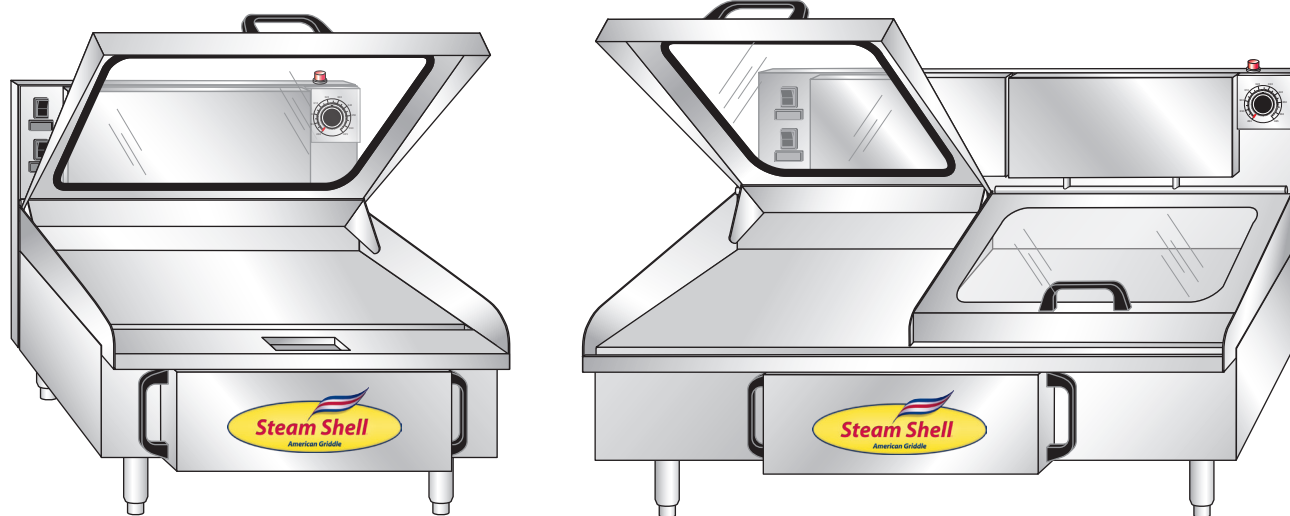


INSTALLATION, OPERATION & MAINTENANCE MANUAL



2 FT AND 3 FT STEAM GRIDDLES

MODELS

2 FT HP
2 FT GRD
3 FT HP
3 FT GRD

For additional information on Thermodyne products,
or to locate an authorized parts and service provider in your area,
visit our website at www.tdyne.com

IMPORTANT: READ THIS FIRST

EACH UNIT IS EXTREMELY HEAVY. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.



CAUTION: ANY STAND, COUNTER OR OTHER DEVICE ON WHICH GRIDDLE WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE GRIDDLE.



WARNING: SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.



WARNING: THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.



WARNING: INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.

NOTICE: The data plate is located at the center of the back of the griddle. The griddle voltage, wattage, phase, amperage, and serial number are on the data plate. This information should be carefully read and understood before proceeding with the installation.

NOTICE: The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.

NOTICE: During the first few hours of operation you may notice a small amount of smoke coming off the griddle plate and bottom, and a faint odor from the smoke. This is normal for a new griddle and will disappear after the first few hours of use.



WARNING: KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC. **CAUTION:** ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS. KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.



CAUTION: Most cleaners are harmful to the skin, eyes, mucous membranes and clothing. Precautions should be taken to wear rubber gloves, goggles or face shield and protective clothing. Carefully read the warning and follow the directions on the label of the cleaner to be used.

Notice: Service on this, or any other, Thermodyne appliance must be performed by qualified personnel only.



WARNING: BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.



CAUTION: Use of any replacement parts other than those supplied by Thermodyne can cause bodily injury to the Operator and damage to the equipment and will void all warranties.

The Steam Shell Griddle you have purchased has been crafted from the finest materials and tested to

ensure you receive a high quality product. Steam components are built to A.S.M.E. code and hydrostatically tested. With reasonable care and periodic maintenance, the Steam Shell Griddle unit will provide years of quality service.

**PLEASE READ THIS MANUAL CAREFULLY
BEFORE INSTALLING OR OPERATING YOUR GRIDDLE.**

It contains information you will need to install, operate and maintain the equipment properly.

EQUIPMENT DESCRIPTION:

The Steam Shell Griddle utilizes a unique combination of boiler and cooking plate design. The steam cross flow design ensures extremely accurate cooking surface temperatures and extremely fast temperature recovery.

