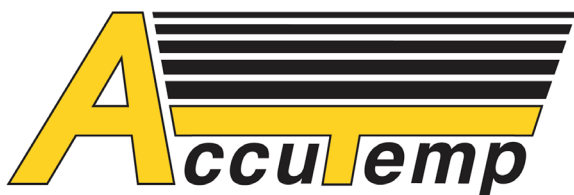




ELECTRIC GRIDDLE INSTALLATION & OWNERS MANUAL



MP5004-1202

Serial Number:	
Model:	
Install Date:	

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This manual is for AccuSteam Griddles Starting with:

Model EGD Series S/N 7547

Model EGF Series S/N 7642



Before installing this appliance complete the following items:

1. Fill in the warranty registration card that was enclosed in the documentation packet that came with the appliance.
2. Complete the startup checklist on page 2 of this manual.
3. Mail, fax or email the warranty registration card and startup form to AccuTemp™.

If you have any questions please contact our technical service group. They are available 7 days a week from 7:00 am to 7:00 pm EST.

800 480-0415	Toll Free
260 469-3040	Office
260 469-3045	Fax
service@accutemp.net	email
www.accutemp.net	web site





ACCU-STEAM™ Electric Griddle Start-Up Form

Location:			
Address:			
City		State:	Zip:
Phone Number		Email:	
Model #		Serial #	
Name of Service Agency:			
Technician:			

Check-Off List

1. Measured Supply Voltage (Check one)	<input type="checkbox"/> 208V <input type="checkbox"/> 240V <input type="checkbox"/> 440V <input type="checkbox"/> 480V
2. Phasing: (Check one)	<input type="checkbox"/> Single Phase <input type="checkbox"/> Three Phase
3. Supply cord is connected to proper ground?	<input type="checkbox"/> Yes <input type="checkbox"/> No
4. Verify actual surface temperature at a thermostat setting of 350°F (Do NOT use inferred thermometers)	<input type="checkbox"/> Verified @ _____ °F
Comments:	

I accept this check off list as complete and accurate.

Restaurant Manager	Date:
--------------------	-------

Note: Start up form must be filled out complete and correctly, then either faxed or mailed to the AccuTemp Technical Service Department before payment is issued.

AccuTemp Products, Inc.
Attn: Technical Service Dept
8415 North Clinton Park Dr.
Fort Wayne, IN 46825
Phone: (800) 480-0415 Fax: (260) 493-8914
Service Hours: 7 days a week 7:00 a.m. – 7:00 p.m.

DOCUMENT HISTORY

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Date: None

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Initial release.

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Date: 8/16/05

Prior revision: –
Date: 8/4/05

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Date: 10/7/05

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Date: 8/16/05

Page Change
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Current revision: C
Date: 10/12/05

Prior revision: B
Date: 10/7/05

Page Change
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Current revision: D
Date: 11/10/05

Prior revision: C
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Page Change
Deleted pages ii, iii, and 25; Added pages 18, 33 and 34; Modified pages 13, 14, 25 – 32, and 35 – 40; Rearranged sections and pages for clarity; Renumbered pages as necessary.

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Date: 11/10/05

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Current revision: MP5004-0811
Date: 12/29/05

Prior revision: D
Date: 11/10/05

Page Change
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Current revision: MP5004-1412
Date: 02/14/2012

Prior revision: MP5004-0811
Date: 11/10/05

Page Change
Numeric Page Numbers all pages
All Pages Modified for Engineering Changes

SAFETY WARNINGS

SYMBOL DEFINITIONS

Symbols are used to attract your attention to possible dangers. They are only effective if the operator uses proper accident prevention measures. Some of the symbols are boxed text, while other maybe just picture icons. Please give this information the respect they deserve for safe operation.

WARNING TEXT BOXES

Below are definitions of the warning text boxes:

DANGER

Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING

Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

Indicates a potentially hazardous situation which, if not avoided, could result in minor or moderate injury.

NOTE

Advises reader of information or instructions vital to the operation or maintenance of the equipment.

SAFETY WARNINGS (cont.)

SYMBOL ICONS

Below are definitions of symbol icons used in this manual:

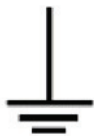
ALERT – Notifies the reader of an important message/warning, usually a safety related message.



INFORMATION – Notifies the reader of important information that may or may not be safety-related.



EARTH GROUND



DANGEROUS VOLTAGE



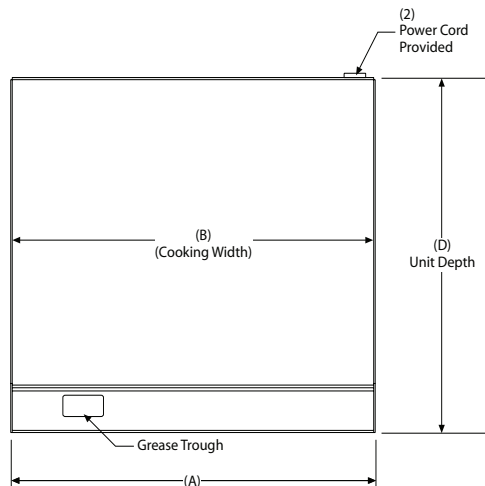
CAUTION, HOT SURFACE





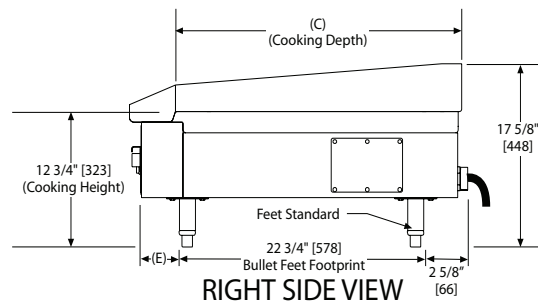
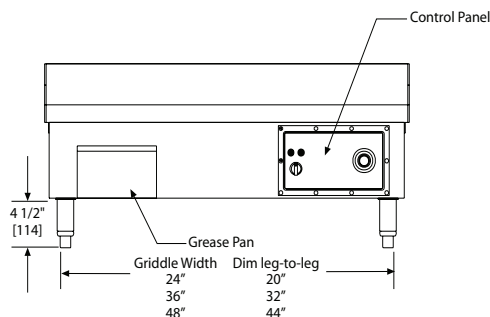
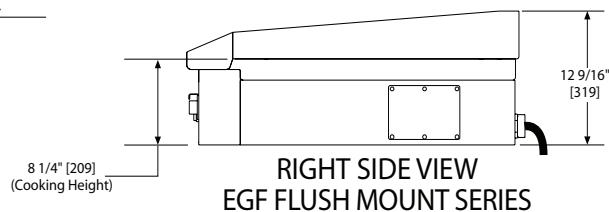
Accu-STEAM™ GRIDDLE EG SERIES Electric/Steam-Heated, Tabletop Griddle

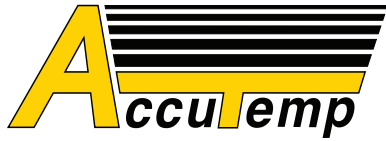
Accu-Steam Griddle Specifications (replace **** with voltage & phase, i.e. 2083)						
Model #	EGF****A2400-T1	EGF****B2400-T1	EGF****A3600-T1	EGF****B3600-T1	EGF****A4800-T1	EGF****B4800-T1
KW Input	9.6 kW	9.6 kW	14.25 kW	14.25 kW	14.25 kW	14.25 kW
208/3 Amp Load	26.68	26.68	39.56	39.56	39.56	39.56
240/1 Amp Load	40	40	n/a	n/a	n/a	n/a
240/3 Amp Load	39.58	39.58	34.28	34.28	34.28	34.28
440/3 Amp Load	17.1	17.1	25	25	25	25
480/3 Amp Load	15.41	15.41	22.87	22.87	22.87	22.87
Unit Width (A)	24.25 [616]	24.25 [616]	36.25 [921]	36.25 [921]	48.25 [1226]	48.25 [1226]
Unit Depth (D)	33.125 [841]	28.125 [714]	33.125 [841]	28.125 [714]	33.125 [841]	28.125 [714]
Cooking Surface Width (B)	23.875 [606]	23.875 [606]	35.875 [911]	35.875 [911]	47.875 [1216]	47.875 [1216]
Cooking Surface Depth (C)	28.375 [721]	23.375 [594]	28.375 [721]	23.375 [594]	28.375 [721]	23.375 [594]
Depth to Front Leg (E)	3.188 [81]	5.688 [144]	3.188 [81]	5.688 [144]	3.188 [81]	5.688 [144]
Effective Cooking Area	677 sq. in.	558 sq. in.	1017 sq. in.	838 sq. in.	1358 sq. in.	1119 sq. in.
Grease Pan Capacity	1.5 gal.	1.5 gal.	2 gal.	2 gal.	2 gal.	2 gal.
NEMA Plug (208/240)	15-50P	15-50P	15-50P	15-50P	15-50P	15-50P
NEMA Plug (440/480)	L16-20P	L16-20P	L16-30P	L16-30P	L16-30P	L16-30P



Notes:

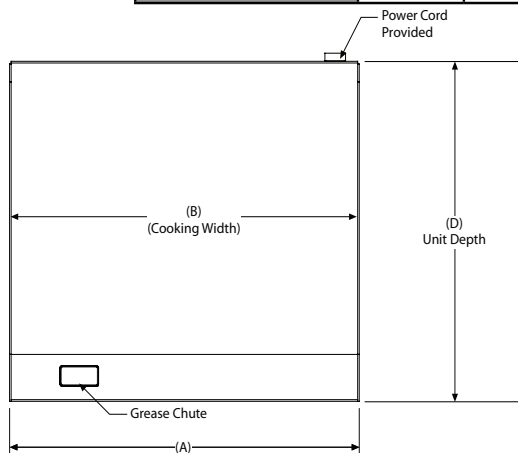
- 1.) Dimensions in brackets [] are metric.
- 2.) 5' power cord with plug provided.





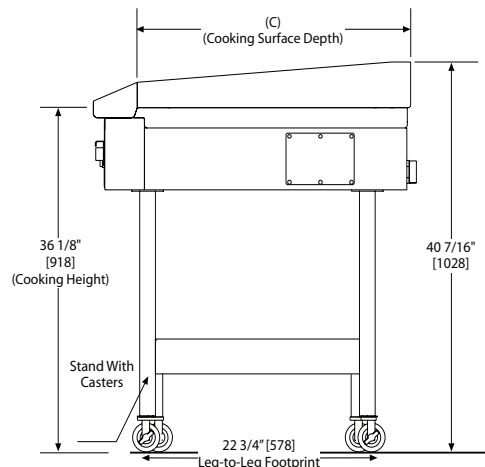
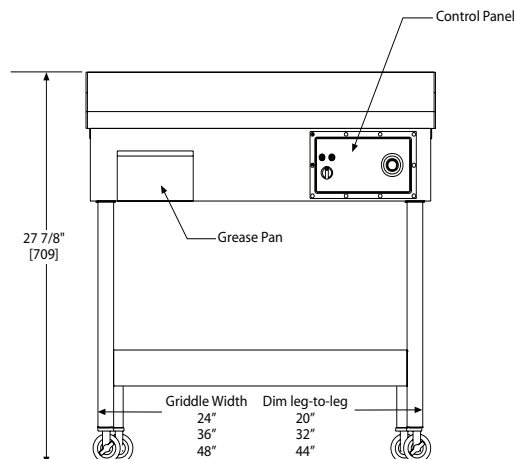
Accu-STEAM™ GRIDDLE EG SERIES Electric/Steam-Heated, Stand-Mounted Griddle

