

User Manual



Electric

Heavy Countertop Griddles



Commercial Heavy Grill
SERIES>>>

www.adexa.co.uk

Congratulations on your purchase of Adexa direct equipment! we take pride in the design, innovation, and quality of our products. To ensure optimal performance, we have outlined the following instructions and guidelines in this manual carefully for your review. Cooking Performance Group declines any responsibility in the event users do not follow the instructions or guidelines stated here

Features & Specifications

1. 1" thick chrome plated griddle for enhanced heat distribution and quick recover Snap-action thermostat from 0~300° C
2. 14CM Thickness provides greater cooking surface.
3. Easy to remove and clean
4. Adjustable heavy-duty stainless steel non-skid feet

MODEL	Dimension	Volts	Power	Temperature Control
HEG-824	610*620*360mm	380V	8KW	0~300° C
HEG-836	915*620*360mm		12KW	
HEG-848	1215*620*360mm		16KW	

Safety Precautions

CAUTION:

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.

Failure to comply with the following operation instructions could lead to potential hazards and/or unsafe practice and could result in injury and damage to product and property.

Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual.

Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment.

Please remember that venter cannot anticipate every circumstance or environment in which its equipment will be operated.

It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment.

If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

NOTICE:

This product is intended for commercial use only. Not for residential use.

WARNING:

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other equipment.

Improper installation, adjustment, alteration, service or maintenance could lead to property damage, injury or death.

Read the installation, operating and maintenance instructions thoroughly before installing or servicing CPG equipment. This manual must be retained for future reference.

A factory authorized agent must handle all maintenance and repair.

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE:

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (ie: driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

Concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier as soon as possible. Please confirm the time frame with the carrier as this can vary. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and service should be performed by an authorized service agency. All Adexa griddles should also be installed under an approved hood. CPG Limited Warranty does NOT cover equipment that fails to follow these guidelines or has been altered, modified, or repaired by anyone other than an authorized service agency. If you have questions concerning the installation, operation, maintenance, or service of your equipment, visit Adexa website at www.adexa.co.uk

Make sure that the stand or countertop where you plan to locate the commercial griddle is capable of supporting its weight along with any accessories. Adequate clearance should be provided for proper operation and servicing. Level the commercial griddle once you've uncrated it in your facility using the adjustable feet.

Proper ventilation is crucial to safe and optimum performance. Ensure that the griddle is installed underneath a ventilation hood according to all applicable local and national codes

Installation

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.

THESE UNITS ARE SUITABLE FOR INSTALLATION ON NON-COMBUSTIBLE SURFACES ONLY. DO NOT INSTALL NEAR ANY COMBUSTIBLE SURFACES OR ANY OTHER EQUIPMENT.

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER EQUIPMENT.

LOCATING AND LEVELING THE UNIT

For non-combustible surfaces, do not install the unit closer than 1" from a side wall and/or closer than 1" from a rear wall.

Your griddle includes four adjustable feet. Ensure that all feet are installed correctly before the operation of this griddle.

Level unit by adjusting the (4) feet which have an adjustment of 13/4" (43.75mm) for accurate leveling and perfect line-up with other Adexa series units.

EXHAUST CANOPY

This product conforms to UL-197 standards and is required to be installed under a ventilation hood in accordance with all applicable codes.

A vertical distance of not less than 48" shall be provided between the top of the appliance and filters or any other combustible material.

Exhaust installation must conform to local codes.

The griddles are designed to operate only for the voltages indicated on the data plate attached to this griddle, and for alternating current (AC) only.

380V service for all mode

General Operation

COOKING WITH A PLATED GRIDDLE

CAUTION: CHROME PLATED GRIDDLES ARE DELICATE PIECES OF EQUIPMENT.

DO NOT hit, chop, hack, or cut on the griddle plate. DO NOT use a griddle stone, brick, or screen. Damage caused by these utensils is irreparable.

Your new Adexa plated griddle has excellent heat retention and heat transfer as well as minimal flavor transfer. Adexa has created a griddle that offers a reduction in energy costs and clean up time, translating into a great deal of profit savings.

