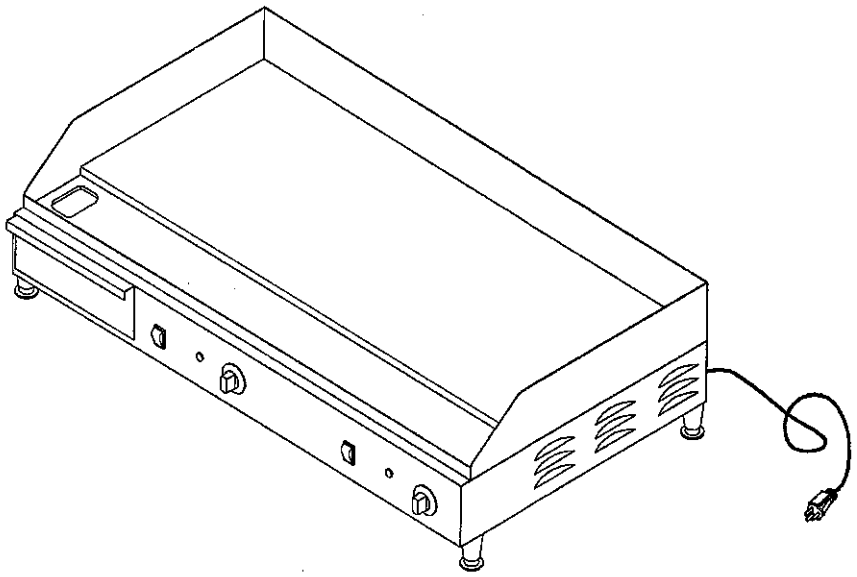
eurodib

ELECTRIC COUNTER TOP GRIDDLE



OPERATION MANUAL

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Introduction

Congratulations on the purchase of your Eurodib 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.

Eurodib 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

Eurodib prides itself on quality and service, ensuring that at the time of packing all products is 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 Eurodib dealer immediately.

Installation

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

Place your Eurodib 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. Eurodib 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 9).

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.
Eurodib 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 Eurodib 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 Eurodib Recommended Qualified Service Technician in order to avoid a hazard.**

Trouble Shooting

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

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	1. Check the unit is correctly plugged in and turned on
	3. Plug and lead are damaged	2. Call service agent or qualified technician
Indicator light is on but the unit is not heating	1.Faulty element(s)	1. Call service agent or qualified technician
	2.Operation of the 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
The unit is heating but indicator light is not on	1.The indicator bulb has blown	1. Replace the indicator light: call a 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

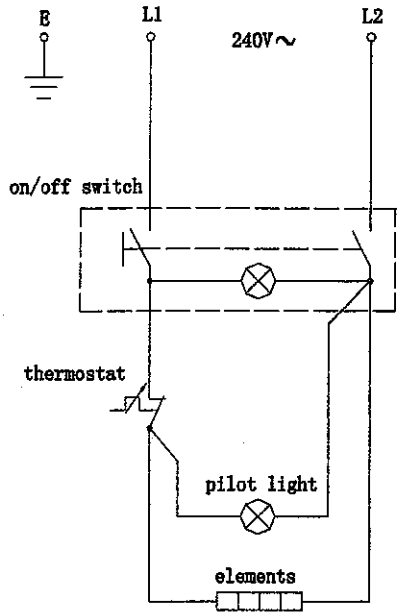
Please ensure:

* 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.

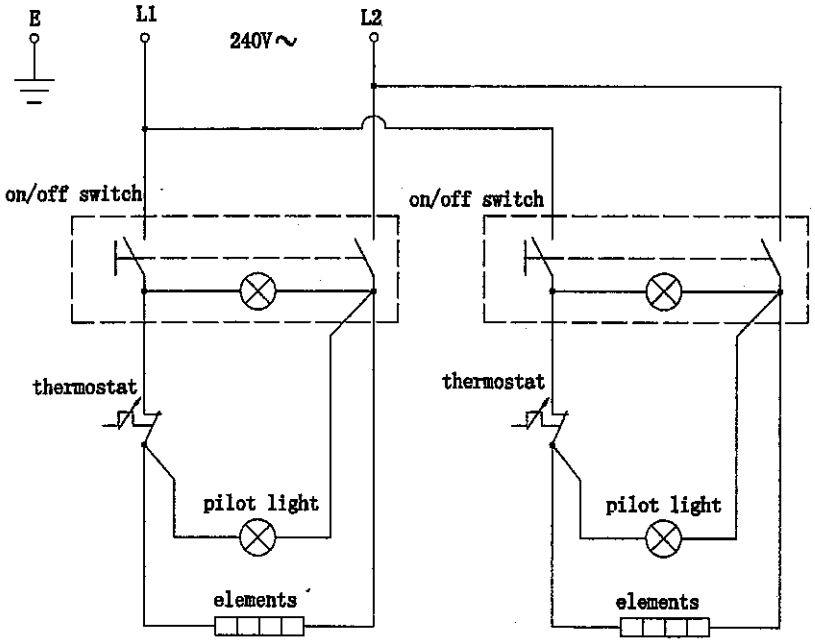
Note: All Eurodib products are tested prior to packing.