Accu-Steam Griddle Specifications (replace **** with voltage & phase, i.e. 2083)						
Model #	EGF****A2400-S2	EGF****B2400-S2	EGF****A3600-S2	EGF****B3600-S2	EGF****A4800-S2	EGF****B4800-S2
KW Input	9.6 kW	9.6 kW	14.25 kW	14.25 kW	14.25 kW	14.25 kW
208/3 Amp Load	26.68	26.68	39.56	39.56	39.56	39.56
240/1 Amp Load	40	40	n/a	n/a	n/a	n/a
240/3 Amp Load	39.58	39.58	34.28	34.28	34.28	34.28
440/3 Amp Load	17.5	17.5	25	25	25	25
480/3 Amp Load	15.41	15.41	22.87	22.87	22.87	22.87
Unit Width (A)	24.25 [616]	24.25 [616]	36.25 [921]	36.25 [921]	48.25 [1226]	48.25 [1226]
Unit Depth (D)	33.125 [841]	28.125 [714]	33.125 [841]	28.125 [714]	33.125 [841]	28.125 [714]
Cooking Surface Width (B)	23.875 [606]	23.875 [606]	35.875 [911]	35.875 [911]	47.875 [1216]	47.875 [1216]
Cooking Surface Depth (C)	28.375 [721]	23.375 [594]	28.375 [721]	23.375 [594]	28.375 [721]	23.375 [594]
Depth to Front Leg (E)	3.188 [81]	5.688 [144]	3.188 [81]	5.688 [144]	3.188 [81]	5.688 [144]
Effective Cooking Area	677 sq. in.	558 sq. in.	1017 sq. in.	838 sq. in.	1358 sq. in.	1119 sq. in.
Grease Pan Capacity	1.5 gal.	1.5 gal.	2 gal.	2 gal.	2 gal.	2 gal.
NEMA Plug (208/240)	15-50P	15-50P	15-50P	15-50P	15-50P	15-50P
NEMA Plug (440/480)	L16-20P	L16-20P	L16-30P	L16-30P	L16-30P	L16-30P

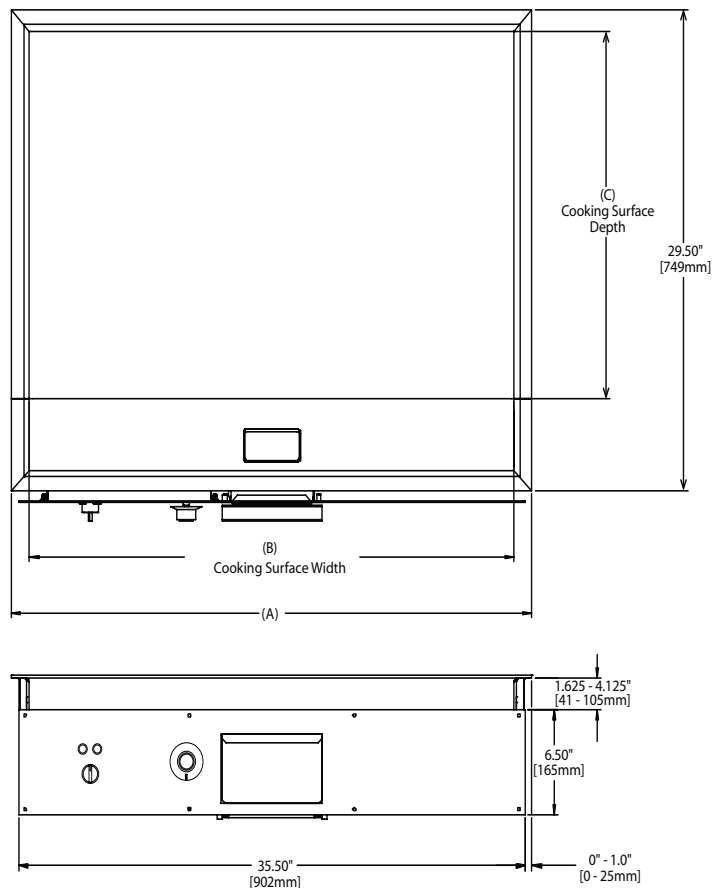


Notes:

- 1.) Dimensions in brackets [] are metric.
- 2.) 5' power cord with plug provided.

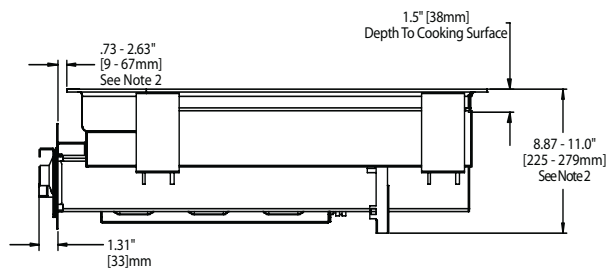


Accu-Steam Drop-In Griddle Specifications (replace **** with voltage & phase, i.e. 2083)		
Model #	EGD****B3600-00	EGD****B4800-00
KW Input	14.25 kW	14.25 kW
208/3 Amp Load	39.56	39.56
240/3 Amp Load	34.28	34.28
440/3 Amp Load	21	21
480/3 Amp Load	17.14	17.14
Unit Width (A)	36.5 [927]	49 [1245]
Unit Depth (D)	29.5 [749]	29.5 [749]
Cooking Surface Width (B)	34 [864]	46.5 [1181]
Cooking Surface Depth (C)	23.5 [597]	23.5 [597]
Effective Cooking Area	799 sq in [20295 sq mm]	1093 sq in [27762 sq mm]
Rough Opening Griddle	35.5 x 28.5 [902 x 724]	47.75 x 28.5 [1213 x 724]
Rough Opening Control Panel	33.75 x 4.875 [857 x 124]	33.75 x 4.875 [857 x 124]
Grease Pan Capacity	1.5 gal.	1.5 gal.
NEMA Plug (208/240)	15-50P	15-50P
NEMA Plug (440/480)	L16-30P	L16-30P



Notes:

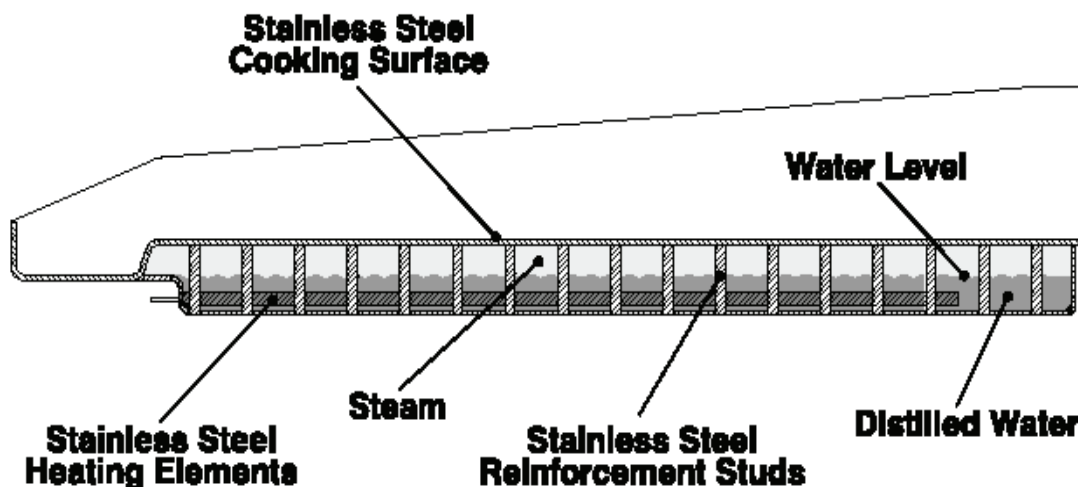
- 1.) Dimensions in brackets [] are metric.
- 2.) 5' power cord with plug provided.



THEORY OF OPERATION

INTRODUCTION

The ACCU-STEAM™ griddle is constructed and uses technology like no other griddle in the world. The diagram below is a cross-sectional view of the griddle. The griddle cooking surface is the top of a chamber in which we have produced a unique environment. Welded stainless steel reinforcement studs connect the chamber top to the chamber bottom. The perimeter joints are all robotically welded to produce a vessel that is airtight, which is verified using a helium mass spectrometer. The chamber is filled half full with distilled water. The remaining air is removed and the chamber is welded shut. At this point, the chamber becomes a hermetically sealed vessel, never to be opened again. The griddle steam chamber requires no water or maintenance. A thermowell for a temperature sensor to sense temperature and a thermowell for the overtemp safety shutdown system are also welded into the griddle steam chamber.



At temperatures below 212°F (100°C), the chamber is actually in a vacuum, similar to that of a canning jar. At temperatures above 212°F (100°C), the chamber operates under pressure. Located between the water and the bottom of the cooking surface is the best heat transfer medium – steam, the most effective way to transfer heat. The temperature sensor senses the temperature of the steam and reports this data to the thermostat, which energizes the heating elements. This system maintains the griddle cooking surface temperatures to within $\pm 5^\circ\text{F}$ (2.7°C) over the entire cooking surface and provides a near instant temperature recovery, even in the same spot on the griddle, when turning food in place.



ELECTRIC TABLE TOP & STAND MODEL EGF SERIES INSTALLATION INSTRUCTIONS



INSTALLATION

TABLE TOP/STAND MODEL - EGF SERIES

WARNING



Only a qualified service or electrician should complete the installation to ensure that all electrical and safety requirements are met and that all wiring is installed as per all National, State and Local electrical codes.

WARNING



This appliance is heavy. For safe handling, the installer should obtain help as needed or employ appropriate material handling equipment to remove the appliance from the skid and move into the final destination.

NOTE



Any in field modifications made without written authorization from AccuTemp™ will void all warranties

IN-FIELD MODIFICATIONS

This griddle has a totally unique design and is constructed unlike any other griddle on the market today. Any modification may permanently damage the griddle.

LOCATION AND PLACEMENT

The AccuTemp ACCU-STEAM™ electric griddle has been designed to be placed on a commercial kitchen counter-top, an AccuTemp griddle stand or directly onto any flat, level surface.

The operating temperature ranges from 200°- 400°F (93°- 204°C). Since these temperatures can also be found on surfaces around the perimeter of the griddle, care should be given not to install griddle next to or against, objects or surfaces with a low melting or flash point.

LEVELING

The griddle must be installed in a level condition. An out-of-level condition may cause uneven temperatures and in server out of level condition damage to the griddle that may not be covered by warranty. Use a spirit level resting on the griddle surface to ensure it is level front-to-back and left-to-right.

Table Top

Install the (4) rubber foot tips provided with your griddle onto the four foot adjusters of each of the griddle legs. This will keep the griddle from sliding on the counter-top under normal use. Once the rubber foot tips have been installed, adjust the four foot adjusters up or down as needed to level the griddle.

ACCUTEMP STAND

If on an AccuTemp™ stand with casters, ensure that the floor surface is level and place the two locking casters to the “on” position and follow the leveling instructions to verify the the appliance is level.

INSTALLATION

ELECTRICAL SUPPLY

The ACCU-STEAM™ griddle has been designed, manufactured and tested to meet or exceed the demanding standards of safety set forth by Underwriters Laboratories, Inc. To ensure that this high level of safety is maintained in your installation, it is important that you read and understand the following information before attempting to plug in your griddle.

ELECTRICAL REQUIREMENTS

Electrical requirements are listed on the data plate located on the right side of the unit, near the front. All standard AccuTemp griddles are supplied with a 6ft (1.83m) cord and the appropriate UL listed plug. Please note, that the plug is rated for 250VAC. This plug is commonly used for both 208VAC and 240VAC installations. Make sure that the voltage at your supply receptacle is within $\pm 10\%$ of the voltage listed on the griddle data plate. Connection to any other voltage may cause damage to components in the griddle and damage of this type is not covered under warranty.

WARNING

This appliance must be properly grounded, In accordance with all the National, State and local electrical codes.

GROUNDING INSTRUCTIONS

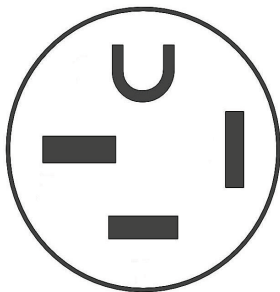
Grounding provides a path for electric current to reduce the risk of shock. This product is equipped with a power cord having a grounding conductor and a grounding plug.

