INSTALLATION/OPERATORS MANUAL
ACCU-STEAM ELECTRIC G2 GRIDDLE





MODELS

EG24A
EG36A
EG48A
EG24B
EG36B
EG48B



WARNING

Improper installation, alteration, adjustment,service, cleaning or maintenance of this commercial appliance could result in property damage, serious injury or death.

Read and understand the installation, operational, maintenance instructions before installing, servicing, or operating this commercial appliance.

NOTE

Record the serial number, model number and the install date. (identification decal located on the left side of the front panel) Please have this information when calling for assistance.

Serial Number:	
Model:	
Install Date:	

MP5018-1702
AccuTemp Products, Inc. · 8415 North Clinton Park · Fort Wayne, IN 46825 ·800 210-5907 · accutemp.net

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DOCUMENT HISTORY

Current Revision	Date	Prior Revision	Date
MP5018-1702	02/02/2017	MP5018-1605	05/12/2016

SAFETY WARNINGS

SYMBOL DEFINITIONS

Symbols are used to attract your attention to possible dangers. They are only effective if the operator uses proper accident prevention measures. Some of the symbols are boxed text, while other maybe just picture icons. Please give this information the respect they deserve for safe operation.

DANGER

Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

CAUTION

Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

WARNING

Indicates a potentially hazardous situation which, if not avoided, could result in minor or moderate injury.



ALERT - Notifies the reader of an important message/warning, usually a safety related message.



Earth Ground



Dangerous Voltage



INFORMATION - Notifies the reader of important information that may or may not be safety related.



Caution Hot Surface

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT: Read the following safety installation to avoid personal injury or death and to avoid damage to the equipment or property

WARNINGS

- Plug this appliance into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If they do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.
- To avoid any personal injury or damage to the unit do not pull this appliance by the power cord.
- To prevent any injury, discontinue any use if power cord is frayed or worn.
- To prevent any injury or damage this appliance must be installed by a qualified electrician.
- To avoid any injury, turn the power off, unplug from the power source and allow to cool before performing any maintenance.
- To avoid electrical shock or personal injury, do not steam clean or use excessive water on or pressure washer on this appliance.
- This product has no “user” serviceable parts. To avoid injury or damage to this appliance use only Authorized AccuTemp Service Agents and Genuine AccuTemp Replacement Parts when service is required.
- Genuine AccuTemp Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket parts or generic replacements parts do not have the same specifications to operate safely in AccuTemp equipment. It is imperative that to use Genuine AccuTemp Replacement Parts to avoid injury or damage to this appliance.
- Always disconnect from power source before cleaning or servicing.
- Any infield modification that bypasses the built-in safety features will result in personal injury or death.
- This appliance must be properly grounded, in accordance with all National, state or local electrical codes.
- This appliance has a totally unique design and is constructed unlike any other griddle on the market today. Any modification may permanently damage the griddle.

CAUTIONS

- Do not place any cooking utensils into the openings of this appliance as there is the possibilty of personal injury or death.
- This appliance must be level for proper operation and to reduce possible damage .
- This appliance is heavy, for safe handling, the installer should obtain help as needed or employ appropriate material handling equipment to remove the appliance from the skid and move to the final location in the building.
- Temperatures in and around the appliance are very hot and can cause severe burns.
- To avoid damage to the cooking surface of this appliance do not use abrasive cleaners such as a griddle stone or brick.
- To avoid damage to the do not leave a chlorine sanitizer in contact with the stainless steel longer than 10 minutes.
- To avoid severe burns slowly remove the grease reservoir to avoid spilling the contents. It is recommended to let it cool before removing.

Product Warranty

U.S. & Canada Sales Only

LIMITED WARRANTY

One Year Labor and Parts

AccuTemp Products, Inc. (AccuTemp) warrants that your AccuTemp equipment will be free of defects in material and workmanship under normal use for a period of twelve (12) months from installation or fifteen (15) months from date of shipment from AccuTemp, whichever date first occurs (the Warranty Period). Registration of AccuTemp equipment is required at time
of installation.

Damage to AccuTemp equipment that occurs during shipment must be reported to the carrier, and is not covered under this warranty. The reporting of any damage during shipment is the sole responsibility of the commercial purchaser/user of such AccuTemp equipment.

AccuTemp provides an active service department, which should be contacted and advised of service issues regardless of warranty period.

During the warranty period, AccuTemp agrees to repair or replace, at its option, F.O.B. factory, any part which proves to be defective due to defects in material or workmanship, provided the equipment has not been altered in any way and has been properly installed, maintained, and operated in accordance with the instructions in the AccuTemp Owners Manual.

During the warranty period, AccuTemp also agrees to pay for any factory authorized equipment service agency (within the continental United States and Canada) for reasonable labor required to repair or replace, at our option, F.O.B. factory, any part which proves to be defective due to defects in materials or workmanship, provided the service agency has received advance approval from AccuTemp factory service to perform the repair or replacement. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round trip), but does not include post start-up assistance or training, tightening of loose fittings or external electrical connections, minor adjustments, gaskets, maintenance, or cleaning. AccuTemp will not reimburse the expense of labor required to replace parts after the expiration of the warranty period.

Proper installation is the responsibility of the dealer, owner-user, or installing contractor and is not covered by this warranty. While AccuTemp products are built to comply with applicable standards for manufacturers, including Underwriters Laboratories (UL) and National Sanitation Foundation (NSF), it is the responsibility of the owner and the installer to comply with any applicable local codes that may exist.

AccuTemp makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. AccuTemp s liability on any claim of any kind, including negligence, with respect to the goods and services covered hereunder, shall in no case exceed the price of the goods and services, or parts thereof, which gives rise to the claim. In no event shall AccuTemp be liable for special, incidental, or consequential damages, or damages in the nature of penalties.

This constitutes the entire warranty, which supersedes and excludes all other warranties, whether written, oral, or implied.

IMPORTANT

Improper installation can affect your warranty. Installation is the responsibility of the Dealer, Owner/ User or the Installation Contractor. See: Section One, Installation of the Owner s Manual.

For Service Call 800-480-0415 or email: service@accutemp.net

INTERNATIONAL WARRANTY

ACCUTEMP LIMITED WARRANTY

One Year Parts Only

AccuTemp Products, Inc. (AccuTemp) warrants that all the components of the AccuTemp equipment will be free of defects in material and workmanship under normal use for a period of one year from date of installation and fifteen months from date of shipment from AccuTemp. Registration of AccuTemp equipment is required at the time of installation.

Damage to AccuTemp equipment that occurs during shipment must be reported to the carrier, and is not covered under this warranty. The reporting of any damage during shipment is the sole responsibility of the commercial purchaser/user of such AccuTemp equipment.

AccuTemp provides an active service department, which should be contacted and advised of service issues, regardless of the warranty period. During the warranty period, AccuTemp agrees to repair or replace, at its option, F.O.B. factory, any part which proves to be defective due to defects in material or workmanship, provided the equipment has not been altered in any way and has been properly installed, maintained, and operated in accordance with the instructions in the AccuTemp Installation/Operator's Manual. Exception: All gaskets are covered for a period of 90 days from installation of the equipment or 180 days from shipment if it is a manufacturing defect.

Proper installation is the responsibility of the dealer, owner-user, or installing contractor and is not covered by this warranty. Improper installation can affect your warranty. Installation is the responsibility of the Dealer, Owner/User or the Installation Contractor. While AccuTemp products are built to comply with applicable standards for manufacturers, including Underwriters Laboratories (UL) and Underwriters Laboratories Sanitation requirements, it is the responsibility of the owner and the installer to comply with any applicable local codes that may exist.

AccuTemp makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. AccuTemp liability on any claim of any kind, including negligence, with respect to the goods and services covered hereunder, shall in no case exceed the price of the goods and services, or parts thereof, which gives rise to the claim. In no event shall AccuTemp be liable for special, incidental, or consequential damages, or damages in the nature of penalties.

This constitutes the entire warranty, which supersedes and excludes all other warranties, whether written, oral, or implied.

IMPORTANT

Improper installation can affect your warranty. Installation is the responsibility of the Dealer, Owner/User or the Installation Contractor. See: Section One, Installation of the Owner s Manual.

For Service assistance call 800-480-0415 or email: service@accutemp.net

Accu-Steam™ Griddle EG Series

Electric/Steam-Heated,
Tabletop Griddle

roject: _____ Location: _____ Item #: _____ Quantity:_____

Short Specification

Griddle shall be an Energy Star compliant gas-heated unit, with a hermetically sealed vacuum chamber that produces steam that heats the 7-gauge stainless steel griddle plate. Efficient steam heat transfer provides 200–400°F (93–204°C) operating temperature range and uniform griddle surface temperatures of ±5°F (±3°C). Griddle fabricated from cold-rolled stainless steel with 4" high back splash, sides that taper from 4" to 1 5/16", a 3 7/8" wide by ½" deep full front grease trough and 1 ¼ - 1 5/8 gallon grease drawer. Unit to be UL listed, UL EPH Sanitation Certified (NSF/ANSI 4) and manufactured in the USA.

Construction Features

- Cold-rolled and annealed stainless steel griddle plate with polished stainless steel body
- 7 gauge griddle plate with 4" high rear splash and 4" to 1 5/16" tapered side walls
- 3 7/8" wide by ½" deep full front grease trough
- 2" x 4" drop chute to 1.25 [24"], 1.6 [36", 48"] gallon capacity grease pan
- 4" legs with bullet feet
- Control guard

Performance Features

- Hermetically-sealed steam chamber heats griddle plate
- 9.6-kW [24"] or 14.25-kW [36", 48"] total power, long-life low watt density heating elements mounted inside vacuum chamber and immersed in chemically pure water (Water never needs replacement)
- Steam transfers heat evenly to entire cooking surface with only ±5°F (±3°C) in temperature variation
- Rapid surface temperature recovery [10 seconds or less] allows turning product to same spot
- Smooth cold-rolled stainless steel griddle surface speeds and simplifies cleaning

Standard Control Features

- Heating indicator light
- 200–400°F (93–204°C) digital thermostat
- Easy front service access to controls
- Control guard
- 3 preset temperatures available
- Instant surface temperature readout
- Manager mode to lock out temperature controls
- Over temperature indicator light

Cooking Capacity & Applications

Effective Cooking Area

Depth	24" Wide	36" Wide	48" Wide
30"	717 sq. in	1077 sq. in.	1437 sq. in.
24"	574 sq. in.	862 sq. in.	1150 sq. in.

