



**Installation Instructions
Operating Instructions
Warranty Policy & Procedures**

for

Electric Griddles

Models EG-24, EG-36 and EG-48

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INTRODUCTION	SPECIFICATIONS												
<p>Electric Griddles</p> <p>Electric griddles; Models EG-24, EG-36 and EG-48, provide multiple 12-inch linear cooking zones with individual temperature controls for optimum efficiency and grilling of different foods. Flattened heating elements assure maximum heat distribution to the 3/4 inch thick griddle plate and the adjustable controls (150°F to 450°F) allowing the versatility for cooking foods at the best temperatures. A front grease trough and removable drawer simplify clean-up and ease waste disposal.</p>	<p>Electrical - Units are either 208 volts or 240 volts.</p> <p>EG-24 is 38 amps at 208V EG-36 is 57.7 amps at 208V EG-48 is 76.9 amps at 208V</p> <p>60 Hz, three-wire single phase. Heating element wattage: 4000W per lin. ft.</p> <p>Dimensions - Overall dimensions with 4" legs:</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 30%;">EG-24</td> <td>16"Hx23"Dx24"W</td> </tr> <tr> <td>EG-36</td> <td>16"Hx23"Dx36"W</td> </tr> <tr> <td>EG-48</td> <td>16"Hx23"Dx48"W</td> </tr> </table> <p>Ship Weight -</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 30%;">EG-24</td> <td>130 lbs.</td> </tr> <tr> <td>EG-36</td> <td>190 lbs.</td> </tr> <tr> <td>EG-48</td> <td>253 lbs.</td> </tr> </table>	EG-24	16"Hx23"Dx24"W	EG-36	16"Hx23"Dx36"W	EG-48	16"Hx23"Dx48"W	EG-24	130 lbs.	EG-36	190 lbs.	EG-48	253 lbs.
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EG-24	130 lbs.												
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ELECTRIC GRIDDLES

INSTALLATION	EQUIPMENT PREPARATION
<p>1. Follow General Installation Instructions on Page 1.</p> <p>Uncrate the griddle and place it in the approximate operation location. Make sure no parts are discarded with crating material.</p> <p>Remove the bottom cover for wiring junction box access at the back of the griddle.</p> <p style="text-align: center;">WARNING</p> <p>This device should be safely and adequately grounded in accordance with local and national electrical codes 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.</p> <p>2. This griddle is wired for 208 volt or 230 volt service. Proper installation should comply with the attached rating plate containing model number, serial number, voltage and amperage.</p> <p>Supply power wiring through rear electrical knock-out to terminal block in junction box according to the National Electrical Code. Test for proper voltage supply.</p>	<p>Cleaning at start-up</p> <p>The griddle is shipped with protective coatings of oil and/or grease. Remove the griddle plate coating just prior to its first cooking use. If the griddle is to be shut down for an extended period, put a heavy coat of clean grease back over the griddle plate.</p> <p>Wipe the remaining cabinet parts down with a hot, wet cloth to remove any shipping dust and protective oil.</p> <p>Remove anything that may be in the grease drawer.</p> <p style="text-align: center;">CAUTION</p> <p>Care must be exercised not to overheat the griddle plate on initial start-up by setting the controls above normal operating temperatures. Overheating may cause the plate to warp and will carbonize the grease (this will cause sticking).</p>
<p>Return the bottom cover and mounting screw(s). Screw the legs into the permanently fastened nuts on four corners of the unit.</p>	
<p>3. Set the griddle upright in the operating location.</p> <p style="text-align: center;">CAUTION</p> <p>Griddles are heavy and should be handled by more than one person to avoid unit damage or personal injury.</p> <p>4. Leveling: a slight incline from the front to the back may be desired to eliminate standing oil. Adjust feet accordingly.</p>	

