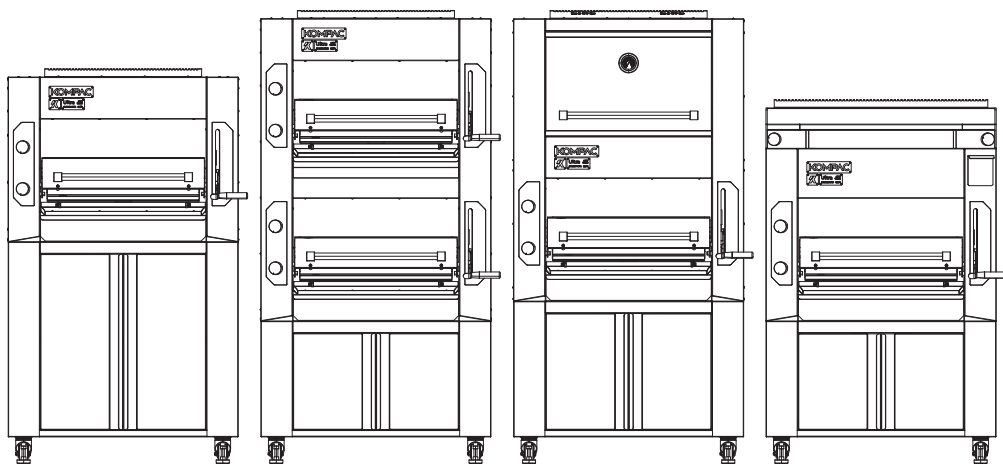




ULTRA CHEF SERIES STEAKHOUSE BROILER






ND-1/1S/1T/1X USER GUIDE

Thank you for purchasing the KOMPAC Ultra Chef Series Steakhouse Broiler! Please read the installation, operation, and maintenance instructions carefully before installing, operating, or servicing the equipment. Improper installation, adjustment, modification, service, or maintenance may cause property damage or personal injury.

PRECAUTIONS

The following symbols are used in this manual to alert you to potential hazardous situations that operators, maintenance personnel, or the equipment may encounter:

-  **DANGER** This symbol warns of immediate dangers that may cause severe personal injury or death.
-  **WARNING** This symbol indicates potential hazards or unsafe operations that may cause personal injury or death.
-  **CAUTION** This symbol refers to potential hazards or unsafe operations that may cause personal injury, damage, or property loss.
- NOTE** This symbol indicates information that requires special attention or full understanding, though it is not dangerous.

Warning

Fire Hazard

Do not store or use flammable gases and liquids inside or near this equipment. Keep the area around the equipment free of combustible materials. The purchaser of the equipment must post detailed operating instructions in a prominent location for reference in case of malfunctions.

Warning

Burn Hazard

Touch the high-temperature areas of the equipment may cause burns. Always take precautions against burns and handle with care when operating the equipment for cooking.

Warning

Electric Shock Hazard

Disconnect the power supply before cleaning, maintaining, or repairing the equipment. Do not remove panels that require tools for disassembly.

Note

This equipment is for professional use only and commercial purposes. It should be operated by trained and qualified personnel. The warranty policy will be invalid if maintenance work is performed by unqualified technicians or if non-Kompac replacement parts are used.

Note

Please keep this user manual and related important documents for future reference.

Congratulations! You now own one of the industry's leading heavy-duty commercial broiler. You will find that your new grill, like all KOMPAC products, has been carefully designed to meet the strictest industry standards, and has been validated by KOMPAC laboratory testing and on-site installation.

With proper maintenance and care, our equipment will provide you with long-lasting, reliable, and fault-free new grilling experiences.

To achieve the optimal results, please read this manual carefully.

TABLE OF CONTENTS

01	Product Introduction
02	Product Specifications
03	Product Diagrams
04	Installation Instructions
05	Usage Instructions
06	Grilling Recommendations
07	Cleaning and Maintenance
08	Troubleshooting

Before attempting installation, read these instructions carefully. Installation and initial startup must be performed by qualified installers. The manufacturer's warranty terms will be invalid, and any form of product quality guarantee commitment will not apply unless the product is installed by qualified technical service personnel (with experience and knowledge in installing commercial cooking equipment) in accordance with the instructions.

01 Product Introduction

KOMPAC is the leading expert in high-temperature grilling equipment with over 20 years of experience in the grilling equipment. Our products are widely used in major restaurants and steak houses in the world, consistently earning excellent reputations.

The ULTRA Chef Series Steakhouse Broiler is a high-performance flagship product under KOMPAC. It adopts CERAMAXX heating technology specially developed for high-temperature grilling, with a temperature of up to 800°C. Equipped with a semi-enclosed internal structure, it better maintains the internal cavity temperature, enabling high-efficiency serving speed and stable restaurant-level output standards.

Under the same temperature and efficiency conditions, its power is 40% and 30% lower than that of ordinary electric heating tubes and carbon fiber heating tubes respectively* (data source: KOMPAC Laboratory). Its safety and energy-saving effects fully meet the strict requirements of various commercial customers, making it the best solution for environments with gas pipeline restrictions. Additionally, the product features an all-stainless steel structure, allowing the ULTRA to operate stably for a long time even in high-intensity environments, helping your restaurant cope with any challenges.

