



GRID-16S



GRID-24S



GRID-30S

Electric Griddle Instruction Manual

This manual contains important information regarding your unit. Please read this manual thoroughly prior to equipment set-up, operation, and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.



IMPORTANT SAFEGUARDS

Please read all the instructions to familiarize yourself with all the parts and operations before use.



DO NOT touch hot surfaces.

- High temperature will cause scalding.
- Hot water and steam can severely burn skin.

DO NOT use machine with wet hands.

- This product is for **COMMERCIAL USE ONLY**.
- **DO NOT** use this unit for other than intended use.
- **DO NOT** operate unattended.
- Keep children and animals away from unit.
- **ALWAYS** use on a firm, dry and level surface, at least 12" from walls or any other obstruction.
- **DO NOT** immerse unit, cord or plug in liquid at any time.
- Keep cords, plugs, and other electrical components away from liquids to protect against electrical shock.
- **DO NOT** operate the unit outdoors.
- **DO NOT** operate the unit after it has malfunctioned or been damaged in any way.
- **DO NOT** use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
- **UNPLUG** the unit when not in use and before cleaning.
- **PROPER GROUNDING REQUIRED** Plug only into a 3-hole grounded electrical outlet.
- Check that your outlet and voltage are correct for the plug type before operating the unit.
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury.
- All repairs should be done by authorized professionals only.

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.
- **Wear Proper Apparel:** Always wear appropriate clothing. Avoid loose-fitting or hanging garments while operating the griddle to prevent potential hazards.
- **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.

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.
- 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.

Installation

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 the 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.

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.

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.

Clean Off Oil Before Using Unit:

In order to protect the plate of your new griddle 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 it, preheat the griddle until the oil has liquefied.
- Next, carefully wipe away the melted oil with a clean, soft cloth.
- Once all the oil is removed, you can begin to use.

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 unit off
- Rub the melted shortening onto the griddle using burlap or a cloth, following the grain of the metal.
- Allow the griddle to cool, then apply a thin coat of shortening or oil.

To Use

1. Power:
 - Plug Units: Plug the griddle into the appropriate outlet; the green "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 yellow "Heating" light will illuminate, indicating the heating element is active.
3. Temperature Maintenance: When the temperature is reached, the yellow light will shut off and cycle 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 "0" and unplug the unit to turn off the green "Power" light.

Maintenance

Regular Cleaning

Daily Wipe

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 below.

Scrape Surface:

- After each use, scrape the griddle surface to remove grease and food residue.
- Use the grease tray for drippings.
- Use Griddle Klean for Stubborn Grease: For stubborn, burned-on grease, use
- Noble Chemical Griddle Klean:
- Apply Griddle Klean: Pour a thin layer of Griddle Klean 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.
- Prevent Rusting: Apply a thin coating of shortening to prevent rusting.
- Clean Exterior: Clean the stainless steel body daily with a non-abrasive cleaner.
- Clean Waste Drawer: Remove and clean the waste drawer daily.

Monthly Checks

Inspect for Wear

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

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.

