

Technical Services

Gas Griddle Minimum Performance Tests

Part Three – Temperature Test

Chamber Integrity Nine Point Test

Note:

Temperature surface mount probe must be calibrated to perform this check.

Warning:

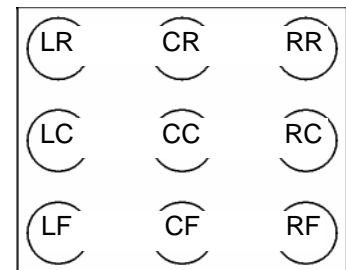
Do Not Use Infrared Instruments to measure temperatures. Infrared instruments are inaccurate on stainless steel surfaces and may cause harm to person(s) using the instrument.

Note

Put a small amount of cooking oil on the griddle cooking surface.
Temperatures shall be taken between the griddle weld stud dimples.

9. With griddle plugged in, set thermostat dial to **200°F** and turn **ON**.
10. Place temperature surface probe in the center in the first 1/3 of cooking surface; between the weld stud dimples.
11. Allow griddle to heat to initial setting.
12. Increase thermostat setting to **300°F**.
13. Allow griddle to cycle twice.
14. **For Surface Temperature Checks Only**, Place Temperature Surface Probe and Record Temperatures according to the following chart.

| Nine Point Chart | | | | | | |
|---------------------|----------|------|----------|------|----------|------|
| Horizontal Position | Vertical | Temp | Vertical | Temp | Vertical | Temp |
| Rear | Left | | Center | | Right | |
| Center | Left | | Center | | Right | |
| Front | Left | | Center | | Right | |



15. **Temperatures Shall Be Within $\pm 5^\circ$ Of Each Other Across The Entire Surface.**