



177EG30N

Electric Griddles

Base Models: _____

#177EG16N, #177EG24N, #177EG30N, #177EG36N, #177EG48N, #177EG60C, #177EG60E

Note:

Please read and keep these instructions. For indoor use only.

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Conforms to UL STD. 197
Conforms to NSF/ANSI STD. 4

Hazard Statements

General Safety

Hardwired Units: A licensed and insured food service technician or electrician must install these units. If unit is not properly installed, void of warranty and damage may occur.

- **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the griddle.
- **Instruction and Training:** Ensure users are instructed and trained in the safe and correct operation of the griddle to prevent accidents and ensure consistent results.
- **No Modifications:** Never modify the griddle's settings, components, or features, or use such components or features in unintended ways outside of the manufacturer's specifications, as this may compromise safety and void warranties.
- **Do Not Operate Unattended:** Never operate the griddle unattended to ensure safety and prevent accidents.
- **Wear Proper Apparel:** Always wear appropriate clothing. Avoid loose-fitting or hanging garments while operating the griddle to prevent potential hazards.
- **Indoor Use Only:** The griddle is intended for indoor use only. Do not use it outdoors to maintain safety and proper functionality.
- **Supervision Required:** This appliance is not intended for use by persons who lack experience and knowledge unless they are supervised or instructed in the safe use of the appliance by a person responsible for their safety.

Electrical Safety

- **Dedicated Circuit:** For optimal performance and safety, the griddle must be connected to a dedicated electrical circuit. Sharing a circuit with other appliances can lead to power fluctuations, potential tripping of the circuit breaker, and a reduced lifespan of the appliance.
- **GFCI Outlets:** It is recommended to use the griddle with a GFCI outlet. State and local regulations may require their use.
 - **GFCI Troubleshooting:** A GFCI receptacle protects against "ground faults" whenever an electrical product is plugged into the GFCI outlet by constantly monitoring the electricity for any loss of current. The heater element may absorb some moisture into its casing and insulation during shipment or during long periods of not being used. If the unit trips your GFCI upon first use, plug the unit into a non-GFCI outlet, set it to max temperature, and let it run for 30–60 minutes to dry out any moisture the element may have absorbed. After drying the element, plug the unit into the GFCI outlet; the unit should run without tripping the GFCI. If the unit still trips the GFCI, contact customer service.
- **Proper Voltage:** Plug the griddle into a grounded outlet with the correct voltage to prevent electrical hazards. Never operate the griddle using an extension cord.
- **Cord Safety:** To protect against electric shock, do not immerse the power cord, plug, or any part of the appliance in water or other liquids. Keep cords away from wet areas and avoid letting them hang over edges or touch hot surfaces.

Operational Safety

- **Overheat Control:** Monitor the griddle to prevent overheating, especially during extended use. Ensure adequate ventilation to maintain safe operation.
- **Sharp Elements:** Keep hands away from the hot sealing element located on the edge of the machine's cover to prevent burns and injuries.
- **Stable Surface:** When in the "ON" position, ensure the griddle is placed on a stable surface, such as a table or counter, to prevent accidents.
- **No Flammable Materials:** Avoid using the griddle near flammable materials to prevent the risk of fire. Ensure no items are stored on top of the appliance during operation.

Maintenance & Cleaning

- **Unplug Before Maintenance:** Always unplug the griddle from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- **Cleaning Guidelines:** Regularly clean the griddle according to the instructions to ensure safe and hygienic operation. Do not immerse any part of the appliance in water.
- **Chemical Usage:** If using cleaning chemicals, follow the chemical manufacturer's guidelines for safe handling and storage.
- **Sanitization:** After cleaning, ensure that all components are sanitized to prevent food contamination.
- **Inspection:** Regularly inspect the griddle for signs of wear, damage, or malfunction, and address any issues promptly. If the appliance has malfunctioned or has been dropped or damaged, please reach out to the manufacturer.

Emergency & Labeling

- **Emergency Procedures:** Know how to quickly turn off the griddle in case of emergencies or accidents.
- **Instruction Labels:** Ensure that any operational or safety labels on the griddle are visible and legible. Do not remove any operational or safety labels.
- **Child Safety:** Keep children away from the griddle and its controls to prevent accidents and misuse.

Initial Setup

Inspect the Packaging: Examine the griddle's packaging for any signs of damage that may have occurred during shipping. If damage has occurred, please reach out to manufacturer immediately.

Unboxing: Open the packaging with care. Use scissors or a box cutter to cut open the box, ensuring you do not damage the griddle or its components.

- Remove the machine from its packaging.
- Ensure that all foam and plastic have been removed from both the inside and outside of the machine before use.

Verify Package Contents: Confirm that the packaging includes the following parts:

- Griddle
- Waste Drawer
- Adjustable Feet

Placement: Ensure a minimum clearance of 12" on all sides from flammable surfaces. Place the griddle on a stable surface near an electrical outlet. It is required to place the griddle in a climate-controlled room to enhance its durability. Level placement is crucial for the griddle to work effectively.

Exhaust Canopy

- **Heat and Smoke:** Griddles produce significant heat and smoke, requiring an efficient exhaust hood with flame-proof filters.
- **Vertical Clearance:** A vertical distance of at least 48" is required between the griddle and filters or combustible materials.
- **Compliance with Codes:** Exhaust installation must comply with local codes.

