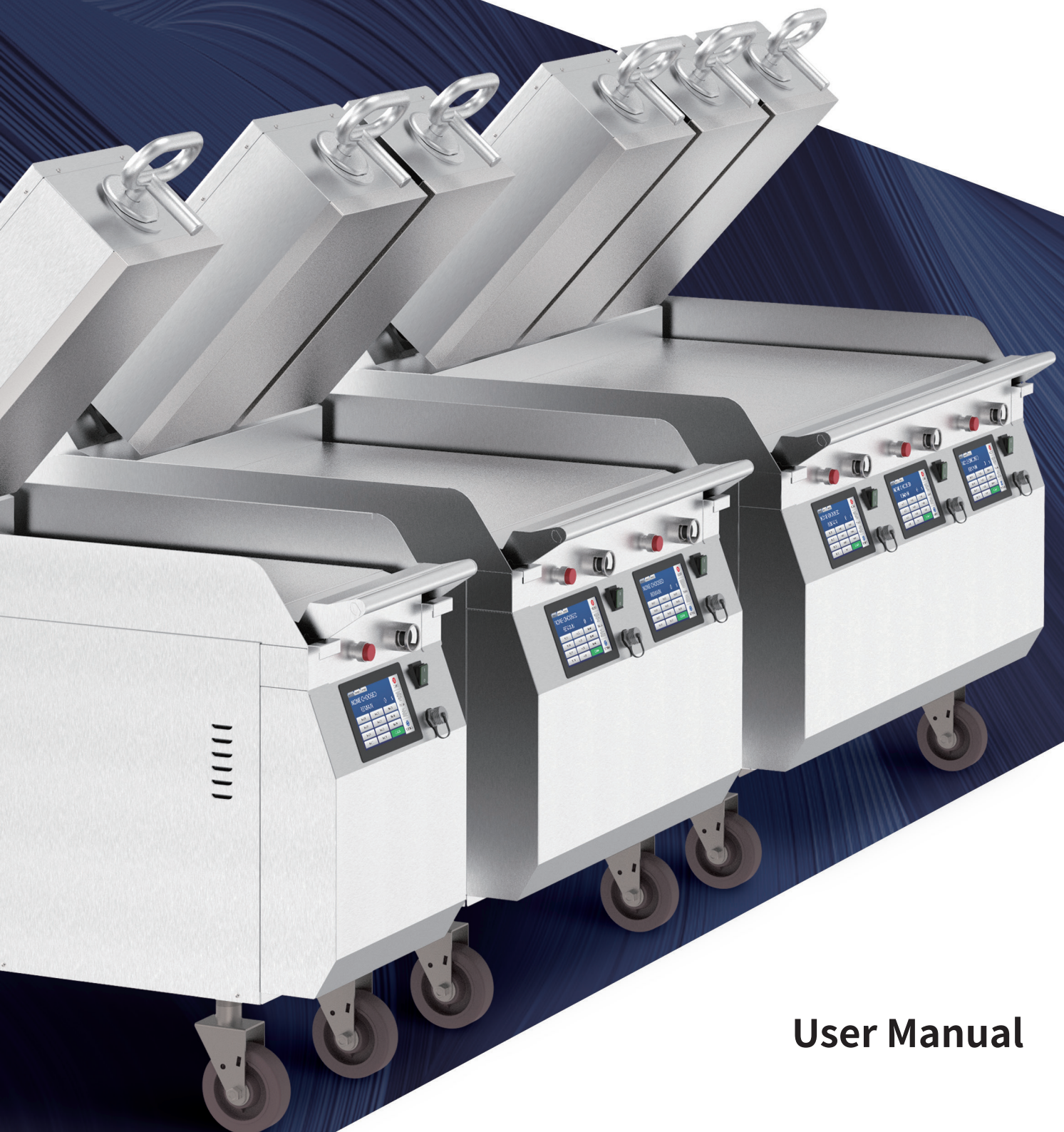


Automatic Double-Sided Griddle and Grill Combo

JPJL-01/02/03



User Manual

Thank you for purchasing and using our double-sided Griddle and Grill Combo series products! This product is designed reasonably, integrating energy conservation, environmental protection, and high efficiency. It is meticulously crafted using high-quality plates and components from renowned manufacturers. To fully utilize the product's performance and minimize unnecessary losses and injuries, please read the product manual carefully before use and keep it properly for future reference.

The equipment warranty clearly states our company's warranty obligations and repair scope (the warranty does not cover value-added parts and related labor costs). If the warranty eligibility for this equipment is revoked, Jupeng Kitchen Equipment Co., Ltd. will no longer be liable for any losses incurred under indirect, accidental, unforeseen, or force majeure circumstances.

Without the consent of Jupeng Kitchen Equipment Co., Ltd., please do not engage other maintenance personnel to repair our company's equipment. If such a situation occurs, the warranty eligibility for the equipment will be automatically revoked. If our technicians find that the equipment has been misused, altered without authorization, incorrectly installed, damaged by natural disasters such as fire or flooding, or if the nameplate or label has been removed, the warranty eligibility for the equipment will be deemed automatically revoked.

If you have any questions regarding the equipment or its warranty information, please refer to our service guide and operating procedures, or contact our company's relevant personnel.



WARNING

Any modification, incorrect installation, adjustment, repair, or maintenance may result in property damage or personal injury. For any adjustment or repair, please contact the supplier and have it performed by trained professionals.

For your safety, do not store or use flammable, explosive gases, liquids, or other hazardous materials near this product.

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Structural Diagram



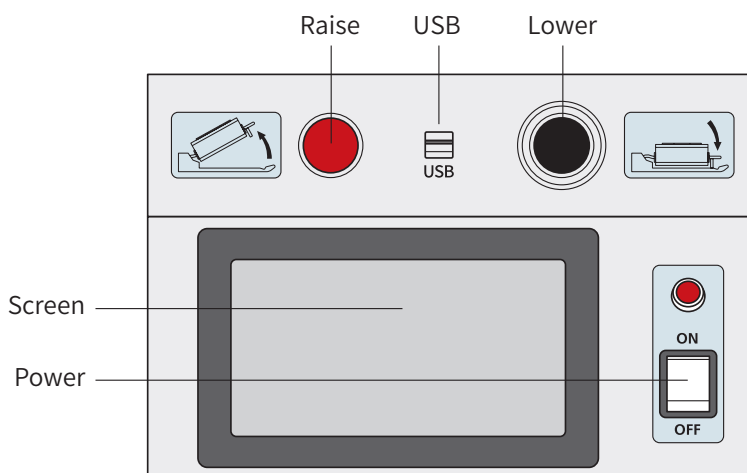
Product Usage

This product is suitable for heating and cooking various types of food.

Product Parameters

Product Name	Single-Head Double-Sided Griddle and Grill Combo	Dual-Heads Double-Sided Griddle and Grill Combo	Triple-Heads Double-Sided Griddle and Grill Combo
Model	JP-JL-01	JP-JL-02	JP-JL-03
Voltage	AC380V/50Hz	AC380V/50Hz	AC380V/50Hz
Power	8.85kW	8.85kW*2	8.85kW*3
Dimensions	400*985*97 (mm)	735*985*970 (mm)	1070*985*970(mm)

