

ELECTRIC COUNTER TOP GRIDDLE

OPERATION MANUAL

EL-1624

EL-1636



EL-1624 Shown

CECILWARE CORPORATION

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TABLE OF CONTENTS

Introduction	page 2
Packaging	page 2
Installation	page 2
Operation	page 3
Cleaning, Care and Maintenance	page 3
Safety	page 4
Trouble Shooting	page 4-5
Compliance	page 5
Electrical Diagram	page 6
Explosion View	pages 7-8
Spare Parts List	page 9
Specifications	page 10

Introduction

Congratulations on the purchase of your Cecilware Counter Top Griddle. Please take time to carefully read through this manual to ensure the machine is operated and maintained properly. This will enable the best possible performance from the product for many years.

Cecilware will not accept liability for the following if:

- * The instructions in this manual have not been followed correctly.
- * Non-authorized personnel have tampered with the machine.
- * Non-original spare parts are used.
- * The machine has not been handled and cleaned correctly.

Packaging

Cecilware prides itself on quality and service, ensuring that at the time of packing all products are supplied fully functional and free of damage.

Provided in this package are the following:

- * Griddle
- * Waste Tray
- * Manual

Should you find any damage that occurs in transit, please contact your Cecilware dealer immediately.

Installation

Remove the Cecilware Griddle from the packaging. Be certain that all protective plastics and residues are thoroughly cleaned from its surface.

Place your Cecilware Griddle on a firm level surface; the adjustable feet can assist in leveling.

Local standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing, and ventilation. Cecilware recommends that you allow no less than 4" for a ventilation gap around the perimeter of this unit. Common sense and initiative should be used when choosing position and operation of this product.

Caution:

Do not position or operate near combustible materials/flammable objects.

Once your Griddle has been placed in position, be sure that the stainless steel waste tray is correctly positioned.

Supply the appropriate power and connect to source; your Griddle is now ready to turn on and operate. (For power supply please see technical specification sheet, page 10).

Preparing the cooking surface:

Be sure the cooking surface is clean; then simply turn the unit on and apply a generous amount of oil to the plates. Using the thermostat, set the grill to 230° F; once the grill has reached that temperature, switch off and with care wipe the plates clean of excess oil.

Caution the grill and oil will be HOT!!!!!!

Operation

Your Griddle should be turned on prior to usage to allow the cooking surface to warm up; 5 minutes is sufficient.

To get efficient use from this unit, it is recommended that for intermittent use that the thermostat be turned down when not cooking. This will assist in reducing power consumption and also allow for quicker heat response when needed.

Cecilware recommends that the cooking surface is lightly greased before each use.

Turn the thermostat dial towards the "ON" position; the amber pilot light will activate to confirm this. Adjust the dial to the required setting. As the grill plate fluctuates in temperature, the thermostat will operate to maintain set temperature; the light will continue to indicate when the elements are heating or have reached the required temperature.

A temperature setting of between 375°F and 430°F will be sufficient for general cooking. This may vary for particular food types, individual needs, or experience.

Simply place the food products on the grilling surface and cook to your needs.

Cleaning, Care and Maintenance

*Switch off the power and disconnect from the power source.

*The Griddle should be cleaned regularly throughout use, and thoroughly cleaned after each meal period. Regular cleaning will result in easier cleaning, as the build up will be less. Correct preparation of the cooking surface when first used, will assist in keeping the plates clean.

*For best results clean the plate while still warm using warm soapy water. A nylon cleaning cloth may be used, but it is recommended that you avoid scrapers made from steel, wool, as they will damage the plate. Do not use cold water on warm plates, as buckling effect may occur.

*When scrubbing the plates, do not clean too thoroughly; if you do, you must prepare the cooking surface again before use.

*Remove waste tray from unit and discard waste; clean in hot soapy water.

*The remainder of the Griddle can be cleaned with a damp cloth using hot, soapy water.

*Warm soapy water is recommended for cleaning; prolonged use of cleaning agents may damage stainless steel.

* Do not immerse in water.

Safety

*A Cecilware Recommended Qualified Service Technician should carry out repairs if necessary. Do not remove any components or service panels on this product.

*Allow the Griddle to cool down after use before dismantling for cleaning; the unit will be too hot to handle immediately after use.

*When cleaning, switch off power and disconnect from the outlet.

*Do not immerse unit in water or use hose to clean.

*If the power cord is damaged, it must be replaced by a Cecilware Recommended Qualified Service Technician in order to avoid a hazard.

Trouble Shooting

If the Cecilware Griddle does not operate, please check the following before placing a service call.