Griddle Applications include:

- Pancakes, Eggs, Sausage, French Toast
- Burgers, Grilled Onions, Toasted Buns
- Grilled Cheese, Sandwiches
- Fried Potatoes, Fish, Chicken Breasts, Philly Steaks, Liver and MORE

Environmental Approvals & Programs

Other Approvals

NSF/ANSI 4

Options & Accessories

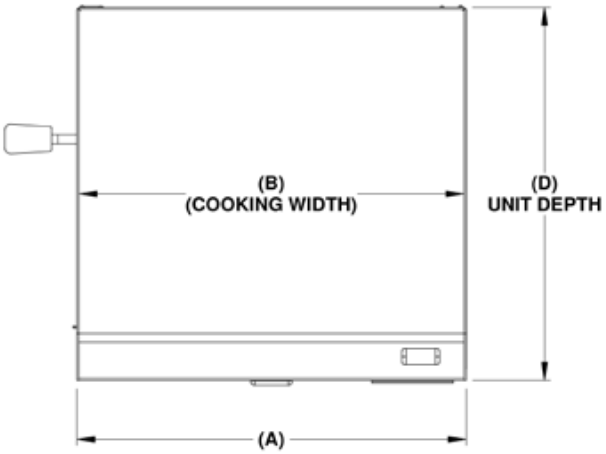
- "U" Channel for connecting 2 griddles
- Front mounted prep shelf—8" wide stainless steel
- Condiment Board
- Maritime Package (call for details)
- Correction Package (call for details)
- Chain Package (call for details)
- Heavy duty stainless steel stand with bottom shelf and 5" casters

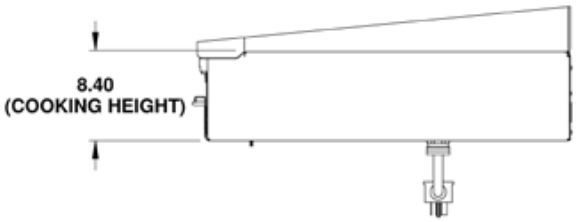


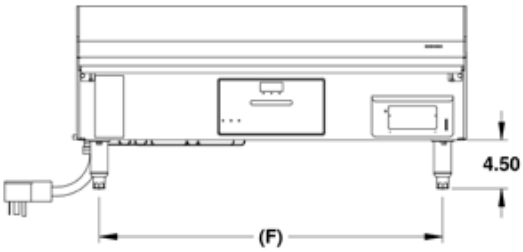
EGF-A36 Accu-Steam™
Tabletop Griddle shown

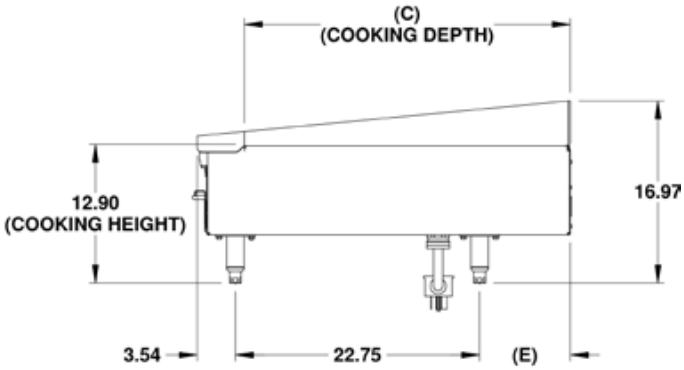
Accu-Steam Griddle Specifications (replace **** with voltage & phase, i.e. 2083)						
Model #	EGF****A2400-T1	EGF****B2400-T1	EGF****A3600-T1	EGF****B3600-T1	EGF****A4800-T1	EGF****B4800-T1
KW Input	9.6 kW	9.6 kW	14.25 kW	14.25 kW	14.25 kW	14.25 kW
208/3 Amp Load	27	27	40	40	40	40
240/1 Amp Load	40	40	n/a	n/a	n/a	n/a
240/3 Amp Load	24	24	35	35	35	35
440/3 Amp Load	15	15	21	21	21	21
480/3 Amp Load	16	16	23	23	23	23
Unit Width (A)	24.25 [616]	24.25 [616]	36.25 [921]	36.25 [921]	48.25 [1226]	48.25 [1226]
Unit Depth (D)	34.7 [881]	28.7 [729]	34.7 [881]	28.7 [729]	34.7 [881]	28.7 [729]
Cooking Surface Width (B)	23.9 [607]	23.9 [607]	35.9 [912]	35.9 [912]	47.9 [1217]	47.9 [1217]
Cooking Surface Depth (C)	30 [762]	24 [610]	30 [762]	24 [610]	30 [762]	24 [610]
Depth to Rear Leg (E)	8.5 [216]	2.5 [64]	8.5 [216]	2.5 [64]	8.5 [216]	2.5 [64]
Center right to left (F)	20 [508]	20 [508]	32 [813]	32 [813]	44 [1117]	44 [1117]
Effective Cooking Area	717 sq. in.	574 sq. in.	1077 sq. in.	862 sq. in.	1437 sq. in.	1150 sq. in.
Grease Pan Capacity	1.25 gal	1.25 gal	1.6 gal	1.6 gal	1.6 gal	1.6 gal
NEMA Plug (208/240)	15-50P	15-50P	15-50P	15-50P	15-50P	15-50P
NEMA Plug (440/480)	L16-20P	L16-20P	L16-30P	L16-30P	L16-30P	L16-30P

Notes:
1.) Dimensions in brackets [ ] are metric.
2.) 5' power cord wtih plug provided.









Accu-Steam™ Griddle EG Series

Electric/Steam-Heated,
Stand-Mounted Griddle

roject: _____ Location: _____ Item #: _____ Quantity:_____

Short Specification

Griddle shall be an Energy Star compliant gas-heated unit, with a hermetically sealed vacuum chamber that produces steam that heats the 7-gauge stainless steel griddle plate. Efficient steam heat transfer provides 200–400°F (93–204°C) operating temperature range and uniform griddle surface temperatures of ±5°F (±3°C). Griddle fabricated from cold-rolled stainless steel with 4" high back splash, sides that taper from 4" to 1 5/16", a 3 7/8" wide by ½" deep full front grease trough and 1 ¼ - 1 5/8 gallon grease drawer. Unit to be UL listed, UL EPH Sanitation Certified (NSF/ANSI 4) and manufactured in the USA.

Construction Features

- Cold-rolled and annealed stainless steel griddle plate with polished stainless steel body
- 7 gauge griddle plate with 4" high rear splash and 4" to 1 5/16" tapered side walls
- 3 7/8" wide by ½" deep full front grease trough
- 2" x 4" drop chute to 1.25 [24"], 1.6 [36", 48"] gallon capacity grease pan
- 4" legs with bullet feet
- Control guard

Performance Features

- Hermetically-sealed steam chamber heats griddle plate
- 9.6-kW [24"] or 14.25-kW [36", 48"] total power, long-life low watt density heating elements mounted inside vacuum chamber and immersed in chemically pure water (Water never needs replacement)
- Steam transfers heat evenly to entire cooking surface with only ±5°F (±3°C) in temperature variation
- Rapid surface temperature recovery [10 seconds or less] allows turning product to same spot
- Smooth cold-rolled stainless steel griddle surface speeds and simplifies cleaning

Standard Control Features

- Heating indicator light
- 200–400°F (93–204°C) digital thermostat
- Easy front service access to controls
- Control guard
- 3 preset temperatures available
- Instant surface temperature readout
- Manager mode to lock out temperature controls
- Over temperature indicator light

Cooking Capacity & Applications

Effective Cooking Area

Depth	24" Wide	36" Wide	48" Wide
30"	717 sq. in	1077 sq. in.	1437 sq. in.
24"	574 sq. in.	862 sq. in.	1150 sq. in.

Griddle Applications include:

- Pancakes, Eggs, Sausage, French Toast
- Burgers, Grilled Onions, Toasted Buns
- Grilled Cheese, Sandwiches
- Fried Potatoes, Fish, Chicken Breasts, Philly Steaks, Liver and MORE

Environmental Approvals & Programs

Other Approvals

NSF/ANSI 4

Options & Accessories

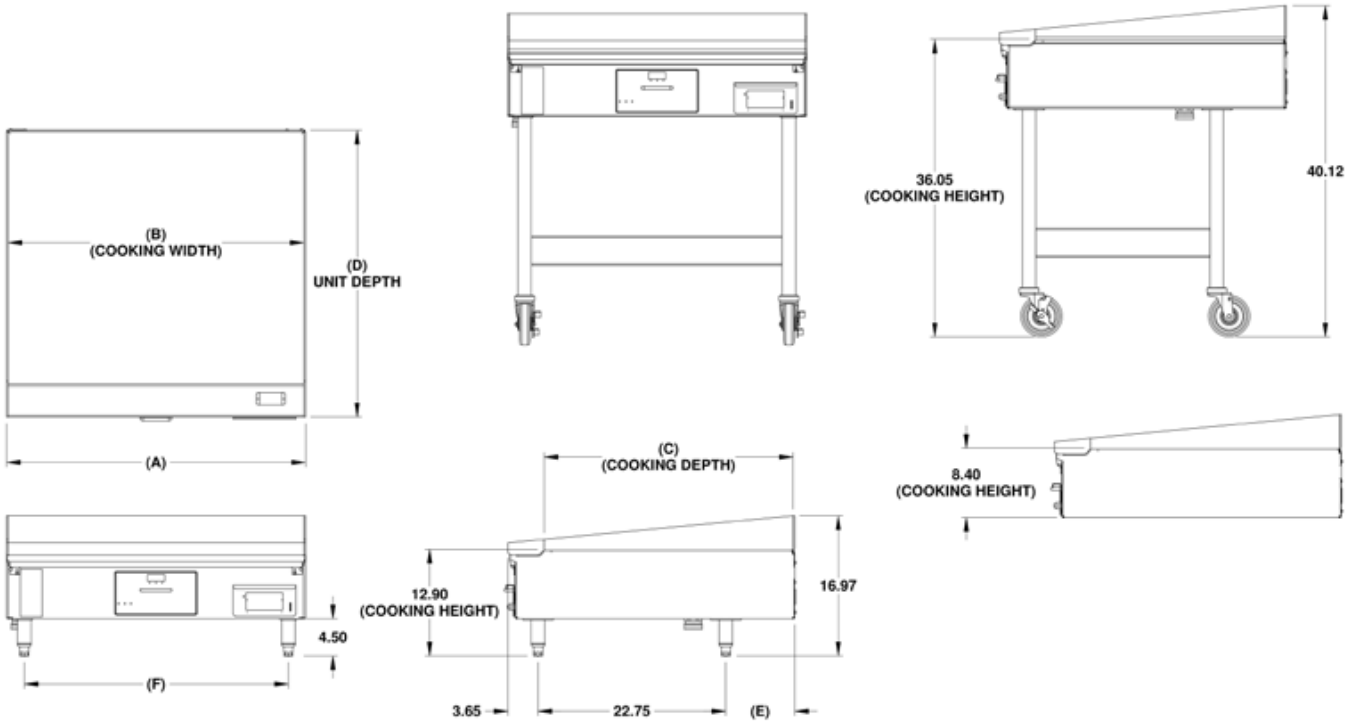
- "U" Channel for connecting 2 griddles
- Front mounted prep shelf—8" wide stainless steel
- Condiment Board
- Maritime Package (call for details)
- Correction Package (call for details)
- Chain Package (call for details)
- Heavy duty stainless steel stand with bottom shelf and 5" casters



EGF-A36 Accu-Steam™
Stand-Mounted Griddle
(also available with bullet or flanged feet)

Accu-Steam Griddle Specifications (replace **** with voltage & phase, i.e. 2083)						
Model #	EGF****A2400-S2	EGF****B2400-S2	EGF****A3600-S2	EGF****B3600-S2	EGF****A4800-S2	EGF****B4800-S2
KW Input	9.6 kW	9.6 kW	14.25 kW	14.25 kW	14.25 kW	14.25 kW
208/3 Amp Load	27	27	40	40	40	40
240/1 Amp Load	40	40	n/a	n/a	n/a	n/a
240/3 Amp Load	24	24	35	35	35	35
440/3 Amp Load	15	15	21	21	21	21
480/3 Amp Load	16	16	23	23	23	23
Unit Width (A)	24.25 [616]	24.25 [616]	36.25 [921]	36.25 [921]	48.25 [1226]	48.25 [1226]
Unit Depth (D)	34.7 [881]	28.7 [729]	34.7 [881]	28.7 [729]	34.7 [881]	28.7 [729]
Cooking Surface Width (B)	23.9 [607]	23.9 [607]	35.9 [912]	35.9 [912]	47.9 [1217]	47.9 [1217]
Cooking Surface Depth (C)	30 [762]	24 [610]	30 [762]	24 [610]	30 [762]	24 [610]
Depth to Rear Leg (E)	8.5 [216]	2.5 [64]	8.5 [216]	2.5 [64]	8.5 [216]	2.5 [64]
Center right to left (F)	20 [508]	20 [508]	32 [813]	32 [813]	44 [1117]	44 [1117]
Effective Cooking Area	717 sq. in.	574 sq. in.	1077 sq. in.	862 sq. in.	1437 sq. in.	1150 sq. in.
Grease Pan Capacity	1.25 gal	1.25 gal	1.6 gal	1.6 gal	1.6 gal	1.6 gal
NEMA Plug (208/240)	15-50P	15-50P	15-50P	15-50P	15-50P	15-50P
NEMA Plug (440/480)	L16-20P	L16-20P	L16-30P	L16-30P	L16-30P	L16-30P

Notes:
1.) Dimensions in brackets [ ] are metric.
2.) 5' power cord with plug provided.



