FL1M-220-12RED	RED PILOT LIGHT
9	3-KNOB-APEX / 3-KI-AXIS	CONTROL KNOB
10	82-FGE600-R02-MS-LGCOV	LEFT BOTTOM COVER
11	82-FGE600-R02-MS-RGCOV	RIGHT BOTTOM COVER
12	82-FGE600-R02-SS-BODAS	BODY ASSEMBLY
13	82-FGE600-R02-SS-BODAS - (BC332-26)	BOTTOM COVER
14	3-RF-COR1005	RUBBER FOOT
15	7-PW-FGE0900	100mm CASTOR
16	82-FGE600-R02-SS-DTRAY	DRIP TRAY
17	82-FGE600-R02-SS-SIANG	DRIP TRAY GUIDE
18	82-FGE600-R02-SS-TRSTP	DRIP TRAY STOP
19	82-FGE600-R02-SS-FTSH	FAT TRAY SHELF
20	82-FGE600-R02-SS-PBLID	BACK COVER PLATE
21	3-PTB-TSA1009	CONNECTOR BLOCK



WARNING

Electric Shock Hazard.

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.
Do not use equipment if power cord is damaged or has been modified

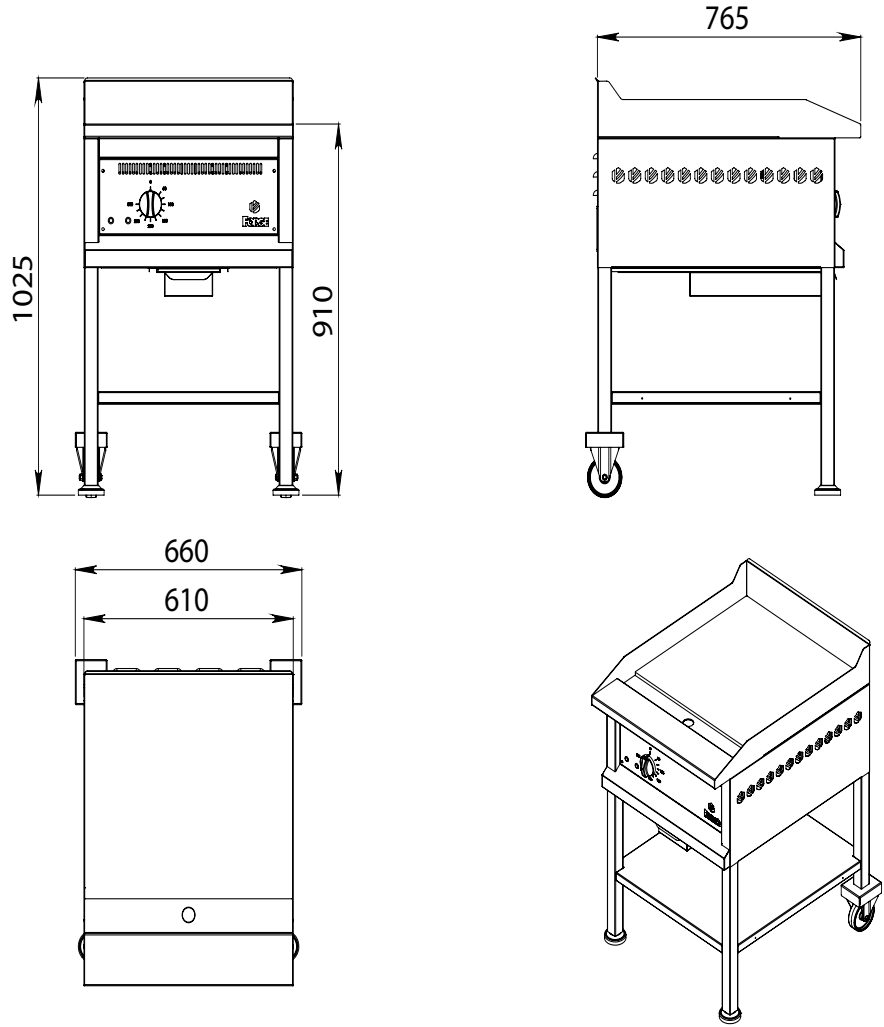
SAFETY

READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

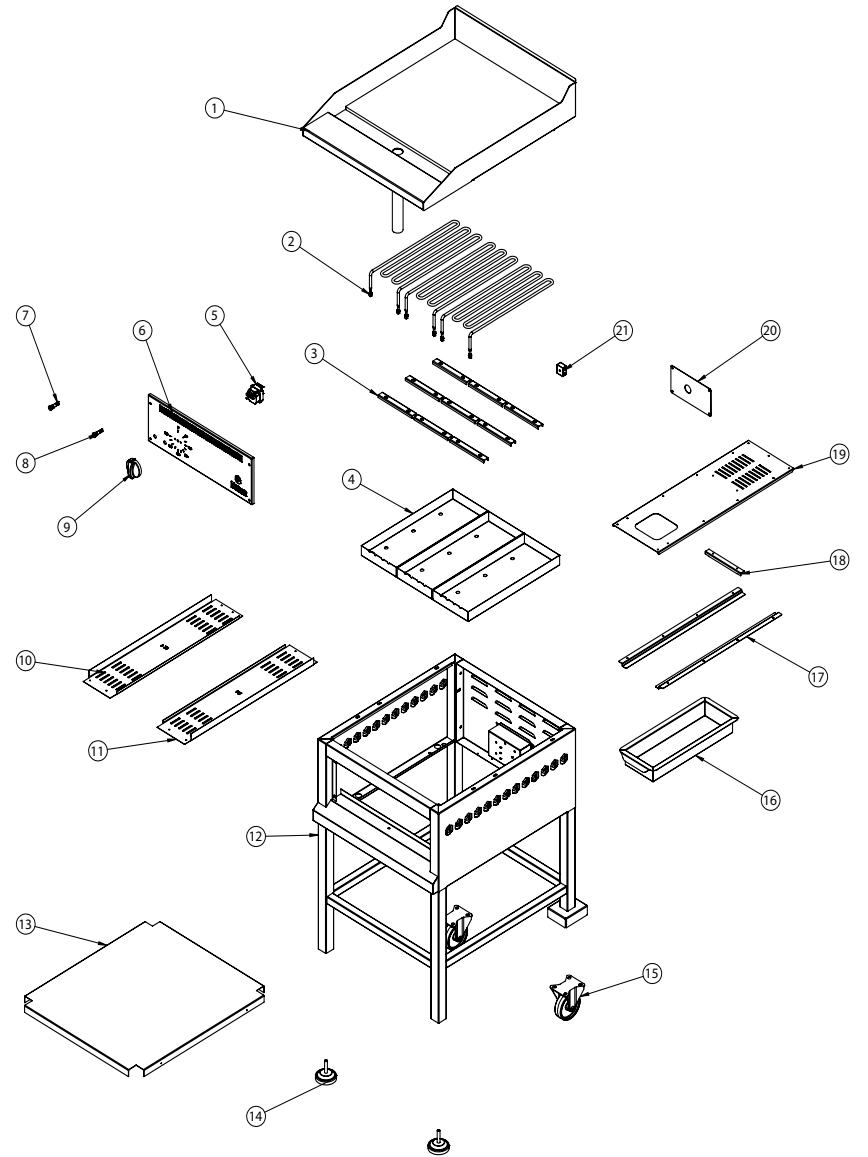
1. When this appliances is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of non-combustible material. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to fire prevention regulations.
2. Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
3. Supervision is necessary when the appliance is used in close proximity to children.
4. Use only earthed outlets matching the serial plate voltage.
5. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
6. Use equipment in a flat level position.
7. Do not operate unattended
8. The equipment may be hot, even though the pilot light is not on.
9. Do not operate if equipment has been damaged or is malfunctioning in any way.
10. These appliance sare designed to run only on alternating current

(A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**

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MODEL CODE: FGE3600
POSITIONING DIAGRAM



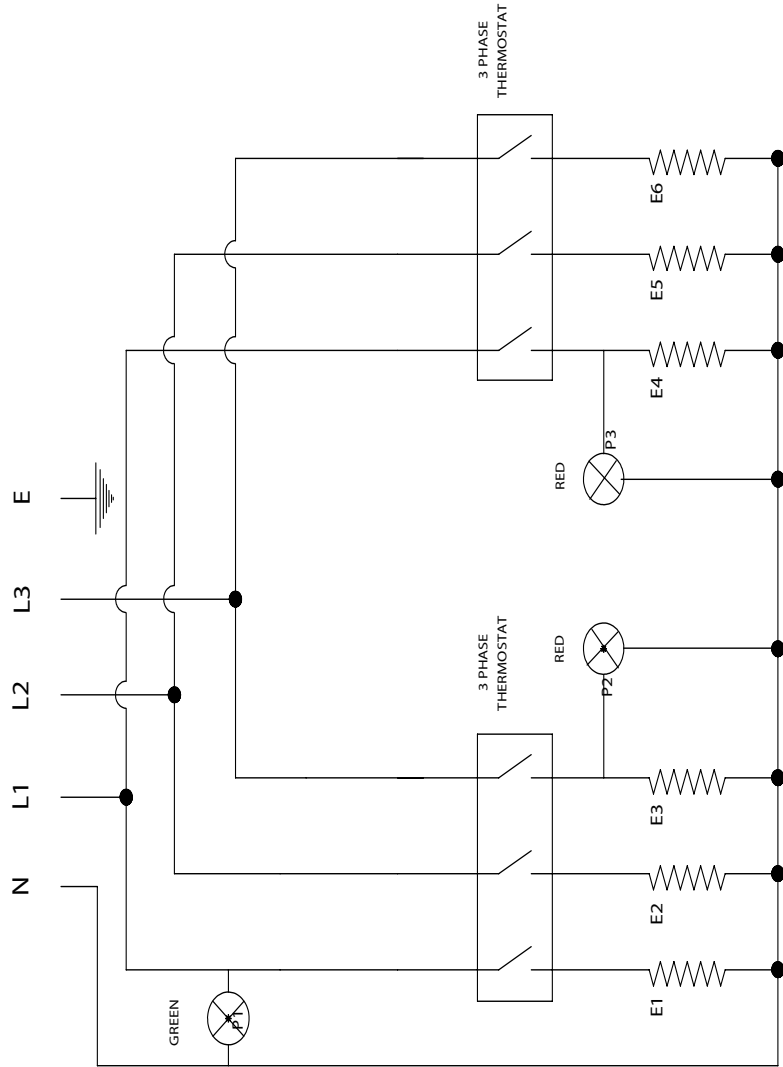
MODEL: 600 ELECTRIC GRILLER FLOOR STANDING
MODEL CODE: FGE3600
EXPLODED DIAGRAM



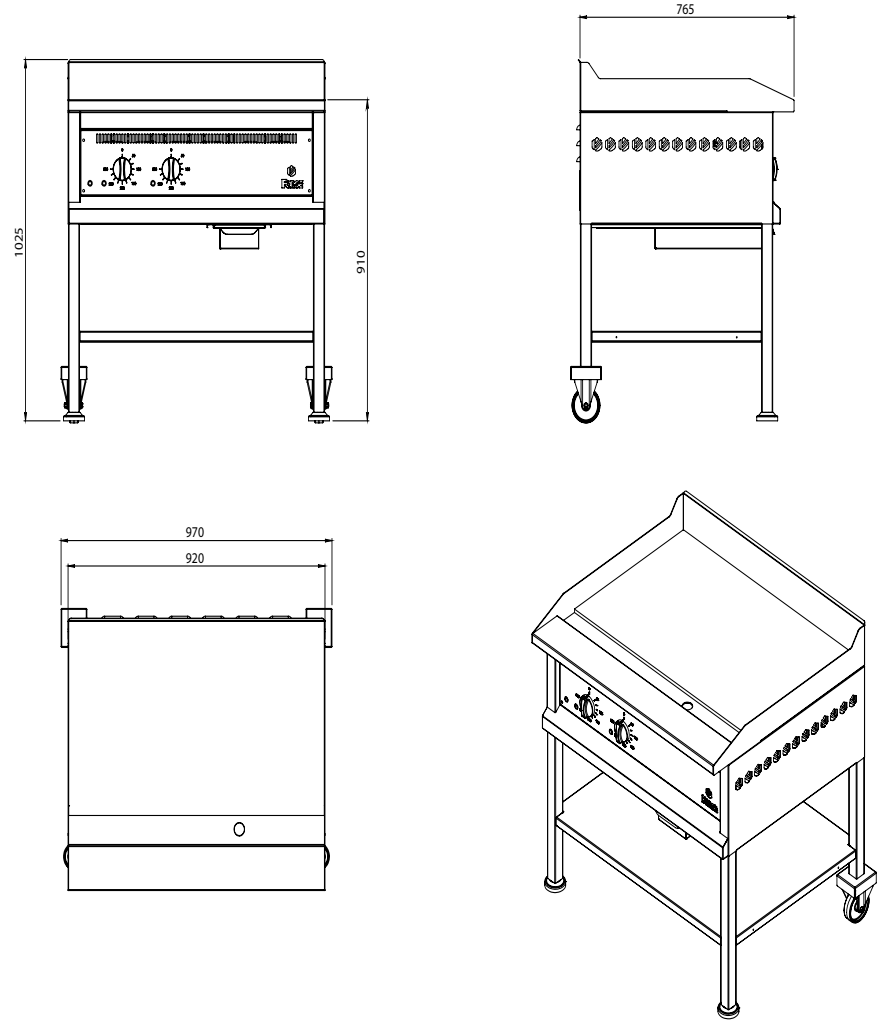
MODEL: 900 ELECTRIC GRILLER FLOOR STANDING
 MODEL CODE: FGE3900
 WIRING DIAGRAM

900 FORGE GRILLER

400V 3 PHASE



MODEL: 900 ELECTRIC GRILLER FLOOR STANDING
 MODEL CODE: FGE3900
 POSITIONING DIAGRAM



ELECTRICAL CONNECTION INFORMATION



IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE OF THE UNIT AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT ADJACENT TO THE INCOMING CABLE ENTRY.

MODEL: 600 ELECTRIC GRILLER FLOOR STANDING MODEL CODE: FGE3600 WIRING DIAGRAM

600 FORGE GRILLER

400V  3 PHASE

