



Operations Manual

Vantage SL Compact - Compact Split Lid Grill
Model #: SL1266TB



PROLUXE
WWW.PROLUXE.COM

Version: 022822

Congratulations on your selection of the Vantage SL Compact Split Lid Grill. Proluxe is a leading manufacturer of food preparation and cooking equipment designed for the most demanding commercial kitchens. Proluxe equipment is a result of the highest quality engineering and time-tested design.

This manual includes installation, operation, and maintenance procedures for your new split lid grill. Please read this manual carefully and keep it with your machine for proper operation and lasting service.

GETTING STARTED

Please read carefully before attempting to use this appliance.

1. Place in location where it will be used allowing for clearances per the dimensions indicated. Allow 2" minimum clearance between adjacent equipment and/or wall areas.

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

Electrical:

- Voltage: 120/230
- Amps: 15.83/8.3
- Hertz: 50/60
- Watts: 1900/1900

PLUG

- 120V: 72" cord and NEMA 6-20P approved plug.
- 230V: 72" cord and plug per country requirements.

3. Press the power button, the green light above will illuminate when powered on. The display flashes and shows left preset timer during warm-up. Pre-heat time will be 40-50 minutes. When the set point is reached, the display stops flashing and beeps 3 times.
4. 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.

INTERNATIONAL SYMBOLS



Power Off



Power On



Hot Surface



Risk of Electrical Shock



Protective Earth Terminal



Caution - Warning

In case of power cord damage, do not attempt to repair or replace the power cord. Please contact the manufacturer or the local distributor.



Warning

For continued protection against fire and electric shock, replace with the same type and rating fuse. Listed Supplemental Fuse rated max 3A, 120Vac.



Caution Hot

Avoid touching hot surfaces while operating the machine.



Caution

When servicing or cleaning the machine, make sure that the power cord is removed from the wall socket.

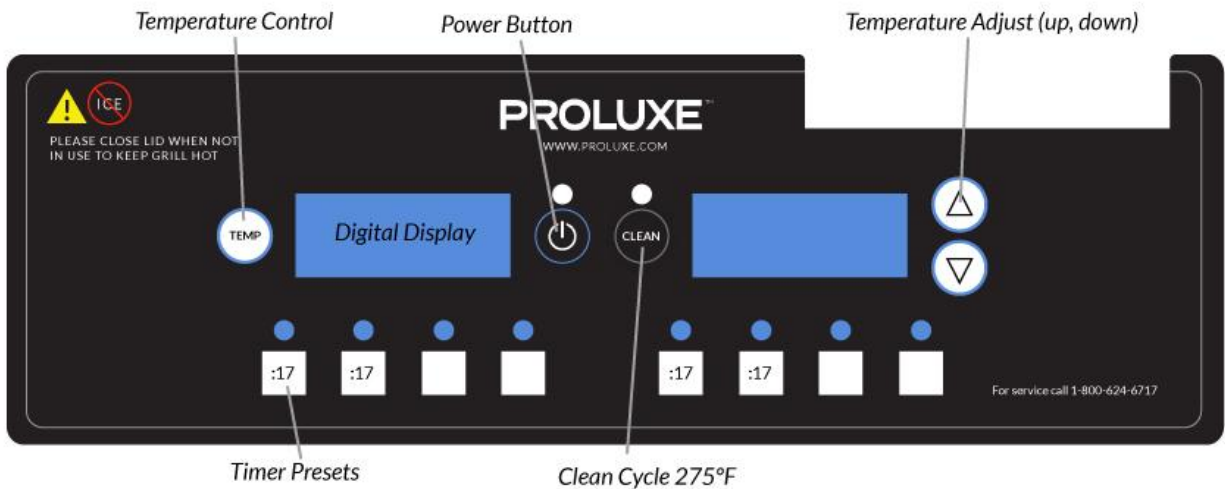
During normal operation, the base of the machine must be installed or placed above the wall socket.

SAFETY SUMMARY



Warning

To reduce the risk of electrical shock, do not remove or open cover. No user-serviceable parts inside. Refer servicing to qualified personnel.



