

## IV. Maintenance

1. Always unplug before cleaning the machine.
2. Clean & scrape top of plate after each cooking use.
3. Empty fat collection box.
4. Plug back into the power supply.
5. Please do not touch the griddle plate when it is on as this will be very hot.
6. Never use water on the griddle.

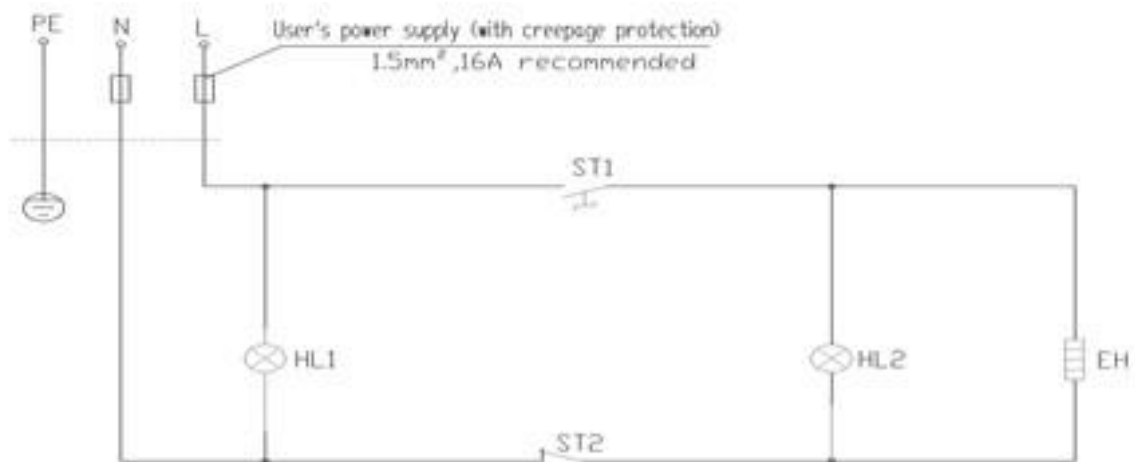
### Warning:

**1.Tear off the film before using the appliance.**

**2.Never leave the appliance unattended while it is on**

## V. Circuit Diagram:

~240V/50Hz



ST1: Temperature Controller

ST2: Limit Temperature

HL1: Power Indicator

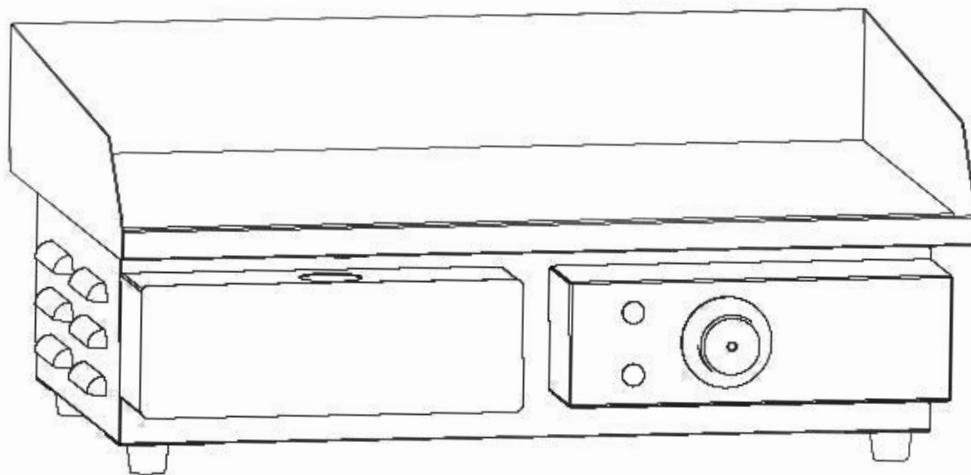
HL2: Heating Indicator

EH: Electric Heating pipe

# **DEVANTI<sup>®</sup>**

## **Electric Griddle Instruction manual**

**MODEL: CEG-D5C-SINGLE**



**All stainless steel construction**

**Automatic thermostat**

**Highly-efficient, easy to operate**

**Durable and elegant design**

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## **I.Introduction:**

The CEG Series of Electric Griddles are new catering hot plates designed and developed with advanced technology. The body is made from high quality stainless steel and is durable and stylish. The cooking plates are all thick mild steel for great heat distribution. The griddles are all equipped with high quality electric elements so they are energy saving and safe. All are provided with thermostatic controls for perfect cooking control.

## **II. Technical Specification:**

Model	Specification	Voltage	Input Power (kW)	Dimension (mm)	N.W. (kg)
CEG-D5C-SINGLE	All Flat	240V,50Hz	3	550x460x245	19

## **III. Operation Instructions:**

PLEASE NOTE THAT THE GRIDDLE IS SHIPPED WITH A LAYER OF OIL TO PROTECT THE SURFACE OF THE HOT PLATE DURING TRANSPORT. THIS MUST BE THOROUGHLY CLEANED BEFORE USE.

### **Operating Steps:**

1. **Upon first use, please clean down and remove any excess oil. Turn the griddle on at about 150°C, the machine will smoke for a while to burn off transit oil and temper the elements for the first use, this is normal and will subside when temperature is reached.** Then turn to working temperature. Please never put the griddle on full temperature as this may cause the limit stat to cut the machine out, this can be reset at the back of the machine under black screw cover.
2. Place the machine on a firm strong table or counter top, connect the plug and the green neon (POWER) light will be lit. Turn the temperature thermostat on to desired temperature and the yellow neon (HEAT) light will come on to show the element is heating.
3. When the temperature reaches the desired temperature, the yellow light will turn off. This will repeat on and off automatically as and when the temperature reaches its set level.
4. Griddles with two thermostats work as above, one for each side of the griddle
5. Please remove once food is cooked with non-metallic (not sharp) utensils to avoid damage to the plates.
6. The fat collection box should be cleaned regularly.