



STANDARD RANGE

USER MANUAL

ELECTRIC THERMOSTAT COUNTERTOP GRIDDLE



MODEL: SR-EG24-208, SR-EG24-240, SR-EG36-208,
SR-EG36-240, SR-EG48-208, SR-EG48-240,



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Attention Owners and Operators

Equipment is designed to provide safe and productive processing, cooking and warming of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual. Repairs and conversions are to be made solely by an authorized servicer. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that vender cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

Warnings affecting your personal safety indicated by:




Warnings affecting your possible damage to the equipment and property are indicated by:



If any warning labels or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or supplier directly for these items at no charge.

Please remember that this manual or the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

	WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.
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INSTALLATION

The griddles are designed to operate only for the voltages indicated on the dataplate attached to this griddle, and for alternating current (AC) only.



WARNING DO NOT CONNECT TO DIRECT CURRENT (DC).

The installation of the electric griddle should conform to the:

NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC CODES AND ORDINANCES AND THE LOCAL ELECTRIC COMPANY RULES AND REGULATIONS.

A Qualified electrical installer must install this griddle. Improper installation will void the manufacturers warrantee. External wiring should be in conduit or an approved type of flexible cable suitable for operation at the temperature indicated on the wiring diagram, and of a proper size to carry the load. The supply circuit should be properly fused and equipped with a means of disconnecting, as required by local electrical code.

THE BODY OF THE GRIDDLE SHOULD BE GROUNDED (DO NOT GROUND TO A ELECTRIC SUPPLY LINE).

NOTE: Appliances are not internally fused. They must be connected to a suitable disconnect box in accordance with local code.

GENERAL OPERATING PROCEDURES

Electric griddles 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.

CONNECTING POWER SUPPLY

Open cover on junction box at rear of unit. Pigtail leads must be connected to supply power as per the diagrams in this manual.

LOCATING AND LEVELING THE UNIT

Do not install the unit closer than 1-inch from a side wall and/or closer than 1-inch from a rear wall. Level unit by adjusting the (4) feet which have an adjustment of 1-3/4" (43.75mm) for accurate leveling and perfect line-up with other series units.

EXHAUST CANOPY

A vertical distance of not less than 48" shall be provided between the top of the appliance and filters or any other combustible material. Exhaust installation must conform to local codes.

SEASONING THE GRIDDLE COOKING SURFACE

Clean the griddle surface thoroughly. After the griddle has been thoroughly cleaned, it should be seasoned to prevent food from sticking. Before using and after each thorough scouring, season the griddle heating surface in the following manner.

1. Turn temperature control dials to 350°F (177°C).
2. Using a clean cloth, not a spatula, spread a thin film of cooking oil over the griddle cooking surface. This film should remain on the hot griddle surface for half an hour.
3. Remove the excess oil and wipe clean.
4. Apply another film of cooking oil over the hot cooking area for another half hour and again remove excess oil and wipe clean. The griddle surface should now be ready for use.

TEMPERATURE CONTROL

The temperature controls are combination “ON/OFF” switches and thermostats. Turning the dial knob automatically maintains the selected heat range.

Thermostat controls the section of the griddle above it and may be set at different temperatures.

COOKING

Set the thermostat dial knob at the temperature desired. After a short pre-heating period, the thermostat will automatically maintain the selected temperature.

HEATING LIGHT

Each thermostat has its own HEATING light which indicates when that section's control knob is active and that section of the unit is not in the off position.

CLEANING CARE

- **DO NOT** use any abrasive or flammable cleaning fluids.
- **DO NOT** hose down, immerse or pressure wash any part of the Griddle, excluding the catch tray.
- **NEVER** use a scrubber pad (on all exterior surfaces, except the griddle plate), steel wool or abrasive material, or cleaners containing chlorine, iodine and ammonia or bromine chemicals as these will deteriorate the stainless steel and shorten the life of the unit.

MAINTENANCE AND REPAIR

Contact a service representative or a local service company for service or required maintenance.