Control Panel Structure







menu 1 menu 2 menu 3

**NONE CHOOSD
REMAIN**

No.01	No.02	0 s
No.04	No.05	No.03
No.07	No.08	No.06
No.10	No.11	CLEAN

CLOSE

Status

SETTING

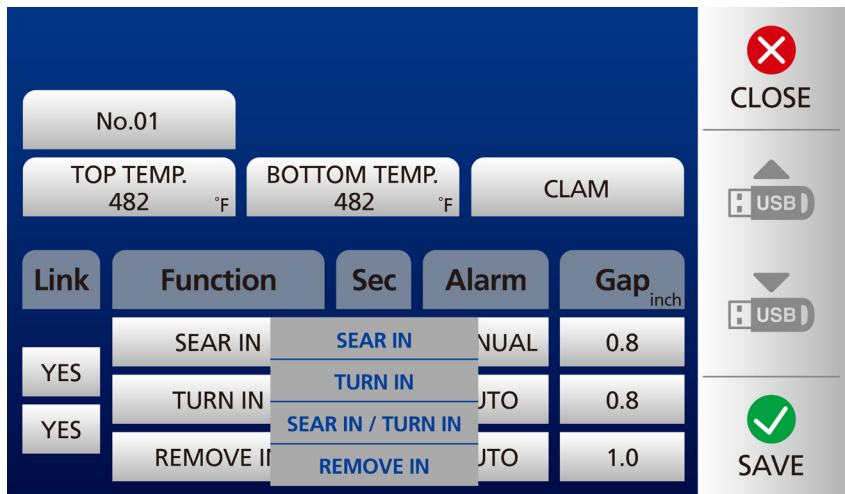


Operation and Usage Instructions

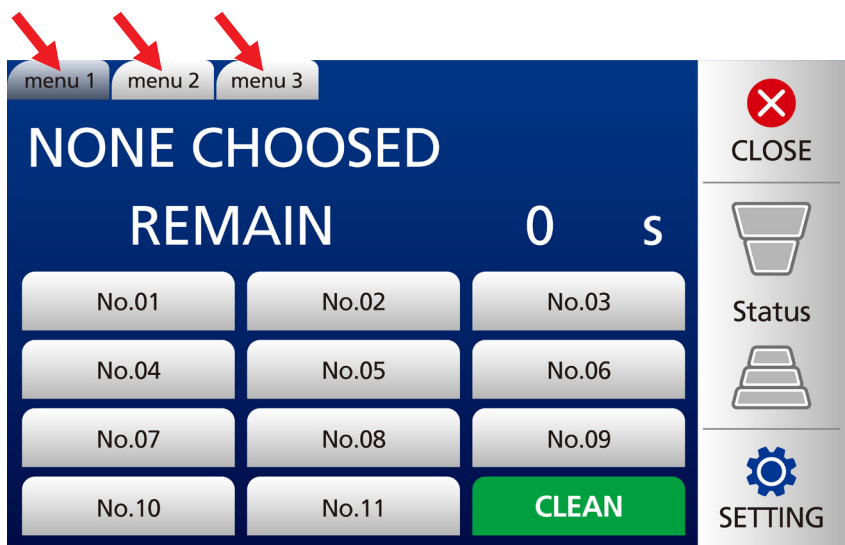
Power On



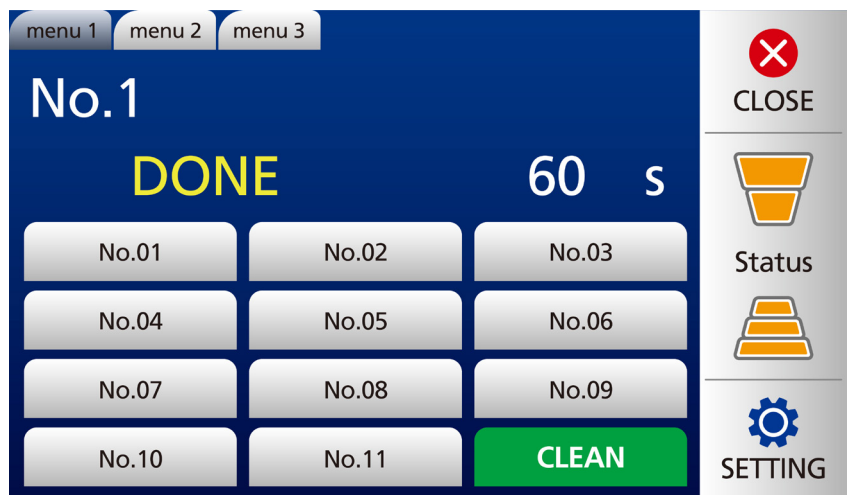
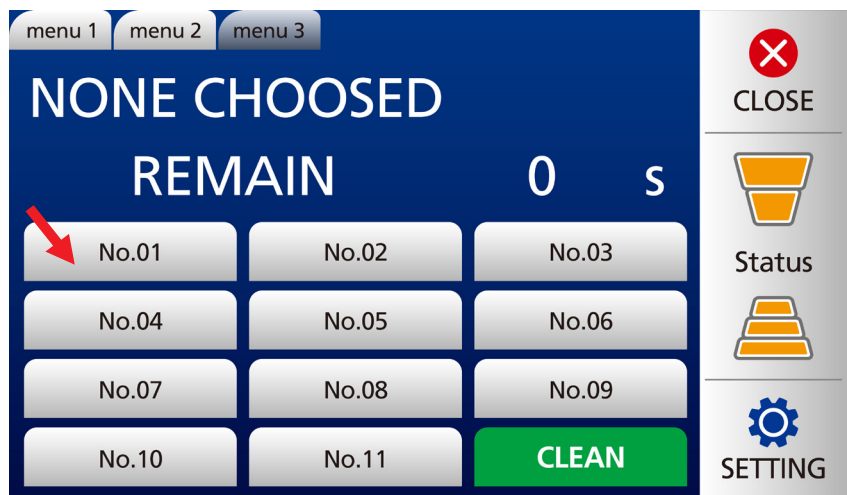
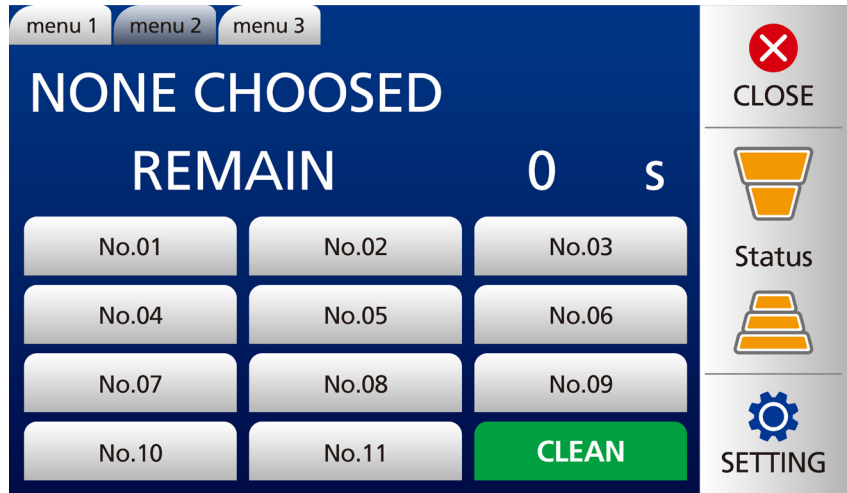
Click anywhere on the standby interface to enter the main working interface.



There are three menu page switching buttons in the top-left corner of the main interface. Clicking these buttons allows switching among three pages, with a total of 33 menus.



At this point, no menu is selected.
Click on any item to select it.



The temperature display icon on the right shows the current temperature status of five zones on the upper and lower plates:

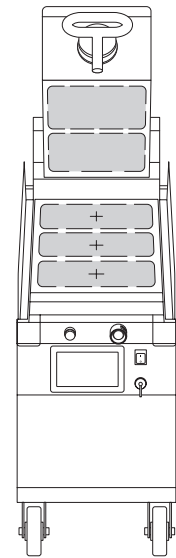
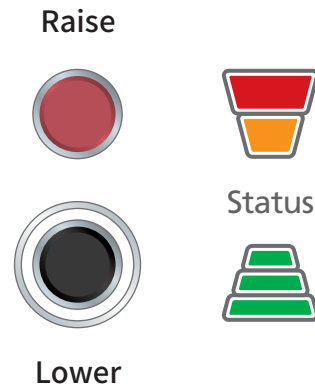
Red: Temperature is too low.

Yellow: Approaching operating temperature.

Green: Operating temperature reached (ready for cooking).

Once the indicator turns green, press the Standby button on the device to start cooking.

Notice: If the temperature is too low or too high, the system will not respond to the button press, and a pop-up message will appear: Temperature too low or too high.



Once cooking begins, the current working stage (e.g., grilling, flipping, removing) will be displayed, along with a countdown timer.

Upon completion, a buzzer will sound and the upper plate will automatically rise. The screen prompts **Done**.

