

INSTALLATION, USE AND MAINTENANCE MANUAL

WeGrill and More – Modelli
R-EVOLUTION E-2 cod. WGREV. E2
R-EVOLUTION E-3 cod. WGREV. E3

Professional Electric Grill

Restaurants, Steak Houses and places with grilled specialties



Complies with the EC directive

Registered Office: Strada delle Fornaci, 20 - 41126 Modena (MO) Italy

Offices: Via Ferrari 27, int65 – 41043 Corlo di Formigine (Mo) Italy

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General Information



This user manual refers to the specific machines in question and reflects the condition of the machine at the time of supply. It contains the main information for installation, use, surveillance and maintenance. It includes a list of spare parts.

This manual was originally written in Italian and is the only official language for which the manufacturer is held responsible in the event of discrepancies with the translations.

This manual:

- it is an integral part of the supply and must be read carefully in order to use it correctly, in accordance with the essential safety requirements;
- Prepared in accordance with the provisions of the Compliant with the EC directive, it contains the technical information necessary to correctly carry out all the procedures in safe conditions;
- It must be stored carefully (protected in a transparent, watertight casing to prevent deterioration) and must accompany the machine throughout its life, including any changes of ownership.

In the event of damage that renders the copy of the manual in your possession unusable, you may request a copy from customer service.

WeGrill and More is relieved of any liability for damage caused by:

- Improper use of the machine
- use by unqualified and/or untrained personnel
- Incorrect installation (if carried out by the customer)
- Power defects
- Inadequate maintenance or cleaning of the machine
- Unauthorized changes or interventions
- Incorrect maneuvers
- use of non-original spare parts
- use of accessories not intended or authorized in writing
- total or partial non-compliance with the instructions
- exceptional events

Symbology and terminology used in the manual



Danger

It indicates a situation of danger which, if not avoided, will be the cause of irreversible years.



Note/Important

It refers to useful information to highlight.



Read the Instructions

Before carrying out any operation, it is mandatory to have read the instructions



Attention

It indicates the instructions that only if correctly followed avoid situations of risk for people, informs about dangers and how to avoid them, suggests behavioral procedures

Hazards and safety provisions



READ THE OWNER'S MANUAL BEFORE USING YOUR WeGrill grill. KEEP THE MANUAL FOR FUTURE REFERENCE. FAILURE TO FOLLOW HAZARDS, SAFETY WARNINGS, AND WARNINGS CAN RESULT IN SERIOUS DAMAGE AND INJURY.

Do not use flammable fluids (e.g. alcohol or white spirit) near the Grill.

Before using the We Grill grill, carefully follow all the control procedures described in this manual.

When cooking, never put your hands in the front of the grill or within the range of the lamps. Do not touch the front panel.

Pay special attention to the rear of the grill, where the duct that conveys and discharges heat is located.

Keep electrical cords away from hot grill surfaces and high-traffic areas.

Connections must be made by an authorized technician.

All objects not related to the use of the grill should be placed at least 1 meter away.

Keep children and pets away from the grill during operation and cooling.

Never leave the grill unattended during use and cooling.

Do not touch or place anything near the infrared lamps in operation. The very high temperature can cause serious injuries and damage.

When using the WeGrill always wear oven mitts or heat-resistant potholders.

Do not use the grill outdoors in rain or snow.

The radiant panel has a glass plate. The grill can therefore be damaged by any impacts, which are therefore to be avoided, especially when the radiant panels are still hot.

Use appropriate utensils with long, heat-insulating handles

Fire

Fire electrical parts



In the event of a fire of particles and electricity, intervene with CO2 extinguishers to limit and limit the damage or powder to extinguish the fire definitively.