GRIDDLE SURFACE LIMITED WARRANTY EXCLUSIONS

Your griddle has been designed to give you many years of cooking reliability and requires minimum maintenance to keep the surface in its original condition. All griddle surfaces are warranted for a period of 1 year against manufacturing defects to the original owner from the date of installation. This limited warranty is void if it is determined by authorized representatives that the surface has been misused or abused or subjected to the following situations:

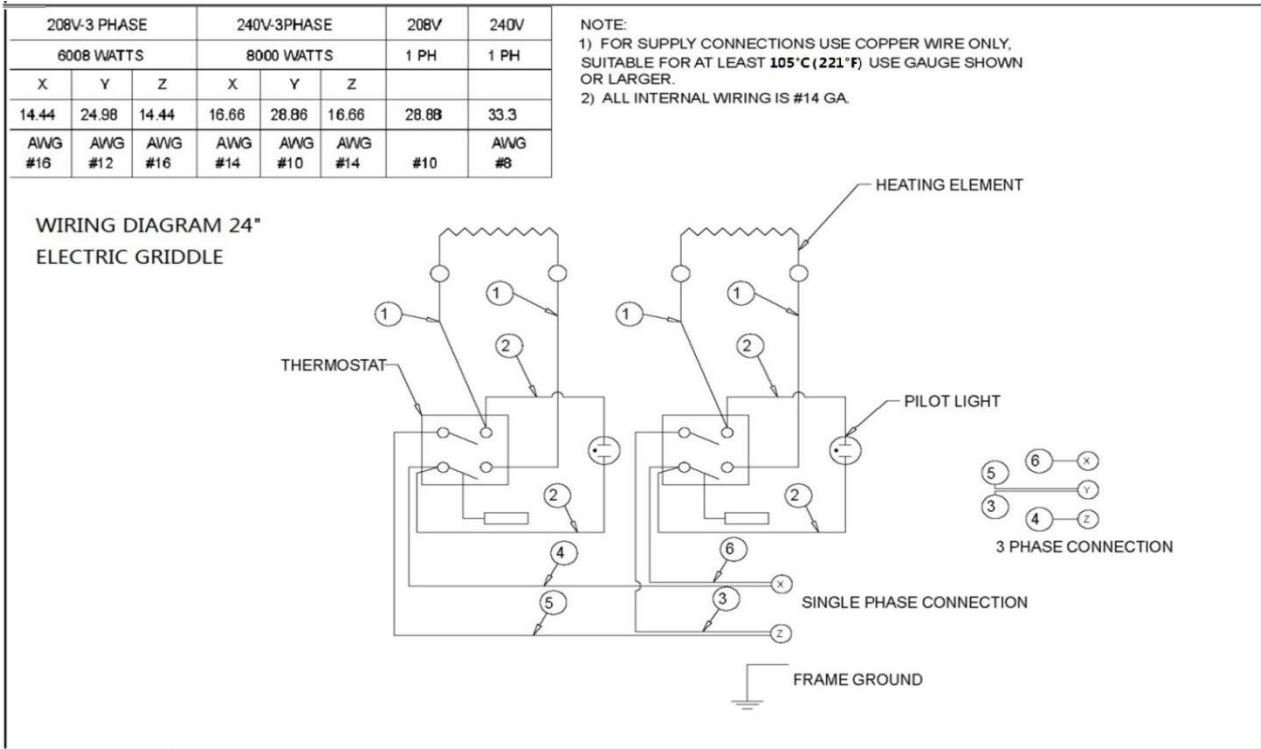
1. Unit was Improperly installed.
2. Incorrect voltage applied to electric units allowing the surface to overheat and discolor.
3. The misuse of any instrument or tool which scratches or makes indentations in the surface which could cause the surface to peel, flake, or chip off.
4. The use of any chemical or abrasive cleaning solution, take out, stone, screen or other cleaning products which could damage and affect the performance of the surface.
5. The neglect of daily routine maintenance to the surface.

THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for before leaving the factory.

Damage may have possibly occurred in shipping. If damage is present, immediately contact the shipping company that delivered the unit and file a claim for shipping damage. If you do not file promptly, the warrantee may not be covered.

