

# Operations Manual

Model: SL1577PHN  
Split Lid Grill



**PROGRILL™**



# PROLUXE



formerly DOUGHPRO. New Name. Same Quality. Superior Service.

[proluxe.com](http://proluxe.com)

REV 7

# Operation Instructions

**Please read carefully before attempting to use this appliance.**

- Step 1.** Carefully unpack and clean grill plates with mild soap then sponge clean with cold water.
- Step 2.** Place in location where it will be used allowing for clearances per the dimensions indicated.

**WARNING!** Allow 2" minimum clearance between adjacent equipment and/or wall areas.

**Do not touch hot surfaces.**

- Step 3.** Plug into proper 3 prong wall outlet. If other appliances are connected to the same circuit make sure the total load does not exceed maximum ampacity of the circuit. Electrical information is as follows:

**120V/ 60Hz/1 phase/2200W/18.3 Amps**  
**208V/60Hz/1 phase/2800W/13.5 Amps**  
**220V/60Hz/1 phase/2200W/10.0 Amps**

## Step 4: Warm-up

Energize by turning on the power switch which will illuminate when turned on. The display flashes and shows left preset timer during warm-up. Pre-heat temperature time will be 40-50 minutes. When the set point is reached, the display stops flashing and beeps 3 times.

## Step 4: Operation

Simply place product on either side of the grill, close lid and press the desired pre-set time cycle 10 or 20 seconds. After the time cycle is finished press it again to reset the time cycle.

# Cleaning Instructions

**NOTE!** Always turn off power and allow to cool down before attempting to clean. ***Never submerge grill in water or other liquid nor use mineral spirits or other flammable material to clean this appliance.***

***!Never use ice to cool down grill, warranty will be void!***

Clean stainless steel and griddle surfaces with soap and water using a soft, clean cloth periodically as required, but at least once daily. Never use harsh abrasives. Use only non-abrasive scouring pads when required.

# Clean Cycle

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275°F is the factory default temp for the CLEAN cycle. To change the CLEAN cycle temp, simultaneously hold down the TEMP and CLEAN buttons for 15 seconds. The current temp setting will display on the right digital display only. Using the up or down arrows to adjust to the desired temp.

To start a clean cycle, push CLEAN button once so the CLEAN LED light is turned on. All preset LED's are turned off, and the temperature set point is changed to the clean set point of 275°F. This also initiates the cool down to clean set point condition as well the display starts flashing until the clean set point is reached.

To stop the clean cycle, simply press the CLEAN button once to deactivate the clean cycle. The CLEAN LED is turned off, the preset LED's are restored, the temperature set point is changed to the main set point. Again, the warm-up condition is initiated and the display flashes until the cook set point is reached.

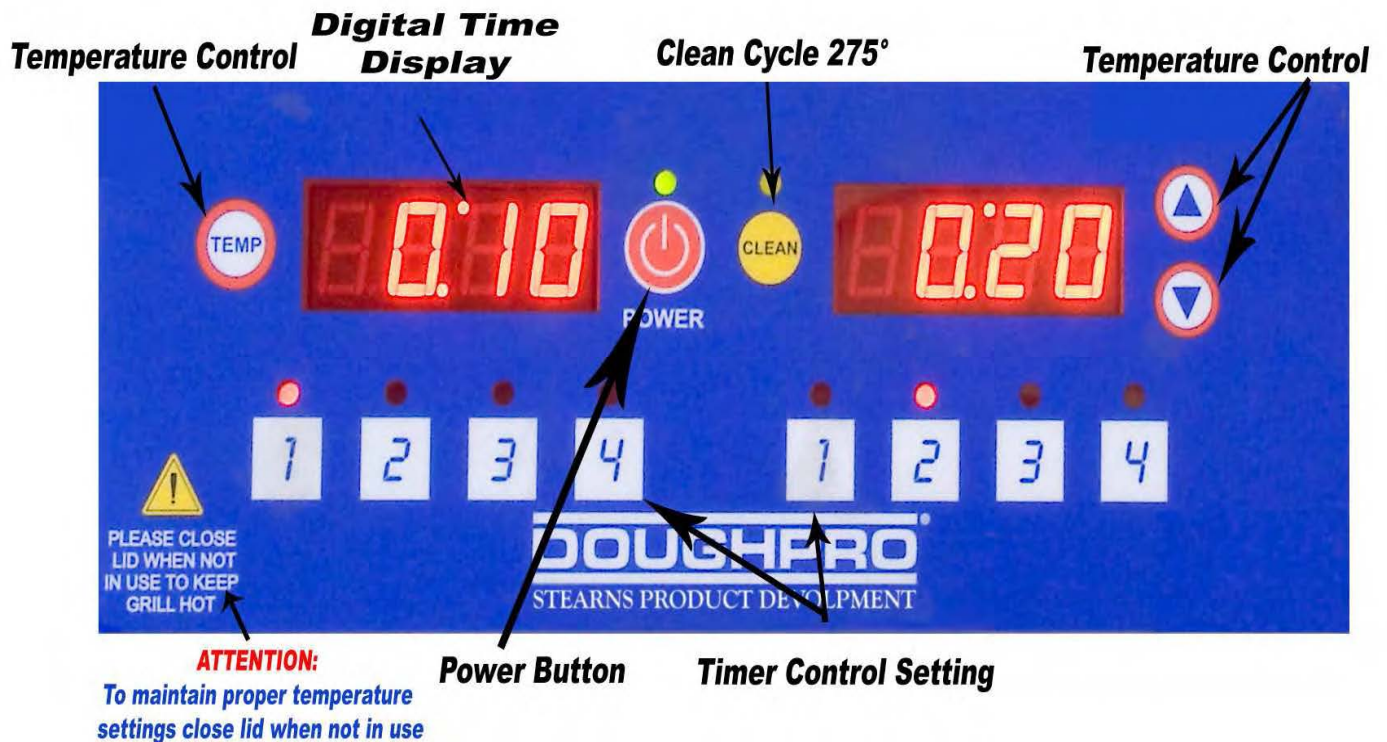


# SL1577 Operating Instructions:

1. Press desired time to start the time cycle. After the cycle is finished, press it again to reset the time cycle

## HOW TO FIND TEMPERATURE

1. To find the temperature of the UPPER PLATENS:  
Press the TEMPERATURE button and the ARROW UP button at the same time.
2. To find the temperature of the LOWER PLATENS:  
Press the TEMPERATURE button and the ARROW DOWN button at the same time



## ***Instruction's for Adjusting the Temperature***

**PRESS** and hold the **TEMP** and **ARROW** up buttons **simultaneously** for **15 seconds**.

The current temperature setting will display on the right digital display only.

Using the **ARROW** buttons, you may now adjust the temperature to your desired setting.

Once you have set your desired temperature simply push the **TEMP** button. The digital displays will now read the preset times.



## ***Instruction's for Adjusting the Set-Time***

Press the **TEMP** button **first** and then the **desired timer button** and **continue to hold both** for **5 seconds**.

The digital displays will now read their preset times as shown here. Each side is capable of having up to 4 different settings, making a total of 8 set-times.

Now using the **ARROW** buttons you can set your desired time.



Once you have set the desired time simply press the **TEMP** button, the unit will display the new set-time.

**\*IMPORTANT NOTE:** When adjusting the time settings, The **RIGHT SIDE** time buttons control the left side, so the same time you set on the right will automatically be set to the left side accordingly. If you desire an additional set of times you can adjust the left side **AFTER** you have adjusted the right side without effecting the right side settings.

**DOUGHPRO**  
**SL1577 Split Lid Grill Trouble Shooting Guide**

Symptom	Probable Cause	Action to be Taken	Parts List Ref. #
<b>Power Button on Control face is depressed but doesn't turn on.</b>	Power Cord is not plugged in.	Plug power cord into wall 's receptacle and depress power button on controller	—
	Circuit Breaker is tripped off in the site's breaker box	Reset circuit breaker that the Grill is plugged into. Depress Power Button to turn on.	—
	Transformer has taken a electrical surge and is damaged	Replace Transformer	18
	Check voltage on the secondary side of the Transformer. If you read 12VDC then you are receiving voltage to the Controller.	Replace Controller. Controller should be on once the power button is depressed.	A8
	Possibly blown Fuse	Check fuse and repace if necessary	# 98
<b>Digital Controller's LED's are scrambled or randomly irratic</b>	Possibly a componet on the Digital Controller is damaged	Replace the Digital Controller.	# A8
	Possibly control needs to reset	While unit is on (controller lit up) Unplug unit, wait for 1 min. then plug machine on and depress power button.	—
<b>Digital Controller is constantly Beeping No heat on either on left right Upper, or Lower Platen. Depress Temp. While depressing Temp., depress either up or down arrow to locate error message,"PROB" (zone 1, Lower Platen, zone 2 Left Upper Platen, zone 3, right Upper Platen.) . If occurred when depressing the up arrow indicates either the left or right Upper Platen has the open sensor or probe. same goes for the down arrow indicating Lower Platen.</b>	Sensor in one of two zones lost it's continuity. Depress Temp. While depressing Temp., depress either up or down arrow to locate error message,"PROB" (zone 1, Lower Platen, zone 2 Left Upper Platen, zone 3, right Upper Platen.) . If occurred when depressing the up arrow indicates either the left or right Upper Platen has the open sensor or probe. same goes for the down arrow indicating Lower Platen	Disconnect prob and check for continuity (by using Ohm Meter) and replace. Do not cut and splice new sensor. Install new 2000 ohm RTD sensor to under side of Heat Platen and reconnect to Controller. Upper left and right sensor for replacement on upper platens, Lower Platen sensor for replacement for Lower Platen.	# 22 # 46
<b>Digital Controller is beeper chirping and is over heating.</b>	The Mechanical Relay on the switched side is not opening to regulate temperture. Same as above, hold Temp button then depress either the down or up arrow (zone 1, Lower Platen, zone 2 Left Upper Platen, zone 3, right Upper Platen.) which ever zone is the problem, you will see RLY indicating the damage (in closed position) .	Replace the Mechanical Relay.	#15
<b>One of the three Heater Platens not close to set point.</b>	The offset function in the Controller's setting needs to be adjusted to achieve proper shade of toast.	Call Doughpro (800) 624-6717 for instructions. This information must not to be given to operators of the SL1577. They may get confused and cause further temperature discrepancies.	—
<b>Beeper not functioning</b>	Beeper has failing.	Replace Controller board	# A8

