



Outperform every day.™

Care and Use



ELECTRIC GRIDDLES

Startup:

First Use:

Before initial use turn the thermostatic control(s) to the maximum setting. Allow to heat and burn-in for approximately 30-minutes. You may notice smoking during this initial burn-in; this is normal.

Season the griddle surface: (first use and after weekly cleaning)

Allow the unit to cool or heat to a warming temperature of approximately 200°F. Rub cooking oil, shortening, beef suet, or the like on the griddle surface with a clean cloth. Heat the griddle to 350 – 400 °F and allow it to operate for approximately 30 minutes. Then turn the temperature dial down to approximately 200°F and allow the surface to cool to the set temperature. Remove any excess oil and wipe clean. Repeat the process; oil, heat for 30 minutes, cool, and wipe clean.

Daily:

Preheat the unit to desired cooking temperature. Prior to cooking, lightly oil and wipe the surface clean to remove any contaminants that may have accumulated or seeped from the surface and/or perimeter since last use and to assure a clean non-stick cooking surface.

Cleaning Instructions:

Note: Do not clean the equipment with steel wool

Do not clean the griddle surface with non-food grade chemicals or soaps

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 Startup section. Do not allow the griddle to remain unseasoned or without a thin coating of cooking oil to prevent corrosion.



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