



Electric Griddles



Models: 177EG16N, 177EG24N, 177EG30N, 177EG36N, 177EG48N

10/2021

Please read and keep these instructions. Indoor use only.

User Manual



Specifications

All units come with a 6 ft. commercial cord except 177EG36N and 177EG48N which must be hardwired

Model	Voltage	Power	Dimensions (LxWxH)	Temp. Range	Net Wt.	Shipping Wt.	Plug Type
177EG16N	120V AC	1750W	16" x 19.75" x 13"-15"	120°F - 570°F	52 lbs.	62 lbs.	NEMA 5-15P
177EG24N	208V/240V	2675/3560W	24" x 19.75" x 13"-15"	120°F - 570°F	80 lbs.	90 lbs.	NEMA 6-20P
177EG30N	208V/240V	3375/4500W	30" x 19.75" x 13"-15"	120°F - 570°F	87 lbs.	110 lbs.	NEMA 6-20P
177EG36N	208V/240V	7488/10080W	36" x 19.75" x 13"-15"	120°F - 570°F	201 lbs.	218 lbs.	HARD WIRED
177EG48N	208V/240V	10482/14000W*	48" x 24.70" x 13"-15"	120°F - 570°F	364lbs.	518lbs.	HARD WIRED

Model 177EG48N requires two separate electrical connections and services.

*Wattage Split: circuit 1: 5241/7000W; circuit 2: 5241/7000W

Safety

1. Ensure that the power supply you are using is adequate for continual griddle use and the voltage is correct.
2. This equipment **MUST HAVE** at least 12" of space clearance from combustible construction on the sides, back, top and front.
3. Unplug the unit when not in use and before cleaning.
4. Do not immerse unit, cord, or plug in liquid at any time.
5. Do not operate unattended.
6. Do not use this unit for anything other than its intended use.
7. Do not use outdoors.
8. Always use on a firm, dry, and level surface.
9. Do not use if unit has a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
10. Any incorrect installation, alterations, adjustments, and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals.

Exhaust Canopy

Griddles inherently create a good deal of heat and smoke and should be installed under an efficient exhaust hood with flame proof filters. A vertical distance of not less than 48" shall be provided between the top of the appliance and filters or any other combustible material. Exhaust installation must conform to local codes.

Connecting Power Supply

For hardwired models, an electrician will need access to the bottom of the units. Additionally, a 50 Amp breaker is needed per junction box if installing separate connections; or one 80 Amp breaker if both are wired into the same breaker. A professional electrician is needed to install hard-wired units. See wiring diagrams and model voltage below. Please check the product page for installation guidelines.

Instructions for First Time Use

There is a thin layer of wax paper on top of the grill plate that must be removed prior to using the griddle.

In order to protect the plates of your new grill during transportation, a layer of food-safe oil was coated on the surface prior to shipment. This oil is harmless, but must be removed before you begin to use. To remove, preheat the grill until the oil liquifies.

Next, carefully wipe away the melted oil with a clean, soft cloth and rinse with a mixture of 1/4 cup vinegar to 1 qt. water. To season, spread unsalted solid shortening or liquid frying compound evenly over the entire griddle surface. Turn all griddle burners to medium and wait until the shortening begins to smoke, then turn the burners OFF. Rub the now melted shortening into the griddle surface with burlap, moving in the direction of the surface's polish marks and covering the entire surface. Allow the griddle to cool. When the griddle is cool after the second seasoning, wipe it with a thin film of shortening or cooking oil.

Adjustable feet installation

Ensure that all feet are installed correctly before the operation of this griddle. Your griddle includes four adjustable feet, that are packaged unattached. Each foot has a screw protruding from the top for assembly. Locate the four screw holes at each corner of the bottom housing of the griddle. Insert the screw and turn the foot clockwise until snug. Repeat for all four feet. The height of the feet can be adjusted by rotating the bottom of the foot. Ensure that all four feet are adjusted to the same height to make a level cooking surface.

Operation

1. Plug the power cord into the appropriate outlet. The red "Power" light will illuminate.
2. Set the desired temperature by turning the rotary temperature knob clockwise. The heating element will begin to heat up and the green "Heating" light will illuminate.
3. When the temperature reaches the desired setting, the green "Heating" light will cycle on and off with the heating element to maintain the set temperature.
4. For best results, allow the unit to preheat for 15 minutes before placing food on cooking surface.
5. Turn temperature knob to the "Off" position to turn the green "Heating" light and heating element off. You must unplug the unit for the red "Power" light to turn off.

Transportation And Maintenance

During transportation, the machine should be handled with care.