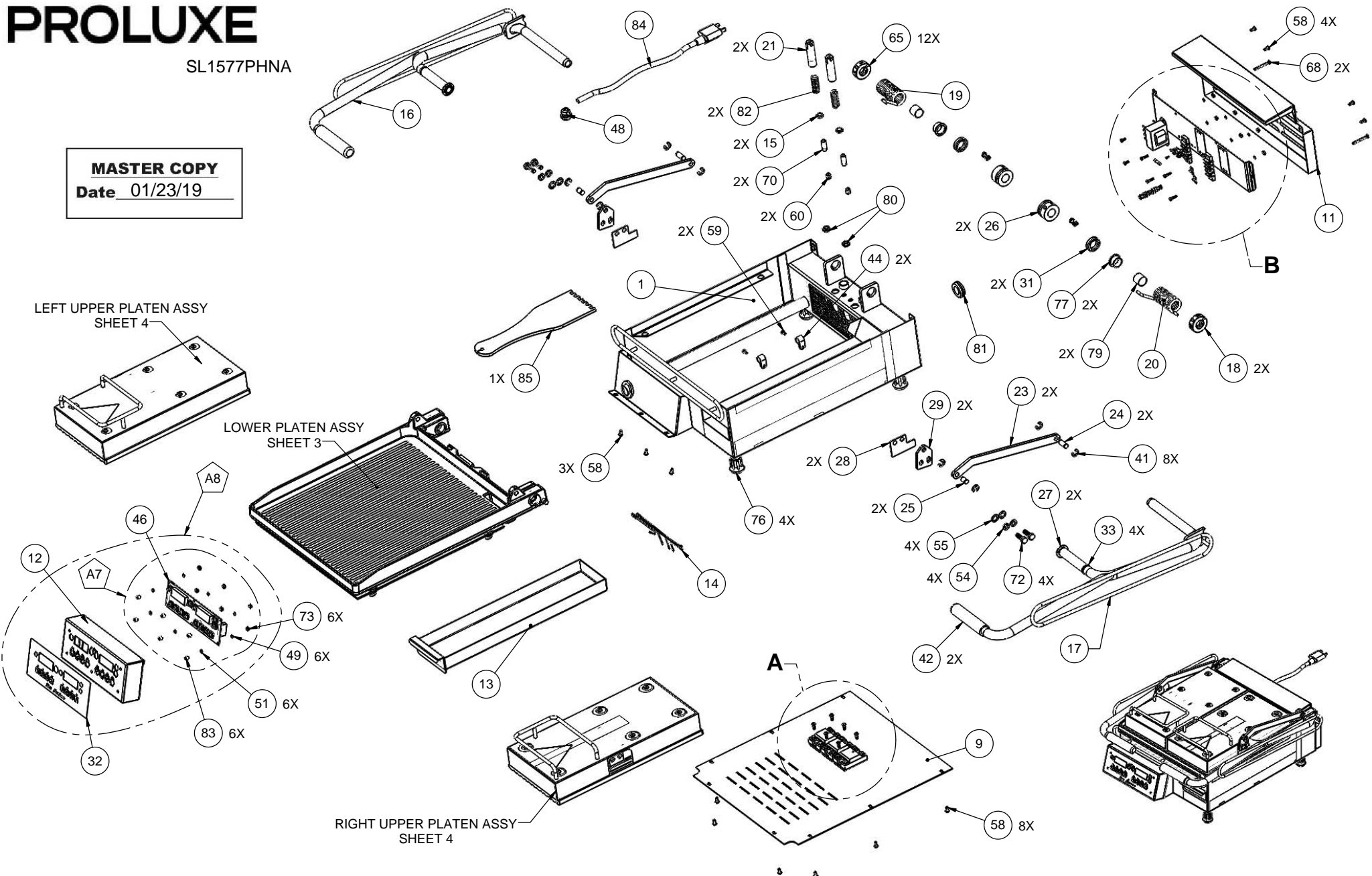
**DOUGHPRO**  
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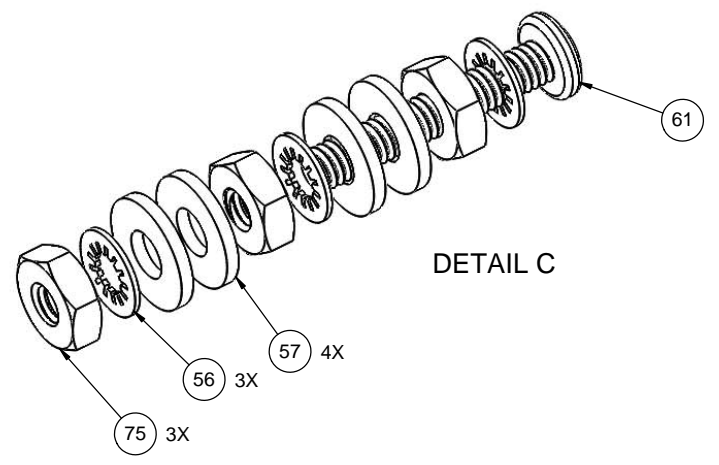
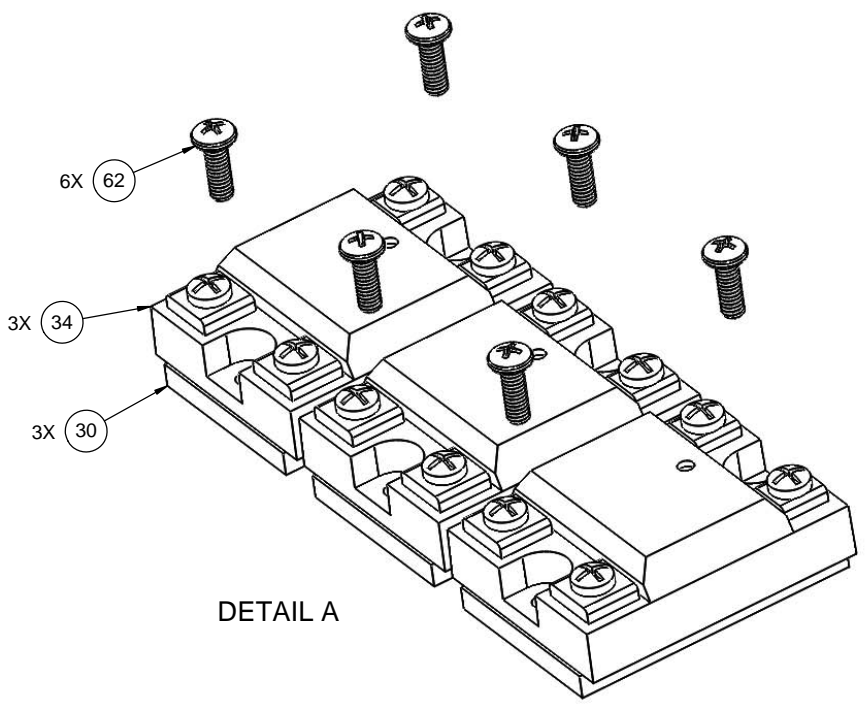
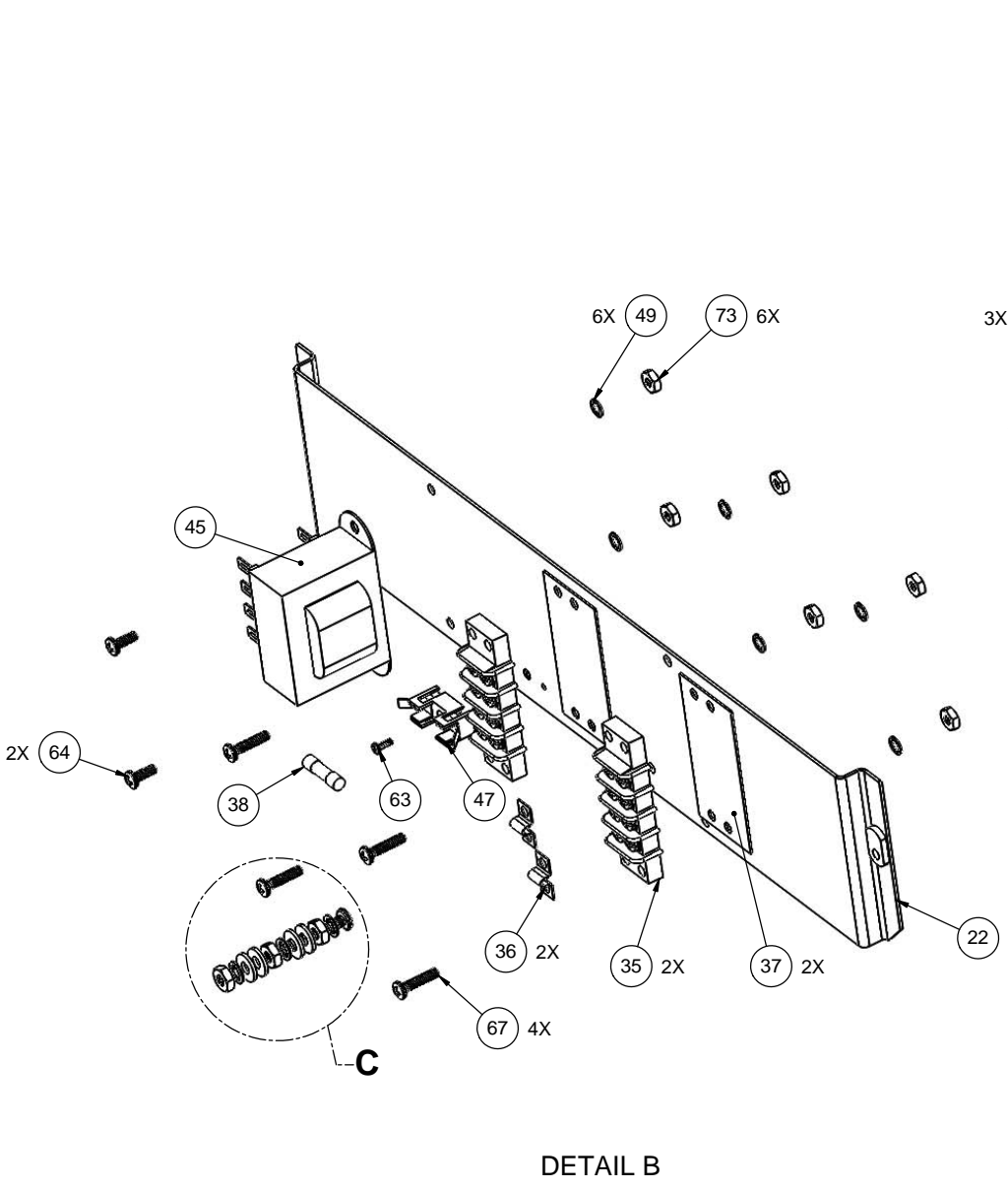
Symptom	Probable Cause	Action to be Taken	Parts List Ref. #
<b>Either Heater Platen is not Heating but the Digital Controller is on and appears to be functioning.</b>	If the Mechanical Relay (s) on the coil side are receiving 12vdc indicates the Controller is functioning properly. On the switching side of the relay, is the rated voltage for the Model(120,208, or 220~AC) going to the heater in question? If there is no voltage on the to the switching side of the relay to the heaters, the Relay is not working properly	Replace Mechanical Relay.	# 15
<b>Heater Platen overheating</b>	The mechanical Relay may be stuck in the closed position (zone 1, Lower Platen #1 labeled on this relay, zone 2, left upper and zone 3, right upper).	Replace Mechanical Relay.	# 15
	If you are receiving 12vdc on the coil of the relay, the Controller is properly functioning thus maybe you have a break in the wire to the heater (s) or the Heater Platen lost it's continuity	One of the Heater's embedded into to the Heated Aluminum Platen may have lost Continuity. With use of a Ohm Meter a condinuity check must check at the cold pins of the heater (where the heater wire is brazed at the cold pin. This will eliminate any other failue before the the heater element validating the loss off condinuity at the source (Heater Element). If so, either the Upper left (zone 2) right (zone 2) or Lower	#15
<b>Either Upper Heater not coming down parallel to the Lower Heater Platen.</b>	Parallel Lever not attached either in the rear out on the Upper Heater Platen. Check to see if Parallel leveler is connected on both sides. The retaining clip attached to pin may have come off.	Reconnect the pin and the retaining E-Clip.	# 25
<b>Upper Platen falling down or lost It's retension .</b>	Possibly the Springs (2, one for each Upper Heater Platen has lost some retension.	Remove rear panel and adjust the retaining collars on shaft by winding spring tighter. There are mutple set screws that need to be loosened in order to wind the spring tighter. Once achieving proper tension be sure to tighten all set screws so that tension isn't lost again.	—
<b>If one heating zone is not reaching setpoint and another heater is overheating</b>	Sensors maybe crossed	Make sure each sensor is connected to it's prospective postion on the terminal block which in turn to the Controller.	—