ELECTRICAL CONNECTIONS (MODEL EGF ONLY)

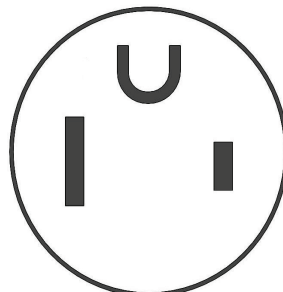
The receptacle requirements vary between models.

If you have purchased a 240 V single-phase model, you will need a NEMA 6-50R receptacle. If you have purchased 208/240V a three-phase model, you will need a NEMA 15-50R receptacle and if you purchased a 440V/480V three-phase model you will need a NEMA 116-30R receptacle

These receptacles are configured as shown below.



NEMA 6-50R



NEMA 15-50R



NEMA L16-30R



MODEL EGD

INSTALLATION INSTRUCTIONS



WARNING



The appliance must be installed in accordance with the following building codes:
USA: National Electrical Code, ANSI/NFPA-70, state and local codes, International Plumbing Codes 2003, ICC or Uniform Plumbing Code 2003, IAMPO. Canada Electric Code, CSA C22.2 and state and local codes.

WARNING



This appliance is heavy. For safe handling, the installer should obtain help as needed or employ appropriate material handling equipment to remove the appliance from the skid and move into the final destination.

NOTE



Any in field modifications made without written authorization from AccuTemp™ will void all warranties

INSTALLATION

MODEL EGD

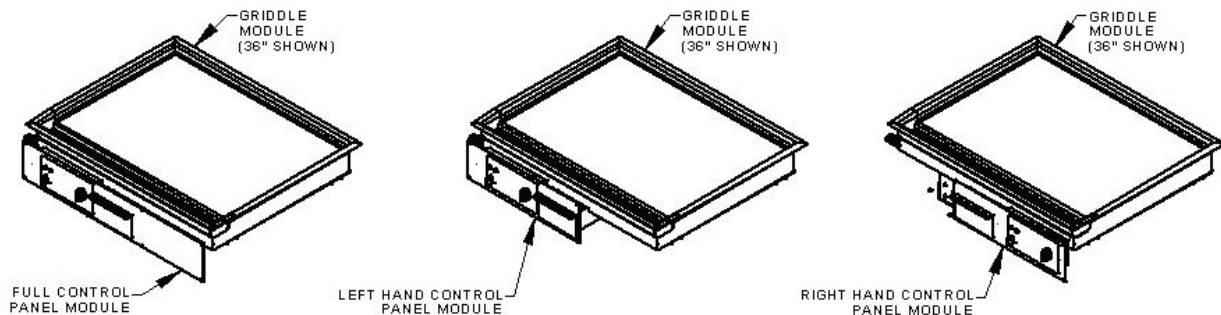


Fig. 1

Introduction

It is highly recommended that a survey of the kitchen site be conducted to determine the requirements for the installation. Electrical supply, counter space as well as counter arrangement are critical to the choice of Drop-In-Griddle options. The Drop-In-Griddle is available in many options to accommodate size, control panel arrangements and supply voltage. The model data label indicating the model number, phase, voltage, current, wattage and UL information is located on the bottom cover of the unit.

Counter designs that have an “L” arrangement such that the shortest part of the “L” is to the left may require a “Right Hand Control Panel” option. A counter design that has an “L” arrangement such that the shortest part of the “L” is to the right may require a “Left Hand Control Panel” option. See Figure 1 for views of these configurations.

CAUTION



This product is to be installed in stainless or non-combustible countertops only.

NOTE



Installation must allow inspection and serviceability to the underside of the appliance

INSTALLATION (cont.)

MODEL EGD

ELECTRICAL SUPPLY

The ACCU-STEAM™ griddle has been designed, manufactured and tested to meet or exceed the demanding standards of safety set forth by Underwriters Laboratories, Inc. To ensure that this high level of safety is maintained in your installation, it is important that you read and understand the following information before attempting install your griddle.

ELECTRICAL REQUIREMENTS

Electrical requirements are listed on the data plate located on the Bottom of the Control Box, near the front. The EGD Series griddles are supplied with a 5ft (1.52m) cord. Make sure that the voltage at your supply is within $\pm 10\%$ of the voltage listed on the griddle data plate. Connection to any other voltage may cause damage to components in the griddle and damage of this type is not covered under warranty.

WARNING

This appliance must be properly grounded, in accordance with all National, State and local electrical codes.

GROUNDING INSTRUCTIONS

Grounding provides a path for electric current to reduce the risk of shock. This product is equipped with a power cord having a grounding conductor.

INSTALLATION (cont.)

MODEL EGD

GETTING STARTED

Please read and comprehend all instructions and manuals provided with each Drop-In-Griddle. Read and understand all safety warnings and operator instructions for all powered tools required to complete the installation of the Drop-In-Griddle. **Disconnect all power from house supply connection boxes at the appropriate fuse panel and label the breakers "In service".**

This is to warn others that work is in process, preventing accidental electrocution.

TYPICAL TOOLS AND SUPPLIES REQUIREMENTS

- Putty knife
- Grease solvents
- Clean sponges or rags
- Latex gloves
- Caulking gun
- Approximately 3oz. NSF-approved aluminized silicone sealant
- Tape measure
- Carpenters square
- #2 Phillips screw driver
- Channel lock pliers
- 1/2 inch box/open wrench
- 3/8 inch nut driver
- 3/8 inch electric or cordless drill
- #25 drill bit
- 3/8 inch drill bit
- Saber saw with metal cutting blades
- Permanent marking pen, preferably a "Sharpie" fine point.
- 4 inch grinder. (If replacing an existing competitors griddle, it is recommend to use a 4 inch grinder to clean off any welds, welded on brackets or framing attached to the counter top.)

LIST OF PACKAGING REQUIREMENTS:

- (1) Owners/Installation Manual
- (1) Griddle Module
- (1) Control Panel Module
- (1) Cable Assembly
- (4) Grease Spout Extension
- (1) Grease Trough Assembly
- (1) Grease Tray Assembly
- (1) Grease Trough Hanger Bracket
- (1) Grease Trough Hanger
- (8) 10-24 x 3/8 inch Self-Tapping Truss Head Screw
- (6) 10-24 x 1/2 inch Phillips Round Head Machine Screw
- (2) 5/16-18 X 3/4 inch Carriage Head Bolt
- (2) 5/16 inch Lock Washer
- (2) 5/16-18 Hex Nut
- (8) 1/4-20 Nyloc Nut
- (4) Retainer Bracket

INSTALLATION DROP-IN GRIDDLE (cont.)

MODEL EGD

1. Inspect the griddle packaging to ensure there are no missing components.
2. Complete the appropriate power disconnection procedures for existing equipment or local power junction boxes.
3. Clean surfaces with grease solvents and dry off with clean rags or sponges.
4. Determine the location and orientation for the griddle and control panel modules. Mark the centerline on the countertop for the griddle module, using a Carpenter's square. See Figure 2 for the countertop and control panel layouts. Continue the centerline to the control panel module mounting surface. Accurate centerline alignment of the countertop and control panel modules is critical to ensure the correct alignment of the grease trough assembly to the griddle module.

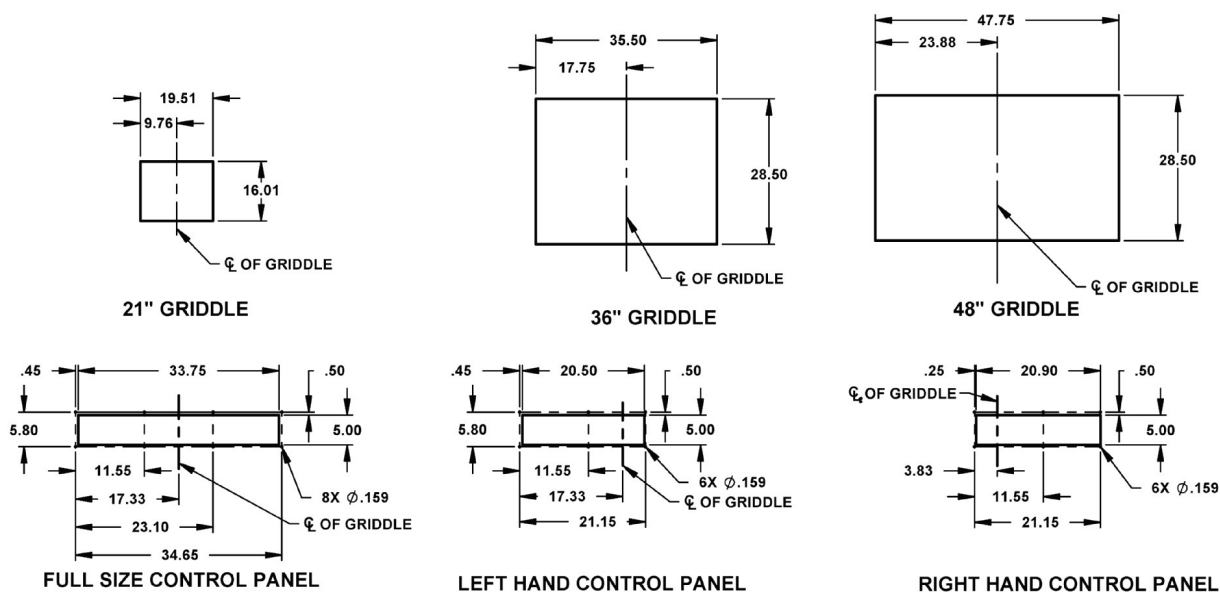


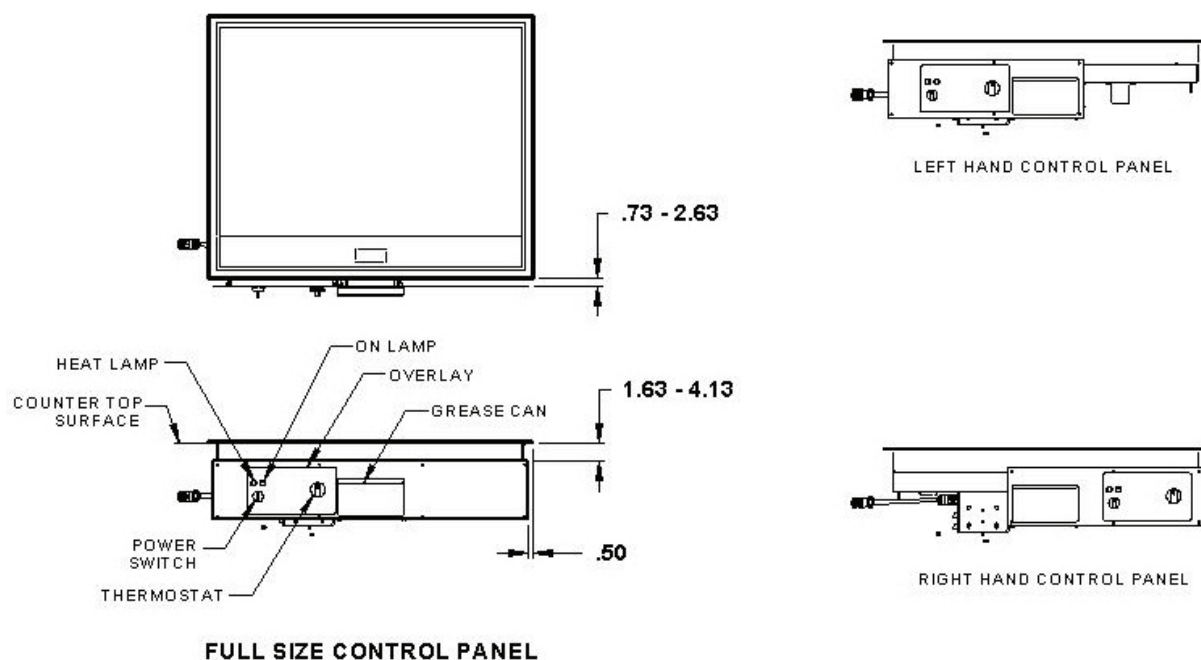
Fig. 2

INSTALLATION DROP-IN GRIDDLE (cont.)