ACCU-STEAM™ GRIDDLE EG SERIES

Electric/Steam-Heated,
Tabletop Griddle

Project: _____ Location: _____ Item #: _____ Quantity:_____

Short Specification

Griddle shall be an Energy Star compliant electric-heated unit, with a hermetically sealed chamber that produces steam that heats the 7-gauge stainless steel griddle plate. Efficient steam heat transfer provides 200–400°F (93–204°C) operating temperature range and uniform griddle surface temperatures of ±5°F (±3°C). Griddle fabricated from cold-rolled stainless steel with 4" high back splash, sides that taper from 4" to 1 5/16", a 3 7/8" wide by ½" deep full front grease trough and 6 1/2 quarts grease drawer. Unit to be UL listed, UL EPH Sanitation Certified (NSF/ANSI 4) and manufactured in the USA.

Construction Features

- Cold-rolled and annealed stainless steel griddle plate with polished stainless steel body
- 7 gauge griddle plate with 4" high rear splash and 4" to 1 5/16" tapered side walls
- 3 7/8" wide by ½" deep full front grease trough
- 1 1/2" X 3" drop chute to 6 1/2 [36", 48"] quarts capacity grease pan
- 3" legs with bullet feet
- Control guard

Performance Features

- Hermetically-sealed steam chamber heats griddle plate
- 14.25-kW [36", 48"] total power, long-life low watt density heating elements mounted inside chamber and immersed in chemically pure water (Water never needs replacement)
- Steam transfers heat evenly to entire cooking surface with only ±5°F (±3°C) in temperature variation
- Rapid surface temperature recovery allows turning product to same spot
- Smooth cold-rolled stainless steel griddle surface speeds and simplifies cleaning

Standard Control Features

- Heating indicator light
- 200–400°F (93–204°C) digital thermostat
- Easy front service access to controls
- Control guard
- 3 preset temperatures capable
- Manager mode to lock out temperature controls
- Over temperature indicator light

Cooking Capacity & Applications

Effective Cooking Area

Depth	36" Wide	48" Wide
24"	862 sq. in.	1150 sq. in.

Griddle Applications include:

- Pancakes, Eggs, Sausage, French Toast
- Burgers, Grilled Onions, Toasted Buns
- Grilled Cheese, Sandwiches
- Fried Potatoes, Fish, Chicken Breasts, Philly Steaks, Liver and MORE

Environmental Approvals & Programs

Other Approvals

NSF/ANSI 4

Options & Accessories

- "U" Channel for connecting 2 griddles
- Front mounted prep shelf—8" wide stainless steel
- Condiment Board
- Maritime Package (call for details)
- Correction Package (call for details)
- Chain Package (call for details)
- Heavy duty stainless steel stand with bottom shelf and 5" casters

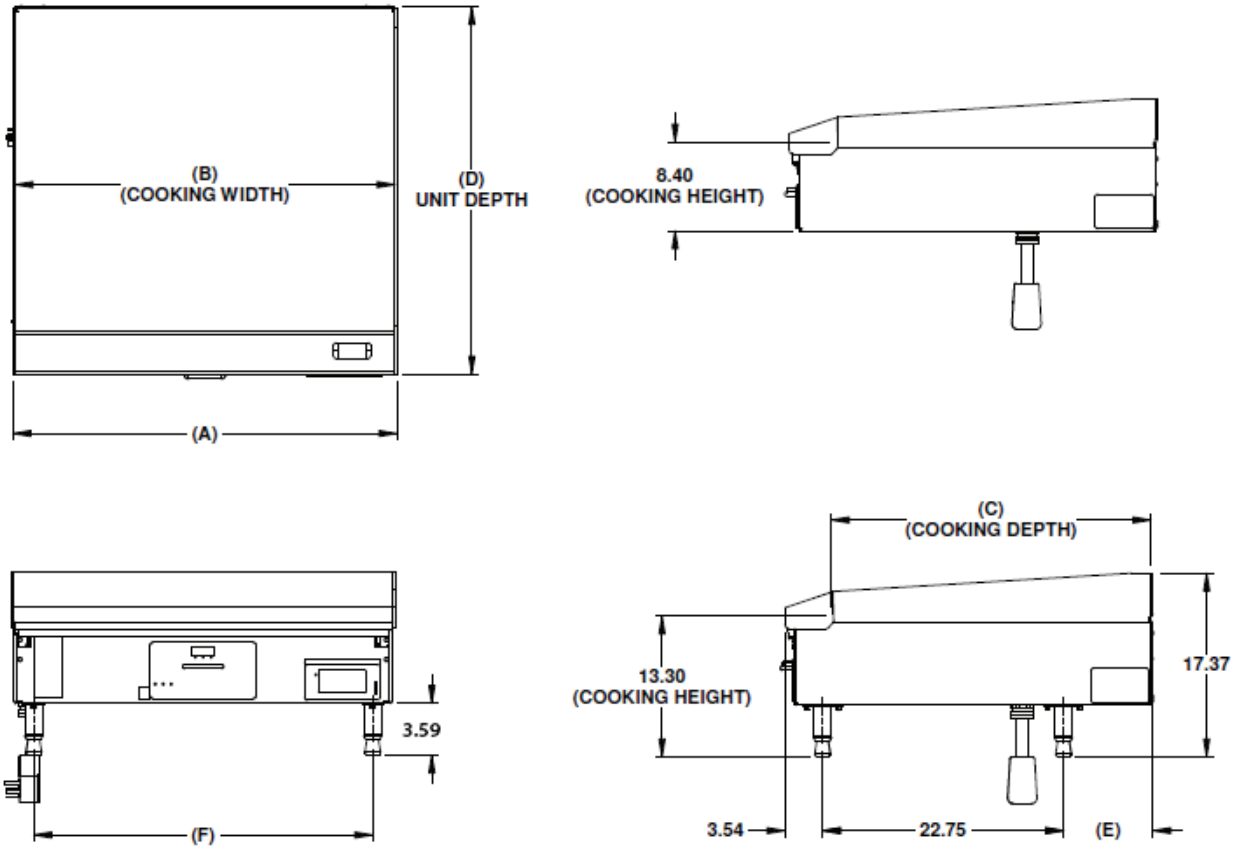


EGH-B48ET Accu-Steam™
Tabletop Griddle shown

MM5228-1702

AccuTemp Products, Inc.
8415 North Clinton Park • Fort Wayne, IN 46825 • 800-210-5907 • 260-493-0415 • Fax 260-493-0318 • accutemp.net

Accu-Steam Griddle Specifications		
Model #	EGH380B36ET-T1	EGH380B48ET-T1
KW Input	11.9 kW	11.9 kW
380/3 Amp Load	18	18
Unit Width (A)	36.25 [921]	48.25 [1226]
Unit Depth (D)	28.7 [729]	28.7 [729]
Cooking Surface Width (B)	35.9 [912]	47.9 [1217]
Cooking Surface Depth (C)	24 [610]	24 [610]
Depth to Rear Leg (E)	2.5 [64]	2.5 [64]
Center right to left (F)	32 [813]	44 [1117]
Effective Cooking Area	862 sq. in.	1150 sq. in.
Grease Pan Capacity	6 1/2 qts.	6 1/2 qts.
IEC Plug	2P 3W IP44	2P 3W IP44



MM5228-1702

AccuTemp Products, Inc.
8415 North Clinton Park • Fort Wayne, IN 46825 • 800-210-5907 • 260-493-0415 • Fax 260-493-0318 • accutemp.net



To register this AccuTemp product for warranty complete the following items:

1. Complete the Installation/Operational Checklist and Warranty Registration Form enclosed in the document packet that was sent with the appliance.
2. Mail, fax or scan and send via e-mail the form to AccuTemp Products, Inc to the contacts listed for each type on the form.

If you have any questions about warranty registration please contact our technical service group. They are available 7 days a week from 7:00 am to 7:00 PM EST.

Toll Free	800 480-0415
Office	260 469-3040
Fax	260 469-3045
Email -Service	service@accutemp.net
Email-Parts	parts@accutemp.net
Web Site	www.accutemp.net

LIFETIME
SERVICE & SUPPORT
1-800-480-0415 | service@accutemp.com

Store/Location:			
Address:			
City:		State:	Zip:
Phone Number:		Fax Number:	
Email:			
Model #		Serial #	
Name of Service/Installer Company:			
Technician:		Phone Number:	

*** AccuTemp Products, Inc. is not responsible for the installation and/or modifications to the electrical supply source. ****

Failure to accurately complete and provide this Installation/Operational Checklist & Warranty Registration Form to AccuTemp Products may delay or void future Warranty Service Calls.

Check-Off List

General:

Is the electrical wall receptacle positioned in a low heat-zone? **Note:** It is recommended that the wall receptacle be placed as low as State & Local codes allow. Placement in high heat-zones could cause damage to the electrical cord or plug that would not be covered under the product warranty.	Yes	No
Is the griddle level, both side-to-side and front-to-back?	Yes	No
If this is a table-top installation, have the (4) rubber foot tip/boots been installed?	Yes	No

Electrical Connection :

Is the Supply Power Cord being plugged into a wall outlet?	Yes	No	Is the Supply Power Cord being hard-wired, without the plug, to a breaker	Yes No
Is the Supply Power Cord properly connected to GND?				Yes No
What is the Electrical Breaker Amperage that will interrupt the Supply Voltage to the electric griddle?				_____ AMPS
Is the correct Plug and Receptacle being used on the Supply Power Cord?				Yes No

Type of Plug?