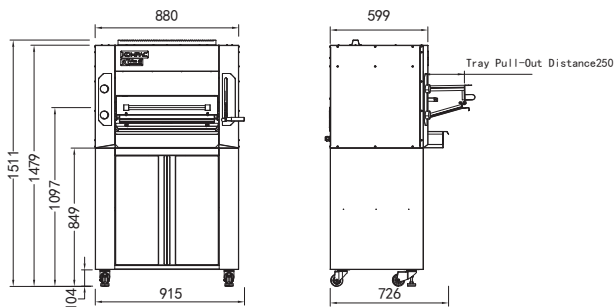
* The data comes from the KOMPAC laboratory.

02 Product Diagram

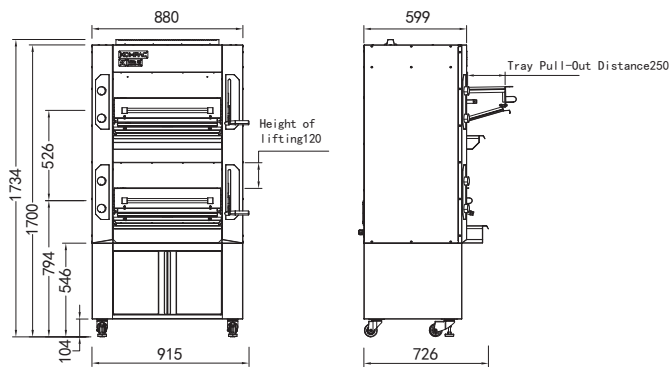
KOMPAC Ultra Chef Series Steakhouse Broiler

Model	ND-1	ND-1S	ND-1T	ND-1X
Combination Configuration	Steakhouse Broiler + Storage Cabinet	Double Deck Steakhouse Broiler + Storage Cabinet	Steakhouse Broiler + Griddle + Storage Cabinet	Steakhouse Broiler + Warming Cabinet + Storage Cabinet
Rated Voltage	380V 3N~ (Three-Phase Five-Wire System)			
Rated Power	9.2kW	18.4kW	13.8kW	9.2kW
Number of Burners	4	8	4	4
Number of Electric Heating Tubes	/	/	1	/
Dimensions	915*726*1511mm	915*726*1734mm	915*726*1393mm	915*726*1734mm
Grill Grate Size	600*400mm	600*400mm	600*400 mm	600*400 mm
Recommended Preheating Time	15 minutes			
Ventilation Requirement	2000 m ³ /h			
Recommended Smoke Hood Depth	Not less than 1150mm			