In addition, a separate steam generator supplies steam to the steam injection valves located at the rear of the griddle surface. The injected steam significantly enhances the cooking speed and process.

Retain This Manual for Future Reference.

INTENDED FOR COMMERCIAL USE ONLY.

NOT FOR HOUSEHOLD USE!

THIS APPLIANCE IS FOR INDOOR USE ONLY.

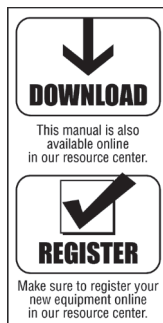


TABLE OF CONTENTS

INTRODUCTION	5
SPECIFICATIONS.....	5
RECEIVING INSPECTION.....	6
INSTALLATION	7
GENERAL.....	7
CLEARANCES	7
SET-UP.....	7
WATER CONNECTION.....	8
ELECTRICAL CONNECTION	8
OPERATION.....	9
SEQUENCE OF OPERATION.....	9
HOW TO POWER UNIT	9
STARTING THE GRIDDLE.....	9
STARTING THE STEAM GENERATOR.....	9
OPERATING AUTOMATIC STEAM INJECTION LIDS WHEN COOKING.....	9
GRIDDLE SHUT DOWN PROCEDURE FOR UNHEATED STORAGE.....	9
HOW TO SET TEMPERATURE	10
MAINTENANCE	11
DESCALING STEAM GENERATOR	11
CLEANING	11
GRIDDLE CLEANING AND SEASONING	12
TROUBLESHOOTING	13
FIRST – CHECK THE BASICS	13
ELECTRICAL DIAGRAMS	15-16
WARRANTY AND RESPONSIBILITIES.....	17
RESPONSIBILITIES OF PURCHASER	17
CONDITIONS AND TERMS OF LIMITED 1 YEAR WARRANTY.....	18

INTRODUCTION

The high performance Thermodyne griddle creates a new class of steam cooking equipment. More heat is delivered per square inch than any other griddle on the market. An extremely accurate surface temperature is obtained which creates consistency in product quality and assures food safety. Additionally, steam is injected into

the cooking compartments. This technology allows the food to be cooked from both sides, dramatically decreasing cooking times and allowing for broader menu items. These items include seafood, stir-fry, vegetables, and pork. With the glass window in the cooking lids, food can be observed while cooking.

SPECIFICATIONS

	2 FT HP	2 FT GRD	3 FT HP	3 FT GRD
Griddle Surface	23.8"W x 26.5"D	23.8"W x 26.5"D	35.8"W x 26.5"D	35.8"W x 26.5"D
Cooking Compartments	1	—	1	—
Temperature Zones	1	1	1	1
Exterior Dimensions	24"W x 34.25"D x 23.5"H	24"W x 34.25"D x 23.5"H	36"W x 34.25"D x 23.5"H	36"W x 34.25"D x 23.5"H
Max Operating Temperature	365° F	365° F	365° F	365° F
Net Weight	275 Lbs.	225 Lbs.	390 Lbs.	340 Lbs.
Shipping Weight	370 Lbs.	320 Lbs.	485 Lbs.	435 Lbs.
ELECTRICAL SPECIFICATIONS				
Volts	208-240V / 3Ph / 60Hz	208-240V / 3Ph / 60Hz	208-240V / 3Ph / 60Hz	208-240V / 3Ph / 60Hz
GRIDDLE SURFACE HEAT				
Amperage	31.3@208V / 36.0@240V	31.3@208V / 36.0@240V	31.3@208V / 36.0@240V	31.3@208V / 36.0@240V
Wattage	11265@208V / 15000@240V	11265@208V / 15000@240V	11265@208V / 15000@240V	11265@208V / 15000@240V
STEAM INJECTION HEAT				
Amperage	N/A	15.6@208V / 18@240V	N/A	15.6@208V / 18.0@240V
Wattage	N/A	6,245@208V / 7,500@240V	N/A	6245@208V / 7500@240V
Total Amperage	32@208V / 37@240V	47@208V / 54@240V	32@208V / 37@240V	47@208V / 54@240V

