

USER, INSTALLATION AND MAINTENANCE MANUAL

WeGrill and More – Models

HIGHLANDER ELECTRIC (PRO_S_E)cod.WGPS_E 2.0

HEREFORD ELECTRIC (PRO_M_E)cod.WGPM_E 2.0

ABERDEEN ELETTRICO (PRO_M++_E)cod.WGPM++_E 2.0

Professional electric grill

Restaurants, Steak Houses and venues specialising in grilled foods



Compliant with the EC Directive

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

Offices: Via Ferrari nr.27,int.65 – 41043 Corlo di Formigine (MO) Italy

VAT No. 03737920367

order@wegrillandmore.eu - info@wegrillandmore.eu

Table of Contents

General Information	- 3 -
Symbols and terms used in the manual	- 4 -
Hazards and safety warnings and instructions	- 5 -
Fire.....	- 6 -
Nameplates and certification	- 7 -
EC Declaration of conformity	- 8 -
UL-NSF Declaration of Conformity	-9-
Technical Data	- 9 -
Blow-up diagram of HIGHLANDER_E 2.0 (PROS_E)	- 10 -
Blow-up diagram of HEREFORD_E 2.0 (PROM_E)	- 10 -
Blow-up diagram of ABERDEEN_E 2.0(PROM++_E)electric.....	- 10 -
Power box diagram.....	-17-
Transport and installation	- 18 -
Electrical connection.....	- 19 -
Electric system diagram USA	- 20 -
Electric system diagram EUROPE	- 20 -
Turning on, setting and turning off	- 22 -
Zones to be treated with great care during use	- 25 -
Cooking with models HIGHLANDER_E 2.0 (PROS_E) and HEREFORD_E 2.0 (PROM_E) electric 2.0	- 26 -
Removable drawer and grease pan.....	- 26 -
Maintenance	- 28 -
Storage during long periods out of use	- 28 -
Troubleshooting.....	- 29 -
Scrapping and disposal	- 29 -
After-sales service.....	- 31 -
Warranty	- 32 -

General Information



This user manual refers to the specified grill at the time of supply. It contains the main installation, use, supervision and maintenance instructions. It includes a list of spare parts.

The original of this manual was issued in Italian, and the English and French version is the only one with regard to which the manufacturer can be held responsible in the event of discrepancies in translations.

This manual:

- forms an integral part of the grill supplied and must be read carefully to ensure correct use in accordance with essential safety requirements;
- has been drawn up in accordance with the Conformity requirements of the CE/UL & NSF Directive and contains the technical information required to perform all procedures correctly in conditions of safety;
- must be conserved with care (protected by a clear, watertight cover to prevent damage) and must accompany the grill throughout its lifetime, including any changes in ownership.

In case of damage which renders their copy of the manual unusable, users may request a replacement from the after-sales service.

WeGrill and More accepts no liability for damage caused by:

- misuse of the grill
- use by unskilled and/or untrained staff
- incorrect installation (if performed by the customer)
- defective power supply
- poor maintenance or cleaning of the grill
- unauthorised tampering or modifications
- operating errors
- use of non-genuine spare parts
- use of accessories not specifically envisaged, or not authorised in writing
- total or partial failure to comply with instructions
- unforeseen circumstances

Symbols and terms used in the manual



Danger

Indicates a situation of danger which is certain to cause permanent injury or damage if not avoided.



N.B./Important

Refers to useful information which should be highlighted.



Read the Instructions

Users must have read the instructions before proceeding with any operation.



Warning

Indicates instructions which must be followed in order to prevent situations in which people are at risk, provides information about dangers and how to avoid them, and suggests good practice to be adopted.

Hazards and safety warnings and instructions



READ THE USER MANUAL BEFORE USING THE GRILL WeGrill. CONSERVE THE MANUAL FOR FUTURE USE. FAILURE TO COMPLY WITH THE HAZARD AND SAFETY WARNINGS AND SAFETY INSTRUCTIONS MAY LEAD TO SERIOUS INJURIES AND DAMAGE.

Never use flammable fluids (e.g. alcohol or white spirits) in the vicinity of the grill.

Before using the WeGrill, comply strictly with all the checking procedures described in this manual.

During cooking, never put hands in the front of the grill or inside the radius of action of the lamps. Never touch the front panel.

Pay particular attention to the back of the grill, where the flue which conveys and discharges the heat is located.

Keep electrical cables well away from the grill's hot surfaces and areas with heavy traffic.

Connections must always be made by an authorised technician.

All objects unrelated to use of the grill must be placed at least 1 metre away.

Keep children and animals away from the grill during use and cooling.

Never leave the grill unattended during use and cooling.

Do not touch, or place anything close to, the infrared lamps when in operation. The very high temperature may cause serious injuries and damage.

When using the WeGrill, always wear oven gloves or use heat-resistant pan-holders.

Do not use the grill outdoors in rain or snow.

The infrared lamps are made from glass. The grill may therefore be damaged in case of knocks, which should be avoided, especially when the lamps are still hot.

Use suitable utensils, with long, heat-proof handles

Fire

Electrical fires



In case of electrical fires, use CO₂ extinguishers to limit or restrict the damage or powder extinguishers to put the fire out.

Do not attempt to extinguish the flames with water

Fire in general

If parts or zones which do not only contain electrical parts catch fire, use ABC powder + Nitrogen extinguishers.

Nameplates and certification

“CE” NAMEPLATE

The grill carries a nameplate with its identification data; when requesting service or information, it is essential to state the data on this nameplate for precise identification of the model.



USA“UL” NAMEPLATE



EC Declaration of conformity

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

Manufacturer: WEGRILL AND MORE SRL
Address: STRADA DELLE FORNACI, 20
41126 MODENA, ITALY

Name and address of person

authorised to prepare the technical file: Carlo Alberto Buffagni

Name of Company Managing Director: Carlo Alberto Buffagni

Declares that the grills:

mod. HIGHLANDER_E (PROS_E) cod WGPS_E 2.0

mod. HEREFORD_E (PROM_E) cod. WGPM_E 2.0

mod. ABERDEEN_E (PROM++_E) cod. WGPM++_E 2.0

conform to all relevant requirements of Machinery Directive 2006/42/EC, Directive 2006/95/EC on electrical materials intended to be used within certain voltage limits, and Directive 2014/30/EC on electromagnetic compatibility. And moreover the infrared heating elements comply with the provisions of the following community directives (including the latest amendments) and the relative national implementing legislation.

