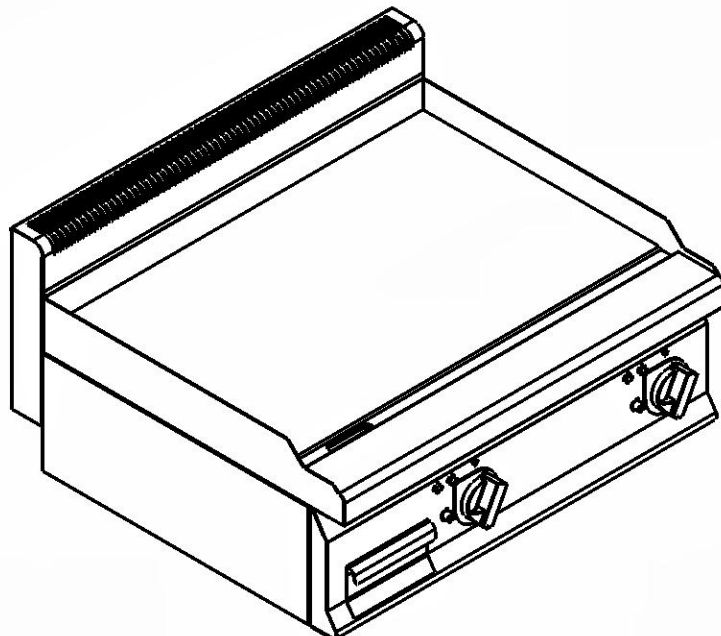
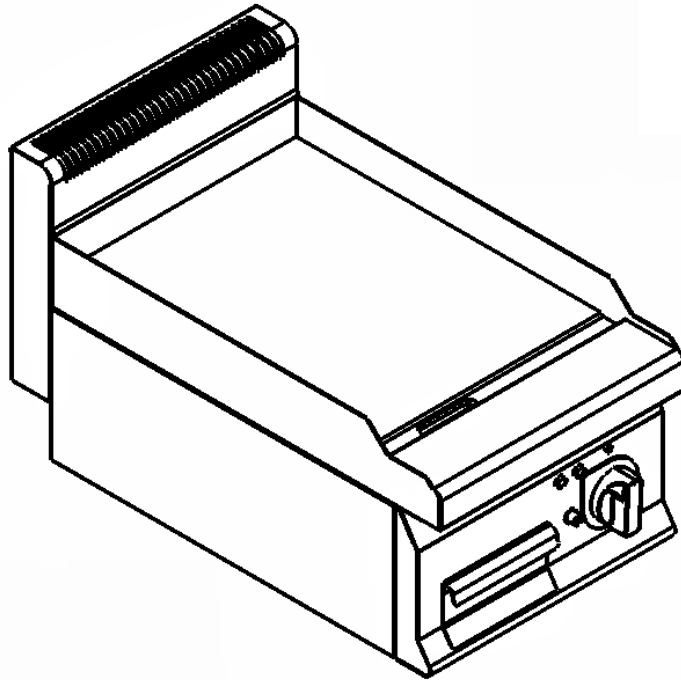


Commercial Electric Griddle

EGK473M EGK473MG EGK873M EGK873MGG

EBK400-E EBGK400-E EBK800-E EBGK800-E

Instruction Manual



Thank you for choosing our products. Please read the manual instruction carefully before using the equipment and use only as specified.

Attention Owners and Operators

This equipment is designed to provide safe and productive processing, cooking and warming of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safety, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.

Warning

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.

1. Parameters

Description	Dimensions	Model	Voltage/ Frequency	Power
400 Electric Griddle - Smooth	400*705*425MM	EBK400-E	380V/50HZ	4.05KW
400 Electric Griddle -Grooved	400*705*425MM	EBGK400-E	380V/50HZ	4.05KW
400 Electric Griddle - Smooth	400*705*425MM	EGK473M	380V/50HZ	4.05KW
400 Electric Griddle -Grooved	400*705*425MM	EGK473MG	380V/50HZ	4.05KW
800 Electric Griddle - Smooth	800*705*425MM	EGK873M	380V/50HZ	8.1KW
800 Electric Griddle -Grooved	800*705*425MM	EGK873MGG	380V/50HZ	8.1KW
800 Electric Griddle - Smooth	800*705*425MM	EBK800-E	380V/50HZ	8.1KW
800 Electric Griddle -Grooved	800*705*425MM	EBGK800-E	380V/50HZ	8.1KW

2. Installation Requirement:

- Please put this equipment on a flat place, and far away from combustible elements.
- Please install proper power switch, fuse and power leakage

protector near the equipment.

