Electric Griddle
Instruction manual

Model: INEG-60/INEG-60S2/INEG-60C/ INEG-75 /INEG-75S2 /INEG-75C /INEG-100 / INEG-100S2/INEG-100C



All stainless steel construction

Automatic thermostat

Highly-efficient, easy to operate

Durable and elegant design

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I. Introduction:

The INEG Series of Electric Griddles are new catering hot plates designed and developed with advanced technology. The body is made from high quality stainless steel and is durable and stylish. The cooking plates are all thick mild steel for great heat distribution. The griddles are all equipped with high quality electric elements so they are energy saving and safe. All are provided with thermostatic controls for perfect cooking control.

II. Technical Specification:

Model	Grill Plate	Power	Input Power(kW)	Dimension (mm)	N.W. (kg)
INEG-60	All flat	240V,50Hz	2.5+2.5	600x470x230	27.5
INEG-60S2	Half rib & half flat	240V,50Hz	2.5+2.5	600x470x230	27.0
INEG-60C	Chrome	240V,50Hz	2.5+2.5	600x470x230	27.5
INEG-75	All flat	240V,50Hz	3.0+3.0	750x470x230	38.3
INEG-75S2	Half rib & half flat	240V,50Hz	3.0+3.0	750x470x230	38
INEG-75C	Chrome	240V,50Hz	3.0+3.0	750x470x230	38
INEG-100	All flat	240V,50Hz	3.0+3.0	1000x470x230	49
INEG-100S2	Half rib & half flat	240V,50Hz	3.0+3.0	1000x470x230	48.5
INEG-100C	Chrome	240V,50Hz	3.0+3.0	1000x470x230	49.5

III. Operation Instructions

PLEASE NOTE THAT THE GRIDDLE IS SHIPPED WITH A LAYER OF OIL TO PROTECT THE SURFACE OF THE HOT PLATE DURING TRANSPORT. THIS MUST BE THOROUGHLY CLEANED BEFORE USE.

Operating Steps:

1. Upon first use, please clean down and remove any excess oil. Turn the griddle on at about 150°C, the machine will smoke for a while to burn off transit oil and temper the elements for the first use, this is normal and will subside when temperature is reached. Then turn to working temperature. Avoid using the griddle on full temperature as it may cause the limit stat to cut the machine out in order

to protect it; reset located at the back of the machine under black screw cover.

2. Place the machine on a firm strong table or counter top, connect the plug and the green neon (POWER) light will be lit. Turn the temperature thermostat on to desired temperature and the yellow neon (HEAT) light will come on to show the element is heating.

3.When the temperature reaches the desired temperature, the yellow light will turn off. This process will repeat automatically as and when the temperature reaches its set level.

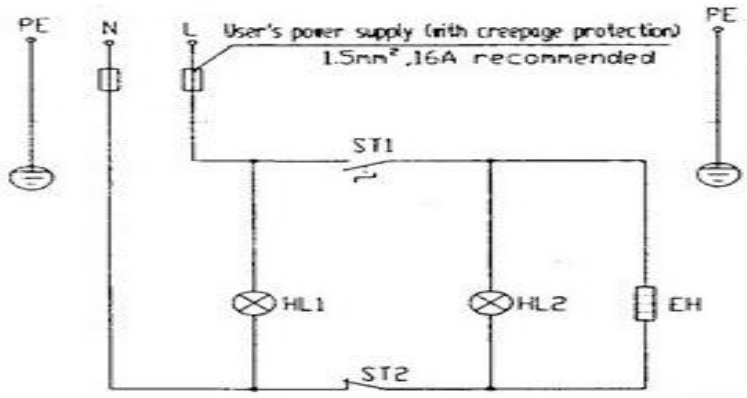
4.Griddles with two thermostats work as above, one for each side of the griddle, please remove cooked food with non-metallic (not sharp) utensils to avoid damage to the plates. The fat collection box should be cleaned regularly.

IV. Maintenance

1. Always unplug before cleaning the machine.
2. Clean & scrape top of plate after each cooking use.
3. Empty fat collection box.
4. Plug back into the power supply.
5. Please do not touch the griddle plate when it is on as this will be very hot
6. Never use water on the griddle

V. Circuit Diagram:

~240V/50Hz



HL1: Power Indicator **HL2: Heating Indicator**

ST1: Temperature Controller **ST2: Limit Temperature**

EH: Heating Element