Operations Manual

Model: CS157
15”x 7” Clamshell Grill

PROGRILL™

Intertek Intertek

PROLUXE™

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

proluxe.com

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/1150W/9.6 Amps
208V/60Hz/1 phase/2800W/13.5 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 grill, close lid and press the desired pre-set time cycle (ex: 10 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

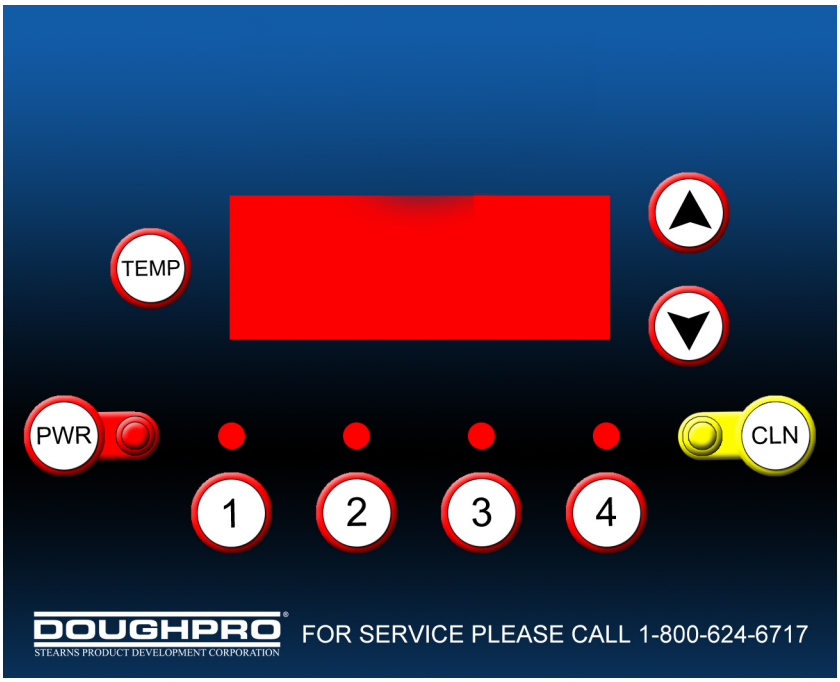
275°F is the factory default temp for the CLEAN cycle. To change the CLEAN cycle temp, simultaneously hold down the TEMP and CLEAN buttons for 15 seconds.
Using the up or down arrows to adjust to the desired temp.

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.

CS157 Operating Instructions:

1. Press desired time to start the time cycle. After the cycle is finished, press it again to reset the time cycle
2. If for any reason the timer has to be reset in the middle of a cycle, you must press and hold the corresponding timer button for 3 seconds.



Instruction's for Adjusting the Temperature

PRESS and hold the **TEMP** and **ARROW** up buttons **simultaneously** for 1**5 seconds.**

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 desired button you wish to program.

Now press **BOTH** button and **TEMP** buttons **simultaneously** for **5 seconds.**

The digital displays will now read their preset time. The unit is capable of having up to 4 different settings.

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.