Connecting Power Supply

- **Hard-Wired Units:** Professional installation by a certified electrician is required for 36"–60" models. Hardwired models may be wired for operation in the field for either 1-phase or 3-phase power supplies by making line connections at the junction box(es) located at the rear of the unit.
- **Junction Box and Breaker:** A separate junction box is needed for each connection, or an 80 amp breaker if wiring into a single breaker. Wiring diagram and load chart are on the unit.
- **Clearance from Combustibles:** Maintain at least 12" of clearance from combustible materials on all sides.

Adjustable Feet Installation

1. **Locate Feet:** Locate the four adjustable feet packaged separately.
2. **Install Feet:** Insert the screw of each foot into the holes on the bottom of the griddle and rotate clockwise until secure.
3. **Adjust Height:** Adjust the height of the feet by rotating the bottom of each foot.
4. **Level Surface:** Ensure all feet are adjusted to the same height for a level cooking surface.

Cleaning

First-Time Cleaning Instructions

1. **Remove Protective Covering:** Remove the wax paper from the griddle plate.
2. **Preheat Griddle:** Preheat the griddle to liquefy the protective food-safe oil applied during shipment.
3. **Clean Surface:** Wipe off the melted oil with a clean cloth and rinse using a mixture of ¼ cup vinegar and 1 quart of water.
4. **Season Griddle:** Apply unsalted solid shortening or liquid frying compound evenly over the surface. Turn all burners to medium until the shortening begins to smoke, then turn them off.
5. **Rub in Shortening:** Rub the melted shortening onto the griddle using burlap or a cloth, following the grain of the metal.
6. **Apply Final Coat:** Allow the griddle to cool, then apply a thin coat of shortening or oil.

Daily Cleaning Instructions

1. **Scrape Surface:** After each use, scrape the griddle surface to remove grease and food residue. Use the grease tray for drippings.
2. **Use Griddle Kleen for Stubborn Grease:** For stubborn, burned-on grease, use **Noble Chemical Griddle Kleen:**
 - **Apply Griddle Kleen:** Pour a thin layer of Griddle Kleen over the hot surface (300°F–350°F).
 - **Scrub Surface:** Scrub heavily soiled areas and allow the solution to sit for a few minutes.
 - **Remove Solution:** Wipe or squeegee the liquid into the grease tray and rinse the surface with water.
3. **Prevent Rusting:** Apply a thin coating of shortening to prevent rusting.
4. **Clean Exterior:** Clean the stainless steel body daily with a non-abrasive cleaner.
5. **Clean Waste Drawer:** Remove and clean the waste drawer daily.

Operation

1. **Power:**
 - **Plug Units:** Plug the griddle into the appropriate outlet; the red "Power" light will illuminate.
 - **Hardwired Units:** Griddle must be installed by a licensed and insured food service technician or electrician.
2. **Set Temperature:** Turn the temperature knob to the desired setting. The green "Heating" light will illuminate, indicating the heating element is active.
3. **Temperature Maintenance:** When the temperature is reached, the green light will cycle on and off to maintain the temperature.
4. **Preheat Griddle:** Preheat for at least 30 minutes before use.
5. **Turn Off Griddle:** To turn off, set the temperature knob to "Off" and unplug the unit to turn off the red "Power" light.

Maintenance

Regular Cleaning

Daily Wipe

Purpose: To prevent the buildup of food particles, grime, and bacteria, which could affect the quality of the food and the machine's overall performance.

1. Turn off the machine and disconnect it from the power source.
2. Remove any remaining food particles.
3. Please perform a complete cleaning process as outlined in the "Cleaning" section.

Monthly Checks

Inspect for Wear

Purpose: To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
3. Check the integrity of electrical cords and plug points.
4. Contact a service provider for recommended actions or replacement.

Professional Servicing

Annual Maintenance

Purpose: To ensure that specialized features like electrical components and temperature controls are working correctly.

1. Schedule an annual service appointment with a certified technician who specializes in griddles.
2. The technician will perform a comprehensive inspection, checking electrical components.
3. Calibration tests may be performed to ensure optimal temperature.
4. Any worn-out or damaged parts will be replaced.
5. Obtain a detailed service report for your records, beneficial for both warranty claims and future troubleshooting.

Troubleshooting

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Fat appears to smoke excessively.	Heat is set too high.	Turn heat down.
	Moisture in the food may be turning into steam.	This is normal. No solution necessary.
Food sticks to the griddle or is burning around the edges.	Heat is set too high.	Turn heat down.
	Griddle surface needs to be cleaned and/or re-seasoned.	Clean the griddle surface (See cleaning section).
Food is undercooked inside.	Heat is set too high or too low.	If cooked on the outside, turn the heat down and increase cook time.
	Food may not have been cooked for long enough time.	If undercooked on the outside, turn the heat up and increase cook time.
Griddle with no heat.	Circuit breaker is off or tripped.	Reset the circuit breaker.
Indicator light will not illuminate.	No power, thermostat is OFF, or thermostat failure.	Check the power and ensure the thermostat is set to the desired temperature. If problem persists, contact customer service.