Low voltage directive LVD 2014/35/EU

Electromagnetic compatibility directive EMC 2014/30/EU

And that the following harmonised standards were 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 (Italy),

Signed:



UL-NSF Declaration of conformity

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

Manufacturer: WEGRILL AND MORE SRL
Address: STRADA DELLE FORNACI, 20
41126 MODENA, ITALY

Name and address of person

authorised to prepare the technical file: Carlo Alberto Buffagni

Name of Company Managing Director: Carlo Alberto Buffagni

Declares that the grills:

mod. HIGHLANDER_E (PROS_E) cod WGPS_E 2.0
mod. HEREFORD_E (PROM_E) cod. WGPM_E 2.0
mod. ABERDEEN_E (PROM++_E) cod. WGPM++_E 2.0

Technical Data

HIGHLANDER_E (PROS_E)cod WGPS_E 2.0

Grill for professional use with cooking from above on several levels

Power Source:

EU Market :industrial socket 3 phase,5 wire 380V/21A

USA market : Industrial Socket 230 V 1PH + G , 21A

Power/Consumption: 5 kW

HEREFORD_E (PROM_E) cod. WGPM_E 2.0

Grill for professional use with cooking from above on several levels

Power Source:

EU Market :industrial socket 3 phase,5 wire 380V/32A

USA market : Industrial Socket 230 V 3PH + G , 30A

Power/Consumption: 2 X 5 Kw , total 10 kw

ABERDEEN_E (PROM++_E) cod. WGPM++_E 2.0

Grill for professional use with cooking from above on several levels

Power Source:

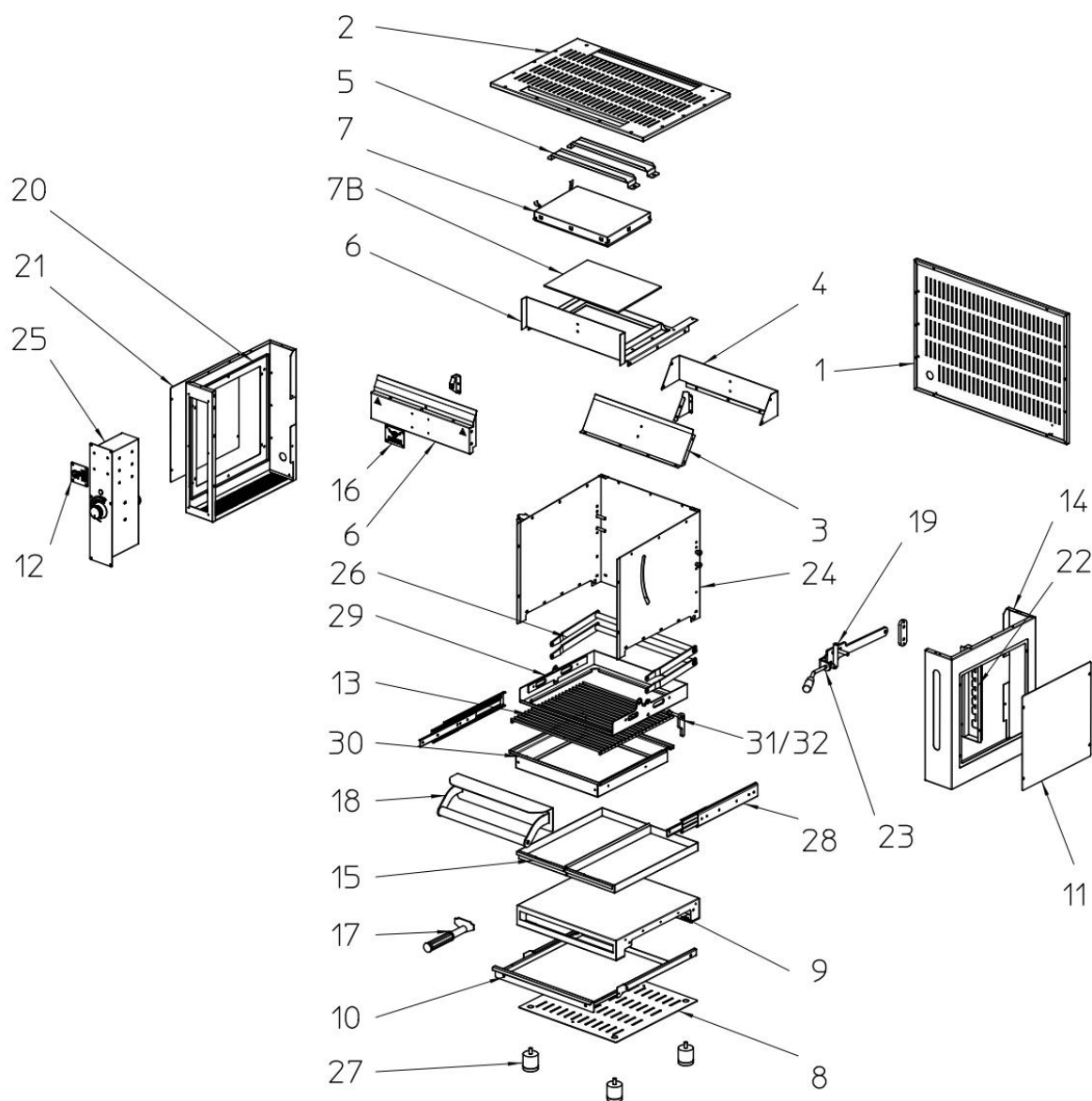
EU Market :industrial socket 3 phase,5 wire 380V/32A

USA market :Industrial Socket 230 V 3PH + G , 45A

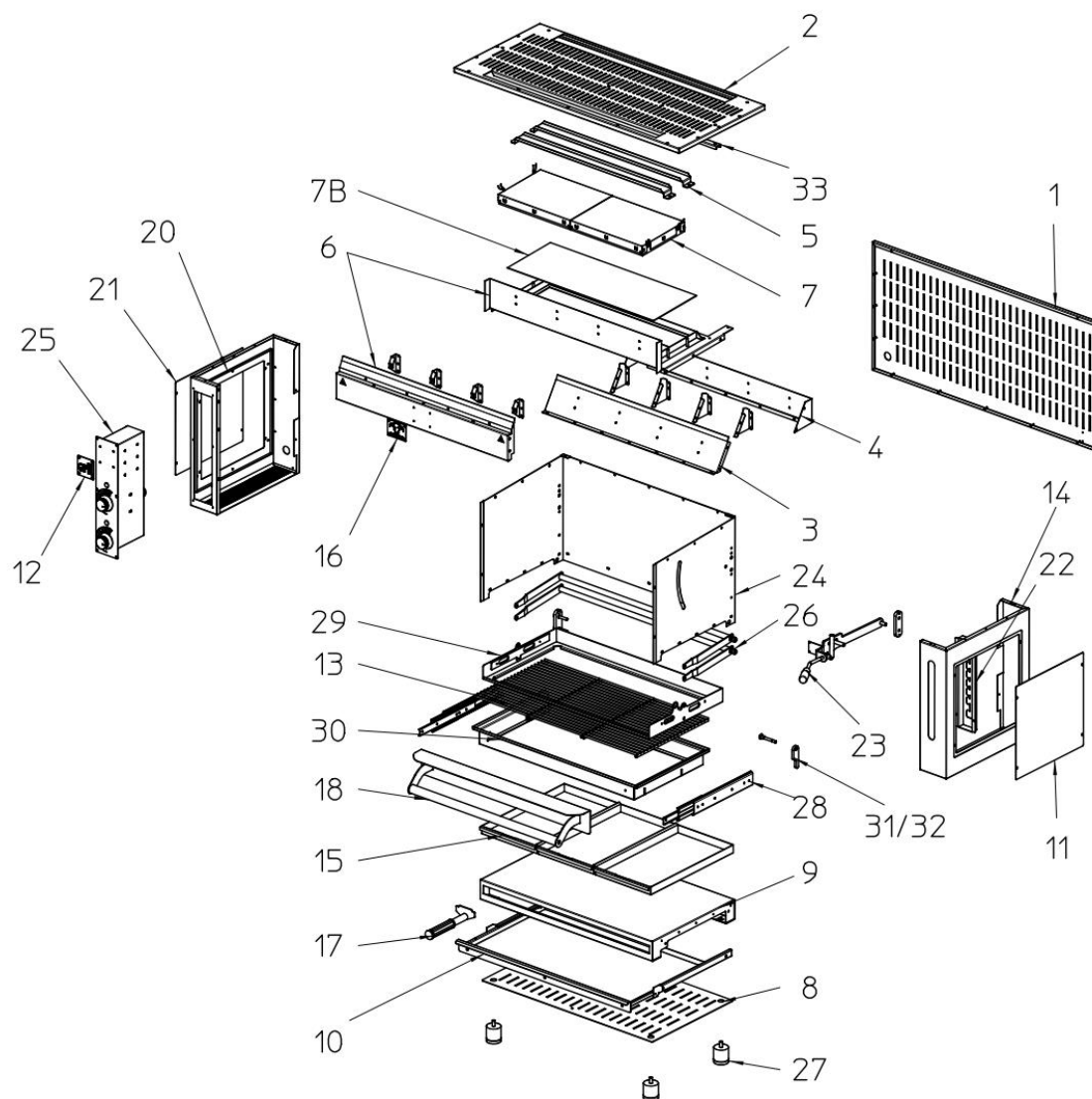
Power/Consumption: 3 X 5 Kw , total 15 kw