Do not use water to extinguish the flames

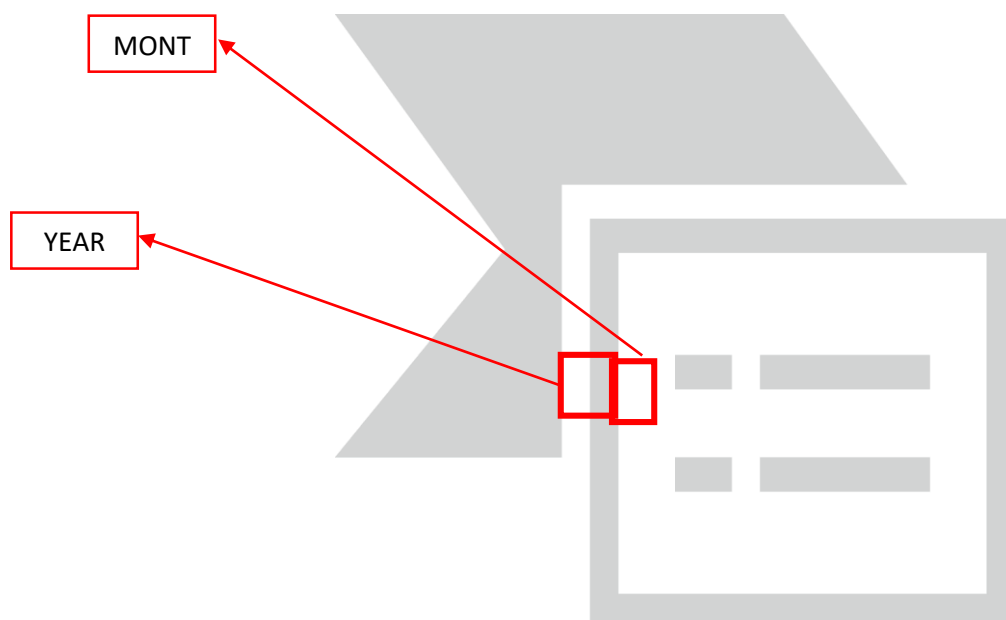
General fire

In the event of a fire in areas or areas not exclusively equipped with electric fires, to obtain a rapid extinguishing result, use ABC + Nitrogen type powder extinguishers.

Plates and certifications

"CE" PLATE

A plate showing the identifying characteristics is fixed to the machine; If the need arises for any intervention or request for information, it is necessary to communicate the data present on this plate to identify the model precisely





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EC Declaration of Conformity

(Annex II., part A of the Machinery Directive 2006/42/EC of Legislative Decree 17/2010)

Manufacturer: WE GRILL AND MORE SRL
Address: STRADA DELLE FORNACI N°20
41126 MODENA (MO) ITALY

Name and address of the authorized person

to constitute the technical file:

Carlo Alberto Buffagni

Company CEO Name:

Carlo Alberto Buffagni

It states that grills:

mod. **R-EVOLUTION E-2 cod. WGREV. E2**

mod. **R-EVOLUTION E-3 cod. WGREV. E3**

comply with all relevant provisions of Directive 2006/42/EC on machinery, Directive 2006/95/EC on electrical equipment intended for use within certain voltage limits and Directive 2014/30/EC on electromagnetic compatibility. In addition, infrared glass-ceramic radiant plates are in compliance with the provisions of the following EU directives, including the latest amendments, and with the relevant national transposition legislation.

LVD Low Voltage Directive 2014/35/EU

EMC Electromagnetic Compatibility Directive 2014/30/EU

And that the following harmonised standards have been applied:

EN 60335-1:2012 + A11:2014

EN 62233:2008

IEC 60357

IEC 60432-3

IEC 60598

EN 55014-1:2017

EN 55014-2:2015

EN 61000-3-3:2013

EN 61000-3-2:2014

EN 61000-3-1:2000

Place and date: Modena (MO),

Signature:



Specifications

mod. **R-EVOLUTION E-2** cod. **WGREV. E2**

Grill for professional use with cooking from above on the various levels

EU power supply: Industrial socket 380V, three-phase, five-pole 16A / single-phase 220V.32A