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OPERATING/SEASONING	CLEANING
<p>Seasoning Griddle A new griddle surface must be seasoned to do a good cooking job. The metal surface of the griddle is porous. Food tends to get trapped in these pores and stick; therefore, it is important to "season" or "fill-up" these pores with griddling "fat" before cooking on any metal surfaced griddle. Seasoning gives the surface a slick, hard finish from which the food will release easily.</p> <p>To season, heat the griddle to a low (300°F to 350°F) temperature and pour on a small amount of cooking oil, about one ounce per square foot of surface. Spread the oil over the entire griddle surface with a cloth, to create a thin film. Wipe off any excess oil with a cloth.</p> <p>Repeat the procedure 2 to 3 times until the griddle has a slick, mirror-like surface.</p> <p style="text-align: center;">CAUTION</p> <p>This griddle plate is steel, but the surface is relatively soft and can be scored or dented by carelessly using a spatula. Be careful not to dent, scratch, or gouge the plate surface. Do not try to knock off loose food that may be on the spatula by tapping the corner or the edge of the spatula on the griddle surface.</p>	<ol style="list-style-type: none"> 1. Follow General Cleaning Instructions on Page 1. 2. Empty the grease drawer daily. Clean the unit regularly. A clean unit looks better, lasts longer and performs better. 3. KEEP GRIDDLE PLATE SURFACE CLEAN. To produce evenly cooked, perfectly browned griddle products, keep the griddle free of carbonized grease. <p>Carbonized grease on the surface hinders the transfer of heat from the griddle surface to food. This results in spotty browning and loss of cooking efficiency, and worst of all, carbonized grease tends to cling to the griddled foods, giving them a highly unsatisfactory and unappetizing appearance. To keep the griddle clean and operating at peak efficiency, follow these simple instructions:</p> <p>AFTER EACH USE: Clean the griddle with a wire brush or flexible spatula.</p> <p>ONCE A DAY: Thoroughly clean splash back, sides and front. Remove the grease drawer and chute, empty and wash them out in the same manner as any ordinary cooking utensil.</p> <p>ONCE A WEEK: Clean the griddle surface thoroughly. If necessary, use a griddle stone, wire brush or steel wool on the surface. Rub with the grain of the metal while the griddle is still warm. A detergent may be used on the plate surface to help clean it, but care must be taken to be sure the detergent is thoroughly removed. After removal of the detergent, the surface of the plate should then be covered with a thin film of oil to prevent rusting. Clean stainless steel surfaces with a damp cloth and polish with a soft, dry cloth. To remove discolorations, use a non-abrasive cleaner. After each "weekly" type of cleaning, the griddle must be reseasoned. If the griddle usage is very high, consider going through the "weekly" cleaning procedures more often than once a week.</p>
<p>Operation The individual controls operate each 12" wide cooking zone and the signal lights indicate power is being applied to the heaters. When the light is out, with the dial set on a temperature setting, the griddle plate has reached the desired temperature. The lights will intermittently come on during cooking cycles to indicate temperature is being maintained.</p>	

ELECTRIC GRIDDLES

SUGGESTED TEMPERATURES & TIMES FOR GRIDDLING

FOOD	CONTROL SETTING (FAHRENHEIT)	TIME IN MINUTES
American fried potatoes	375°	3 to 4
Bacon	350°	6
Boiled ham	375°	2
Beef tenderloin	400°	5 to 7
Canadian bacon	350°	3 to 4
Hamburgers	350°	3 to 4
Club steak	450°	3 to 5
Ham steak	400°	10
Sausage links or patties	350°	3 to 4
French toast	400°	4 to 5
Pancakes	375°	2
Scrambled eggs	300°	3 to 4
Hard fried eggs	225°-300°	3 to 4
Soft fried eggs	250°-300°	2 to 3
Sunny side-up eggs	225°-300°	3 to 4