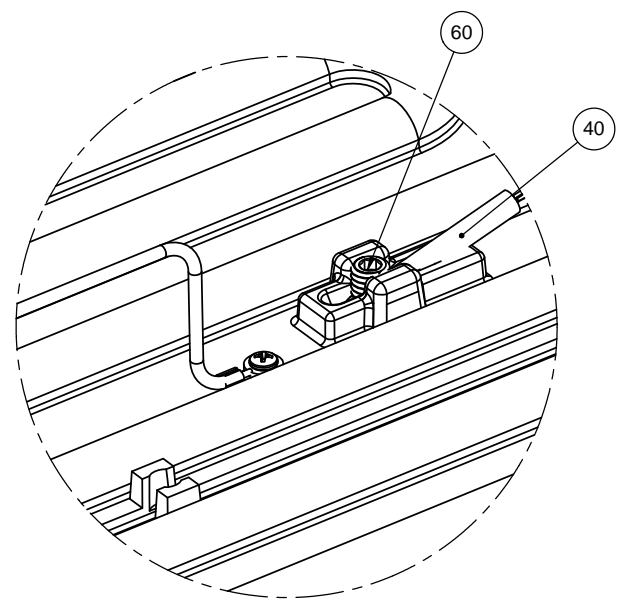
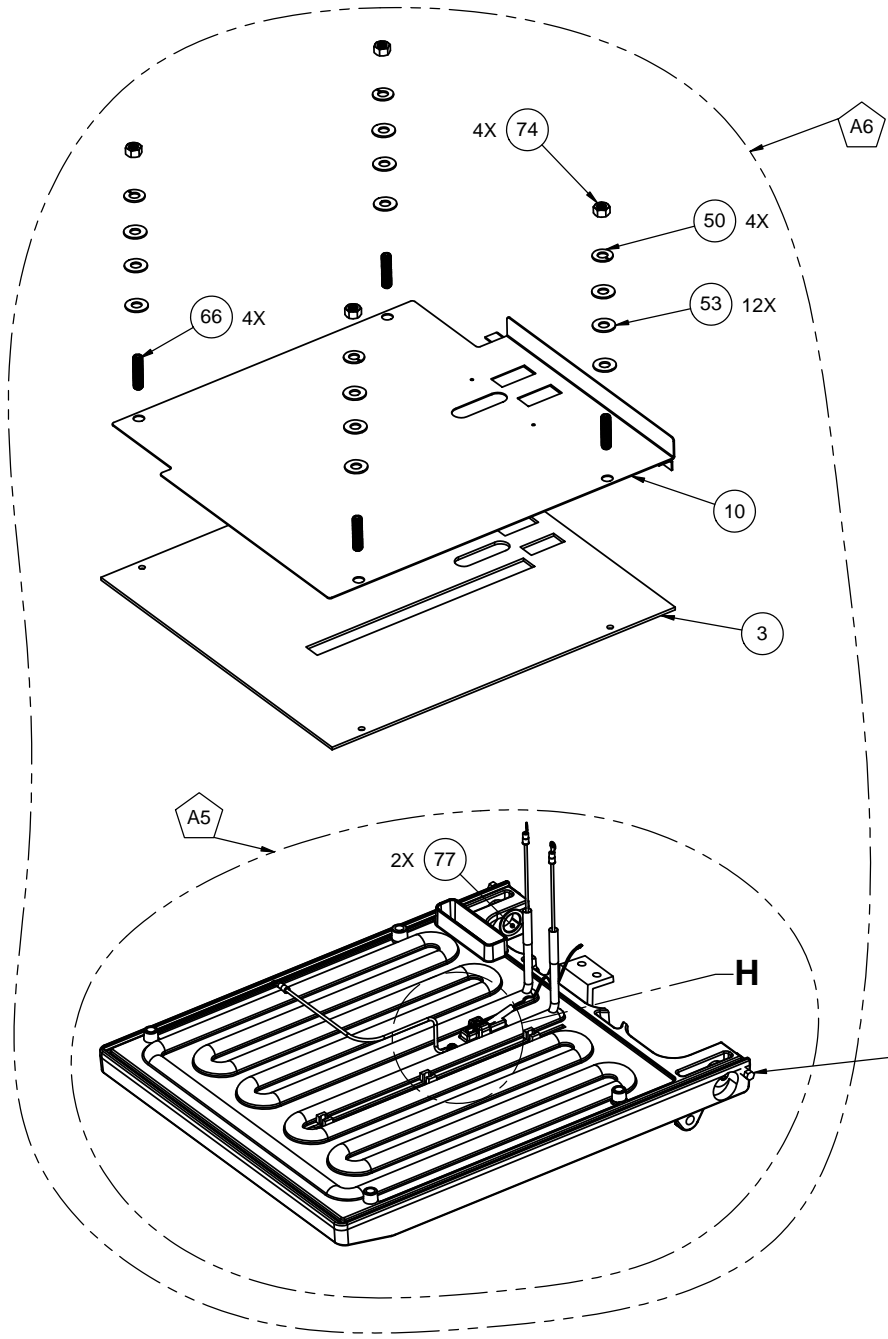
# PROLUXE

SL1577PHNA

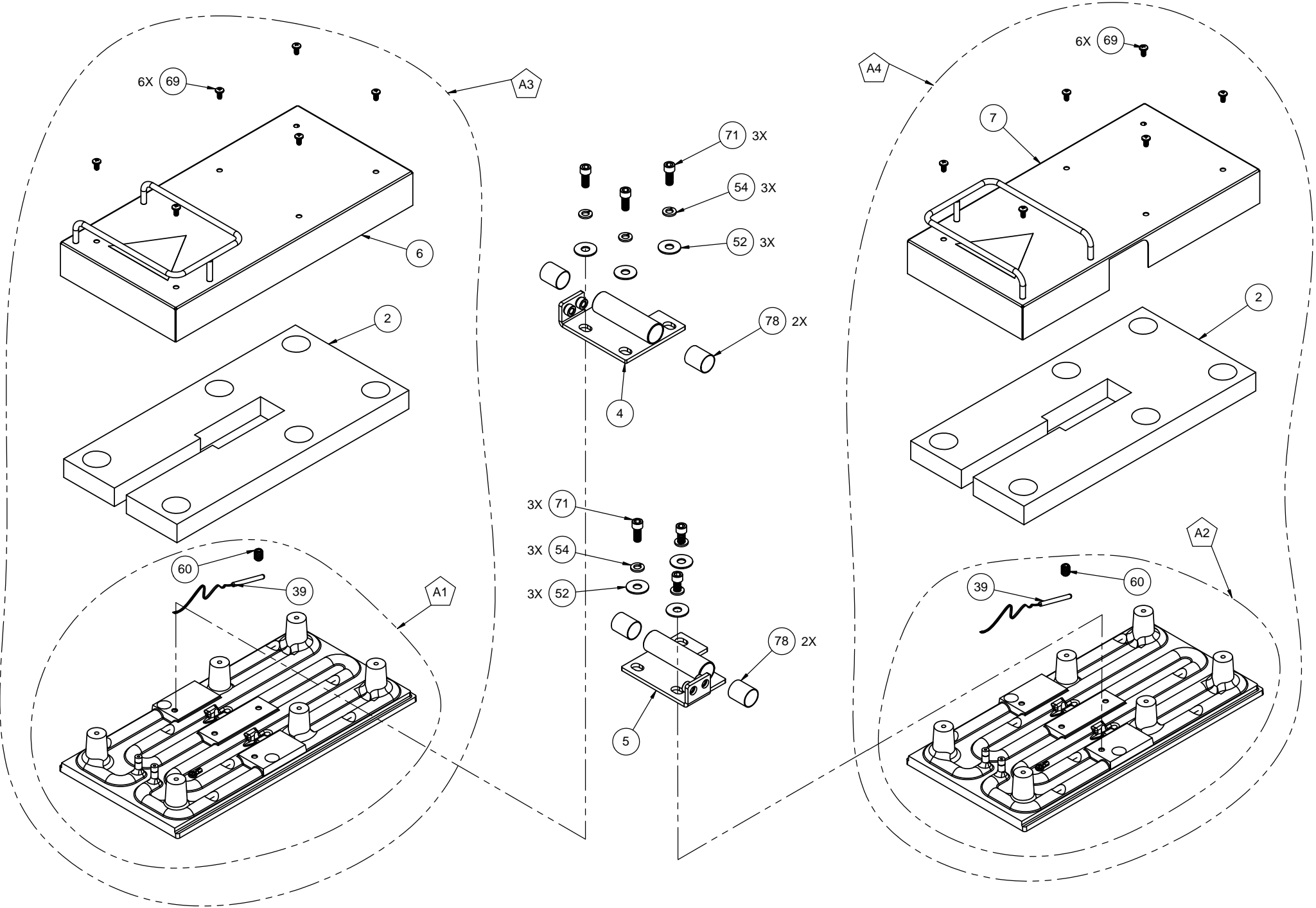
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Date 01/23/19