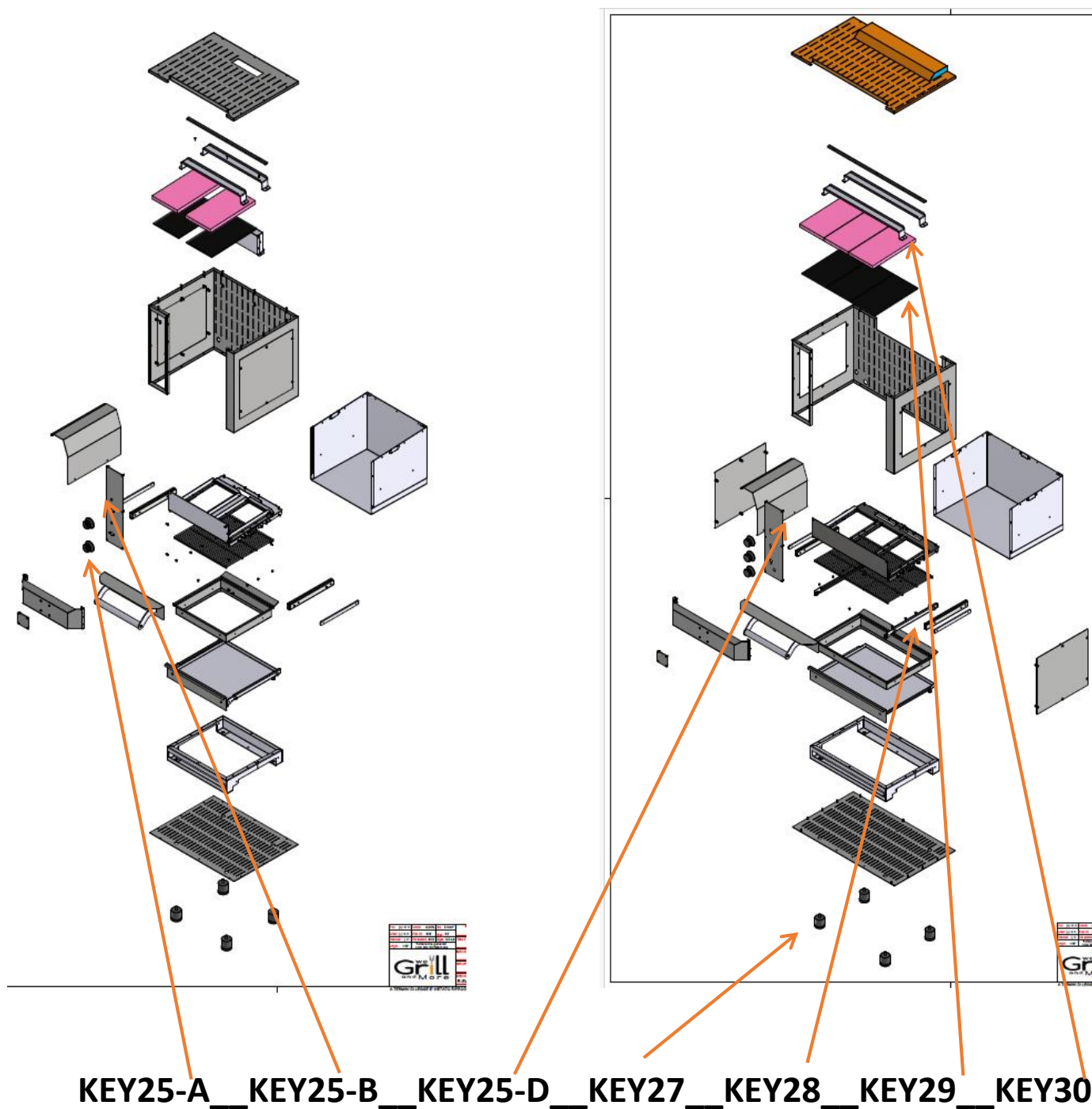
Power/Consumption: 2 x 2.5 kw = total 5 kw

mod. **R-EVOLUTION E-3** cod. **WGREV. E3**

Grill for professional use with cooking from above on the various levels

EU power supply: Industrial socket 380V, three-phase, penta polar 16A

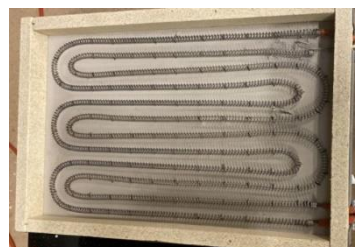
Power/Consumption: 3 X 2.5 Kw , total 7.5 kw



KEY-25D



KEY-30



KEY-25B



KEY-27



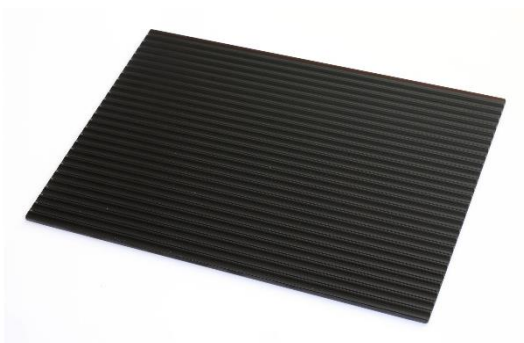
KEY -25 A



KEY - 28



KEY - 29



COD	KEY	DESCRIPTION
WGRE000166	30	RADIANT PLATE 2,5 KW
WGRE000013	25/D	ENERGY REGULATOR
WGRE000015	25/B	LIGHT
WGRE000012	25/A	KNOB E MASTER
WGR50	28	RAIL GUIDE HIGHLANDER/HEREFORD/R-EVOLUTION
WGR37K	27	FOOT
WGRE000167	29	CERAMIC GLASS 6MM REV

Transport and installation



The instructions in the following chapter must be followed very carefully to avoid serious damage to persons or property.