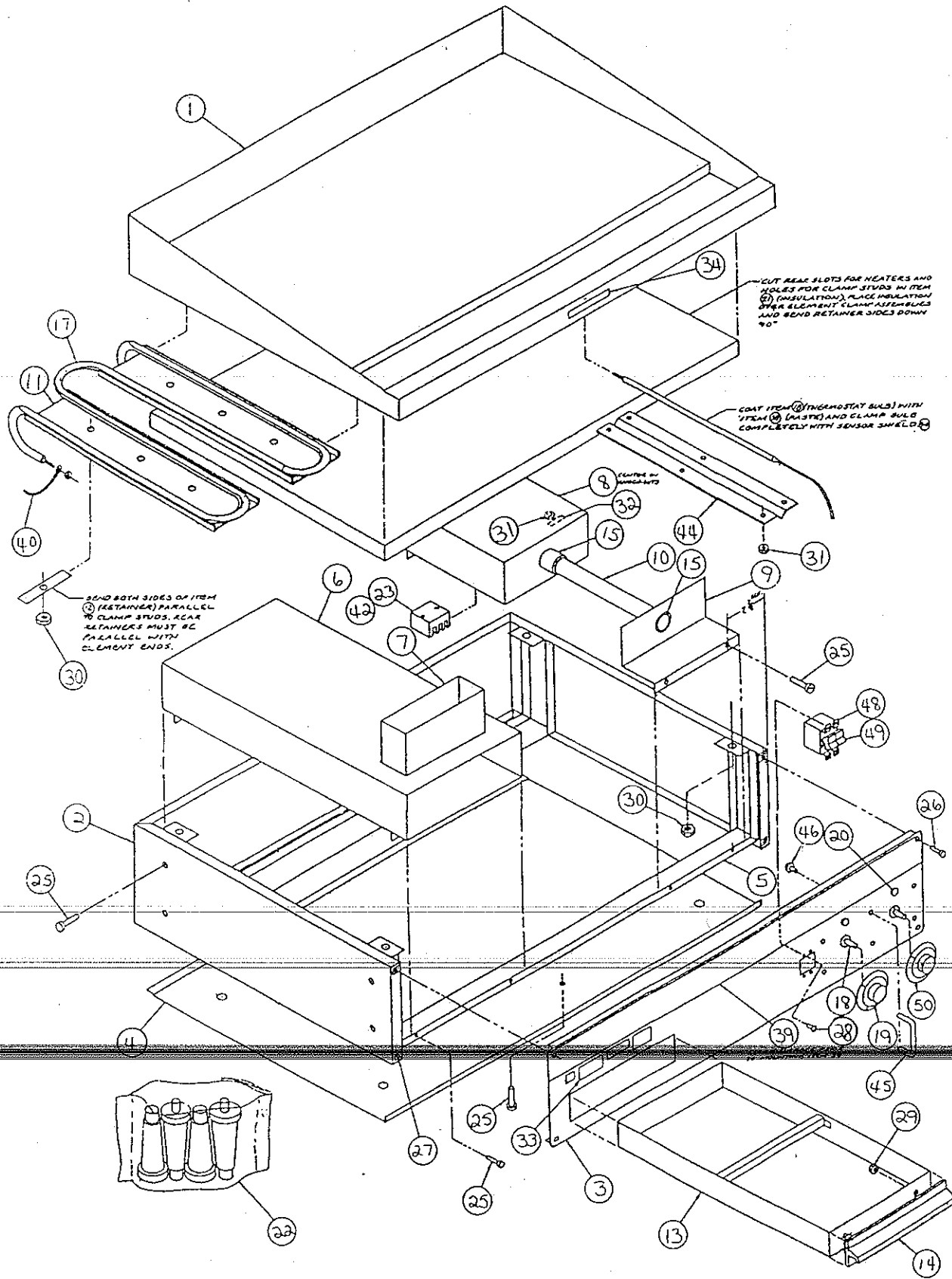
NOTE: These are only suggested griddle temperatures and cooking times. You may want to try others. For example, some restaurants are cooking hamburgers at 300°F and under.

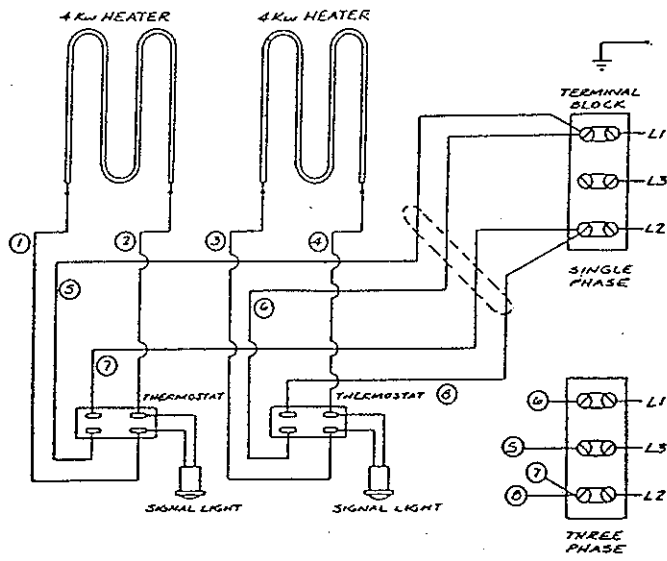
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ILLUSTRATED PARTS BREAKDOWN