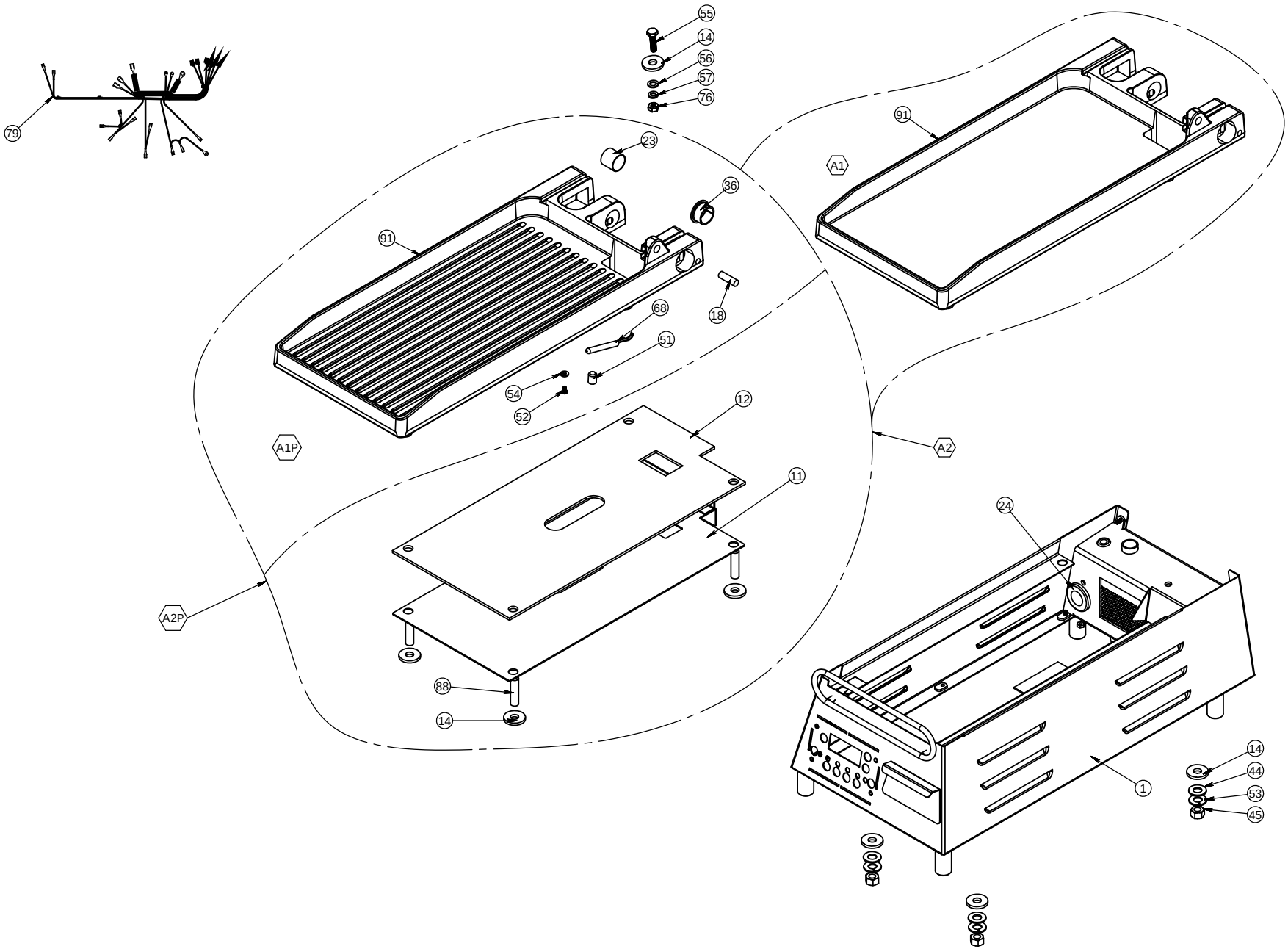
DOUGHPRO
CS157 Clamshell Grill Trouble Shooting Guide

Symptom	Probable Cause	Action to be Taken	Parts List Ref. #
Power Button on Control face is depressed but doesn't turn on.	Power Cord is not plugged in.	Plug power cord into wall 's receptacle and depress power button on controller	9
	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	6
	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.	58
	Possibly blown Fuse	Check fuse and repace if necessary	5
Digital Controller's LED's are scrambled or randomly irratic	Possibly a componet on the Digital Controller is damaged	Replace the Digital Controller.	58
	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.	___
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.	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.	69
Digital Controller is beeper chirping and is over heating.	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
One of the three Heater Platens not close to set point.	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 Carmelizer. They may get confused and cause further temperature discrepancies.	____
Beeper not functioning	Beeper has failing.	Replace Controller board	# A8

DOUGHPRO
CS157 Clamshell Grill Trouble Shooting Guide

Symptom	Probable Cause	Action to be Taken	Parts List Ref. #
Either Heater Platen is not Heating but the Digital Controller is on and appears to be functioning.	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
Heater Platen overheating	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(s).	33
	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 3) or Lower	A6 or A6P
Either Upper Heater not coming down parallel to the Lower Heater Platen.	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.	17
Upper Platen falling down or lost It's retension .	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 mutlple 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.	65 & 63
If one heating zone is not reaching setpoint and another heater is overheating	Sensors maybe crossed	Make sure each sensor is connected to it's prospective postion on the terminal block which in turn to the Controller.	___

