

HEAVY DUTY ELECTRIC GRIDDLES

**Models HDEG1524 HDEG2424 HDEG3624
HDEGG2424 HDECG2424**

Thank you for purchasing this product.
To ensure proper use, we recommend that you
read this instruction manual before operating the
unit.

HDEG1524



HDEG2424



HDEG3624



HDEGG2424



HDECG2424



GENERAL SPECIFICATIONS

HDEG1524	FLAT ELECTRIC GRIDDLE	Width: 15" Depth: 24" Height: 13.5"
HDEG2424	FLAT ELECTRIC GRIDDLE	Width: 24" Depth: 24" Height: 13.5"
HDEGG2424	GROOVED ELECTRIC GRIDDLE	Width: 24" Depth: 24" Height: 13.5"
HDECG2424	FLAT/ GROOVED ELECTRIC GRIDDLE	Width: 24" Depth: 24" Height: 13.5"
HDEG3624	FLAT ELECTRIC GRIDDLE	Width: 36" Depth: 24" Height: 13.5"

ELECTRICAL SPECIFICATIONS

Model	Description	Volts	Phase	KW	Amps	Type Receptacle Req'd.
HDEG1524	FLAT ELECTRIC GRIDDLE	240	1 ϕ	4.0	17.0	(NEMA) 6-20R
HDEG2424	FLAT ELECTRIC GRIDDLE	240	1 ϕ	8.0	30.0	(NEMA) 6-30R
HDEGG2424	GROOVED ELECTRIC GRIDDLE	240	1 ϕ	8.0	30.0	(NEMA) 6-30R
HDECG2424	FLAT/ GROOVED ELECTRIC GRIDDLE	240	1 ϕ	8.0	30.0	(NEMA) 6-30R
HDEG3624	FLAT ELECTRIC GRIDDLE	240	1 ϕ	12.0	50.0	(NEMA) 6-50R
HDEG3624	FLAT ELECTRIC GRIDDLE	240	3 ϕ	12.0	30.0	(NEMA) 15-30R

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Operation Manual
NQ18A December 2006

UNPACKING AND INSPECTION:

Carefully lift Griddle out of shipping container, and inspect immediately for shipping damage. Install 4-inch legs as follows: Remove the legs from plastic shipping bag, turn Griddle on its back and screw legs into the four holes provided in bottom.

NOTE: Your heavy-duty commercial Griddle was shipped in a carton designed to give it maximum protection in normal handling. It was thoroughly inspected before leaving the factory and the carrier accepted and signed for it. File any claims for shipping damage or irregularities directly with the carrier, not with company.

FOR QUALIFIED SERVICE PERSONS ONLY

INSTALLATION: (Caution: Be sure to comply with local codes.)

Carefully place griddle in its permanent location, allowing at least 1-inch clearance from the rear wall to prevent possible heat damage.

Level the griddle by adjusting the legs. It is best to tilt the griddle plate a few degrees toward the front, where the grease chute is located, to facilitate grease runoff.

The griddle is not fused internally; therefore, it must be connected to a fused circuit equipped with a suitable disconnect as may be required by local electrical code. Refer to the **wiring table** for fuse or circuit breaker required for each griddle.

ELECTRICAL HOOKUP:

All Griddles— come supplied with an appropriate Line Cord and Plug in accordance to Griddle size. Insert Line Cord Plug into APPROPRIATE NEMA SOCKET. (See Electrical Specifications, front page)

WARNING

MACHINE WARRANTY IS VOID IF GRIDDLE IS CONNECTED TO ANY VOLTAGE OTHER THAN THAT FOR WHICH IT WAS DESIGNED.

PREPARING GRIDDLE:

Peel off paper covering griddle plate.

The cooking surface is protected with a coating of petroleum jelly, which must be removed before the griddle can be used. To do this, set thermostat knob(s) to 200 degrees and wait for the griddle to heat up enough to melt the petroleum jelly. Immediately turn thermostat knob(s) to OFF and use a cloth to wipe off as much petroleum jelly as possible. Then wipe the cooking surface with griddle cleaner, rinse thoroughly with water and wipe dry. Apply a light coating of cooking oil or shortening to the entire cooking surface. Your griddle plate is now ready for normal operation.