Exploded drawing

mod. HIGHLANDER_E (PROS_E) cod WGPS_E 2.0

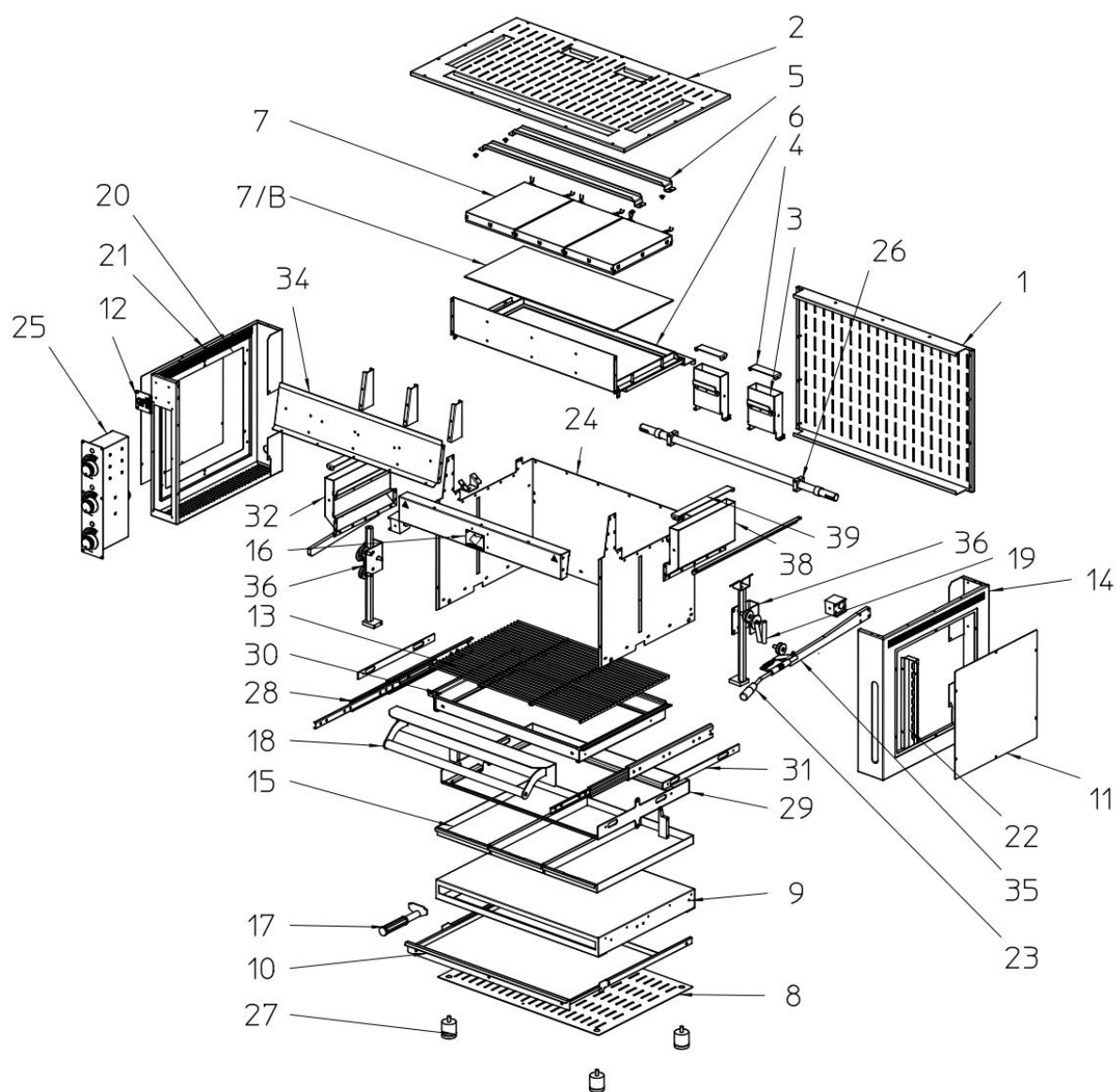


KEY	Colonna1	COD WEGRILL	DESCRIPTION	DESCRIPTION ITA
1		WGR60	BACK COVER SHEALD PRO S	RETRO
2		WGR61	COVER CAP PRO S	COPERTURA TETTO
3		WGR62	REAR CHIMNEY FRONT PRO S	PORTA CAMINO POSTERIORE
4		WGR63	REAR CHIMNEY BACK PRO S	CAMINO POST RETRO
5		WGRE0000030	FIXING HEATING PLATE S	FISSAGGI PISTRE VETROCERAMICA
6		WGRE000023	RADIANT PLATE FRAME AND FRONT CHIMNEY	TETTO CON CAMINO ANT
7		WGRE000011	RADIANT PLATE	PIASTRA RADIANTE
7B		WGRE000005PR	CERAMIC GLASS S	VETRO CERAMICO S
8		WGR87	BOTTOM COVER PRO	COPERTURA BASE
9		WGR86	BROILER BASE PRO S	BASE BROILER
10		WGR83	DROPING SLIDING DRAWER PRO S	CASSETTO SCOOREVOLE RACC GRASSO
11		WGR67	RIGHT SIDE COVER PRO S	PIASTRA FIANCO
12		WGR68	LOGO STEEL PLATE	PLACCHETTA WEGRILL
13		WGR12	GRID PRO S	GRIGLIE
14		WGR66	RIGHT SIDE PRO S	FIANCO DESTRO
15		WGR46	DROPING GREASE TRAY PRO S	VASCA RACOGLI GRASSO
16		WGRE000024	STEEL PLATE PRO SE	PLACCHETTA MANOPOLE
17		WGR47	DROPING GREASE TRAY HANDLE	MANIGLIA VASCETTA RACC GRASSO
18		WGR42K	TROLLEY HANDLE PRO S	MANIGLIA NERA PRO S
19		WGR72	SPRING	MOLLA
20		WGR73	LEFT SIDE PRO S/M	FIANCO SINISTRO
21		WGR74	LEFT SIDE COVER PRO S/M	COPERTURA FIANCO SINISTRO
22		WGR75	LIFT SCALE	SCALA ALZATA CARRELO
23		WGR76K	COMPLETE LIFT HANDLE AND LEVER	MANIGLIA E LEVA CARRELLO COMPLETA
24		WGR78	COOKING CHAMBER SHAPE PRO S	MUFFOLA
25		WGRE000022	COMPLETE POWER BOX	BOX COMPLETO IMPIANTO
26		WGR79	TROLLEY MECHANISM PRO S	MOVIMENTO CARRELLO
27	4 PCS	WGR37K	FOOT KIT	PIEDINI
28		WGR80	RAIL GUIDE	GUIDE
29		WGR81	TROLLEY PRO S	CARRELLO PRO S
30		WGR82	GRID HOLDER PRO S	CASSETTO PORTA GRIGLIE
31/32	2 PCS	WGR77	LIFT TROLLEY SCREW	FISSAGGIO CARRELLO ALXIZATA
18A		WGR42	TROLLEY HANDLE PRO S	MANIGLIA NERA PRO S
18B		WGR84	TROLLEY HANDLE SUPORT KIT	SUPPORTI MANIGLIONE
18C		WGR41PS	DEFLECTOR STEEL PRO S	DEFLETTORE
23/A		WGR76A	BLACK PLASTIC HANDLE	IMPUGNATURA PLASTICA
25/A		WGRE000012	KNOB E MASTER	MANOPOLA
25/B		WGRE000015	LIGHT	SPIA LUMINOSA
25/C		WGRE000014	RELE	RELE
25/D		WGRE000013	ENERGY REGULATOR	REGOLATORE ENERGIA



