

ELECTRIC GRIDDLE

Instruction Manual

Marketed globally by:

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The Electric Griddle design combines the advantages of stylish design, efficient construction, ease of operation and simple maintenance. The grill temperature can be easily adjusted to suit cooking requirements, and, while mainly used for sandwich grilling, the grill may be used for other foods.

WARNING: Any modifications or incorrect installation, unauthorized adjustments or maintenance by unauthorized personnel may result in property loss or injury. Please contact the supplier for any necessary adjustment or repair, which should only be done by trained professionals.

CAUTION : For your safety, do not place or store any flammable liquid or gas items near the sandwich grill.

WARNING: This equipment must be connected to a grounded power outlet for your safety.

Notes

- This product is intended for commercial use only.
- Do not disassemble or modify the machine.
- Before cleaning, disconnect power and allow machine to cool.
- Do not immerse in water or spray water onto the grills. Water may cause short circuit and injury or damage.
 - To avoid damage, do not jam materials onto the grill or place heavy objects there.
 - When the machine is in use, the body and grill plates are hot, and will cause burns if touched. Do not use an un-grounded power supply cord.
 - It is recommended that the machine be unplugged during thunderstorms to avoid potential damage from nearby lightning strikes.
 - Avoid damaging the controls or grill surfaces with sharp or heavy objects.
 - Turn off power after daily use.
 - Do not use the machine with a damaged power cord.
 - Any internal repair or maintenance should be performed by a factory authorized repair technician.

Features

1. External shell and grease collector tray are stainless steel
2. The grills are designed to be easy to use and maintain
3. Grill temperatures may be set for different uses at the same time (double unit)
4. Convenient independent temperature controls are easy to set and may result in overall power savings (double unit).
5. Over-heat temperature controller for safety using

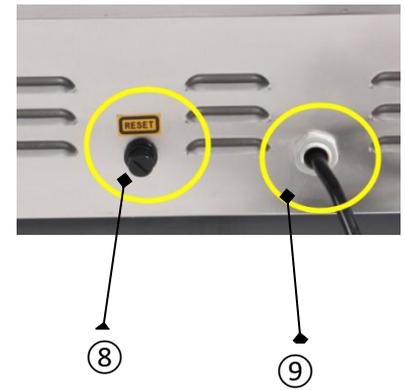
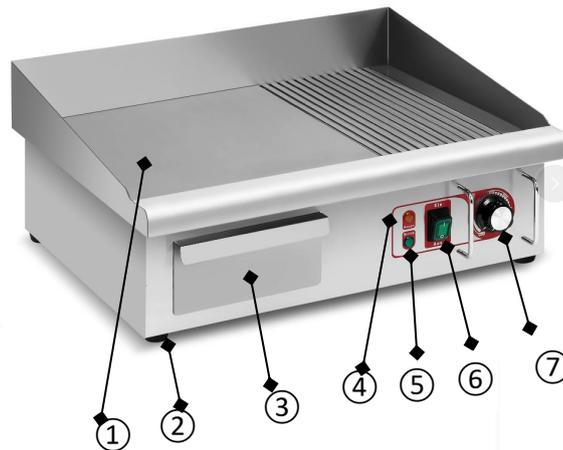
Instructions for First Time Use

There is a thin layer of wax paper on top of the grill plate that must be removed prior to using the griddle. In order to protect the plates of your new grill during transportation, a layer of food-safe oil was coated on the surface prior to shipment. This oil is harmless, but must be removed before you begin to use. To remove, preheat the grill until the oil liquefies. Next, carefully wipe away the melted oil with a clean, soft cloth. Once all of the oil is removed you can begin to use your grill.