Keep the area to be handled clear.

When moving, always check that there are no objects or disconnections in the pavement along the route to be carried out, as they can cause accidents, with consequent damage to people or property.

The machinery must **only operate** indoors, protected from atmospheric agents and where there is **no danger of explosion** or fire as it is not made in an explosion-proof setting tag.

The machine's workplace must have sufficient **natural light** and must be equipped with an adequate **artificial lighting system** to safeguard safety and health operator.

The lighting of the room must **comply with the laws in force** in the country where the Machine is installed, must ensure good visibility of the product.

The machines forming part of the plant are intended for industrial use under normal environmental conditions. The operating environment must be closed (or covered) protected from bad weather.

Check that the environmental characteristics correspond to:

- Relative Humidity 70% Max (not Condensed);
- Environment closed and repaired By agents at Weather.



Temperature or humidity values exceeding those indicated above can seriously damage components.

Electrical connection



WARNING: carefully read the plate on the machine that identifies the type of connection for which it is designed.

The electrical system has been tested and tested by the manufacturer at the time of general testing of the machine and is therefore perfectly tested and functional. Any damage caused by incorrect connections of the power supply to the electrical line automatically voids the manufacturer's warranty on the electrical system itself.

Connections must be made in accordance with the regulations in force in the country of use and in full compliance with the consolidated law on safety.

Power on, adjust and turn off

The grill has a knob for turning the cooking zone on/off and allows you to adjust the power delivered by the infrared panels. Turning the knob clockwise increases the power, turning counterclockwise decreases until it is turned off.

The range of professional grills is configured as follows:

R-EVOLUTION E-2 : 2 adjustable zones with Max. 2.5KW power

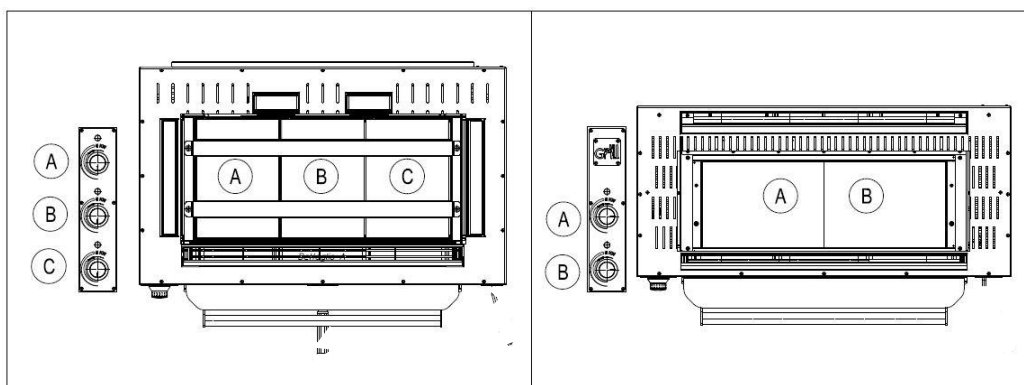
MAX TOTAL POWER: 5 KW

R-EVOLUTION E-3 : 3 adjustable zones with Max. 2.5KW power

MAX TOTAL POWER: 7.5 KW



To turn off the grill, turn the knobs counterclockwise until the LEDs go out.



After turning it off, wait for the grill to cool down completely before carrying out any operation (e.g. cleaning).

Areas to be treated with extreme care during use



The WeGrill grill reaches very high temperatures and although many areas are well insulated, there are some that should never be touched during operation:

Pannello frontale



Parte superiore





Cooking with templates

R-EVOLUTION E-2 / R-EVOLUTION E-3

The WeGrill cooks by irradiation, with an effect similar to cooking on wood embers / charcoal. The temperatures reached are also the same. The main difference is that the heat source is located above the food and not below.

The grill is mounted on a practical drawer that can be easily removed thanks to the handle supplied. Large meat and fish should be sealed for no more than a minute on each side. For smaller fish, only one side is sealed.

Then you can lower the power and complete cooking for the time necessary.

For foods that require longer cooking, the power must be lowered to a minimum. This must be done for both sides of the dish. This cooking method is required, for example, for chicken wings and thighs.

