

USER MANUAL

ELECTRIC THERMOSTATIC COUNTERTOP GRIDDLE



Models: EGD16, EGD24, EGD30



USR Brands, Inc.

Phone: 800-764-1172 | www.usrestaurant.com | sales@usrestaurant.com

Notes For Use

1. **Warning!** The Griddle is capable of reaching very high temperatures. Follow all safety procedures to avoid injury.
2. Never touch the griddle surface while the power is on or the cooking surface is hot.
3. Never use pots and pans on the griddle surface. The griddle surface was designed to cook food, not to heat pots.
4. Never place foil or plastic on the griddle surface.
5. Your Griddle was designed to prepare food, don't abuse it by using it for any other purpose.
6. Before using the Griddle for the first time it should be "Burned In". First, wash the griddle surface with soap and water then dry it thoroughly.

Cooking Function Symbols

Power light – When the green indicator lamp is on, the griddle is supplied the power.

Working light – When the yellow(or red) indicator lamp is on, the heater is working.

Thermostat Control Dial – Turn the dial **clockwise** to set the desired temperature.

Cooking Food

1. The Griddle preheats in just minutes. To preheat the griddle, simply set the desired cooking temperature. Your griddle will be preheated and ready to start cooking in about 2 or 3 minutes.
2. Food will usually take between 2 – 5 minutes to heat throughout. The cooking time depends upon the food you use and the ingredients you have chosen. Your Deli supervisor can determine the proper times and temperatures.
3. Most of your food will be cooked at temperatures between 250°C and 280°C.
4. To keep your griddle clean, simply wipe the griddle surfaces with a clean oiled paper towel.

Cleaning Instructions

The Griddle may be "Quick Cleaned" with the scraper.

For hard to clean spots use the scraper or the metal scrub pad.

There are many nonabrasive cleaners for cooking tops on the market today. We suggests using your choice of nonabrasive cleaner at the end of each day or service period to keep your Griddle in top condition.

Never use a spray of water or immerse the griddle in water. This will damage the electrical components and might create a hazardous condition.

If Trouble Occurs

If there is any unusual change in the operation of your Griddle, turn it off and disconnect the power immediately. Have a qualified electrician perform any necessary repairs before using the Griddle again.

The Griddle designed to allow the operator to place frozen foods directly on the heated griddle surface without causing damage.