- ☐ NEMA 15-50P 208/240VAC (All Models)
- ☐ NEMA L16-20P 440/480VAC (24" Model)
- ☐ NEMA L16-30P 440/480VAC (24" Model)
- ☐ IEC 60309 IP44 380 VAC (5 wire 4 Pole)

Supply Power Electrical Readings:

Phase?: ☐ Single Ø ☐ Three Ø

Measured Supply Voltage?: ☐ 208VAC ☐ 240VAC ☐ 440VAC ☐ 480VAC ☐ 380VAC

Single Ø Measured Amps L1 _____ L2 _____

Three Ø Measured Amps L1 _____ L2 _____ L3 _____

Temperature & Operational Verification:

What is the customer's normal operating Thermostat temperature for the Griddle? **Note: DO NOT** use an **infrared** or **flat-top mechanical mercury** thermometer.	_____ °F
Using a **weighted contact temperature probe with digital thermometer**, does the **surface** temperature (°F) **match** the normal **operating** temperature (°F) set on the Thermostat? **Note:** If the **operating** temperature is **250°F**, then set the digital **thermostat** to **300°F** and verify **surface** temperature. **If the operating temperature is 400°F, then set digital thermostat to 400°F and verify surface temperature does not exceed 396° F on the high side of the temperature drift/cycle.**	Yes No
Using a 9 square-grid-pattern on the griddle surface, are the surface temperatures consistent (±5°F)?	Yes No
Does the Griddle heat light cycle OFF/ON once the surface temperature has reached the set temperature?	Yes No
Does the unit operate properly for 15 minutes after the griddle has reached operating temperature?	Yes No

I accept and submit this Installation/Operational Checklist & Warranty Registration Form as complete and accurate:

Restaurant/Facility Manager Approval:

Signature	Printed Name	Date:

Mail
AccuTemp Products, Inc
Attn: Warranty Administration
8415 North Clinton Park Dr.
Fort Wayne, IN 46825

Fax
Attn: Warranty Administration
260 469-3045

Email
Attn: Warranty Administration
service@accutemp.net

WORLD'S BEST ACCU-STEAM™ GRIDDLE

INSTALLATION INSTRUCTIONS







INSTALLATION

TABLE TOP/STAND MODEL

WARNING

Improper installation, alteration, adjustment, service, cleaning or maintenance of this appliance could result in property damage, serious injury or death.

Read and understand the installation, operational and maintenance instructions before installing, servicing, or operating this appliance.

WARNING

Only a qualified service or electrician should complete the installation to ensure that all electrical and safety requirements are met and that all wiring is installed as per all current National, State and Local electrical codes.

WARNING

Always disconnect from power source before cleaning or servicing.

WARNING

This appliance is heavy. For safe handling, the installer should obtain help as needed or employ appropriate material handling equipment to remove the appliance from the skid and move into the final destination.

WARNING

Any in field modifications that bypasses the safety features could result in injury or death.

CAUTION

IN-FIELD MODIFICATIONS
This appliance has a totally unique design and is constructed unlike any other appliance on the market today. Any modification may permanently damage the appliance.

TOOLS REQUIRED:

Spirit Level	Weighted Temperature Probe
Phillips Screw Driver	Digital Temperature Meter
Digital Volt Meter	
Digital Clamp Amp Meter	

LOCATION AND PLACEMENT

The ACCU-STEAM™ electric griddle has been designed to be placed on a commercial kitchen counter-top, an AccuTemp griddle stand or directly onto any flat, level surface that will support the appliance weight.
The operating temperature ranges from 200°-400°F (93°- 204°C). Since these temperatures can also be found on surfaces around the perimeter of this appliance, care should be given not to install next to or against, objects or surfaces with a low melting or flash point.

LEVELING

The appliance must be installed in a level condition. An out-of-level condition may cause uneven temperatures and in a severe out of level condition damage to the appliance can occur. Use a spirit level resting on the appliance cooking surface to ensure it is level front-to-back and left-to-right.

TABLE TOP

Install the (4) rubber foot tips provided with your commercial appliance onto the four foot adjusters of each of the appliance legs. This will keep the appliance from sliding on the counter-top under normal use. Once the rubber foot tips have been

installed, adjust the four foot adjusters up or down as needed to level the appliance side to side and front to back.

ACCUTEMP STAND

If on an AccuTemp griddle stand with casters, ensure that the floor surface is level and place the two locking casters to the “on” position and follow the leveling instructions to verify the appliance is level.

ELECTRICAL SUPPLY

The ACCU-STEAM™ appliance has been designed, manufactured and tested to meet or exceed the demanding standards of safety set forth by Underwriters Laboratories, Inc. To to ensure that this high level of safety is maintained in your installation, it is important that you read and understand the following information before attempting to plug in your griddle.

ELECTRICAL REQUIREMENTS

Electrical requirements are listed on the data plate located on the front of the appliance. This appliance is supplied with a 6ft (1.83m) cord and the appropriate UL listed plug. Make sure that the voltage at your supply receptacle is within ± 10 % of the voltage listed on the appliance data plate. (See Fig. 3)

Connection to any other voltage may cause damage to components in the appliance.

The plug must be used with the appropriate receptacle.

GROUNDING INSTRUCTIONS

Grounding provides a path for electric current to reduce the risk of shock. This appliance is equipped with a power cord having a grounding conductor and a grounding plug.

WARNING

This appliance must be properly grounded in accordance of all current International ,national, state and local codes. Never remove the ground prong of the plug.

ELECTRICAL CONNECTIONS

The receptacle requirements vary between models.

- For a 240 V single-phase model, you will need a NEMA 6-50R receptacle.
- For a 208/240V three-phase model, you will need a NEMA 15-50R receptacle.
- For a 400V (380V-415V) 4 pole 5 wire model you will need a IEC 60309 Device, IP44 splash proof receptacle.
- For a 440V/480V three-phase model you will need a NEMA L16-30R receptacle.

CAUTION

Do not direct wire this appliance as it will void all warranties.

Use only the power cord and plug that is supplied with the appliance as these are approved by Underwriters Laboratories, Inc.

OPERATION







OVERVIEW OF OPERATION

INTRODUCTION

The ACCU-STEAM G2™ griddle is constructed and uses technology like no other griddle in the world. (See Fig.1) The stainless steel cooking surface is heated by steam. The griddle steam chamber requires no additional liquid or maintenance. A temperature sensor to sense temperature and an over-temperature safety shutdown system are part of the griddle assembly. At temperatures below 212°F. (100°C), the chamber is actually in a vacuum, similar to that of a canning jar. At temperatures above 212°F (100°C), the chamber operates under pressure. The temperature sensor senses the temperature of the steam and reports this data to the temperature control electronics, which energizes the heating system. This system maintains the griddle cooking surface temperatures to within ± 5°F (2.7°C) over the entire cooking surface and provides a near instant temperature recovery, even in the same spot on the griddle, when turning food in place. (See Fig. 2)

