



Electric Portable Hot Plates



07/2022

Models: 177EBS100, 177EBS102

Please read and keep these instructions. Indoor use only.

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Important Safety Information



WARNING!

When using electrical appliances, basic safety precautions should always be followed, including the following:



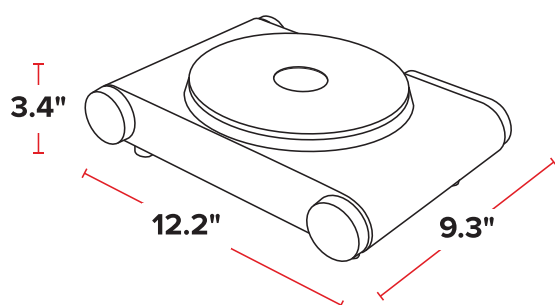
1. Read all instructions carefully and completely.
2. DO NOT touch hot surfaces.
3. Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
4. Unplug this unit when not in use and before cleaning.
5. Allow the unit to cool before putting on or taking off parts.
6. DO NOT operate this or any appliance with a damaged electrical cord or plug.
7. DO NOT operate this or any appliance after it has malfunctioned or been damaged in any way.
8. DO NOT use outdoors.
9. DO NOT place on or near a hot gas or electric burner.
10. Attach plug to appliance first, then plug electrical cord into the wall outlet.
11. Disconnect the unit by turning the temperature control to "OFF", then removing the electrical plug from the wall outlet.
12. DO NOT use appliance for any application other than intended use.
13. DO NOT place metal utensils or oversized foods on this unit as they may cause a fire and heighten the risk of electrical shock.
14. DO NOT store any item on top of this unit when in operation.
15. DO NOT allow this equipment to touch or be covered by flammable material, such as curtains, draperies, walls, etc., when in operation.
16. DO NOT clean with metal scouring pads as pieces can break off and touch electrical components, heightening the risk of electrical shock
17. Never place materials such as paper, cardboard, plastic, etc. on this equipment.
18. DO NOT cover this unit with metal foil as it may cause the equipment to overheat.
19. Avoid scratching the surface or nicking the edges of this unit's cooking plates.
20. Turn the appliance off by turning the temperature control to the "OFF" position.
21. Note that the use of accessories not recommended by the manufacturer may result in injury.
22. Children should be supervised to ensure that they DO NOT play with the equipment.
23. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
24. When using the appliance in shops, snack bars, hotels etc., check the voltage and outlet to make sure the appliance is correctly connected with power.
25. Place unit on a flat surface that is well ventilated. The appliances must be supervised during operation, DO NOT leave appliance without powering off.

NOTE: SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

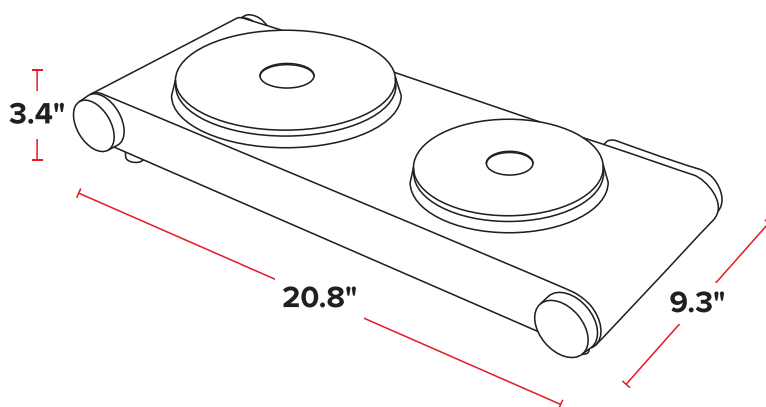
Specifications

| ITEM | VOLTAGE | WATTAGE | AMPS | PLUG | PRODUCT SIZE | ELEMENT |
|-----------|---------|-----------------------|------|-------|------------------------|------------------------------|
| 177EBS100 | 120V | 1,500W | 10A | 5-15P | 12.2"W x 9.3"D x 3.4"H | Single 7" Coils |
| 177EBS102 | 120V | 1,800W (900W+900W) | 15A | 5-15P | 20.8"W x 9.3"D x 3.4"H | (2) Side-to-Side 7"/6" Coils |

177EBS100



177EBS102



Installation



CAUTION

This unit should be installed in a non-combustible location only.



CAUTION

To reduce the risk of fire, the appliance is to be installed in non-combustible surroundings only, with no combustible material within 8 inches of the sides, front, or rear of the appliance or within 40 inches above the appliance.



1. Unbox the hotplate. Remove the plastic coating from all stainless-steel surfaces.
2. Make sure no parts are discarded with packing material.
3. Always clean the equipment thoroughly before the first use. Checking rating label for your model designation and electrical rating.
4. Ensure rubber feet are installed properly. The unit must be operated with rubber feet provided.



Electrical Connections

To avoid a circuit overload when using this product, do not operate other high wattage products on the same electrical circuit. A short power supply cord is provided to reduce the risk of becoming entangled or causing a tripping hazard. Use of an extension cord is not recommended. **WARNING:** This product is equipped with a polarized plug (one blade is wider than the other blade) to reduce the risk of electrical shock. This is a safety feature, as the plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Do not alter the plug or attempt to defeat the safety purpose of the plug.

Operating Instructions



WARNING! The entire product will become extremely hot when in use and will remain hot immediately after use.