Electrical Diagram

Model:SFE04900



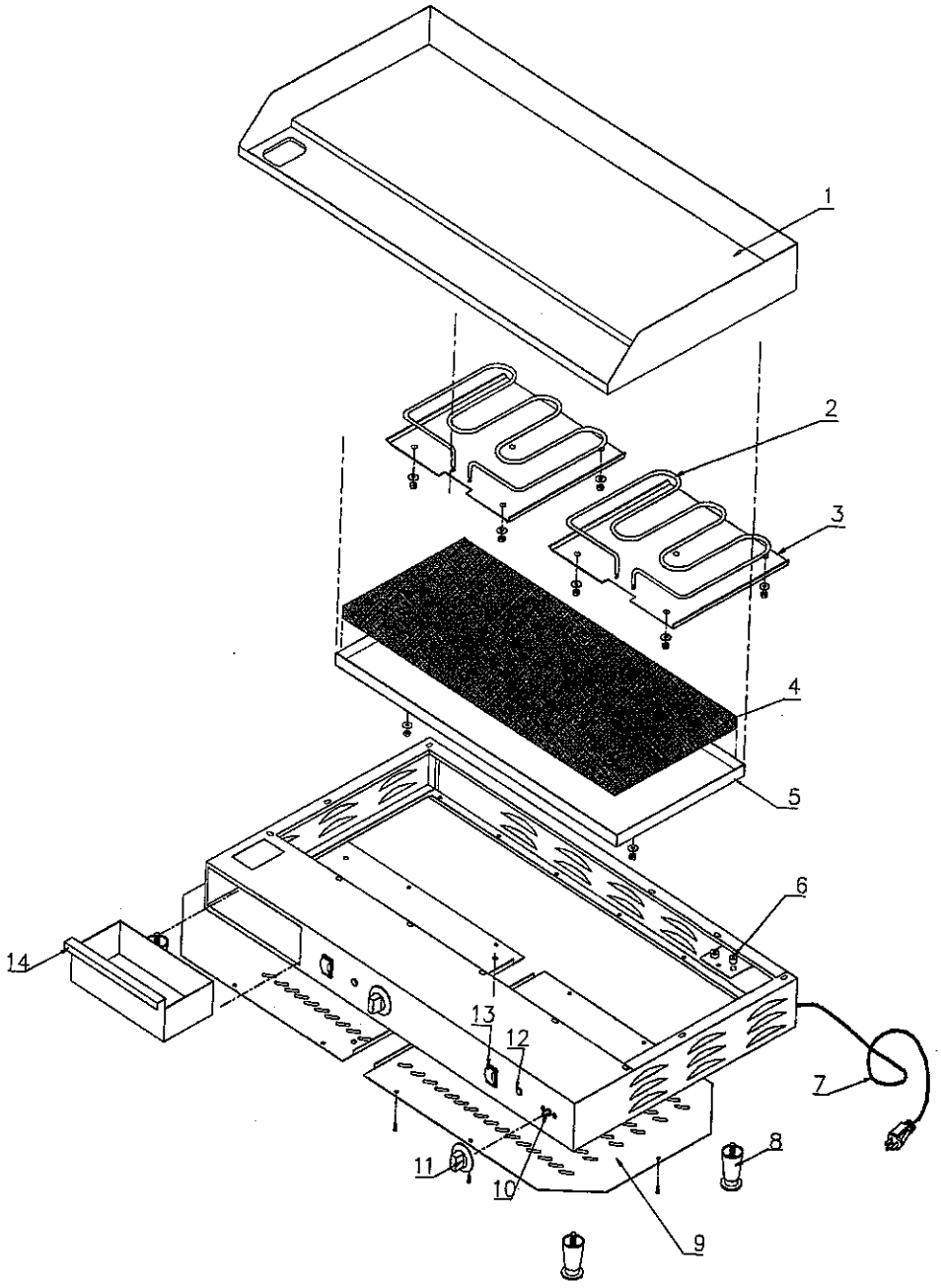
Model: SFE04910



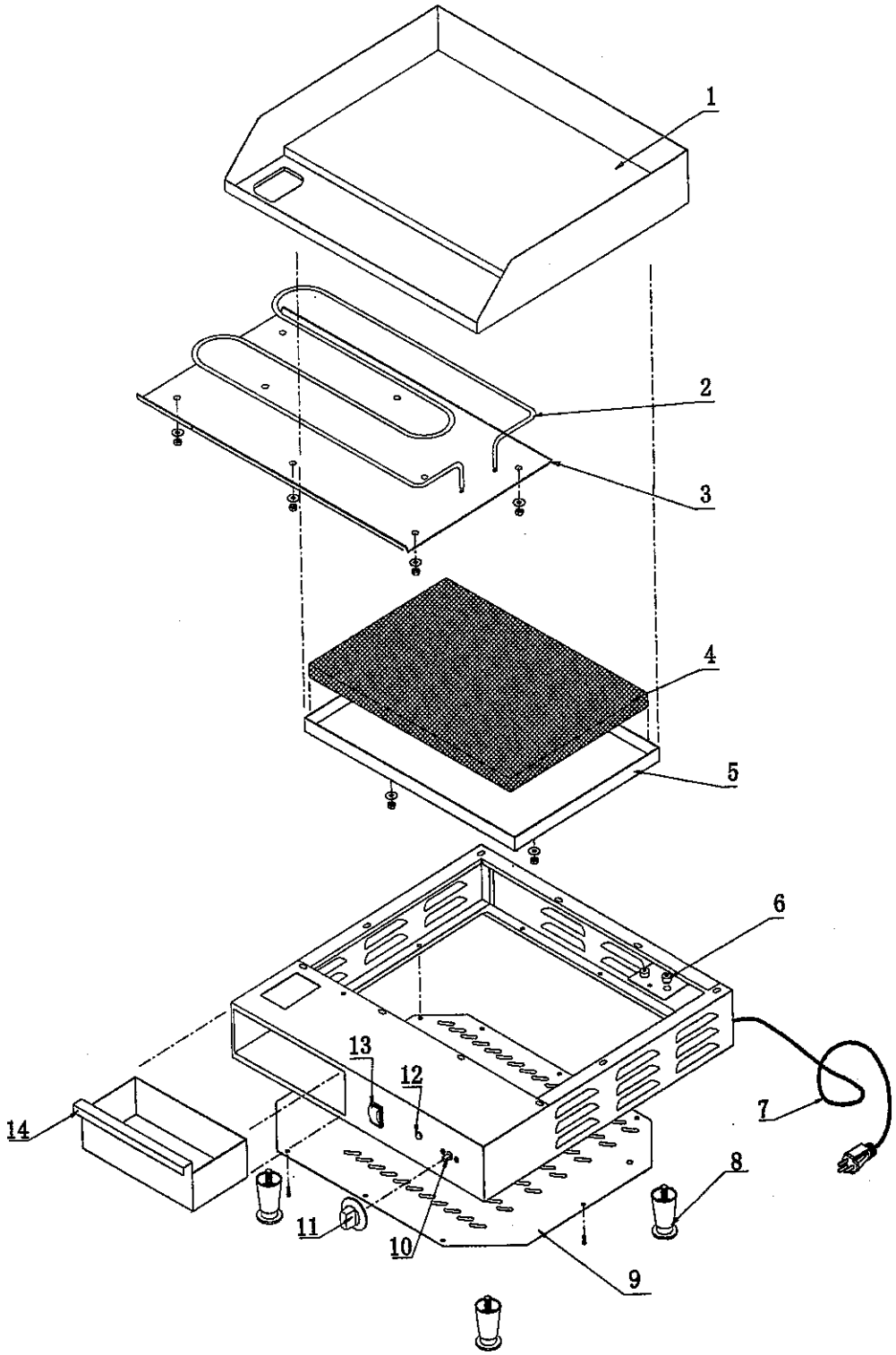
The above circuit diagram has been provided to assist qualified technicians. Only EURODIB agents or Recommended Qualified Technicians should carry out repairs if needed. Do not remove any components or service panels on this product.

Explosion Drawing

Model:SFE04910



Model:SFE04900



Spare Parts List

No.	Description	SFE04900		SFE04910	
		QTY	Part NO.	QTY	Part NO.
1	GRIDDLE PLATE	1	01.13.1064008	1	01.13.1064004
2	HEATING ELEMENT	2	03.06.1225068	2	03.06.1225069
3	ELEMENT FIXING PLATE	2	01.06.1035039	2	01.06.1035020
4	INSULATION	1	01.05.1025611	1	01.05.1025483
5	INSULATION FIXING PLATE	1	01.07.1040070	1	01.07.1040049
6	CERAMIC TUBE	4	99.99.1999001	4	99.99.1999001
7	CORD AND PLUG	1	03.02.1205011	1	03.02.1205011
8	FEET	4	01.02.1005001	4	01.02.1005001
9	BASE PLATE	2	01.07.1040071	2	01.07.1040050
10	THERMOSTAT	2	03.05.1220007	2	03.05.1220007
11	DIAL	2	02.10.1155007	2	02.10.1155007
12	PILOT LIGHT	2	03.09.1240006	2	03.09.1240006
13	ON/OFF SWITCH	2	03.04.1215004	2	03.04.1215004
14	DRIP TRAY	1	01.05.1025476	1	01.05.1025476

Compliance

Eurodib 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, Eurodib products carry the following marks/symbols:

Specifications

Model	Voltage	Power (watts)	Amps	Dimensions (inches) WxDxH
SFE04900	240V	2400W	10A	24" x 21 1/8" x 8"
SFE04910	240V	3600W	15A	36" x 21 1/8" x 8"

Babak Food Equipment

Authorized Eurodib dealer · Vancouver, BC

View the full Eurodib range, request a quote or call (604) 566-9747

babakfoodequipment.com/brand/eurodib