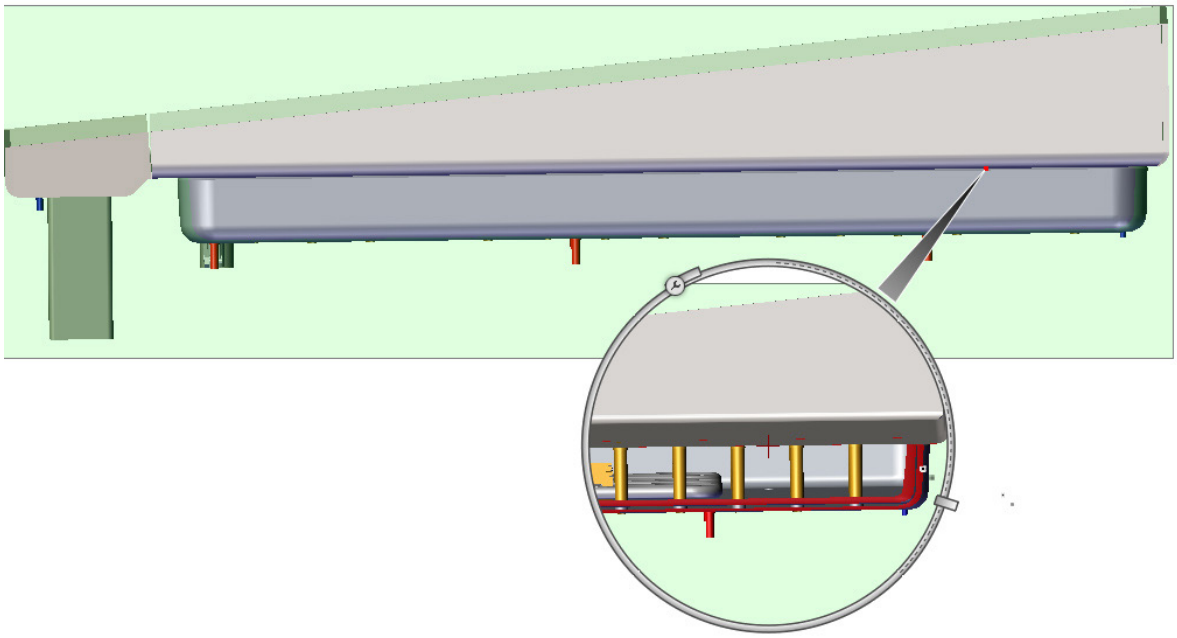


Fig. 1

OVERVIEW

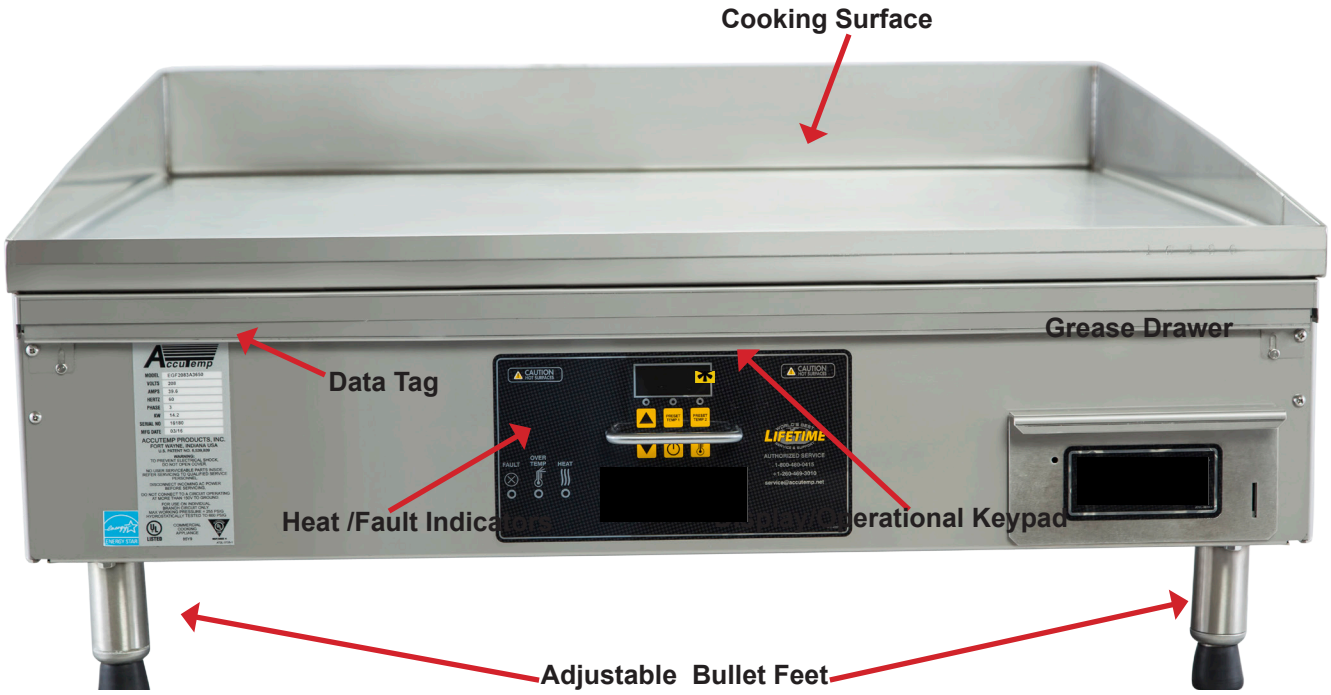
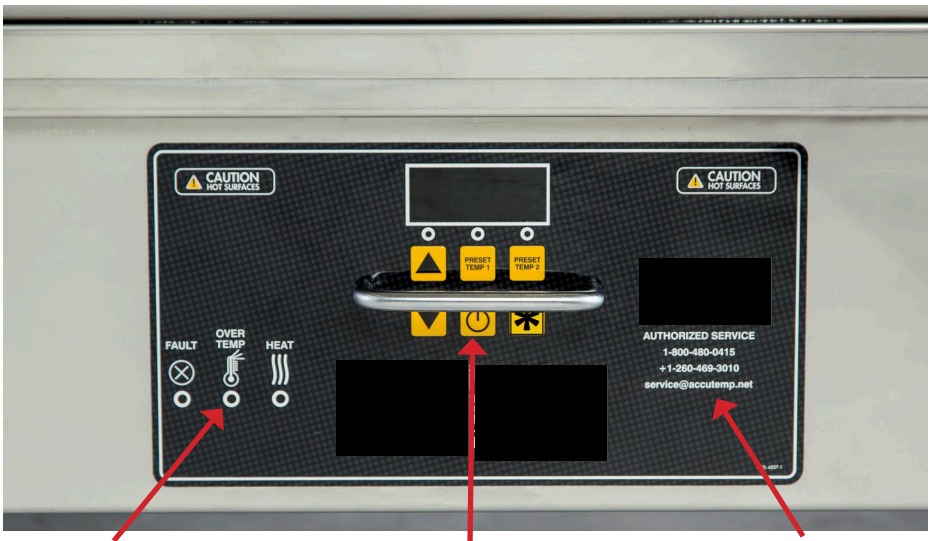


Fig. 2



Data Tag



Heat/Fault Indicators Display/Operational Keypad Tech Support Contact Info

Fig. 3

304 Stainless Steel Cooking Surface





Fig. 2A



Data Tag



Fig. 3A

OPERATION

Overview Digital Temperature Control

The appliance digital temperature control is easy to operate and requires little customer interface.

OPERATOR DISPLAY AND KEYPAD

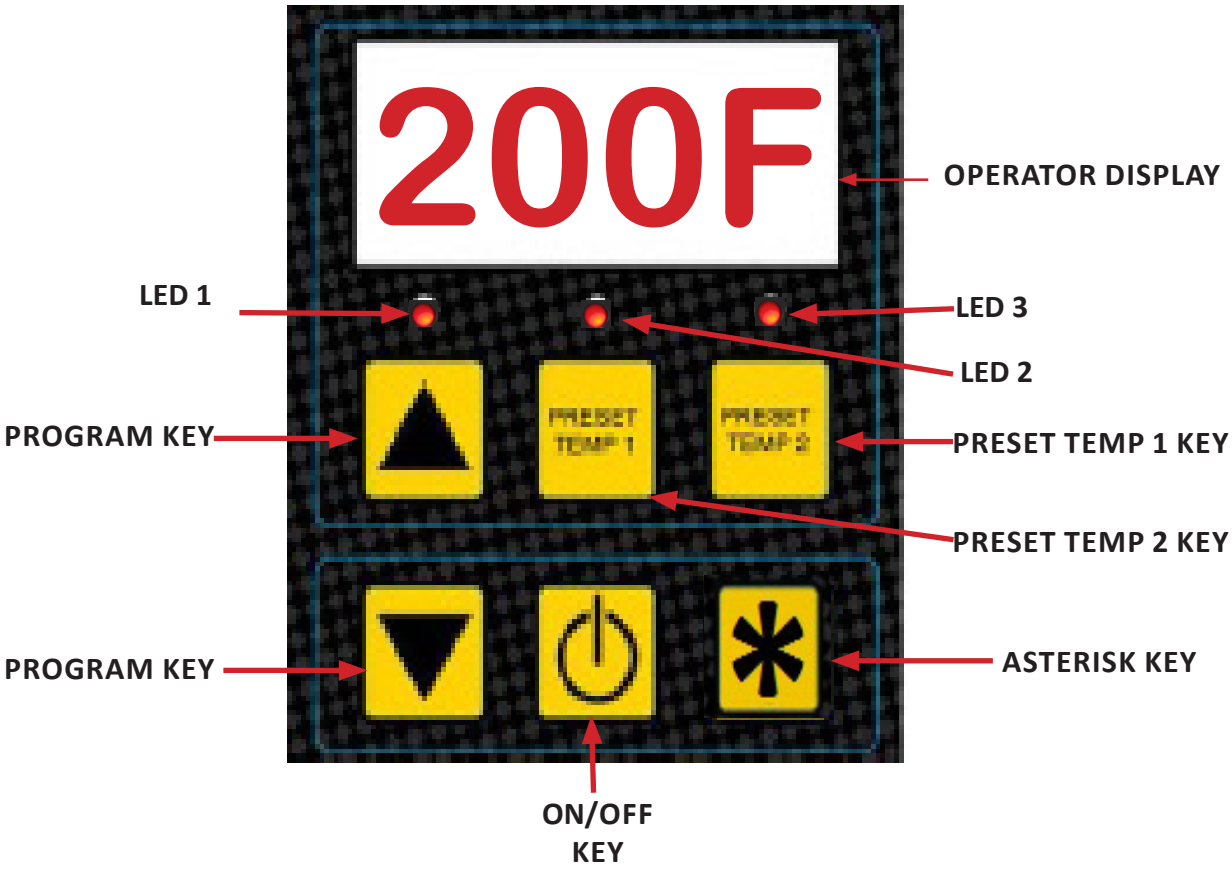


Fig. 4

OPERATION

General

This appliance has a digital control temperature board that has two modes of operation.

- Operational Mode
- Manager Mode

Operational mode is the most used mode and the appliance operates as the keyboard overlay indicates during day to day product production. (See Fig. 5)

Operational Mode Key Functions

ON/OFF Key - Dual Function Key; In the "**OFF"** mode when pressed it turns on the griddle. When "**ON**" pressing and holding the key for five seconds turns the commercial appliance off.

Up Arrow Key - This key when pressed will increase the set cooking temperature. Unless in the Loc mode. Press and hold key for approximately three seconds to initialize the temperature adjust mode.

Down Arrow Key - This key when pressed will decrease the set cooking temperature. Unless in the Loc mode. Press and hold key for approximately three seconds to initialize the temperature adjust mode.

PRESET TEMP 1

PRESET TEMP 2

PRESET TEMP 1 and 2 Key - When pressed and held for three seconds the system will select the preset set temperature that was set previously or the factory default temperature of **375°F** for **Preset Temp 1** and **400°F** for **Preset Temp 2**. **LED 2** will flash for **Preset Temp 1** and **LED 3** for **Preset Temp 2**. The current temperature will be displayed. The temperature will increase or decrease depending on the set temperature until it has reached the preset temperature for that preset key and The LED will then go solid and the display will display **rdY** and remain at the set temperature until the appliance is turned off and back on.

Asterisk Key-Used as a multi-function key for operation and programming

Alternate used instead of * **-** Used as a multi-function key for operation and programming

Manager Mode Programming

Prior to using the commercial appliance a few operational items need to be determined.

- Default set temperature
- Preset 1 set temperature
- Preset 2 set temperature
- Operator lockout of set temperatures or "on the fly" temperature set

Default Set Temperature - is the temperature that the commercial appliance will heat up to when turned on.

Preset 1 Set Temperature - is an alternative set temperature that the commercial appliance will heat up to when activated from the keypad.

Preset 2 Set Temperature - is an alternative set temperature that the commercial appliance will heat up to when activated from the keypad.

Set Temperature Lockout - If turned on in the manager mode will lock in the set temperatures that were last saved in memory. If not set to active(**Loc**), the set temperatures can be set lower or higher than the last saved value.

OPERATION



Fig. 7



Fig. 8

Press the **ON/OFF** switch (See FIG 7) and the griddle will start to pre-heat and **LED 1** will blink Any time the appliance is turned on it will operate and heat to the default set temperature or the last regulated Non-Preset temperature. **(Factory default is 350°F)**

The display will show the current temperature until the set temperature is met, then **LED 1** will go solid. (See FIG 4) The display will go to a "**rdY**" display or show the set temperature depending on the programming when the appliance was initially installed and setup. **(Factory default is "rdY")**

PRESETS

Press the **ON/OFF** switch (See FIG 8) and the griddle will start to pre-heat and **LED 1** will blink .

Press and hold any **PRESET KEY** PRESET TEMP 1 **or** PRESET TEMP 2

for three seconds or until the LED 2 or LED 3 blinks.

The selected preset LED will blink and the display will show the current temperature and increase or decrease depending on the set temperature until it has reached the set preset temperature for that preset key and then go solid and The display will go to a "**rdY**" or show the set temperature depending on the programming when the appliance was initially installed and setup. The set display temperature will remain at the set temperature until the griddle is turned off and back on.

The factory defaults for the preset keys are:

PRESET TEMP 1 375°F

PRESET TEMP 2 400°F.

Please use caution as temperatures on and around the griddle cooking surface could cause severe burns.

Managers Mode

Managers mode is used to setup initial operational parameters for the appliance prior to the first time of production use.

