

Extra-Deep Electric Griddles

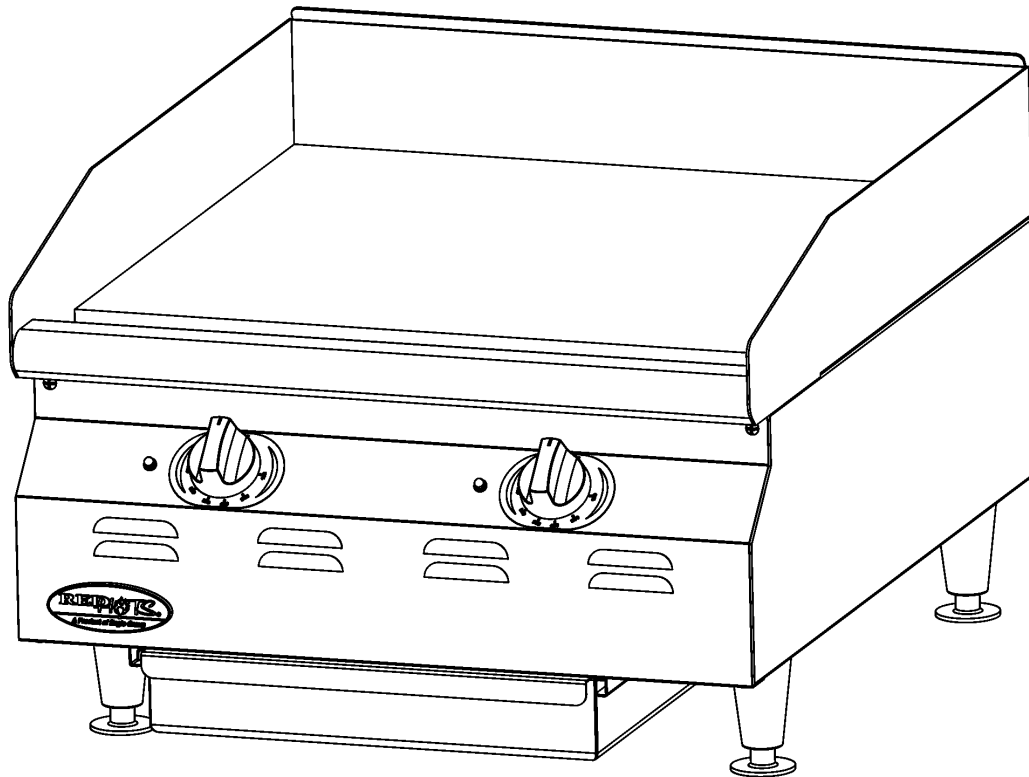
OPERATING/INSTALLATION INSTRUCTIONS

CAUTION

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE.
SAVE YOUR BOX AND ALL PACKING MATERIALS.
YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.



NOTE: INTENDED FOR OTHER THAN HOUSEHOLD USE. THIS COMMERCIAL APPLIANCE MUST BE INSTALLED WITHIN SURROUNDINGS AND VENTILATION REQUIREMENTS AS DICTATED BY NATIONAL AND/OR LOCAL CODE.



This Eagle Electric Griddle is equipped for the voltage indicated on the nameplate mounted on the rear of the unit. This griddle is designed for use on alternating current (AC) only.

(continued on Page 2) 

EG9992 Revised 10/19



• 100 Industrial Boulevard, Clayton, Delaware 19938-8903 U.S.A. • www.eaglegrp.com
• Phone: 302/653-3000 • (Foodservice) 800/441-8440 • (MHC) 800/637-5100
• Fax: 302/653-2065

Eagle Foodservice Equipment, Eagle MHC and SpecFAB® are divisions of Eagle Group. ©2019 by the Eagle Group

CAUTION - TO REDUCE THE RISK OF FIRE:

- Do not operate without the legs provided.
- Do not install unit closer than 3" to a vertical surface.

INSTALLATION

The installation of the electric griddle must conform to the
**NATIONAL ELECTRIC CODE AND ALL
LOCAL ELECTRIC CODES AND ORDINANCES AND THE
LOCAL ELECTRIC COMPANY RULES AND REGULATIONS**

See "Wiring Diagrams..." (pages 6 through 8) for wire sizes.

- For your protection, we recommend that a qualified electrician install this griddle. They should be familiar with electrical installations and all electrical codes.
- Proper connections and power supply are essential for efficient performance.
- The external wiring should be in conduit or an approved type of flexible cable suitable for operation at temperature indicated at the conduit hole, and 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 GAS SUPPLY LINE)*

1) Power Supply

Remove the junction box cover on rear of griddle to expose the wire connections. Use one of the holes furnished for attaching the conduit with proper size clamp.

All wires must be spliced or joined as to be electrically or mechanically secure and be covered with insulation equal to that of the wire. Loose or improper connections may result in arcing, which in turn can cause a fire.

2) Feet

Install feet by screwing each foot into the threaded openings on the bottom of the griddle. Failure to use feet will void warranty and could cause unsafe conditions.

3) Leveling

Level unit by adjusting the four feet and tighten securely. The adjustable feet have an adjustment of one inch for line-up with other Eagle counter top lines. Check the feet every 60 days to assure that they are tight.

(continued on Page 3) 

OPERATING INSTRUCTIONS

Before operating griddle, it should be checked to see that it is sitting level. Adjust the feet if necessary to level the griddle.

1) Season the 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 by heating surface in the following manner:

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

Even with careful seasoning, food may stick to the griddle cooking surface until griddle plate is “broken in”.

2) Temperature control

The temperature controls are combination “on/off” switches and thermostats. The set point of each control knob is the indicator light. Your griddle is equipped with one thermostat per foot of cooking surface length. They operate independently of one another, allowing different foot sections of the griddle to be operated at different temperatures. Each thermostat controls the section of the griddle above it.

3) Cooking

Set the thermostat dial knob at the desired temperature. After a short pre-heating period, the thermostat will automatically maintain the selected temperature. When the set temperature is reached, the signal light will go off.

MAINTENANCE

It takes very little time and effort to keep the griddle attractive and performing at top efficiency. If grease is permitted to accumulate, it will form a gummy cake and then carbonize into a hard substance which is extremely difficult to remove. To prevent this condition please follow the cleaning steps below.

1) Scraping

After each use, scrape the griddle with a scraper or a flexible spatula to remove excess fat and food. A grease drawer is provided for the scrapings. If there is an accumulation of burned fat and food, the griddle should be thoroughly scoured and re-seasoned. Use pumice or griddle stone, while the griddle is warm, to remove excess fat and food. Do not use steel wool because of the danger of steel slivers getting into the food.

2) Body

Daily, use a clean cloth and a non-abrasive cleaner to clean the body of the griddle. Wipe the polished front with a soft cloth.

3) Grease Drawer with Removable Baffle

At least once a day, remove the grease drawer and wash. If the grease drawer is permitted to fill too high, **the excess grease will run out of overflow hole at the front of the drawer.** The drawer is removed by pulling forward.

CAUTION: HANDLE GREASE DRAWER WITH EXTREME CARE WHEN FILLED WITH HOT GREASE!

4) Controls

Unit should be turned off when not in use. It is recommended that the unit be disconnected from power supply by shutting off power disconnect switch.

(continued on Page 4) 

TROUBLE SHOOTING

Griddle will not heat.

CAUSE

REMEDY

- a. Fuse or breaker blown Replace fuse or reset breaker.
- b. Power line disconnected Reset disconnect switch.

One section will not heat.

CAUSE

REMEDY

- a. Thermostat not turned on Adjust to temperature.
- b. Possible defective thermostat Call authorized service center.
- c. Possible defective heating element Call authorized service center.
- d. Fuse or breaker blown Replace fuse or reset breaker.

Center is cold.

CAUSE

REMEDY

- a. Possible defective center element Call authorized service center.

Griddle surface too hot.

CAUSE

REMEDY

- a. Cooking unevenly on griddle Space out food uniformly on griddle.
- b. Possible defective thermostat Call authorized service center.

Food sticking.

CAUSE

REMEDY

- a. Grease or food particles accumulated on surface See "Maintenance" section (page 3).
- b. Not seasoned See "Maintenance" section (page 3).

Food runs to one side.

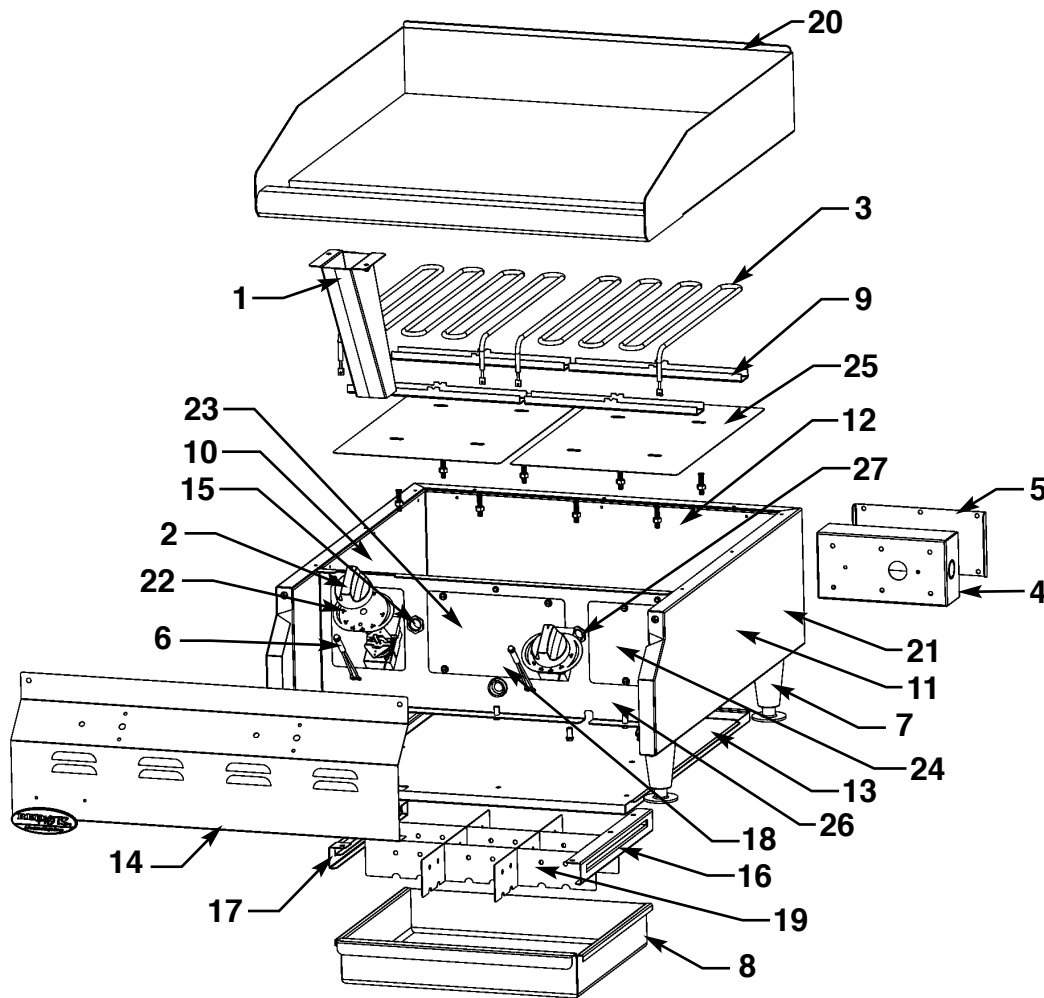
CAUSE

REMEDY

- a. Not level See Leveling instructions
(under "Installation" section, page 2).

(continued on Page 5) 

PARTS LISTS—“CLEGD” Models

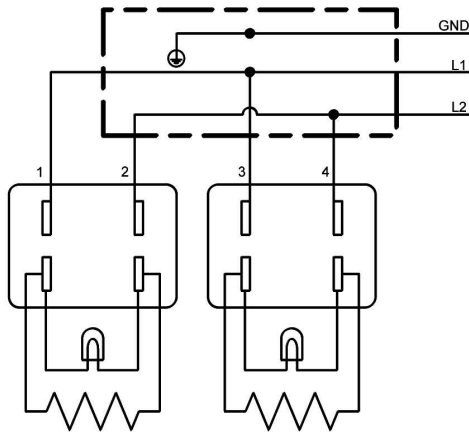


#	Description	PART NUMBERS			
		15" Unit	24" Unit	36" Unit	48" Unit
1	grease chute	379905	379905	379905	379905
2	knob	380320	380320	380320	380320
3	heating element	322149	322149	322149	322149
4	j-box	369507	369507	369507	369507
5	j-box cover	332257	332257	332257	332257
6	indicator light	308603	308603	308603	308603
7	4" leg	354609	354609	354609	354609
8	grease drawer	378277	354642	354642	354642
9	element support	380614	380614	380614	380614
10	inner panel lh	378289	378289	378289	378289
11	inner panel rh	378290	378290	378290	378290
12	inner rear panel	380560	379889	380561	380562
13	bottom panel	380595	380615	380596	380597
14	front panel	380554	378293	380555	380556
15	chase nipple	330569	330569	330569	330569
16	right-hand slide	354661	354661	354661	354661
17	left-hand slide	354660	354660	354660	354660
18	conduit connector	369508	369508	369508	369508
19	grease drawer baffle	410283	410283	410283	410283
20	top assembly	383645	383649	383651	383653
21	wrapper/base	380557	378288	380558	380559
22	knob decal	378352	378352	378352	378352
23	element access panel (long)	N/A	380476	380476	380476
24	element access panel (short)	380477	380477	380477	380477
25	heating element cover	380613	380613	380613	380613
26	inner front panel	380564	378292	380565	380566
27	thermo control	320055	320055	320055	320055

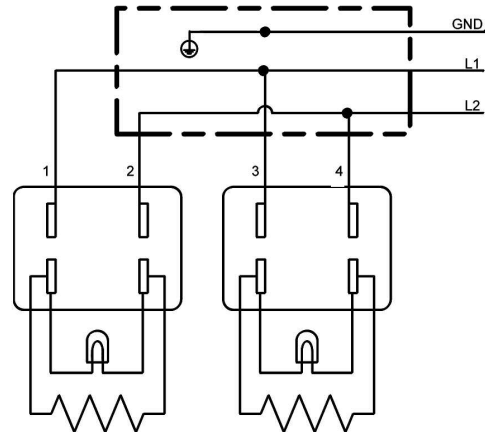
(continued on Page 6)

WIRING DIAGRAMS—24" MODELS

FIELD WIRING—SINGLE PHASE, 208V

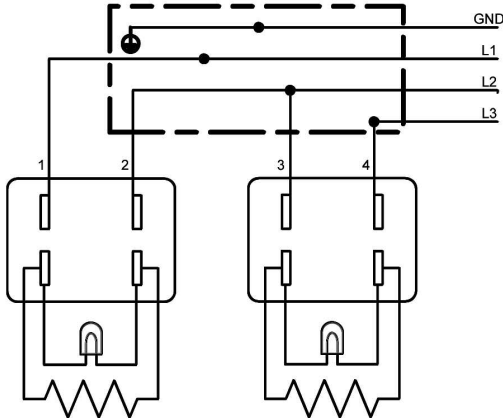


FIELD WIRING—SINGLE PHASE, 240V

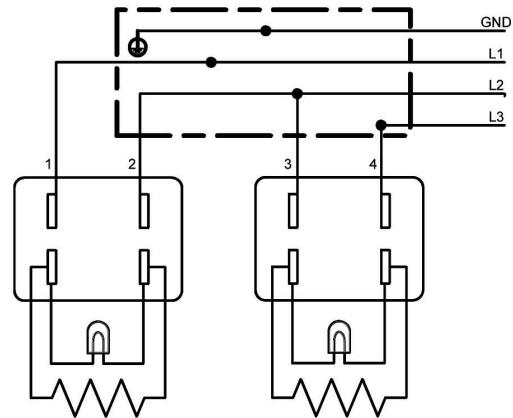


	Single Phase 208 Volt 6000 Watt			Single Phase 240 Volt 8000 Watt		
	L1	L2	L3	L1	L2	L3
Amps Circuit 1	28.9	28.9	N/A	33.3	33.3	N/A
Minimum Feed Conductor Size Circuit 1 (AWG)	8	8	N/A	6	6	N/A
Amps Circuit 2	N/A	N/A	N/A	N/A	N/A	N/A
Minimum Feed Conductor Size Circuit 2 (AWG)	N/A	N/A	N/A	N/A	N/A	N/A

FIELD WIRING—THREE-PHASE 208V



FIELD WIRING—THREE-PHASE 240V

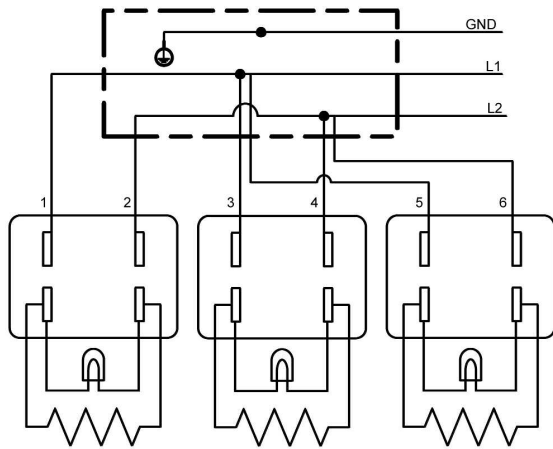


	Three Phase 208 Volt 6000 Watt			Three Phase 240 Volt 8000 Watt		
	L1	L2	L3	L1	L2	L3
Amps Circuit 1	14.4	25.0	12.5	16.7	28.9	14.4
Minimum Feed Conductor Size Circuit 1 (AWG)	14	8	14	12	8	14
Amps Circuit 2	N/A	N/A	N/A	N/A	N/A	N/A
Minimum Feed Conductor Size Circuit 2 (AWG)	N/A	N/A	N/A	N/A	N/A	N/A

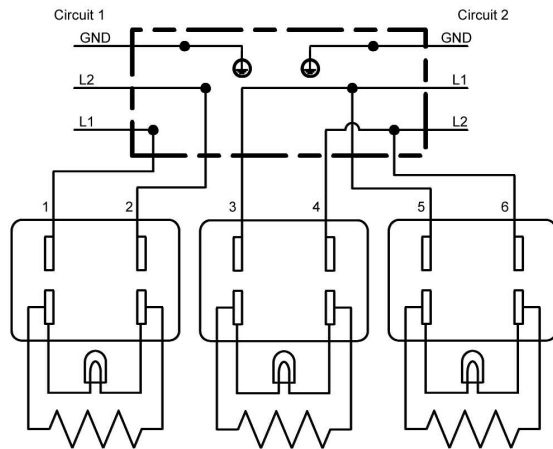
(continued on Page 7)

WIRING DIAGRAMS—36" MODELS

FIELD WIRING—SINGLE PHASE, 208V



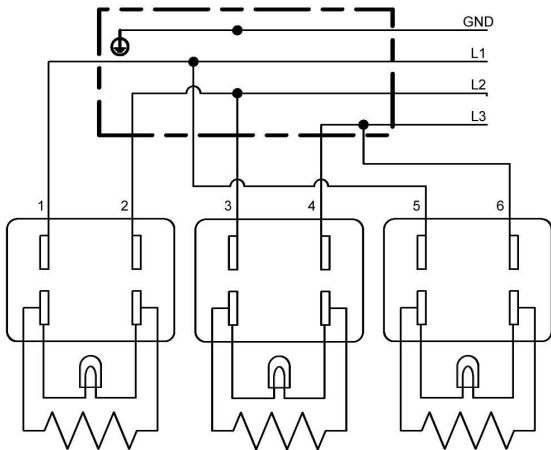
FIELD WIRING—SINGLE PHASE, 240V



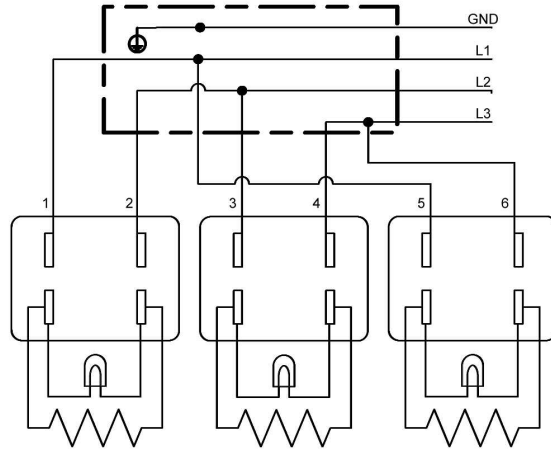
ge)

	Single Phase 208 Volt 9000 Watt			Single Phase 240 Volt 12000 Watt		
	L1	L2	L3	L1	L2	L3
Amps Circuit 1	43.3	43.3	N/A	16.7	16.7	N/A
Minimum Feed Conductor Size Circuit 1 (AWG)	6	6	N/A	12	12	N/A
Amps Circuit 2	N/A	N/A	N/A	33.3	33.3	N/A
Minimum Feed Conductor Size Circuit 2 (AWG)	N/A	N/A	N/A	6	6	N/A

FIELD WIRING—THREE PHASE, 208V



FIELD WIRING—THREE PHASE, 240V

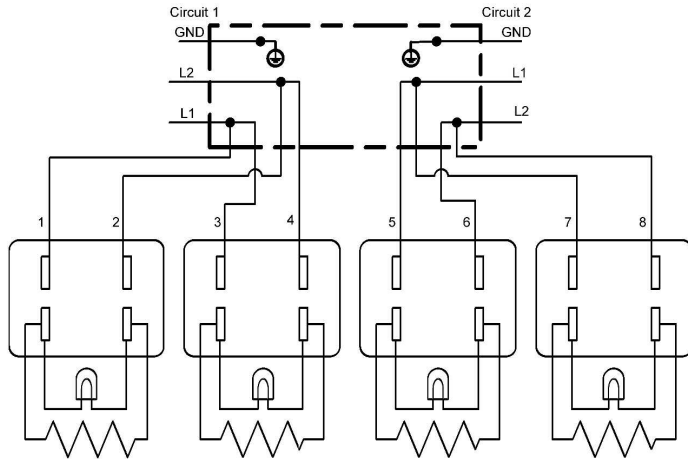


	Three Phase 208 Volt 9000 Watt			Three Phase 240 Volt 12000 Watt		
	L1	L2	L3	L1	L2	L3
Amps Circuit 1	25.0	25.0	25.0	28.9	28.9	28.9
Minimum Feed Conductor Size Circuit 1 (AWG)	8	8	8	8	8	8
Amps Circuit 2	N/A	N/A	N/A	N/A	N/A	N/A
Minimum Feed Conductor Size Circuit 2 (AWG)	N/A	N/A	N/A	N/A	N/A	N/A

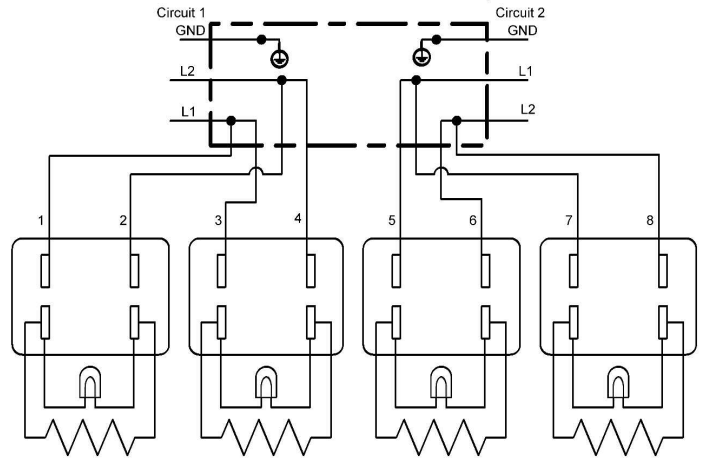
(continued on back page)

WIRING DIAGRAMS—48" MODELS

FIELD WIRING—SINGLE PHASE, 208V

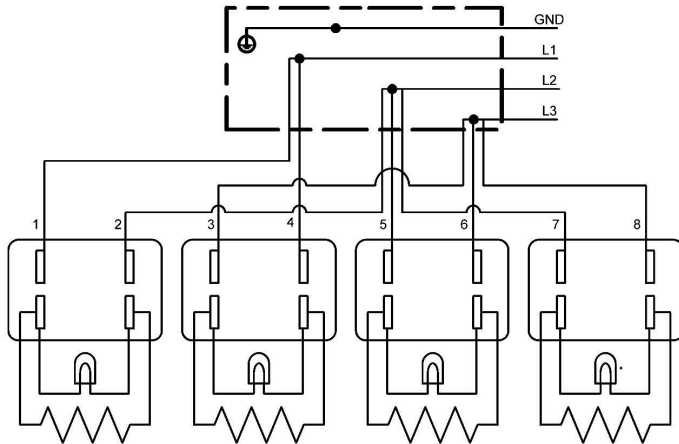


FIELD WIRING—SINGLE PHASE, 240V

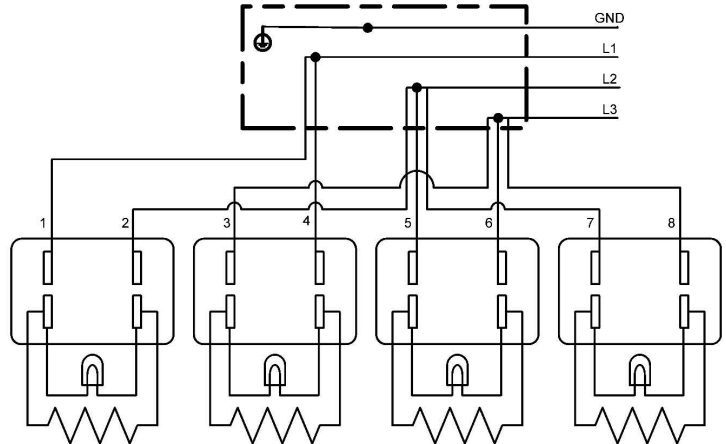


	Single Phase 208 Volt 12000 Watt			Single Phase 240 Volt 16000 Watt		
	L1	L2	L3	L1	L2	L3
Amps Circuit 1	28.9	28.9	N/A	33.3	33.3	N/A
Minimum Feed Conductor Size Circuit 1 (AWG)	8	8	N/A	6	6	N/A
Amps Circuit 2	28.9	28.9	N/A	33.3	33.3	N/A
Minimum Feed Conductor Size Circuit 2 (AWG)	8	8	N/A	6	6	N/A

FIELD WIRING—THREE PHASE, 208V



FIELD WIRING—THREE PHASE, 240V



	Three Phase 208 Volt 12000 Watt			Three Phase 240 Volt 16000 Watt		
	L1	L2	L3	L1	L2	L3
Amps Circuit 1	25.0	38.2	37.5	28.9	44.1	43.3
Minimum Feed Conductor Size Circuit 1 (AWG)	8	6	6	8	6	6
Amps Circuit 2	N/A	N/A	N/A	N/A	N/A	N/A
Minimum Feed Conductor Size Circuit 2 (AWG)	N/A	N/A	N/A	N/A	N/A	N/A

(End)