DETAIL H



## PARTS LIST FOR MODEL SL1577PHNA

ITEM NO.	DESCRIPTION	SL1577PSA 120V	QTY.
1	LOWER WRAP AROUND SHROUD ASSEMBLY	110115501	1
2	INSULATION, UPPER 7" X 15" LEFT AND RIGHT	110888251	2
3	LOWER PLATEN INSULATION	110115542	1
4	CLEVIS ASSY LEFT HAND	110115503	1
5	CLEVIS ASSY RIGHT HAND	110115504	1
6	SHROUD, LEFT ASSY	11016546454	1
7	SHROUD, RIGHT ASSY	11016546455	1
8	STOP, HEX PIN	11018344037	2
9	COVER, BOTTOM ASSY	110115570	1
10	COVER, LOWER PLATEN INSULATION	110115506	1
11	COVER, BACK	110115562	1
12	INSTRUMENT HOUSING ASSEMBLY	110115511	1
13	GREASE TRAY ASSEMBLY	110115505	1
14	WIRE HARNESS SL1577	1101102050	1
15	TUBING-PAD	110115531	2
16	HANDLE LEFT ASSEMBLY	110115522	1
17	HANDLE RIGHT ASSEMBLY	110115521	1
18	HANDLE SPRING ADJUSTING COLLAR	110115528	2
19	SPRING TORSION LH	1101023154L	1
20	SPRING, TORSION RH	1101023154R	1
21	PLUNGER ASSEMBLY	110115544	2
22	MOUNTING BRACKET ASSY.	110115559	1
23	TOP LINK	110115508	2
24	PIN, PIVOT BACK	11017088866	2
25	PIN, PIVOT FRONT	11017088865	2
26	HANDLE-HOLDER	110115530	2
27	SHIM, CLEVIS	11060421	2
28	UPPER LEVELING SHIM	110115557	2
29	UPPER LEVELING BRACKET	110115510	2
30	SINK, HEAT, ALUMINUM (SSR)	11057322	3
31	SPACER, HANDLE BUSHING RETAINER	11013283	2
32	OVERLAY	OSL1577PHNB	1
33	LOW CLEARANCE CLIP	LCC3478	4
34	SOLID STATE RELAY, 25 AMPS	PL2425	3
35	TERMINAL BLOCK #4, DOUBLE	6014	2
36	JUMPER, TERMINAL	J601	2
37	MARKER STRIP #4 DOUBLE	MS6014	2
38	FUSE BUSS 1 AMP	MPPF701R	1
39	RTD TOP SENSOR 45.5"	1108881101	2
40	2000 OHM RTD, BOTTOM SENSOR	1108881102	1
41	RETAINING RING	11017088867	8
42	HANDLE GRIP	110901168	2
43	TRANSFORMER INSULATION	1101159180	1
44	CLAMP, CABLE 3/8	CC38	2
45	TRANSFORMER	11096975	1
46	DIGITAL CONTROL 3 ZONE SOFTWARE REV 5.54	1101041052	1
47	FUSE HOLDER 1 AMP	MPPF708	1

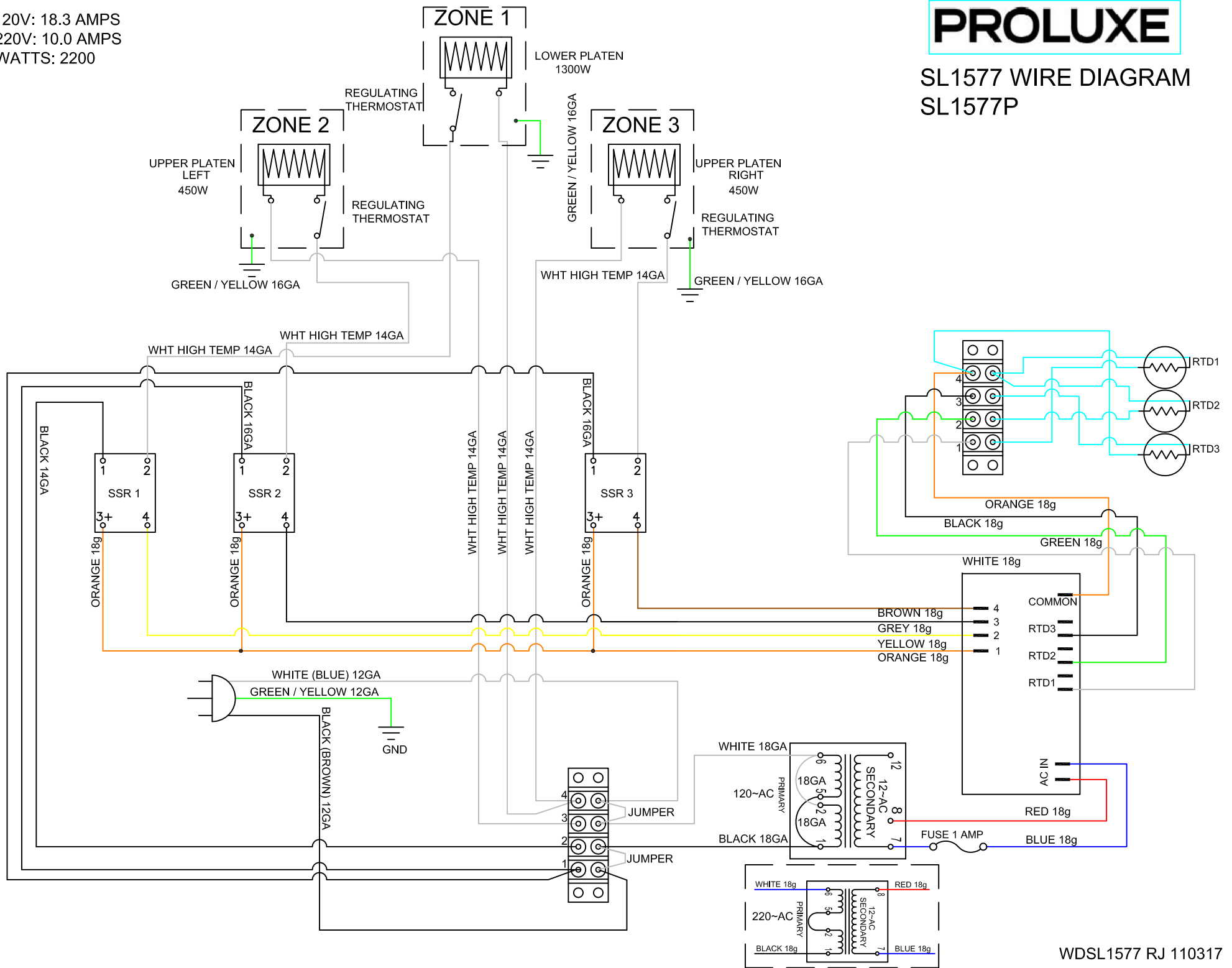
## PARTS LIST FOR MODEL SL1577PHNA

48	STRAIN RELIEF	1106546468	1
49	WASHER, INTERNAL TOOTH LOCK #6	WLIT6	12
50	WASHER, LOCK 3/8	WL38	4
51	WASHER, .311 OD X .150 ID X .20 THK	311150019	6
52	WASHER, CUT 5/16	WC516	6
53	WASHER, SAE 3/8"	WSAE38	12
54	WASHER, 5/16" SPLIT LOCK	WL516	10
55	WASHER, LOCK INTERNAL TOOTH 5/16"	WLIT516	4
56	WASHER, INTERNAL TOOTH LOCK #8	WLIT8	3
57	WASHER, SAE #8	WSAE8	4
58	SCREW, PAN HEAD PHILLIPS 8-32X 3/8 SS	SP83238S	15
59	SCREW, PHILLIPS PAN HEAD 8-32 X 3/8	SP83238	2
60	SCREW, SET 3/8-16 X 1/2	SST381612	5
61	SCREW, PAN HEAD 8-32 X 1	SP8321	1
62	SCREW, PAN HEAD PHILLIPS 8-32 X 1/2	SP83212	6
63	SCREW, PHILLIPS PAN 2-56x1/4	SP25614	1
64	SCREW, PAN HEAD PHILLIPS 6-32 X 3/8	SP63238	2
65	SCREW, SET KNURLED CUP POINT 5/16-18X3/8	SST5161838KN	12
66	SCREW, SET 3/8-16 X 1-1/2	SST3816112	4
67	SCREW, PAN HEAD PHILLIPS 6-32 X 5/8	SP63258	4
68	SCREW, PAN HEAD PHILLIPS 8-32 X 1-1/2 SS	SP832112S	2
69	SCREW, PAN HEAD PHILLIPS 10-24X3/8 STAINLESS STEEL	SP102438S	12
70	SCREW, SET 3/8-16 X 1"	SST38161	2
71	BOLT, SOCKET HD 5/16-18X3/4"	SSH5161834	6
72	BOLT, 5/16 -18 x 1 SS HEX HEAD	BH516181S	4
73	NUT, HEX 6-32	NH632	12
74	NUT, HEX 3/8-16	NH3816	4
75	NUT, HEX 8-32	NH832	3
76	FEET, RUBBER 3/4	11016546469	4
77	BUSHING, FLANGED TEFLON 3/4 ID X .875 OD X .5 L	110115563	4
78	BUSHING, TEFLON, 3/4" ID X 7/8" OD X 1" L	110115541	4
79	BUSHING TEFLON 3/4" ID X 7/8" OD X 3/4" L	110113441	2
80	RUBBER GROMMET, 5/16 I.D. x .500 O.D. x .100	110115554	2
81	GROMMET, RUBBER CS157, 3/4" ID 1.3/8" OD X 1/8	110103919	1
82	SPRING, DETENT	110115555	2
83	NYLON SPACER 1/4 X .141 X 9/32	11090109	6
84	POWER CORD	1101591174	1
85	SCRAPER, PANINI	110115580	1
86	MANUAL SL1577	MSL1577	1
A1	UPPER PLATEN LEFT HAND WITH WIRING	1101155201L	1
A2	UPPER PLATEN RIGHT HAND WITH WIRING	1101155204R	1
A3	UPPER PLATEN LEFT HAND ASSY	1101155110L	1
A4	UPPER PLATEN RIGHT HAND ASSY	1101155113R	1
A5	LOWER PLATEN WITH WIRING	1101155232120K	1
A6	LOWER PLATEN ASSY	1101155232120AK	1
A7	CONTROLLER TEMPERATURE WITH INSTRUCTIONS	110591052K	1
A8	CONTROLLER TEMPERATURE ASSY	11059152K	1

120V: 18.3 AMPS  
 220V: 10.0 AMPS  
 WATTS: 2200

# PROLUXE

## SL1577 WIRE DIAGRAM SL1577P





**PLEASE READ CAREFULLY BEFORE ATTEMPTING TO USE THIS APPLIANCE.**

## **LIMITED MACHINE WARRANTY**

### **WHAT IS COVERED**

Proluxe warrants the SL1577, from manufacturing defects in workmanship and material sold within the domestic United States.

