



Cecilware®

Operator Manual

Electric Griddle

EL1812, EL1836



Model: EL1836



Model: EL1812

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Thank you for purchasing this quality Griddle. For your safety and the safety of others, read all warnings and the operator's manual before installing or using the product. Properly instruct all operators. Keep training records. For future reference, record serial number here:

Grindmaster-Cecilware

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**Grindmaster
Cecilware**

Safety Information

Important Safety Information



This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

For your safety and the safety of others, read all warnings and the operator's manual before installing or using the product.

DANGER: This term warns the user of imminent hazard that will result in serious injury or death.

WARNING: This term refers to a potential hazard or unsafe practice, which could result in serious injury or death.

CAUTION: This term refers to a potential hazard or unsafe practice, which could result in minor or moderate injury.

NOTICE: This term refers to information that needs special attention or must be fully understood.

⚠ WARNING

- Do not deform power cord.
- Follow national and local electrical codes.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Use only on a dedicated circuit load that is properly protected and capable of the rated load. Do not use extension cords as this could result in electrical shock, overheating, and fire.
- Risk of electrical shock. Disconnect power before servicing or cleaning unit. Contact Grindmaster-Cecilware Technical Service for service assistance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agents, or similarly qualified persons in order to avoid a hazard.
- Due to the heat a griddle may produce, it must be placed on a non-combustible surface with at least 1 inch clearance from all combustible surfaces at side and rear.

FAILURE TO COMPLY TO THE ABOVE RISKS PERSONAL INJURY, SHOCK HAZARD, FIRE, OR DAMAGE TO EQUIPMENT.

⚠ CAUTION

- Read and understand the operating instructions in this manual thoroughly. Only allow properly trained persons to operate this machine.
- Stay alert at all times during operation.
- Operate with care. Surfaces will get very hot and may cause serious burns.

NOTICE

- Keep operating area clean.

Unpacking

For EL1836 Unit only: Cut the two plastic straps around shipping container and lift off top of container, exposing unit

For all units: Carefully lift unit out of shipping container, and inspect immediately for shipping damage. Your Griddle was shipped in a carton designed to give it maximum protection. It was thoroughly inspected before leaving the factory. File any claims for shipping damage or irregularities directly with the carrier.

Installation

NOTICE Unit must only be installed and operated with legs provided by manufacturer.

Component Assembly

Legs are shipped with unit in a plastic bag. Place a cloth behind unit to protect the finish and turn it on its back. Screw in the legs hand tight. Level unit after final installation. Height may be adjusted by turning the feet up or down as desired. It is best to tilt the griddle plate a few degrees toward the front left-hand corner, where the grease chute is located, to facilitate grease runoff.

Installation (continued)

Clearances

Distance required between combustible and non-combustible material: 1" rear and 1" sides.

Electrical Installation

▲ WARNING: Electrical shock hazard. This is high voltage equipment. Make sure main disconnect is off before hooking up griddle.

FOR QUALIFIED SERVICE PERSONS ONLY

The griddle is not fused internally; therefore, it must be connected to a fused circuit equipped with a suitable disconnect as may be required by local electrical code. The following table shows the fuse or circuit breaker required for each griddle.

RECOMMENDED FUSE OR CIRCUIT SIZES FOR FIELD WIRING OF ELECTRIC GRIDDLES

	EL1812		EL1836	
	AMPS	AWG	AMPS	AWG
120V 1PH	15	16	-	-
208V 1PH	15	14	50	8
240V 1PH	17	14	60	6
208V 3PH	-	-	40	8
240V 3PH	-	-	40	8

Before hooking up griddle read the electrical specification label located on the back of electrical access panel. Verify that the power supply available matches the information on this label.

Extend conduit (flexible or rigid) and supply lines through knockout in right-hand front corner of bottom of griddle, under terminal block 7. Make sure wires are at least the size shown on the electrical specification label and on the wiring diagram for your model located in this manual.