MODEL CS157



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SHEET 1 OF 3

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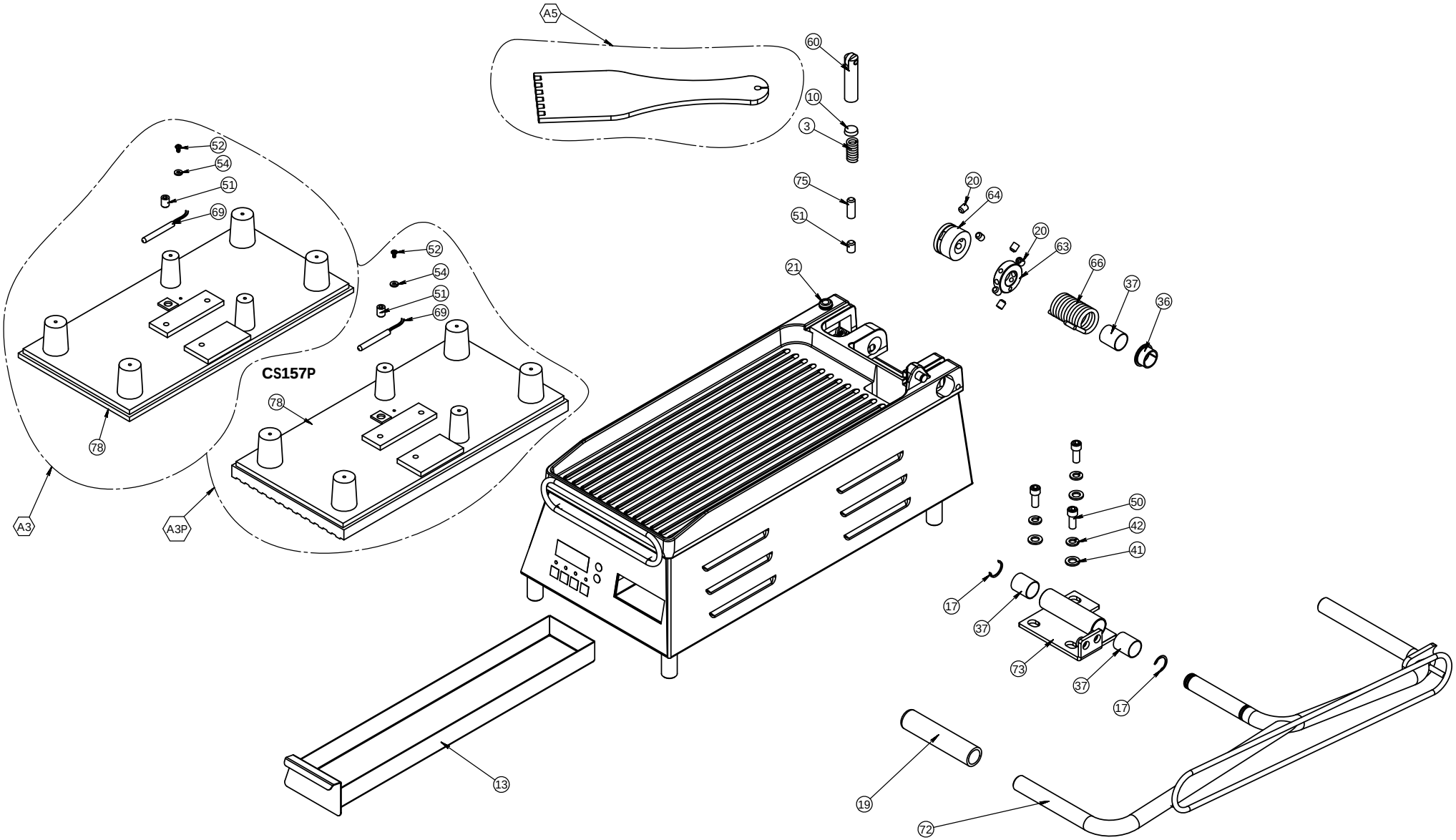
MODEL CS157