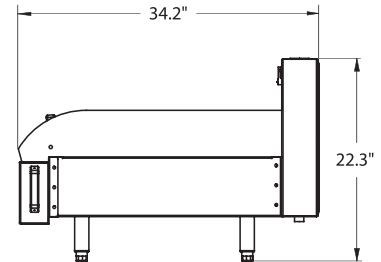
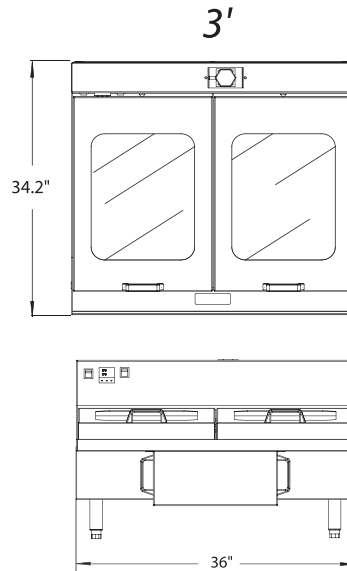
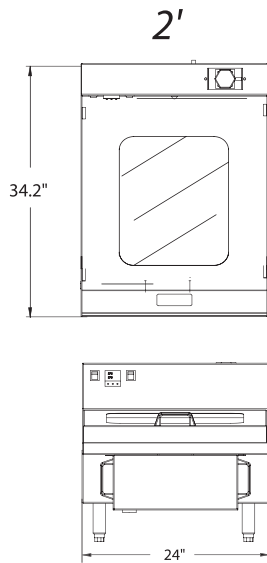
ELECTRICAL SPECIFICATION AND PLUG TYPES						
Model	Volts	Phase	Amps	Watts	Power Cord AWG	NEMA Plug rating
2 FT HP	208-240	3	32/37	15,000	6	60***
2 FT GRD	208-240	3	47/54	22,500	4	60*/100**
3 FT HP	208-240	3	32/37	15,000	4	60***
3 FT GRD	208-240	3	47/54	22,500	4	60*/100**

NOTE

* For USL models only -optional- UL NEMA 15-60P

** For CNL Models only- UL listed QLHN, PIN and sleeve plug type SCM4100P9W by Scame

*** For USL, CNL Models



2' and 3' Steam Griddle Dimensional Drawings

RECEIVING INSPECTION

NOTE: All Thermodyne units are factory tested for performance and certified free from defects.

Thermodyne's Damaged Goods Policy:

- A. Visible Damage (The product being received is visibly damaged)
 1. The receiver should reject the damaged merchandise.
 2. Receiver should sign the bill of lading indicating which merchandise is being "refused due to damage".
 3. Alert Thermodyne to the situation by calling (800) 428-6550.

B. Concealed Damage- (Damaged merchandise that cannot be externally detected)

Any receiving operation should inspect for this type of damage. Sometimes however, depending on the type of product, it is almost impossible to notice.

If product is damaged:

1. Save all packing material.
2. Alert Thermodyne to the situation by calling (800) 428-6550.

INSTALLATION



WARNING

NEVER MAKE ANY REPAIRS OR ADJUSTMENTS TO GRIDDLE WHEN HOT OR IN OPERATION. THIS CAN RESULT IN SERIOUS INJURY.



WARNING

STEAM PRESSURES MUST BE REDUCED TO 0 PSI BEFORE ATTEMPTING REPAIRS.

GENERAL

Once the unit is installed it must be electrically grounded and comply with local codes, or in the absence of codes, with the National Electrical Code ANSI NFPA 70-1999.

Installation in Canada must comply with CSA Standard C22. NO. 109-M1987.

CLEARANCES

Allow at least a ten inch (254mm) clearance between the back of the unit and any wall obstruction for proper ventilation, room for plumbing, and electrical connections.

The ventilation opening on the back of the griddle must have access to cool air.

Griddle needs to be placed on a level surface to provide ultimate performance. A non-level griddle could lead to heating element damage.

THESE PROCEDURES SHOULD BE FOLLOWED BY QUALIFIED PERSONNEL OR THE MANUFACTURER'S WARRANTY COULD BE VOID.

All griddles are shipped with a descaling filter. Install descaling filter according to manufacturer's specifications. See manual included with descaler. If descaling filter is not included with griddle when shipped, contact your Thermodyne Sales Representative. Failure to use approved descaler system may void warranty for Steam Generator.

SET-UP

1. Unpack carefully. Remember to report any damage to the freight company immediately.
2. Do not remove any tags or labels until the unit is installed and working properly.
3. Set the unit on a level floor.
4. Install lids as shown.