For single phase hook-up, connect one hot wire to bottom terminal, L 1, of terminal block 7 and one hot wire to top terminal, L2.

For three-phase hook-up, connect one hot wire to each of the three terminals, L 1, L2 and L3 of terminal block 7.

Connect ground wire to ground lug 8 to comply with electrical codes.

Test that all connections are tight; then replace electrical access panel.

Preparing Griddle

Peel off paper covering griddle plate. The griddle surface is protected with a protective coating. To remove this coating, set thermostat knob(s) to 200 degrees and wait for the griddle to heat up enough to melt the protective coating. Immediately turn thermostat knob(s) to OFF and use a cloth to wipe off as much protective coating as possible. Then wipe the

cooking surface with griddle cleaner, rinse thoroughly with water and wipe dry.

Apply a light coating of cooking oil or shortening to the entire cooking surface. Your griddle plate is now ready for normal operation.

Operation

Turn the thermostat knob(s) to the desired cooking temperature and wait for the griddle to reach operating temperature (when the pilot light(s) go out.) Your griddle features independent heating zones, each controlled by one thermostat. This allows different types of food to be cooked at the same time in different zones. Use the Cooking Chart below as a guide for proper cooking temperatures and times required for different foods.

Cooking Chart		
Food	Temp (°F)	Minutes
Hamburgers	350	1 1/2 - 3
Cheese Sandwich	375	1 - 3
Minute Steak	360	2 - 3
Club Steak	350	3 - 5
Beef Tenderloin	350	5 - 7
Bacon	325	3 - 5
Sausage	350	3
Pancakes	375	2
Fried Potatoes	340	3 - 4
Eggs	300	2 - 4
Bologna	375	2
Frankfurters	375	2 - 3
Ham Loaf	375	2
Ham Steak	400	10
Peaches	350	2
Pineapple	350	2
Apple Slices	350	2
Onion Slices	350	4

Above data refers to the 208/240 units. Longer cooking times expected for 120V unit.

A grease trough is provided at the front of the griddle with a drain chute which empties into a grease drawer: use spatula to loosen the soil on the griddle plate and sweep it into the chute. Do not tap the edge of the spatula on the griddle plate as this will mar the finish of the polished surface and possibly cause food to stick when cooking.

Cleaning

▲ CAUTION: To avoid burns, allow griddle to cool before cleaning.

Keep the griddle clean by washing and using griddle cleaners available from your dealer. Do not attempt to use any steel wool or abrasives which will embed in the plate.

Keep all exterior surfaces of the griddle free of splashed grease and other dirt by washing regularly with hot water and soap. Rinse and wipe dry; then polish with a soft cloth.

Maintenance

FOR QUALIFIED SERVICE PERSONS ONLY

THERMOSTAT ADJUSTMENT: (See **Parts Diagram.**)

Problem: Temperature of griddle plate does not match with thermostat knob setting.

1. Turn thermostat knob to 300 degrees.
2. Place a suitable thermometer on the griddle surface, and wait until temperature stabilizes.
3. Turn thermostat knob to match reading on thermometer: then carefully remove knob without disturbing setting.
4. While holding the thermostat shaft, place a small screwdriver in the adjusting screw in the center of the shaft.
5. If the pilot light is on, slowly turn the screw clockwise until the light goes out. This lowers the thermostat temperature. If the pilot light is out, slowly turn the screw counter-clockwise until the light comes on. This raises the thermostat temperature. Then turn clockwise just until the pilot light goes out again.
6. Replace the thermostat knob. The temperature of the griddle plate now coincides with the thermostat knob setting.

Problem: Griddle does not heat when thermostat knob(s) turned ON. Pilot light(s) do not light.

Possible Cause: Loss of power to griddle.

Remedy: Check line fuses or circuit breakers at power source.

Problem: Only part of griddle plate works properly and the thermostat pilot does not light on faulty part of griddle.

