



INSTALLATION AND OPERATING INSTRUCTIONS FOR ECG SERIES ELECTRIC CHAIN GRIDDLES

THIS MANUAL SHOULD BE HANDED TO THE EQUIPMENT OWNER AND
RETAINED FOR FUTURE REFERENCE.

THE FOLLOWING INSTRUCTIONS SHOULD BE READ CAREFULLY AS THE
MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE TO
PROPERTY OR PERSONS CAUSED BY INCORRECT INSTALLATION OR OPERATION
OF THE EQUIPMENT.

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GENERAL INFORMATION

1. **Damage Check:** Check carton or crate for possible damages incurred in shipping. After carefully examining, check for “Concealed” damage. Report any damage immediately to your carrier.
2. Any protective material covering stainless steel parts must be removed.
3. All units are shipped from the factory with legs or casters fitted, unless specifically ordered without
4. The type of voltage supply that the equipment was manufactured for at the factory is noted on the data plate and on the packaging. This type of supply must be used.
5. Do not remove permanently affixed labels, warnings or data plates from the appliance, for this may void approvals and create a safety hazard.

NOTE: The griddle top is raw steel and can react with moisture forming rust. This is normal and not considered a defect. Clean with a stainless steel fiber pad. A light coating of salt free oil may be applied to prevent further rusting.

INTRODUCTION

The Garland ECG series complies with the standards CSA C22.2 no. 109 – latest edition, the UL197 – latest edition and the ANSI/NSF 4 – latest edition. The installation & connection of this appliance must comply with current codes. In Canada – the Canadian Electrical Code Part 1 and in the USA – the National Electrical Code.

SAFETY

This manual pertains to Electric Chain Griddles. The reader/operator must interpret its contents to applicable needs. If there is any question of interpretation of any of the literature pertaining to Garland Electric Chain Griddles, please contact your Authorized Service Agency or our Customer Service Department at 1 800 427 6668.

A qualified person must perform the installation in accordance with local codes.

Always follow these safety instructions when operating the Electric Chain Griddle:

Qualified persons must only operate the unit. DO NOT operate without reading this manual.

DO NOT operate the product unless it has been properly installed and grounded.

SAFETY - CONTINUED

DO NOT operate the product unless all service and access panels are in place and fastened properly.

DO NOT attempt to repair or replace any part of this product unless all main power supplies have been disconnected.

WARNING - to avoid personal injury:

USE EXTREME CAUTION in setting up, operating and cleaning this product to avoid coming into contact with hot grill surfaces or hot grease. Suitable protective clothing should be worn to prevent the risk of burns.

NOTE all warning labels and markings on the product, which call attention to further dangers and necessary precautions.

WARNING – This appliance must not be cleaned with a water jet.

TECHNICAL SPECIFICATIONS

LOADING CHART

MODEL	TOTAL kW LOAD	Voltage	LOAD PER PHASE			AMPS PER PHASE			Amps 1 phase
			X-Y	X-Z	Y-Z	X	Y	Z	
ECG-24R	8.60	208	2.60	3.00	3.00	23.3	23.3	25.0	41.3
	8.60	240	2.60	3.00	3.00	20.2	20.2	21.7	35.8
ECG-36R	12.90	208	4.30	4.30	4.30	35.8	35.8	35.8	62.0
	12.90	240	4.30	4.30	4.30	31.0	31.0	31.0	53.8
ECG-48R	17.20	208	5.60	6.00	5.60	48.3	46.6	48.3	82.7
	17.20	240	5.60	6.00	5.60	41.9	40.4	41.9	71.7
ECG-60R	21.50	208	6.90	7.30	7.30	59.1	59.1	60.8	103.4
	21.50	240	6.90	7.30	7.30	51.2	51.2	52.7	89.6
ECG-72R	25.80	208	8.60	8.60	8.60	71.6	71.6	71.6	124.0
	25.80	240	8.60	8.60	8.60	62.1	62.1	62.1	107.5