### **HOW LONG DOES THE COVERAGE LAST**

One year warranty for parts and labor.

### **WHAT WE WILL DO**

We will repair or replace the defective SL1577 on normal warranty one year parts and labor. The heating elements on the upper and lower platen only; will be replaced by next day air service; under the normal one year warranty. Such repair or replacement will be at the expense of Proluxe on under the normal one year warranty.

### **HOW TO GET SERVICE**

Contact our Factory to obtain warranty service. Proluxe must issue a return authorization number, and call tag, or find the name and location of a Factory Authorized Service Center nearest you. When calling for service, please furnish the model number, serial number, and a description of the problem.

### **WHAT THIS WARRANTY DOES NOT COVER**

THE WARRANTIES PROVIDED BY PROLUXE DO NOT APPLY IN THE FOLLOWING INSTANCES:

- Damage due to misuse, abuse, alteration, or accident.
- Improper or unauthorized repairs.
- Submerged in water.
- Dropped.
- Damage in shipment.
- Equipment exported to foreign countries.

## Warranty & Return Policy

**Proluxe** warrants all products manufactured by it against defects in workmanship or materials from the date of purchase for a period of (1) year on parts and **labor**. **This warranty applies to only equipment purchased and used in the United States.** Warranty period shall begin when equipment ships. Warranty travel shall only be covered for 60 miles. Limited lifetime warranty on heating elements.

**ALL WARRANTY SERVICE CALLS MUST BE APPROVED BY PROLUXE. IF THIS PROCEDURE IS NOT FOLLOWED, WARRANTY SERVICE WILL NOT BE COVERED. WARRANTY SERVICE WILL BE PAID ON STRAIGHT TIME, OVERTIME WILL NOT BE COVERED.**

### **Exclusions:**

- 1. WOOD / GAS FIRED OVENS:** PROLUXE warranty applies to the main body of the oven being steel / refractory and insulation shall be free from defects in materials and workmanship for a period of four years from the date of purchase. The gas equipment shall be free from defects in materials and workmanship for a period of one (1) year from the date of purchase. Lifetime warranty against cracks on oven floor.
- 2. Air compressors are excluded from this warranty,** but PROLUXE may act as a warranty expeditor in certain instances regarding these compressors. The air compressor manufacturer provides a limited warranty and a copy of this warranty is furnished with all compressors sold by PROLUXE. For prompt handling of compressor warranty claims the instructions of the compressor manufacturer must be adhered to.
- 3. Equipment built to special order as well as accessories** cannot be canceled and are not returnable unless defective within the terms of this warranty.
- 4. In no event shall PROLUXE be liable for consequential damages arising out of the failure of any of its products if operated improperly or caused by normal wear or damage by operator abuse.**
- 5. BC2325 pedestal warranty disclaimer:** Pedestals shall only be covered under warranty if they have been cleaned using the factory approved cleaning method. cracked or damaged pedestals must be inspected by the factory before warranty is authorized.
- 6. Limited lifetime warranty on heating elements:** If replacement is needed, Proluxe will send the new part at no charge but **labor** will not be covered unless the unit is still under the 1 year manufacture warranty.

### **Returned Merchandise Policy:**

Should it become necessary to return any of the company's products, the following instructions must be adhered to: First, contact our customer service department for approval and a return authorization number. *Please have the serial number of your item available at that time.* All merchandise must be shipped *freight prepaid* by customer or service agency. Subject to the inspection of the product by the company, a restocking charge of 20% of the Net purchased price paid to PROLUXE will be assessed. Merchandise may not be returned for credit without *prior written approval* of PROLUXE. Collect shipments *will not* be accepted. No returns after 60 days of original shipment date on machines. Purchased parts may not be returned after 30 days.

If upon inspection by PROLUXE or its authorized agent it is determined the equipment has not been used in an appropriate manner, has been modified, or has not been properly maintained, or has been subject to misuse, misapplication, neglect, abuse, accident, unauthorized modification, damage during transit, delivery, fire, flood, act or war, riot or act of God, then this warranty shall be deemed null and void.

### **Terms & Conditions:**

1. Prices indicated in the PRICE LIST are suggested retail prices and are shown in U.S. DOLLARS.
2. Terms of Payment: 1% 10 days, NET 30 days.
3. **NEW ACCOUNTS:** Satisfactory credit information must be provided before open account status can be extended. Unless agreed otherwise, all shipments will be made C.O.D., CASH IN ADVANCE.
4. **PRICING:** Prices, specifications, model numbers, capacities and accessories are subject to change without notice.
5. **FREIGHT / ROUTING:** Method of shipment will be determined by PROLUXE unless otherwise advised by PURCHASER.
6. **DAMAGED CLAIMS:** All merchandise shipped at purchaser's risk. Inspection must be made by purchaser at time goods are received. If goods are damaged, the PURCHASER shall request that the agent of the transportation company make a written notation on the proper shipping documents immediately and then file a claim for damage. **GOODS DAMAGED IN SHIPMENT ARE NOT RETURNABLE.**
7. **RETURNS:** Machines may not be returned after 60 days. Purchased parts may not be returned after 30 days. A restocking fee of 20% will be assessed on non-warranty returns.
8. **TAXES:** Prices indicated herein DO NOT include State, Federal, Local or foreign taxes or duties, nor do they include fees, permits, insurance or other levies, all of which are the responsibility of the purchaser.
9. All orders are subject to acceptance by PROLUXE.
10. Possession of this price list shall not be considered an offer to sell.

# **DOUGHPRO**<sup>®</sup>

STEARNS PRODUCT DEVELOPMENT CORPORATION

## Guide d'utilisation

# **SL1577PHNA**

Gril double face à couvercle divisé

### **Doughpro**

20281 Harvill Ave  
Perris, CA 92570

**Tél** (951) 657-0379

**Sans frais :** (800) 624-6717

**Télec.** (951) 657-4594

**Website:** [www.doughpro.com](http://www.doughpro.com)

**E-Mail:** [info@doughpro.com](mailto:info@doughpro.com)

### Certifications



## Instructions d'utilisation

**Veillez lire attentivement les instructions avant d'utiliser cet appareil.**

**Étape 1.** Déballez soigneusement les plaques de cuisson, puis nettoyez-les avec un savon doux avant de les rincer à l'eau claire avec une éponge.

**Étape 2.** Installez l'appareil là où il sera utilisé, en laissant un espace libre correspondant aux dimensions indiquées.

**ATTENTION!** Laissez un espace libre d'au moins 5,1 cm (2 po) entre l'appareil et les autres équipements ou les zones murales.

**Ne touchez pas aux surfaces chaudes.**

**Étape 3.** Branchez l'appareil dans une prise de courant murale appropriée à trois fiches. Si d'autres appareils sont branchés au même circuit électrique, assurez-vous que la charge totale ne dépasse pas l'intensité maximale admissible du circuit. Les renseignements relatifs à l'alimentation sont les suivants :

**120 V, 50-60 Hz, monophasé, 2 200 W, 18,3 A**

**220V, 60 Hz, monophasé, 2 200 W, 10 A**

### Étape 4 : Réchauffement

Mettez l'appareil sous tension en activant l'interrupteur d'alimentation qui s'illuminera une fois allumé. Pendant le réchauffement, l'affichage clignote et affiche la minuterie préprogrammée de gauche. Il faudra de 40 à 50 minutes à l'appareil pour atteindre la température de préchauffage. Quand le point de réglage est atteint, l'affichage cesse de clignoter et l'appareil émet trois bips.

### Étape 5 : Utilisation

Placez simplement le produit sur un des côtés du gril, fermez le couvercle et appuyez sur le cycle de minuterie préprogrammé que vous désirez, soit 10 ou 20 secondes. Une fois le cycle terminé, appuyez de nouveau dessus pour le réinitialiser.

## Instructions de nettoyage

**REMARQUE!** Coupez toujours l'alimentation et laissez l'appareil refroidir avant de le nettoyer.

N'immergez jamais le gril dans l'eau ou dans un autre liquide et n'utilisez jamais d'essences minérales ou d'autres matériaux inflammables pour nettoyer cet appareil.

**N'utilisez jamais de glace pour refroidir le gril, cela annulerait la garantie!!**

Nettoyez régulièrement les surfaces grillagées et l'acier inoxydable avec de l'eau savonneuse et un torchon propre et doux. Effectuez le nettoyage au besoin, au moins une fois par jour. N'utilisez jamais de substances abrasives dures. Au besoin, n'utilisez que des tampons à récurer non abrasifs.

## Cycle de nettoyage

La température par défaut du cycle de NETTOYAGE établie par le fabricant est de 135°C (275°F). Pour modifier cette température, appuyez simultanément sur les boutons TEMP (Température) et CLEAN (Nettoyage) pendant 15 secondes. La température actuellement programmée apparaîtra sur l'affichage digital de droite uniquement. À l'aide des flèches verticales, choisissez la température désirée.

Pour démarrer un cycle de nettoyage, appuyez une fois sur le bouton CLEAN (Nettoyage), jusqu'à ce que le voyant à DEL situé au-dessus de ce bouton s'allume. Tous les voyants à DEL préprogrammés s'éteindront alors, et le point de réglage du nettoyage, qui est de 135°C (275°F), deviendra le point de réglage de la température. Cette étape amorce également le refroidissement de l'appareil jusqu'à ce qu'il atteigne le point de réglage du nettoyage, période pendant laquelle l'affichage se met à clignoter jusqu'à ce que ce point soit atteint.

Pour mettre fin au cycle de nettoyage, appuyez simplement sur le bouton CLEAN une fois afin de désactiver le cycle. Le voyant à DEL situé au-dessus du bouton CLEAN s'éteindra alors, les autres voyants à DEL préprogrammés se rallumeront et le point de réglage principal sera de nouveau le point de réglage de la température. L'état de réchauffement sera de nouveau initialisé, et l'affichage clignotera jusqu'à ce que le point de réglage de la cuisson soit atteint.