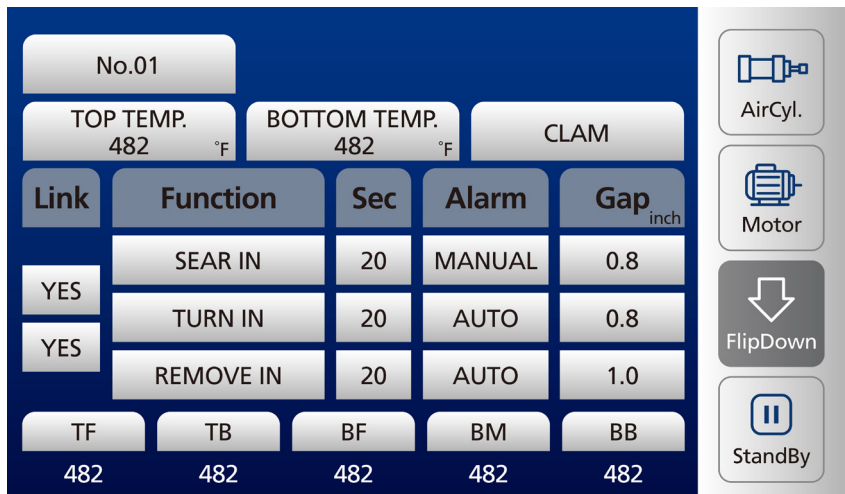
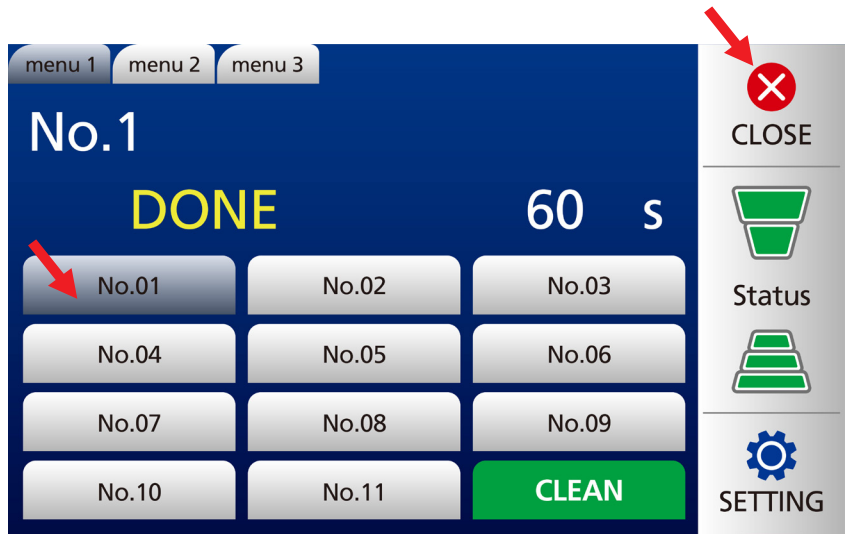


Press the standby button again to start the next cooking cycle.


During operation, pressing the raise button at any time will lift the upper plate and cancel the current cooking cycle.

Click on the top-right corner to enter the details page, where you can view menu details and the current real-time temperature of each zone. This can assist in analyzing the cause of any abnormalities.

Click on the top-right corner again to exit.



System Settings

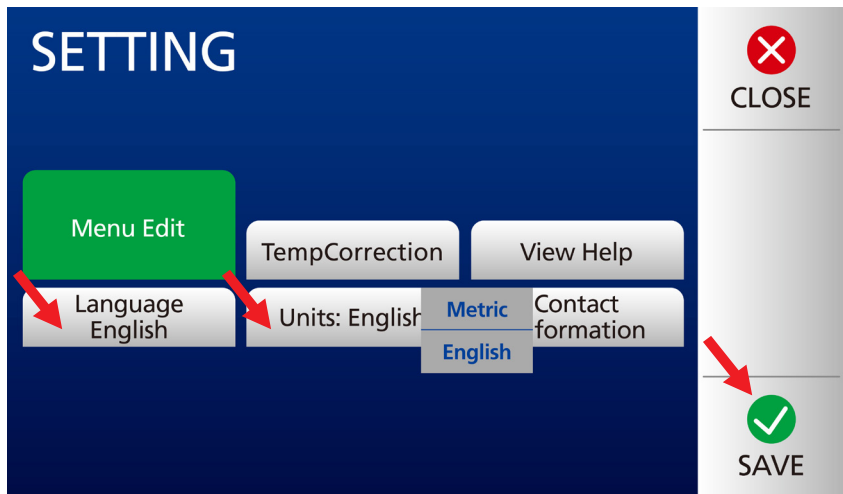
Click  the settings button to bring up the password input interface. The default password is 0.



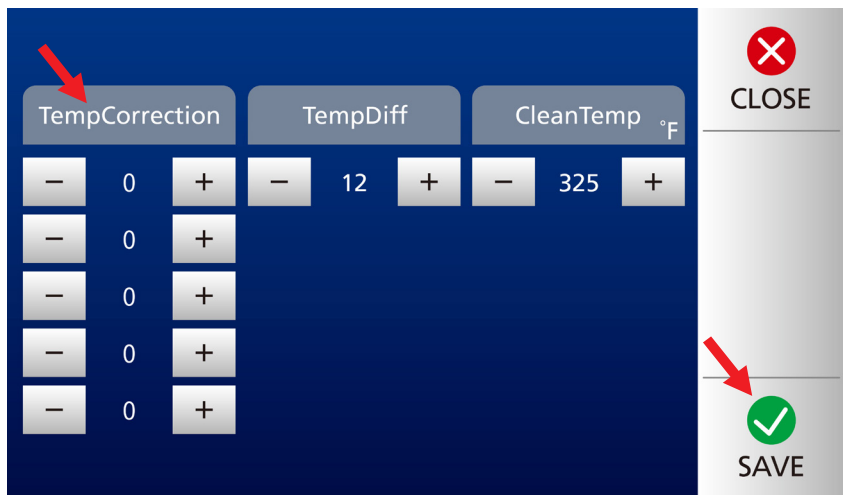
If the password is correct, enter the settings interface.

Click on **Language** to switch between Chinese and English. After making changes, please click **Save**.

Click on **Unit** to switch between metric and imperial units. After making changes, please click **Save**.

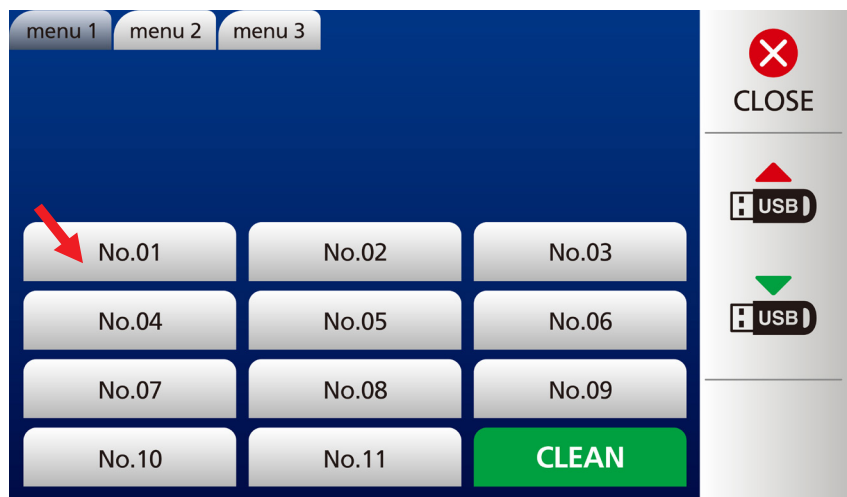
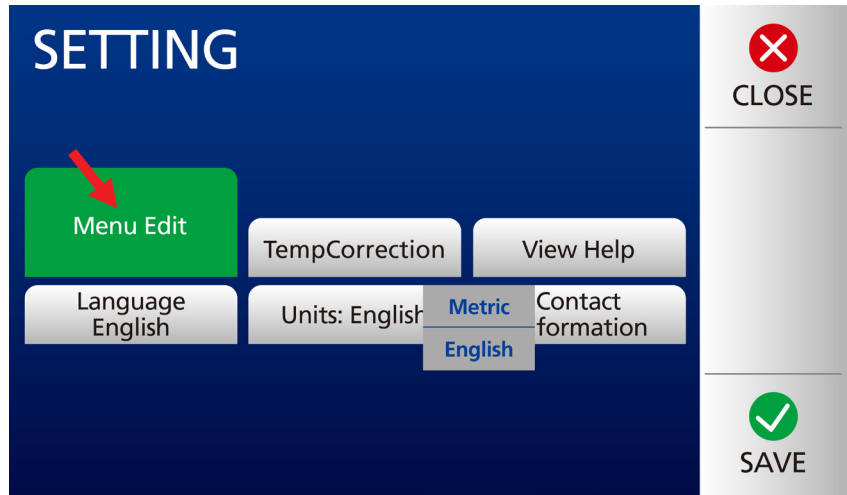


Click on **Temperature Calibration** to perform temperature calibration and hysteresis settings. After making changes, please click **Save**.