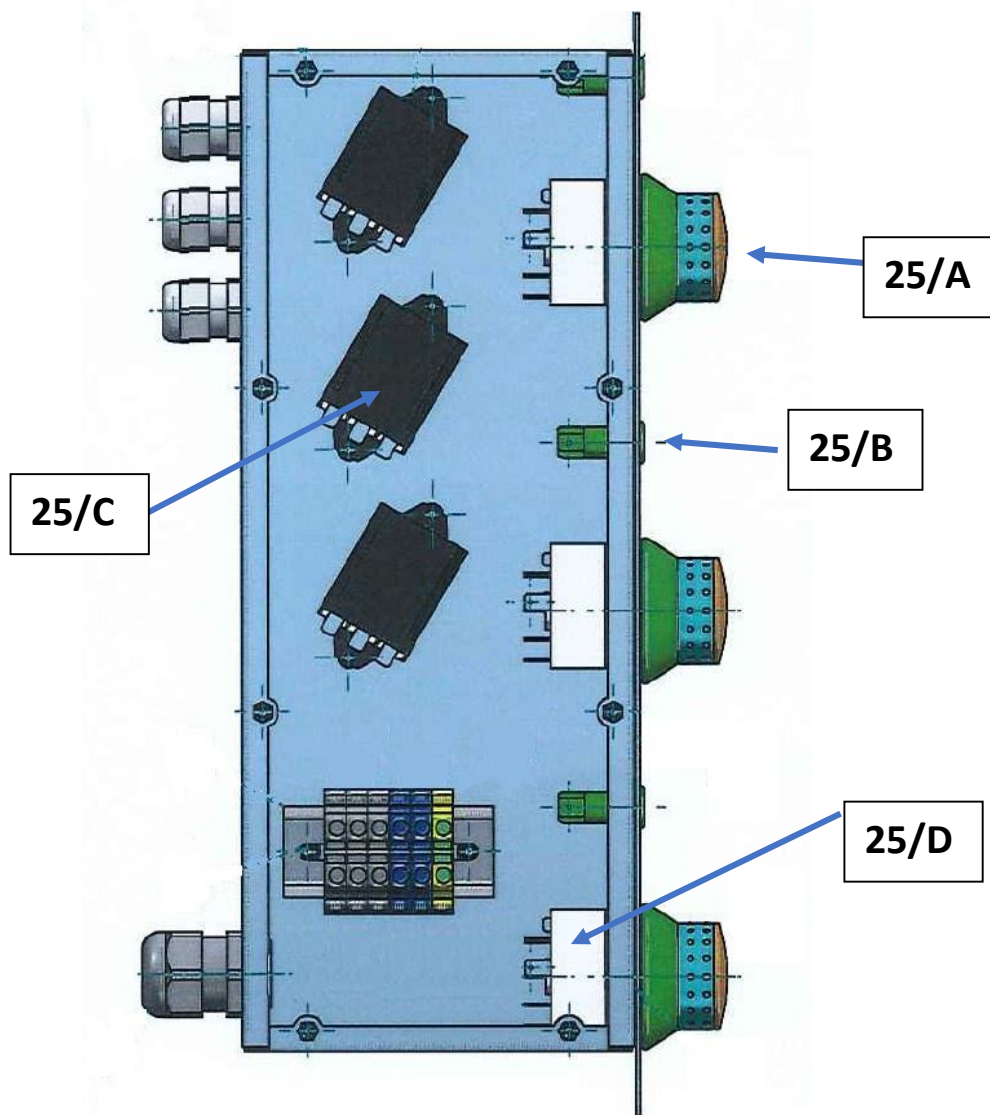
KEY	Colonna1	COD WEGRILL	DESCRIPTION	DESCRIPTION ITA
1		WGR88	BACK COVER SHEALD PRO M	RETRO
2		WGR89	COVER CAP PRO M	COPERTURA TETTO
3		WGR91	REAR CHIMNEY FRONT PRO M	PORTA CAMINO POSTERIORE
4		WGR92	REAR CHIMNEY BACK PRO M	CAMINO POST RETRO
5		WGRE0000031	FIXING HEATING PLATE M	FISSAGGI PISTRE VETROCERAMICA
6		WGRE0000020	RADIANT PLATE FRAME & FRONT CHIMNEY	TETTO CON CAMINO ANT
7		WGRE0000011	RADIANT PLATE	PIASTRA RADIANTE
7/B		WGRE0000004	CERAMIC GLASS M	VETROCERAMICO M
8		WGR102	BOTTOM COVER PRO M	COPERTURA BASE
9		WGR101	BROILER BASE PRO M	BASE BROILER
10		WGR100	DROPING SLIDING DRAWER PRO M	CASSETTO SCOOREVOLE RACC GRASSO
11		WGR67	RIGHT SIDE COVER PRO M	PIASTRA FIANCO
12		WGR68	LOGO STEEL PLATE	PLACCHETTA WEGRILL
13		WGR17	GRID PRO M	GRIGLIE
14		WGR66	RIGHT SIDE PRO s/m	FIANCO DESTRO
15		WGR82	DROPING GREASE TRAY PRO M	VASCA RACOGLI GRASSO
16		WGRE0000021	STEEL PLATE PRO ME	PLACCHETTA MANOPOLE
17		WGR47	DROPING GREASE TRAY HANDLE	MANIGLIA VASCETTA RACC GRASSO
18		WGR41K	COMPLETE TROLLEY HANDLE PRO M	MANIGLIA NERA PRO M
19		WGR72	SPRING	MOLLA
20		WGR73	LEFT SIDE PRO S/M	FIANCO SINISTRO
21		WGR74	LEFT SIDE COVER PRO S/M	COPERTURA FIANCO SINISTRO
22		WGR75	LIFT SCALE	SCALA ALZATA CARRELO
23	3 PCS	WGR76K	COMPLETELIFT HANDLE AND LEVER KIT	MANIGLIA E LEVA CARRELLO
24		WGR96	COOKING CHAMBER SHAPE PRO M	MUFFOLA
25		WGRE0000022M	COMPLETE POWER BOX	BOX COMPLETO IMPIANTO
26		WGR97	TROLLEY MECHANISM PRO M	MOVIMENTO CARRELLO
27	4 PCS	WGR37	FOOT	PIEDINI
28		WGR80	RAIL GUIDE	GUIDE
29		WGR99	TROLLEY PRO M	CARRELLO PRO S
30		WGR98	GRID HOLDER PRO m	CASSETTO PORTA GRIGLIE
31/32	2 PCS	WGR77	LIFT TROLLEY SCREW	FISSAGGIO CARRELLO ALXIZATA
33		WGR90	COVER CAP SUPPORT	SOSTEGNO TETTO
18/A		WGR41	TROLLEY PLASTIC HANDLE	MANIGLIA PLASTICA CARRELO
18/B		WGR84	TROLLEY HANDLE SUPPORT KIT	SUPPORTI MANIGLIONE
18/C		WGR41PM	DEFLECTOR STEEL PRO M	DEFLETTORE
23/A		WGR76	BLCK PASTIC HANDLE	
25/A		WGRE0000012	KNOB E MASTER	MANOPOLA
25/B		WGRE0000015	LIGHT	SPIA LUMINOSA
25/C		WGRE0000014	RELE	RELE
25/D		WGRE0000013	ENERGY REGULATOR	REGOLATORE ENERGIA
7/B		WGRE0000004	CERAMIC GLASS M	VETROCERAMICO M