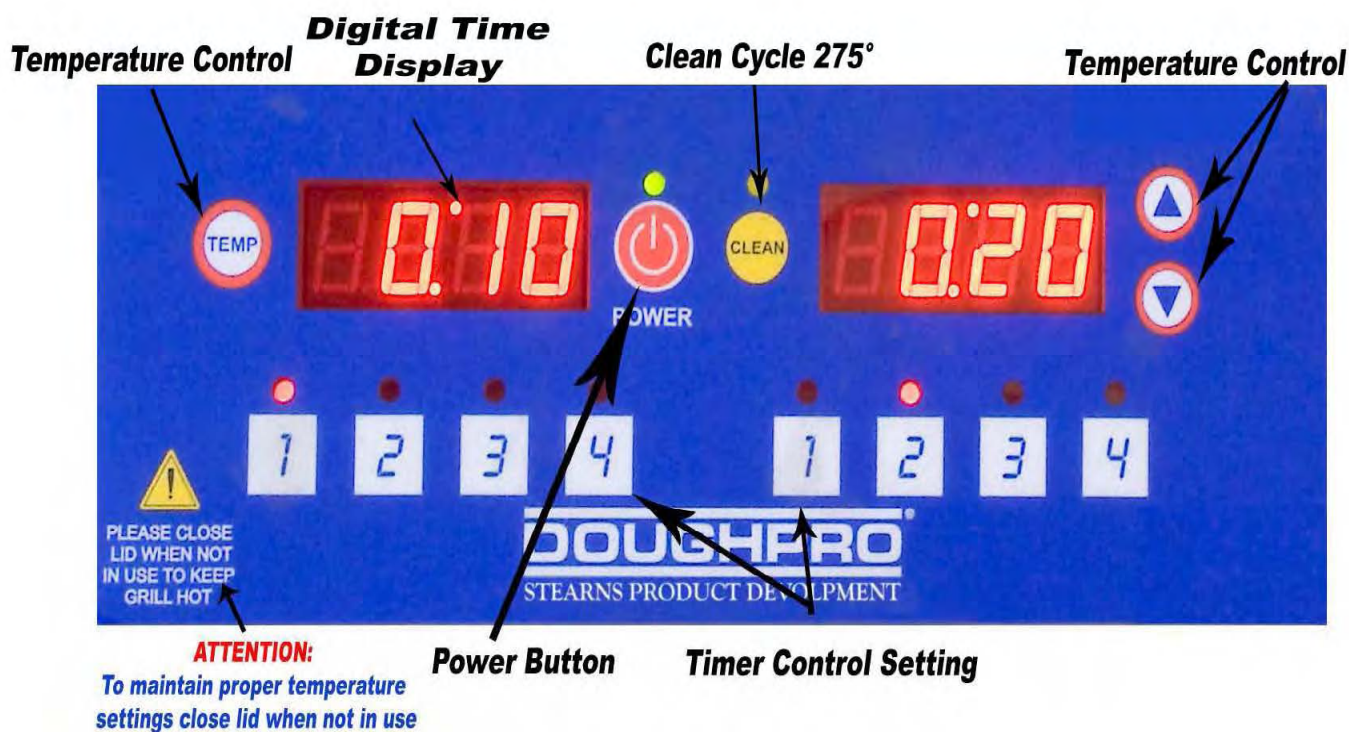


## Instructions d'utilisation du SL1577 :

1. Appuyez sur le temps de cuisson désiré pour démarrer le cycle de la minuterie. Une fois le cycle terminé, appuyez de nouveau dessus pour le réinitialiser.

### COMMENT DÉTERMINER LA TEMPÉRATURE

1. Pour déterminer la température des PLAQUES SUPÉRIEURES :  
Appuyez simultanément sur le bouton TEMP et sur la FLÈCHE VERS LE HAUT.
2. Pour déterminer la température des PLAQUES INFÉRIEURES :  
Appuyez simultanément sur le bouton TEMP et sur la FLÈCHE VERS LE BAS.



\* La température par défaut du cycle de NETTOYAGE établie par le fabricant est de 135°C (275°F). Pour modifier cette température, appuyez simultanément sur les boutons TEMP (température) et CLEAN (nettoyage) pendant 15 secondes. La température actuellement programmée apparaîtra sur l'affichage numérique de droite uniquement. À l'aide des flèches verticales, choisissez la température désirée.

## Instructions de réglage de la température

APPUYEZ simultanément sur le bouton TEMP et sur la

FLÈCHE VERS LE HAUT en les maintenant enfoncés pendant 15 secondes.

La température actuellement programmée apparaîtra sur l'affichage numérique de droite uniquement.

À l'aide des FLÈCHES, vous pouvez désormais ajuster les paramètres à la température désirée.

Une fois cette température programmée, appuyez simplement sur le bouton TEMP. L'affichage numérique présentera de nouveau les minuteries préprogrammées.



## Instructions de réglage des températures programmées

APPUYEZ sur le bouton que vous désirez programmer.

Appuyez ensuite simultanément sur ce bouton et sur le bouton TEMP en les maintenant enfoncés pendant 5 secondes.

L'affichage numérique présentera les minuteries préprogrammées,

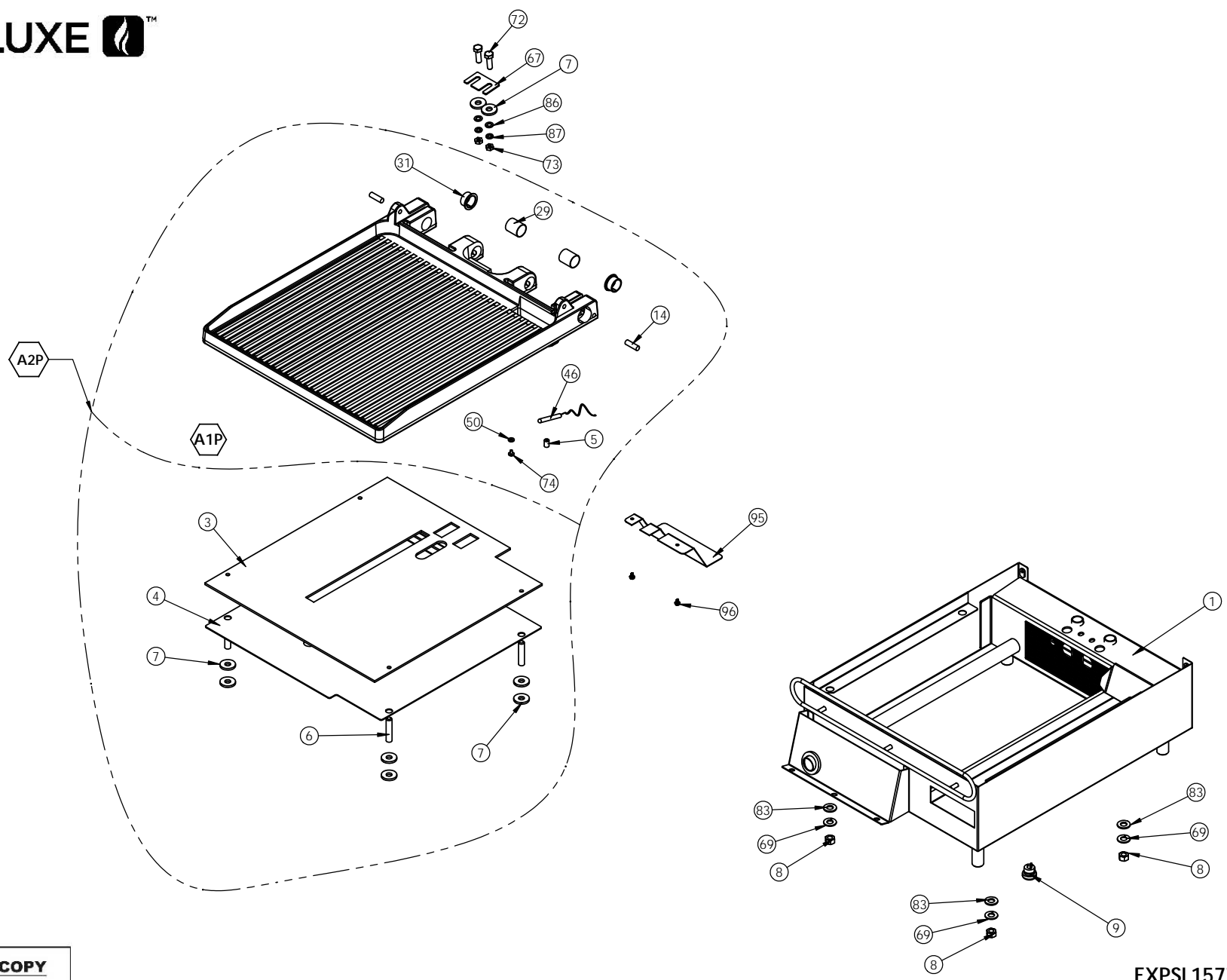
comme illustré ci-contre. Quatre programmations différentes sont possibles de chaque côté de l'appareil, pour un total de huit minuteries programmées.