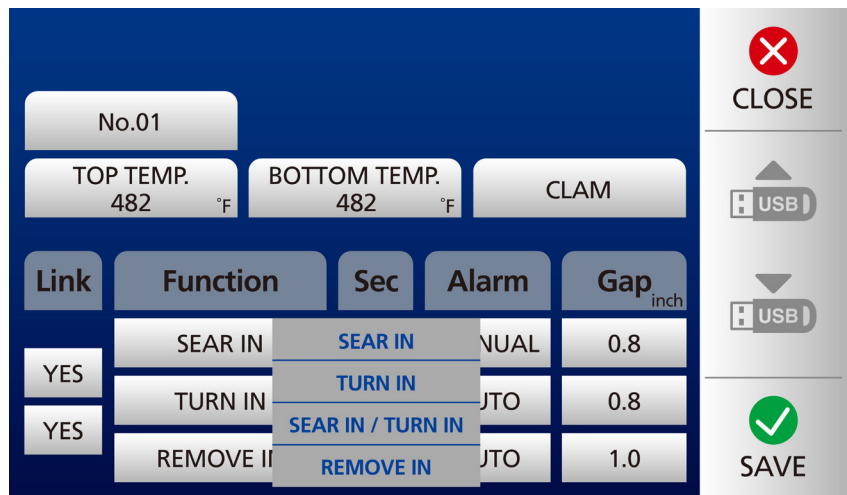


Menu Editing

Click on **Menu Editing**.



Click on any menu item to enter the specific content settings interface.

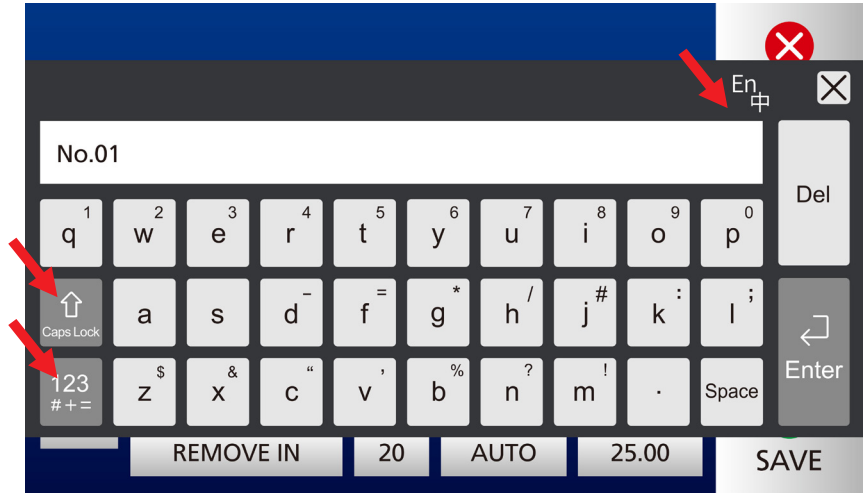


Click on the corresponding parameters to set them.

Switch between uppercase and lowercase

Switch to numbers

Switch between Chinese and English input



Detailed Explanation of Menu Parameters

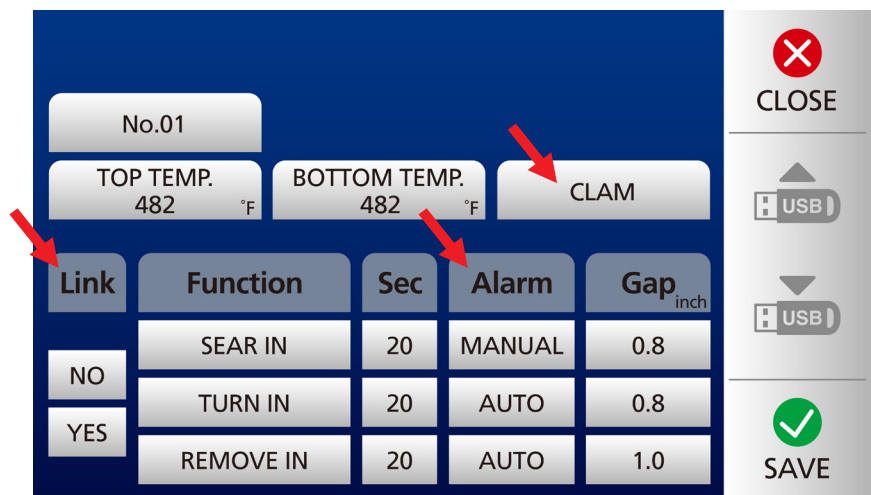
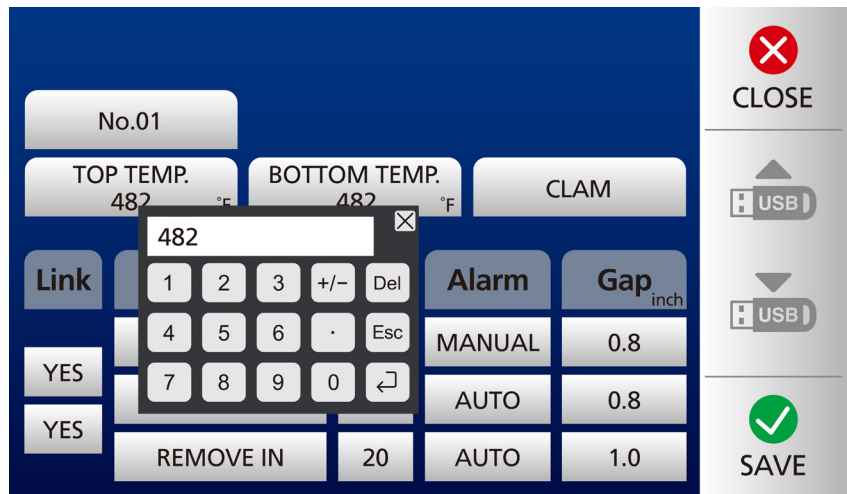
1. **Link:** If set to **Yes**, after the completion of the previous working stage, the plate will automatically rise to its original position and then lower to the gap position for the current working stage.

If set to **No**, after the completion of the previous working stage, the plate will flip up and need to be manually pressed down using the standby button to proceed to the next working stage.

2. **Alarm:** If set to **Manual**, an alarm will sound after the completion of each working stage, and it will need to be manually stopped by pressing the standby button.

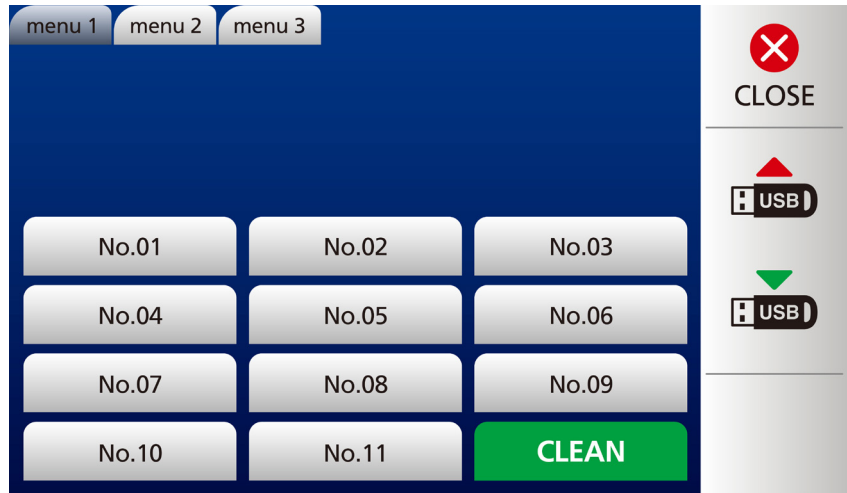
If set to **Automatic**, an alarm will sound for 5 seconds after the completion of each working stage and then automatically stop.