Specification

Model	Voltage	Power	Hotplate shape	Dimension/mm
EG-360	220-240V/50HZ	2kW	Full Smooth	360*450*220
EG-360-2	220-240V/50HZ	2kW	Half Ribbed Half Smooth	360*450*220
EG-360-3	220-240V/50HZ	2kW	Full Ribbed	360*450*220

Mainly part



1. Cooking Hotplate
2. Feet
3. Drip Tray
4. Heat Indicator(Yellow)
5. Power Indicator(Green)
6. On&Off Power Switch
7. Thermostat
8. Reset Bottom(Over-temperature Device)
9. Cable Locker

Thermostat:50-300C:Used to set or adjust the temperature of the cooking plate.

The numbers on the dial correspond with the grill plate temperature. The “0” position is off.

Reset Bottom(Over-temperature Device): The power would be cut off automatically once the temperature over 350C

Power Indicator:This light indicates the power on

Heat Indicator:This light indicates the element is heating. Once the set temperature has been reached the light will go out.

Unit will continue to maintain heat and temperature with the light cycling. This is not a power indicator light.

Drip Tray. A container that collects grease, oil and liquid from the bottom grill plate. This is removable for draining and cleaning

On&Off Power Switch : Turn on the power ,the power indicator “Green Light” would be on

How to use it :

1. Plug the power cord into the appropriate outlet.
2. Turn on the power switch .the red "Power" light will illuminate.
3. Set the desired temperature by turning the rotary temperature knob clockwise.
4. The heating element will begin to heat up and the yellow "Heating" light will illuminate.
5. When the temperature reaches the desired setting, the yellow "Heating" light will cycle on and off with the heating element to maintain the set temperature.
6. For best results, allow the unit to preheat for 15 minutes before placing food on cooking surface.
7. Turn temperature knob to the "Off" position to turn the yellow "Heating" light and heating element off.
8. Turn off power switch ,the green “Power” light off.

Cleaning and Maintenance :

9. Disconnect machine before cleaning and allow to cool.
10. Unplug the unit
11. Use only a damp towel with non-corrosive cleaner. Do not immerse or flush with water.
12. Wipe down outside surface to remove any soil.
13. Store in a dry clean area when not in use
14. Wipe grease or oil into the drip tray

WARNING :Electrical Shock Hazard

- *Keep water and other liquids from entering the inside of the equipment.
- *Liquid inside the equipment could cause an electrical shock.
- *Do not spray the unit or controls with water or cleaning products.
- *Liquid could contact the electrical components and cause a short circuit or an electrical shock.
- *Do not use unit if power cord is damaged or has been modified

WARNING :BURNED HAZARD

- *Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.
- *Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling.
- *Do not drop or spill water into the cooking surface as it can spray or splatter.

Trouble Shooting

Problem	Caused	Solution
Indicator light will not turn on and unit will not heat	<ul style="list-style-type: none"> ● Plug not properly in-serted ● 	Plug unit in
Heating indicator is not on.The temperature is not increasing	<ul style="list-style-type: none"> ● Electric heater tubes is not properly connected. ● Heater is defective 	Tighten both sides of electric heater Replace electric heating tube.
Power indicator is on but the desired temperature is not reached	<ul style="list-style-type: none"> ● Temperature controller is burned out 	Replace Thermostat Control
Temperature control is normal but indicator is not on	<ul style="list-style-type: none"> ● Indicator light is burned out 	Replace indicator.
Temperature indicator is on.But heater tube is not hot	<ul style="list-style-type: none"> ● Temperature limiter has tripped 	Reset over heating protecting button by hand on bottom of electrical box
Temperature can not be controlled	<ul style="list-style-type: none"> ● Temperature Limiter is out of order 	Replace temperature limiter/Rest Button

Do not use the machine if any of the above occur.