Cleaning

1. After each use, scrape the griddle with a scraper or flexible spatula to remove excess grease and food. A grease tray is provided for the drippings. If there is an accumulation of burned-on grease and food, the griddle should be thoroughly scoured and re-seasoned. Please follow Noble Chemical Griddle Kleen instructions below:

Evenly pour a thin layer of GRIDDLE KLEEN over the hot griddle surface (300° - 350°F). Immediately spread the liquid with a compatible high heat sponge over the entire cooking area and gently scrub heavily soiled spots as needed. Allow a thin layer of GRIDDLE KLEEN to remain in contact with the warm grill surface for a few minutes. Then, wipe or squeegee into the grease tray. Turn off the griddle. Rinse the surface and wipe clean with a thick damp cloth. Apply a thin coating of liquid shortening to prevent the surface from rusting.

2. Daily, use a clean cloth and a good non-abrasive cleaner to clean the stainless steel body of the griddle. Wipe the polished front with a soft cloth.
3. At least once a day, remove the waste drawer and wash in the same way as an ordinary cooking utensil. The drawers are removed by pulling forward until they are released from their track.



**Griddle Gear
Cleaning Kit**

Everything you need to clean and
sanitize your griddle can be found in
this handy griddle gear cleaning kit.

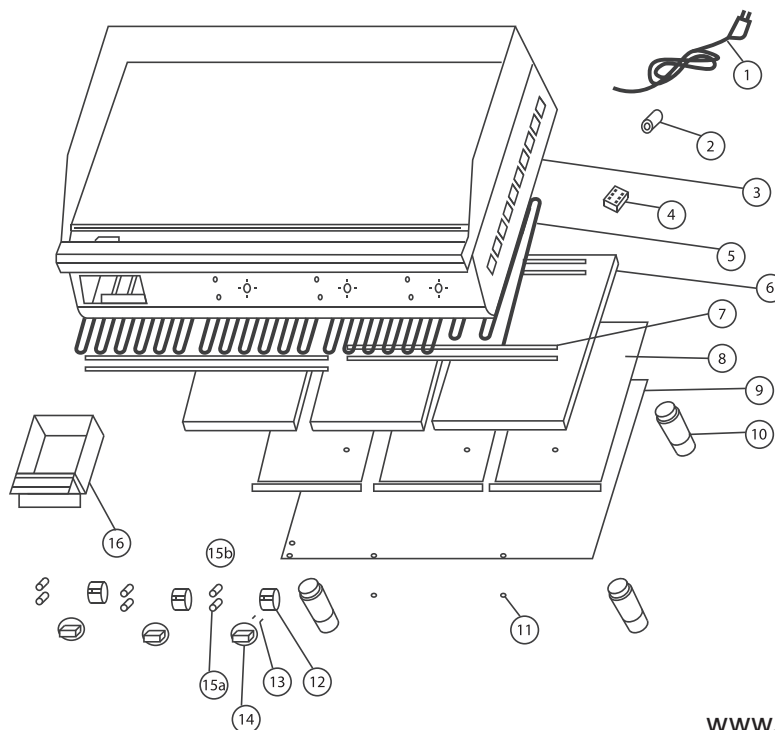


**Griddle
Kleen**

Keep your grill clean and free of grease
and other buildup with this Noble Chemical
Griddle Kleen liquid grill / griddle cleaner!