mod. ABERDEEN_E (PROM++_E) cod. WGPM++_E 2.0



KEY	COD WEGRILL	DESCRIPTION	DESCRIPTION ITA
1	WGR102	REAR COVER SHEALD PRO M++	RETRO
2	WGR103	COVER CAP PRO M++	COPERTURA TETTO
3	WGR110	REAR CHIMNEY	CAMINO POSTERIORE
4	WGR114	REAR CHIMENY FRAME	FARFALLA CAMINO POSTERIORE
5	WGR00032	FIXING RADIANT PLATE	FISSAGGIO PIASTRE RADIANTI
6	WGREG00020++	RADIANT PLATE FRAME M++	FISSAGGI PIASTRE RADIANTI
7	WGREG00011	RADIANT PLATE	PIASTRE RADIANTI
7/B	WGREG00013PR	CERAMIC GLASS M++	VETRO CERAMICA M++
8	WGR102	BOTTOM COVER PRO M++	COPERTURA BASE
9	WGR131	BROILER BASE PRO M++	BASE BROILER
10	WGR130	DROPING SLIDING DRAWER PRO M++	CASSETTO SCOOREVOLE RACC GRASSO M++
11	WGR74	RIGHT SIDE COVER PRO M++	COPERTURA FIANCO SINISTRO
12	WGR68	LOGO STEEL PLATE	PLACCHETTA WEGRILL
13	WGR11	GRID PRO M++	GRIGLIE M++
14	WGR121	RIGHT SIDE PRO M++	PIASTRA FIANCO
15	WGR128	DROPPING GREASE TRAY M++	VASCA RACCOGLI GRASSO M++
16	WGR122	STEEL PLATE PRO M++ E	PLACCHETTA MANOPOLE
17	WGR47	DROPING GREASE TRAY HANDLE	MANIGLIA VASCETTA RACC GRASSO
18	WGR43K	COMPLETE TROLLEY HANDLE PRO M++	MANIGLIA NERA PRO M++
19	WGR72	SPRING	MOLLA
20	WGR117	LEFT SIDE PRO M++	FIANCO SISTRO
21	WGR129	LEFT SIDE PRO M++ COVER	FIANCO SINISTRO COVER
22	WGR75	LIFT SCALE	SCALA ALZATA CARRELO
23	WGR125K	COMPLETE LIFT HANDLE AND LEVER M++	MANIGLIA E LEVA CARRELLO
24	WGR96	COOKING CHAMBER SHAPE PRO M++	MUFFOLA
25	WGREG00022++	COMPLETE POWER BOX	BOX ELETTRICO
26	WVGRTBM	TROLLEY REAR BAR	BARRA SUPPORTO CARRELLO
27	WGR37	FOOT	PIEDINI
28	WGR119	RAIL GUIDE M++	GUIDE M++
29	WGR126	TROLLEY SQUARE FRAME	SQUADRA SUPPORTO CARRELLO
30	WGR118	GRID HOLDER PRO M++	CASSETTO PORTA GRIGLIE
31	WGR124	RAIL GUIDE FRAME	SUPPORTO GUIDE
32	WGR112	LEFT SIDE CHIMNEY	CAMINO SINISTRO
33	WGR108	COVER CAP SUPPORT M++	SUPPORTO TETTO M++
34	WGR109	FRONT CHIMNEY	CAMINO ANTERIORE
35	WGR115	LIFT MECHANISM PRO M++	BRACCIA E ALBERO CARRELLO
36	WGR116	LIFT TREE AND BEARING	STAFFA E CUSCINETTI LIFT
37	WGR127	TROLLEY PRO M ++ FIXING BLOCK	BLOCCO FISAGGIO SQUADRA CARRELLO
38	WGR113	RIGHT SIDE CHIMNEY	CAMINO DESTRO
39	WGR111	SIDE CHIMNEY FRAME	FARFALLA CAMINO LATERALE
18/A	WGR43	TROLLEY HANDLE BAR	BARRA MANIGLIONE
18/B	WGR84	TROLLEY HANDLE SUPPORT KIT	SUPPORTI LATERALI MANIGLIA
18/C	WGR41PM++	DEFLECTOR STEEL PRO M ++	DEFLETTORE
23/A	WGR76	BLACK PLASTIC HANDLE LIFT	IMPUGNATURA GOMMA ELVAZIONE
25/A	WGREG00012	KNOB E	MANOPOLA
25/B	WGREG00015	LIGHT	
25/C	WGR00014	RELE	RELE
25/D	WGREG00013	ENERGY REGULATOR	REGOLATORE ENERGIA
40/41	WGR77	LIFT TROLLEY SCREW	FISSAGGIO CARRELLO ALXIZATA

POWER BOX



Transport and installation



The instructions provided in the chapter which follows must be followed with great care to avoid serious injury or damage.

Keep the handling area free of obstructions.