Manager's mode

1. Entering Managers mode, press and hold the **DOWN arrow key** and the **Asterisk key** for about eight seconds, to initiate the programming mode for changing controller operating function parameters. In Manager's mode, the first field displayed, on the four-digit display, will be the **P# = 1**, DEFAULT COOK TEMP.
2. The first field displayed, on the four-digit display, will be the P# = 1 Default Cook Temp. (See Fig. 5)
3. To manage the parameters, use **Up Arrow key** and **Down Arrow key** to increment and decrement the Parameter Number, and use **Preset 2 key** and **Asterisk key** increment and decrement the Parameter Value.
4. To change the default set temperature display refer to step 3 and set the selected value. (See Fig.6)
5. When all changes are completed Exit the Managers mode and save the new parameters by pressing the **Preset 2 key**

This chart illustrates the programming logic and program level indication

Mode	P#	LED1	LED2	LED3	Parameter	Min Setting	Max Setting	Default	Display
Manager	0	B	B	B	Unit of Measure	0 = F	0 = C	0 (°F)	0/00
	1	B	B	B	Default Cook Temperature	200F 90C	400F 205C	350F 175C	350F 175C
	2	B	B	B	Ready Mode Display	0	3	0	2/00

Fig. 5

This chart illustrates details for Parameter 2 Mode Display

P#2 Value	Default Display	Display when there is a ▲, PRESET TEMP 1 or PRESET TEMP 2 momentary key press	Display when there is a * key press
0	rdY	Set Point Temperature	Set Point Temperature
1	Set Point Temperature	Set Point Temperature	Actual Temperature
2	rdY	rdY	rdY
3	Set Point	Set Point Temperature	Set Point Temperature

Fig. 6

DIGITAL TEMPERATURE CONTROL QUICK REFERENCE

MODE	LED Indicators	DISPLAY	NOTES
Off	All LED's are off when powered down.	Off when powered down. When powered On, the controller would FLASH at a 1 Hz rate the current set temperature for 5 seconds. After this period the controller would go to Warm Up / Cool Down Mode.	To turn unit on: depress the **On/Off** key. To turn off the unit, disable outputs, save the current set point temperature (see details in "Other Features") and turn off the display: press and hold the **On/Off** key for approximately five seconds.
Warm Up / Cool Down	Blinking LED above the selected temperature key (LED 1, 2 or 3). If default condition then LED 1. If Preset 2 is selected then LED 3 If Preset 1 then LED 2	Actual temperature when no keys depressed, or set temperature of the Preset/Manual key when key **UP arrow key** **Preset 1 key or** **Preset 2 key** is momentarily pressed.	Upon power-on or whenever another temperature setting is made, the unit will enter this mode and will exit this mode only when the actual temperature has regulated.
Ready Mode	LED above the selected key will be ON	Default display and alternate display options will be determined according to Parameter 2 as shown in Tables 10.21 and 10.22.	Once has regulated, the indicator LED above the selected key will go to solid ON. .For details on display operation, please refer to Parameter 2 as shown in Tables 10.21 and 10.22.
Set Temperature (On the fly)	All indicator LEDs blinking	Set Point Value when user Lock Mode is OFF, or "Loc" when User Lock Out Mode is ON	If the User Lock Out Mode is OFF, the set temperature can be adjusted. To set the temperature, press either the **UP arrow** key or the **DOWN arrow key** and hold for approximately 3 seconds. The controller will load and display Default Cook Temp and enter set temperature mode. Press the **UP arrow key** to increment or the **DOWN arrow key** to decrement from the current temperature setting. Wait for five seconds. If there are no other key presses, the unit will auto start to the new setting. Press the **On/Off** key to exit without saving.
Select Preset Temperature	Selected Preset indicator LED blinking	Set Point Value	To select an alternate preset temperature, if in **Preset Temp 1** setting, press **Preset Temp 2 key** and hold for approximately three seconds. If in **Preset Temp 2** setting, press **Preset Temp 1** key and hold for approximately three seconds.

DIGITAL TEMPERATURE CONTROL QUICK REFERENCE

MODE	LED Indicators	DISPLAY	NOTES
Set Preset Temperature	All indicator LEDs blinking. Then the selected preset key will blink for 3 -5 seconds.	Set Point Value	Use the same process to change the temperature as detailed in Set Temperature (On the fly), to adjust the Set Temperature. Once the correct temperature is displayed, and before the five second time out, press and hold the **Preset Temp 1** key or the **Preset Temp 2** key to save the displayed value to the desired preset key and to exit this mode. Press the **On/Off** key to exit without saving. **Default Values:** **Preset 1 =** 375°F **Preset 2 =** 400°F
Display Temperature Mode	Current Temperature function LED on	Actual temperature	Pressing the **Asterisk** key and the **Up Arrow** Key will display the current actual temperature when the unit is in Ready Mode.
User Lockout Mode	All LEDS on solid	"**Loc**"or "**ULoc**"	To Set USER LOCKOUT mode, press and hold the **On/Off** key and the **Asterisk** key for approximately four seconds while the controller is ON. After four seconds, the USER LOCKOUT parameter will toggle and the display will show either "**Loc**" or "**ULoc**". When buttons are released, the controller will store the new USER LOCKOUT parameter value into NVM. **Up Arrow** key (Increment) and the **Down Arrow** key (Decrement) will be inoperable and the user can't store new values into the **Preset 1** or **2** keys. When **Up Arrow** key or the **Down Arrow** key (Set temperature on the fly mode) are held for three seconds the display will show "**Loc**" when in the "Loc" mode

OPERATION

FIRST STEP

It is recommended that you clean your ACCU-STEAM™ griddle thoroughly before using it for the first time. To clean the appliance cooking surface, just simply wash it down with a solution of mild soap and water, then rinse thoroughly with clean water and wipe dry with a clean towel.

WARNING

Please use caution as temperatures on and around the griddle cooking surface could cause severe burns.

SEASONING

Once the cooking surface has been cleaned, turn the appliance on via the digital control key pad and set the temperature to 200°F. (93°C), and allow the griddle cooking surface to heat for 10 minutes. Using a high temperature oil, such as Pan and Grill Shortening™, Whirl™ or equivalent, pour enough to cover the entire appliance cooking surface. Do not use standard vegetable oil to season the griddle cooking surface. It may cause food to stick and result in improperly cooked food. Work this seasoning oil into the griddle surface with a regular heavy-duty scrub pad for about 5 minutes, making sure that you scrub the seasoning oil over the entire appliance cooking surface. After the entire cooking surface has been scrubbed with seasoning oil for 5 minutes, simply wipe or squeegee off excess oil from cooking surface. Your appliance is now ready to use!

If you use chemicals to clean your griddle periodically or on a schedule, you may need to repeat this process after the use of these chemicals.

PREHEATING

Press the **ON/OFF** and set the desired temperature. The griddle will increase its surface temperature at an average rate of 15° F (8°C) per minute. It takes approximately 25 minutes to raise the griddle from room temperature to its maximum temperature of 400° F (204°C). The appliance will be preheated when the selected set temperature is displayed and the corresponding LED goes solid. Please use caution as temperatures on and around the griddle cooking surface could cause severe burns.

COOKING

Begin cooking only after the appliance has been preheated to the desired temperature. Please note these facts:

- You can cook all the way to the edges of the cooking surface because the temperature does not very across the entire cooking surface.
- You can turn the product to the same spot because the cooking surface has near instant heat recovery.
- It will always cook the same, regardless of product load or surface coverage.

Accurate Cooking Temperatures

Because of the inaccurate surface temperatures and long recovery times common with other griddles cooking surfaces. It is doubtful you were cooking at the set temperature or the temperature you wanted. Adjust the temperature on the Accu-Steam ™griddle and it will not change or vary by the location on the griddle surface. There are no hot or cold zones.

Checking Surface Temperatures

The digital temperature control and temperature sensor are more accurate than any other device to measure the cooking surface temperature in this appliance. Any other digital device may show a difference. The important use of the external temperature measuring device is to ascertain that the temperatures are within ±5°F across the entire cooking surface of the appliance.

Due to the construction material of the cooking surface an infrared temperature probe can't be used.

The proper measurement tools to use is a calibrated weighted temperature probe and digital temperature meter set. (See Fig. 9)

OPERATION

NOTE

Do not use an infrared or a mechanical temperature gauge to measure the surface temperature of the appliance as it will not be accurate and will provide a false temperature reading of the cooking surface temperature. See Fig. 9 for proper surface temperature measuring tools.



Weighted Temperature Probe



Digital Temperature Reading Device

Fig. 9

NOTE

A number of factors can cause surface temperature reading differences such as:

- Air movement across the appliance cooking surface can lower the temperature reading as much as 10° F from the set temperature.
- Proper calibration of the temperature measuring device.
- How long after the heat light turned off before temperature measurement was completed.

WARNING

The grease can contents could cause severe burns. Slowly remove the grease container from the appliance to avoid spilling the contents.

Grease Container

The grease container is located on the front right side of the appliance and has a gripping handle on the front and the inside middle to assist in safely managing the hot contents. Models used for maritime have a locking style and this lock must be released before sliding the drawer out. Use caution when emptying the grease pan as contents in this container could cause severe burns. The grease container should be checked periodically and emptied as necessary to prevent an overflow or dangerous condition. To assist in indicating an overfill condition a hole located on the front of the container will allow grease to escape when overfilled.

WARNING

Allow the grease container contents to cool below 140°F before removing. Be careful not to spill the contents of the grease container as it can cause a slipping condition which could cause a personal injury

CLEANING







WARNING

Always disconnect from power source before cleaning or servicing.

WARNING

If the cooking surface of the appliance has standing grease and the griddle is at a high temperature using water or ice can cause the grease to splatter and cause skin burns.

WARNING

The grease can contents could cause severe burns. Slowly remove the grease can from the griddle to avoid spilling the contents.

CAUTION

Do not use a water-jet to clean this appliance as it can harm the electronic components.

CAUTION

Do not use a appliance stone or brick to clean the cooking surface. Only use a fabric scrub pad.

DAILY CLEANING

Cleaning the cooking surface during the work shift can be performed with a sharp scraper. When heavy cleaning at the end of a shift or periodically through the day is needed, the following is recommended:

- Empty the grease pan as often as needed and always prior to end of shift cleaning.
- Turn the griddle off and allow it to cool to between 220°F and 240°F (104°C and 116°C). Scrape off heavy deposits and remove any standing grease before proceeding with the cleaning process.
- Use water, ice and/or griddle cleaner as needed. For example, the 3M Scotch-Brite™ Quick Clean Griddle System provides the Scotch-Brite polishing pads, quick clean liquid, pad holder and squeegee. Clean-up is very easy using these tools with the quick clean liquid, water, ice or combinations of these liquids. Seasoning the cooking surface after the daily cleaning is recommended.
- After the non-cooking surfaces are cool to the touch, empty the grease pan and wash with a mixture of dish detergent and clean water and dry with a clean dry cloth.
- Clean the non-cooking surfaces with a damp cloth and dry with a clean dry cloth. Use a high quality stainless steel cleaner on a clean cloth to reduce grease buildup. Follow the manufacturers instructions located on the cleaner.
- It is recommended that a high quality stainless steel polish be used on the non-cooking surfaces as the last step in keeping surfaces in new like condition and lengthen the usable life of this appliance. Follow the manufacturers instructions located on the polish.

Cleaning the Cooking Surface

Step 1

Scrape off Heavy Deposits



Step 2

Cool griddle to 220°F and apply water or ice. Use a long handled nonmetallic scrub to scrub the cooking surface.



Step 3

Add additional water or ice and using a long handle squeegee and pull to the grease trough.



Planned Maintenance

LIFETIME
SERVICE & SUPPORT
1-800-480-0415 | service@accutemp.com







WARNING

Always disconnect from power source before cleaning or servicing.

WARNING

Any in-field modification that bypass the built in safety features of this appliance will result in death or serious injury.

WARNING

Use of any replacement parts other than those supplied by AccuTemp can cause injury to the operator or damage the appliance and voids all warranties

WARNING

There are no user-serviceable parts. To prevent electrical shock do not open the access panel covers

NOTE

Service should be completed by AccuTemp authorized service groups. Service completed by unauthorized groups will void all factory warranties.

NOTE

AccuTemp Technical Service must be contacted for all warranty service requests. If not the warranty claim maybe denied.