ELECTRICAL DIAGRAMS

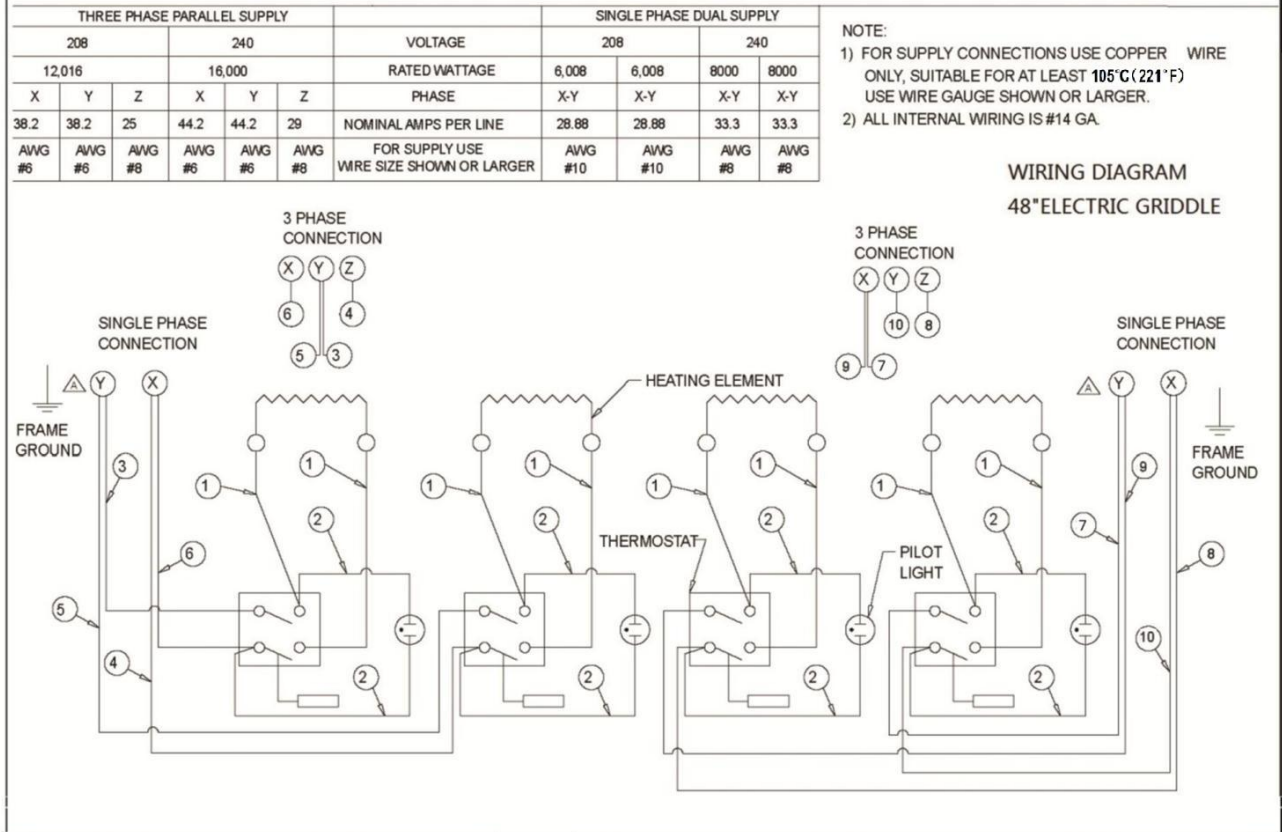