Item No.	Description	Qty EG-24, 36, 48	Stock No.'s EG-24, 36, 48
1	Plate weldment	1	217068-00 217068-01 217068-02
2	Cabinet wrap	1	217060-00 217060-01 217060-02
3	Bottom cover	1	217063-00 217063-01 217063-02
4	Front panel	1	217061-00 217061-01 217061-02
5	Grease drawer weldment	1	820081-11
6	Drawer handle	1	217073-00
7	Control knob	2,3,4	87054-08
8	Adjustable legs (4)	4	86321-00
9	Signal light	2,3,4	15159-00
10	Control thermostat	2,3,4	14794-36
11	Heater (208 & 230Volt)	2,3,4	14056-00 14056-01
12	Clamping plate	4,6,8	217067-00
13	Insulation retainer	12,18,24	217070-00
14	Clamping nut	16,22,28	84313-00
15	Grease chute weldment	1	820078-01
16	Insulation	1	217069-00 217069-01 217069-02
17	Circuit breaker	3,4	15037-03

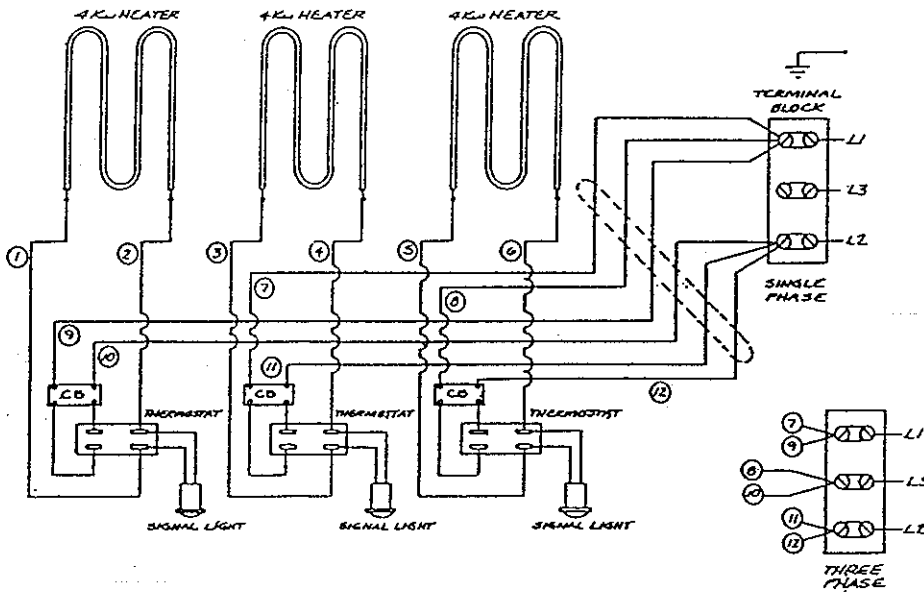
	EG-24	EG-36	EG-48	
1	WELDMENT, PLATE	217068-00	217068-01	217068-02
2	WRAP CABINET	217060-00	217060-01	217060-02
3	PANEL, FRONT	217061-00	217061-01	217061-02
4	COVER, BOTTOM	217063-00	217063-01	217063-02
5	WELDMENT, LEG SUPPORT	820300-00	820301-00	820302-00
6	WELDMENT, DRAWER SLIDE	820085-10	SAME	SAME
7	WELDMENT, GREASE CHUTE	820078-01	SAME	SAME
8	WELDMENT, OUTLET BOX	217066-01	SAME	SAME
9	BRACKET CONDUIT	217064-00	SAME	SAME
10	CONDUIT, SIZE 1 CUT TO LGNTH	217071-00	SAME	SAME
11	CLAMP, HEATER	217067-00	SAME	SAME
12	RETAINER, INSULATION	217070-00	SAME	SAME
13	WELDMENT, GREASE DRAWER	820081-11	SAME	SAME
14	HANDLE, DRAWER	217073-00	SAME	SAME
15	FITTING, EMT	16275-00	SAME	SAME
17	HEATER 4KW 208V	14056-00	SAME	SAME
17A	HEATER 4KW 230V	14056-01	SAME	SAME
18	THERMOSTAT W/4 SCREWS	14794-36	SAME	SAME
19	KNOB, THERMOSTAT	87055-08	SAME	SAME
20	IND LIGHT, .52"DIA, RED, 250V, LDS	15160-00	SAME	SAME
21	INSULATION	217069-00	217069-01	217069-02
22	LEGS 4" ADJUSTABLE	86321-00	SAME	SAME
23	BLOCK, TERMINAL	11079-03	11072-03	11072-03
25	SCREW 10 X 1/2 TS SS HEX	81969-00	SAME	SAME
26	SCREW 10 X 1/2 SS TR HD	81967-00	SAME	SAME
27	U-NUT, 10A TENNERMAN	31007-12	SAME	SAME
28	M/S PN HD PHL 6-32 X 3/8 S/S	81058-00	SAME	SAME
29	NUT ACORN 10-24 SS	84240-00	SAME	SAME
30	NUT, 1/4-20 LOCK, FLNG HEX	84313-00	SAME	SAME
31	NUT 10-31 KEPS NZ	84168-0	SAME	SAME
32	LABEL GROUND MARKER	88370-01	SAME	SAME
33	LABEL, DISCONNECT	88370-02	SAME	SAME
34	LABEL, CAUTION HOT	88292-00	SAME	SAME
39	NAMEPLATE DECAL	30042-50	300453-50	300454-50
40	WIRE LIST/DIAGRAM	217072-00	217072-01	217072-02
42	M/S PN HD PH 8-32 X 3/4 SS	81430-00	SAME	SAME
44	SHIELD, SENSOR	217062-00	SAME	SAME
45	GUARD, KNOB 3" O.C.	217074-00	SAME	SAME
46	M/S TR HD PH 8-32 X 3/8 S/S	81349-00	SAME	SAME
48	CIRCUIT BREAKER	---	15037-03	SAME
49	LABEL, RESET ICB	---	88370-18	SAME
50	DIAL, CONTROL KNOB	87053-16	SAME	SAME





