

KRATOS

ELECTRIC GRIDDLE MANUAL



29M-005
29M-006
29M-007

Please read and keep these instructions. Indoor use only.

Central Restaurant Products®

7750 Georgetown Road • Indianapolis, IN 46268

800.222.5107 • www.centralrestaurant.com

ELECTRIC GRIDDLE MANUAL

Thank you for choosing to purchase from Kratos. Every Kratos product is manufactured with the customer in mind, providing the best value without sacrificing quality. Kratos Electric Griddles are ETL-certified to meet key sanitation and operational requirements. They come in a range of sizes from 16", 24", and 30" to accommodate varying volumes and kitchen layouts.

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Receiving & Inspecting EQUIPMENT

Care must be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package. Note any damage and report it to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that there is concealed damage upon opening, notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Freight carriers can supply the necessary damage forms upon request.
7. Retain all crating material until an inspection has been made or waived.

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Safety PRECAUTIONS

1. Before use, check your power supply and outlet to make sure it's correct for your griddle. Voltage and electrical specs can be found on the data plate.
2. Ensure there is at least 8" of clearance around all sides of the griddle
3. Always unplug the unit before cleaning or when not in use.
4. NEVER immerse unit, cord or plug in liquid.
5. Do not leave the unit on unattended.
6. Use the griddle only in commercial applications and never outdoors.
7. The countertop or surface used should always be flat, level and dry.
8. Do not use the griddle if any damage is noted to the power cord, controls or cooking surface. Call customer service (noted in warranty) if any defects are noticed.
9. Installation and repairs need done by authorized personnel only. Failure to do so can result in injury and/or voiding of the product's warranty.

Instructions for First Time Use

You will notice a thin layer of wax paper on your griddle, this must be removed before use. The griddle top is protected with a layer of food-safe oil. This oil is harmless but must be removed before you begin to cook/serve product from the griddle. To remove this oil, turn on and preheat the grill until the oil liquifies. Carefully remove the oil off the surfaces using a grill scraper and clean, soft cloth. Once all oil is removed the griddle is ready for use.

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Operation INSTRUCTIONS

1. Place the griddle on a flat, dry stable surface capable of supporting the total weight.
2. Plug the power cord into the outlet (after confirming the correct electrical supply). The power light will illuminate.
3. Set the desired temperature by turning the temperature knob clockwise. The heating element will come on and the Heating light will illuminate.
4. When the temperature reaches the desired setting, the Heating light will turn off indicating it has reached temperature. This light will cycle on and off as temperature recovers from product being added to the griddle.
5. Allow for at least 15 minutes of preheating to achieve accurate cooking temperatures.
6. When finished cooking, turn the temperature knob to 0. Heating light will turn off. Power light will stay on until the unit is unplugged.

Model	Voltage	Power	Product Size (LxWxH)Inch	Temp. Range	N.W. (lbs)	G.W. (lbs)
29M-005	120V	1750W	16.1x19.8x9.4	122-572°F	24.3	28.9
29M-006	208-2 40V	3560W	24.1x19.8x9.4	122-572°F	79.1	91.3
29M-007	208-2 40V	4500W	30.2x19.8x9.4	122-572°F	96.6	110.2

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Cleaning INSTRUCTIONS

Electric Griddles

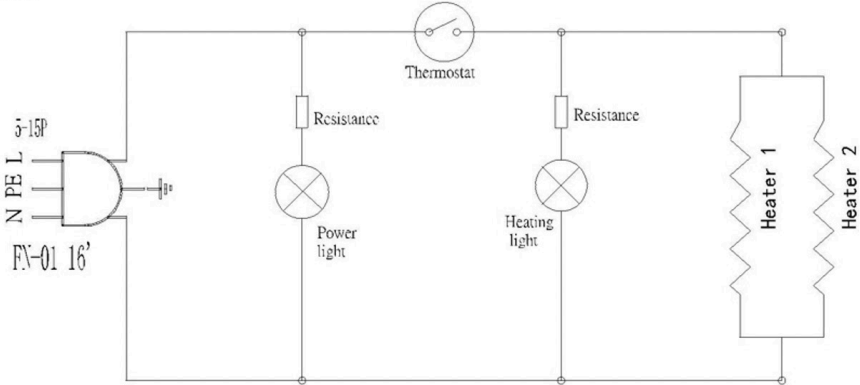
1. Unplug the griddle and allow it ample time to cool before cleaning.
2. Do not use abrasive cleaners or scouring pads. A mild soap or product designed specifically for griddle cleaning may be used.
3. Ensure all soap or cleaning chemicals are removed and the surface is dry before the next use.
 - a. Leftover chemicals on the surface can lead to damage or corrosion.
4. DO NOT immerse the unit in liquid or spray any cleaner directly on the body/control panel of the unit.
5. The control panel and body can be wiped clean with a damp cloth.