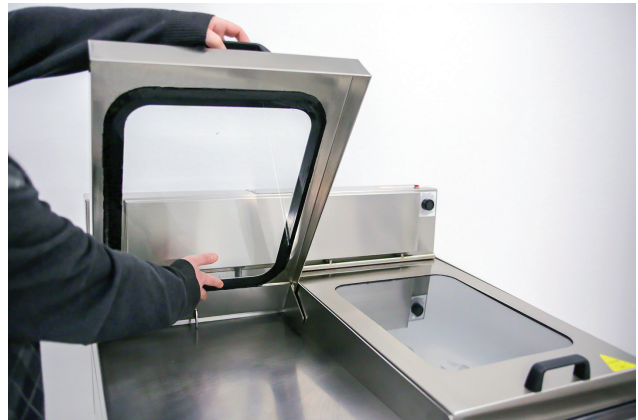


CAUTION:

Glass Doors! Use extra caution when unpacking!



Slide lid until lift flange on lid is under counterweight bar.



Lift lid with both hands and set parallel to back of unit.



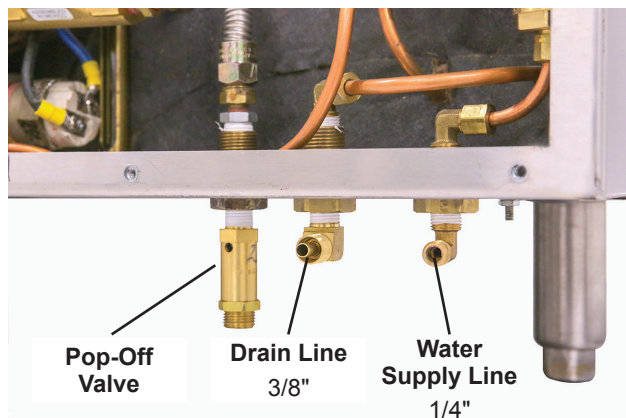
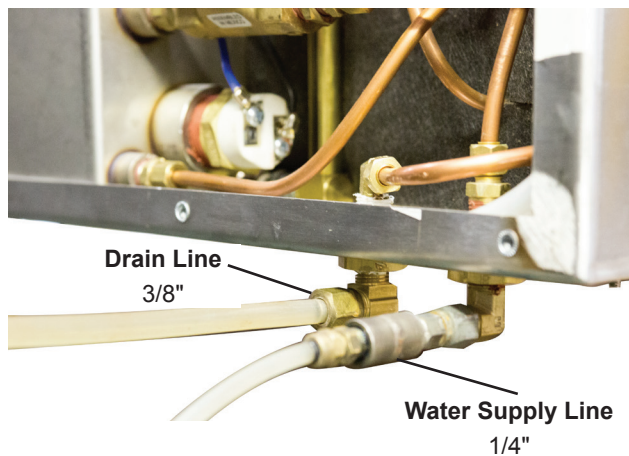
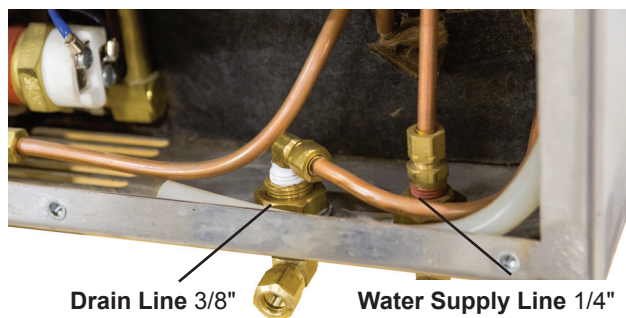
Once lid is securely seated under counterweight bar, lower lid slowly parallel to surface of griddle.

WATER CONNECTION

Connect to cold water line, 1/4" (6.35 mm) hose. **DO NOT CONNECT TO HOT WATER SOURCE!** Waterline pressure should be 30 psi (205 kpa) minimum. Use included 1/4" PVC water line. This equipment shall be installed with adequate backflow protection complying with applicable Federal, State, and Local codes.

Connect 3/8" (9.525 mm) PVC water line (included) to drain fitting and run to drain location.

A water descaling filter must be installed to comply with warranty. If you do not have your own water descaling and filter system contact your Thermodyne Representative immediately.



ELECTRICAL CONNECTION

Electrical supply to unit must conform to the National Electrical Code. See appliance nameplate for service requirements.

Make sure the input voltage and phase match the requirements shown on the serial plate. (The serial plate is located on the rear of the grill cabinet.)

DO NOT ALLOW ANY TAMPERING OR ADJUSTMENT OF ANY CONTROL OR WIRING. THE UNIT IS FACTORY SET AND AN ADJUSTMENT OF ANY INTERNAL COMPONENT OTHER THAN THE JUNCTION BOX CAN VOID THE WARRANTY.

