



BG series Electric Griddle



User Manual

The BG Series Stainless Electric Griddle has features of new styling, reasonable structure, easy to operate, good warmer results and saving energy. They complement a complete range of essential snack equipment for use in a commercial kitchen / catering establishment. The range features easy operation, reasonable distribution and occupy less space and reliability.

Basic parameter

Model	Power	Size of Hotplate (mm)	Dimensions (mm)	Note
BG1A	3KW / 230V	550 x 350	550 x 430 x 230	Single thermostat
BG2A	4.4KW / 230V	728 x 400	730 x 500 x 230	Double thermostat

A. Attention for installation

1. The using voltage of the machine must be coordinated with the supplied voltage.
2. User should install a suitable power switch or air switch.
3. There is a grounding screw behind this oven. The grounding blot should be connected with more than 2.5square mm copper wire according to safety rules for safety sake.
4. Before using this product, please check all parts and power supply and ground connection.

The shell of this machine must be grounded well for safety sake!

A. Before first use

From Manufacture the plate is covered with oil to protect the finish during transport. It is important

that the unit is prepared ready for use:

- 1) Unbox the unit and remove all the protective film from the stainless-steel exterior. Remove the paper protective cover from the griddle plate and scrape off sticky residue.
- 2) Check the cabinet, mains lead and plug for damage, do not use if there is damage to the lead or plug.
- 3) Ensure the switched socket outlet that the unit is to be plugged into is not damaged.
- 4) To 'Season' the cooking surface pour enough table salt on the cooking surface to a depth of 2-3mm
- 5) Turn the thermostat knob and set the temperature to 100 – 120 degrees C, leave switched on till the salt changes colour.
- 6) Remove all the salt using a scraper or hard brush
- 7) Pour enough vegetable oil onto the cooking surface so that it is fully covered.
- 8) Heat up the oil
- 9) Ensure that the fat collection tray is in place, remove and replace oil on the cooking surface frequently.

NOTE! It is usual to see smoke from initial switch on as the protective oil is burning off. This should last approximately ½ an hour, ensure adequate ventilation is provided, it is advisable to have the unit situated under an extraction hood with the fans running to remove the smoke.

B. Instruction

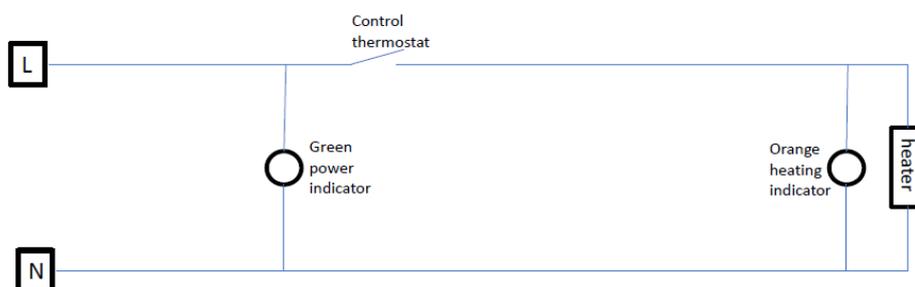
1. Double temperature controllers are besides two sides of the machine and they can be used alone. The left one can control the temperature of the left vat; the right one can control the temperature of the right one.
2. Shut on the power switch K1, the green indicator is on, at that time electricity reaches to the machine. Rotate the temperature controller clockwise to the required temperature set point, at that time the yellow indicator is on and the electric heating tube heats the plate. When the thermostat senses the temperature of the plate is correct the yellow indicator is turned off and the heater stops heating. It repeats again and again to make sure temperature is constant in the setting range.
3. According to different food and adjust the needed temperature to get the deal result of making food. Keep the cooking surface well oiled.
4. Do not leave set at the maximum temperature setting constantly as the surface can burn and grease can solidify and burn onto the surface, turn down temperature or switch off when not cooking items on the surface.
5. Scrape clean the surface after use and finish with a layer of cooking oil. Remove and clean the grease collection tray.
6. Allow to cool after use, disconnect from the electrical power supply wipe down all surfaces with a damp cloth and dry ready for the next use. If the griddle is to be stored then protect the surface with oil and grease paper to preserve the cooking surface.

C. Troubleshooting

No power to one / both sides	Check there is power to the socket/ check the fuse in the plug top. Use a different socket outlet
Not heating properly	Check above, adjust thermostat / both thermostats to a warmer setting
Surface appears to be cracking and hole appearing	Burnt carbon deposits can cover the plate and will start to flake off. This is due to insufficient cleaning practices. De-carbonize and clean the cooking surface

D. Repairs

1. Only suitably electrically skilled persons authorized should carry out any repairs
2. These units are supplied on a return to base warranty only. You must contact your supplier directly prior to returning the faulty griddle for repair.



Disposal



EU regulations require products to be disposed of by specialist companies who remove or recycle products, including electronic, metal and plastic components.

Consult your local waste collection authority regarding disposal of your appliance. Local authorities are not obliged to dispose of commercial equipment but may be able to offer advice on how to dispose of the equipment locally.

All packaging materials should be disposed of in an environmentally friendly way. The cardboard may be used as scrap paper. The protective foil and the foam cushions are CFC-free.

Do not allow children to play with the packaging and destroy plastic bags safely.



Environmental protection

Discarded electric appliances are recyclable and should not be discarded in the domestic waste! Please actively support us in conserving resources and protecting the environment by returning this appliance to the collection centres (if available).

Compliance

Parts have undergone strict product testing in order to comply with regulatory standards and specification set by international, independent, and federal authorities. Products have been approved to carry the following symbol:



Pentland Wholesale Ltd. Unit17 Walker Park Industrial Estate Walker Rd., Blackburn, BB1 2QE.

TEL: 01254614444 www.pentlandwholesale.co.uk