Since the chrome plated griddle has such a high level of heat retention, it acts as a heat shield that does not allow as much upward radiation, creating a cooler work environment. The significant amount of heat retained on the chrome griddle also allows for a rapid heat transfer, which produces faster cook times at lower temperatures.

Unlike steel plate griddles, the chrome plate on the griddle prevents food particles from getting trapped on the cooking surface, thus preventing flavor transfer. In other words, your pancakes for breakfast will not taste like last night's salmon.

The finish on chrome-plated griddles is delicate and must be handled with care. Be sure to follow suggested guidelines for care and maintenance to prevent voiding the warranty.

SEASONING THE GRIDDLE COOKING SURFACE

NOTE: Seasoning is not required for chrome plated griddles, but the below procedure may be done to improve the non-stick qualities of the cooking surface.

- Clean the griddle surface thoroughly.
- After the griddle has been thoroughly cleaned, it should be seasoned to prevent food from sticking.
- Before using and after each thorough scouring, season the griddle heating surface in the following manner.

1. Turn temperature control dials to (150° C), and pour on a small amount of cooking oil or shortening, about 1 oz. (30cc) per square foot of surface.
2. Using a clean cloth, not a spatula, spread a thin film of cooking oil or shortening over the griddle cooking surface. This film should remain on the hot griddle surface for half an hour.
3. Remove the excess oil and wipe clean.
4. Repeat this procedure twice more. The griddle surface should now be ready for use.

AFTER EACH USE

1. Scrape the griddle with the appropriate scraper or flexible spatula to remove the excess grease and food.
2. Scrape drippings into the grease tray and dump.

DAILY CLEANING

1. Clean plate while still hot between 300-350° F.
2. Scrape griddle plate with blade scraper ONLY.
3. Pour room temperature water (or for heavy duty cleaning, Noble Chemical Griddle Kleen cleanser (#147GKCHROME) on the surface and immediately scrub the griddle with a natural non-scratching stiff bristle brush. Repeat as needed.
4. Sweep the water or cleanser into the trough drain at the front of the griddle. Wipe off and polish the surface with a clean lint free cloth and polish solution suitable for chrome griddles (Noble Chemical Griddle Kleen Polish Powder (#147GKPOWDER).
5. Rinse with room temperature water to remove any excess polish.
6. Prior to cleaning the body of the unit, always be sure to turn off the griddle and allow it to cool completely before attempting to clean. Thoroughly clean the backsplash, sides, and front of the griddle with a non-abrasive sponge and cleaning solution.
7. Remove the grease tray, empty it, and thoroughly clean.
8. Apply a light coat of cooking shortening to prevent rust on the griddle plate.



RECOMMENDED CLEANING PRODUCTS



#147GRIDLKLN
Griddle Kleen
 Liquid Grill/Griddle
 Cleaner

Fast-acting formula quickly removes grease and other buildup. Can be used on a pre-heated surface for even greater results. Non-flammable for the best in safety and peace of mind. Easy application helps ensure effective cleaning by even inexperienced workers. Available in 32 oz. bottles and 3 oz. QuikPacks



#579GRILLGEAR

Griddle Gear
 Griddle Cleaning Kit

Has everything you need to keep your griddle clean without damaging the plating

Improves cooking performance of griddle
 Caddy keeps this kit organized and makes it easy to transport
 Includes Cleaning Pads, Scraper, Noble Chemical Blast Oven & Griddle Cleaner, and a Tote Box

Troubleshooting

NOTE:These examples are provided for your reference. Provided a failure occurs, stop using the griddle immediately and contact an authorized service agency. All maintenance should be done with the power supply shut off.

Possible Causes	Solutions
Heat is set too high	Turn heat down
Moisture in the food is turning into steam Heat is set too high	This is normal, no solution necessary Turn heat down
Griddle surface needs to be cleaned and/ or re-seasoned Heat is set too high or too low	Clean griddle surface (page 10) If food is cooked on the outside, turn heat down and increase cook time
	If food is not cooked on the outside, turn heat up
Food may have not been cooked for long enough time Circuit breaker off or tripped No power, thermostat OFF, or thermostat failure	If undercooked on the outside, turn heat up and increase cook time Reset the circuit breaker Check power and ensure the thermostat is set to the desired temperature. If problem persists contact service agent