TEMPERATURE/TIMER SETTINGS

How to Find Set Temperature

To find the temperature of upper platens:
Press and hold the TEMP button and the arrow up (↑) button at the same time.

To find the temperature of bottom platens:
Press and hold the TEMP button and the arrow down (↓) button at the same time.

Adjusting the Set Temperature

1. Press and hold the TEMP button and the arrow up (↑) button at the same time for 15 seconds.
2. The current temperature with display on the right digital display screen only.
3. Using the up (↑) and down (↓) adjust the temperature to your desired setting.

4. Once your desired temperature is set, push the TEMP button to return.

Adjusting the Set Time

1. Press the TEMP button first and then select the desired timer button and hold for 5 seconds.
2. The current temperature with display on the right digital display screen only.
3. Using the up (↑) and down (↓) adjust the timer to your desired setting.
4. Once your desired temperature is set, push the TEMP button to return.

Note: When adjusting the timer settings, the right set of buttons control the left side. Your left side timer will automatically set to your right timer control settings. If you desire a separate left timer you can manually adjust the left side timer without affecting the right timer.

CLEAN CYCLE

Start Cycle

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.

Stop Cycle

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.

Change Clean Temp

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.

PREVENTATIVE MAINTENANCE

Proluxe machines are relatively maintenance free. For a long lifespan, the following preventative maintenance should be followed:

Daily Care:

1. Platens: Turn your machine off and allow to cool down before attempting to clean. These platens should only be cleaned with mild soap and warm water then wiped off with a clean, soft cloth or soft sponge.
2. Exterior surfaces: Wipe daily with mild soap and warm water.

DO NOT use ice or cold water to cool the unit down. This can cause platens to warp.

Service Problems:

Contact our factory at (800) 624-6717 (U.S. only) or approved service agency. When contacting the factory for information, parts or service instructions, please provide the serial number of the machine be provided. This number can be found on the serial plate located on the rear of the machine.

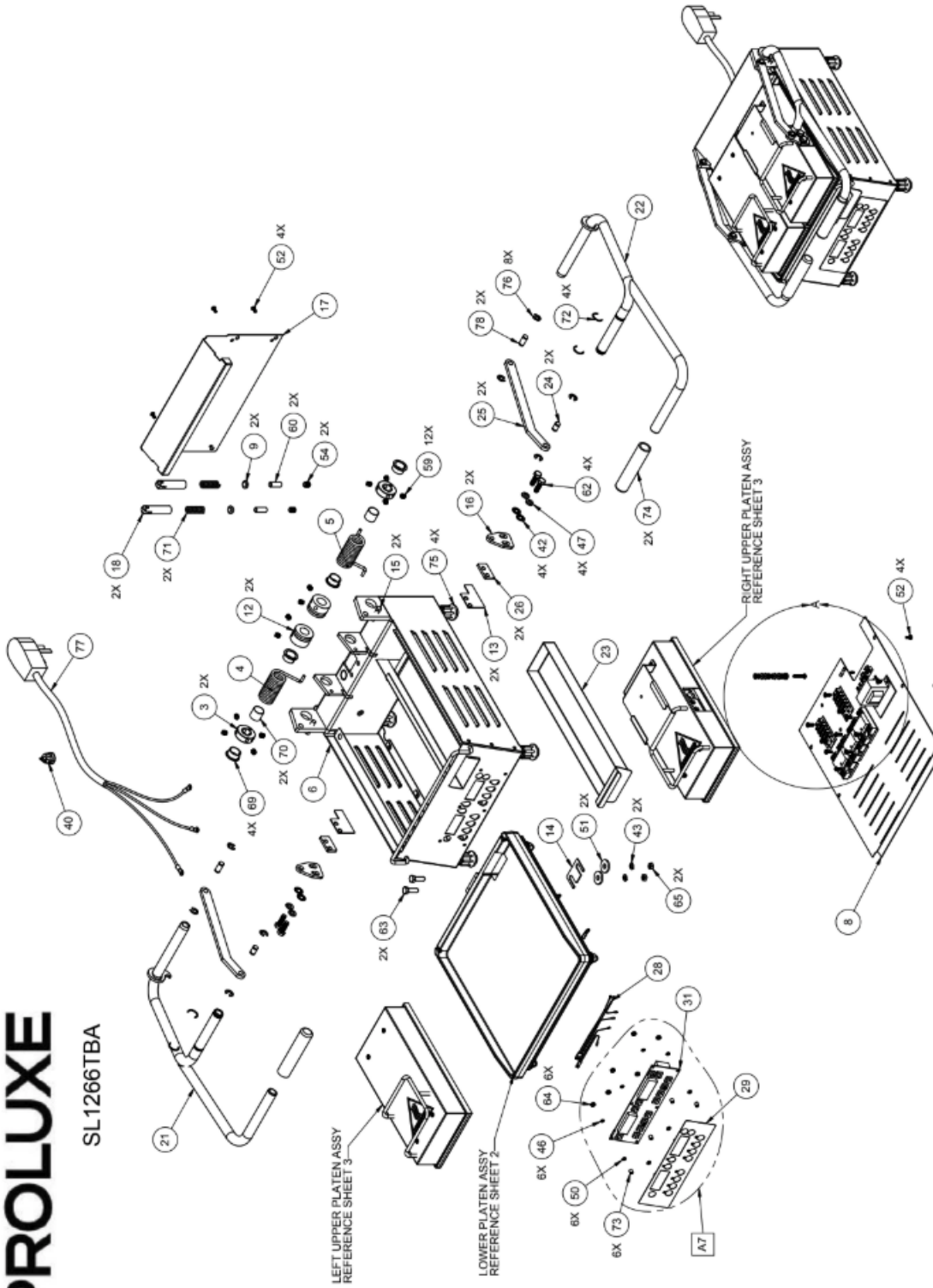
Vantage SL Compact Troubleshoot Guide - Model #: SL1266TB