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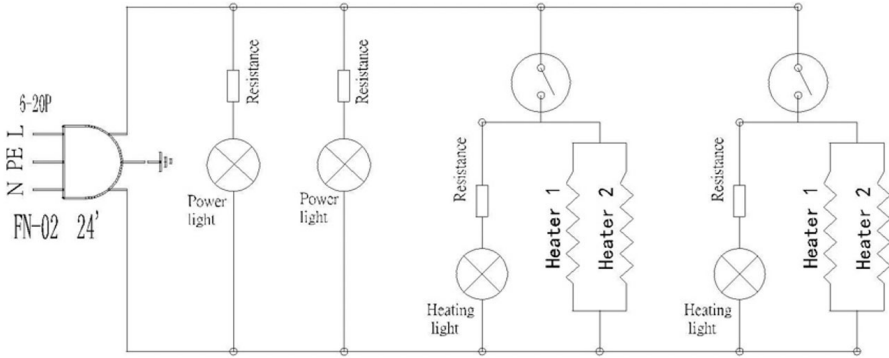
Circuit DIAGRAMS

Electric Griddles

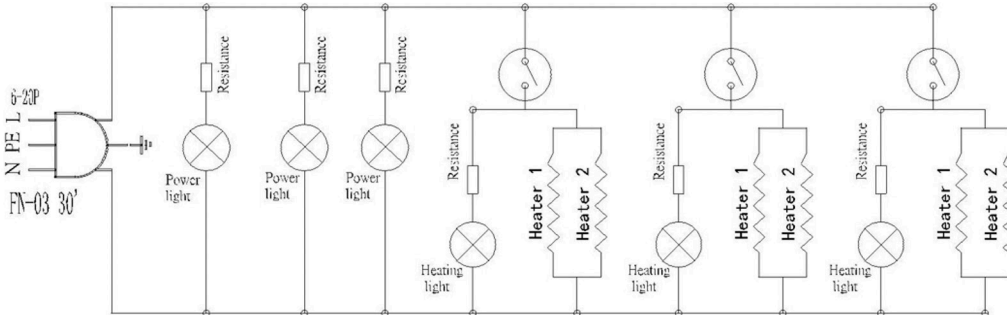
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Warranty INFORMATION

One-Year Limited Warranty

Kratos offers a one-year warranty to the original purchaser of new equipment. The unit will be free of defects in material and workmanship for a period of 1 year from the date of delivery. Warranty is not transferrable. Kratos, at its own discretion, will provide replacement components, replace the entire unit, or refund the purchase price to satisfy the warranty obligation. Kratos makes no other warranties, express or implied, statutory or otherwise, and hereby disclaims all implied warranties, including the implied warranties of merchantability and of fitness for a particular purpose.

The one-year limited warranty does not cover:

- Failure to install and/or use equipment within proper operating conditions as specified by Kratos.
- Outdoor use will void the warranty. The finish is not guaranteed in mobile applications where the oven can be damaged due to improper securement.
- Products that have been modified, abused, or misused. Any products that have been exposed to corrosive or other cleaners not intended for use on stainless steel will void the warranty.
- Any products sold outside the continental United States.
- Any products where the original sale cannot be determined. No order number, invoice, or receipt to provide proof of purchase will void any warranty coverage.
- Labor or service not authorized by Kratos is not covered under this warranty.
- Freight damage must be reported at the time of delivery and addressed with the carrier for compensation.
- Kratos will not be liable for any parties that experience loss of product, consequential damage, lost business or any other expenses.
- Defects, or damage due to improper maintenance, wear and tear, abuse, misuse, vandalism, or natural disasters.

For Warranty Inquiries

To obtain warranty information or make a claim against this warranty, please contact the location where you purchased the product.

If purchased on www.centralrestaurant.com, **call 800-215-9293 or email sales@centralrestaurant.com.**