OPERATION:

Turn the thermostat knob(s) to the desired cooking temperature and wait for the griddle to reach operating temperature (when the pilot light(s) go out.) Your griddle features independent heating zones, each controlled by one thermostat. This allows different types of food to be cooked at the same time in different zones. Use the Cooking Chart below as a guide for proper cooking temperatures and times required for different foods.

****COOKING CHART****

<u>FOOD</u>	<u>TEMP.</u>	<u>MINUTES</u>	<u>FOOD</u>	<u>TEMP.</u>	<u>MINUTES</u>
Hamburger	350	1 ½ - 3	Eggs	300	2 - 4
Cheese Sandwich	375	1 - 3	Bologna	375	2
Minute Steak	360	2 - 3	Frankfurters	375	2 - 3
Club Steak	350	3 - 5	Ham Loaf	375	2
Beef Tenderloin	350	5 - 7	Ham Steak	400	10
Bacon	325	3 - 5	Peaches	350	2
Sausage	350	3	Pineapple	350	2
Pancakes	375	2	Apple Slices	350	2
Fried Potatoes	340	3 - 4	Onion Slices	350	4

A grease trough is provided at the front of the griddle with a drain chute which empties into a grease drawer; use spatula to loosen the soil on the griddle plate and sweep it into the chute. Do not tap the edge of the spatula on the griddle plate, as this will mar the finish of the polished surface and perhaps cause food to stick when cooking.

MAINTENANCE:

Keep the griddle plate clean by washing with hot water and griddle cleaners, available from your dealer. Do not use steel wool or abrasives, which will become embedded in the plate, ruining the finish and causing food to stick.

Keep all exterior surfaces of the griddle free of splashed grease and other dirt by washing regularly with hot water and soap. Rinse and wipe dry; then polish with a soft cloth.

These simple procedures will not only keep your griddle clean and sparkling, but will prevent grease accumulations from forming. A well-cleaned griddle will give you many years of service.

FOR QUALIFIED SERVICE PERSON ONLY
ADJUSTMENTS

THERMOSTAT ADJUSTMENT:

Problem: Temperature of griddle plate does not coincide with thermostat knob setting.

Remedy:

1. Turn thermostat knob to 300 degrees.
2. Place a suitable thermometer on the griddle surface, and wait until temperature stabilizes.
3. Turn thermostat knob to match reading on thermometer; then carefully remove knob without disturbing setting.
4. While holding the thermostat shaft, place a small screwdriver in the adjusting screw in the center of the shaft.
5. If the pilot light is on, slowly turn the screw clockwise until the light goes out. This lowers the thermostat temperature. If the pilot light is out, slowly turn the screw counter-clockwise until the light comes on. This raises the thermostat temperature. Then turn clockwise just until the pilot light goes out again.
6. Replace the thermostat knob. The temperature of the griddle plate now coincides with the thermostat knob setting.

GRIDDLE NOT HEATING PROPERLY:

Problem 1: Griddle does not heat when thermostat knob(s) is turned ON.
Pilot light(s) do not light.

Possible Cause: Loss of power to griddle.

REMEDY: Check line fuses or circuit breakers at power source.

Problem 2: Only part of griddle plate works properly and the thermostat pilot does not light on faulty part of Griddle.

Causes: A. Thermostat set too high or too low needs adjusting.
B. Faulty thermostat which must be replaced.

REMEDY: A. Follow Adjustment procedure in “THERMOSTAT ADJUSTMENT” paragraph above.
B. Replace thermostat as follows:

CAUTION: DISCONNECT POWER FROM GRIDDLE BEFORE ATTEMPTING ELECTRICAL REPAIRS

1. Tilt griddle on its side.
2. Remove front panel (4 mounting screws on the front, 2 on bottom).
3. Remove bottom cover (6 mounting screws). Take care not to damage the line cord.
4. Disconnect wires from heating element.
5. Disconnect thermostat bulb from plate by removing the two screws holding capillary clamp.
6. Remove thermostat knob.
7. Remove the two screws holding thermostat in place. Lift out thermostat and disconnect the wires, tagging them to be certain they are replaced on the proper terminals of the new thermostat.
8. Install new thermostat by following the above procedure in reverse order.
9. Calibrate thermostat, following the procedure in “THERMOSTAT ADJUSTMENT” paragraph above.