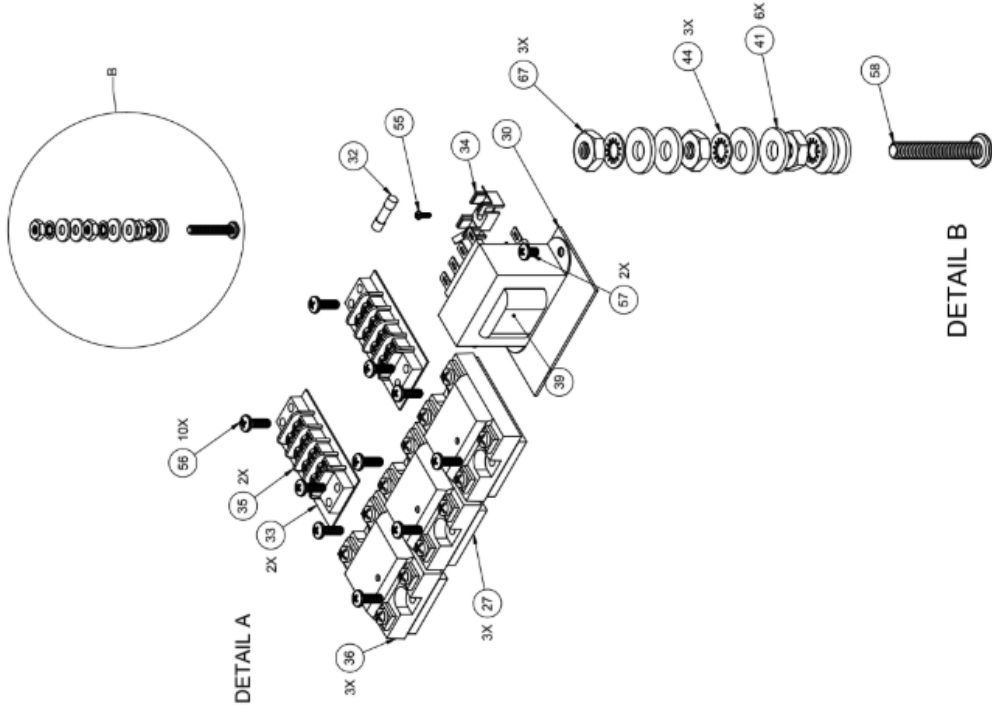
Problem	Cause	Action	Ref #
Power Button on Digital Controller face is depressed but doesn't turn on.	1. Power cord is not plugged in.	1. Plug the power cord into wall receptacle and power button.	77
	2. Circuit breaker is tripped off in the site's breaker box.	2. Reset circuit breaker that the grill is plugged into. Depress Power Button to turn on.	----
	3. Transformer has taken an electrical surge and is damaged.	3. Replace Transformer after you check secondary side of transformer. If working properly, you should receive 12vdc.	39
	4. Check voltage on the secondary side of the Transformer. If you read 12VDC then you are receiving voltage to the controller.	4. Replace controller. Controller should be on once the power button is depressed.	31
	5. Possible blown fuse.	5. Replace fuse.	32
Digital Controller's LED's are scrambled or randomly erratic. If when turning on, the display will first go to segment check	1. Possibly a component on the Digital controller is damaged.	1. Replace digital controller.	----
	2. Control needs to reset.	2. While unit is on unplug unit, wait for 1 min. Then plug machine on again and depress the power button.	31
Digital Controller on startup goes through LED segment check (8888) then to version # and then loops back to the above reboot.	The relay driver on the digital control may be blown.	Replace digital controller.	31
Digital display shows PROB. No heat on any platen.	Sensor lost it's continuity as shown on a multi-meter.	Disconnect prob that is open (no continuity as shown on a multi-meter. Must replace sensor (RTD). Do not cut and splice new sensor. Install new 2000 ohm RTD sensor to under side of heat platen and reconnect to the controller.	37, 38