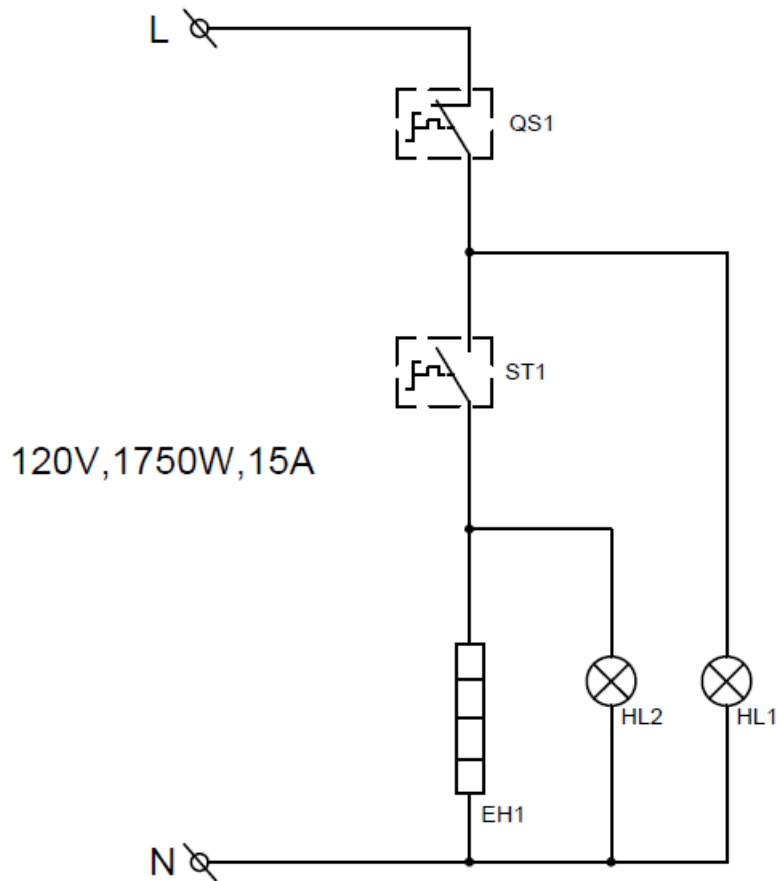


Specifications

Model	GRID-16S	GRID-24S	GRID-30S
Cooking Surface Area	15.6" x 15.75" (396×400mm)	23.9" x 15.75" (606×400mm)	29.9" x 15.7" (756×400mm)
Unit Dimensions (in. / mm)	15.75"x21.4"x13.5" (400×544×342mm)	24"x21.4"x13.5" (610×544×342mm)	30"x21.4"x13.5" (760×544×342mm)
Product Weight (lbs.)	62.7	90.2	110.0
Electrical	120V ~ 60Hz – 1750W (15A)	240V ~ 60Hz – 3500W (15A)	240V ~ 60Hz – 4500W (15A)
Plug Type	NEMA 5-15P	NEMA 6-20P	NEMA 6-20P
Cord Length (in.)	52"	52"	52"
Overall Maximum Temperature (°F)	570°F	570°	570°
Overall Minimum Temperature (°F)	120°F	120°	120°
Number of Controllers	1	2	3
Control Type	Manual	Manual	Manual
Material	Stainless Steel	Stainless Steel	Stainless Steel
Included Components	4 Legs, Drip Tray	4 Legs, Drip Tray	4 Legs, Drip Tray

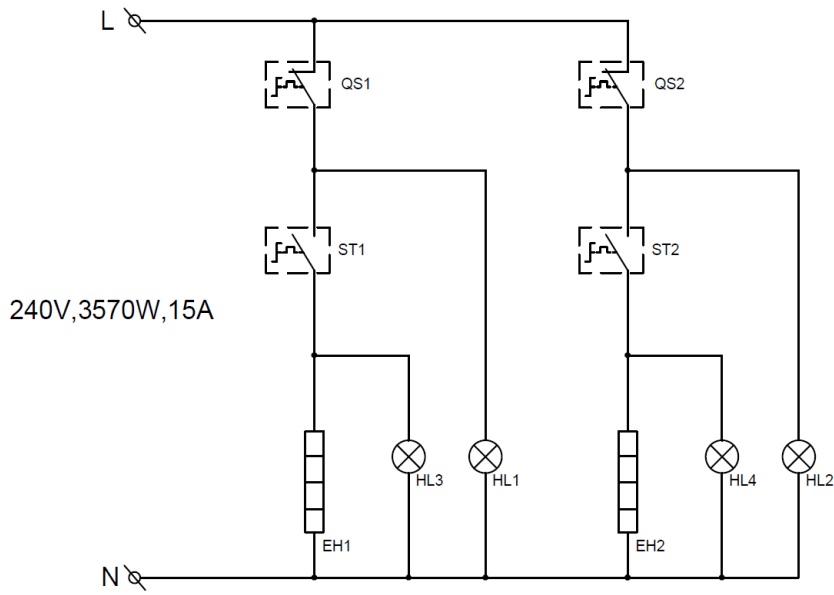
Circuit Diagram

GRID-16



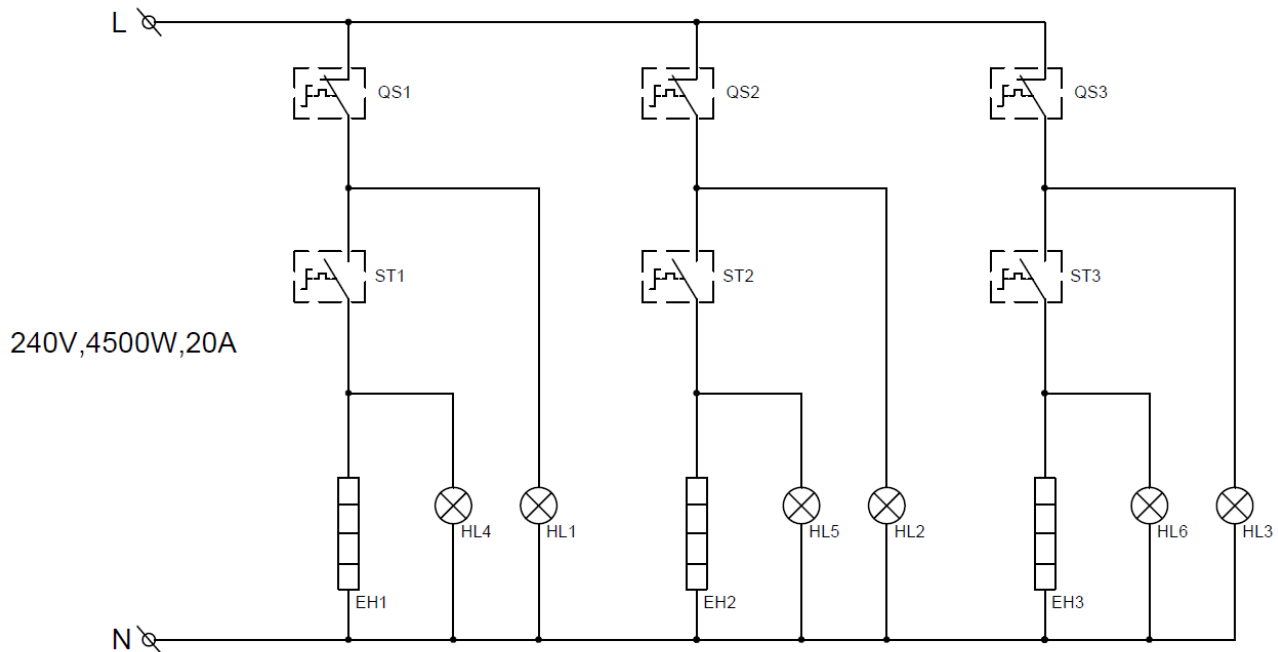
- QS1: Hi-Limit
- ST1: Thermostat
- HL1: Power Indicator
- HL2: Heating Indicator
- EH1: Heating Element