Problem 3: Thermostat(s) works properly, but there is insufficient heat in one or more zones of griddle.

Possible Cause: Heating element(s) burned out on zone(s) of plate not operating properly.

REMEDY: Replace heating element(s) as follows:

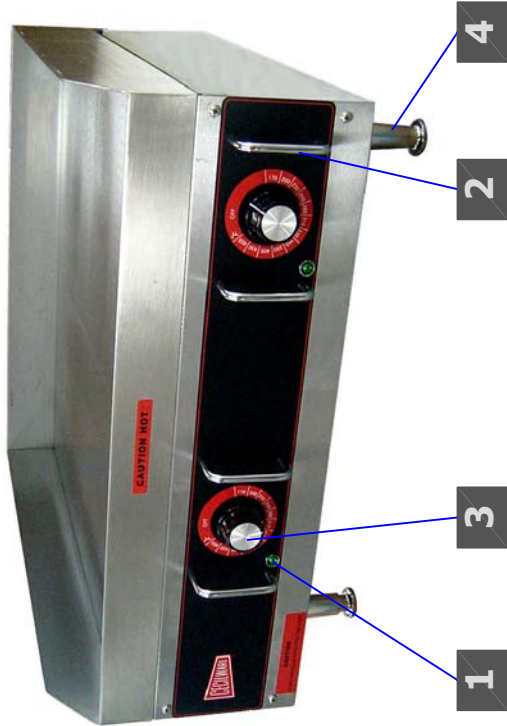
1. Perform steps 1 through 5 of “Replace Thermostat” procedure above.
2. Remove heating element retainer plate.
3. Install new heating element by following the procedure above in reverse order.

NOTE:

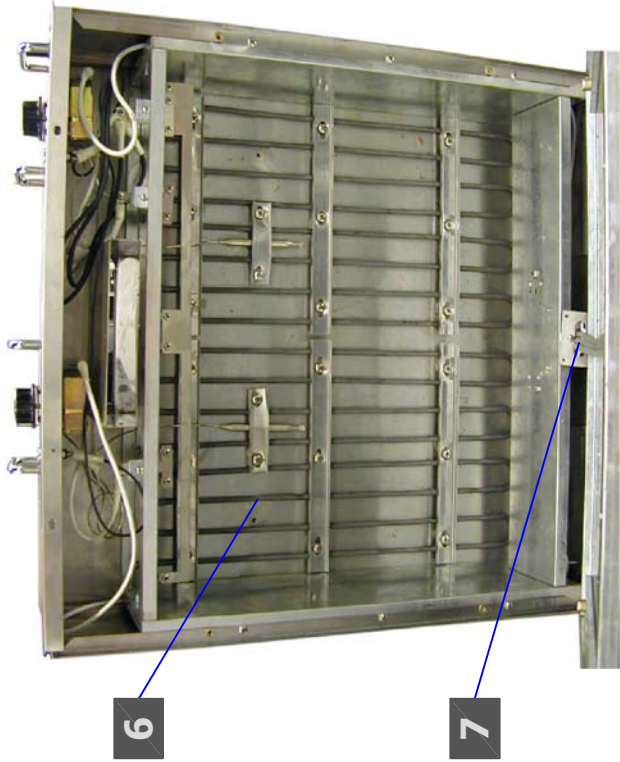
DO NOT OVERTIGHTEN SCREWS HOLDING HEATING ELEMENT RETAINER PLATE IN PLACE.

A circuit diagram has been provided to assist qualified technicians. A Recommended Qualified Service Technician should carry out repairs if needed. Do not remove any components or service panels on this product.

HEAVY DUTY ELECTRIC GRIDDLES



FRONT PANEL REMOVED



BOTTOM COVER REMOVED

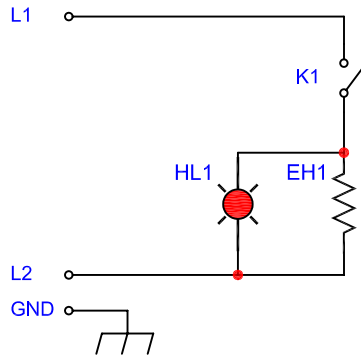
** SPARE PARTS LIST **

Item	Part No.	Description
1	02306	Indicator Light - Green
2	02303	Handle
3	02327	Thermostat Knob
4	02326	4" Adjustable legs (set of 4)
5	02328	Thermostat
6	02329	Heater Element 240V
7	C581A	Power Cord 240V - 20Amp 1Ph.
7	C097A	Power Cord 240V - 30Amp 1Ph.
7	CH402	Power Cord 240V - 50Amp 1Ph.