When depressing the tactile button on digital controller, nothing happens.	The tactile buttons under the overlay may be not close enough to activate. Same goes if the buttons are already pressed by overlay without depressing button.	Carefully (no too much at one time to avoid fracturing the traces on the controller) tighten the nuts on the back of the controller until button activate. Same goes in reverse if buttons are held down by the overlay.	
Digital display shows relay and particular zone is overheating. Beeper not functioning or intermittent beeper sound.	<ol style="list-style-type: none"> 1. The relay on the switched side is not opening to regulate temperature. 2. Beeper on digital control board failed. 	<ol style="list-style-type: none"> 1. Replace the relay. 2. Replace digital controller board 	<p>27</p> <p>31</p>
If setpoint is reached but slightly off in temperature.	Offset may need to be calibrated and adjusted.	Call (800) 624-6717 ext. 129 for instructions.	
Heater platen overheating	If the relay (depending on the year of the model) on the coil side are receiving 12vdc indicates the controller is functioning properly. On the switching side of the relay, is there 120 vac 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 relay If the controller's heat-on LED is not lit indicating the controller is working properly.	27

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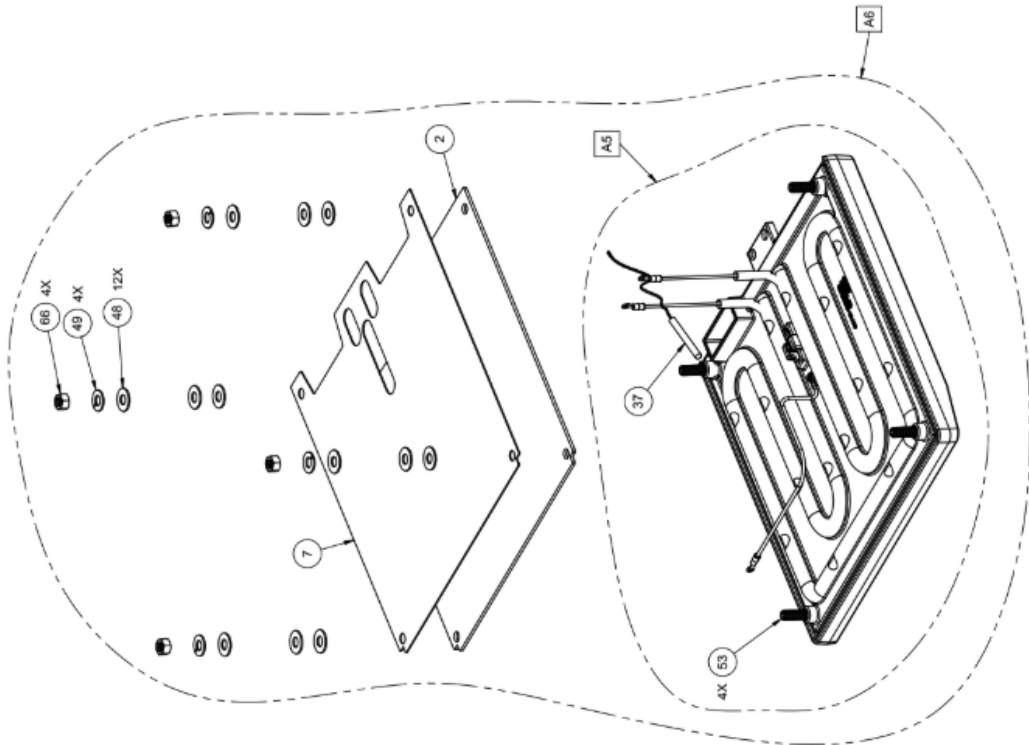
SL1266TBA