MODEL EGD

INSTALLATION PROCEDURE

5. The dimensional relationship between the griddle module mounting flange and the control panel module is shown in Figure 3. The griddle module mounting flange overlaps the countertop cutout by 0.50 inches on all four sides. Mark the griddle module cutout on the countertop such that the front edge of the griddle module is 0.73 inches – 2.63 inches from the control panel module mounting surface, as shown in Figure 3. Mark the control panel module cutout on the control panel module mounting surface, as shown in Figure 2.



6. Cut out the griddle and control panel module openings. Straighten out any dings or bent edges in both cutouts to ensure adequate sealing between the new griddle and the counter top surface and between the control panel and the front surface of the counter.
7. Drill the mounting holes in the face of the counter using a #25 drill bit. Drill the first set of holes and locate the remaining holes using the control panel as a template.
8. Use a lifting device, if possible, to raise the griddle module above the counter and position over cutout in countertop. Lower the griddle module carefully into the cutout. Install the retainer clamps to the griddle module, using the 1/4-20 nylock nuts (see drawing AT2A-3044, sheet 6).
9. Install the control panel onto the counter face using #10-24 x 3/8 inch self-tapping screws. Also, at this time, install the thermostat knob guard, if necessary, by lining up the holes on the guard to the holes on the control panel directly above and below the thermostat.

INSTALLATION DROP-IN GRIDDLE (cont.)

MODEL EGD

10. Install the grease trough hanger brackets onto the bottom side of the griddle using (2) #10-24 X ½ inch Phillips round head machine screws and (2) 5/16-18 X ¾ inch carriage head bolts with (2) 5/16 inch lock washers and (2) 5/16-18 nuts (see drawing AT2A-3044, sheet 6). Leave the carriage bolts loose for adjustment of the grease trough.
11. Install the grease trough using (4) #10-24 X ½ inch Phillips round head machine screws through the front panel opening and through the hanger bracket assembly, installed in step 10.
12. Adjust the hanger bracket height so that the grease trough is setting level front-to-back and tighten the 5/16-18 nuts.
13. Install the appropriate size grease spout extension onto the griddle grease spout, that ensures the bottom of the grease spout extension is flush to the inside surface of the grease trough assembly (see drawing AT2A-3044, sheet 6).
14. Use the caulking gun to lay a 1/8" minimum diameter bead of the aluminized silicone sealant around the griddle module mounting flange onto the counter top. Use a gloved finger to wipe the sealant into a fillet shape.
15. Install the interconnect cable between the control panel module and the control box, mounted on the bottom side of the griddle (see drawing AT2A-3044, sheet 6).
16. Set the on/off switch to the off position and set the temperature control knob to the lowest setting.
17. Install the power cord into an appropriate sized electrical connection box with an appropriate sized cord grip or cable strain relief. **Complete the final connections, testing the house supply wire first to ensure it is not live.**
18. Turn on power to the griddle at the fuse panel.
19. **Turn the griddle on and set the temperature control knob to a desired setting.** Wait a minimum of 20 minutes. Then use a suitable temperature-measuring device to check the griddle surface temperature. The surface temperature should be within 5 – 7 °F of the temperature control knob setting. If it is not, go to the calibration section and follow the calibration procedures.
20. This completes the drop-in griddle installation.



OPERATION MODEL EGD & EGF



OPERATION

SEASONING

It is recommended that you clean your ACCU-STEAM™ griddle thoroughly before turning your unit on. To clean the griddle surface, just simply wash the cooking surface down with a solution of mild soap and water, and then rinse thoroughly with clean water.

Once the cooking surface has been cleaned, set the thermostat to 200°F (93°C), turn the griddle power switch to the “On” position and allow the griddle cooking surface to heat for 10 minutes.



Using a high temperature oil, such as *Pan and Grill Shortening™*, *Whirl™* or equivalent, pour enough to cover the entire griddle surface. Do not use standard vegetable oil to season the griddle cooking surface. It may cause food to stick and result in improperly cooked food.

Work this seasoning oil into the griddle surface with a regular heavy-duty scrub pad for about 5 minutes, making sure that you scrub the seasoning oil over the entire griddle-cooking surface.

After the entire griddle surface has been scrubbed with seasoning oil for 5 minutes, simply wipe or squeegee off excess oil from griddle surface. Your griddle is now ready to use!



If you use chemicals to clean your griddle periodically or on a schedule, you may need to repeat this process after the use of chemicals.

PREHEATING

Turn On switch to the “On” position and set the thermostat to the desired temperature. The griddle will increase its surface temperature at an average rate of 15° F (8°C) per minute. It takes approximately 22 minutes to raise the griddle from room temperature to its maximum temperature of 400° F (204°C). The griddle will be preheated when the “Heat” light starts to cycle on and off.



Please use caution as temperatures on and around the griddle cooking surface could cause severe burns.

COOKING

Begin cooking only after the griddle has been preheated to the desired temperature. Please note these facts:

- You can cook all the way to the edges of the griddle surface because the temperature does not vary across the entire cooking surface.
- You can turn the product to the same spot because the griddle has near instant heat recovery.
- It will always cook the same, regardless of product load or surface coverage.

Accurate Cooking Temperatures

Because of the inaccurate surface temperatures and long recovery times common with other griddles. It is doubtful you were cooking at the set temperature or the temperature you wanted. Adjust the temperature on your ACCU-STEAM™ griddle and it will not change or vary by the location on the griddle surface. There are no hot or cold zones.

Heat Lamp



It is normal for the heat light to cycle on and off. This light indicates when the heaters are energized. You will soon notice how little they are energized to maintain perfect surface temperatures on your griddle.

OPERATION (cont.)

Checking Temperatures

Due to the design of the ACCU-STEAM™ a weighted temperature probe and digital temperature must be used cooking surface temperatures. Infrared or mechanical temperature measuring devices will not work properly and may give false readings.



Weighted Temperature Probe



Digital Temperature Reading Device

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

LR	CR	RR
LC	CC	RC
LF	CF	RF

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

WARNING



The grease can contents could cause severe burns. Slowly remove the grease can from the griddle to avoid spilling the contents

Grease Pan

Use caution when emptying the grease pan. The contents in this pan could cause severe burns. The pan should be checked periodically and emptied as necessary to prevent an overflow or dangerous condition.

NOTE



Never leave a chlorine sanitizer in contact with stainless steel longer than 10 minutes. Any longer and corrosion could occur.



CLEANING MODEL EGD & EGF



DAILY CLEANING

Cleaning during the work shift can be performed with a sharp scraper. When heavy cleaning at the end of a shift or periodically as needed, the following is recommended:



- **Turn the griddle off and allow it to cool to between 220°F and 240°F (104°F and 116°C).** Use water, ice and/or griddle cleaner as needed. For example, the 3M Scotch-Brite™ Quick Clean Griddle System provides the Scotch-Brite polishing pads, quick clean liquid, pad holder and squeegee. Clean-up is very easy using these tools with the quick clean liquid, water, ice or combinations of these liquids.
- Seasoning the griddle after the daily cleaning is recommended.

CAUTION



If the cooking surface of the appliance has standing grease and the griddle is at a high temperature using water or ice can cause the grease to splatter and cause skin burns.

NOTE



Do not use a appliance stone or brick to clean griddle cooking surface. Only use a fabric scrub pad.

NOTE



Do not use a water-jet to clean the griddle as it can harm the electronic components in the appliance.



SERVICE & TROUBLESHOOTING MODEL EGD & EGF



SERVICE AND TROUBLESHOOTING

DANGER



Any in-field modification that bypass the built in safety features of this appliance will result in death or serious injury.

WARNING



There are no user-serviceable parts. To prevent electrical shock do not open the access panel covers.

WARNING



Use of any replacement parts other than those supplied by AccuTemp™ can cause injury to the operator or damage the appliance and voids all warranties

NOTE



Service should be completed by Accutemp™ authorized service groups. Service completed by unauthorized groups will void all factory warranties.

BASIC TROUBLESHOOTING

Griddle will not turn on

- Make sure the griddle is plugged in and the “On/Off” switch is in the On position.
- Check for a facility circuit breaker (or fuse) supplying the unit

Heat light will not come on

- Make sure the griddle is not hotter than the temperature you have it set for. If you have turned down the temperature of the griddle, the heat light will not come on again until the cooking surface drops below the temperature you have set.
- See if the heat light is coming on intermittently. While operating in a normal condition, the heat light cycles on and off periodically when at temperature.

Uneven or inaccurate surface temperatures

- Verify griddle is level front to back and side to side.
- Verify the surface temperature with an accurate surface probe thermometer.
- Use of an infrared thermometer will not give an accurate reading of the griddle surface temperatures.

Unit will not turn off

- This system, which is extremely rare, indicates a serious control malfunction.
- Turn off the griddle’s electrical supply at the source.

SERVICE AND TROUBLESHOOTING (cont.)



An AccuTemp Products, Inc. Technical Service Technician is available:
Monday thru Sunday, 7:00am to 7:00pm EST.

800 480-0415	Toll Free
260 469-3040	Office
260 469-3045	Fax
service@accutemp.net	email
www.accutemp.net	web site



WARRANTY PROCEDURE

1. Contact the AccuTemp™ Technical Service group for all warranty service requests.
2. Be prepared to supply the serial number, address, location phone and contact for the location.
3. Be prepared to complete a few simple tasks to help evaluate the problem.
4. If the problem requires service at the location the AccuTemp™ Technical Service group will dispatch the nearest authorized service agent.

NOTE



Service should be completed by Accutemp™ authorized service groups. Service completed by unauthorized groups will void all factory warranties.

NOTE



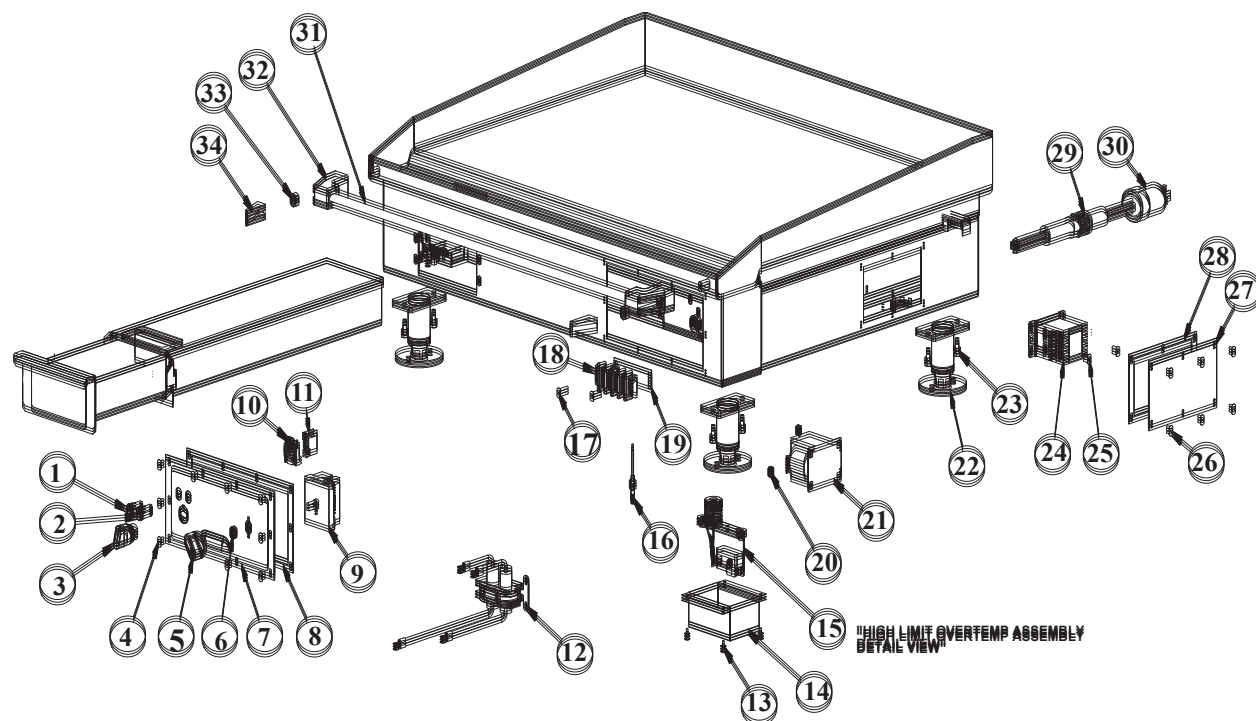
AccuTemp™ Technical Service group must be contacted for all warranty service requests or the warranty claim may be denied.