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SHEET 2 OF 3

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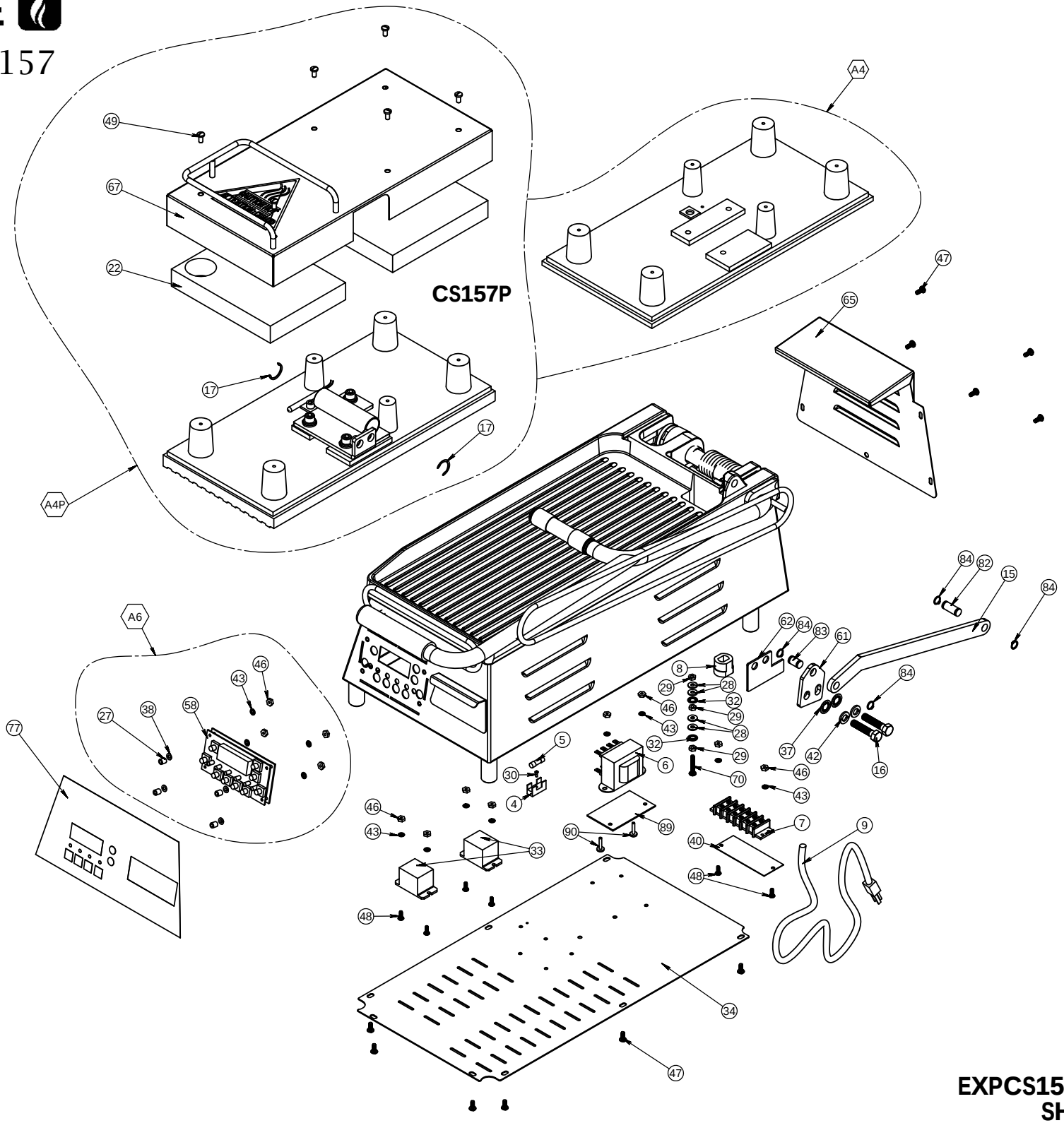
MODEL CS157