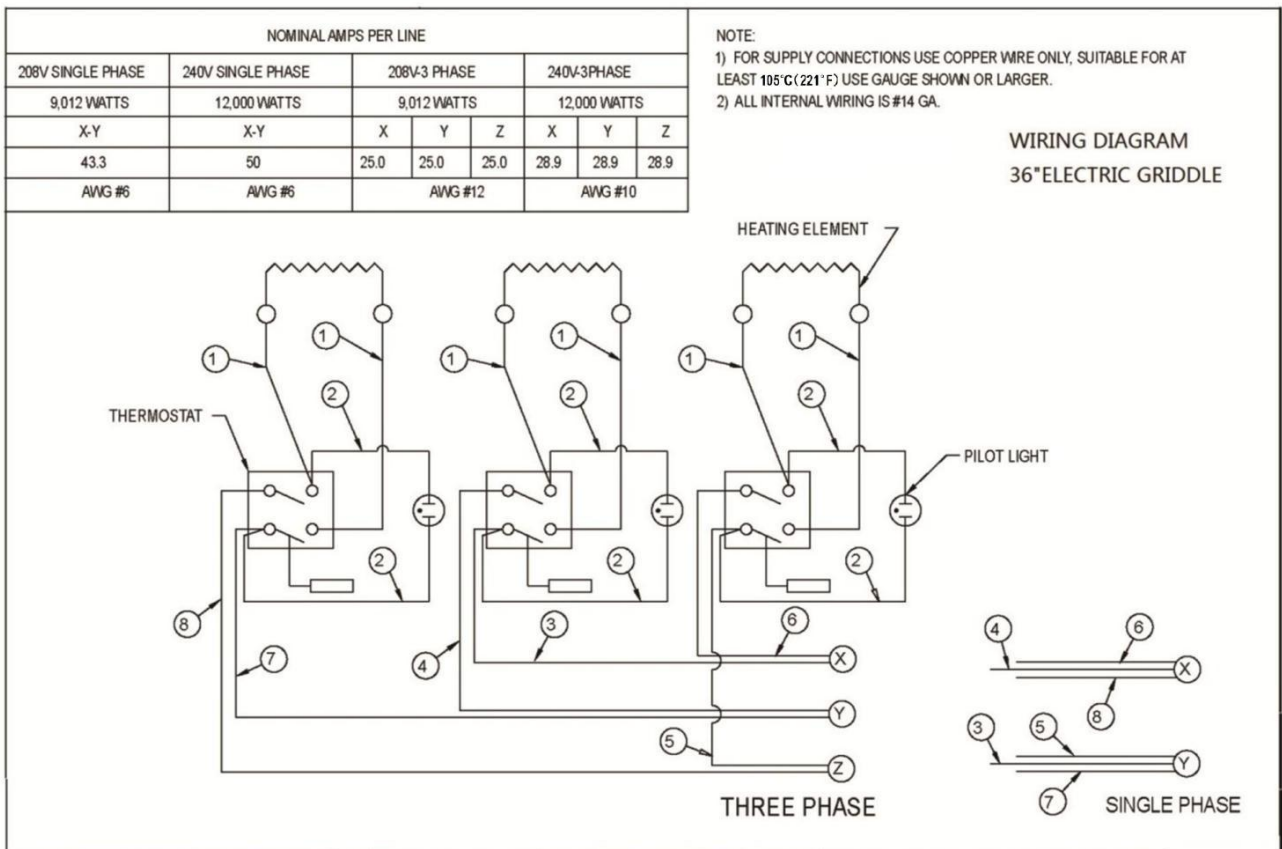