PARTS COMMERCIAL



COMMERCIAL MODEL EGF

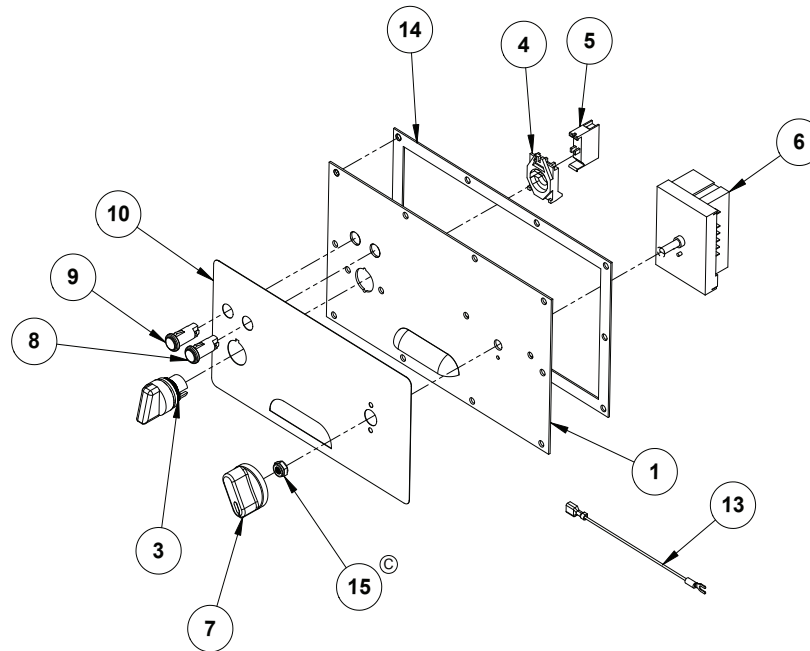


ITEM NUMBER	PART NUMBER	DESCRIPTION
1	AT0E-1800-5	INDICATOR LAMP RED 250V
2	AT0E-1800-4	INDICATOR LAMP GREEN 250V
3	AT0E-3336-1	OPERATOR, AB ROTARY SWITCH
4	AT0F-1046-31030	SCREW,#8-32 X 3/8 PHLP TRUSS HEAD
5	AT0E-3336-1	OPERATOR, AB ROTARY SWITCH
6	AT0F-3371-1	NUT ROTARY SHAFT SEAL
7	AT0E-3189-1	ASSY, EG EXTERNAL THERMOSTAT
8	AT2G-1026-1	GASKET, CONTROL PANEL EG
9	AT0E-2559-7	THERMOSTAT
10	AT0E-3339-1	MOUNTING LATCH
11	AT0E-3338-1	CONTACT BLOCK
12	AT0A-2876-1	MDR WITH TERMINALS
13	AT0F-2777-31030	SCREW #8 TYPE AB X 3/8 TRUSS HD
14	AT2M-1559-1	COVER
15	AT2A-2916-1	HIGH LIMIT OVERTEMP ASSEMBLY
16	AT0E-2885-3	SENSOR, REPLACEABLE
17	AT0F-2755-41070	SCREW, #10-24UNCX7/8 PHILIPS ROUND HEAD MACHINE
18	AT0E-1134-4	4 POSITION TERMINAL BLOCK
19	AT0E-3025-2	INSULATOR STRIP, DOUBLE ROW
20	AT0F-2691-41002	NUT, 10-24 NYLOC
21	AT0F-2662-3	TRANSFORMER 440V,480V

COMMERCIAL MODEL EGF

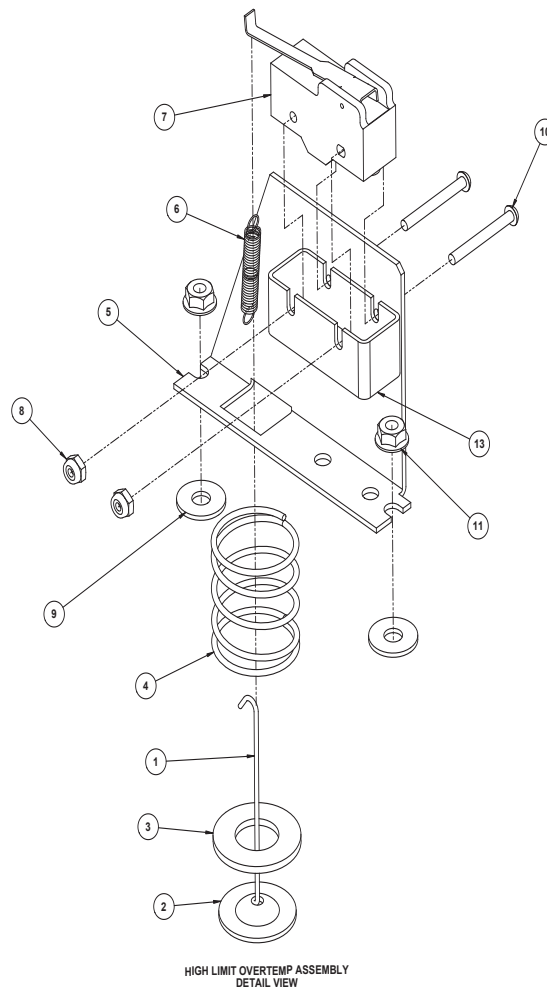
ITEM NUMBER	PART NUMBER	DESCRIPTION
22	AT2A-3032-3	4" LEG ASSEMBLY, FLANGE, OPTIONAL
22.1	AT2A-3032-1	4" LEG ASSEMBLY, STANDARD (NOT SHOWN)
22.2	AT2A-3032-2	8" LEG ASSEMBLY, OPTIONAL (NOT SHOWN)
23	AT0F-2875-51062	SCREW, 1/4-20UNC x3/4 HEX HEAD MACHINE
24	AT0E-1587-1	3 POLE CONTACTOR
25	AT0F-2755-41040	SCREW, #10-24UNC X1/2 PHILPS ROUND HEAD MACHINE
26	AT0F-1046-31030	SCREW, #8-32 X 3/8 PHLP TRUSS HEAD
27	AT2M-1021-1	PANEL, EGF ACCESS POWER TERMINAL
28	AT2G-1022	GASKET, EGF ACCESS POWER TERMINAL
29	AT0E-1049-5	CONNECTOR, 1" HUB STRAIN RELIEF
30	AT0A-2788-14	POWER CABLE ASSEMBLY - 440V
30.1	AT0A-2788-17	POWER CABLE ASSEMBLY - 208V/3 PHASE (NOT SHOWN)
30.2	AT0A-2788-18	POWER CABLE ASSEMBLY - 240V/SINGLE PHASE (NOT SHOWN)
30.3	AT0A-2788-19	POWER CABLE ASSEMBLY - 480V/3 PHASE
31	AT2M-3183-1	BAR, 24" GRIDDLE GRAB
31.1	AT2M-3183-2	BAR, 36" GRIDDLE GRAB (NOT SHOWN)
31.2	AT2M-3183-3	BAR, 48" GRIDDLE GRAB (NOT SHOWN)
32	AT2H-3184-1	END BRKTS, GRIDDLE GRAB BAR
33	AT0F-2778-71001	NUT, 3/8-16UNC-2B 11 HEXMACHINE SCREW

AT2A-3189 - ASSEMBLY, ELECTRIC CONTROL PANEL



ITEM NUMBER	PART NUMBER	DESCRIPTION
1	AT2A-3243-1	ASSY, EG CONTROL PANEL WELDMENT
3	AT0E-3336-1	OPERATOR, AB ROTARY SWITCH
4	AT0E-3339-1	MOUNTING LATCH
5	AT0E-3338-1	CONTACT BLOCK
6	AT0E-2559-7	TEMPERATURE CONTROLLER
7	AT0E-1455-2	KNOB FOR D SHAFT
8	AT0E-1800-4	INDICATOR LAMP GRN NEON 250V
9	AT0E-1800-5	INDICATOR LAMP RED NEON 250V
10	AT0E-2715-3	OVERLAY CONTROL PANEL
13	AT2A-3283-1	ASSY, WIRE HARNESS
14	AT2G-1026	GASKET CONTROL PANEL, EG
16	AT0F-3371-1	NUT, ROTARY SHAFT SEAL

AT2A-2916-1- HIGH LIMIT OVERTEMP ASSEMBLY



ITEM NUMBER	PART NUMBER	DESCRIPTION
1	AT2M-2861-1	WIRE ROD, OVERTEMP
2	AT2M-2860-1	SOLDER WASHER OVERTEMP
3	AT0F-1367-1	WASHER, TYPE A
4	AT2H-1365-1	COMPRESSION SPRING
5	AT2M-1558-1	BRACKET SWITCH LEFT HAND
6	AT2H-1640-1	EXTENSION SPRING
7	AT2E-1639-1	MICROSWITCH
8	AT0F-2691-21002	NUT, #6-32 NYLOC
9	AT0F-1052-51002	WASHER 1/4 TYPE B PLAIN ZINC PLATED
10	AT0F-2755-21102	SCREW, #6-32UNC X 1 1/4 PHILI ROUND HEAD MACHINE
11	AT0F-1017-41002	NUT, #10-24UNC HEX SERRATED



