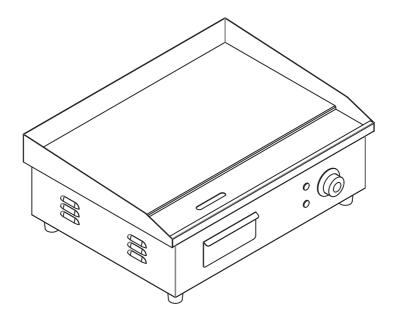
VEVOR®

Commercial Electric Griddle



Commercial Electric Griddle

EG-818US/EG-818EU/EG-818AU



NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

CustomerService@vevor.com

This is the original instruction, Please read all manual instructions carefully before operating. VEVOR reserves clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there is any technology or software updates on our product.

Important Safety Information

Please read the following statements carefully and understand their meaning prior to use to ensure safe operation.



Warning-To reduce the risk of injury, user must read instructions manual carefully.



This symbol, placed before a safety comment, indicates a kind of precaution, warning, or danger. Ignoring this warning may lead to an accident. To reduce the risk of injury, fire, or electrocution, please always follow the recommendation shown below.



HOUSEHOLD USE ONLY



This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a wheelie bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices.



CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
- The information contained in this manual is important for the proper installation, use and maintenance of this product.
- Adherence to these procedures and instructions will result in satisfactory results and long-term trouble-free service. Please read this manual carefully and retain it for future reference.
- Do not spray the bain marie with a water hose under pressure. Do not spray liquids directly onto the control panel (refer to the cleaning section for details).
- Do not place any part of your body on bain marie lids when the unit is turned on.
- Do not operate the bain marie next to any heat source or grease emitting appliance (i.e. bain maries).
- Do not use the unit for any other purpose other than holding food.
- Do not use sharp objects to activate controls.
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- Take extreme care when lifting the bain marie pot lids as steam may be expelled from hot food stuffs. Do not touch the tank element covers or elements when machine is hot.

- Do not let children or minors touch or use this product (Note: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.)
- Please be careful during use: Do not put non-food items into the product for heating and please use purified water
- •Type Y attachment: If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Operating Instructions

Before first use,

- 1. Remove Commercial Griddle from packaging.
- 2. Place on a firm and stable surface.
- 3. Remove all packaging and instruction book.
- 4. Please read all instructions before you begin to cook.
- 5. Keep this instruction book in a safe location for future reference.
- 6. It is highly recommended that you clean the griddle before first use. Use a damp cloth to wipe out the anti-rust oil on the surface of griddle cooking plate (the oil is to prevent the grill plate from rusting, it's not a sign of used)
- 7. After cleaning, the Commercial Griddle is ready for use. Before initial use turn the thermostatic control to the medium setting (200°F). Allow to heat and burn-in for approximately 30-minutes. This will allow all oils and other sediment to burn off. You may see smoke coming from the grill plates when the machine is first switched on, this is normal. The Griddle may emit a slight odor. This is normal and will quickly dissipate.

Operating steps:

- 1. Place the machine firmly, connect the power, and then the green power indication light turns on. Adjust the working temperature to the required one, heating light turns on, the heating element is working.
- 2. When the temperature reaches the preset one, the yellow light will turn off, then it will turn into the thermostat state, the user can start to work. When the temperature comes down, the thermostat will start working again automatically. This process is cycling repeatedly, guarantee the temperature is on the set up scope.
- 3. When the food is ready, the user can take out gently with the spatula provided, avoid using metal to roll up or take out the food, otherwise it will hurt the surface of heating plate.
- 4. The oil drip tray can be used to collect the remaining oil or grease, it should be cleaned out frequently to avoid overflow.