1. Ensure the Control Knob(s) is in the "OFF" position, and then place the product on a flat, level, heat-resistant surface.
2. Insert the plug into a standard 120V AC electrical outlet.
3. Place cookware onto the heating element(s), and then adjust the Control Knob to the desired heat level (Lo to Hi). To turn OFF the product, rotate the Control Knob to the "OFF" position and unplug it from the electrical outlet. Always unplug the product when not in use.



WARNING! Do not use a pot/pan that is wider than the burner. 120V models are not designed for saucepots over 2 quarts. They are designed for pan frying, sautéing, or simmering NOT boiling.



Important Notices

1. Before a burner is used for the first time, it should be heated up at maximum setting for approximately 5 minutes without a pot. This will burn off any residues on the burner plates.
2. The burner may smoke the first time it is used – this is normal, and the smoke will burn off within a few minutes.
3. Do not leave the unit on without any pots/pans on the solid burners after the initial burn-off process.
4. Make sure the power supply cord does not touch hot elements or cooking utensils.

Care and Maintenance



WARNING!

To avoid electrical shocks or burn hazards, always make sure the product is unplugged from the electrical outlet and allowed to cool completely before cleaning.



NOTICE: Do not attempt to remove the heating element(s). Use a damp cloth/sponge and a mild detergent to clean the product's surfaces, ensuring that no detergent remains on the heating element(s). **WARNING:** Do not immerse the product in liquid or place in a dishwasher.

NOTICE: Do not use abrasive cleaners/pads to clean any part of the product.

For Daily Cooking: Wipe excess water/condensation off pots, lids, and utensils prior to use.

General Troubleshooting

If the units fails to operate checking the following:

1. Is the unit connected to a live power source?
2. Check circuit breaker?
3. Is power switch on and pilot light glowing?
4. Check the data plate. Are you operating the unit on the proper voltage?

NOTICE: Service work should be performed only by a qualified technician who is experienced in and knowledgeable with the operation of commercial gas, electric, steam cooking equipment.

Limited Warranty



Avantco Equipment warrants its equipment to be free from defects in material and workmanship for a period of 1 year from the original date of delivery, when purchased from an authorized dealer and appropriately installed in the Contiguous United States. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within 1 year from the original date of delivery of the equipment. Claims under this warranty may only be made by the original purchaser. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Coverage is determined at the time of sale and cannot be modified for previously purchased products.

| Items Not Included in Warranty

This warranty applies to all Avantco Equipment products not otherwise named on another Avantco Equipment warranty document. Please consult the literature associated with those products. The following items are not included in this warranty:

- 177MIX8 model mixers.
- 177MX series mixers 30 quarts and larger. Size is denoted by the number following "MX" in the model number.
- 177SL series automatic meat slicers. Automatic slicers are denoted by an "A" in the model number.
- Meat saw model 177EMBS94SS only
- 177EF40 electric floor fryers
- 177FBF flat-bottom gas fryers
- 177FF floor fryers

The items listed above are NOT covered by the 1-year replacement warranty and are instead backed by their own coverage. Please consult the literature associated with those products. This document applies to all other Avantco Equipment units.

Limited Warranty



| Warranty Inquiries and To Make A Claim

For all equipment covered by this replacement warranty, please contact your authorized dealer. Have your model number, serial number, and proof of purchase information ready.

www.WebstaurantStore.com

Please use the online chat feature or email help@webstaurantstore.com. You will need your order number to make an inquiry or claim.

The Restaurant Store

Please contact your local store directly.

www.TheRestaurantStore.com

Please use the online chat feature or email help@therestaurantstore.com. You will need your order number to make an inquiry or claim.

Clark Food Service Equipment, PRO Marketplace

Please contact your account manager directly. If you do not know your account manager, please call 717-392-7363 for CFSE and Pro Marketplace

| Residential, Food Truck, Mobile, and Outdoor Commercial Use Warranty

- Residential, Food Truck, Mobile, and Outdoor customers in the Contiguous United States shall receive 30 days of replacement warranty coverage from the original date of delivery.
- Products sold into Alaska, Hawaii, other US territories outside of the Contiguous United States, and Canada shall be backed by 30 days of replacement coverage, excluding all applicable shipping costs, duties, taxes, and fees, provided by your authorized dealer following appropriate troubleshooting steps.
- To make a warranty claim, contact your authorized dealer listed above.

Limited Warranty



| Coverage Limitations

This limited warranty does not cover:

- Equipment used for residential or non-commercial purposes.
- Parts and accessories not originally sold with or as a component of equipment.
- Equipment not purchased directly from an authorized dealer. A list of authorized dealers can be found at www.AvantcoEquipment.com
- Equipment where the serial number plate has been removed or altered.
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency.
- Equipment that was not professionally installed, where applicable. Equipment requiring professional installation shall be named in its documentation and includes but is not limited to any equipment requiring a gas or plumbing connection. Proof of installation may be required to make a warranty claim.
- Damage or failure due to improper installation, improper utility connection or supply, use of unfiltered water (if applicable), and issues resulting from improper ventilation or airflow.
- Incidental or consequential damage of any kind.
- Defects and damage due to improper maintenance (such as rust), wear and tear, abuse, vandalism, or Act of God.
- Excessive use or use outside of the intended design of the equipment, such as use other than with foodstuffs or in excess of the manufacturer's recommendations as stated in the manual.
- Damage caused by improper electrical connection or voltage fluctuations, such as power surges or generators.
- Avantco has the sole discretion on wearable parts not covered under warranty.
- Avantco Equipment shall not be liable, under any legal theory, for loss of use, revenue or profit, or for substitute use or performance, or for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type.