EXTERIOR DIMENSIONS

MODEL	HEIGHT		WIDTH		DEPTH		WEIGHT	
	mm	ins	mm	ins	mm	ins	kg	Lb.
ECG-24R	905	35 5/8	610	24	889	35	120	265
ECG-36R	905	35 5/8	914	36	889	35	181	400
ECG-48R	905	35 5/8	1219	48	889	35	227	500
ECG-60R	905	35 5/8	1524	60	889	35	272	600
ECG-72R	905	35 5/8	1829	72	889	35	318	700

ELECTRICAL SUPPLY

Before attempting the electrical connection, the rating plate should be checked to ensure that the equipment's electrical characteristics agree. On Electric Chain Griddles, the supply entrance is located at the rear of the main bottom. The supply terminal block is accessible from the front.

ELECTRICAL SUPPLY CONTINUED

The electrical supply must be adequate for the voltage, phase and current marked on the rating plate.

Note: A means of disconnection from the supply having a contact separation of at least 3 mm in all poles must be incorporated in the fixed wiring.

WARNING: THIS APPLIANCE MUST BE GROUNDED

GENERAL INSTALLATION

A qualified person as required by the local electrical authorities must install this equipment.

WARNING: The appliance must be grounded.

CAUTION: Prior to installation, check the electrical supply to ensure input voltage and phase match the equipment voltage rating and phase. See data plate located on the bottom of the control section near the front.

The Electric Chain Griddle must be level front to back, side to side and diagonally. This leveling must be done with the unit under the hood and in its normal operational position.

SITING

The base on which the unit is to be sited, must be capable of adequately supporting the weight of the appliance and any ancillary equipment. (Refer to technical specifications in this manual). Once in position check the equipment is level, both front to back, side to side and diagonally. Adjust if necessary.

VENTILATION AIR

The Electric Chain Griddle (ECG) is intended to be installed under a ventilation hood.

Proper operation of exhaust fans (proper speed, rotation and adjustment) is essential. In addition, a make-up air system (HVAC) for the kitchen to supply fresh air is recommended.

Any ventilation system will break down if improperly maintained. The duct system, the hood, and filters must be cleaned on a regular basis and kept grease free.

CLEARANCES

The space in which the appliance is to be sited must include the minimum installation clearances shown below:

ALL MODELS	COMBUSTIBLE WALL MINIMUM CLEARANCE		NON-COMBUSTIBLE WALL MINIMUM CLEARANCE	
	mm	ins	mm	ins
SIDES	152	6	152	6
BACK	152	6	152	6

INSTALLATION PROCEDURE

GENERAL

1. Carefully remove the unit from the crate. All packing material must be removed from the unit. The protective material covering the stainless steel must be removed immediately after the unit is installed.
2. Adequate clearance must be provided for servicing, ventilation and proper operation. The product must be kept clear of combustible material.

CASTERS

1. The front casters on the unit are equipped with brakes to limit movement of the range without relying on the electrical connection to limit appliance movement.
2. A restraint can be attached to the unit near the electrical connection. If the restraint is disconnected, be sure to reconnect it after the range has been returned to its originally installed position.

COMMISSIONING

Ensure all circuit breakers located behind the access door on the control panel are set to the “ON” position.

1. Ensure that all controls are in the “OFF” position and turn on the main electrical supply.
2. Operate each section of the unit in accordance with the operating instructions provided in this manual.
3. Check that the product functions correctly and the voltage supply to the unit does not drop by more than 5% when all sections are operated simultaneously.

When the operation has been checked, hand the manual to the user or purchaser for retention and instruct them in the efficient and safe operation of the appliance.

OPERATING INSTRUCTIONS

GRIDDLES

Griddle tops are designed to have food cooked directly on the surface. Do not put pots or pans on the griddle surface as this will scratch or nick the surface and will result in improper cooking or

sticking of product. Never salt food over griddle since this will build up a gummy residue making it difficult to clean.