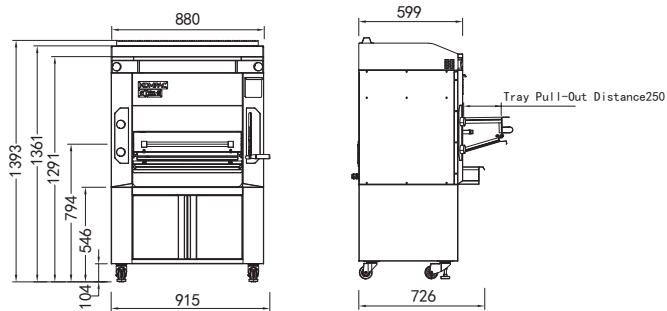
ND-1 Product Dimensions Diagram



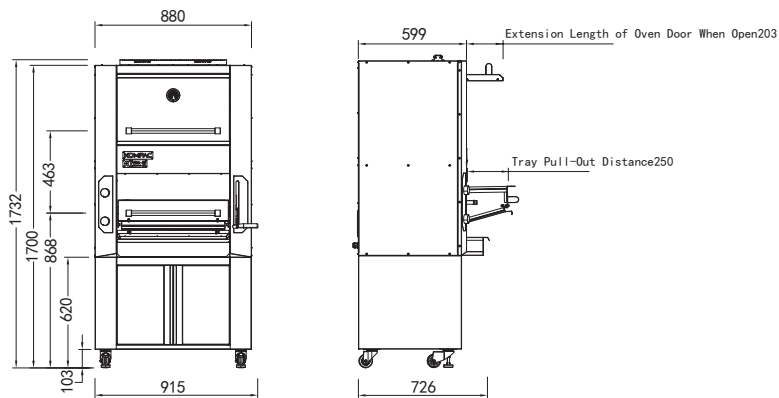
ND-1S Product Dimensions Diagram



ND-1T Product Dimensions Diagram

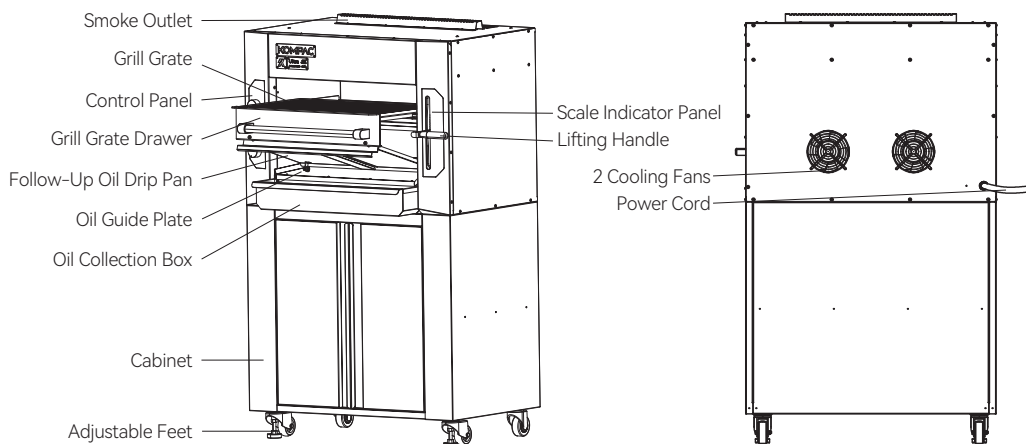


ND-1X Product Dimensions Diagram

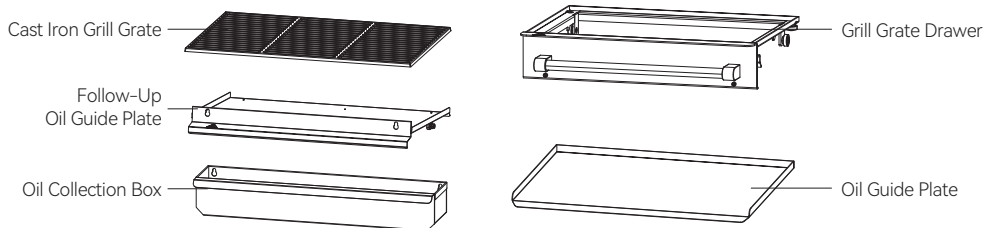


03 Product Diagrams

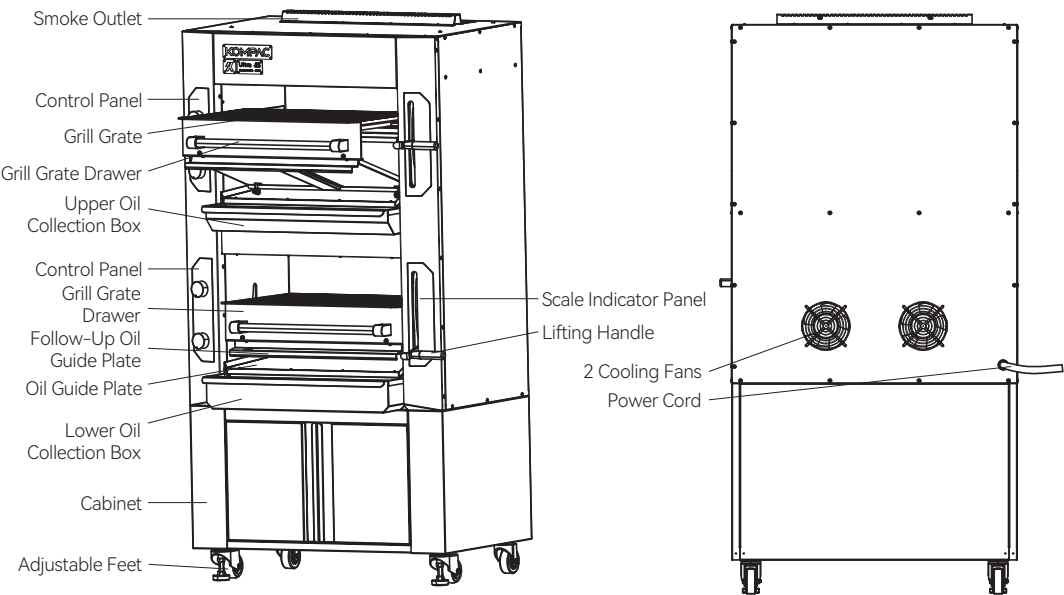
ND-1 Product Diagram



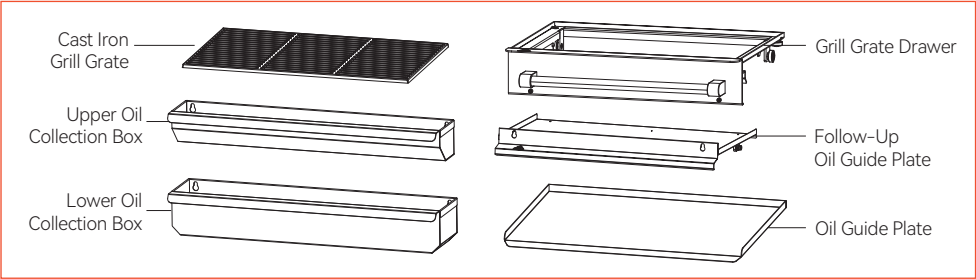
ND-1 Accessories



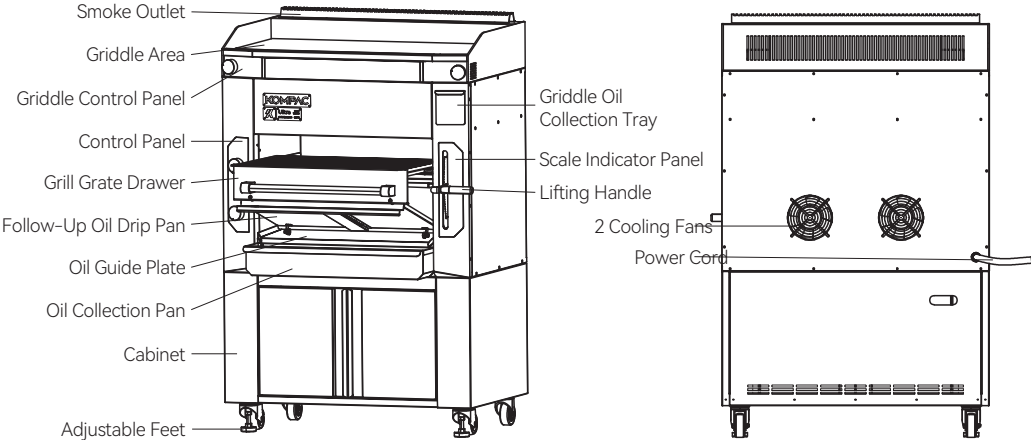
ND-1S Product Diagram



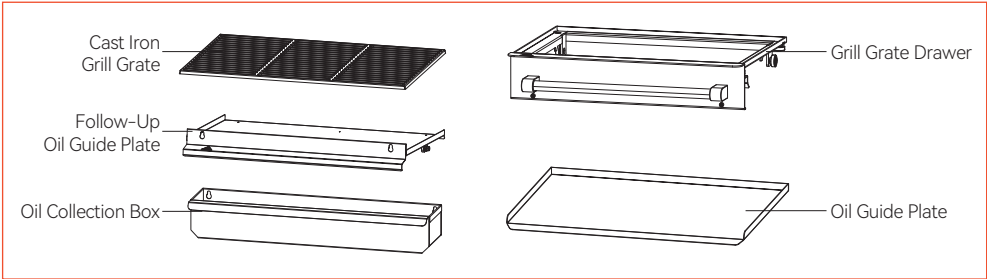
ND-1S Accessories



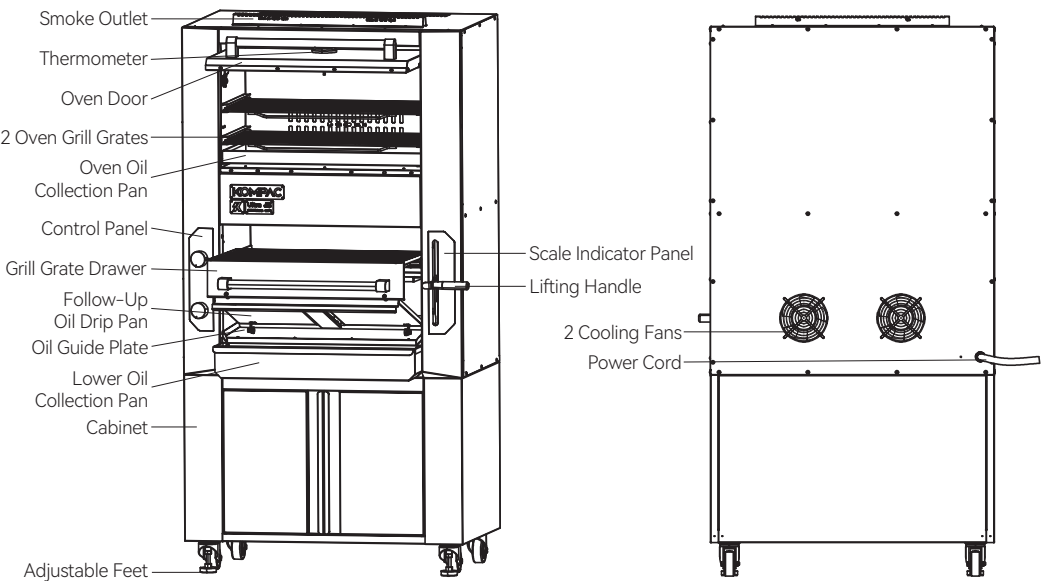
ND-1T Product Diagram



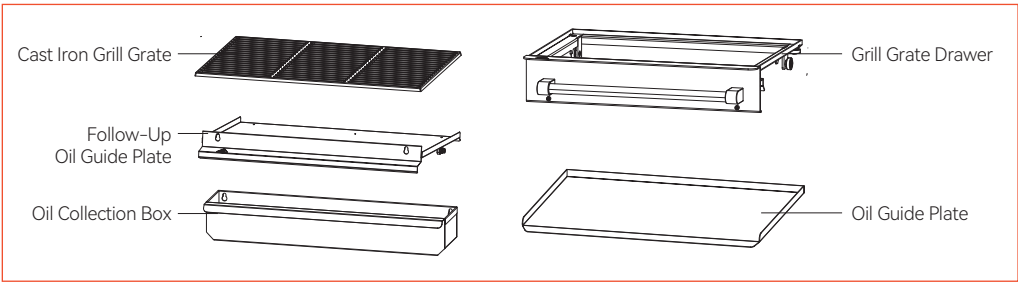
ND-1T Accessories



ND-1X Product Diagram



ND-1X Accessories



04 Installation Instructions

Note:

The installation requirements vary by region, and installations should comply with all relevant local regulations.

KOMPAC reserves the right to change specifications and product designs without prior notice. The buyer has no right to request corresponding modifications, supplements, or replacements for previously purchased equipment.

This product is for commercial use only, not for home use.

Installation Clearances

! Warning

Minimum distance from combustibles.

Adequate clearance must be provided around the equipment to meet basic maintenance and operation needs.

Minimum Clearance

Side	10cm
Back	10cm
Bottom	5cm

Ventilation Requirements

! Warning

Inadequate ventilation may harm the health of users.

When designing and installing the smoke hood, the distance that the grill grate or tray extends out of the equipment under actual working conditions should be considered, and it should be ensured that the smoke hood can cover the grill grate range under this condition. It is recommended that the smoke hood extends 250mm beyond the range of the pulled-out grill grate and 500mm beyond the bottom edge of the equipment. The air volume of the exhaust fan should not be less than 2000 m³/h .

The filter screen in the smoke hood should be at an angle of 45° or more to the horizontal plane. This position can prevent oil from dripping and facilitate the use of the oil drip pan to collect oil overflowing from the filter screen .

Strong exhaust will create a vacuum in the room. For the exhaust to work properly, fresh air must enter the room, and the amount of fresh air entering must be equal to the amount of air exhausted .

When the equipment is in operation, large objects should not be placed in front of the equipment, as this will block the air from entering the equipment .