Possible Causes:

A. Thermostat set too high or too low: needs adjusting.

Remedy: Follow Adjustment procedure in "**THERMOSTAT ADJUSTMENT**"

B. Faulty thermostat which must be replaced.

▲ CAUTION: Disconnect power from griddle before attempting electrical repairs.

Remedy: Replace thermostat as follows:

1. Tilt griddle on its back.
2. Remove mounting screws and bottom cover (18)
3. Disconnect wires from heating element.
4. Remove outer retaining cover (17).
5. Disconnect thermostat bulb from plate by removing the two screws holding capillary clamp (14).
6. Remove thermostat knob.
7. Remove the two screws holding thermostat in place. Lift out thermostat and disconnect the wires, tagging them to be certain they are replaced on the proper terminals of the new thermostat.
8. Install new thermostat by following the above procedure in reverse order.
9. Calibrate thermostat, following the procedure in "**THERMOSTAT ADJUSTMENT**" paragraph above.

Problem: Thermostat(s) work properly, but there is insufficient heat in one or more zones of griddle.

Possible Cause: Heating element(s) burned out on zone(s) of plate not operating properly.

Remedy: Replace heating element(s) as follows:

1. Perform steps 1 through 5 of "**Replace Thermostat**" procedure above.
2. Remove heating element retainer plate (16).
3. Install new heating element by following the procedure above in reverse order.

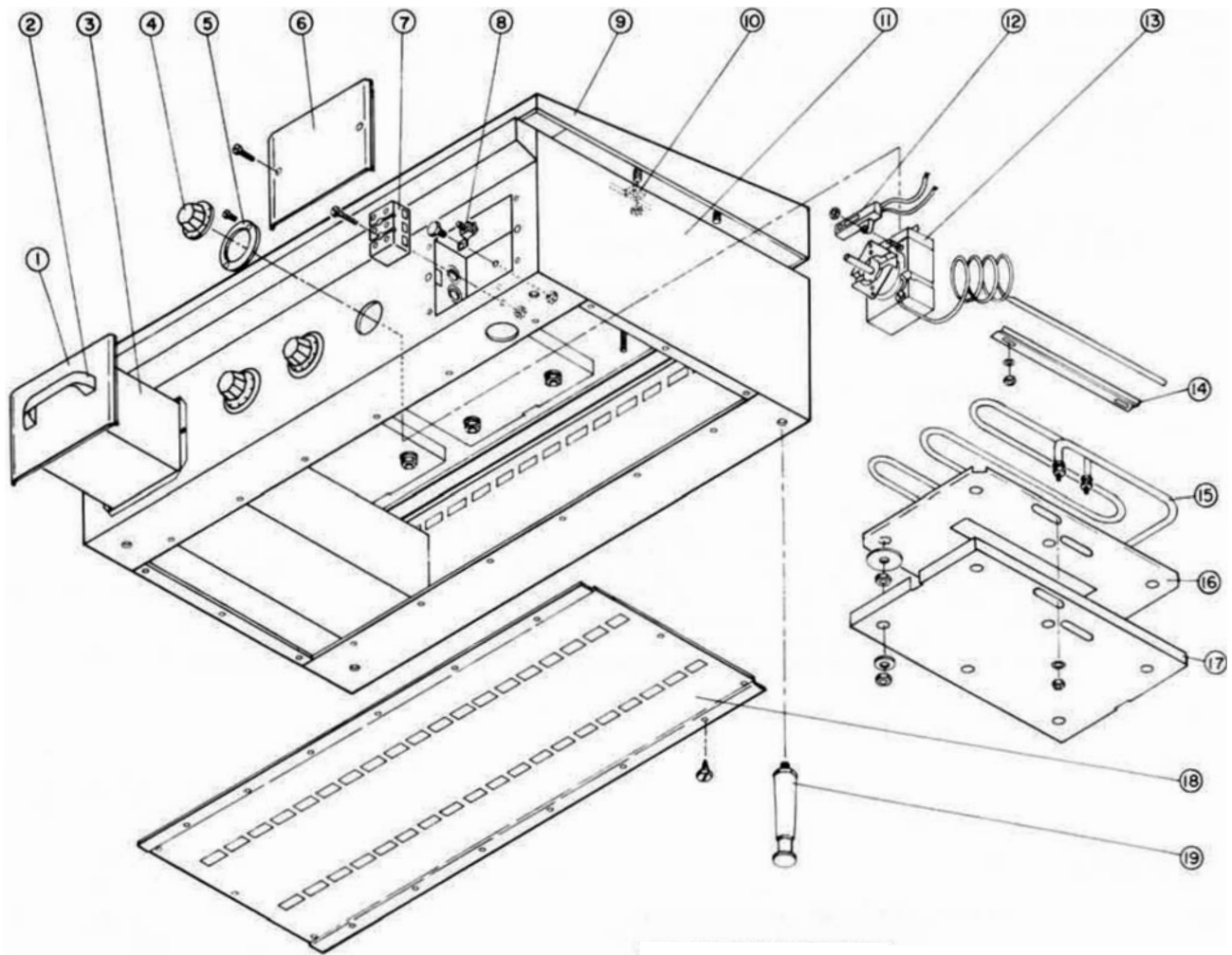
NOTE: DO NOT OVERTIGHTEN NUTS HOLDING HEATING ELEMENT RETAINER PLATE (18) IN PLACE.