3. When **Single-Sided** is selected, the upper plate will not flip down.

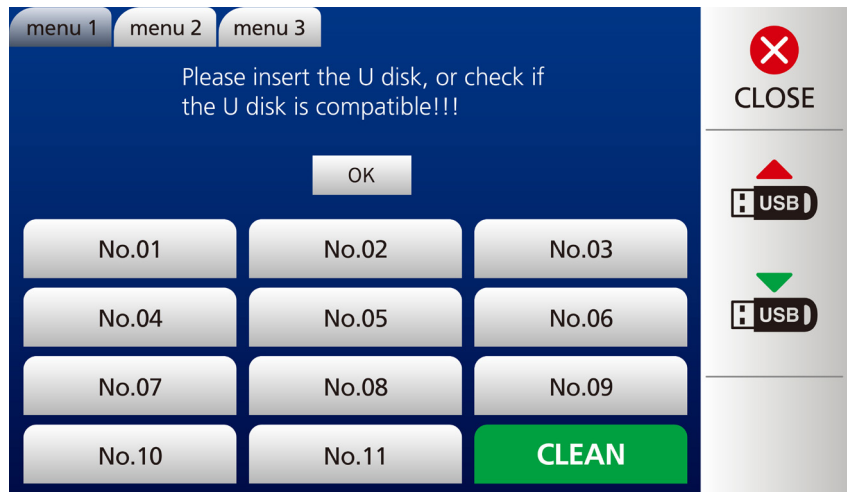


In the menu editing interface, click the **Export** button.

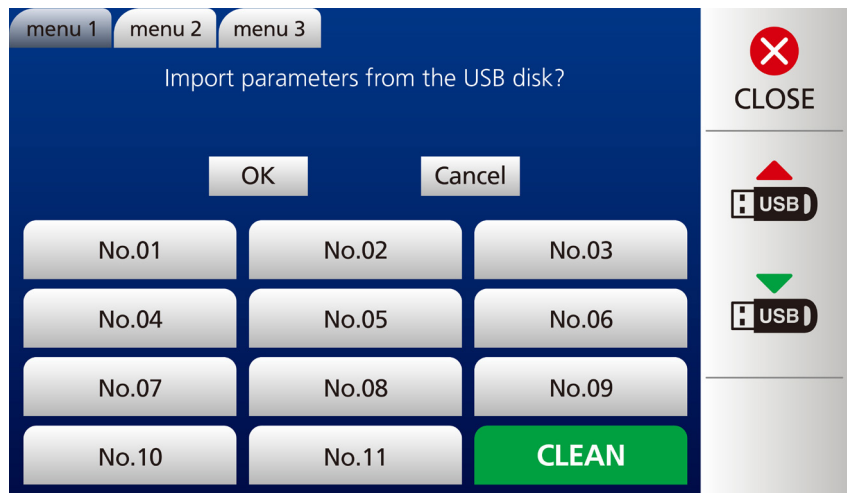
If no USB drive is inserted or the USB drive is in an unrecognizable format, the following prompt will appear:



If the USB drive is correctly recognized, the following prompt will appear:

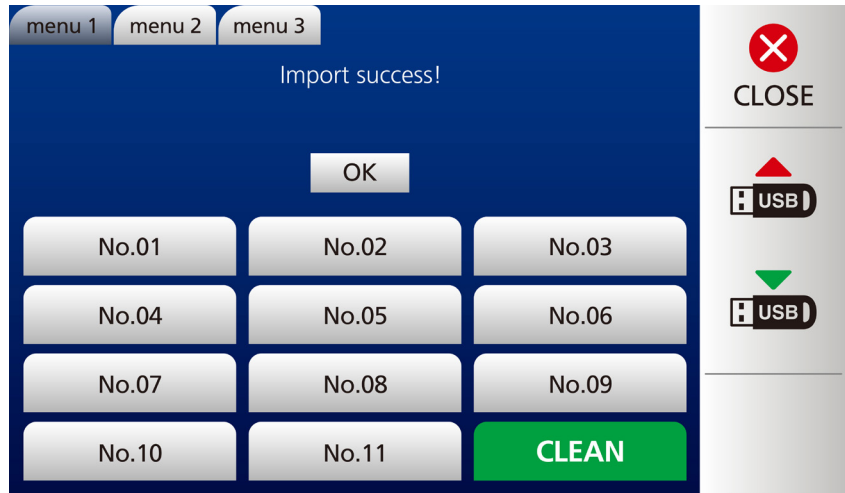


The USB drive capacity should not exceed 32G and must be formatted as FAT32. Do not use it as a system boot disk.



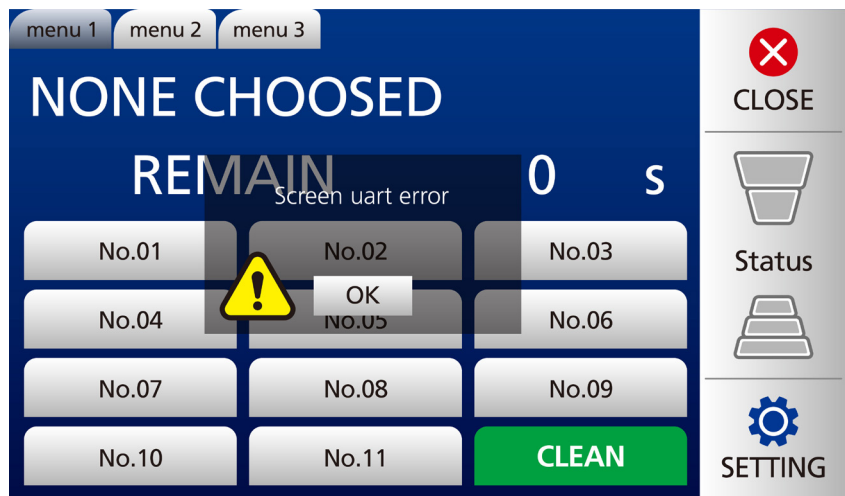
Upon successful reading, the following prompt will be displayed:

The export function operates similarly.

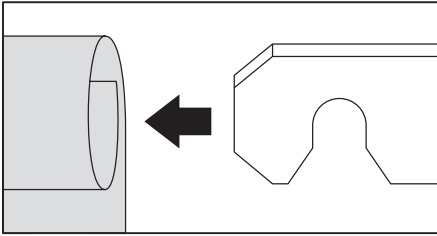


Alarms

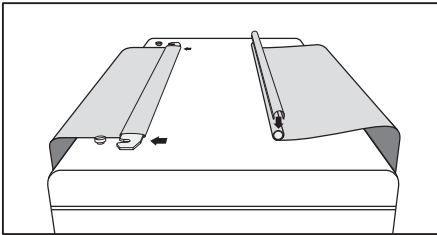
1. When a malfunction occurs in the equipment, a prompt as shown in the image above will appear, accompanied by a buzzer sound, and heating will stop.
2. The types of malfunctions and corresponding prompt messages are as follows:
3. Communication failure between the mainboard and the screen:
Display Communication Failure
or **Control Board Communication Failure**.
4. Temperature sensor failure:
Thermocouple Failure.
5. The platen fails to flip into place within 5 seconds: **Platen Lowering Failure**.



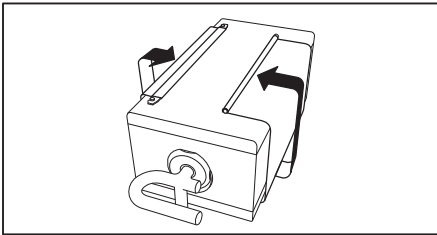
Teflon non-stick coating Installation steps



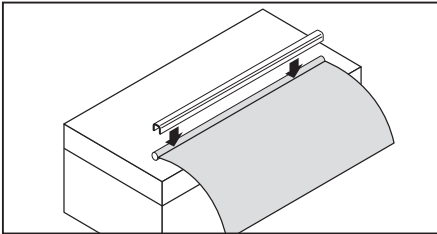
Insert the non-stick mold retaining rod into the hemmed end of the non-stick coating.



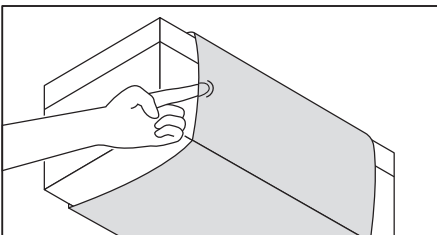
Hook the non-stick coating retaining rod onto the screw of the non-stick coating collar on the top of the upper griddle plate.



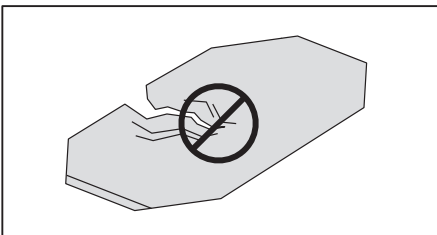
Fix the Teflon non-stick coating clip onto the non-stick coating and press it onto the non-stick coating rod on the top of the griddle plate.



Press the fixing clip onto the top of the griddle plate.