OPERATION

SEQUENCE OF OPERATION

When the griddle is turned on, the temperature control will sense the boiler temperature and turn on the heaters until the set temperature point is reached. Steam exits the boiler and enters the griddle plate where it surrenders heat and is condensed back into water. The condensed water exits the griddle plate and returns to the boiler where it is reheated into steam. The boiler is equipped with a safety rupture disk that will release if pressure exceeds 450 psi.

When the steam generator is turned on, a pressure switch turns on the heaters in the steam generator until a pressure of 3 psi is reached. The steam generator is equipped with a 7-psi safety relief valve. If the pressure becomes too high, this valve will open.

HOW TO POWER UNIT

Operator controls:

- 1) Main Power Switch.
- 2) Power Switch on the steam generator.

STARTING THE GRIDDLE

1. Turn on the main power switch for the griddle.
2. Set control to the desired temperature. (265° F. minimum and 365° F. maximum)
3. Allow griddle to reach set point temperature before beginning to cook. Heating period is 20 minutes.

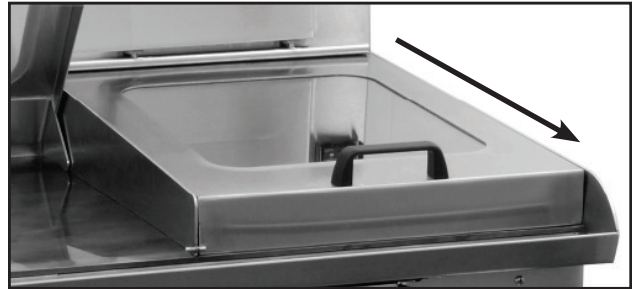
STARTING THE STEAM GENERATOR

1. Turn on the power switch for the steam generator after griddle has reached temperature. Heating period is 10 minutes.
2. Close lids and push lids toward back.
3. Once steam begins to come out, pull lid forward to stop steam flow.

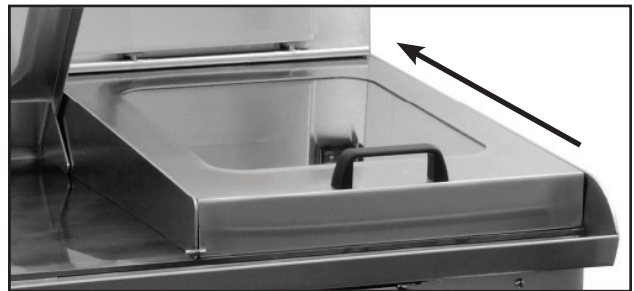
OPERATING AUTOMATIC STEAM INJECTION LIDS WHEN COOKING

NOTE: Steam injection will not turn on unless lid is lowered to closed position and pushed toward back of griddle.

Slightly lifting lid and pulling forward will turn off steam.



Pushing lid back will turn on steam.

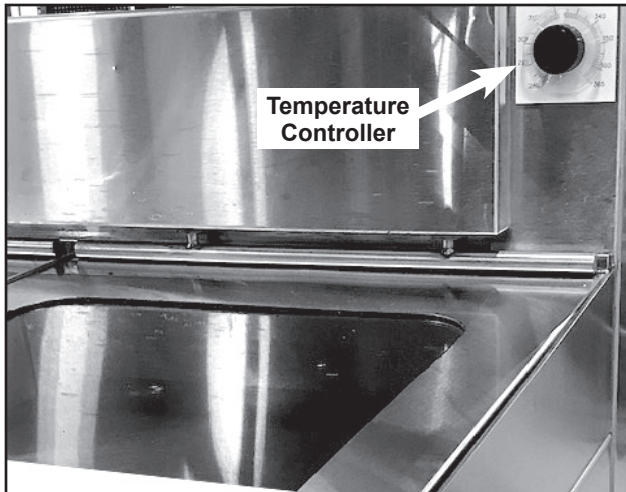


GRIDDLE SHUT DOWN PROCEDURE FOR UNHEATED STORAGE

1. Disconnect water and electrical supply.
2. Water will need to be drained and blown out with compressed air from all components. It is recommended that a qualified service company do this.

NOTE: For Steam generator only. Do Not attempt to drain or blow out boiler.