Top Griddle	EL-1624, EL-1636	
Problem	Cause	Remedy
The unit is not working and the indicator light is not on	1. Mains power supply	1. Check mains power supply
	2. Power switch has not been turned on	2. Check the unit is correctly plugged in and turned on
	3. Fuse in the plug has blown	3. Replace the fuse in the plug with correctly rated fuse
	4. Plug and lead are damaged	4. Call service agent or qualified technician
	5. Internal wiring fault	5. Call service agent or qualified technician
	6. Thermal cut-out has activated	6. This is a safety device that has disconnected the power: call a service agent or qualified technician
The unit is heating but the indicator light is not on	1. The indicator bulb has blown	1. Replace the indicator light: call a service agent or qualified technician

Trouble Shooting Cont...

Problem	Cause	Remedy
Indicator light is on but the unit is not heating	1. Faulty element(s)	1. Call service agent or qualified technician
	2. Operation of thermostat	2. Ensure that the thermostat is set correctly, also ensure the dial is not spinning on the thermostat and giving the wrong reading
	3. Faulty thermostat	3. Call service agent or qualified technician
Slow heat up of the cooking surfaces	1. Carbon build up	1. Ensure that the plates are kept clean and free of carbon build up
	2. Thermostat setting	2. Ensure that the thermostat is set correctly, also ensure the dial is not spinning on the thermostat and giving the wrong reading
	3. Faulty element(s)	3. Call service agent or qualified technician

Please ensure:

- * There is correct power supply.
- * Check breaker.
- * The machine is plugged in correctly and power is switched on.
- * The timer and thermostat are in the correct position.
- * The elements are clear of any food particles.

Note: All Cecilware products are tested prior to packing.

Compliance

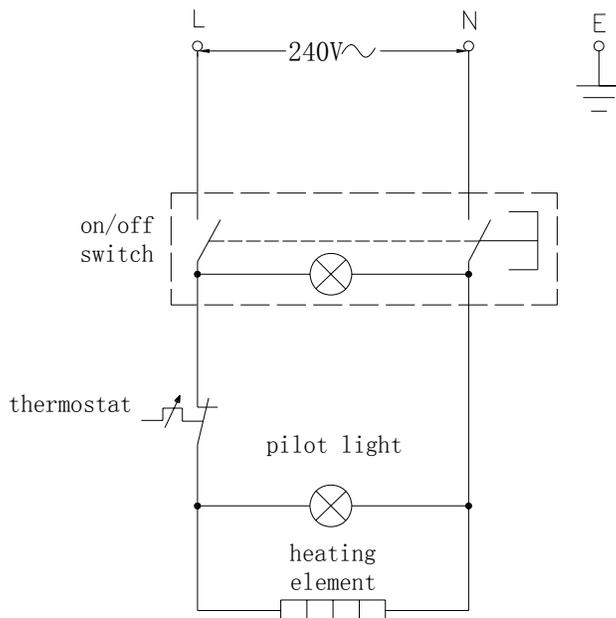
Cecilware products have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

As testimony to such compliance, Cecilware products carry the following marks/symbols:

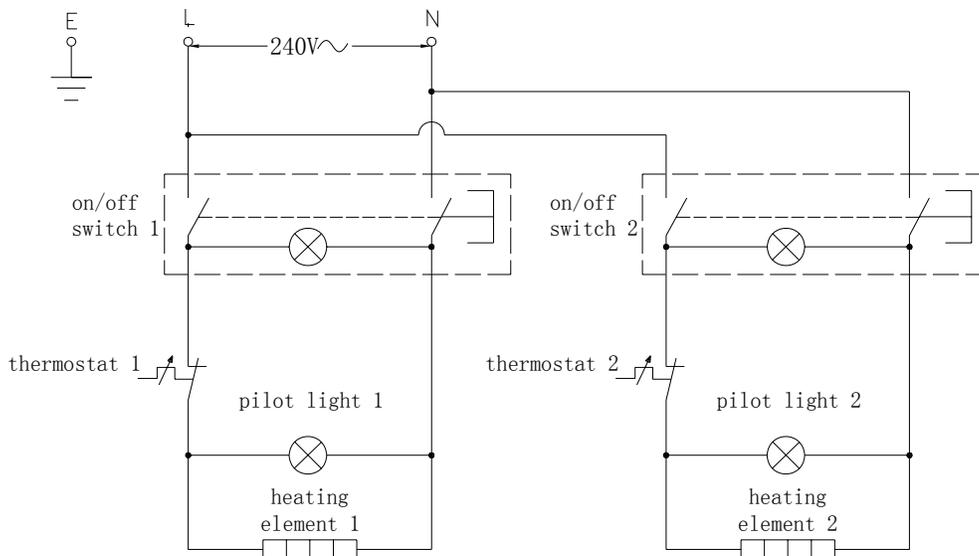


Electrical Diagram

Model: EL-1624:



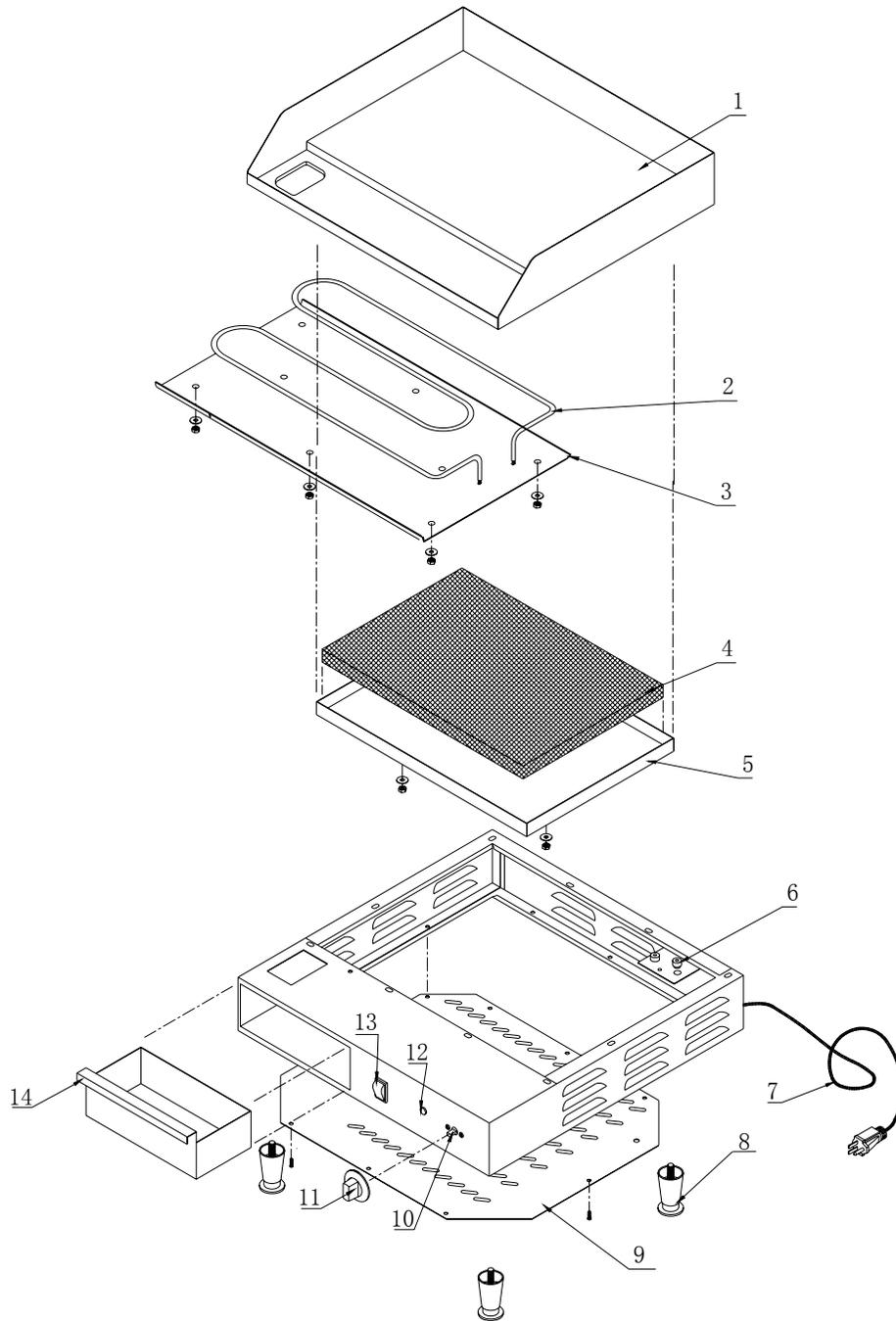
EL-1636:



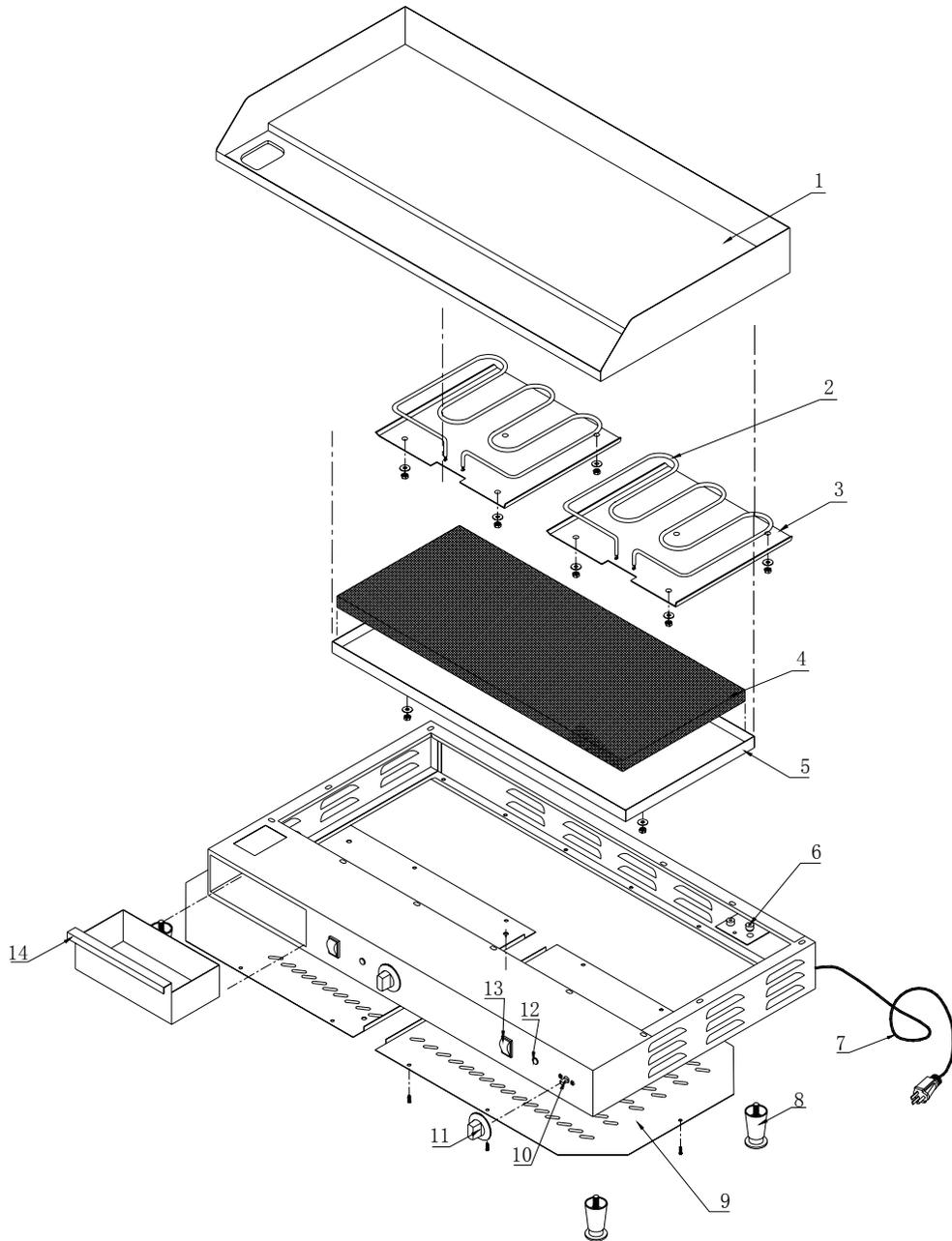
The above circuit diagram has been provided to assist qualified technicians. A Recommend Qualified Service Technician should carry out repairs if needed. Do not remove any components or service panels on this product.

Explosion View

MODEL: EL -1624



MODEL: EL – 1636



Spare Parts List

		EL-1624		EL-1636	
No.	Description	QTY	Part NO.	QTY	Part NO.
1	GRIDDLE PLATE	1	NA	1	NA
2	HEATING ELEMENT	1	08035	2	08042
3	ELEMENT FIXING PLATE	1	NA	2	NA
4	INSULATION	1	NA	1	NA
5	INSULATION FIXING PLATE	1	NA	1	NA
6	CERAMIC TUBE	2	08077	4	08077
7	CORD AND PLUG	1	08047	1	08047
8	FEET	4	08040	4	08040
9	BASE PLATE	1	NA	2	NA
10	THERMOSTAT	1	08078	2	08078
11	DIAL	1	08041	2	08041
12	PILOT LIGHT	1	080067	2	08067
13	ON/OFF SWITCH	1	08073	2	08073
14	DRIP TRAY	1	08039	1	08039

*NA = not available except by special order.

Specifications

Model	Voltage	Power (watts)	Amps	Dimensions (inches) WxDxH
EL-1624	240V	2400	10A	24" x 21 1/8" x 8"
EL-1636	240V	3600	15A	36" x 21 1/8" x 8"



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