When handling, check constantly that the floor is empty of obstacles and free of any loose or uneven areas which may cause accidents, leading to injury or damage.

The grill must only operate in an enclosed environment, protected from the weather, where there are no explosion or fire risks, since it is not constructed to flame-retardant standards.

The minimum installation distance from the walls must be 25 cm = 9.85 inch

The grill's operating area must have sufficient natural light and must have a satisfactory artificial lighting system to protect the operator's health and safety.

The lighting in the premises must comply with the relevant legislation in the Country where the Grill is installed and must ensure a good view of the product.

The grills which make up the system are intended for industrial use in normal environmental conditions. The operating environment must be indoors (or roofed) and protected from the weather.

Check that the following environmental characteristics are met:

- Relative humidity 70% max (non condensing);
- Indoor location, sheltered from the weather.



Temperature or humidity values outside the above range may seriously damage the components.

Electrical connection

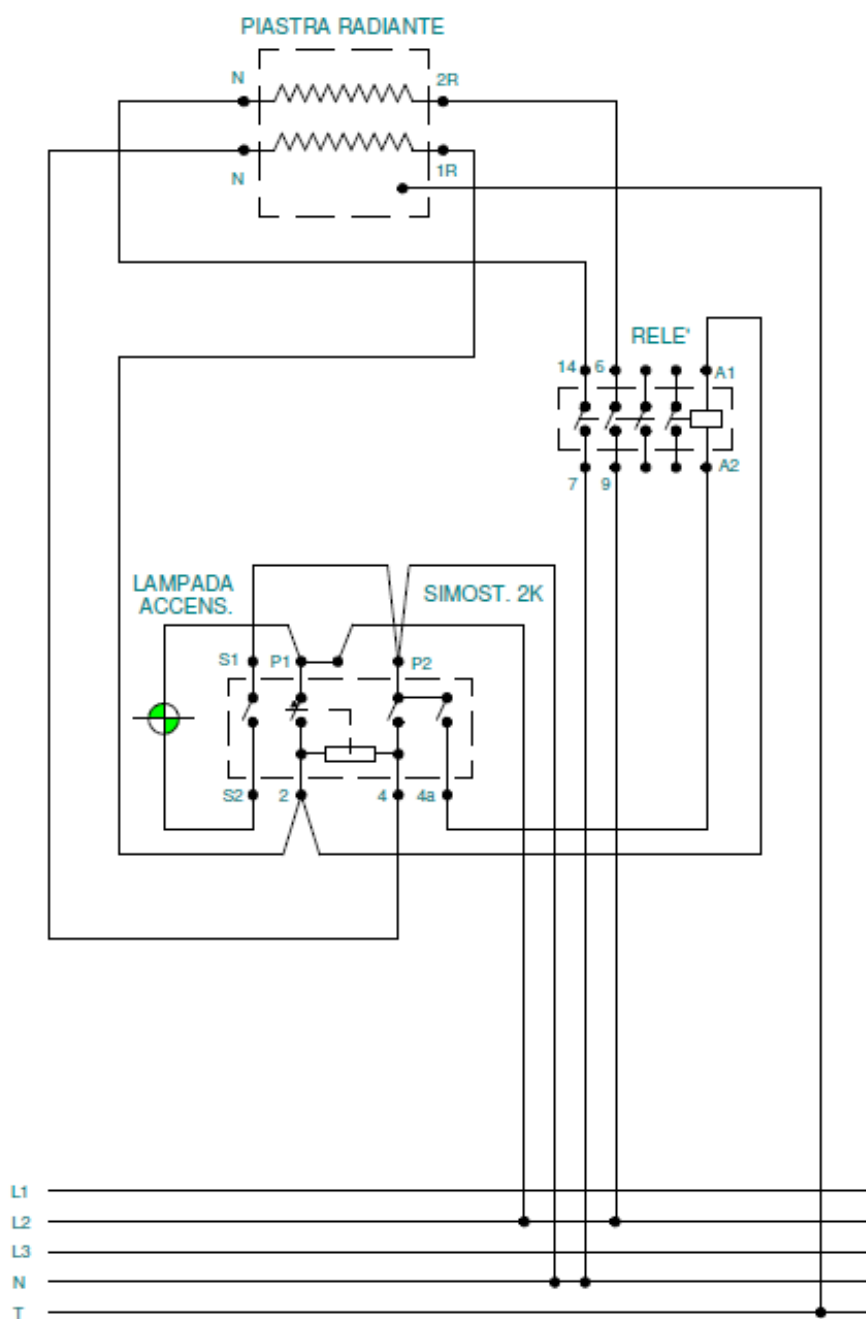


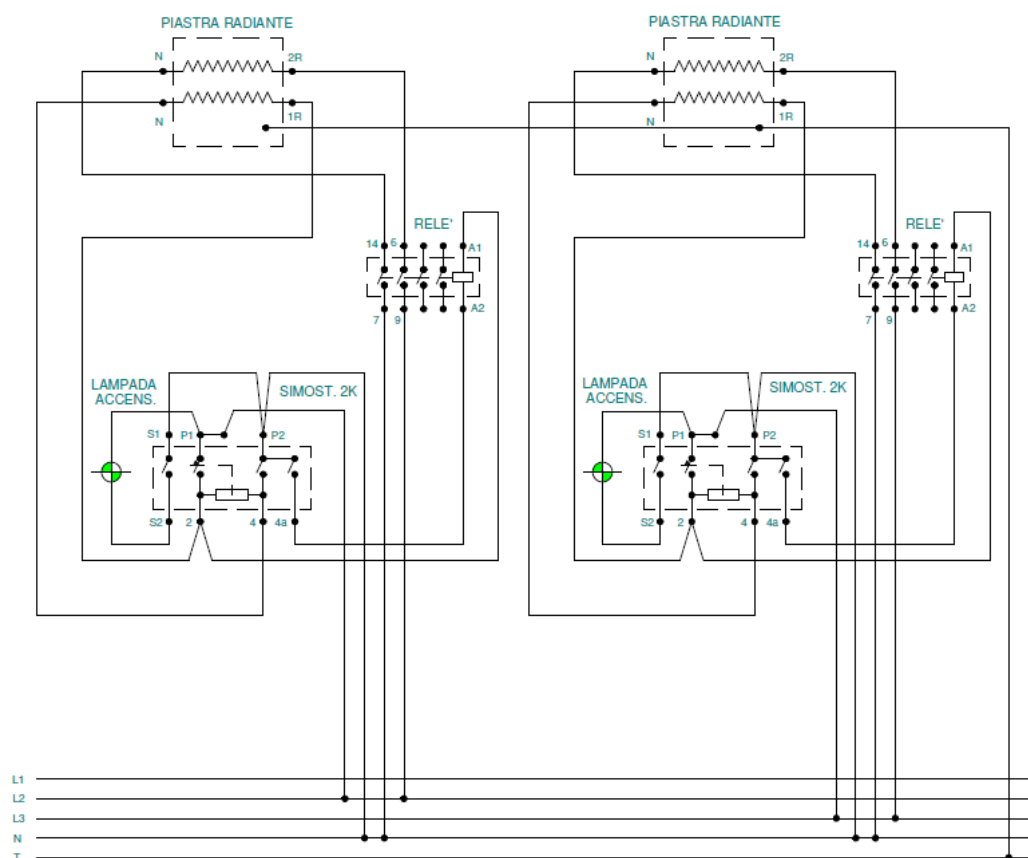
WARNING: Refer carefully to the nameplate on the grill which specifies the type of connection for which it is intended.