If you need help, call Grindmaster-Cecilware Technical Service Department, (502) 425-4776 or (800) 695-4500 (USA & Canada only) (Monday through Friday 8 AM - 6 PM EST). Please have the model and serial number ready so that accurate information can be given.

Prior authorization must be obtained from Grindmaster- Cecilware for all warranty claims.

Grindmaster-Cecilware provides the industry's **BEST** warranty. Visit our website at GMCW.com for warranty terms and conditions.

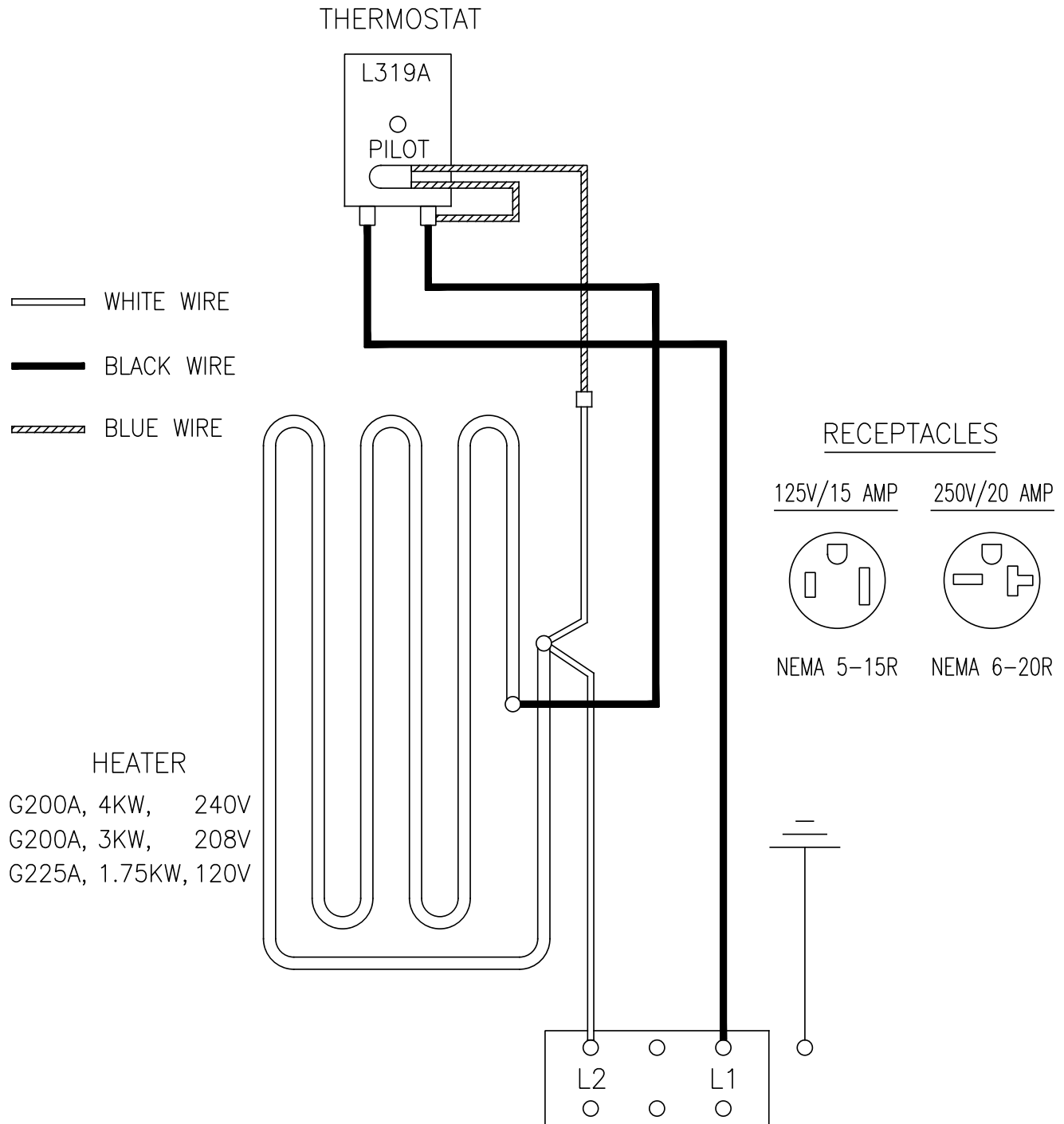
Parts Diagram and List



# Description	120V	208/240V	
	EL-1812	EL-1812	EL-1836
1 Grease Drawer Front	T485V	T485V	T453V
2 Grease Drawer Handle	M022A	M022A	M022A
3 Grease Drawer	T434V	T434V	T434V
4 Thermostat Knob	M081A	M081A	M081A
5 Thermostat Bezel	M016A	M016A	M016A
6 Elect. Access Panel	-	T454V	T454V
7 Terminal Block	-	B000A	B000A
8 Copper Grounding Lug	-	B081A	B081A
9 Griddle Plate Assy.	S101Q	S101Q	S092Q
10 Fastening Clamp	U512V	U512V	U512V
11 Body Assembly	T488Q	T487Q	T462Q
12 Pilot Light	X0090	X0090	X0090
13 Thermostat (w/Pilot)	L319A	L319A	L319A
14 10'h" Capillary Clamp	U239V	U239V	U239V
15 Heating Element	G225A	G200A	G200A
16 Heating Element Retaining Plate	T430V	T430V	T430V
17 Outer Retaining Cover	T431V	T431V	T431V
18 Bottom Cover	T484V	T484V	T439V
19 4" Adjustable Leg	M005S	M005S	M005S
20 Line cord (not shown)	C907Q	C904Q	-