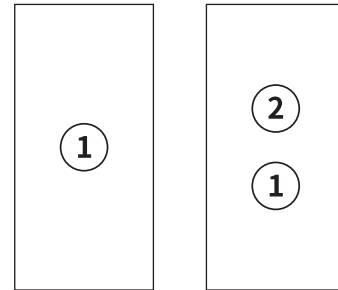


If the non-stick coating is installed too tightly, it may cause premature cracking.



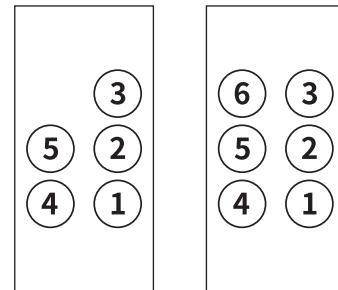
Do not fold or crease the non-stick coating.

Grilling / Frying Diagram



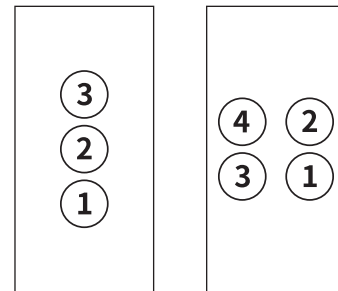
1 Patty

2 Patties



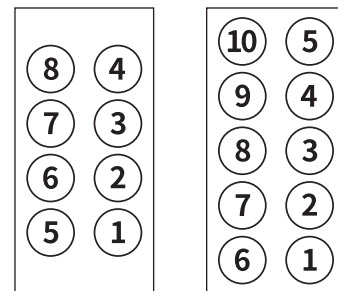
5 Patties

6 Patties



3 Patties

4 Patties



8 Patties

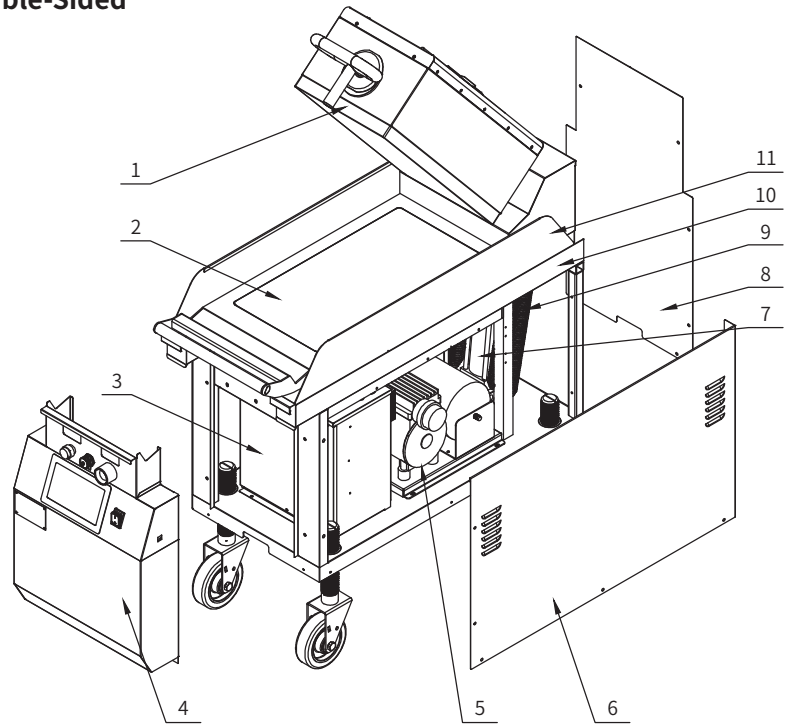
10 Patties

It can process up to 8 patties with a diameter of 4-3/4 inches (120mm) simultaneously, or 10 patties with a diameter of 3-3/4 inches (95mm).

Exploded View of Components

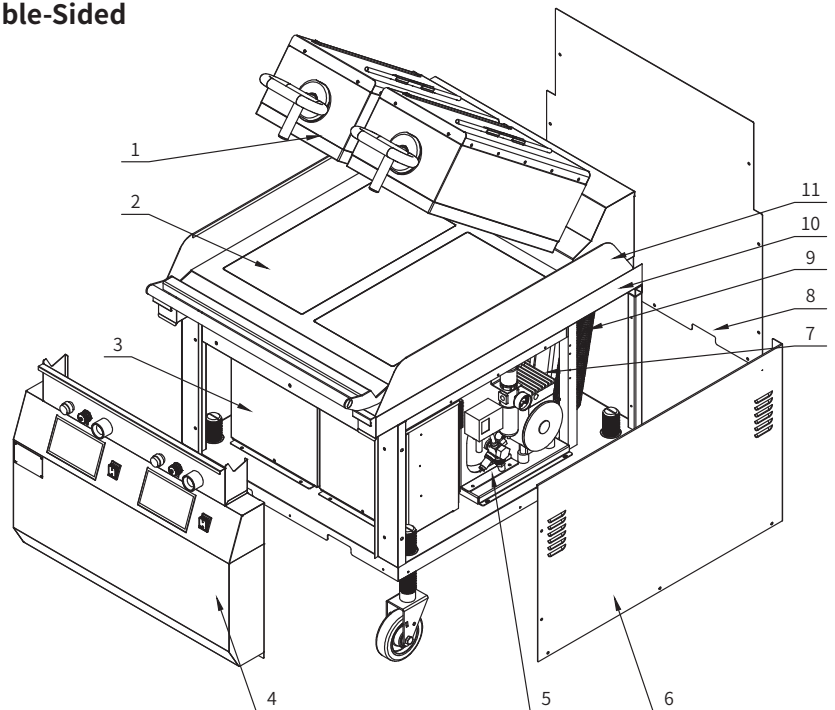
Exploded View of the Single-Head Double-Sided Griddle and Grill Combo Main Body

SN	Item
1	Upper griddle plate assembly
2	Lower griddle plate assembly
3	Electrical box assembly
4	Front panel assembly
5	Air compressor assembly
6	Side cover plate
7	Pneumatic cylinder
8	Back cover plate
9	Tension spring
10	Oil collection tray guide channel
11	Oil collection tray



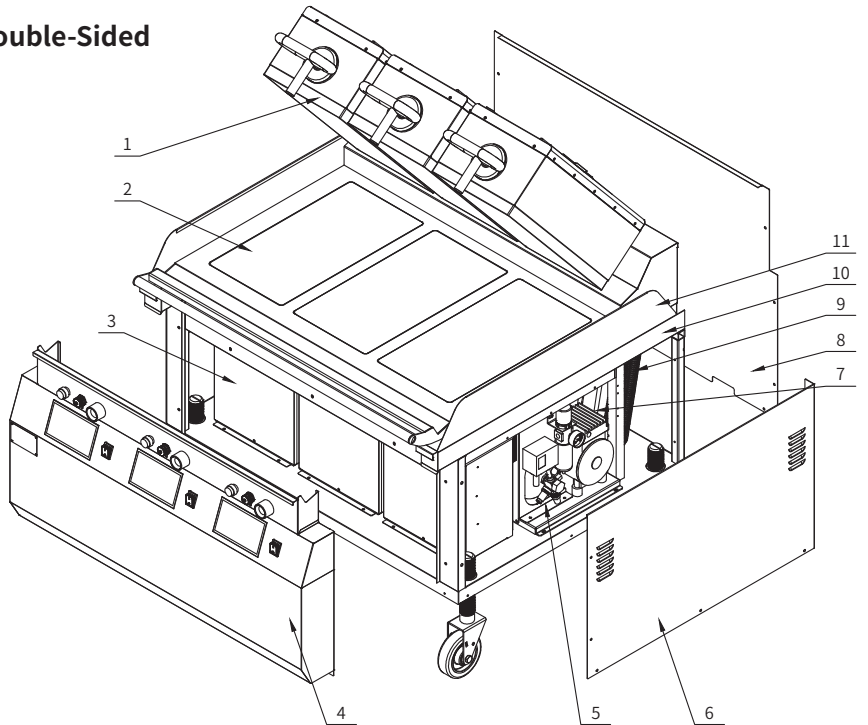
Exploded View of the Dual-Heads Double-Sided Griddle and Grill Combo Main Body

SN	Item
1	Upper griddle plate assembly
2	Lower griddle plate assembly
3	Electrical box assembly
4	Front panel assembly
5	Air compressor assembly
6	Side cover plate
7	Pneumatic cylinder
8	Back cover plate
9	Tension spring
10	Oil collection tray guide channel
11	Oil collection tray