Note

Ensuring proper ventilation is the owner's responsibility. Our company will not assume warranty liability for any problems caused by inadequate ventilation. Be sure to inspect and clean the ventilation system according to the ventilation equipment manufacturer's instructions.

Power Supply Requirements

! Warning

To ensure electrical safety, the equipment must be reliably grounded in accordance with the provisions of GB/T 16895.3-2017 .

This equipment uses a three-phase (AC 380V) power supply and is not equipped with a power plug.

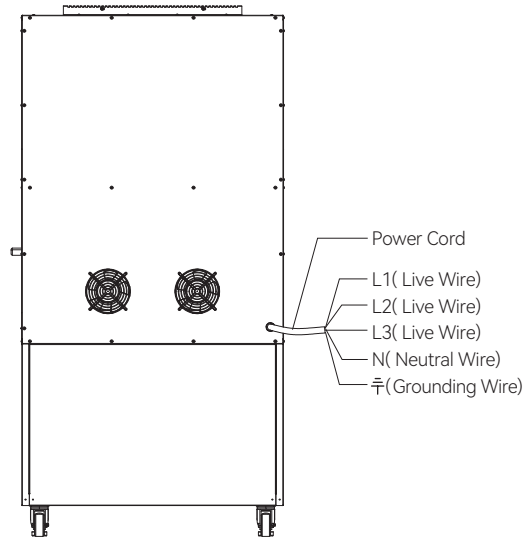
The wiring is a three-phase five-wire system. The wires marked "L1", "L2", and "L3" on the power cord should be connected to the three-phase live wires, the wire marked "N" should be connected to the three-phase neutral wire, and the wire marked "PE" should be grounded.

Note

To ensure electrical safety, the equipment must be connected to an independent residual current protective switch with a rated current of 60A or more.

To ensure electrical safety, the equipment must be reliably grounded.

To ensure electrical safety, the wire connected to the equipment must be 6 square millimeters or larger.



Installation Preparation

Step 1 Unpacking and Inspection

Before confirming receipt, the product should be unpacked to check for transportation damage or product damage. If any transportation damage or product damage is found, please contact KOMPAC after-sales service immediately after receipt for handling.

*Do not remove any labels or tags from the equipment and keep the packaging box and all packaging materials intact until the equipment is installed and operating properly.

Step 2 Connecting the Power Supply

The three wires marked "L" on the power cord are connected to the live wires, the wire marked "N" is connected to the neutral wire, and the wire marked "PE" is grounded.

Step 3 Installation Inspection

1. Check that all screws and bolts are tightened;
2. Check the power connection;
3. Move the equipment to its final operating position;
4. Check if the equipment is level; if not, adjust it to a level state;
5. Check if the appropriate minimum clearances are met (see page 07);
6. Pull out the grate to test for sufficient operating space;
7. Check for adequate ventilation conditions.
8. Ensure that personnel operating and maintaining the equipment have access to this manual.

05 Usage Instructions

! WARNING

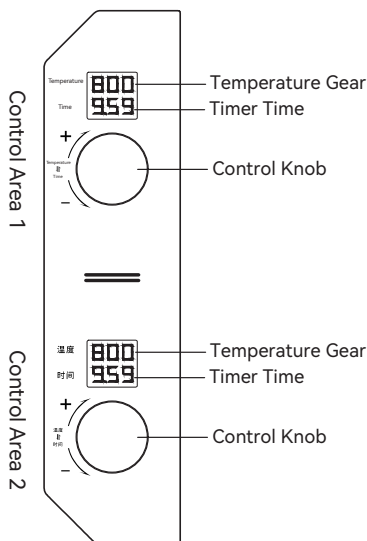
This equipment is not suitable for use by persons with decreased physical, sensory, or mental abilities, or lack of experience and knowledge (including minors).

Measures should be taken to supervise and protect children to ensure they do not come into contact with the equipment.

NOTE

Cooking with the KOMPAC high-temperature steak grill saves a lot of time compared to using traditional ovens, so you need to adjust your cooking schedules accordingly.

A. General Control Panel Function Description (Applicable to ND-1/ND-1S/ND-1T/ND-1X)



Control Panel Function Description

Name	Function Explanation	Standby State	Power-On State
Temperature Gear	There are 4 temperature gears, which are 500°C, 600°C, 700°C, and 800°C respectively, corresponding to the surface temperature of the burner	Displays "OFF"	Displays current gear
Timer	Time is displayed as "minute:second". The timer function is only a timer function, which only serves as an indicator for the countdown time. After the time is up, it will beep 5 times as a reminder and will not affect the operation of the burner. The timing time ranges from 30 seconds to 10 minutes, with an interval of 10 seconds between each gear	Displays "-"	Displays set time
Control Knob	Used for turning on/off the device and selecting temperature and time. It is an stepless knob that can rotate 360 degrees	/	/

Power-On

Turn on the leakage protective switch. At this time, the equipment is powered on, the temperature gear displays "OFF", and a beep sounds. Meanwhile, the cooling fan at the rear of the equipment starts working, indicating that the equipment is powered on.

Startup

Press and hold the control knob for 2 seconds to start the equipment. The temperature gear displays a number, and the burner in the corresponding working area starts working.

Temperature Setting

In the startup state, rotate the knob left or right to switch between temperature gears. The burner will start heating until it reaches the corresponding working temperature and will maintain the set temperature. The maximum set temperature of the equipment is 800°C.

Countdown Reminder Setting

In the startup state, lightly press the knob to enter the countdown reminder setting mode. At this time, the time digits flash. Rotate the knob left or right to select the time. After selecting the time, lightly press the knob again to complete the time setting and exit the mode. At this time, the countdown starts. After the countdown ends, it

will beep 5 times as a reminder, and the time will return to the set time.