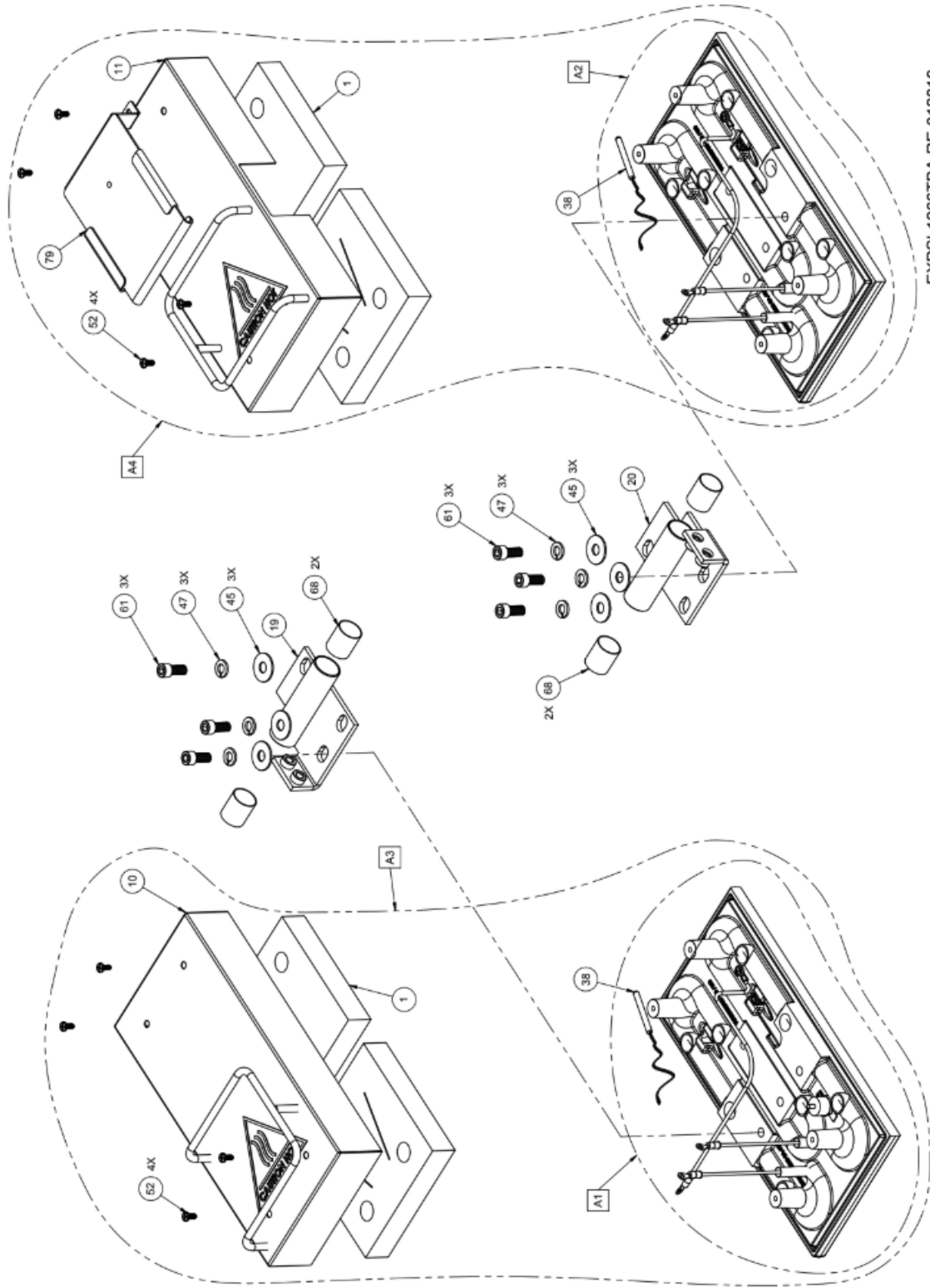




DETAIL A

DETAIL B





EXPSL1266TBA RE 012819
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Vantage SL Compact Part List - Model #: SL1266TB

ITEM #	DESCRIPTION	SL1266TBA - 120V	QTY.
1	UPPER PLATEN, INSULATION	11018344074C1	2
2	LOWER PLATEN, INSULATION	11018344019	1
3	HANDLE SPRING ADJUSTING COLLAR	110115528	2
4	SPRING TORSION LH	1101023154L	1
5	SPRING TORSION RH	1101023154R	1
6	BASE FRAME ASSEMBLY	11018344038	1
7	LOWER PLATEN INSULATION COVER	11018344018	1
8	COVER, BOTTOM ASSY	11018344022	1
9	TUBING-PAD	110115531	2
10	SHROUD, LEFT ASSY	11018344044	1
11	SHROUD, RIGHT ASSY FOR SPATULA HOLDER	PG17804	1
12	CAM COLLAR	110115530	2
13	SHIM, SHROUD COVER	11018344014	2
14	SHIM, LOWER PLATEN	11018344030	1
15	STOP, HEX PIN	11018344037	2
16	LEVELING BRACKET	11018344023	2
17	COVER, REAR	11018344016	1
18	PLUNGER ASSEMBLY	110115544	2
19	CLEVIS ASSY LEFT HAND	11018344013	1
20	CLEVIS ASSY RIGHT HAND	11018344012	1
21	HANDLE LEFT ASSEMBLY	11018344027	1
22	HANDLE RIGHT ASSEMBLY	11018344026	1
23	GREASE TRAY ASSY	11018344005	1
24	PIN, PIVOT FRONT	11017088865	2
25	TOP LINK	11018344017	2
26	SPACER, LINK	11018344024	2
27	SINK, HEAT, ALUMINUM (SSR)	11057322	3
28	WIRE HARNESS	11018344050	1
29	OVERLAY SL1266, TACO BELL	OSL1266TBB	1
30	TRANSFORMER INSULATION	1101159180	1
31	DIGITAL CONTROL 3 ZONE SOFTWARE REV 5.54	1101041052	1
32	FUSE BUSS 1 AMP	MPPF701R	1