HOW TO SET TEMPERATURE

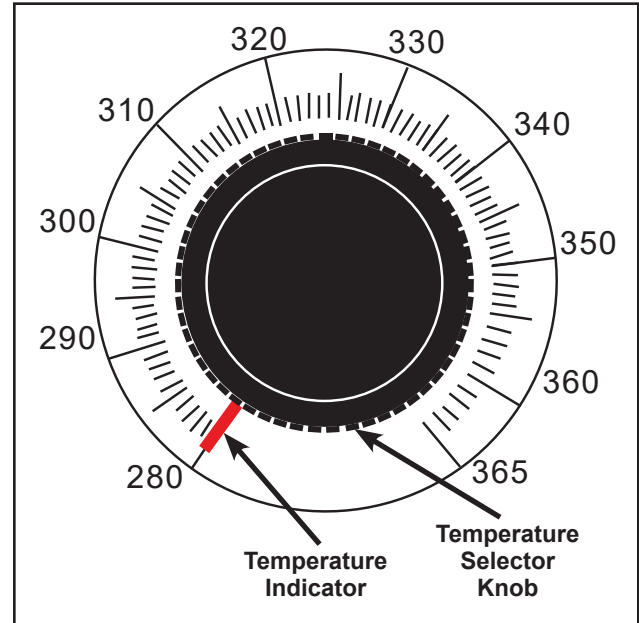


Controller Location

The Temperature Controller is located above the griddle plate on the upper right front of the unit.

To control the temperature of the steam generator turn the Temperature Selector Knob.

1. Turning the Temperature Selector Knob clockwise will increase the temperature of the unit.
2. Turning the Temperature Selector Knob counter-clockwise will decrease the temperature of the unit.



Temperature Controller

MAINTENANCE

DESCALING STEAM GENERATOR



CAUTION:

DO NOT USE “LIME-A-WAY” or other high acid deliming solutions, if they cause excessive foaming. USE WHITE VINEGAR OR CITRUS BASE DESCALING CHEMICALS. Use a minimum of 32 oz. of citrus descaler solution.

Descaling of Steam Generator: (Every sixty days, more if you have hard water.)

This procedure must be done while steam generator is off and all lids are pulled forward and in the closed position.

1. Power Off Steam Generator. **Steam Generator must be given ample time to cool down before proceeding!**
2. Remove Steam Cap Inspection Plate located on topside of power head.
3. Ensure release of pressure by activating lids, this should remove all power and steam from the steam generator.
4. Remove cap.
5. Drain water from Steam Generator using valve located at the bottom center of griddles' backside.
6. Close Drain Valve after draining is complete.
7. Add 32 oz. of descaling solution (citrus based or white vinegar recommended) & 3 quarts of fresh water through fill opening.
8. Replace cap by tightening fully.
9. Power On Steam Generator.
10. Allow Generator to reach operating temperature.
11. Close lids and pull forward slightly to deactivate steam injection. Allow Steam Generator to cycle for 15 - 20 minutes.
12. Push lids forward to allow steam injection to operate for 10 minutes to allow descaling of steam nozzle lines.
13. Power Steam Generator Off and allow 5 minutes for pressure relief.
14. Repeat steps 3-6.

15. Add 1-gallon fresh water through fill opening.
16. Repeat steps 5-6 to flush descaling solution.
17. Again add 1-gallon fresh water through fill opening.
18. Replace cap by tightening fully. Power On Steam Generator as normal for continued operation.

Alternate method:

1. Turn power off to steam generator.
2. Let solution set overnight and perform procedures.

CONSULT YOUR REPRESENTATIVE FOR RECOMMENDED DESCALING INTERVALS.

CLEANING

Cleaning Procedure for Griddle Surface and Stainless Steel Surfaces

Suggested Tools:

- Rubber squeegee
- Rubber or plastic scrapers
- Plastic wool
- Cloth
- Griddle cleaner
- Sanitizer.

1. Before any cleaning operation, reduce temperature to 325° F.
2. Remove glass lids and divider.



CAUTION:

Lids and divider may be hot!

3. Clean all food contact surfaces as soon as possible after use, preferably while the griddle is still hot.
4. Scrape griddle with a spatula to remove loose food debris. **BE CAREFUL NOT TO SCRAPE THE GRIDDLE SURFACE WITH METAL UTENSILS.**
5. Prepare a solution of griddle cleaner as instructed by the supplier, clean the griddle surface thoroughly.

6. To remove materials stuck to the surface use a brush, sponge, cloth, plastic (or rubber) scraper, or plastic wool along with the detergent solution. To minimize the effort required in washing let the detergent solution sit on the unit and soak into the residue or heat the detergent briefly. **DO NOT** use any abrasive materials or metal implements that might scratch the surface. Scratches make the surface hard to clean and provide places for bacteria to grow. **DO NOT** use steel wool which may leave particles imbedded in the surface and cause corrosion and pitting.
7. Rinse the griddle thoroughly with water.
8. When the equipment needs to be sanitized, use a sanitizing solution equivalent to one that supplies 200 parts per million. Obtain advice on the best sanitizing agent from your supplier of sanitizing products. Following the supplier's instructions, apply the sanitizing agent after the unit has been cleaned and drained. Rinse off the sanitizer thoroughly.
9. Turn the griddle on and allow surface to heat up enough to dry thoroughly.
10. Season griddle surface with a thin coat of liquid shortening.

Cleaning Procedure for Glass Lids

1. During normal cooking the glass viewing window can be cleaned using a rubber squeegee and a wet towel.
2. To thoroughly clean, the glass lid is easily removed and can be placed in a dishwasher.
3. Rinse and dry thoroughly.

KEEP WATER AND SOLUTIONS OUT OF CONTROLS, ETC. NEVER HOSE OR SPRAY CONTROL CONSOLE, ELECTRICAL CONNECTIONS., ETC!

GRIDDLE CLEANING AND SEASONING

Seasoning is a process to protect the griddle from rusting and prevent foods from sticking to the surface during cooking.

Use only a small amount of vegetable oil, such as Wesson. Spread it around evenly (avoiding corners) while heating. Pour salt over griddle surface and rub in circular motions over entire griddle surface with a handle and grill screen. When the oil begins to smoke, turn off griddle and squeegee off salt and oil. Let griddle cool for a 30 minute period. Repeat the process one or two more times. Re-season as needed.

Do Not use water, soaps, or griddle cleaners to clean griddle surface. If you do, you must re-season griddle surface.

Cleaning

Avoid abrasives and products dangerous to food.

Clean griddle surface with griddle screens and oil at the end of each shift. Wipe with damp cloth.

1. Cool and scrape with stiff spatula
2. Scrub with griddle screens along the grain of the surface
3. Wipe residue away with a damp cloth
4. Remove trays, empty, wash and replace
5. Use a mild detergent solution to clean controls and outer surfaces
6. Re-season the cooking surface

During normal cooking operation scrape griddle surface with scraper to keep clean.

Never throw cold water or ice on a hot grill... it may warp.

TROUBLESHOOTING

The griddle is designed to operate smoothly and efficiently if properly maintained. However, the following is a list of checks to make in the event of a problem.

Wiring diagrams are furnished inside the service panel as well as in this manual.

IF AN ITEM ON THE LIST IS FOLLOWED BY AN (*), THE WORK SHOULD BE DONE BY A QUALIFIED SERVICE REPRESENTATIVE.

FIRST – CHECK THE BASICS

The unit needs power and water (for Steam Generator).

BASIC #1- POWER: Is there power to the unit of the proper voltage and phase?

BASIC #2- WATER: Is there water supplied to the unit? Is it on?

Basic #3- WATER LINE: Check to ensure your water line has not become kinked, 90% of the time this is the problem.

Check the BASICS. Then the malfunction of controls can be considered.

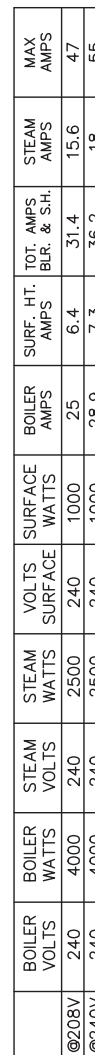
Refer to “INSTALLATION INSTRUCTIONS” section of this service manual to make sure the unit was installed properly. After all previous steps have been complied with, proceed with this troubleshooting guide. Carefully check all symptoms listed to find the one closest to the actual malfunction of your griddle.

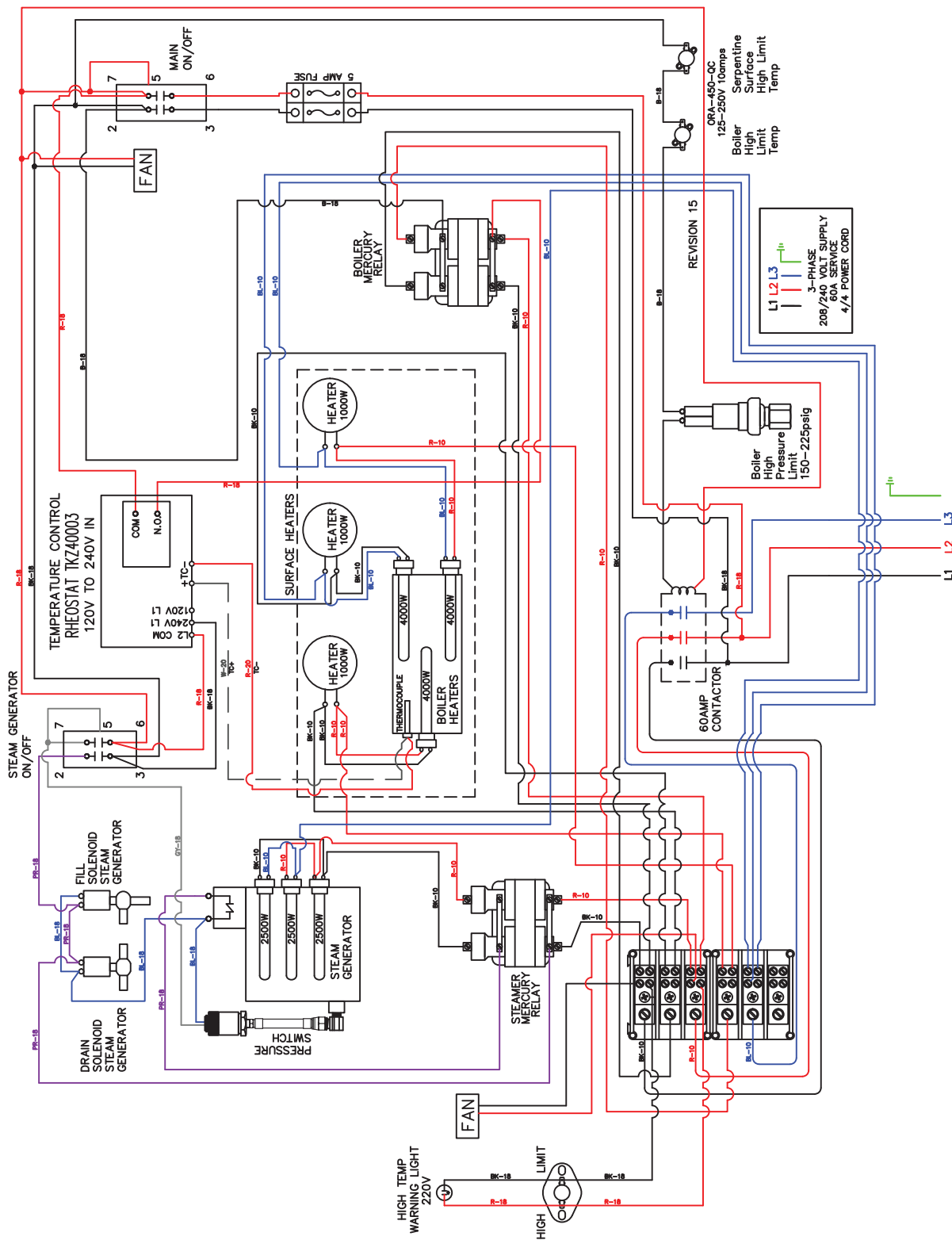
NOTE: Most problems associated with the steam generator are due to lack of proper maintenance. Lime buildup on internal parts will cause malfunctions. DESCALE STEAM GENERATOR FIRST.

PROBLEM	POSSIBLE CAUSE	REMEDY
Heater(s) Not Working	1) Heater(s) bad. 2) Contactor or solid state relays not working. 3) Failed temperature controller.	1) Replace heater(s).* 2) Repair or replace.* 3) Replace temperature controller.*
Griddle Hotter Than Set Point	1) Temperature controller out of calibration. 2) Thermocouple sensor defective. 3) Solid state relay(s) stuck on. 4) Failed temperature controller.	1) Recalibrate temperature controller.* 2) Replace thermocouple.* 3) Replace solid state relay(s).* 4) Replace temperature controller.*
Griddle Heats Up Too Slowly	1) Heater(s) not working.	1) Replace heater(s).*
Griddle Not Heating Up	1) Temperature control not set high enough. 2) Failed temperature controller. 3) Heater(s) not working.	1) Adjust to desired temperature. 2) Replace temperature controller.* 3) See "Heater(s) Not Working".
Uneven Surface Temperature	1) Low water in boiler.	1) Check water level in boiler. Add water if needed.
No Power	1) Power switch off. 2) Not plugged in. 3) Breaker off or tripped.	1) Turn switch on. 2) Check plug. 3) Check breaker. 4) Check for shorts.*
No Steam Coming Out Steam Nozzle	1) Start up procedure not done. 2) Steam generator low on water. 3) Lid not closed. 4) Heater(s) not working. 5) