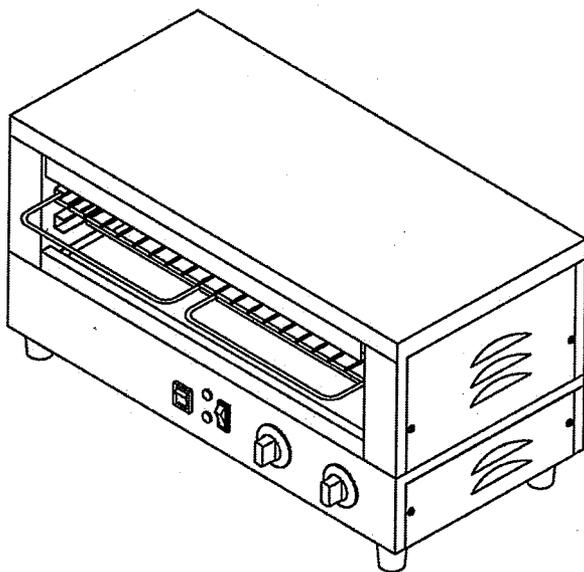


**eurodib**

**ELECTRIC COUNTER TOP SLOT TOASTER**



**OPERATION MANUAL**

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## **Introduction**

Congratulations on the purchase of your Eurodib Cheesemelter. Please take time to carefully read through this manual to ensure the machine is operated and maintained properly. This will enable the best possible performance from this product for many years.

Eurodib will not accept liability for the following if:

- \*The instructions in this manual have not been followed correctly.
- \*Non-authorized personnel have tampered with the machine.
- \*Non-original spare parts are used.
- \*The machine has not been handled and cleaned correctly.

## **Packaging**

Eurodib prides itself on quality and service, ensuring that at the time of packing all products are supplied fully functioning and free of damage.

Provided in this package are the following:

- \* Cheesemelter
- \* Crumb Trays
- \* Grilling Rack
- \* Manual

Should you find any damage that has occurred in transit, please contact your Eurodib dealer immediately.

## **Installation**

Remove the Eurodib Cheesemelter from the packaging. Be certain that all protective plastics and residues are thoroughly cleaned from its surface.

Place the Eurodib Cheesemelter on a firm level surface.

Local standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing, and ventilation.

### **Caution:**

Do not position and operate near combustible materials/flammable objects. Once the Cheesemelter has been placed in position, ensure the upper and lower stainless steel trays are positioned correctly.

Supply the appropriate power and connect to source. The Cheesemelter is now ready to turn on and operate. (For power supply, please see technical specification sheet, page 10).

### **Attention :**

Ne pas placer ni faire fonctionner l'appareil près de matériels combustibles ou d'objets inflammables. Une fois que le Cheesemelter a été placé en position, assurez-vous que les plateaux supérieurs et inférieurs en acier inoxydable sont positionnés correctement.

Fournissez la puissance appropriée et connectez à la source. Le Cheesemelter est maintenant prêt à s'allumer et à fonctionner. (Pour l'alimentation électrique, reportez-vous à la fiche technique, page 10).

### Operation

The Eurodib Cheesemelter has upper and lower elements which can be used together or alternatively; the top element can be used on its own. This can provide flexibility when toasting and grilling.

The toaster is also fitted with a timer and a thermostat which allows cooking continuously or by time. Please see next page for further details.

### Cooking By Time

Select the style of toasting/grilling by selecting both elements or alternatively select the upper element by pressing the element control switch. Adjust the timer dial to the desired time of cooking. When the time is selected, the elements will automatically be activated at full power; when the time has lapsed, the elements will automatically switch off. For this cooking method ensure the thermostat is turned off.

\*Note: If the elements are not required to turn off completely, adjust the thermostat dial to low; this will keep the elements on after the time has lapsed. This will help to keep the product warm and will also allow for faster reheat when required.

### Continuous Cooking

Select the style of toasting/grilling by selecting both elements or alternatively select the upper element by pressing the element control switch.

When cooking continuously, be sure the timer dial is turned off. Using the thermostat dial, select the desired temperature. When selected, the elements will automatically switch on; when finished, turn the thermostat dial off. The timer will over ride the energy regulator if it is not turned off.

\*Summary: Time Control - provides full power to elements for the selected period of time.

The thermostat control provides the desired heat control setting for continuous operation when the timer is off.

\*Note: When in operation, the Cheesemelter will be hot; part of unit is the grilling rack which is handled regularly. This rack is made from steel and will hold heat; therefore, protective gloves must be worn for protection when handling.

### Cleaning, Care and Maintenance

Switch off the power and disconnect from the power source.

The Cheesemelter should be cleaned after each day's operation; however, the unit may require more frequent cleaning, depending on the volume of production.

Allow the Cheesemelter to cool before cleaning. Remove upper and lower trays and wash them in warm soapy water; be sure to dry before returning them to the unit.

The remainder of the Cheesemelter can be cleaned with a damp cloth using hot, soapy water.

Do not immerse completely in water or use hose to clean.

Warm soapy water is recommended for cleaning; prolonged use of cleaning agents may cause damage to stainless steel.

### Safety

Eurodib Qualified Service Technician should carry out repairs if necessary. Do not remove any components or service panels on this product

When cleaning, switch power off and disconnect from the outlet. If the power cord is damaged, it must be replaced by a Eurodib Recommended Qualified Service Technician in order to avoid a hazard.

Allow the Cheesemelter to cool down after use before dismantling for cleaning; the unit will still be too hot to handle immediately after use.

### Trouble Shooting

If your Eurodib Cheesemelter does not operate, please check the following before placing a service call.

Top Cheesemelter	SFE02480 SFE02510	
Problem	Cause	Remedy
The unit is not working, the indicator light is not on.	1. Mains power supply	1. Check mains power supply
	2. Unit is not switched on	2. Check that the unit is correctly plugged in and turned on; ensure you have read the manual for both methods of operation: ➤ <b>Timer Control:</b> provides full power to the elements for the period of time selected ➤ <b>Dial Control:</b> provides desired heat for continued operation when the timer is off
	3. Fuse in the plug has blown	3. Replace the fuse in the plug with correctly rated fuse
	4. Dial Control or Timer are faulty	4. Call service agent or qualified technician
	5. Plug and lead are damaged	5. Call service agent or qualified technician
	6. Internal wiring fault	6. Call service agent or qualified technician
The unit is heating but the indicator lights are not on.	1. The indicator light is faulty	1. Call service agent or qualified technician

**Trouble Shooting**

Problem	Cause	Remedy
Slow heat up or no heat up, power is on.	1. Incorrect operation	1. Ensure that you have clearly read the manual, fully taking into account whether the unit has been selected for Timer Control or for Dial Control and also whether single or double element heating has been selected
	2. Elements are faulty	2. Call service agent or qualified technician
	3. Power dial is faulty	3. Call service agent or qualified technician

Please ensure:

- \* There is correct power supply.
- \* The machine is plugged in correctly and power is switched on.
- \* The timer and thermostat are in the correct position.
- \* The elements are clear of any food waste.

Note: All Eurodib products are tested prior to packing.

**Compliance**

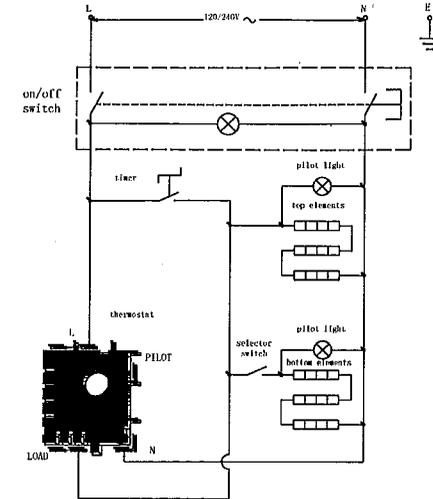
Eurodib products have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

As testimony to such compliance, Eurodib products carry the following marks/symbols:

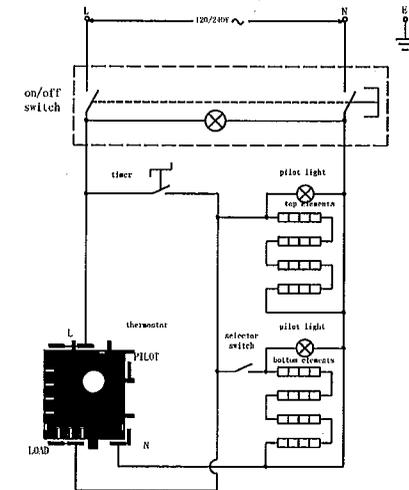


**Electrical Diagram**

Model: SFE02510



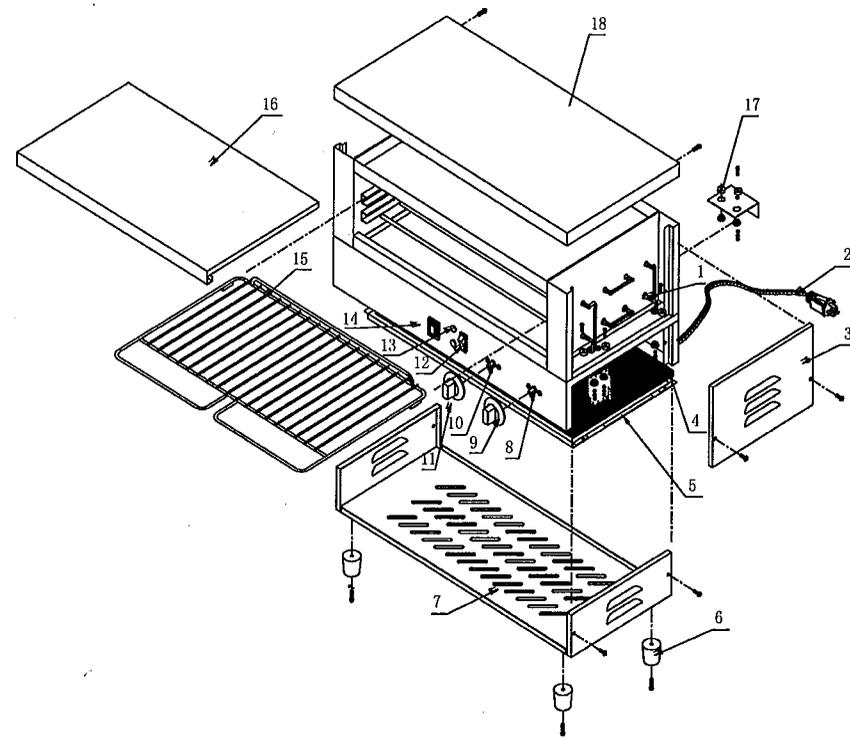
SFE02480



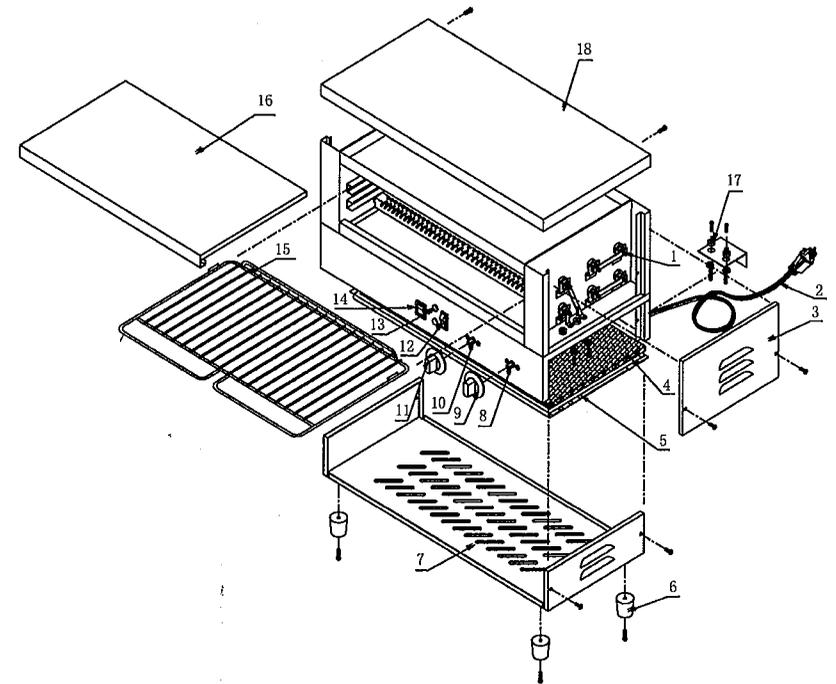
The above circuit diagram has been provided to assist qualified technicians. A Recommended Qualified Service Technician should carry out repairs if needed. Do not remove any components or service panels on this product.

**Explosion View**

SFE02480



SFE02510



**Spare Parts List**

NO	DESCRIPTION	QTY	SFE02480	SFE02510
1	HEATING ELEMENT (SFE02510)	6	NA	03. 06. 1225037
	HEATING ELEMENT (SFE02480)	8	03. 06. 1225062	NA
2	CORD & PLUG	1	03. 02. 1205011	03. 02. 1205011
3	SIDE PANEL	2	01. 05. 1025148	01. 05. 1025148
4	INSULATION	2	99. 99. 1999036	99. 99. 1999036
5	INSULATION CLAMP	1	01. 07. 1040077	01. 07. 1040077
6	FEET	4	02. 12. 1165003	02. 12. 1165003
7	BASE PLATE	1	01. 05. 1026131	01. 05. 1026131
8	ENERGY SWITCH	1	03. 04. 1215008	03. 04. 1215008
9	DIAL(TIMER)	1	02. 10. 1155039	02. 10. 1155039
10	TIMER	1	03. 99. 1290018	03. 99. 1290018
11	DIAL(ENERGY SWITCH)	1	02. 10. 1155019	02. 10. 1155019
12	HEATING SELECTION SWITCH	1	03. 04. 1215012	03. 04. 1215012
13	PILOT LIGHT	2	03. 09. 1240006	03. 09. 1240006
14	ON/OFF SWITCH	1	03. 04. 1215045	03. 04. 1215045
15	GRILL RACK	1	01. 11. 1062010	01. 11. 1062010
16	CRUMB TRAY	2	01. 05. 1025137	01. 05. 1025137
17	CERAMIC TUBE (UP)	2	99. 99. 1999001	99. 99. 1999001
	CERAMIC TUBE (BELOW)	2	99. 99. 1999002	99. 99. 1999002
18	cover	1	01. 05. 1025655	01. 05. 1025655

\*NA = not available except by special order.

**Specifications**

EURODIB MODEL	VOLTAGE	POWER (Watts)	DIMENSIONS (INCHES) WxDxH	ELEMENT
SFE02510	240V ~ 60HZ	2400	23 1/2"x13 1/4"x12 3/4"	QUARTZ
SFE02480	240V ~ 60HZ	2400	23 1/2"x13 1/4"x12 3/4"	METAL