EXPCS157 RA 1012 060414

SHEET 3 OF 3

PART LIST FOR THE
CS157

ITEM #	DESCRIPTION	MODEL CS157A 120V	MODEL CS157PA 120V	MODEL CS157CEC 220V	QTY.
1	LOWER WRAP AROUND SHROUD ASSEMBLY	110103901	110103901	110103901	1
3	SPRING, DETENT 1/2 LONG	110115555	110115555	110115555	1
4	FUSE HOLDER	MPPF708	MPPF708	MPPF708	1
5	FUSE BUSS 1 AMP	MPPF701R	MPPF701R	MPPF701R	1
6	TRANSFORMER	11096975	11096975	11096975	1
7	TERMINAL BLOCK #6	6016	6016	6016	1
8	STRAIN FELIEF	11016546468	11016546468	11016546468	1
9	CORD, POWER	110969174	110969174	MPPW202	1
10	TUBBING-PAD	110115531	110115531	110115531	1
11	COVER, LOWER PLATTEN ASSEMBLY	110103909	110103909	110103909	1
12	LOWER PLATEN INSULATION	110103910	110103910	110103910	1
13	GREASE TRAY	110103903	110103903	110103903	1
14	GREEN INSULATION WASHER	C4401	C4401	C4401	9
15	TOP LINK	110115508	110115508	110115508	1
16	BOLT, HEX 5/16-18 X1 STAINLESS STEEL	BH516181S	BH516181S	BH516181S	2
17	E-CLIP, RETAINING RING	LCC3478	LCC3478	LCC3478	2
18	PIN, BACK STOP	110115543	110115543	110115543	1
19	HANDLE GRIP	110901168	110901168	110901168	1
20	SCREW SET KNURLED CUP POINT 5/16-18 x 3/8	SST5161838KN	SST5161838KN	SST5161838KN	6
21	RUBBER GROMET, 5/16 X 1/2	110115554	110115554	110115554	1
22	INSULATION, UPPER PLATEN RIGHT HAND	110888251R	110888251R	110888251R	1
23	BUSHING, TEFLON , 3/4	110113441	110113441	110113441	1
24	GROMET, RUBBER 3/4 X 1 3/8	110103919	110103919	110103919	1
27	SPACER, NYLON 1/4X.141 X 9/32	11090109	11090109	11090109	4
28	WASHER, SAE #8	WSAE8	WSAE8	WSAE8	4
29	NUT, HEX 8-32	NH832	NH832	NH832	3
30	SCREW, PAN HEAD PHILLIPS 2-56 X 1/4	SP25614	SP25614	SP25614	1
31	WASHER INTERNAL TOOTH LOCK 5/16	WLIT516	WLIT516	WLIT516	2
32	WASHER INTERNAL TOOTH LOCK #8	WLIT8	WLIT8	WLIT8	2
33	RELAY	110942520	110942520	110942520	2
34	BOTTOM COVER	110103917	110103917	110103917	1
36	FLANGE TEFLON BUSHING 1/2	110115563	110115563	110115563	1
37	BUSHING TEFLON 1 LONG	110115541	110115541	110115541	3
38	WASHER, STEEL	311150019	311150019	311150019	4
40	MARKER STRIP #6 DOUBLE	MS6016	MS6016	MS6016	1
41	WASHER, CUT 5/16	WC516	WC516	WC516	3
42	WASHER, SPLIT LOCK 5/16	WL516	WL516	WL516	5
43	WASHER, INTERNAL TOOTH LOCK #6	WLIT6	WLIT6	WLIT6	12
44	WASHER, SAE 3/8	WSAE38	WSAE38	WSAE38	4
45	NUT, HEX 3/8-16	NH3816	NH3816	NH3816	4
46	NUT, HEX 6-32	NH632	NH632	NH632	12
47	SCREW, PHILLIPS 8-32X3/8 STAINLESS STEEL	SP83238S	SP83238S	SP83238S	13
48	SCREW, PHILLIPS 6-32X3/8	SP63238	SP63238	SP63238	6
49	SCREW, PAN HEAD SLOTED 10-32 X 3/8 STAINLESS STEEL	SPS103238S	SPS103238S	SPS103238S	6
50	SCREW, SOCKED HEAD 5/16-18 X 3/4	SSH5161834	SSH5161834	SSH5161834	3
51	SCREW, SET 3/8-16 X 1/2	SST381612	SST381612	SST381612	3
52	SCREW, PAN HEAD PHILLIPS 6-32 X 1/4	SP63214	SP63214	SP63214	2
53	WASHER, SPLIT LOCK 3/8	WL38	WL38	WL38	4
54	WASHER, SAE #6	WSAE6	WSAE6	WSAE6	2
55	BOLT, HEX 1/4-20 x 1 STAINLESS STEEL	BH14201S	BH14201S	BH14201S	1
56	WASHER, SAE 1/4	WSAE14	WSAE14	WSAE14	1
57	WASHER, SPLIT LOCK 1/4	WL14	WL14	WL14	1
58	DIGITAL CONTROL	110171433052	110171433052	110171433052	1
60	PLUNGER ASSEMBLY	110115544	110115544	110115544	1
61	UPPER LEVELING BRACKET	110115510	110115510	110115510	1
62	UPPER LEVELING SHIM	110115557	110115557	110115557	1
63	HANDLE, SPRING ADJUSTING COLLAR	110115528	110115528	110115528	1
64	COLLAR, HOLDER	110115530	110115530	110115530	1
65	BACK COVER	110103907	110103907	110103907	1
66	COUNTER BALANCE SPRING	1101039154	1101039154	1101039154	1
67	RIGHT SHROUD ASSY	11016546455	11016546455	11016546455	1
68	RTD SENSOR	1108881102	1108881102	1108881102	1
69	RTD SENSOR	1108881101	1108881101	1108881101	1
70	SCREW, PAN HEAD PHILLIPS 8-32 X 1	SP8321	SP8321	SP8321	1
72	HANDLE RIGHT ASSEMBLY	110103916	110103916	110103916	1
73	CLEVIS ASSY, RIGHT HAND	110115504	110115504	110115504	1
75	SCREW, SET 3/8-16 X 1	SST38161	SST38161	SST38161	1
76	NUT, SERRATED FLANGED HEX 1/4-20	NHSF1420	NHSF1420	NHSF1420	1
77	OVERLAY	OCS157	OCS157	OCS157	1
78	UPPER PLATEN, RIGHT	110115540R120	110115575R120	110115540R220	1
79	WIRE HARNESS	110103950	110103950	110103950	1
82	PIN, PIVOT BACK	110115566	110115566	110115566	1
83	PIN, PIVOT FRONT	110115565	110115565	110115565	1
84	RETAINING RING	110115567	110115567	110115567	4
87	MANUAL CS157	MSCS157	MSCS157	MSCS157	1