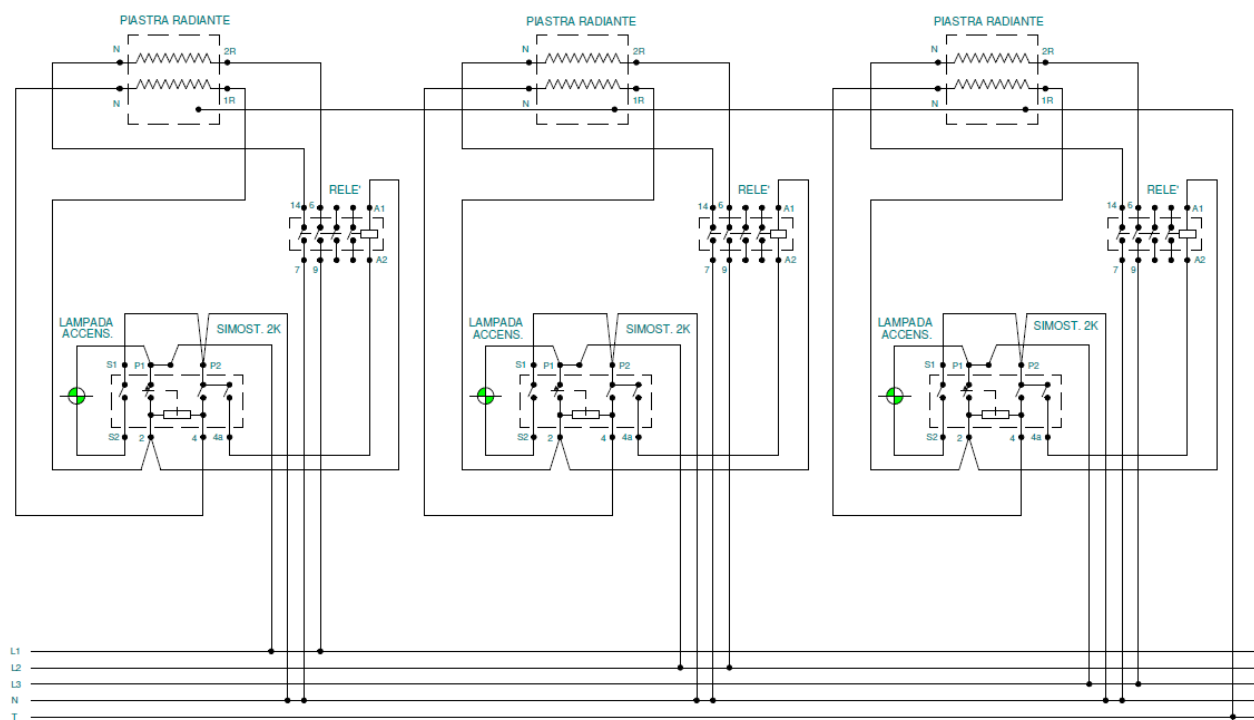
The manufacturer has tested the electrical system during general testing of the grill, and it is therefore guaranteed to be in perfect working order. In case of damage caused by incorrect connections of the power source to the electrical line, the manufacturer's warranty for the electrical system immediately becomes null and void.

Connections must be made in accordance with the relative regulations in the country of use, and in full compliance with occupational health and safety law.

ELECTRICAL SCHEME HIGHLANDER-E 2.0



ELECTRICAL SCHEME HEREFORD-E 2.0

ELECTRICAL SCHEME ABERDEEN-E 2.0

Turning on, setting and turning off

The grill has a knob for switching 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 it anticlockwise it decreases until it switches off.

The range of professional grills is configured as follows

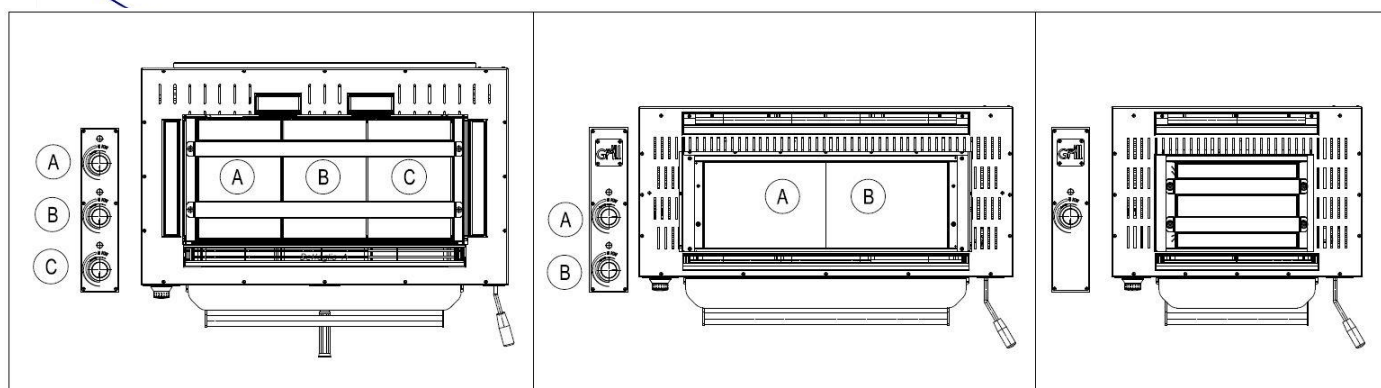
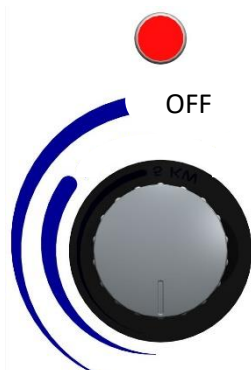
HIGHLANDER_E: 1 adjustable zone with power Max. 5 KW

HEREFORD_E: 2 adjustable zone with power Max. 5 KW

TOTAL MAX POWER : 10 KW

ABERDEEN_E: 3 adjustable zone with power Max. 5 KW

TOTAL MAX POWER : 15 KW



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



After turning it off, wait for the grill to cool completely before performing any procedure (e.g. cleaning)



Video Tutorial

Use your smartphone and a QR Code Reader Scanner App to view the video tutorial at once.