Note: After the countdown ends, the equipment will not stop working automatically.

Shutdown

⚠ Warning

It is strictly prohibited to turn off the main power switch immediately after shutting down the equipment, as this can cause damage to the equipment.

Press and hold the control knob for 2 seconds to shut down the equipment, and the temperature gear displays "OFF".

After use, turn off the grill, confirm that the grill has stopped heating, and keep the grill powered on to allow the cooling fan at the rear to work for 10 minutes before turning off the main power supply (Note: Turning off the main switch directly after shutdown will affect the service life of the whole machine).

Power Off

When not in use for a long time, turn off the independent leakage protective switch.

B. General Lifting Operation Instructions
(Applicable to ND-1/ND-1S/ND-1T/ND-1X)

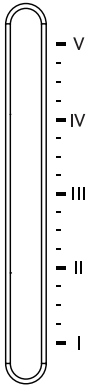
Adjusting Grill Grate Position

Note

The closer the grill grate is to the burner, the higher the temperature. Reasonable combination of different set temperatures and grill grate positions can achieve the optimal cooking temperature for different ingredients.

1.Press the button on the side of the handle inward to unlock the internal locking mechanism. (See diagram)

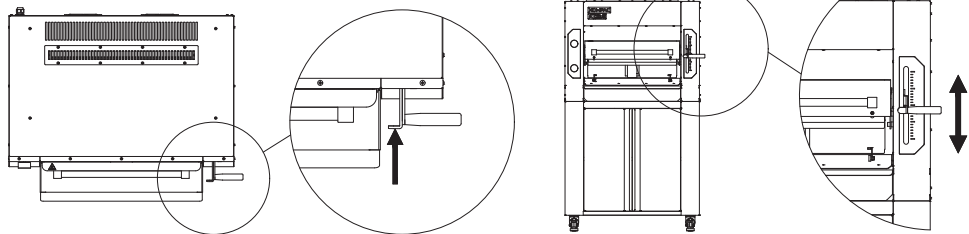
2.1.Move the handle up or down, adjust the grill grate to the appropriate height, and then release the button.



Grill Grate Temperature Zones Corresponding to Gears

Gear	Corresponding Grill Grate Temperature Zone
V	High-Temperature Zone
IV	High-Temperature Zone
III	Medium-Temperature Zone
II	Medium-Temperature Zone
I	Medium-Temperature Zone

Lifting Operation Instructions

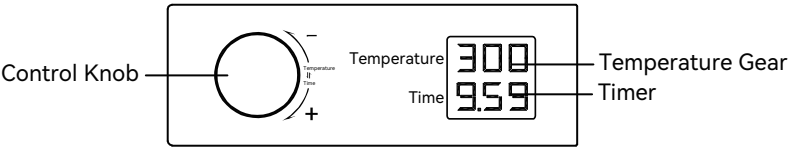


- 1.As shown in the diagram, press the pressing plate on the side of the handle inward to disengage the internal locking block from the positioning ;
- 2.Operate the handle to move up or down, adjust the grill grate to the appropriate height, and then release the pressing plate .

Note

The closer the grill grate is to the burner, the higher the temperature. Reasonable combination of temperature gears and lifting distances can meet the temperature requirements of various ingredients .

C. Griddle Control Panel Function Description (Applicable to ND-1T)



Teppanyaki Control Panel Function Description			
Name	Function Description	Standby State	Power-On State
Temperature Gear	The temperature can be adjusted in the range of 50~300°C, with an interval of 10°C between temperature gears.	Displays "OFF"	Displays current gear
Timer Time	Time is displayed as "MM:SS". The timer function is only a timer function, which only serves as an indicator for the countdown time. After the time is up, it will beep 5 times as a reminder and will not affect the operation of the burner. The timing time ranges from 30 seconds to 10 minutes, with an interval of 10 seconds between each gear.	Displays "-"	Displays set time
Control Knob	Used for turning on/off the device and selecting temperature and time. It is an stepless knob that can rotate 360 degrees.	/	/

Power-On

Turn on the leakage protective switch. At this time, the equipment is powered on, the temperature gear displays "OFF", and a beep sounds. Meanwhile, the cooling fan at the rear of the equipment starts working, indicating that the equipment is powered on.

Startup

Press and hold the control knob for 2 seconds to start the griddle. The temperature gear displays a number, and the griddle burner starts working.

Temperature Setting

In the startup state, rotate the knob left or right to directly set the temperature. At this time, the temperature value flashes. After 2 seconds, the value stops flashing, indicating that the temperature setting is completed, and the temperature gear displays the real-time temperature. The maximum set temperature of the Griddle grill is 300°C.

Time Setting

In the startup state, lightly press the knob to enter the time setting mode. At this time, the time digits flash. Rotate the knob left or right to select the time. After selecting the time, lightly press the knob again to complete the time setting and exit the time setting mode. At this time, the countdown starts. After the countdown ends, it will beep 5 times as a reminder, and the time will return to the set time.

Note: After the countdown ends, the equipment will not stop working automatically.

Shutdown

! Warning

Do not turn off the main power switch immediately after shutting down the equipment to avoid equipment damage.

Press and hold the control knob for 2 seconds to shut down the equipment, and the temperature gear displays "OFF".

After use, turn off the griddle, confirm that the griddle has stopped heating, and keep the griddle powered on to allow the cooling fan at the rear to work for 10 minutes before turning off the main power supply (Note: Turning off the main switch directly after shutdown will affect the service life of the whole machine).