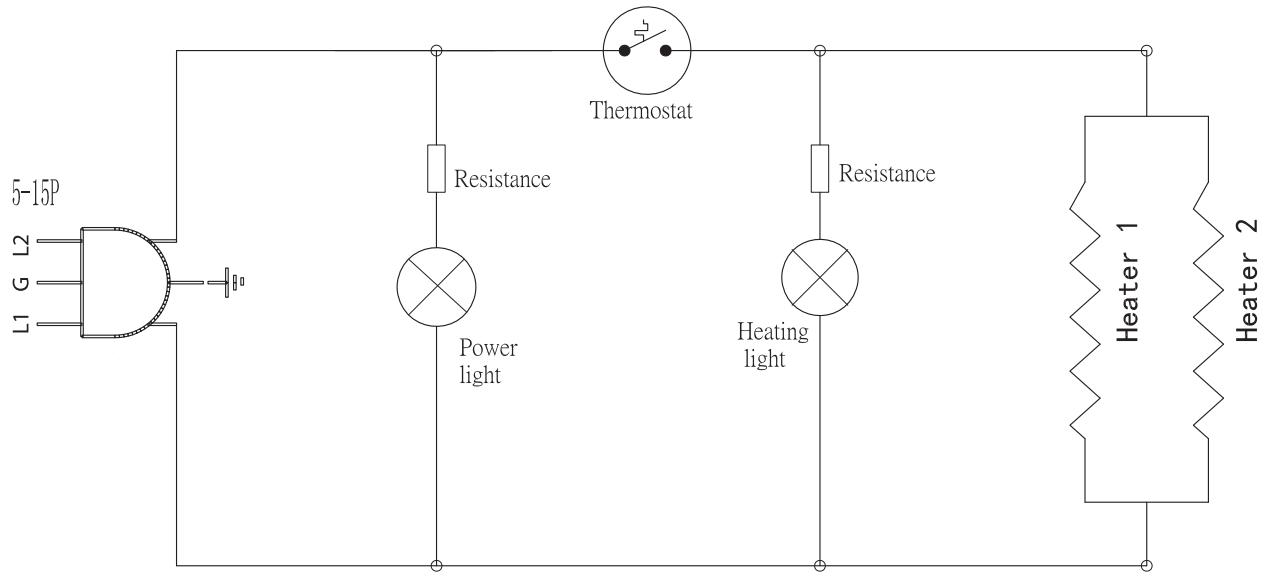
User Manual

Parts Key		
Parts Diagram #	Part Name	Replacement Part Item #
1	Power Cord	177COPCORD (EG16N), 177COPCORD2 (EG24N & EG30N)
2	Power Cord Clip	
3	Body	
4	Terminal	177EGTERMNL1 (EG16N), 177EGTERMNL2 (EG24N, EG30N, EG36N)
5	Heating Element	177EGELEM16 (EG16N), 177EGELEM24 (EG24N), 177EGELEM30 (EG30N), 177EGELEM36 (EG36N)
6	Insulation	
7	Heating Element Holder	
8	Insulation Board	
9	Bottom Plate	
10	Foot	177EGLEG
11	Bottom Plate Screws	
12	Thermostat	177EGTHERM2
13	Thermostat Screws	
14	Thermostat Knob	177EGKNOB
15A	Red Power Light	177COPLIGHT
15B	Green Working Light	177COWLIGHT
16	Grease Tray	177EGTRAY

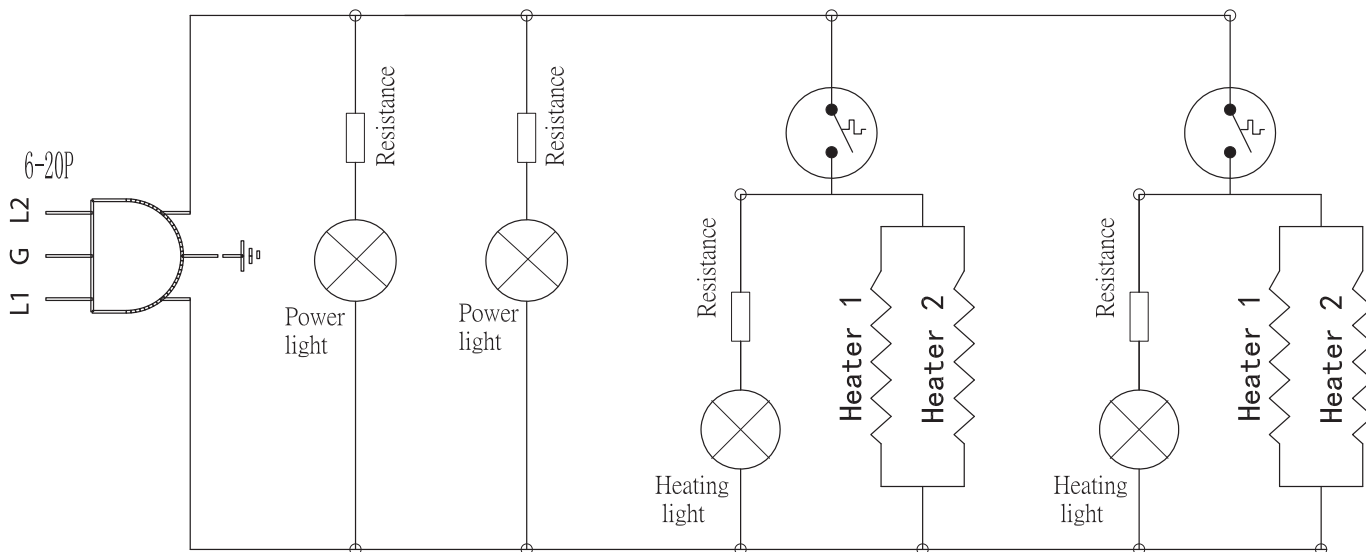


Circuit Diagrams

EG16N



EG24N



EQUIPMENT
AVANTCO

The diagram shows three identical circuit diagrams, labeled L1, L2, and L3, arranged horizontally. Each circuit consists of a power light, a resistance, a heater 1, a heater 2, and a heating light. The power light is connected to the resistance, which is in series with the heating light. The resistance is also connected to heater 1 and heater 2. The heating light is connected to heater 1 and heater 2. The heaters are connected to the power light. The heating light is connected to the resistance. The power light is connected to the resistance. The resistance is connected to the heating light. The heating light is connected to the heaters. The heaters are connected to the power light. The power light is connected to the resistance. The resistance is connected to the heating light. The heating light is connected to the heaters. The heaters are connected to the power light.

EG48N