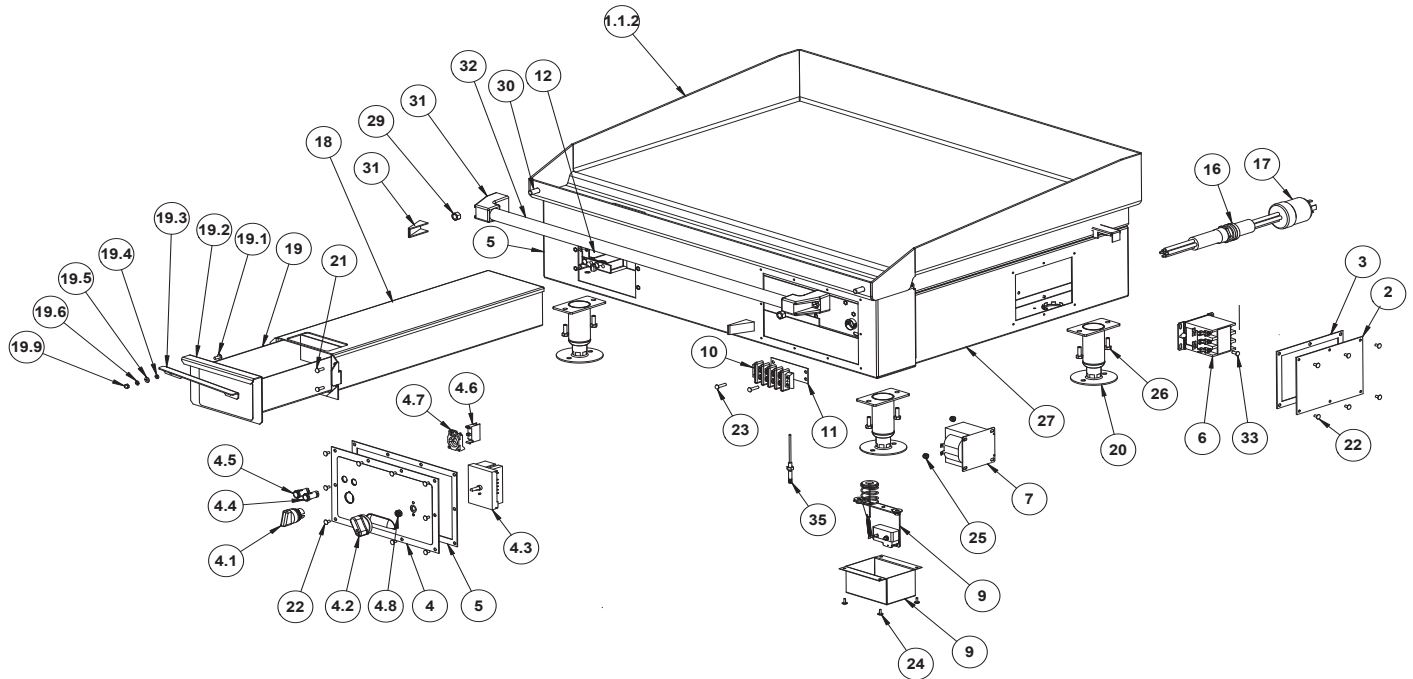
PARTS MILITARY



MODELS

EGF4403B3605-T3

EGF4803B3605-T3

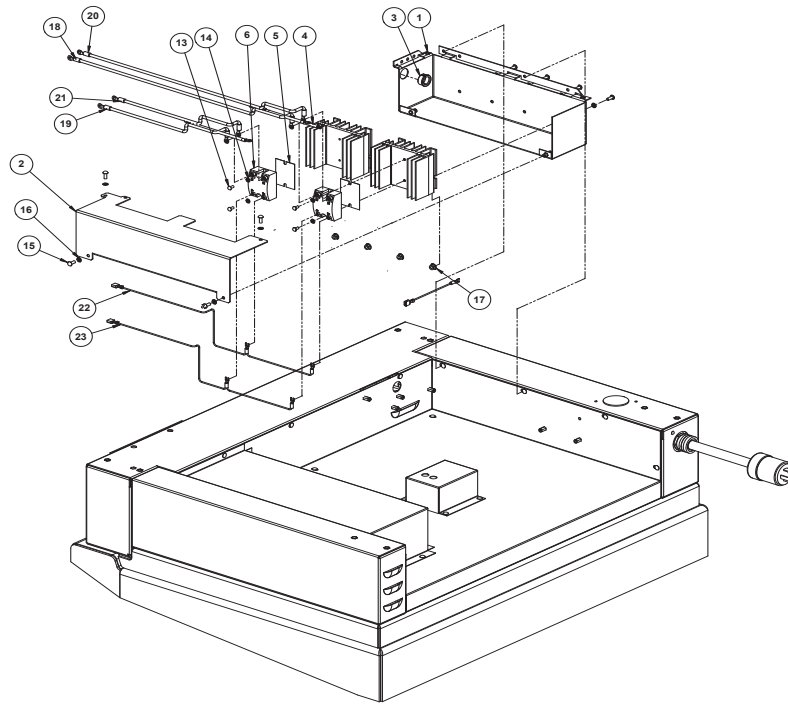


ITEM NUMBER	PART NUMBER	DESCRIPTION
1.1.2	AT2A-2185	WELD ASSY, CHAMBER
2	AT2M-1021-1	PANEL, EGF ACCESS POWER TERMINAL
3	AT2G-1022	GASKET PANEL ACCESS POWER TERMINAL, EG
4	AT2A-3189-1	ASSY, EXT THERM CONTROL PANEL
4.1	AT0E-3336-1	OPERATOR, AB ROTARY SWITCH
4.2	AT0H-1455-2	KNOB FOR D SHAFT
4.3	AT0E-2559-7	TEMPERTURE CONTROLLER
4.4	AT0E-1800-4	INDICATOR LAMP GRN NEON 250V
4.5	AT0E-1800-5	INDICATOR LAMP RED NEON 250V
4.6	AT0E-3338-1	CONTACT BLOCK
4.7	AT0E-3339-1	MOUNTING LATCH
4.8	AT0F-3371-1	NUT, ROTARY SEAL
5	AT0G-1026-1	GASKET, CONTROL PANEL, EG
6	AT0E-1587-1	3 POLE CONTACTOR
7	AT0E-2662-3	TRANSFORMER
8	AT2A--2916-1	HIGH LIMIT OVERTEMP ASSEMBLY
9	AT2M-1559-1	COVER
10	AT0E-1134-4	4 POSITION TERMINAL BLOCK
11	AT0E-3025-2	INSULATOR STRIP, DOUBLE ROW
16	AT0E-1049-5	CONNECTOR, 1" HUB STRAIN RELIEF
17	AT0A-2788-14	POWER CABLE ASSEMBLY
17.2	AT2E-2567-6	CABLE 6 AWG 4 COND
18	AT2A-2529-2	GREASE TROUGH ASSY

MODELS
EGF4403B3605-T3
EGF4803B3605-T3

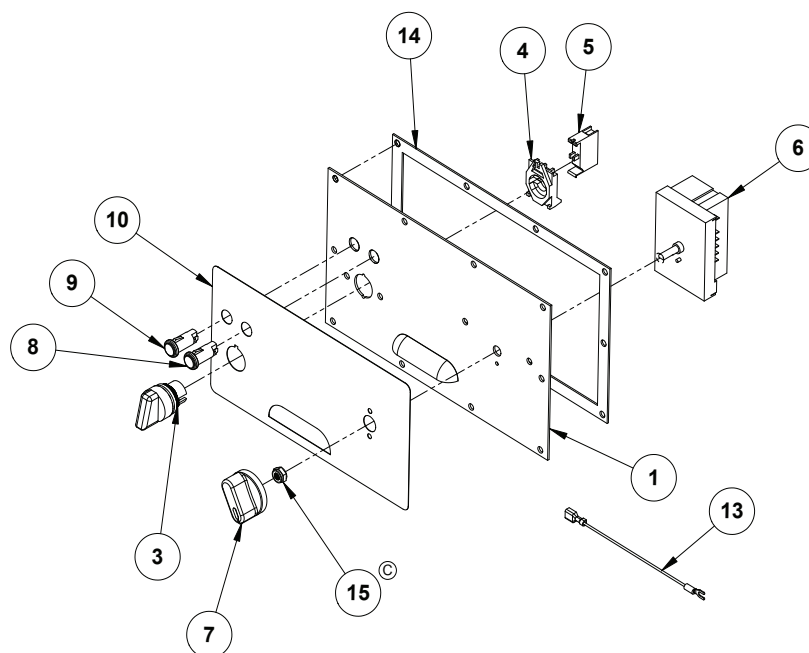
ITEM NUMBER	PART NUMBER	DESCRIPTION
19	AT2A-2552-2	ASSY, BAFFLED LOCKING GREASE TRAY
19.1	AT0F-1046-41040	SCREW, #10-24X 1/2 PHLP TRUSS HEAD
19.2	AT2M-2551-2	GREASE TRAY FACE PLATE
19.3	AT2M-3008-1	LEVER, GREASE PAN
19.4	AT0F-3012-1	SPACER, ROUND
19.5	AT0F-1052-43010	WASHER, # 10 TYPE B CUSTOM
19.6	AT0F-1922-40000	WASHER, #10 SS HELICAL SPRING LOCK
19.9	AT0F-2632-41001	NUT, A0-24 ACORN
20	AT2A-3032-3	3" LEG ASSEMBLY
21	AT0F-2755-41050	SCREW, #10-24UNC X 5/8 PHILIPS ROUND HEAD MACHINE
22	AT0-1046-31030	SCREW, #8-32 X 3/8 TYPE AB PHILIPS TRUSS HEAD
23	AT0F-2755-41070	SCREW, #10-24UNC X 7/8 PHILIPS ROUND HEAD MACHINE
24	AT0F-2777-31030	SCREW, #8-32 X 3/8 TYPE AB TRUSS HEAD
25	AT0F-2691-41002	NUT, #10-24 NYLOC
26	AT0F-2875-51062	SCREW, 1/4-20UNC X 3/4 HEX HEAD MACHINE
29	AT0F-2778-71001	NUT, 3/8 UNC SS
30	AT0F-2875-71080	SCREW, 3/8-16UNC X 1 HEX HEAD MACHINE
31	AT0H-3184-1	END BRKTS, GRIDDLE GRAB BAR
32	AT2M-3183-2	36" GRIDDLE GRAB
33	AT0F-2755-41040	SCREW, #10-24UNC X 1/2 PHILIPS ROUND HEAD MACHINE
35	AT0E-2885-3	SENSOR REPLACEABLE
56	AT2A-3227-2	ASSY, 36" GRIDDLE FRONT 36" SKIRT
57	AT2M-3464-5	SKIRT, FRONT 36" MARITIME
56.2	AT0F-2668-1	NUTSERT, 10-24 HEX

MODELS
EGF4403B3605-T3
EGF4803B3605-T3



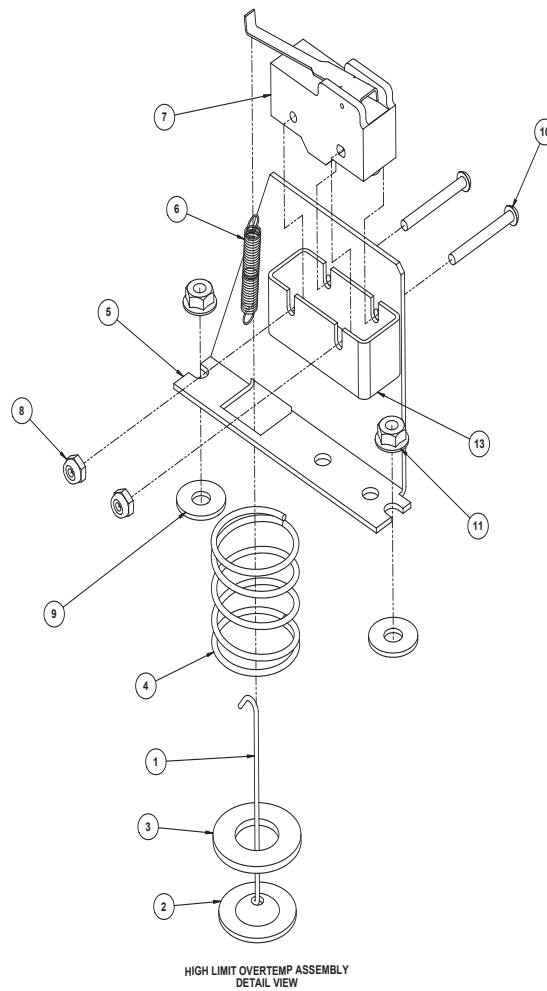
ITEM NUMBER	PART NUMBER	DESCRIPTION
1	AT2M-3103-1	CHASSIS, RELAY ENCLOSURE
2	AT2M-3104-1	COVER RELAY ENCLOSURE
3	AT0H-2576-1	GROMMET, 7/8 NYLON
4	AT0E-2206-3	HEAT SINK, 3.43" LONG
5	AT0E-2296-1	PAD, SSR HEAT SINK
6	AT0E-2059-3	RELAY SOLID STATE
7	AT0A-3111-1	CONTROL INPUT HARNESS
8	AT0A-3111-2	CONTROL INPUT HARNESS
9	AT0A-3112-4	ASSY, HARNESS
10	AT0A-3112-3	ASY, HARNESS
11	AT0A-3112-2	ASSY, HARNESS
12	AT0A-3112-1	ASSY HARNESS
13	AT0F-2755-31040	SCREW, #8-32UNC X 1/2 PHILIPS ROUND HEAD MACHINE
14	ATOF-2666-40000	WASHER, #8 INTERNAL TOOTH LOCK
15	AT0F-2755-31040	SCREW, #10-24UNC X 1/2 PHILIPS ROUND HEAD MACHINE
16	ATOF-2666-40000	WASHER INTERNAL TOOTH LOCK
17	AT0F-1017-41002	NUT, #10-24UNC HEX SERRATED
24	AT0F-2668-1	NUTSERT, #10-24 HEX