Of course, not all foods have the same texture or size.

The experience gained in the use of the grill is essential to obtain excellent cooking.

Always protect yourself when cooking with both the single and double pans.

We recommend using an oven mitt or baking tray holder.

Use water in the grease drawer to facilitate final cleaning.

Pull-out drawer and grease tray

Before turning on the grill, insert the water into the GN 1/1 or GN2/3 grease collection tanks up to the recommended level indicated inside each individual tank.

The drawer of the WeGrill Pro makes it easy to pull out the cooking surface without burning yourself.

However, it is essential to use protection (such as, for example, insulating gloves) when touching the handle.

See point 1

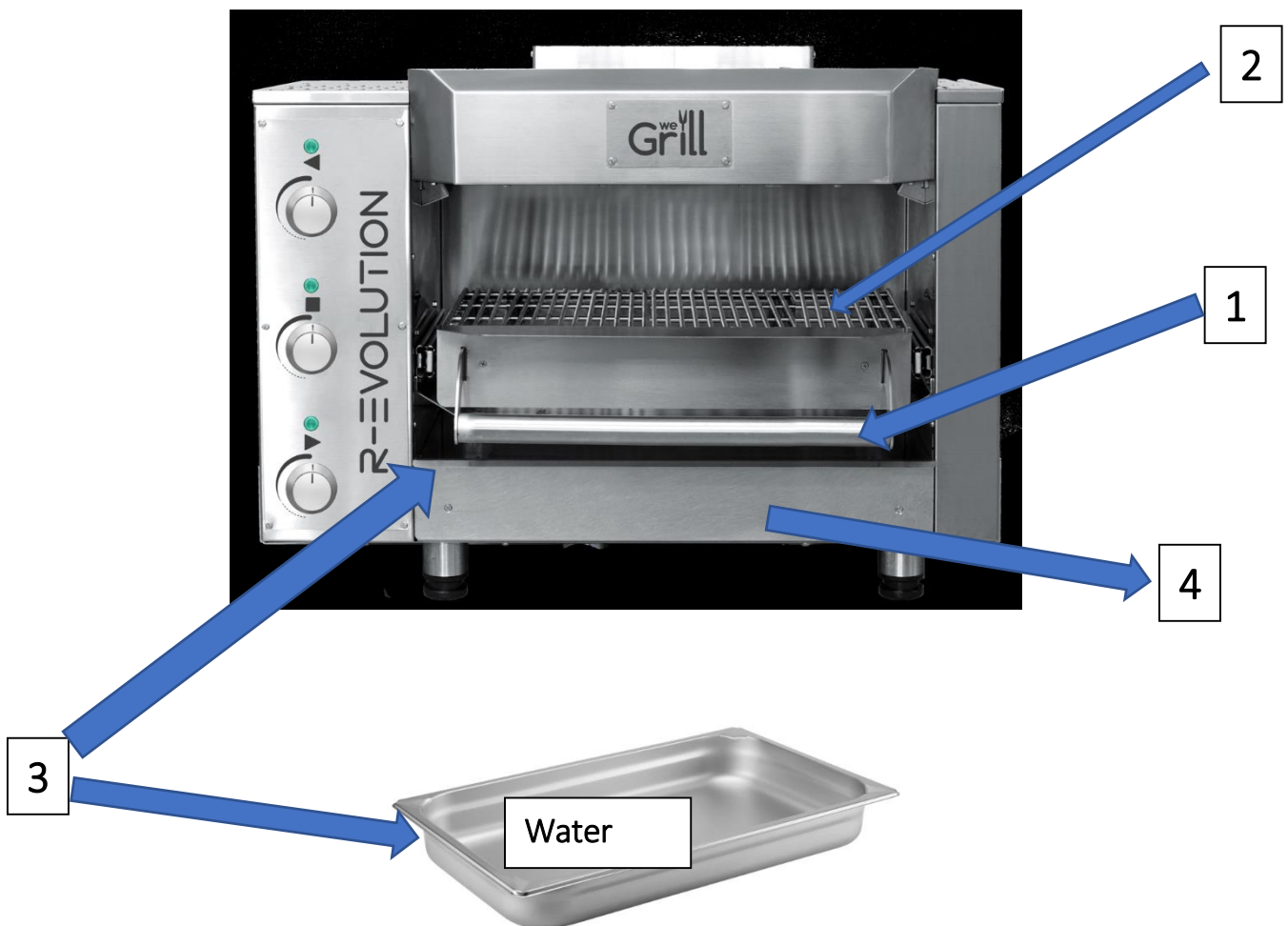
The cooking grate is located inside the pull-out drawer and can be easily placed and removed. See point 2

The grease tray can be easily removed and washed in the dishwasher. See point 3

Use water in the grease drawer to facilitate final cleaning.