PART LIST FOR THE
CS157

ITEM #	DESCRIPTION	MODEL CS157A 120V	MODEL CS157PA 120V	MODEL CS157CEC 220V	QTY.
88	SCREW, SET 3/8-16 X 1 1/2	SST3816112	SST3816112	SST3816112	4
89	TRANSFORMER INSULATION	1101159180	1101159180	1101159180	1
90	SCREW, PHILLIPS 6-32X5/8	SP63258	SP63258	SP63258	2
91	LOWER PLATEN	110103932	110103932P	11010393220	1
A1	**LOWER PLATEN WITH WIRING**	**110103932207**	**N/A**	**110103932102K**	**1**
A1P	**LOWER PLATEN PANINI WITH WIRING**	**N/A**	**110103932307**	**N/A**	**1**
A2	**LOWER PLATEN ASSEMBLY**	**110109332K**	**N/A**	**110103932203K**	**1**
A2P	**LOWER PLATEN PANINI ASSEMBLY**	**N/A**	**110103932PK**	**N/A**	**1**
A3	**UPPER PLATEN RIGHT HAND WITH WIRING**	**1101155204**	**N/A**	**1101155204**	**1**
A3P	**UPPER PLATEN PANINI RIGHT HAND WITH WIRING**	**N/A**	**1101155304**	**N/A**	**1**
A4	**UPPER PLATEN RIGHT HAND ASSEMBLY**	**1101155113**	**N/A**	**1101155114**	**1**
A4P	**UPPER PLATEN PANINI RIGHT HAND ASSEMBLY**	**N/A**	**1101155313**	**N/A**	**1**
A5	**SCRAPER, PANINI**	**N/A**	**110115580**	**N/A**	**1**
A6	**KITTED, PROGRAMMED CONTROLLER TEMPERATURE ASSEMBLY**	**110171433052K**	**110171433052K**	**110171433052K**	**1**

VAC: 120,(220)
WATT: 1150W, (1150W)
AMPS: 9.6,(5.2)