Any troubleshooting corrections should be performed by a qualified technician

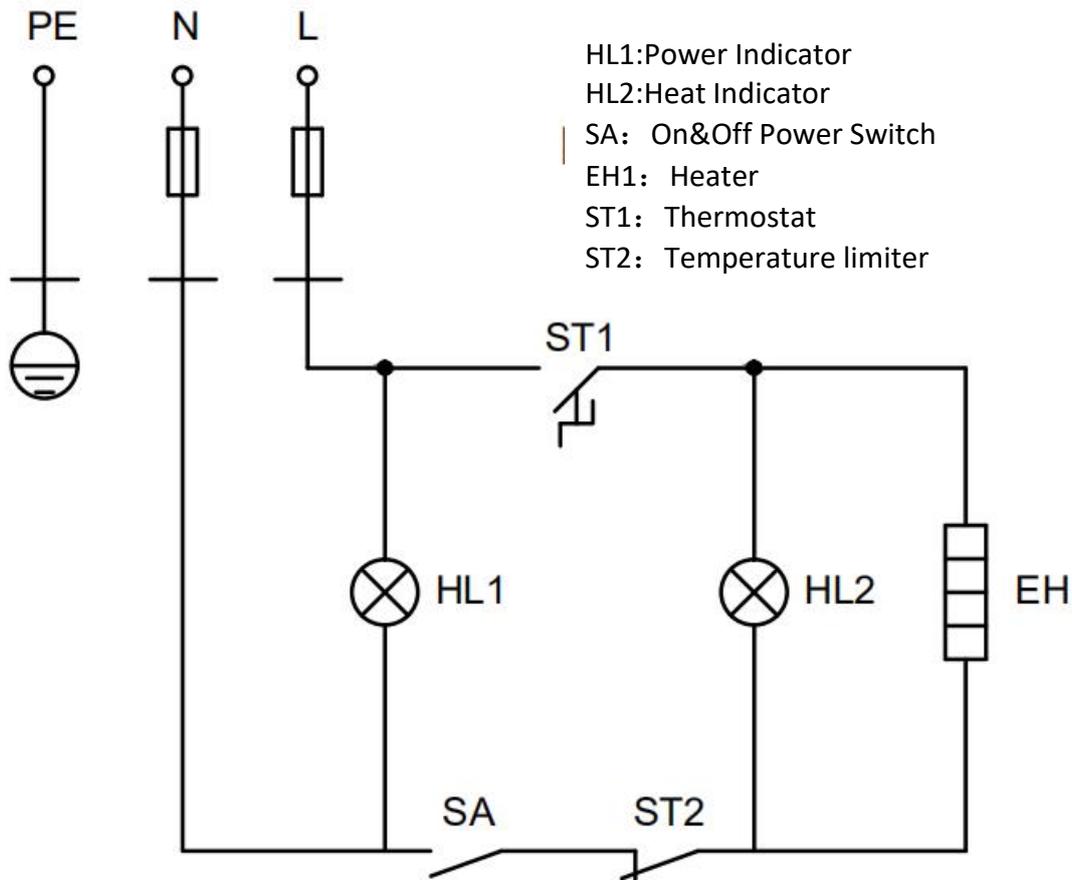
Daily Check :

Before using the machine, visually inspect for any signs of damage or frayed power cord. Be certain machine is on a level countertop.

After turning it on, check for anything unusual before you use it.