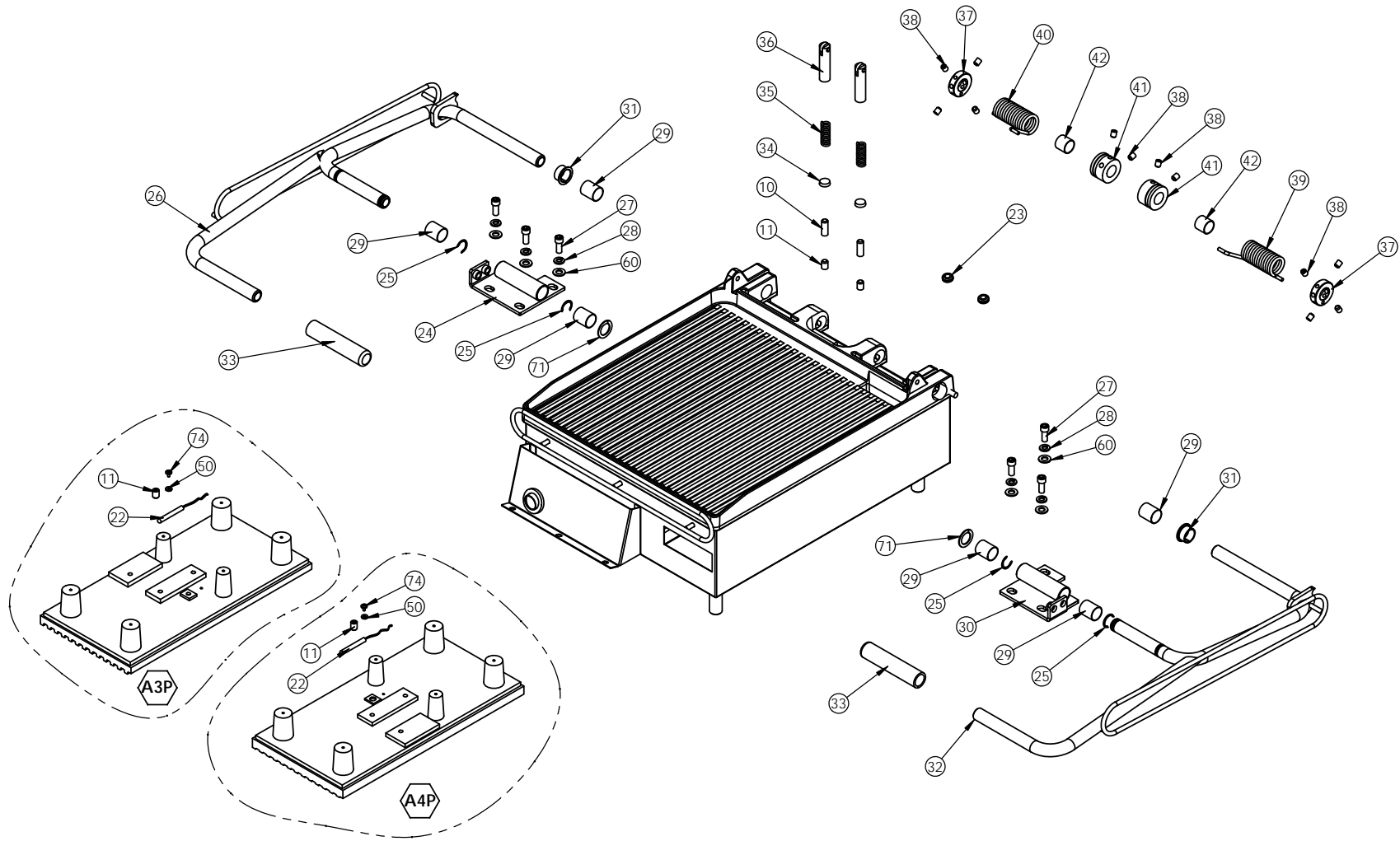
À l'aide des FLÈCHES, vous pouvez désormais programmer la durée désirée.

Une fois cette durée programmée, appuyez simplement sur le bouton TEMP; l'unité affichera alors la nouvelle minuterie programmée.

**REMARQUE IMPORTANTE :** Lors du réglage des paramètres de la minuterie, les boutons de minuterie du CÔTÉ DROIT contrôlent également ceux du côté gauche. Ainsi, les durées que vous programmez du côté droit sont automatiquement appliquées aux boutons du côté gauche correspondants. Si vous désirez obtenir des durées différentes du côté gauche, vous pouvez programmer celui-ci APRÈS avoir programmé le côté droit, sans affecter les paramètres du côté droit.



**MASTER COPY**  
 Date 11/12/14





## PART LIST FOR THE SL1577PHN

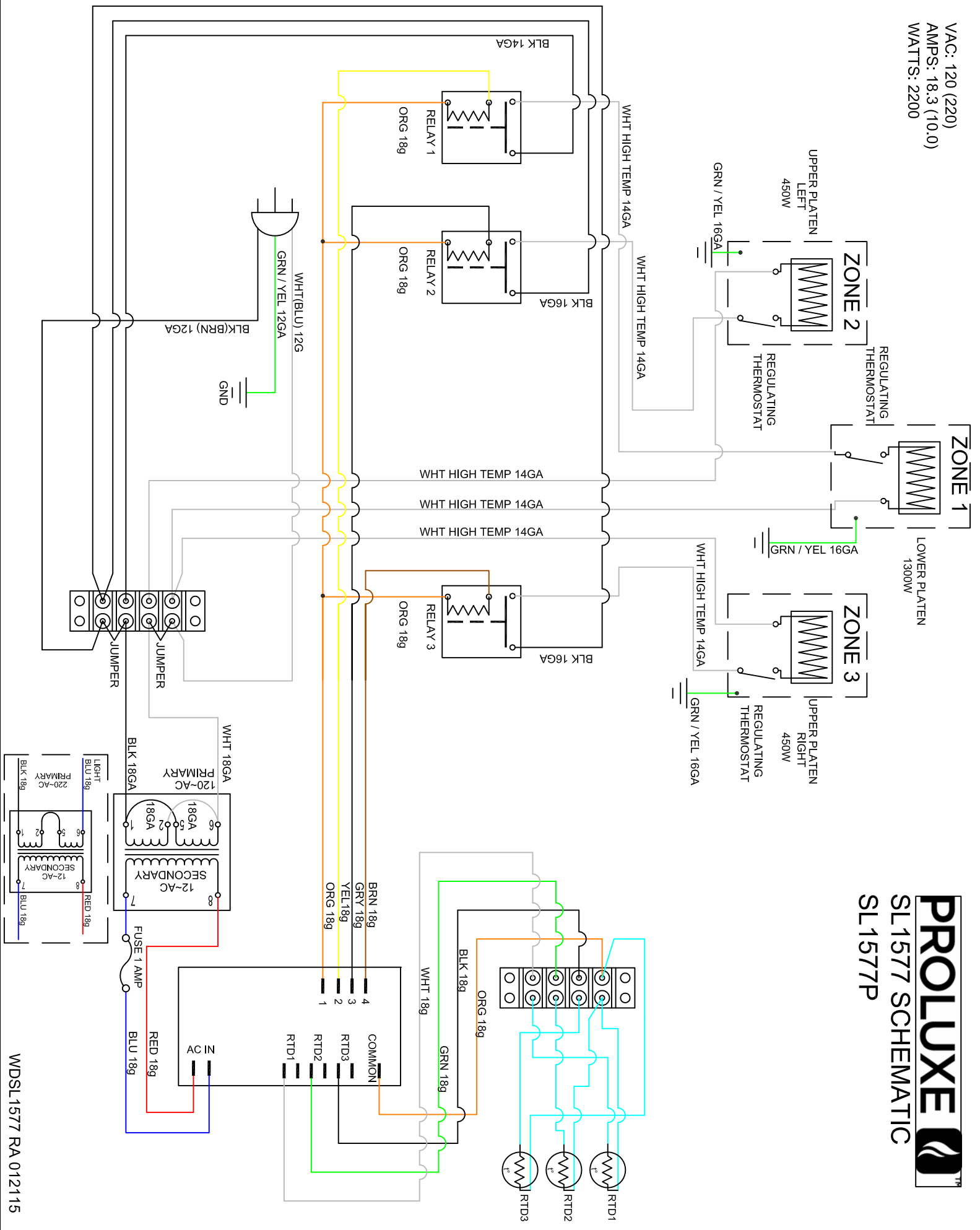
ITEM #	DESCRIPTION	MODEL SL1577PHNA 120 V	QTY.
1	LOWER WRAP AROUND SHROUD ASSEMBLY	110115501	1
3	LOWER PLATEN INSULATION	110115542	1
4	COVER, LOWER PLATEN ASSEMBLY	110115506	1
5	SCREW, SET 5/16-18 X 1/2	SST5161812	1
6	SCREW, SET 3/8-16 X 1-3/4	SST3816134	4
7	GREEN INSULATION WASHER	C4401	10
8	NUT, HEX 3/8-16	NH3816	4
9	STRAIN RELIEF	1106546468	1
10	SCREW, SET 3/8-16 X 1	SST38161	2
11	SCREW, SET 3/8-16 X 1/2	SST381612	4
12	FUSE HOLDER 1 AMP	MPPF708	1
13	FUSE BUSS 1 AMP	MPPF701R	1
14	PIN, BACK STOP	110115543	2
15	RELAY	110942520	3
16	SCREW, PAN HEAD PHILLIPS 8-32 x 3/8 STAINLESS STEEL	SP83238S	7
17	4 STAGE TERMINAL BLOCK DOUBLE	6014	1
18	TRANSFORMER	11096975	1
19	4 STAGE TERMINAL BLOCK SINGLE	6994	1
22	RTD SENSOR	1108881101	2
23	GROMMET 5/16 x 1/2	110115554	2
24	CLEVIS ASSEMBLY LEFT HAND	110115503	1
25	E-CLIP, RETAINING RING	LCC3478	4
26	HANDLE LEFT ASSEMBLY	110115522	1
27	SCREW, SOCKET HEAD 5/16-18 X 3/4	SSH5161834	6
28	WASHER, SPLIT LOCK 5/16	WL516	10
29	BUSHING TEFLON 1 LONG	110115541	6
30	CLEVIS ASSEMBLY RIGHT HAND	110115504	1
31	FLANGED BUSHING TEFLON 1/2 LONG	110115563	2
32	HANDLE RIGHT ASSEMBLY	110115521	1
33	HANDLE GRIP	110901168	2
34	TUBING PAD	110115531	2
35	SPRING, DETENT 1-1/2 LONG	110115555	2
36	PLUNGER ASSEMBLY	110115544	2
37	HANDLE SPRING ADJUSTING COLLAR	110115528	2
38	SCREW, SET KNURLED CUP POINT 5/16-18 X 3/8	SST5161838KN	12
39	COUNTER BALANCE SPRING RIGHT HAND	1101023154R	1
40	COUNTER BALANCE SPRING LEFT HAND	1101023154L	1
41	COLLAR HOLDER	110115530	2
43	BUSHING TEFLON 3/4 LONG	11016546469	2
44	GREASE TRAY	110113441	1
45	OVERLAY	OSL1577	1
46	RTD SENSOR	1108881102	1
47	INSTRUMENT HOUSING ASSEMBLY	110115511	1
48	NYLON SPACER 1/4 x .141 x 9/32	11090109	6
49	DIGITAL CONTROL	1101041052	1
50	WASHER, SAE #6	WSAE6	9
51	NUT, HEX 6-32	NH632	19
52	INSULATION UPPER PLATEN LEFT HAND	110888251L	1
53	INSULATION UPPER PLATEN RIGHT HAND	110888251R	1
54	TOP LINK	110115508	2
55	WIRE HARNESS	1101101050	1
56	UPPER LEVELING BRACKET	110115510	2
57	UPPERLEVELING SHIM	110115557	2
58	PIN PIVOT FRONT	11017088865	2
59	BOLT, HEX 5/16-18 X 1 STAINLESS STEEL	BH516181S	4
60	WASHER, CUT 5/16	WC516	6
61	SHROUD, LEFT ASSEMBLY	11016546454	1