Avoid hitting the surface of the griddle with the edge of a spatula since this will cause nicks. The most frequently used temperatures are 149°C to 182°C (300°F to 360°F). After one cycle, the griddle plate will discolour. This is normal and will not affect cooking performance.

Check the grease container and drain frequently during heavy use to prevent overflow.

OPERATING THE GRIDDLE:

NOTE: Ensure the electrical supply to the appliance is turned "ON".

1. Switch "ON" main power switch on the control panel.
2. Switch "ON" desired section(s).
3. Set the thermostat to the desired temperature.

SHUTTING THE GRIDDLE DOWN:

1. Set the thermostat to the OFF position.
2. Switch "OFF" all sections.
3. Switch "OFF" main power switch on the control panel.

MAINTENANCE & CLEANING

CLEANING:

STAINLESS STEEL:

Stainless steel should be cleaned using a mild detergent, a soft cloth and hot water. If it is necessary to use a non-metallic scouring pad, always rub in the direction of the grain in the metal

to prevent scratching. Wash a small area at a time and rinse the washed area with a clean sponge dipped into a disinfectant and wipe dry with a soft clean cloth before it can dry.

Use only stainless steel, wood or plastic tools to scrape off heavy deposits of grease or oil. Do not use ordinary steel scrapers or knives, as particles of iron may become embedded and rust.

NEVER USE STEEL WOOL.

GRIDDLES

PREPARING A NEW GRIDDLE:

1. Remove the protective coating on the surface using a mild detergent.
2. Thoroughly rinse the griddle with vinegar and a water solution (3/4-cup vinegar per quart of water) and dry.

SEASONING THE GRIDDLE:

1. Using a clean cloth, rub a thin and even layer of oil into the griddle surface. **Oil should be an unsalted shortening or high temperature cooking oil.**
2. Set the griddle thermostat to 66°C (150°F) and heat the griddle surface until the oil begins to caramelize (turn a golden brown colour).
3. Scrape off the caramelized oil with a standard spatula.
4. Repeat step 1, and set the griddle thermostat to 135°C (275°F).
5. Repeat steps 2 & 3. The griddle is now seasoned and ready for use.

GRIDDLES -CONTINUED

CLEANING INSTRUCTIONS (AFTER EACH USE)

1. Using a traditional 64mm-76mm (2 ½"-3") scraper or spatula scrape the griddle surface (to remove food particles and oil residues) towards the grease trough using even back to front strokes. Deposit debris into the chute.
2. Using a clean cloth, rub a thin and even layer of oil into the griddle surface.

3. Remove the grease drawer, empty and wash thoroughly with soap & water. Replace.

CLEANING INSTRUCTIONS (FOR HEAVY BUILD UP)

(After using cleaners & grease cutter, re-season the griddle)

Apply to a warm griddle for best results.

1. Using a traditional 64mm-76mm (2 ½"-3") scraper or spatula scrape the griddle surface (to remove food particles and oil residues) towards the grease trough using even back to front strokes. Deposit debris into the chute.
2. Apply griddle cleaner evenly over the griddle surface and let sit as directed. Follow the procedures on the label of the specific cleaning product.
3. Using a traditional scraper or spatula, slosh around the griddle cleaner to remove the build up.
4. Scrape the griddle surface towards the grease trough using even back to front strokes. Repeat step 2 if necessary.
5. Using a mild detergent, clean the surface and rinse thoroughly with a water and vinegar solution. Dry griddle.
6. Using a clean cloth rub a thin and even layer of oil into the griddle surface.
7. **Re-season the griddle** as detailed above. The griddle is now ready for use.

GRIDDLE DO'S & DON'TS

DO'S

1. Season the griddle. This will prevent foods from sticking and make it easier to keep the surface clean.
2. Keep the surface clean. Scraping the surface throughout production to clear foods and oils prevents build up and will make it easier to keep the surface clean.
3. Turn the temperature down during slow periods. Reducing the temperature or turning sections off during slow periods will conserve energy and prevent the plate from overheating.