PM TASK DESCRIPTION	Daily	Biannual	Yearly
Verify that the appliance is level and properly located under the hood.		X	X
Verify that the temperature controller is working properly and that there are no rips in the overlay.	X	X	X
Check that the splash shield at the top of the control panel is under the rail provided. If not water and or grease can migrate into control panel.		X	X
Inspect the control compartment for foreign particulate and any loose wiring or connections.		X	X
Check that the power supply cord is not frayed, outer covering is not degraded or any bare cooper is visible. Replace if required.	X	X	X
Verify amp draw to listed amp requirements on the data tag of the appliance.		X	X
If on an AccuTemp Stand verify mounting fasteners are in place and tight. If the stand has casters check that the wheels are intact and that they are mounted correctly. If grease covered clean with a mild detergent and clean water. Dry completely . Apply a food grade silicone to the locking mechanism.	X	X	X
Complete a 9 point temperature test to check for even temperature across the surface of the cooking surface.		X	X
Check for grease buildup in the grease drawer container and clean it with a damp towel saturated with a mild detergent and clean water. Dry with a clean dry towel.	X	X	X
After all metallic areas are cool to the touch Clean external metal surfaces except the cooking surface. with a damp clean towel saturated with a mild detergent and clean water. Dry with a clean dry towel.	X	X	X
Season the cooking surface as as outlined in this manual.	X		

BASIC SERVICE & TROUBLESHOOTING

LIFETIME
SERVICE & SUPPORT
1-800-480-0415 | service@accutemp.com







WARNING

Always disconnect from power source before cleaning or servicing.

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BASIC SERVICE AND TROUBLESHOOTING

An AccuTemp Products, Inc. Technical Service Technician is available:
Monday thru Sunday, 7:00am to 7:00pm EST.

Toll Free	800 480-0415
Office	260 469-3040
Fax	260 469-3045
Email -Service	service@accutemp.net
Email-Parts	parts@accutemp.net
Web Site	www.accutemp.net



WARRANTY SERVICE PROCEDURE

- Contact the AccuTemp Technical Service group for all warranty service requests.
- Be prepared to supply the serial number, address, location phone and contact for the location.
- Be prepared to complete a few simple tasks to help evaluate the problem.
- If the problem requires service at the location the AccuTemp Technical Service group will dispatch the nearest authorized service agent.

NOTE

Service should be completed by AccuTemp authorized service groups. Service completed by unauthorized groups will void all factory warranties.

NOTE

AccuTemp Technical Service must be contacted for all warranty service requests. If not the warranty claim maybe denied.

SERVICE AND TROUBLESHOOTING

BASIC TROUBLESHOOTING

Appliance will not turn on

- Make sure the appliance is plugged in.
- Check the facility circuit breaker (or fuse) supplying the unit

Heat light will not come on

- Make sure the appliance is not hotter than the temperature you have it set for. If you have turned down the temperature of the griddle, the heat light will not come on again until the cooking surface drops below the temperature you have set.
- See if the heat light is coming on intermittently. While operating in a normal condition, the heat light cycles on and off periodically when at temperature.

Uneven or inaccurate surface temperatures

- Verify the appliance is level front to back and side to side.
- Verify the surface temperature with an accurate digital surface probe thermometer.
- Use of an infrared or mechanical thermometer will not give an accurate reading of the appliance cooking surface temperatures.
- Contact AccuTemp Technical Service for additional instructions.

Unit will not turn off

- This symptom, which is extremely rare, indicates a serious control malfunction.
- Turn off the appliance electrical supply at the source and contact AccuTemp Technical Service for additional Instructions.
- Make sure to hold the On/Off Key for a minimum 3 seconds until the display turns off

Preset Temperatures are not working

- Check the preset temperature by pressing each key momentarily to display the Preset Temp. If the Preset Temp settings are correct and the appliance will not regulate to the Preset Temp contact AccuTemp.

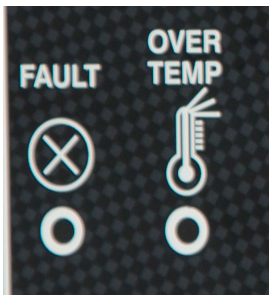
E001 Displayed

- Open Temperature Sensor or defective temperature input on Temperature Control Board.

E002

- Shorted Temperature Sensor or defective input on the Temperature Control Board.

Fault Indicators



- **OVERTEMP** - When this error is lit an overtemp condition was sensed and will turn off the appliance

1. To correct, turn the appliance off and and wait one minute and turn the appliance back on. If the error continues, verify the overtemp senor is within specification, if not replace the overtemp control board.

SCHEMATICS







WARNING

Always disconnect from power source before cleaning or servicing.

WARNING

Any in-field modification that bypass the built in safety features of this appliance will result in death or serious injury.

WARNING

Use of any replacement parts other than those supplied by AccuTemp can cause injury to the operator or damage the appliance and voids all warranties

WARNING

There are no user-serviceable parts. To prevent electrical shock do not open the access panel covers

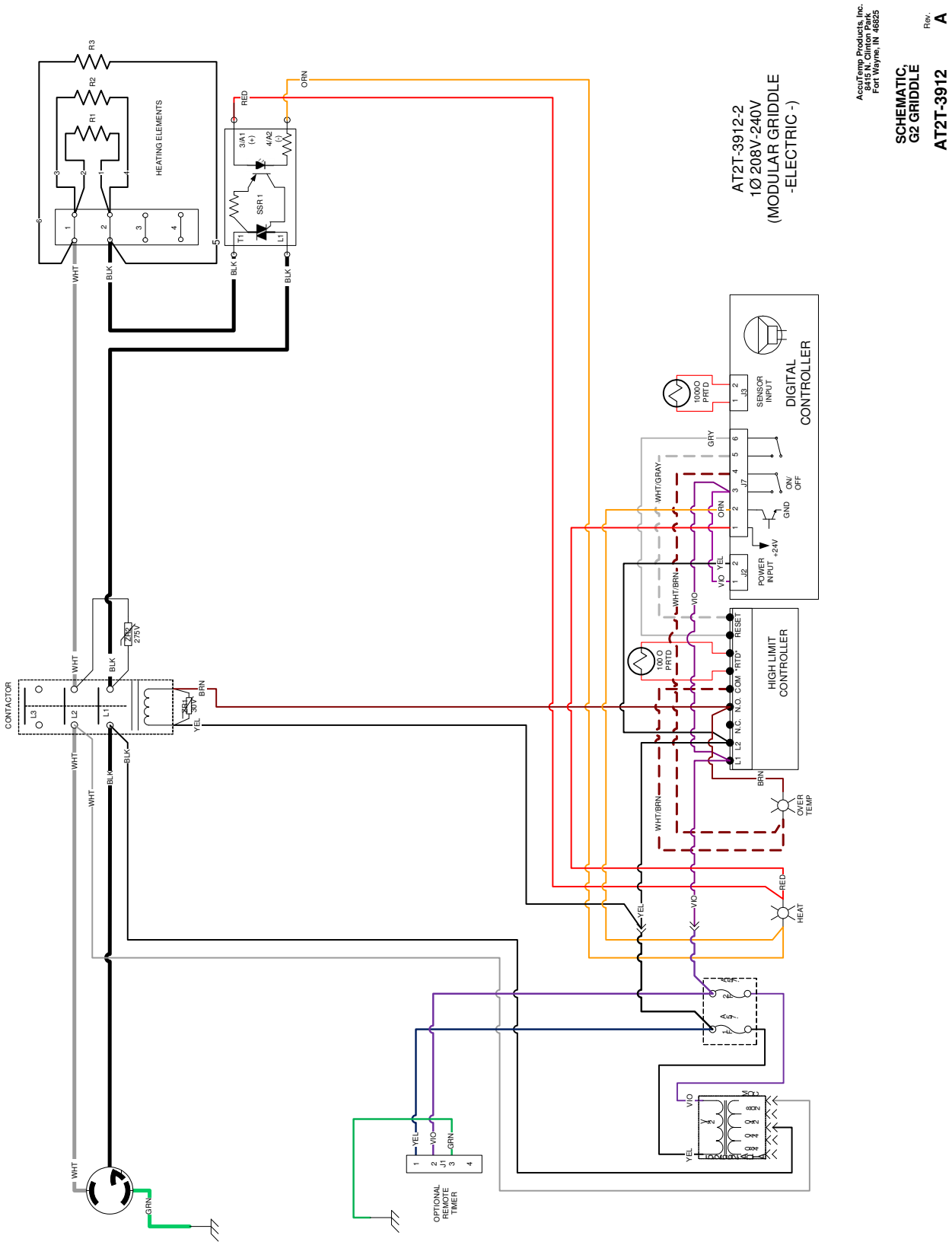
NOTE

Service should be completed by AccuTemp authorized service groups. Service completed by unauthorized groups will void all factory warranties.