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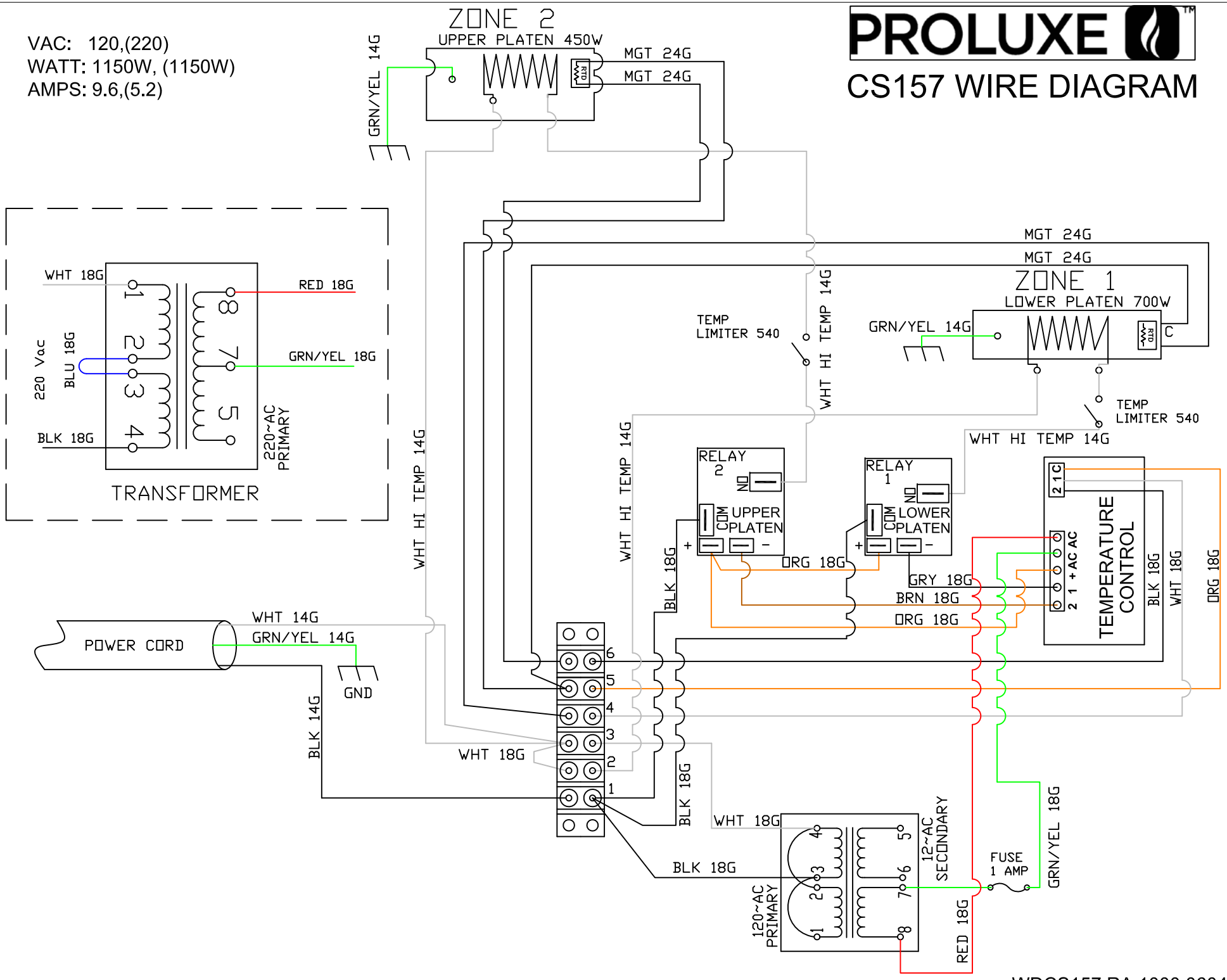
CS157 WIRE DIAGRAM



WDCS157 RA 1000 060414

PLEASE READ CAREFULLY BEFORE ATTEMPTING TO USE THIS APPLIANCE.

LIMITED MACHINE WARRANTY

WHAT IS COVERED

Doughpro warrants the CS157, 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. The heating elements on the upper and lower platens have a limited lifetime warranty on the elements.

WHAT WE WILL DO

We will repair or replace the defective CS157 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 Doughpro on under the normal one year warranty.

HOW TO GET SERVICE

Contact our Factory to obtain warranty service. Doughpro 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 DOUGHPRO DO NOT APPLY IN THE FOLLOWING INSTANCES:

Do not Do not apply ice to grill surface as this will cause it to warp and void the warranty. Do not use abrasive cleaners not specified by Doughpro .Do not use abrasive material such as grill blocks or metallic scrubbers to clean the grill surface. Do not place unit in sink to wash down or apply water to the unit

- 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.