DON'TS

1. Do not use salt to clean the griddle surface. Salt is corrosive and can cause pitting of the griddle.
2. Do not allow metal utensils (Spatula, scraper, etc.) to nick and/or dent the surface of the griddle. The edges of these utensils are sharp and will create divots that oil can collect in and caramelize which will cause sticking.

3. Do not use the griddle as a hot top. A large pan or pot will trap heat and can cause the griddle plate to warp.
4. Do not overheat the griddle to preheat faster. Preheating only takes 15-20 minutes.

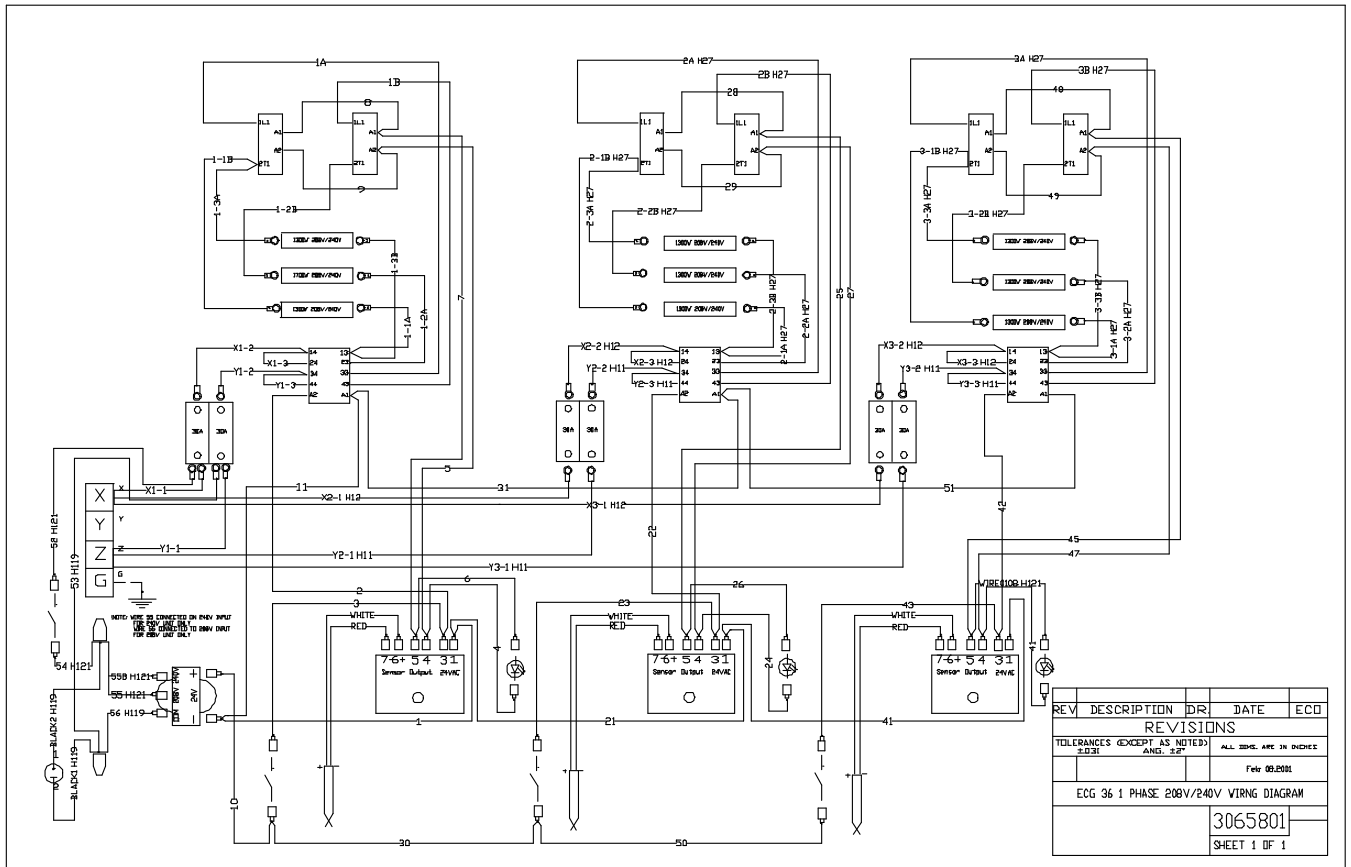
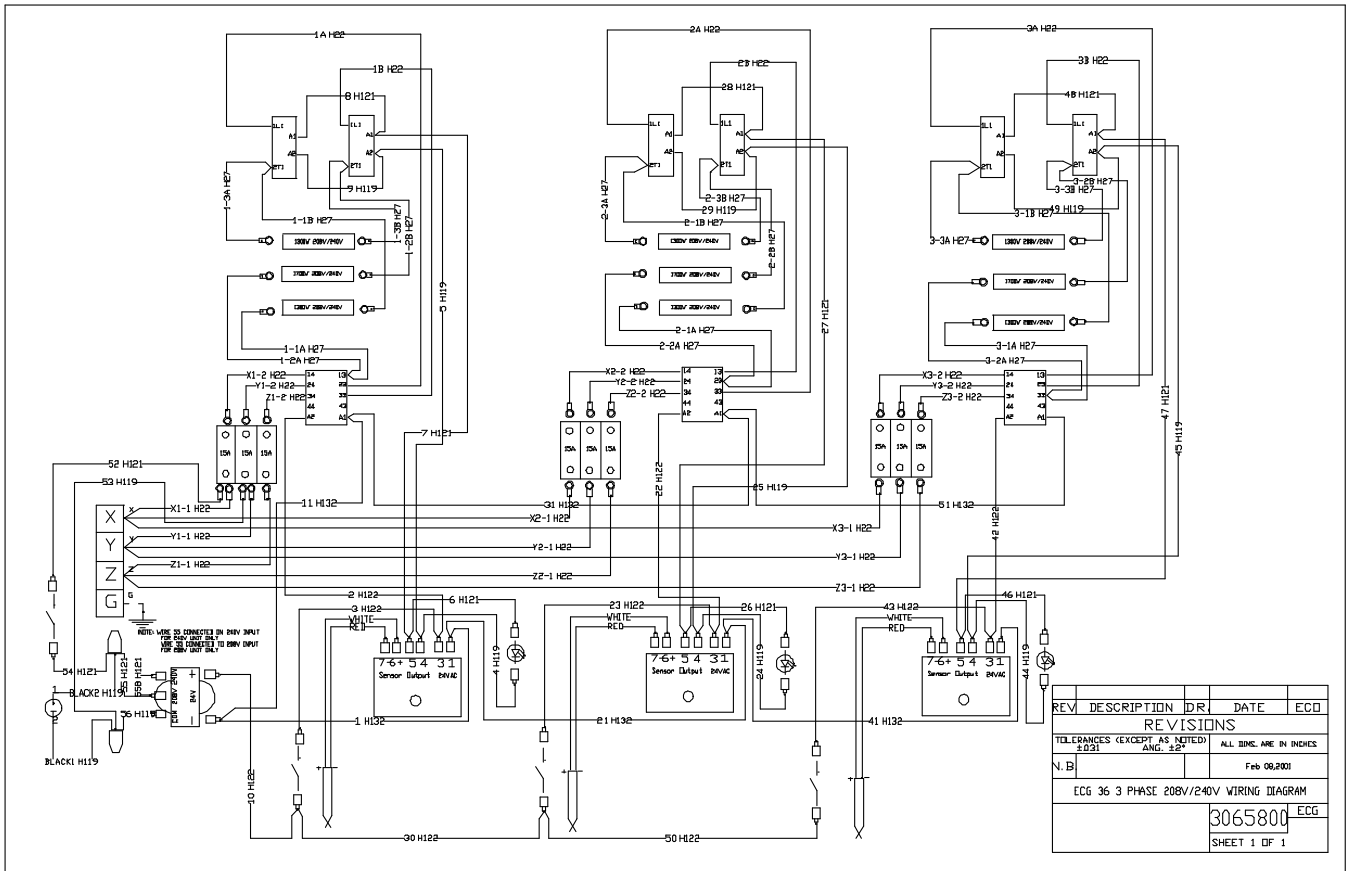
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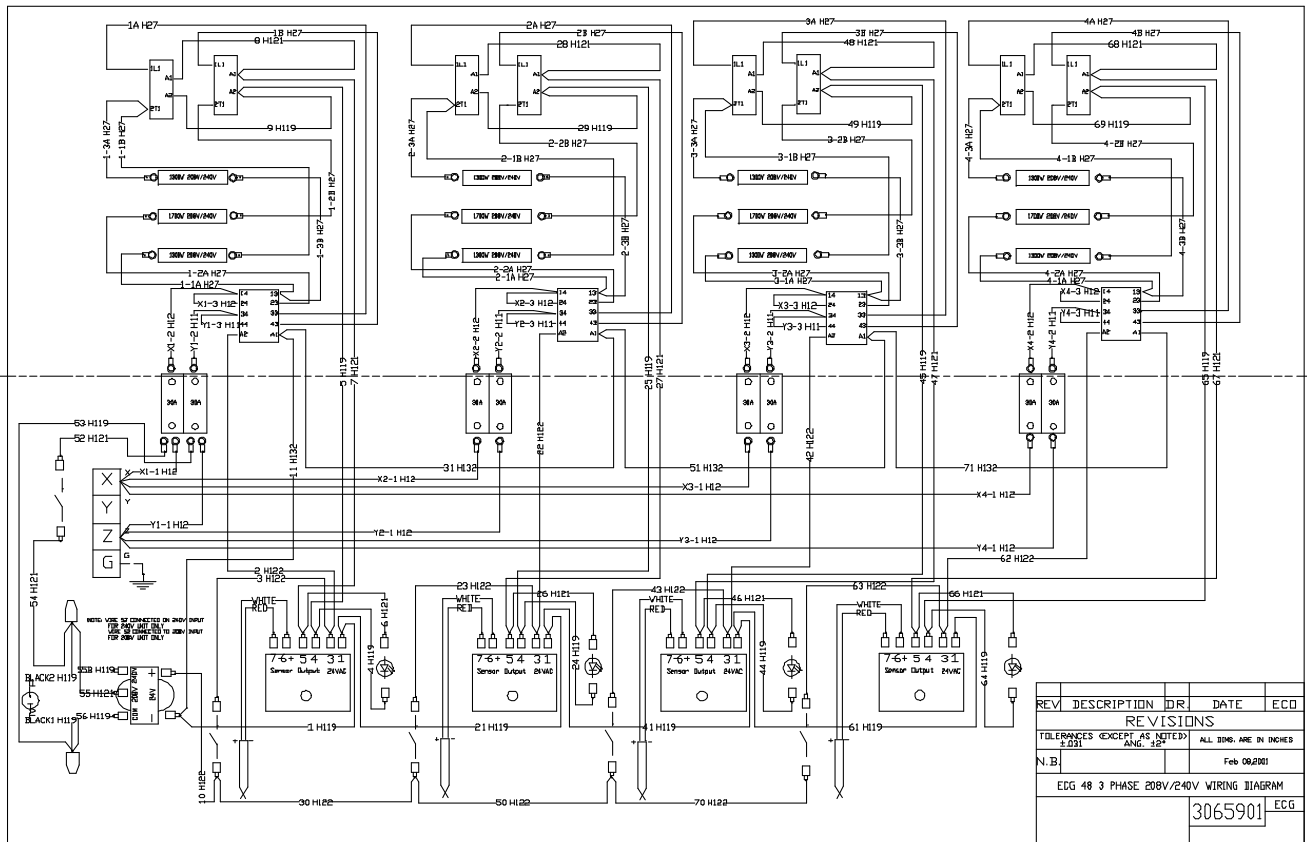
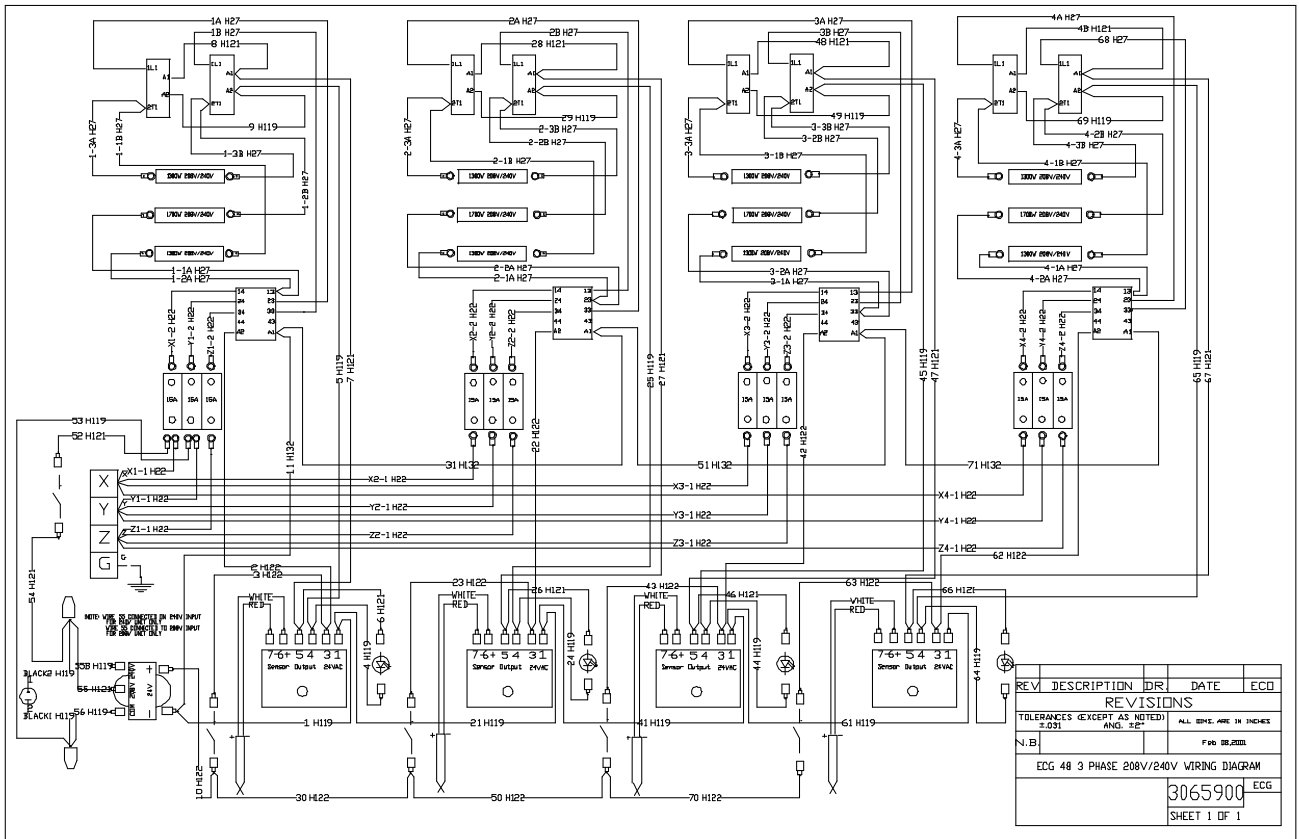
To ensure efficient and safe operation of the appliance it is recommended that servicing be carried out at regular intervals, the frequency of which will vary, depending on the installation conditions and usage. Usually once per year is adequate.

Servicing must be carried out by competent persons in accordance with the law.

SAFETY

It is essential that the instructions in this booklet be strictly followed for the safe and economical operation of the equipment. If it is known or suspected that a fault exists on the appliance then it must not be used until a competent person has rectified the fault.







Continuous improvement is a Garland policy; therefore specifications are subject to change without notice.

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