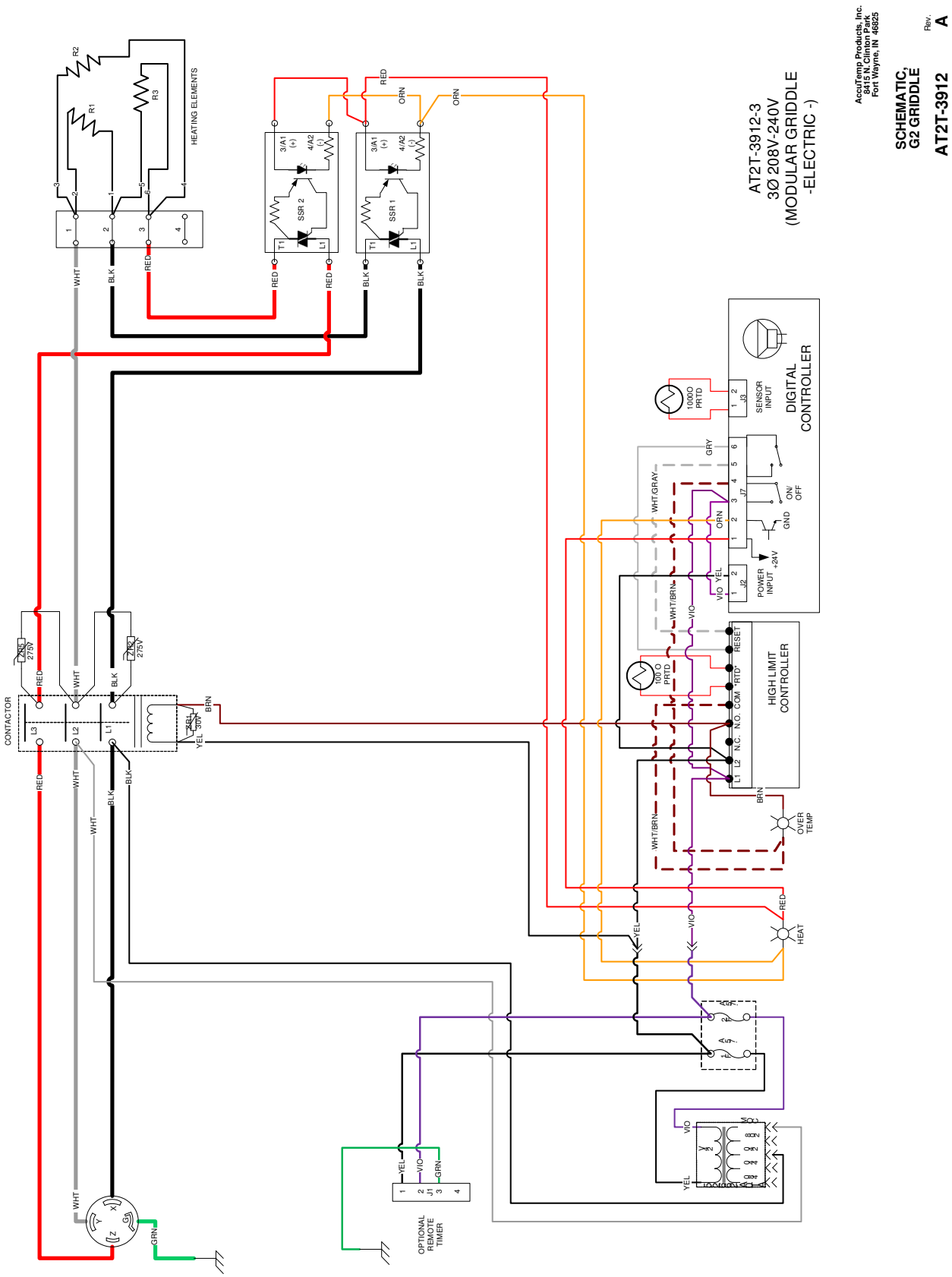
NOTE

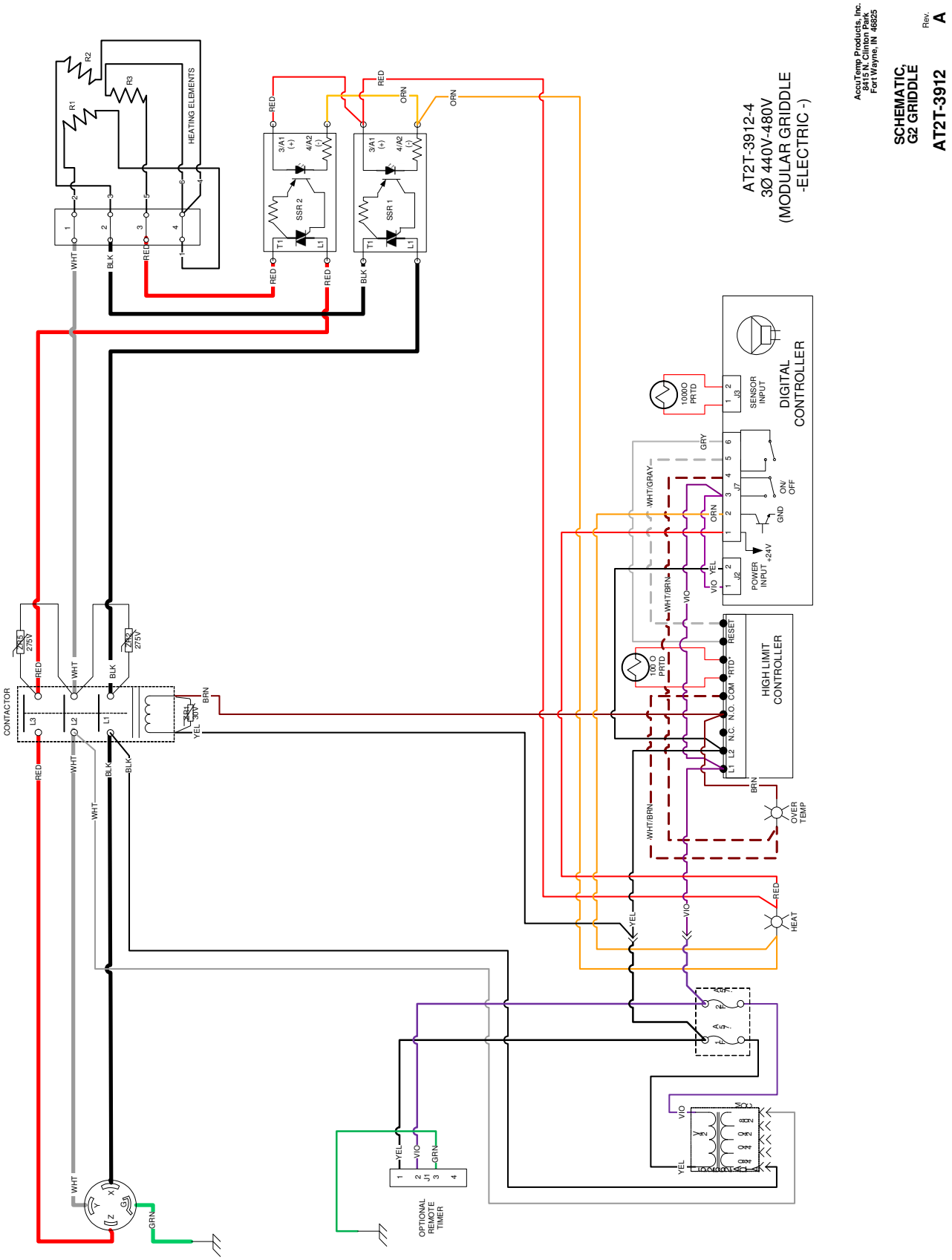
AccuTemp Technical Service must be contacted for all warranty service requests. If not the warranty claim maybe denied.

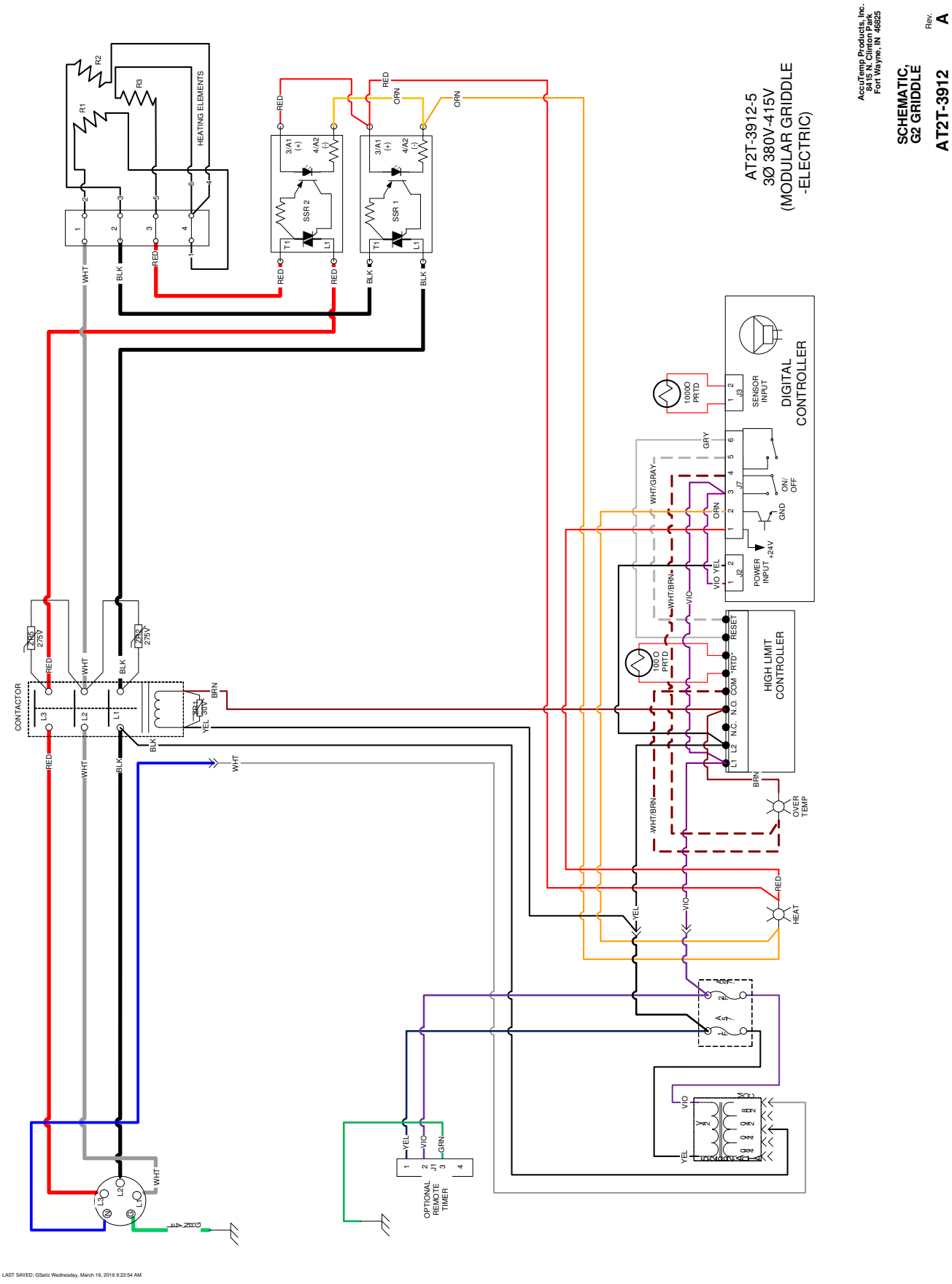
MODEL EGF
1Ø 208/240V AT2T-3912-2



MODEL EGF
3Ø 208/240V AT2T-3912-3




AT2T-3912-4
3Ø 440V-480V
(MODULAR GRIDDLE
-ELECTRIC -)
AccuTemp Products, Inc.
4643 S. Clinton Street
Fort Wayne, IN 46825
SCHEMATIC,
G2 GRIDDLE
AT2T-3912
Rev.
A
HEATING ELEMENTS
R1
R2
R3
SSR 1
SSR 2
CONTACTOR
DIGITAL
CONTROLLER
SENSOR
INPUT
POWER
INPUT +24V
ON/
OFF
HIGH LIMIT
CONTROLLER
OVER
TEMP
HEAT
OPTIONAL
REMOTE
TIMER


AT2T-3912-5
3Ø 380V-415V
(MODULAR GRIDDLE
-ELECTRIC)
AccuTemp Products, Inc.
8415 N. Clinton Park
Fort Wayne, IN 46825
SCHEMATIC,
G2 GRIDDLE
AT2T-3912
Rev.
A
DIGITAL
CONTROLLER
HIGH LIMIT
CONTROLLER
SENSOR
INPUT
POWER
INPUT +24V
ON/
OFF
GND
RESET
OVER
TEMP
HEAT
CONTACTOR
HEATING ELEMENTS
SSR 1
SSR 2
OPTIONAL
REMOTE
TIMER
LAST SAVED: GSeitz Wednesday, March 16, 2016 9:23:54 AM

INFORMATION

IMPORTANT SERVICE INFORMATION

Must contact AccuTemp Products Technical Service for all warranty service requests for authorization and dispatch of authorized service providers.

INFORMATION

IMPORTANT SERVICE INFORMATION

AccuTemp Product, Inc. Technical & Customer Support Technician is available Monday thru Sunday, 7:00am to 7:00pm EST

800 480-0415 or 260 469-3040

TECHNICAL SERVICE

TOLL FREE	800 480-0415
PHONE	260 469-3040
FAX	260 460-3045
E-MAIL	service@accutemp.net
Hours of Operation	7:00 am - 7:00 pm EST - 7 days a week

NOTES

AccuTemp™

INNOVATIVE COOKING EQUIPMENT SOLUTIONS

LIFETIME

SERVICE & SUPPORT

1-800-480-0415 | service@accutemp.com