Wiring Diagram

EL1812 WIRING DIAGRAM

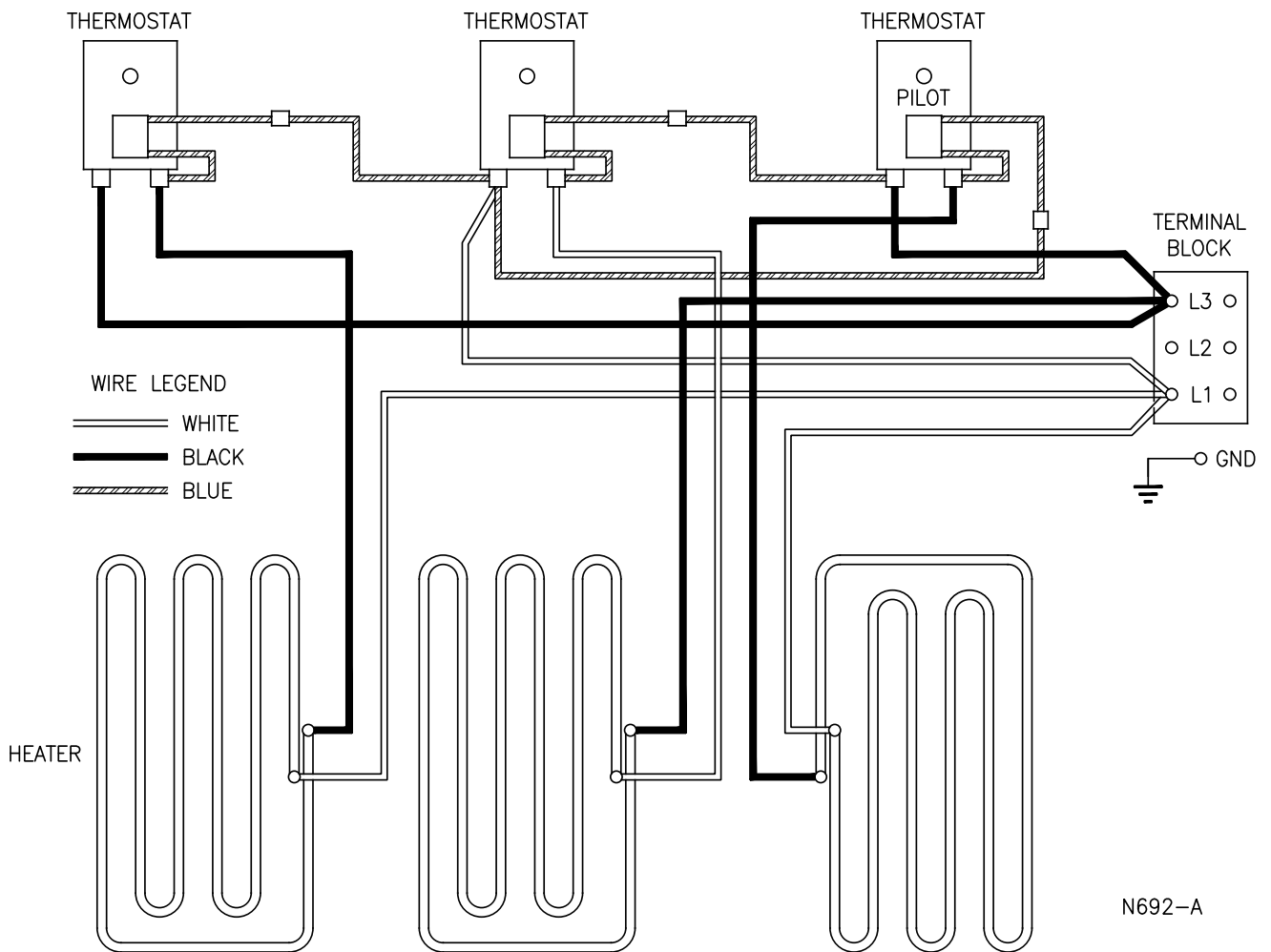


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Wiring Diagram (continued)