At the base of the grill there is an additional drawer to be extracted simultaneously with the grill to collect the fats that come out of the food. See point 4

Always use a thermal protector for this drawer as well.



Maintenance

These operations must be carried out exclusively by competent technical personnel in accordance with the instructions in this manual.

WeGrill and More is not responsible for any incorrect execution of operations. During operations, do not disperse any material residues in the surrounding environment, but comply with the provisions of current regulations. The heating elements must never be touched except for possible replacement.

Do not clean the grill with aggressive, abrasive or flammable substances. Use a dry, soft cloth.



Do not make any changes to the grill - it is dangerous!

It is advisable to periodically clean the trolley guides by disassembling the parts involved as shown in the photograph. Cleaning with degreasing product is recommended during immersion



Storage during long periods of non-use

When not using the grill it is essential to disconnect the electrical supply.

Cover the grill and store it in a dry place.

Drawbacks, causes and remedies

DRAWBACK	EVIDENCE	CAUSES	REMEDIES	OPERATOR
Grill Failure to Start	NO LIGHTS ON	Lack of power	Check that the power supply is operational and that the Grill is connected to the mains.	User
One or more IR panels fail to start	LIGHTS ON	<ul style="list-style-type: none"> ■ Faulty relay ■ Burnt Resistance 	Contact Technical Support For circuit closure verification	
One or more IR panels fail to start	NO LIGHTS ON	Lack of power	Check that the mains power supply is operational and that the grill is connected to the mains	User
Lack of IR panel power	LACK of visibility of IR panels	IR Panel Failure	Replace	Contact qualified personnel

If the problem persists or is not resolved, contact qualified technical personnel.

Disposal

Disposal of the packaging

The packaging is intended to protect the goods from any damage that may occur during transport operations. The materials used for packaging are recyclable, therefore selected according to criteria of respect for the environment and ease of disposal aimed at reintegration into production cycles.

Keep the original packaging and the polystyrene parts so that you can also transport the grill at a later time.

It is also necessary to keep the packaging for possible shipment to the authorized technical assistance service in case of breakdowns and/or damage.

Recycling materials allows on the one hand to reduce the volume of waste while on the other hand makes possible a more rational use of non-renewable resources.



Waste Electrical and Electronic Equipment (WEEE) disposal,

pursuant to Decr. Legisl. 49 of 14 March 2014 implementing Directive 2012/19/EU on WEEE on the disposal of waste electrical and electronic equipment.

The symbol of the crossed-out wheeled bin indicates that the product at the end of its useful life must be collected separately from other mixed municipal waste.

The user must deliver the equipment that has reached the end of its life to the appropriate electronic and electrotechnical waste centers set up by the municipalities or urban hygiene companies.

Adequate separate collection for the subsequent disposal of discarded equipment for recycling, treatment and environmentally compatible disposal helps to avoid possible negative effects on the environment and health and promotes the recycling of the materials of which the equipment is composed.

After-sales service

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Offices

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Italy

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info@wegrillandmore.eu

order@wegrillandmore.eu

Guarantee

The WeGrill trademark is owned by WeGrill and More s.r.l.

The grill and its components are covered by a 2-year warranty.

The warranty only covers any defects that can be traced back to manufacturing errors.

If you find a defect:

- Contact your dealer with your model and serial number.
- Describe the defect you are experiencing
- Once the product has been inspected and the defect confirmed, the grill will be repaired under warranty.

The warranty period begins on the date of purchase. The warranty period will not be extended or renewed after any warranty repair.

The following cases do not entitle you to a warranty repair:

- wear and tear from use
- wear and tear resulting from negligence, carelessness or lack of maintenance
- defects resulting from improper use or failure to follow the instructions in this manual
- intentional changes made contrary to the manufacturer's instructions
- misuse or tampering
- defects caused by storage in unsuitable locations
- unauthorized repairs

The manufacturer rejects all appliances received that do not comply with the times and procedures provided for by law.

WARRANTY NOTE: The WeGrill grill is assembled and finished entirely by hand. It is therefore possible that there are marks or small imperfections that do not affect its function and that we consider normal. Any minor imperfections are therefore not relevant for warranty purposes.



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