- The voltage supplied must be consistent with the information in the parameter part above.
- This equipment is connected with fixed wiring, according to the wiring rules and it is equipped with all extremely disconnect switch.
- Repairs should only be performed by qualified technicians to ensure safety. Repairs and other work by unqualified persons could be dangerous. Remove switch components, and the power cord (internal line), the light bulb unit etc, must first stop using; laypeople may not arbitrarily dismantle and modification.

3. Operation Instruction

3.1 Connect the power supply and green power indication lamp will be on.

3.2 Clock-wisely turn the knob to control the griddle temperature. Please turn the knob to the temperature you need and the yellow heating indication lamp will be on. The heating element is working. When the temperature is reached what we need, then the thermostat will automatically disconnect the heating element, and the yellow

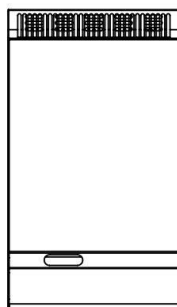
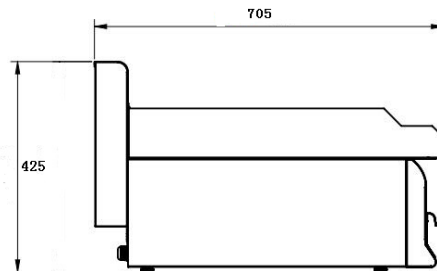
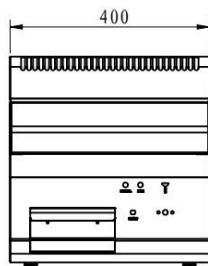
lamp will be off. The heating element will stop working. When the temperature is lower than what we need, the thermostat will automatically connect the heating element and it will restart to work again and the yellow heating indication light will be on. Again and again, the griddle will keep in a certain temperature.

3.3 After use, please turn off the switch and disconnect the power.

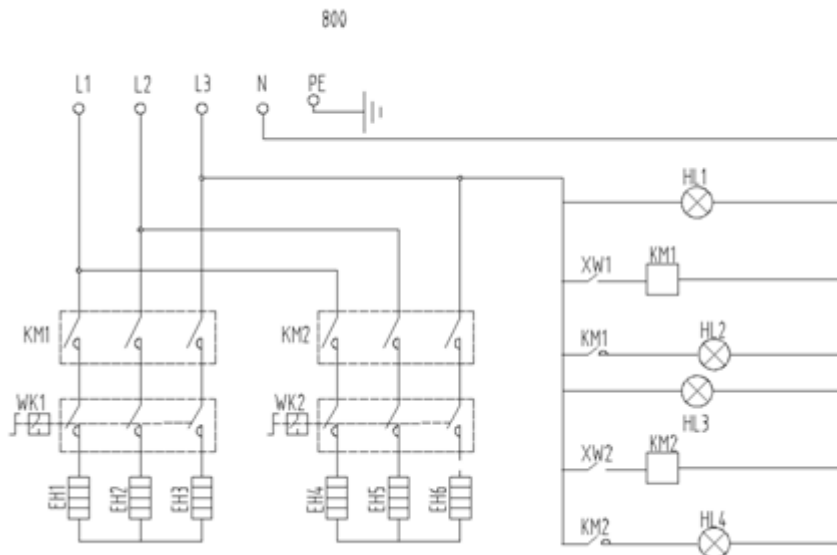
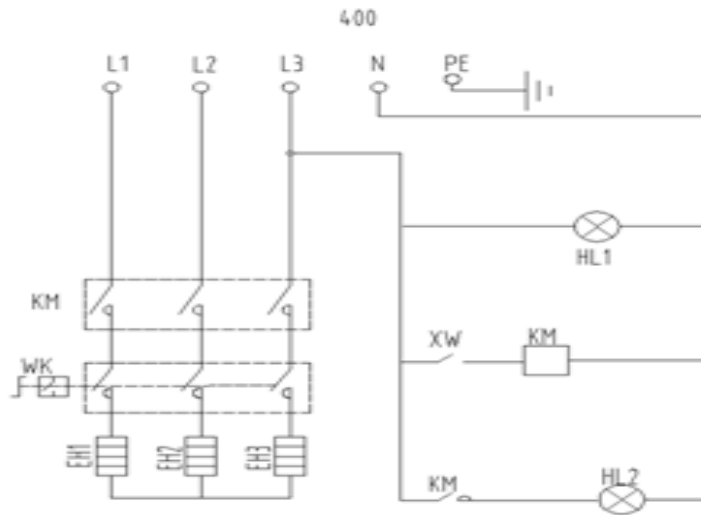
3.4 Please do not touch the griddle and product surface during usage.

3.5 Please do not use corrosive water or detergent to clean the equipment.

4. Three View Drawing



5. Circuit diagram



6. Daily Checking

Check the appliance before and after use. Before using, make sure the appliance dose not lean. Be certain that the power cord is not worn out or broken. When in use, make sure no unpleasant smell is present and there is no any unusual noise.

Important: Do not discard this manual

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.