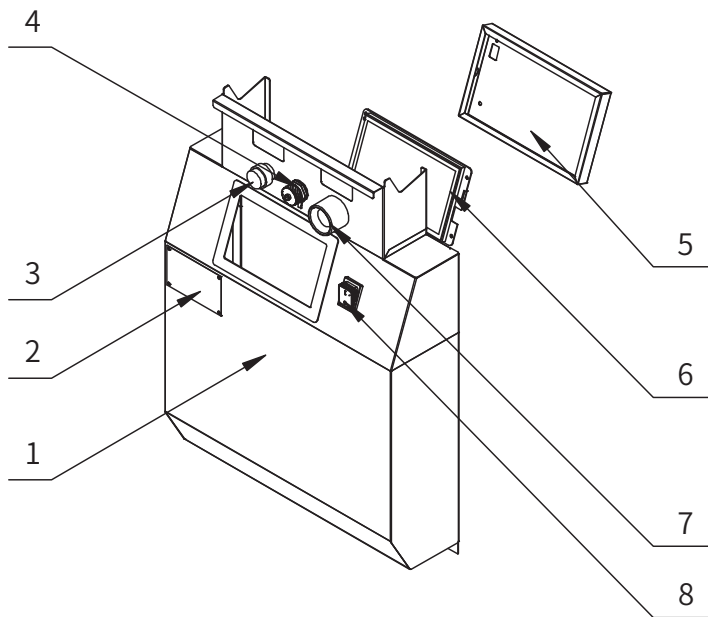
Exploded View of the Triple-Head Double-Sided Griddle and Grill Combo Main Body

SN	Item
1	Upper griddle plate assembly
2	Lower griddle plate assembly
3	Electrical box assembly
4	Front panel assembly
5	Air compressor assembly
6	Side cover plate
7	Pneumatic cylinder
8	Back cover plate
9	Tension spring
10	Oil collection tray guide channel
11	Oil collection tray



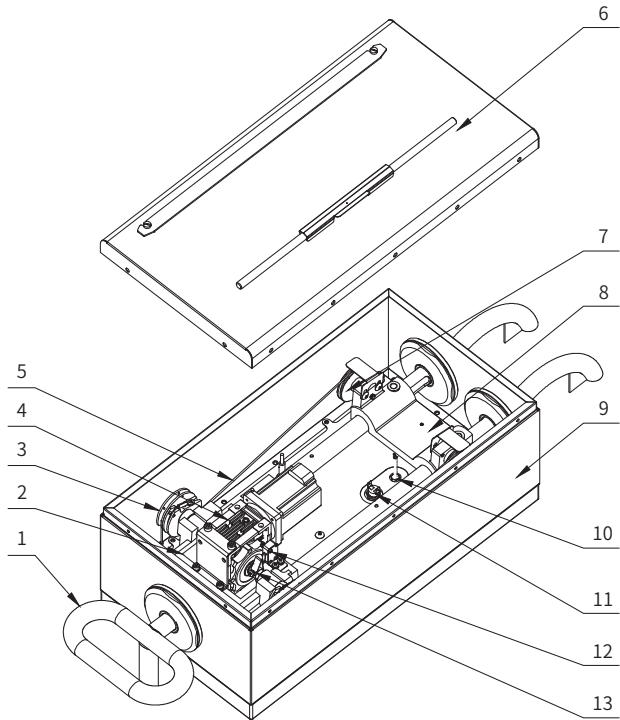
Exploded View of the Upper Griddle Plate Assembly

SN	Item
1	Front Panel
2	Nameplate
3	Red Button
4	USB Data Interface
5	Rear Cover of LCD Screen
6	LCD Screen
7	Black Button
8	Rocker Switch (Power On/Off)



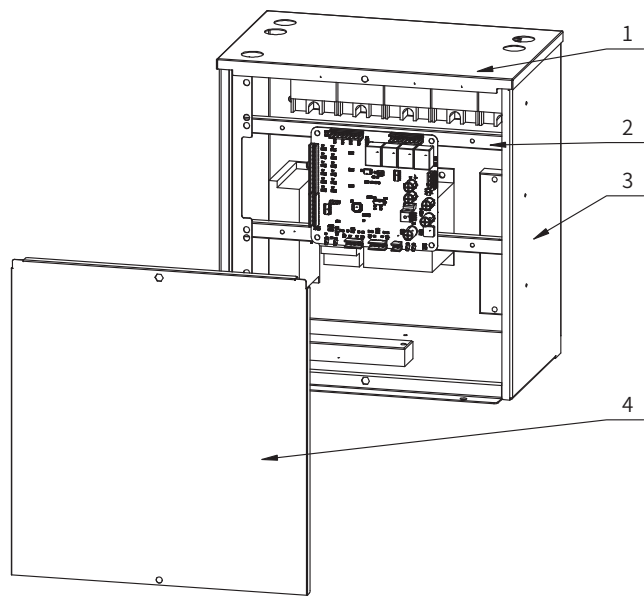
Exploded View of the Upper Griddle Plate Assembly

SN	Item
1	Handle
2	Front wheel bracket
3	Winch wheel
4	Gear reducer
5	Lifting wire rope
6	Cover plate
7	Pulley
8	Rear wheel bracket
9	Enclosure panel
10	Temperature sensor
11	High-temperature protection
12	Microswitch
13	Switch contact plate



Exploded View of the Accessory Box

SN	Item
1	Electrical box cover plate
2	Mainboard mounting bracket
3	Electrical box housing
4	Electrical box front panel



Maintenance and Cleaning

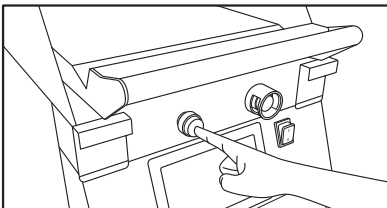
- Be sure to turn off the power before cleaning.
- For cleaning oil and grease, use a neutral detergent to wipe.
- For minor dirt, wipe with a clean, damp cloth.
- Do not rinse the equipment directly with water to avoid machine malfunction.
- Wipe the equipment surface with a clean towel to ensure it is clean.
- Do not use sharp objects for cleaning to prevent damage or scratches to the equipment.

Cleaning Steps:

Step 1

Press the red RAISE button to lift the upper griddle plate to the open position. Caution! Do not force the upper griddle plate to rise, as this may damage the components. The RAISE button is only used to open the upper griddle plate!

Note: If the keypad is in the "down" position, do not turn the power switch to the OFF position.

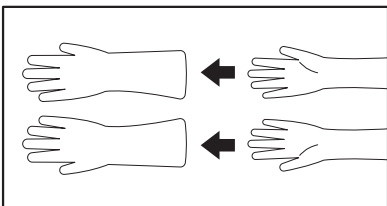


Step 2

Press the CLEAN button. When the grilling surface reaches the correct cleaning temperature, an alarm will sound, and the message "READY TO CLEAN" will be displayed.

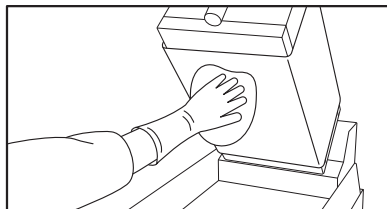
Step 3

Put on heat-resistant gloves. Caution! The surface of the upper griddle plate and the non-stick coating are very hot. To prevent burns, extra caution must be taken.



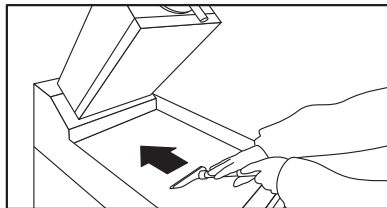
Step 4

Wipe the exposed surface of the Teflon non-stick coating with a clean, damp cloth soaked in disinfectant.



Step 5

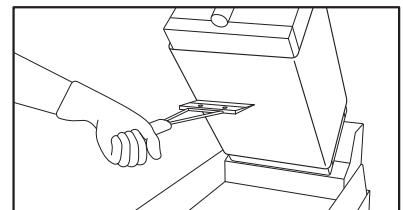
Use a griddle scraper to scrape off the excess oil on the surface of the lower griddle plate from front to back. Use the griddle scraper to scrape the rear part of the lower griddle plate horizontally.