GRID-24



- QS1, QS2: Hi-Limit
- ST1, ST2: Thermostat
- HL1, HL2: Power Indicator
- HL3, HL4: Heating Indicator
- EH1, EH2: Heating Element

GRID-30



- QS1, QS2, QS3: Hi-Limit
- ST1, ST2, ST3: Thermostat
- HL1, HL2, HL3: Power Indicator
- HL4, HL5, HL6: Heating Indicator
- EH1, EH2, EH3: Heating Element



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.



1 YEAR LIMITED WARRANTY

ONE (1) YEAR LIMITED WARRANTY ON PARTS AND APPROVED STRAIGHT-TIME LABOR

(subject to limitations below)

The Legacy Companies (the "Company") warrants this product (the "Product") will be free from defects in material and workmanship under normal use and service as specified by the Company for duration of:

- One (1) Year Limited Warranty on Parts and Approved Straight-Time Labor

This Limited Warranty is non-transferable.

During the Warranty Period, your exclusive remedy is repair or replacement without charge of the Product or any component found to be defective at the Company's discretion. If the Product or any component is no longer available, the Company will replace it with a similar one of equal or greater value.

The Warranty Period begins on the earliest of: (a) documented installation date; (b) date of purchase; or (c) date of shipment from the Company. In all cases, the Warranty Period shall not begin later than six (6) months after shipment.

The obligation of the Company under this warranty is limited to the repair or replacement, at the Company's sole discretion, of defective parts or assemblies that are reported during the Warranty Period and determined by the Company to be defective but excluding all labor charges (except as provided in the next paragraph).

The Company will cover approved straight-time labor only, performed during normal business hours, for covered defects reported within the applicable labor warranty period. Labor coverage excludes overtime, premium rates, travel exceeding one hundred (100) miles round-trip, multiple service trips, and access delays.

Costs expressly excluded from this warranty include, but are not limited to:

- Adjustments
- Cleaning and/or sanitizing
- Consumable/wearable items, such as gaskets, filters, light bulbs, legs, casters, hinges, non-stick cooking surfaces, etc.
- Labor to remove and/or install replacement equipment
- Disposal of defective equipment
 - Improper or inadequate utility connections, including but not limited to: Voltage outside of data plate specifications
 - Improper gas pressure
 - Improper gas supply
 - Water pressure outside of specified range
 - Poor water quality
 - Non-use or incorrect use of water filtration system
- External drain malfunction.
- Adverse operating conditions as set forth in the owner/user manual for the product.
- Non-authorized modification of the product.
- Improper installation of the product, including installation in a hostile environment
- Improper maintenance, abuse or misuse of the product.
- Causes beyond the reasonable control of the Company, including without limitation fires, freezing, floods and other natural disasters.
- Damage during transit.

No warranty shall apply to any product on which the model or serial number has been altered or removed. Adjustments or modifications to any equipment manufactured by the Company are not covered by this warranty.

This Warranty only extends to the original owner/end user and is not transferable or applicable to products sold through unauthorized channels.

This Warranty covers installations for Commercial use only. Installation or use in any residential or non-commercial setting voids all warranty coverage.

This warranty applies to the original installation location only.

IMPORTANT INSTALLATION NOTICE: Equipment installed outdoors or in mobile or non-permanent environments (including food trucks, trailers, RVs, or boats) is limited to a thirty (30) day warranty unless expressly approved in writing by the Company.

All warranty requests are to be made through the Company's Warranty and Technical Service team. All warranty requests shall include the product model and serial number, original installation date and/or Proof of Purchase, photo of the equipment serial number data plate and complete customer identification and location.

Replacement parts may be new or rebuilt at the Company's discretion and are warranted for the longer of ninety (90) days or the remaining original Warranty Period. Company and its agents are expressly permitted to specify rebuilt parts as suitable replacement parts. All replacement parts must be approved Company parts obtained through the Company or a Company approved parts distributor.

THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORESEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS PRODUCT INCLUDING DAMAGES ARISING FOR LOSS OF PROFIT, FOOD OR BEVERAGE SPOILAGE CLAIMS, OR OTHER COMMERCIAL LOSS.

You may have other legal rights depending upon where you live. Some States or Provinces do not allow limitations on warranties so the foregoing may not apply to you.