Technical Specification:

Model No.	Power	Hot plate surface	Voltage	Dimension(mm)	Plug Type
EG-818US	1.6kW/ 13.3Amps	Full Flat	110V~120V	542*430*220	NEMA 5-15P Plug
EG-818EU	3.0kW/ 13.3Amps	Full Flat	220V~240V	542*430*220	European Plug
EG-818AU	3.0kW/ 25Amps	Full Flat	220V~240V	542*430*220	Australian Plug

Care and Maintenance:

Daily

After each day, with the griddle hot (300F), rub the griddle clean with a grill brush or grill brick. Do not use cleaning chemicals or soaps as these can be absorbed by the surface and/or seep into the perimeter of the griddle and affect the flavor of the food. If necessary, use only clean water, oil, and/or a food grade degreaser for the cleaning process. Remove and empty the grease container, clean the grease trough and exterior of the unit. Allow the unit to cool and apply a thin coating of cooking oil if necessary to prevent corrosion.

Weekly

Perform the daily cleaning process. Allow the griddle to cool completely and thoroughly clean the griddle plate with a food grade degreaser. Do not use cleaning chemicals or soaps as these can be absorbed by the surface and/or seep into the perimeter of the griddle and affect the flavor of the food. Season the griddle per the instructions in the Start-up section. Do not allow the griddle to remain unseasoned or without a thin coating of cooking oil to prevent corrosion.

SAFETY AND TROUBLESHOOTING

Please note that the Commercial Griddle will be too hot to handle immediately after use. If a problem occurs that does not appear on this table, stop using the fryer and seek help from the manufacturer, a qualified technician or an authorized dealer.

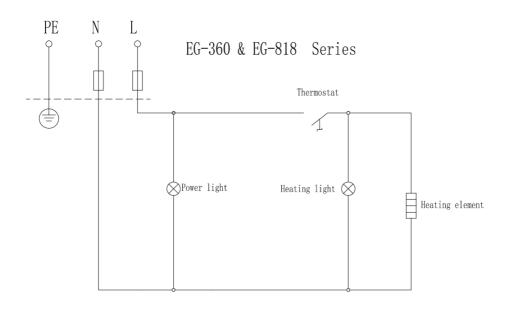
Possible troubleshooting chart

Problem	Cause(s)	Solution(s)
Power indicator not on when Griddle plugged in.	Plug is not in socket properly. Fuse has blown	Remove plug and insert correctly. Replace suitable fuse
Thermostat indicator not working and Griddle not heating up.	Connection to heating element faulty. Heating element is faulty	Contact a qualified technician or an authorized dealer for heating element connection fault. Contact a qualified technician or an authorized dealer for heating element fault.

Possible troubleshooting chart

Problem	Cause(s)	Solution(s)
Power indicator not on when Griddle plugged in.	Plug is not in socket properly. Fuse has blown	Remove plug and insert correctly. Replace suitable fuse
Thermostat indicator not working and Griddle not heating up.	Connection to heating element faulty. Heating element is faulty	Contact a qualified technician or an authorized dealer for heating element connection fault. Contact a qualified technician or an authorized dealer for heating element fault.
Power indicator on but griddle not heating up.	Temperature control is faulty.	Contact a qualified technician or an authorized dealer.
Temperature control is working but power indicator is not on.	Power indicator is faulty	Contact a qualified technician or an authorized dealer.

Circuit Diagram:



Manufacturer: Guangzhou Yuesheng CateringEquipment Co., Ltd.

Address: No.3, Erheng Road, Dongsheng Road, ChadongCun, Dalong Avenue, Panyu Districi

GuanazhouChina

UK Importer: FREE MOOD LTD

Address: 2 Holywell Lane, London, England, EC2A 3ET

UK REP **EUREP UK LTD**

UNIT 2264, 100 OCK STREET, ABINGDON OXFORDSHIRE ENGLAND OX14 5DH

EC Importer: WAITCHX

Address: 250 bis boulevard Saint-Germain 75007 Paris

EC **REP** EUREP GmbH

Unterlettenweg 1a, 85051 Ingolstadt, Germany



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