33	MARKER STRIP #4 DOUBLE	MS6014	2
34	FUSE HOLDER 1 AMP	MPPF708	1
35	TERMINAL BLOCK #4, DOUBLE	6014	2
ITEM #	DESCRIPTION	SL1266TBA - 120V	QTY.
36	SOLID STATE RELAY, 25 AMPS	PL2425	3
37	2000 OHM RTD, BOTTOM SENSOR	1108881102	1
38	RTD TOP SENSOR 45.5"	1108881101	2
39	TRANSFORMER	11096975	1
40	STRAIN RELIEF	1106546468	1
41	WASHER, SAE #8	WSAE8	6
42	WASHER, LOCK INTERNAL TOOTH 5/16"	WLIT516	4
43	WASHER, LOCK 1/4	WL14	2
44	WASHER, INTERNAL TOOTH LOCK #8	WLIT8	3
45	WASHER, CUT 5/16	WC516	6
46	WASHER, INTERNAL TOOTH LOCK #6	WLIT6	6
47	WASHER, 5/16" SPLIT LOCK	WL516	10
48	WASHER, SAE 3/8"	WSAE38	12
49	WASHER, LOCK 3/8	WL38	4
50	WASHER, .311 OD X .150 ID X .20 THK	311150019	6
51	WASHER, HI-TEMP COMPRESS, NON-ASBESTOS	C4401	2
52	SCREW, PAN HEAD PHILLIPS 8-32X 3/8 SS	SP83238S	16
53	SCREW, SET 3/8-16 X 1-1/2	SST3816112	4
54	SCREW, SET 3/8-16 X 1/2	SST381612	5
55	SCREW, PHILLIPS PAN 2-56x1/4	SP25614	1
56	SCREW, PAN HEAD PHILLIPS 8-32 X 1/2	SP83212	10
57	SCREW, PHILLIPS PAN HEAD 8-32 X 1/4	SP83214	2
58	SCREW, PAN HEAD 8-32 X 1	SP8321	1
59	SCREW, SET 5/16-18 X 3/8 KNURLED POINT	SST5161838KN	12
60	SCREW, SET 3/8-16 X 1	SST38161	2
61	BOLT, SOCKET HD 5/16-18X3/4"	SSH5161834	6
62	BOLT, 5/16 -18 x 1 SS HEX HEAD	BH516181S	4
63	BOLT, HEX 1/4-20X1	BH14201	2
64	NUT, HEX 6-32	NH632	6
65	NUT, HEX 1/4-20	NH1420	2
66	NUT, HEX 3/8-16	NH3816	4

67	NUT, HEX 8-32	NH832	3
68	BUSHING, TEFLON, 3/4" ID X 7/8" OD X 1" L	110115541	4
ITEM #	DESCRIPTION	SL1266TBA - 120V	QTY.
69	BUSHING, FLANGED TEFLON 3/4 ID X .875 OD X .5 L	110115563	4
70	BUSHING TEFLON 3/4" ID X 7/8" OD X 3/4" L	110113441	2
71	SPRING, DETENT	110115555	2
72	LOW CLEARANCE CLIP	LCC3478	4
73	NYLON SPACER 1/4 X .141 X 9/32	11090109	6
74	HANDLE GRIP	110901168	2
75	FEET, RUBBER 3/4	11016546469	4
76	RETAINING RING	11017088867	8
77	POWER CORD, 30 AMPS	1101591174	1
78	PIN, LEVELER, REAR	11018344048	2
79	SPATULA HOLDER	PG17803	1
80	SL1266 MANUAL, TACO BELL	MSL1266TBA	1
A1	UPPER PLATEN WITH WIRING LEFT SIDE	11018344074120LK	1
A2	UPPER PLATEN WITH WIRING RIGHT SIDE	11018344074120RK	1
A3	UPPER PLATEN LEFT SIDE ASSY	11018344075120LAK	1
A4	UPPER PLATEN RIGHT SIDE ASSY	11018344075120RAK	1
A5	LOWER PLATEN WITH WIRING	11018344032120K	1
A6	LOWER PLATEN ASSY	11018344032120AK	1
A7	CONTROLLER TEMPERATURE ASSEMBLY	11018344035K	1

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 will only be covered for 60 miles.

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.

Service Calls

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.

EXCLUSIONS

The warranties provided by Proluxe DO NOT apply to the following:

- Damage due to misuse, abuse, alteration, or accident.
- Improper or unauthorized repairs.
- Submerged in water.

- Damaged in shipment.
- Equipment exported to foreign countries.

Special Order Equipment and Accessories

Cannot be canceled and are not returnable unless defective within the terms of this warranty.

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 damaged by operator abuse.

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 manufacturer 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. Price List prices 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 damages.

Note: Goods damaged in shipping are non-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