Power Off

When not in use for a long time, turn off the independent leakage protective switch.

06 Usage Instructions

Preheating

Before cooking, the equipment should be preheated until it reaches the set temperature. The recommended preheating time is 15 minutes.

To avoid burns, please wear anti-scald gloves throughout the process when operating the equipment during cooking.

Grilling Preparation

Before grilling, take the steak out of the refrigerator in advance and let it warm up at room temperature for at least 2 hours.

Recommended Grilling Time

Generally, the grilling time for one side of a steak does not exceed one minute. For example, for a 2.5cm steak:

- For perfect medium-rare, the recommended grilling time is 3 minutes;
- For medium, 3 minutes and 30 seconds;
- For medium-well, 4 minutes to 4 minutes and 30 seconds.

Grilling Methods and Precautions

Pull out the grill grate drawer, place the steak on the preheated grill grate, and then push the grill grate drawer back into the grill.

Place the steak in the center below the burner to ensure that the food is evenly irradiated.

To flip the steak, pull out the grill grate drawer, flip the steak, and then push it back into the grill.

It is recommended to use food tongs instead of sharp utensils to avoid juice leakage.

A. Griddle Usage Instructions (Applicable to ND-1T)

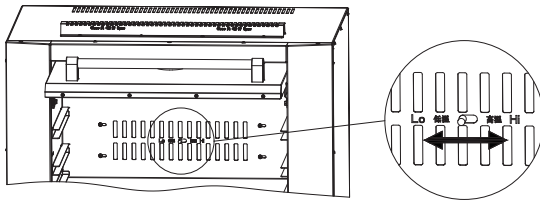
Before using the griddle for the first time, the surface of the griddle needs to be seasoned:

- 1.Thoroughly clean the surface of the griddle with a damp cloth or detergent to ensure there is no oil, water, or impurities ;
- 2.Evenly apply a thin layer of oil (such as vegetable oil or cooking oil) on the Griddle grill. Turn on the griddle and set the temperature to 110°C ;
- 3.After the surface of the griddle is heated until it smokes, turn off the griddle and let it cool down ;
- 4.Wipe off the excess oil, and the equipment can be used normally .

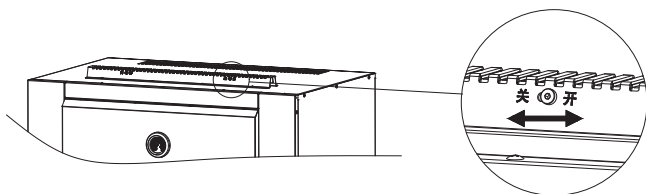
Griddle Cooking Method

- 1.Turn on the leakage protective switch and start the equipment ;
- 2.Set the temperature to the required temperature, and the equipment starts to heat up (Note: It is recommended to set the temperature to 200~220°C, which is suitable for general cooking) ;
- 3.After the temperature reaches the set temperature, apply a thin layer of oil on the surface of the griddle ;
- 4.Place the ingredients on the griddle and cook as needed.

B. Warming Cabinet Usage Instructions (Applicable to ND-1X)



1. The warming cabinet is equipped with a temperature adjustment device inside. Toggle the lever to the left "Low Temperature" gear, and hot air will not pass through the inside of the oven. At this time, the cabinet can be used for heat preservation and meat tempering; toggle the lever to the right "High Temperature" gear, and hot air will fully enter the inside of the oven. At this time, the oven can be used for cooking; the lever position can be adjusted according to needs to achieve the required temperature range ;



2. The top of the cabinet is equipped with an air damper adjustment device, which can be directly toggled to adjust the size of the smoke outlet and adjust the temperature rise rate inside the cabinet; toggle the smoke outlet to the "Off" gear, the smoke outlet is closed, which can slow down the discharge of hot air and increase the temperature rise rate inside the cabinet; toggle the smoke outlet to the "On" gear, the smoke outlet is fully open to accelerate the discharge of hot air, and the temperature rise rate inside the cabinet decreases.

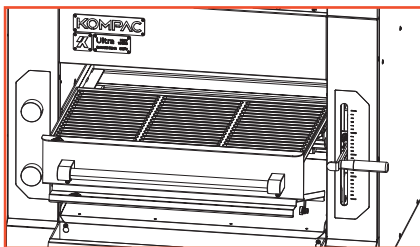
Note

The warming cabinet has no independent heat source, and the internal temperature of the cabinet is related to the use of the lower heating grill.

07 Cleaning and Maintenance

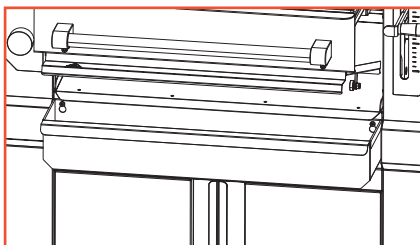
A. Cleaning and Maintenance (Applicable to all models)

Cast Iron Grill Grate



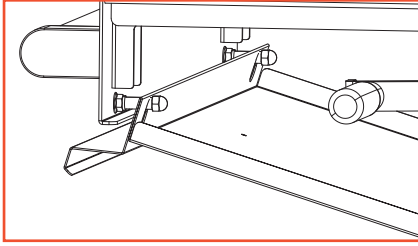
1. Pull out the grill grate drawer and take out the grill grate directly;
2. First soak the grill grate in hot water for 10 minutes to soften the dirt on the surface, then spray **KOMPAC Cloudy Mousse Heavy-Duty Oil Stain Remover** on the surface, let it stand for 3-5 minutes, and then use a steel wire brush or steel wool to clean the surface. Note: Avoid bumping the grill grate during cleaning to prevent damage to the coating ;
3. Recommended cleaning cycle: Daily.