Step 6

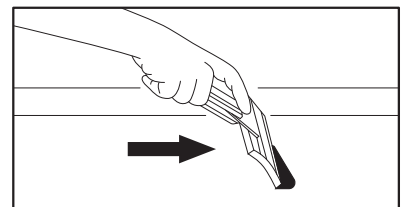
Clean the Teflon non-stick coating on the upper griddle plate with a scraper. Hold the handle and tilt it slightly upwards. Scrape downwards to clean the non-stick coating.

(Note: Do not apply too much force when wiping the non-stick coating with a rubber scraper, as this may tear the coating or cause scratches.)



Step 7

Use the griddle scraper to sweep the excess oil from the rear part of the lower griddle plate into the grease can. Do not use the griddle scraper in this step for other purposes.



Step 8

During the operation, clean the rear grease baffle and the front part of the upper griddle plate with a griddle cloth as needed.

Installation Requirements

1. All electrical equipment and circuit wiring must be installed by qualified electrical personnel in accordance with safety standards.
2. The product should be placed away from flammable objects.
3. Please install the product in an environment with a temperature range of 0°C to 35°C and a relative humidity of less than 85%.
4. Check if the voltage and frequency data meet the product's parameter requirements before connecting.
5. Install an independent three-pole leakage switch and fuse between the product and the power cord. When the product is in operation, the voltage deviation should not exceed 10%.
6. The incoming power line of the equipment should be configured with three-phase five-wire according to standards, and the terminal block should have good contact without looseness.

Equipment Maintenance



Do not disassemble or repair the equipment yourself to avoid danger and further damage to the machine. Please contact our after-sales service center

After-sales Service Hotline: 0714-3056778), and we will provide you with quality service as soon as possible. (Note: When the maintenance personnel are performing repairs, please cooperate with them. Any costs incurred due to restrictions or delays caused by the customer will be the responsibility of the customer.

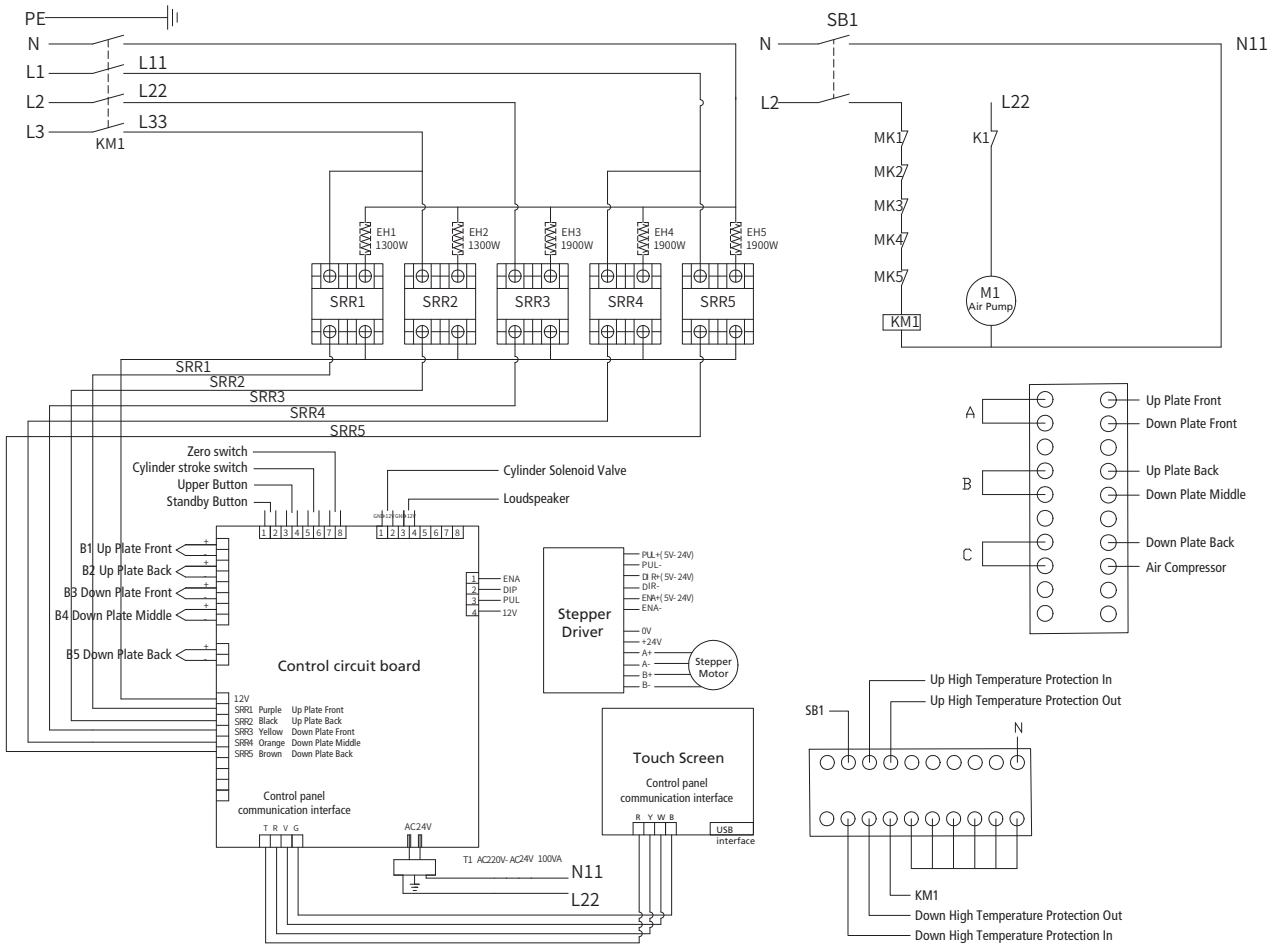
Safety Precautions and Notes for Use



Warning

- After the equipment is turned off, the heating panel will still retain high residual heat. Do not touch it or place flammable or explosive items on it.
- Not suitable for household use. This product is a commercial machine and should be operated by trained chefs.
- Do not shake or tilt the product while in use.
- Do not open the machine casing if you are not a professional. The product contains high-voltage circuits, and disassembling the casing may result in electric shock.
- When cleaning, strictly prohibit directly rinsing the control panel with water. Water conducts electricity, and the product may cause electric shock due to leakage.
- Do not use a power source other than the one specified on the product.
- Do not use air switches, leakage switches, etc., that do not meet safety standards.
- Do not modify the product. Disassembling or modifying the product may lead to serious accidents. After work is completed, turn off the main power supply.
- The main power supply must be turned off when the product is unattended.
- If the power cord is damaged, notify the manufacturer's maintenance personnel to replace it.

Installation and Wiring Diagram



Warranty Card

Products	Name	
	Model	
	Date of Manufacture	
Dealer	Name	
	Address	
	Telephone	
User	Name	
	Address	
	Telephone	

Maintenance Record Form

Warranty Date	Fault Description	Deal with the Situation	Maintainer

Warranty Coverage

Dear customer: Thank you for choosing our products.

In order to ensure your rights and interests, please read this warranty carefully and keep the warranty certificate properly.

1. Scope of Warranty

Warranty Period

- From the date of completion of equipment installation and commissioning, free warranty service will be provided for one year due to the quality problems of the product itself.

Non-Warranty Coverage (including but Not Limited to the Following)

- Loss of wearing parts due to normal use (such as rubber surface of electrical components, door hinge, etc.);
- Equipment failure due to failure to install in accordance with the electrical data specifications provided by the Company;
- Equipment damage caused by failure to perform circuit wiring as required by the Company;
- Equipment element damage caused by improper operation or human factors;
- Equipment damage or performance degradation caused by the use of corrosive cleaning agents;
- Maintenance labor costs incurred beyond normal working hours (such as overtime, holidays, etc.);
- Costs incurred for equipment installation, personnel travel and routine maintenance.

2. Maintenance Service Description

- During the maintenance process, if the maintenance is delayed or additional operations are caused by the customer, the related costs shall be borne by the customer.
- During the warranty period, only the faults that meet the warranty conditions are provided with free maintenance or parts replacement, and the whole machine replacement service is not provided.
- Outside the warranty period or not within the scope of free warranty, the company still provides paid maintenance services, only charging the cost of spare parts and reasonable labor costs.

3. Other Terms

- This warranty certificate cannot be replaced if it is lost. Please keep it properly.
- The Company reserves the right of final interpretation and reasonable revision of the terms of this warranty. Thank you again for your trust and support!
If you have any questions, please contact our after-sales service department.
- After-sales service hotline: 0714-3056778.
- Email: jp2005@ju-peng.com