PHOTO TUTORIAL**POSITION 1****POSITION 2**

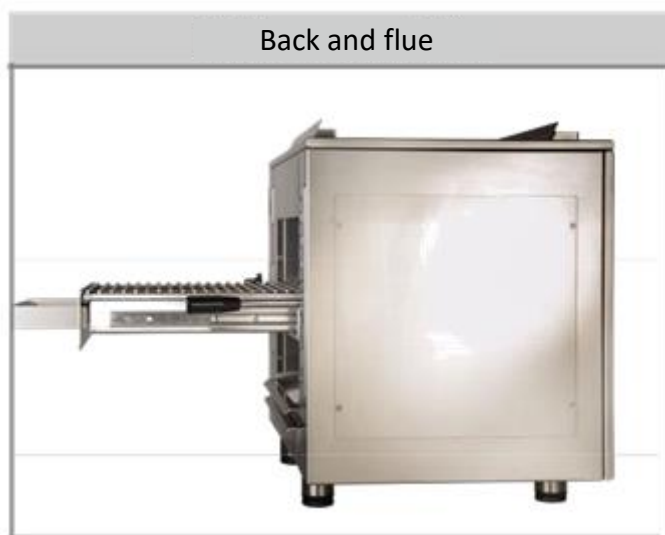
OFF

TURN THE KNOB CLOCKWISE
UNTIL REACHING 2,5KW**POSITION 3**TURN THE KNOB CLOCKWISE
UNTIL REACHING 5 KW
AND RELEASE**POSITION 4**TURN THE KNOB ANTI-CLOCKWISE
UNTIL THE DESIRED
SWITCH-ON FREQUENCY

Zones to be treated with great care during use



The WeGrill reaches very high temperatures, and although many zones are well insulated there are some which must never be touched during operation:



Cooking with models HIGHLANDER_E (PROS_E) and HEREFORD_E (PROM_E) electric and ABERDEEN_E(PROM++_E)

The WeGrill cooks by means of radiated heat, with an effect similar to cooking over wood / charcoal embers. The temperatures reached are also the same. The main difference is that the heat source is above the food instead of below.

Cooking is possible on various levels, selected using the lever on the right of the grill.

To release the lever, simply move it slightly to the right, releasing it from the slots.

The lever can then be raised or lowered to move the grid towards or away from the radiant plate .

The grid is mounted on a handy drawer which can easily be removed using the handle provided.

The positions closest to the radiant plate are used for searing foods quickly, sealing their surface to keep liquids and juices inside. This ensures that the grilled food stays soft and succulent.

Large pieces of meat and fish should be seared, for not more than one minute per side.

Just one side is enough for smaller fish.

The grid can then be lowered to the second level and cooking can be completed for the necessary time.

This must be done for both sides of the food. This cooking method is required for chicken wings and thighs, for example.

Naturally, not all foods are the same size or consistency.

Experience acquired when using the grill is fundamental for optimal results.

Always protect yourself when cooking with the single or the double pan.

We urge you to use an oven glove or pan support.

Place a drop of water in the grease drawer for easier cleaning after use.



Removable drawer and grease pan

Before turning on the grill, insert the water into the grease trays up to the recommended level indicated in each individual tray.

The WeGrill Pro's drawer makes it easy to extract the cooking surface without getting burnt.

However, it is still essential to use protection (such as heat-proof gloves) when touching the handle. See Point 1

The cooking grid is inside the removable drawer and is easy to fit and remove. See Point 2

The grease pan is easily removed and washed in a dishwasher. See Point 3

Place water in the grease drawer for easier cleaning after use.

There is another drawer underneath the grid; this should be removed with the grid to collect the grease dripping off foods. See Point 4

Heat protection should always be used for this drawer, too.



Maintenance

These operations must be only carried out by skilled technical staff in accordance with the instructions in this manual.

WeGrill and More is not responsible for any errors in the performance of these procedures. During maintenance and cleaning, do not dump any residues of material in the environment around you; comply with the relevant legal requirements. The radiant plate must never be touched unless they are being replaced.

Never clean the grill with aggressive, abrasive or flammable substances. Use a soft, dry cloth.



Never modify the grill in any way: this is dangerous!

A brush is supplied to clean the parts that are most difficult to reach manually

It is advisable to periodically clean the carriage guides, disassembling the parts concerned as shown in the photograph. Cleaning with a degreasing product in immersion is recommended



Storage during long periods out of use

When the grill is not in use, it is fundamental to disconnect the electricity supply.

Cover the grill and store it in a dry place.

Troubleshooting

PROBLEM	EVIDENCE	CAUSES	REMEDIES	OPERATOR
The grill does not start	NO LIGHT ON	No power	Check that the mains is operational and that the Grill is connected to the mains.	user
Failure to start one or more IR panels.	LIGHTS ON	<ul style="list-style-type: none"> Failed relay Resistor burned out 	Contact technical support To check closure of circuits	
Failure to start one or more IR panels	NO LIGHT ON	No power supply	Check that the power supply is operational and that the Grill is connected to the network	User
No power IR panels	LACK of visibility of the IR panels	IR panel broken	Replace	Contact qualified personnel

If the problem persists or is not resolved, call in qualified technical staff.

Scrapping and disposal

Disposing of packaging

The packaging is provided to protect the goods from any damage which might occur during transport and handling. The packaging materials can be recycled and are therefore chosen to be environment-friendly and allow easy disposal with a view to return to production cycles.

Conserve the original packaging and polystyrene parts to allow the grill to be transported again even at a later date.

It is also important to keep the packaging for use if the grill has to be sent to the authorised after-sales service in the event of faults and/or damage.

Recycling materials on the one hand reduces waste volumes while on the other it allows more rational use of non-renewable resources.



Disposal of waste electrical and electronic equipment (WEEE) pursuant to Italian Legislative Decree no. 49 of 14 March 2014, implementing the WEEE Directive 2012/19/EU on the disposal of waste electrical and electronic equipment.

The symbol of a waste bin with a bar across it indicates that the product must be disposed of separately from ordinary municipal waste at the end of its life.

At the end of the grill's lifetime, the user must consign it to the electrical and equipment waste disposal centres operated by municipalities or waste disposal companies.

Consignment to the appropriate facility for environmentally responsible recycling, treatment and disposal helps to prevent any negative effects on the environment and health and encourages recycling of the grill's component materials.

After-sales service

Registered Office

Strada delle Fornaci, 20 - 41126 Modena Italy

Offices

Via Ferrari nr.27, int.65. 41043 Corlo di Formigine (MO) Italy

VAT No. 03737920367

sales@wegrillandmore.eu

info@wegrillandmore.eu

Warranty

The WeGrill brand is the property of WeGrill and More S.r.l.

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

The warranty only covers any defects traceable to production errors.

If a defect is discovered:

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

The warranty period starts from the date of purchase. The warranty period will not be extended or renewed after a repair or replacement under warranty.

The following cases do not give entitlement for a repair under warranty:

- normal wear and tear
- wear due to negligence or lack of maintenance
- defects deriving from misuse or failure to comply with the instructions in this manual
- intentional modifications made in contravention of the producer's instructions
- misuse or tampering
- defects caused by storage in unsuitable places
- unauthorised repairs

The producer refuses to accept all grills received which do not comply with the legal times and procedures.

WARRANTY NOTE: The WeGrill is assembled and finished entirely by hand. Small marks or flaws are therefore possible; they do not impair operation of the grill and we consider them normal. Therefore, any minor flaws are not relevant for the purposes of the warranty.

Registered Office:

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

Offices:

Via Ferrari nr.27,int.65 -41043 Corlo di Formigine (MO)Italy

VAT No. 03737920367

order@wegrillandmore.eu - info@wegrillandmore.eu

USERS & MAINTENANCE MANUAL HIGHLANDER_E2.0 & HEREFORD_E2.0 & ABERDEEN_E2.0
rev_March2021_gv