SINGLE PHASE ELECTRICAL SPECIFICATIONS

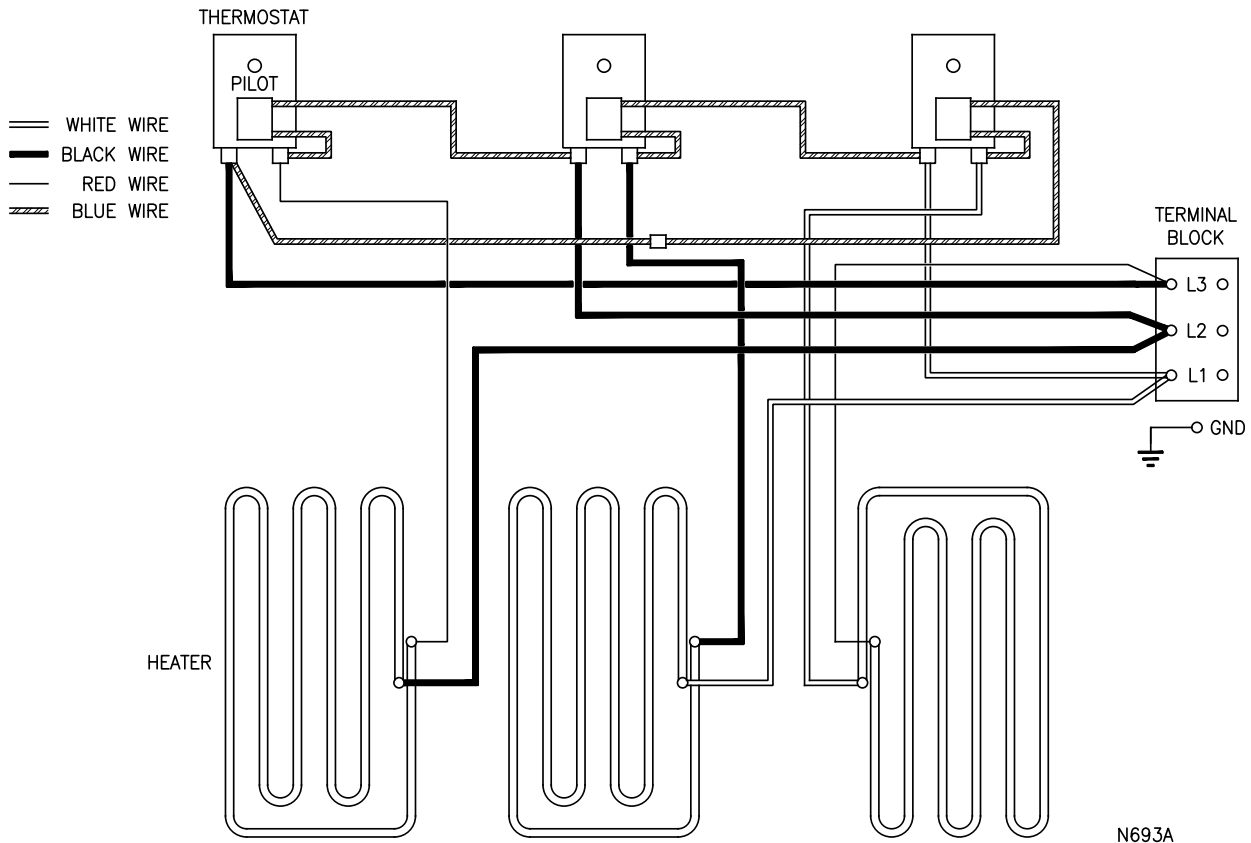
MODEL No.	VOLTS	KW	AMPS PER LINE 3 PHASE			MINIMUM WIRE SIZE 3 PHASE	AMPS SINGLE PHASE	MINIMUM WIRE SIZE 1 PHASE
			L1	L2	L3			
EL-1836	208	9				43.3	8	
	240	12				50	6	
EL-2436	208	12				57.7	6	
	240	16.1				67.1	4	



Wiring Diagram (continued)

Electrical Specifications

MODEL No.	VOLTS	KW	AMPS PER LINE 3 PHASE			MINIMUM WIRE SIZE 3 PHASE	AMPS SINGLE PHASE	MINIMUM WIRE SIZE 1 PHASE
			L1	L2	L3			
EL-1836	208	9	25	25	25	8		
	240	12	28.9	28.9	28.9	8		
EL-2436	208	12	33.3	33.3	33.3	6		
	240	16.1	38.8	38.8	38.8	6		



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