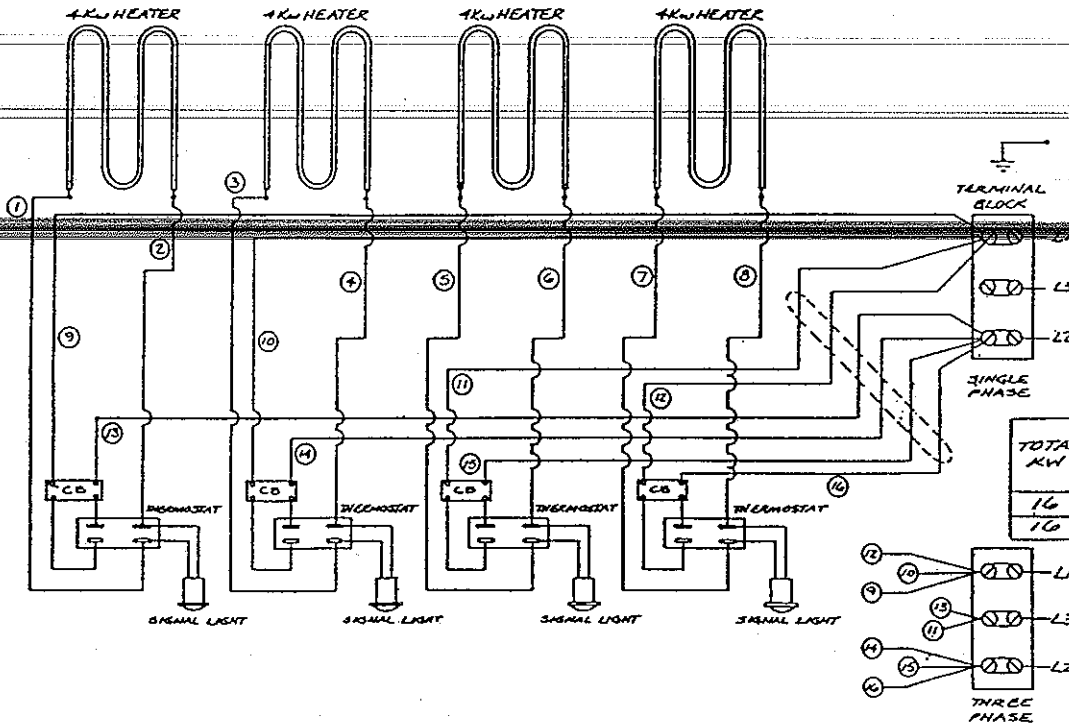
EG-24

TOTAL KW	VOLTS	NOMINAL AMPS PER LINE			
		THREE PHASE			SINGLE PHASE
		L1	L2	L3	
8	208	19.2	33.3	19.2	28.5
8	240	16.7	28.9	16.7	33.3



EG-36

TOTAL KW	VOLTS	NOMINAL AMPS PER LINE			
		THREE PHASE			SINGLE PHASE
		L1	L2	L3	
12	208	19.2	19.2	19.2	57.7
12	240	16.7	16.7	16.7	50.0



EG-48

TOTAL KW	VOLTS	NOMINAL AMPS PER LINE			
		THREE PHASE			SINGLE PHASE
		L1	L2	L3	
16	208	44.4	44.4	25.6	76.9
16	240	38.5	38.5	22.2	66.7

Notes