AT2A-3189 - ASSEMBLY, ELECTRIC CONTROL PANEL



ITEM NUMBER	PART NUMBER	DESCRIPTION
1	AT2A-3243-1	ASSY, EG CONTROL PANEL WELDMENT
3	AT0E-3336-1	OPERATOR, AB ROTARY SWITCH
4	AT0E-3339-1	MOUNTING LATCH
5	AT0E-3338-1	CONTACT BLOCK
6	AT0E-2559-7	TEMPERATURE CONTROLLER
7	AT0E-1455-2	KNOB FOR D SHAFT
8	AT0E-1800-4	INDICATOR LAMP GRN NEON 250V
9	AT0E-1800-5	INDICATOR LAMP RED NEON 250V
10	AT0E-2715-3	OVERLAY CONTROL PANEL
13	AT2A-3283-1	ASSY, WIRE HARNESS
14	AT2G-1026	GASKET CONTROL PANEL, EG
16	AT0F-3371-1	NUT, ROTARY SHAFT SEAL

AT2A-2916-1- HIGH LIMIT OVERTEMP ASSEMBLY



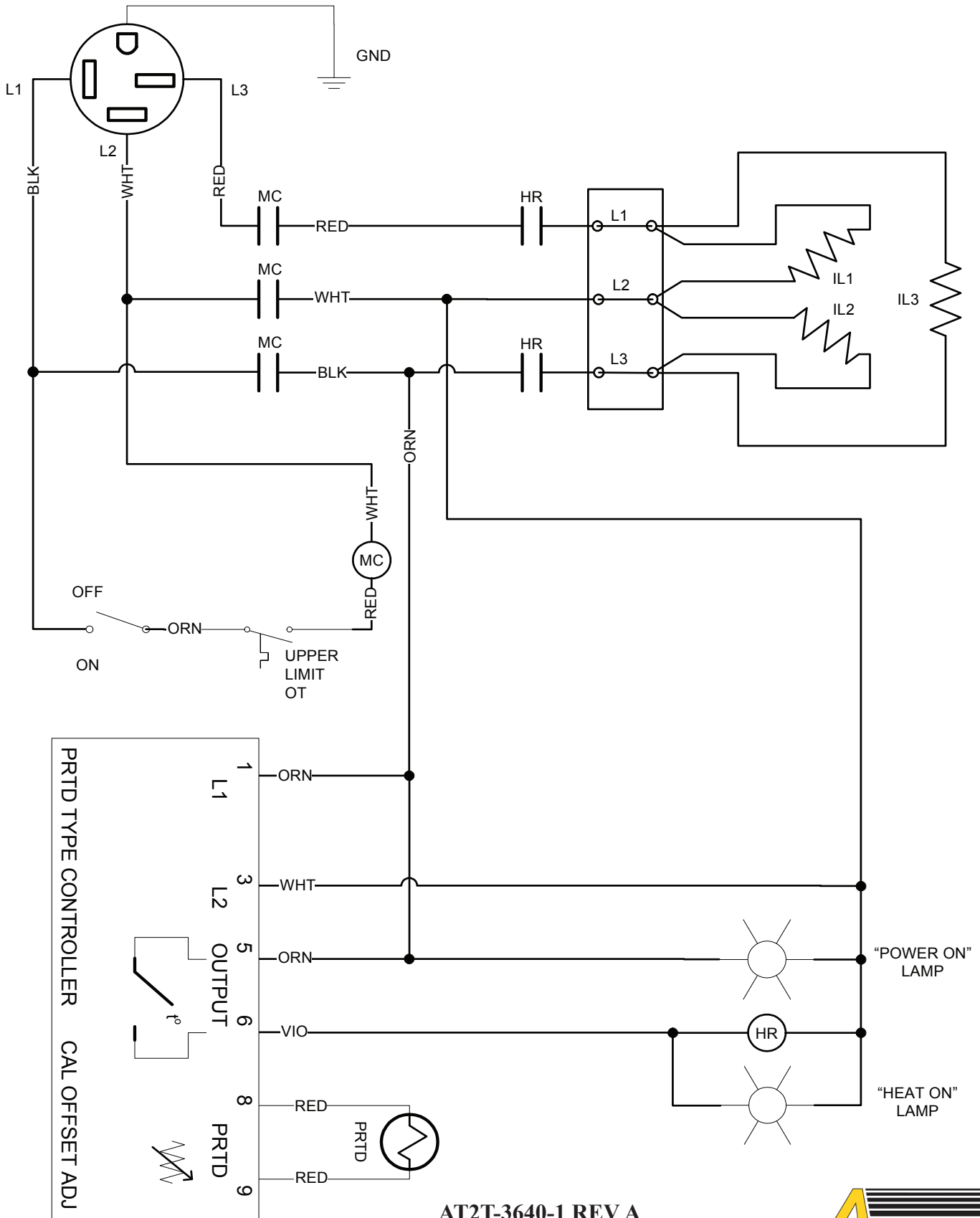
ITEM NUMBER	PART NUMBER	DESCRIPTION
1	AT2M-2861-1	WIRE ROD, OVERTEMP
2	AT2M-2860-1	SOLDER WASHER OVERTEMP
3	AT0F-1367-1	WASHER, TYPE A
4	AT2H-1365-1	COMPRESSION SPRING
5	AT2M-1558-1	BRACKET SWITCH LEFT HAND
6	AT2H-1640-1	EXTENSION SPRING
7	AT2E-1639-1	MICROSWITCH
8	AT0F-2691-21002	NUT, #6-32 NYLOC
9	AT0F-1052-51002	WASHER 1/4 TYPE B PLAIN ZINC PLATED
10	AT0F-2755-21102	SCREW, #6-32UNC X 1 1/4 PHILIOS ROUND HEAD MACHINE
11	AT0F-1017-41002	NUT, #10-24UNC HEX SERRATED



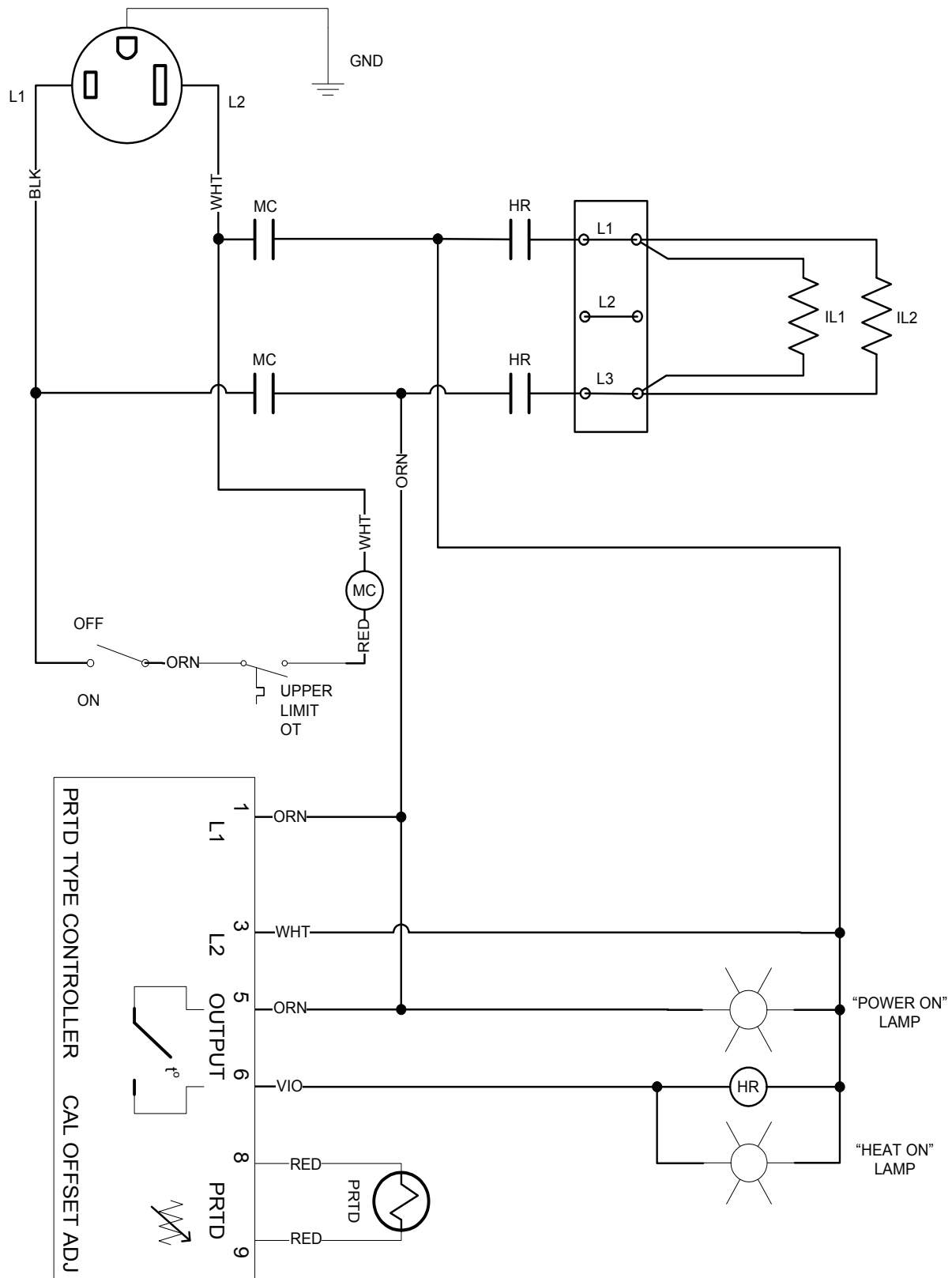
ACCUSTEAM ELECTRIC SERIES SCHEMATICS MODEL EGF