HEAVY DUTY GRIDDLE POWER DIAGRAMS

Model: HDEG1524

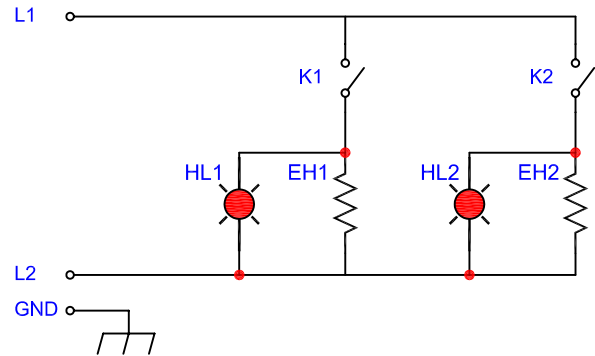
1 PHASE - 240 VOLTS
L1, L2, + GND



EH1 - HEATING ELEMENT
K1 - THERMOSTAT
HL1 - POWER LED

Model: HDEG2424, HDEGG2424, HDECG2424

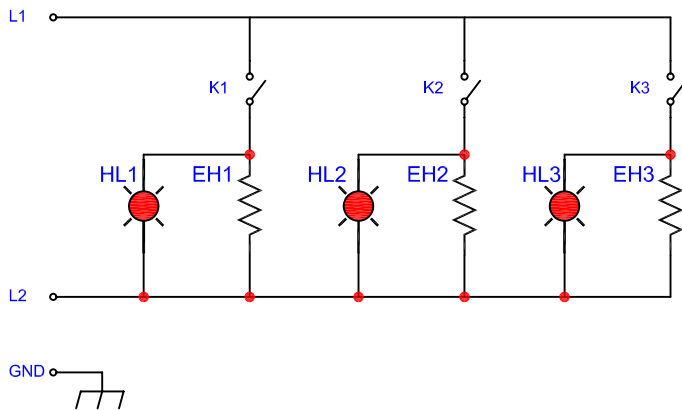
1 PHASE - 240 VOLTS
L1, L2, + GND



EH1 - EH2 - HEATING ELEMENT
K1 - K2 - THERMOSTAT
HL1 - HL2 - POWER LED

Model: HDEG3624

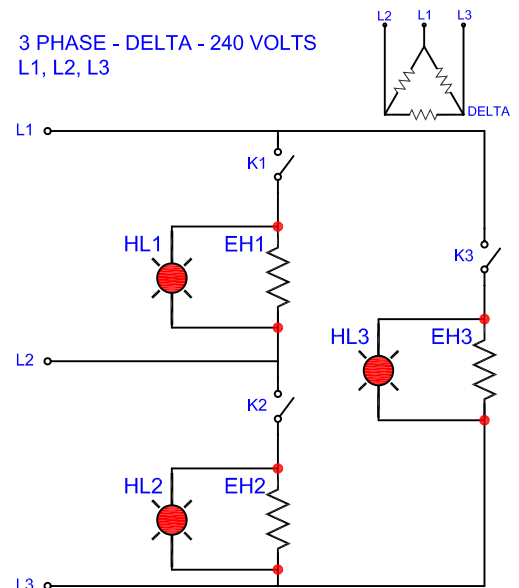
1 PHASE - 240 VOLTS
L1, L2, + GND



EH1 - EH2 - EH3 - HEATING ELEMENT
K1 - K2 - K3 - THERMOSTAT
HL1 - HL2 - HL3 - POWER LED

Model: HDEG3624

3 PHASE - DELTA - 240 VOLTS
L1, L2, L3



EH1 - EH2 - EH3 - HEATING ELEMENT
K1 - K2 - K3 - THERMOSTAT
HL1 - HL2 - HL3 - POWER LED