Oil Collection Box



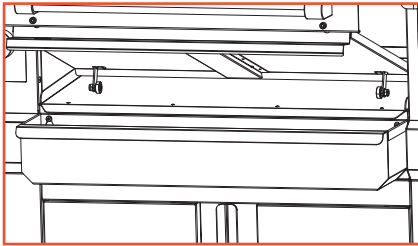
1. Lift the oil collection box upward to align the large hole with the screw, and pull it out to take out the oil collection box ;
2. First soak the oil collection box in hot water for 10 minutes to soften the dirt on the surface, then spray **KOMPAC Cloudy Mousse Heavy-Duty Oil Stain Remover** on the surface, let it stand for 3-5 minutes, and then use a steel wire brush or steel wool to clean the surface ;
3. Recommended cleaning cycle: Daily.

Follow-Up Oil Guide Plate



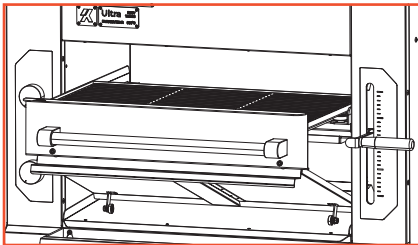
1. Lift the follow-up oil guide plate upward to align the large hole with the screw, push it inward, and then take out the follow-up oil drip plate;
2. After use, turn off the griddle, confirm that the griddle has stopped heating, and keep the griddle powered on to allow the cooling fan at the rear to work for 10 minutes before turning off the main power supply (Note: Turning off the main switch directly after shutdown will affect the service life of the whole machine).
3. Recommended cleaning cycle: Daily.

Oil Guide Plate



1. Pull out the oil guide plate directly;
2. First soak the oil guide plate in hot water for 10 minutes to soften the dirt on the surface, then spray **KOMPAC Cloudy Mousse Heavy-Duty Oil Stain Remover** on the surface, let it stand for 3-5 minutes, and then use a steel wire brush or steel wool to clean the surface;
3. Recommended cleaning cycle: Daily.

Grill Grate Drawer



1. Lower the grill grate drawer to the bottom layer and pull it out. Hold the handle, lift the grill grate drawer upward to disengage the positioning protrusion at the bottom of the drawer. Continue to lift and pull out the grill grate drawer to take out the entire grill grate drawer;
2. The grill grate drawer is equipped with bearing components. Do not soak it for cleaning. If there is stubborn dirt, spray **KOMPAC Cloudy Mousse Heavy-Duty Oil Stain Remover** and let it stand for 3-5 minutes to soften the dirt on the surface, then use a steel wire brush or steel wool with running hot water to clean the surface.

Note

The bearing components must not be soaked for a long time. After cleaning, the moisture must be dried, otherwise the bearings will fail! (After cleaning, put the components back into the equipment, turn on the equipment and heat for 5 minutes, then turn off the equipment to dry)

3. TRecommended cleaning cycle: Weekly.

Inside the Equipment

1. Evenly spray **KOMPAC Cloudy Mousse Heavy-Duty Oil Stain Remover** on the oil stains on the inner wall and let it stand for 3-5 minutes;
2. Use a damp towel to wipe off the oil stains in a timely manner (Note: The damp towel must be wrung out to remove excess water);

Note: If there are stubborn stains, wipe with a damp cloth or sponge dipped in special stainless steel cleaning paste, then wipe clean with water; do not spray too much foam cleaner, just spray on the oil-stained areas.

B. Griddle Cleaning and Maintenance (Applicable to ND-1T)

1. Before cleaning, be sure to turn off the equipment and disconnect the power supply, and wait for the equipment to cool down completely;
2. Clean the exterior of the equipment with warm soapy water and a damp cloth;
3. Carefully use a scraper to remove residues from the surface of the Griddle grill to avoid damaging the surface of the griddle;
4. Dry thoroughly after cleaning.

Note

1. After each use, scrape the cooking surface with a scraper/zeolite/copper brush or flexible scraper to remove excess fat and food;
2. If there is food or oil accumulation, re-season the cooking surface after thoroughly cleaning it;
 3. Do not use steel wool, as it may leave debris that may contaminate food;
4. Remove and empty the oil collection tray at least once a day, then clean it with warm soapy water.

08 Troubleshooting

Before requesting technical support, please confirm the following items.

If the product is not used correctly according to the usage method, it may not function properly even if there is no fault.

If the product performance is abnormal, please first check according to the following checklist; if the problem cannot be resolved, please contact customer service.

Phenomenon	Cause Analysis	Handling Method
After the main switch is turned on, the cooling fan works, but the panel has no display	Damaged circuit board	Contact after-sales service
After the main switch is turned on, the cooling fan does not work, and the panel has no display	No power input	Check if the wiring is secure and if the power supply line is normal
The panel has a display but no heating	Damaged circuit board	Contact after-sales service
	Damaged burner	
The burner is half on and half off, and the equipment has no display panel	Damaged burner	Contact after-sales service
After startup, the cooling fan does not work, but the burner works	Damaged cooling fan	Contact after-sales service
The burner is still heating after shutdown	Damaged circuit board	Contact after-sales service

Note

It is strictly prohibited to disassemble, repair, or modify the equipment without authorization.
Contact customer service promptly if the equipment malfunctions.



**ULTRA-HEAT
GRILLING**