## PART LIST FOR THE SL1577PHN

ITEM #	DESCRIPTION	MODEL SL1577PHNA 120 V	QTY.
62	SHROUD, RIGHT ASSEMBLY	11016546455	1
64	SCREW, PAN HEAD PHILLIPS 10-24X3/8 STAINLESS STEEL	SP102438S	12
65	BACK COVER	110115562	1
66	POWER CORD	1101591174	1
67	SHIM, LOWER PLATEN	11060420	1
68	PIN PIVOT BACK	11017088866	2
69	WASHER, SPLIT LOCK 3/8	WL38	4
70	TRANSFORMER INSULATION	1101159180	1
71	SHIM, CLEVIS	11060421	2
72	BOLT, HEX 1/4-20 X 1	BH14201	2
73	NUT, SERRATED FLANGED HEX, 1/4-20	NHSF1420	2
74	SCREW, PAN HEAD PHILLIPS 6-32 X 1/4	SP63214	3
75	SCREW, PAN HEAD PHILLIPS 8-32 X 1-1/2 STAINLESS STEEL	SP832112S	2
76	WASHER, STEEL	311150019	6
77	WASHER, INTERNAL TOOTH LOCK 5/16	WLIT516	4
78	RETAINING RING	11017088867	8
79	MARKER STRIP, #4 SINGLE	MS6994	1
80	MARKER STRIP, #4 DOUBLE	MS6014	1
81	SCREW, PAN HEAD PHILLIPS 2-56 X 1/4	SP25614	1
83	WASHER, SAE 3/8	WSAE38	4
85	WASHER, INTERNAL TOOTH LOCK #6	WLIT6	19
86	WASHER, SAE 1/4	WSAE14	2
87	WASHER, SPLIT LOCK 1/4	WL14	2
88	SCREW, PAN HEAD PHILLIPS 6-32 X 3/8	SP63238	8
89	SCREW, PAN HEAD PHILLIPS 6-32 X 5/8	SP63258	4
90	SCREW, PAN HEAD PHILLIPS 8-32 X 1	SP8321	1
91	NUT, HEX 8-32	NH832	3
92	WASHER, SAE #8	WSAE8	4
93	WASHER, INTERNAL TOOTH LOCK #8	WLIT8	3
94	MOUNTING BRACKET ASSEMBLY	110115559	1
95	COVER, HEATER ELEMENT	110115564	1
96	SCREW, PAN HEAD PHILLIPS 6-32 X .250 STAINLESS STEEL	SP63214ST	2
99	SCRAPER, PANINI	110115580	1
100	MANUAL SL1577PHN	MSL1577PHN	1
101	GASKET, PUSH BUTTON CONTROLLER	11017088803	4
A1P	LOWER PLATEN PANINI WITH WIRING	1101155207P	1
A2P	LOWER PLATEN PANINI ASSEMBLY	1101155116P	1
A3P	UPPER PLATEN PANINI LEFT HAND WITH WIRING	1101591201L	1
A4P	UPPER PLATEN PANINI RIGHT HAND WITH WIRING	11011591204R	1
A5P	UPPER PLATEN PANINI LEFT HAND ASSEMBLY	1101591110L	1
A6P	UPPER PLATEN PANINI RIGH HAND ASSEMBLY	1101591113R	1
A7	KITTED, CONTROLLER TEMPERATURE, WITH INSTRUCTIONS	110591052K	1
A8	KITTED, CONTROLLER TEMPERATURE. ASSEMBLY	11059152K	1

VAC: 120 (220)  
 AMPS: 18.3 (10.0)  
 WATTS: 2200

**PROLUXE**  
 SL1577 SCHEMATIC  
 SL1577P





**VEILLENZ LIRE ATTENTIVEMENT CE QUI SUIT AVANT D'UTILISER L'APPAREIL.**

## **GARANTIE LIMITÉE SUR L'APPAREIL**

### **OBJET DE LA COUVERTURE**

Doughpro garantit le SL1577 contre tout défaut du fabricant en ce qui concerne la qualité du travail et le matériel vendu à l'intérieur des États-Unis.

### **DURÉE DE LA COUVERTURE**

Garantie d'un an sur les pièces et la main-d'œuvre. Les éléments chauffants des plaques supérieures et inférieures sont couverts par une garantie à vie limitée.

### **CE QUE NOUS FERONS**

Nous réparerons ou remplacerons tout SL1577 défectueux couvert par la garantie régulière d'un an sur les pièces et la main-d'œuvre. Seuls les éléments chauffants des plaques supérieures et inférieures, protégés par une garantie régulière d'un an, seront remplacés grâce à un service aérien de livraison le jour suivant. Les frais relatifs à cette réparation ou à ce remplacement seront défrayés par Doughpro, si la garantie régulière d'un an est toujours en vigueur.

### **OBTENTION DU SERVICE**

Communiquez avec notre usine pour bénéficier du service relatif à la garantie. Doughpro doit émettre un numéro d'autorisation de retour ainsi qu'une étiquette d'appel, ou trouver le nom et l'emplacement du centre de service autorisé par l'usine situé le plus près de chez vous. Lors de votre appel, veuillez fournir les numéros de modèle et de série de l'appareil, ainsi qu'une description du problème.

## **SITUATIONS NON COUVERTES PAR LA GARANTIE**

LES GARANTIES OFFERTES PAR DOUGHPRO NE S'APPLIQUENT PAS AUX CIRCONSTANCES SUIVANTES :

\*À ne pas faire\* N'appliquez pas de glace sur la surface de cuisson, car celle-ci se déformerait, ce qui annulerait la garantie. N'utilisez pas de produits nettoyants abrasifs non recommandés par Doughpro. N'utilisez pas d'objets abrasifs comme des blocs ou des brosses à récurer métalliques pour nettoyer la surface du grill. Ne placez pas l'unité dans un évier pour la nettoyer et n'appliquez pas d'eau sur l'unité.

- Dommages causés par une utilisation inadéquate ou abusive, une altération ou un accident.
- Réparations inappropriées ou non autorisées.
- Immersion dans l'eau.
- Chute au sol.
- Dommages lors de l'expédition.
- Exportation de l'appareil dans des pays étrangers.

## Warranty & Return Policy

**Proluxe** warrants all products manufactured by it against defects in workmanship or materials from the date of purchase for a period of (1) year on parts and **labor**. **This warranty applies to only equipment purchased and used in the United States.** Warranty period shall begin when equipment ships. Warranty travel shall only be covered for 60 miles. Limited lifetime warranty on heating elements.

**ALL WARRANTY SERVICE CALLS MUST BE APPROVED BY PROLUXE. IF THIS PROCEDURE IS NOT FOLLOWED, WARRANTY SERVICE WILL NOT BE COVERED. WARRANTY SERVICE WILL BE PAID ON STRAIGHT TIME, OVERTIME WILL NOT BE COVERED.**

### **Exclusions:**

- 1. WOOD / GAS FIRED OVENS:** PROLUXE warranty applies to the main body of the oven being steel / refractory and insulation shall be free from defects in materials and workmanship for a period of four years from the date of purchase. The gas equipment shall be free from defects in materials and workmanship for a period of one (1) year from the date of purchase. Lifetime warranty against cracks on oven floor.
- 2. Air compressors are excluded from this warranty,** but PROLUXE may act as a warranty expeditor in certain instances regarding these compressors. The air compressor manufacturer provides a limited warranty and a copy of this warranty is furnished with all compressors sold by PROLUXE. For prompt handling of compressor warranty claims the instructions of the compressor manufacturer must be adhered to.
- 3. Equipment built to special order as well as accessories** cannot be canceled and are not returnable unless defective within the terms of this warranty.
- 4. In no event shall PROLUXE be liable for consequential damages arising out of the failure of any of its products if operated improperly, altered or caused by normal wear or damage by operator abuse.**
- 5. BC2325 pedestal warranty disclaimer:** Pedestals shall only be covered under warranty if they have been cleaned using the factory approved cleaning method. Cracked or damaged pedestals must be inspected by the factory before warranty is authorized.
- 6. Limited lifetime warranty on heating elements:** If replacement is needed, Proluxe will send the new part at no charge but **labor** will not be covered unless the unit is still under the 1 year manufacture warranty.

### **Returned Merchandise Policy:**

Should it become necessary to return any of the company's products, the following instructions must be adhered to: First, contact our customer service department for approval and a return authorization number. *Please have the serial number of your item available at that time.* All merchandise must be shipped *freight prepaid* by customer or service agency. Subject to the inspection of the product by the company, a restocking charge of 20% of the Net purchased price paid to PROLUXE will be assessed. Merchandise may not be returned for credit without *prior written approval* of PROLUXE. Collect shipments *will not* be accepted. No returns after 60 days of original shipment date on machines. Purchased parts may not be returned after 30 days.

If upon inspection by PROLUXE or its authorized agent it is determined the equipment has not been used in an appropriate manner, has been modified, or has not been properly maintained, or has been subject to misuse, misapplication, neglect, abuse, accident, unauthorized modification, damage during transit, delivery, fire, flood, act or war, riot or act of God, then this warranty shall be deemed null and void.

### **Terms & Conditions:**

1. Prices indicated in the PRICE LIST are suggested retail prices and are shown in U.S. DOLLARS.
2. Terms of Payment: 1% 10 days, NET 30 days.
3. **NEW ACCOUNTS:** Satisfactory credit information must be provided before open account status can be extended. Unless agreed otherwise, all shipments will be made C.O.D., CASH IN ADVANCE.
4. **PRICING:** Prices, specifications, model numbers, capacities and accessories are subject to change without notice.
5. **FREIGHT / ROUTING:** Method of shipment will be determined by PROLUXE unless otherwise advised by PURCHASER.
6. **DAMAGED CLAIMS:** All merchandise shipped at purchaser's risk. Inspection must be made by purchaser at time goods are received. If goods are damaged, the PURCHASER shall request that the agent of the transportation company make a written notation on the proper shipping documents immediately and then file a claim for damage. **GOODS DAMAGED IN SHIPMENT ARE NOT RETURNABLE.**
7. **RETURNS:** Machines may not be returned after 60 days. Purchased parts may not be returned after 30 days. A restocking fee of 20% will be assessed on non-warranty returns.
8. **TAXES:** Prices indicated herein DO NOT include State, Federal, Local or foreign taxes or duties, nor do they include fees, permits, insurance or other levies, all of which are the responsibility of the purchaser.
9. All orders are subject to acceptance by PROLUXE.
10. Possession of this price list shall not be considered an offer to sell.