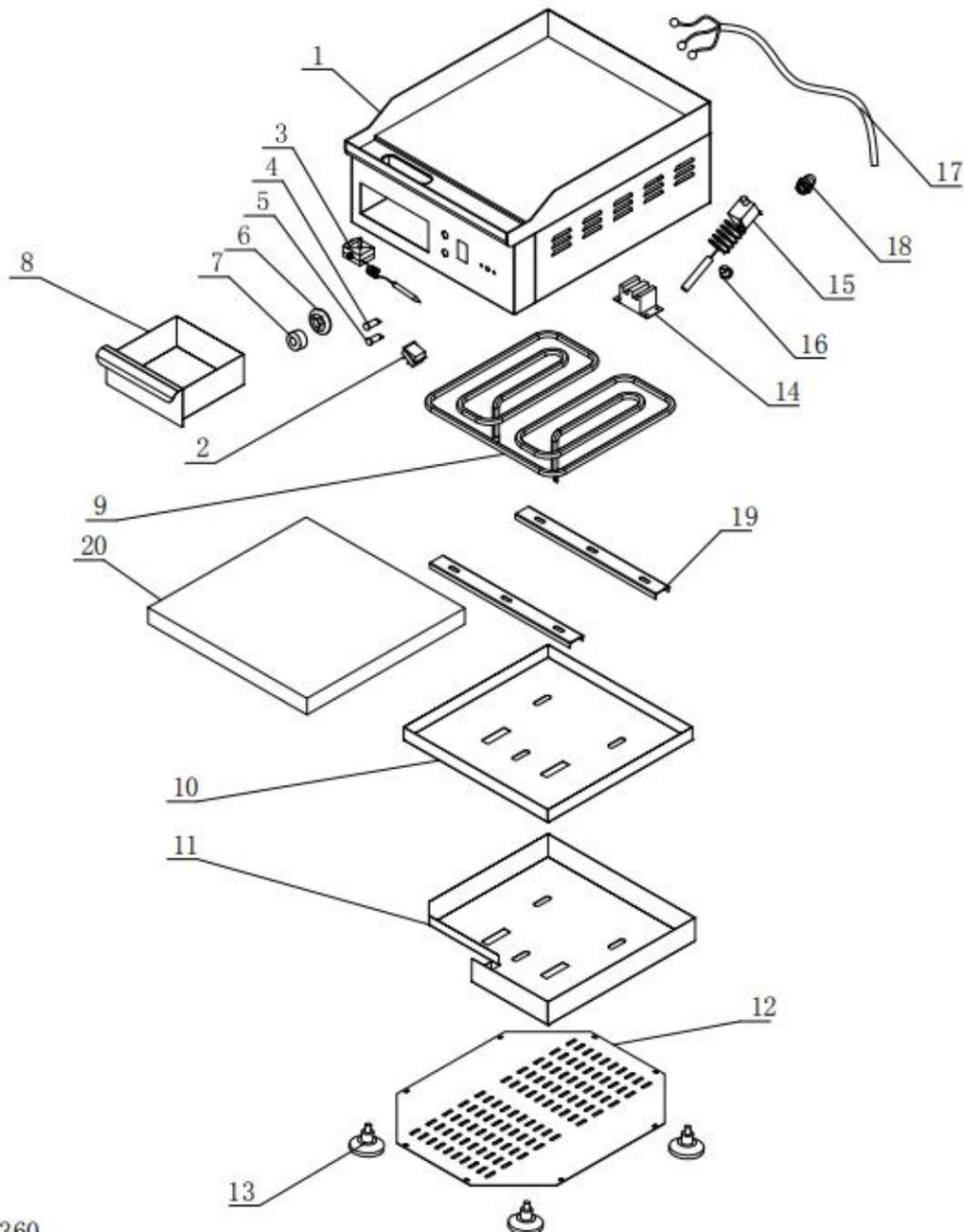
Inspect the machine every day before using. If there is any question about operation, do not use

Circuit Diagram: Model: EG-360 Serial model Voltage: 220V-240V/50Hz



Explosive View: Model: EG-360 Serial mode

NO	ITEM	QTY/pcs	NO	ITEM	QTY/pcs
1	Machine's body	1	11	Insulation cotton plate	1
2	Power switch	2	12	Bottom Plate	1
3	Thermostat	2	13	Rubber Feet	4
4	Power Indicator	2	14	Ceramic terminal	1
5	Heat Indicator	2	15	Temperature limiter knob	2
6	Thermostat dial	2	16	Temperature limiter knob	2
7	Thermostat Knob	2	17	Cable	1
8	Drip Tray	1	18	Cable Locker	1
9	Heater	2	19	Heater Plate	2
10	Heater Plate	1	20	Insulation cotton	



EG-360