12" Electric griddle	Phase	Single phase	
	Voltage	208	240
	Rated Wattage	3000	4000
	Wire connect		
	Nominal Amps Per Line	14.44	16.66
For supple use wire size shown or larger		AWG #14	AWG #14

24" Electric griddle	Phase	Three phase						Single phase	
	Voltage	208			240			208	240
	Rated Wattage	6000			8000			6000	8000
	Wire connect	X	Y	Z	X	Y	Z		
	Nominal Amps Per Line	14.4	25	14.4	16.7	28.9	16.7	28.88	33
For supple use wire size shown or larger	AWG #16	AWG #12	AWG #16	AWG #14	AWG #10	AWG #14	AWG #10	AWG #8	

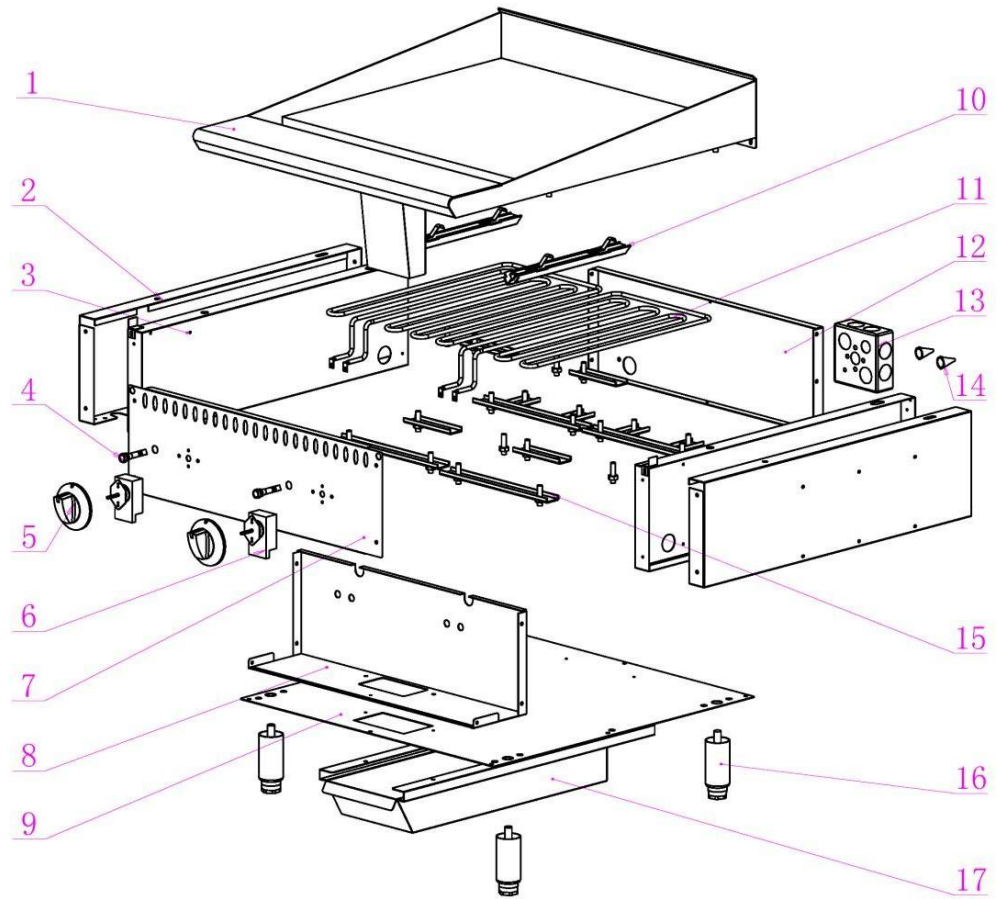
36" Electric griddle	Phase	Three phase						Single phase	
	Voltage	208			240			208	240
	Rated Wattage	9000			12000			9000	12000
	Wire connect	X	Y	Z	X	Y	Z	X-Y	X-Y
	Nominal Amps Per Line	25	25	25	28.9	28.9	28.9	43.3	50
For supple use wire size shown or larger		AWG #12		AWG #10			AWG #6	AWG #6	

48" Electric griddle	Phase	Three phase parallel supply						Single phase dual supply			
	Voltage	208			240			208		240	
	Rated Wattage	12000			16000			6000	6000	8000	8000
	Wire connect	X	Y	Z	X	Y	Z	X-Y	X-Y	X-Y	X-Y
	Nominal Amps Per Line	38.2	38.2	25	44.2	44.2	29	28.9	28.9	33.3	33.3
For supple use wire size shown or larger	AWG #6	AWG #6	AWG #8	AWG #6	AWG #6	AWG #8	AWG #10	AWG #10	AWG #8	AWG #8	



! WARNING: This device should be safely and adequately grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code, ANSI/NFPA 70, Latest Edition to protect the user from electrical shock. It requires a grounded system and a dedicated circuit, protected by a fuse or circuit breaker of proper size and rating. Canadian installation must comply with the Canadian Electrical Code, CSA C22.2, as applicable. Suggest ground wire 12AWG.

Exploded view



No.	Part	Q'ty	No.	Part	Q'ty
1	Griddle plate	1	10	Temperature Probe bracket	1/2/3/4
2	Side plate	2	11	Heating element	1/2/3/4
3	Side interior plate	2	12	Rear plate	1
4	Indicator	1/2/3/4	13	Terminal connection box	1
5	Knob	1/2/3/4	14	Terminal cap	2
6	Thermostat	1/2/3/4	15	Heating element clamp	1/2/3/4
7	Panel	1	16	Adjustable foot	4
8	Front interior plate	1	17	Grease Drawer	1/2
9	Bottom plate	1			

A product with the Standard Range name incorporates the best in durability and low maintenance. We all recognize, however, that replacement parts and occasional professional service may be necessary to extend the useful life of this unit. When service is needed, contact an Authorized Service Agency. To avoid confusion, always refer to the model number, serial number, and type of your unit.