ACCUSTEAM ELECTRIC SERIES SCHEMATIC
MODEL EGF
208/240V 3 PHASE



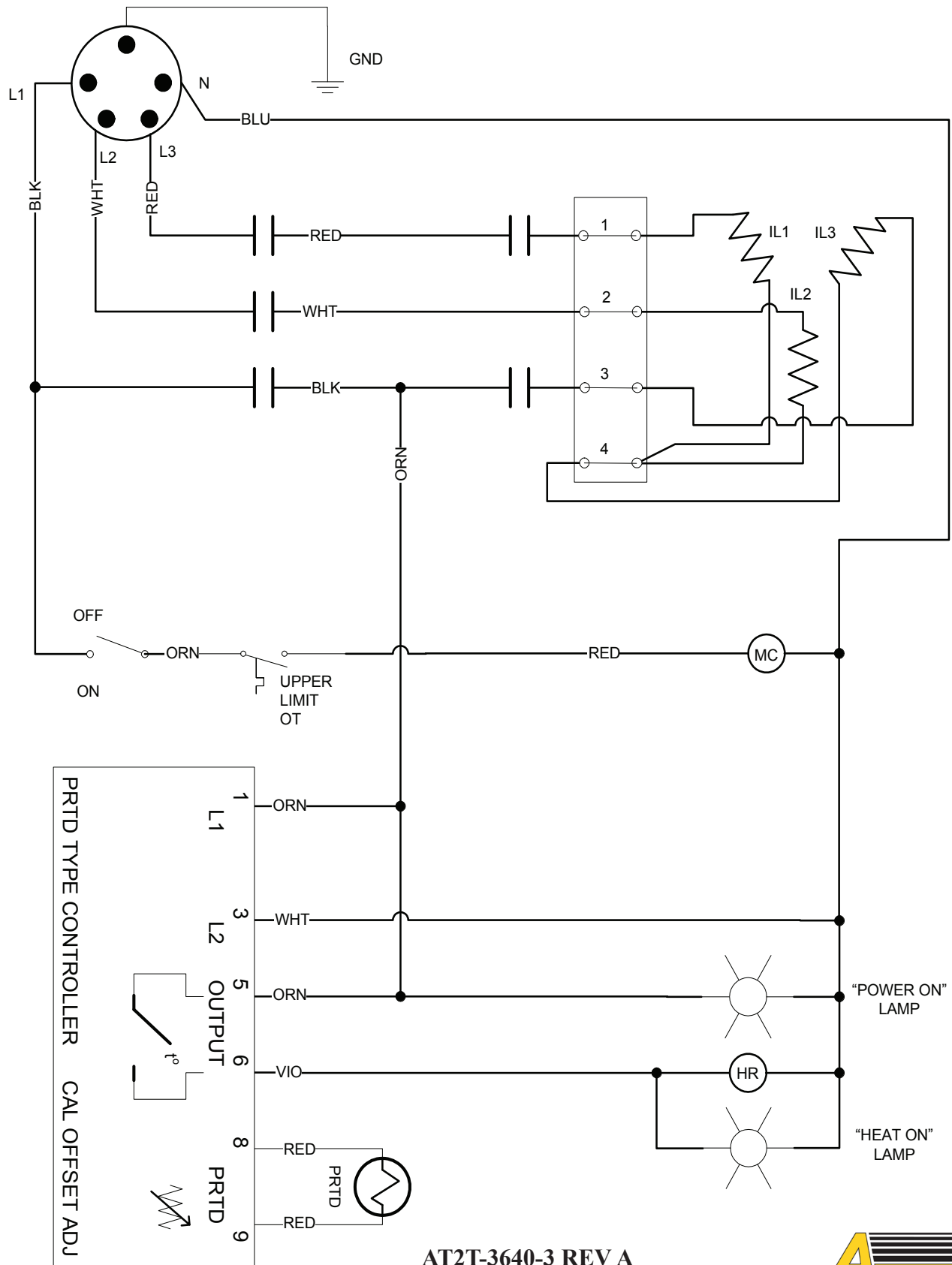
ACCUSTEAM ELECTRIC SERIES SCHEMATIC
MODEL EGF
240V SINGLE PHASE



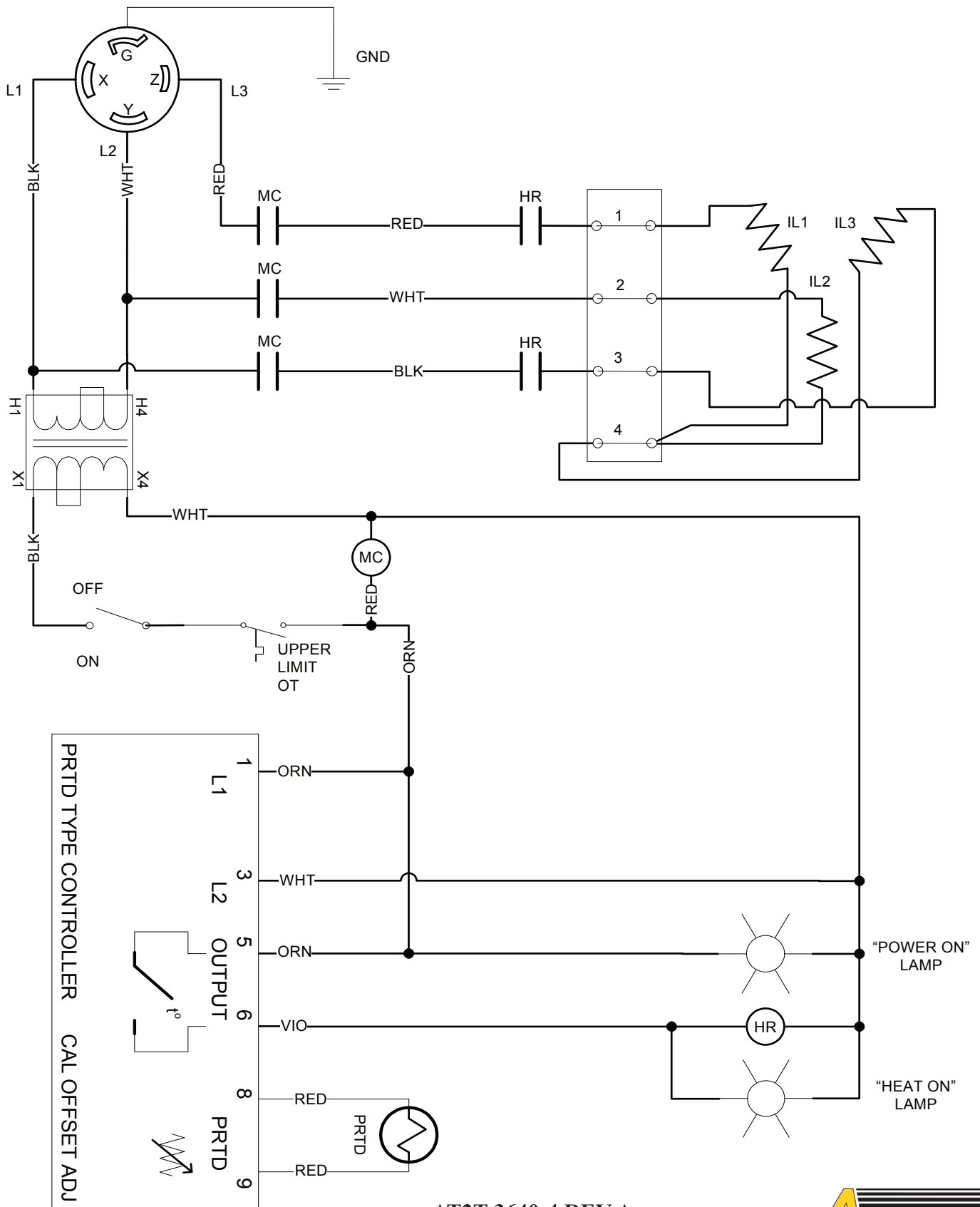
AT2T-3640-2 REV A



ACCUSTEAM ELECTRIC SERIES SCHEMATIC
MODEL EGF
380V-435V 5 WIRE



ACCUSTEAM ELECTRIC SERIES SCHEMATIC
MODEL EGF
440V/480V 3-PHASE



AT2T-3640-4 REV A





ACCUSTEAM ELECTRIC SERIES SCHEMATICS MODEL EGD



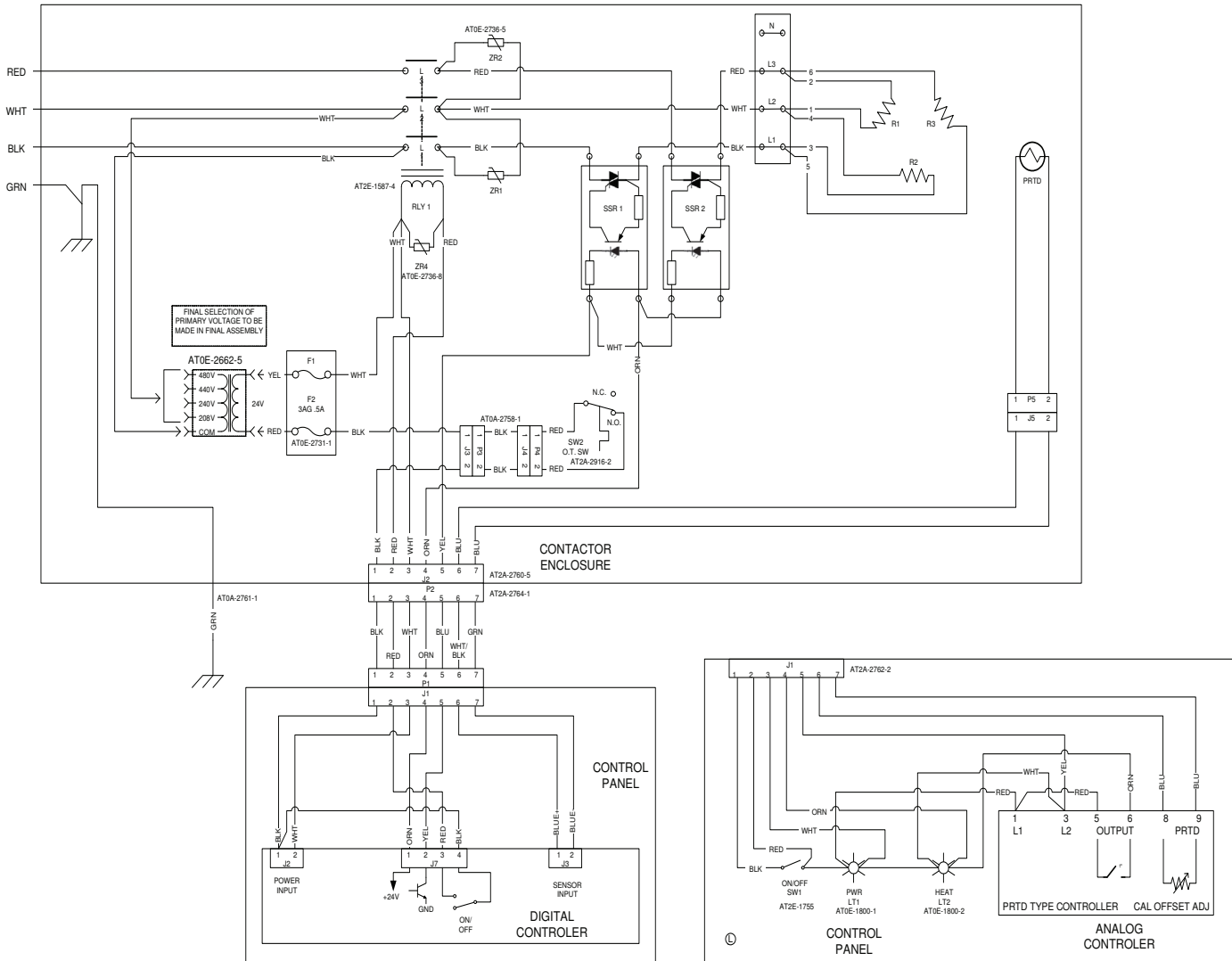
440V/480V 3-PHASE WYE



ACCUSTEAM ELECTRIC SERIES SCHEMATIC

MODEL EGD

208/240V 3 PHASE



AT2T-2713-7
208/240V DELTA SSR HEATER CONFIGURATION DIGITAL CONTROLLER OR THERMOSTAT

AT2T-2713-8 REV L



WARRANTY

LIMITED WARRANTY

One Year - Parts & Labor - U.S. & Canada Only

AccuTemp Products, Inc. (AccuTemp) warrants that your AccuTemp equipment will be free of defects in material and workmanship under normal use for a period of twelve (12) months from installation or fifteen (15) months from date of shipment from AccuTemp, whichever date first occurs (the Warranty Period). Registration of AccuTemp equipment is required at the time of installation. Damage to AccuTemp equipment that occurs during shipment must be reported to the carrier, and is not covered under this warranty. The reporting of any damage during shipment is the sole responsibility of the commercial purchaser/user of such AccuTemp equipment.

AccuTemp provides an active service department, which should be contacted and advised of service issues, regardless of the warranty period. During the warranty period, AccuTemp agrees to repair or replace, at its option, F.O.B. factory, any part which proves to be defective due to defects in material or workmanship, provided the equipment has not been altered in any way and has been properly installed, maintained, and operated in accordance with the instructions in the AccuTemp Owners Manual. During the warranty period, AccuTemp also agrees to pay for any factory authorized equipment service agency (within the continental United States and Canada) for reasonable labor required to repair or replace, at our option, F.O.B. factory, any part which proves to be defective due to defects in materials or workmanship, provided the service agency has received advance approval from AccuTemp factory service to perform the repair or replacement. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round trip), but does not include post start-up assistance or training, tightening of loose fittings or external electrical connections, minor adjustments, maintenance, gaskets or cleaning. AccuTemp will not reimburse the expense of labor required to replace parts after the expiration of the warranty period.

Proper installation is the responsibility of the dealer, owner-user, or installing contractor and is not covered by this warranty. Improper installation can affect your warranty. Installation is the responsibility of the Dealer, Owner/User or the Installation Contractor. See the Installation section of the Owners Manual. While AccuTemp products are built to comply with applicable standards for manufacturers, including Underwriters Laboratories (UL) and Underwriters Laboratories Sanitation requirements, it is the responsibility of the owner and the installer to comply with any applicable local codes that may exist.

AccuTemp makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. AccuTemp liability on any claim of any kind, including negligence, with respect to the goods and services covered hereunder, shall in no case exceed the price of the goods and services, or parts thereof, which gives rise to the claim. In no event shall AccuTemp be liable for special, incidental, or consequential damages, or damages in the nature of penalties.

This constitutes the entire warranty, which supersedes and excludes all other warranties, whether written, oral, or implied.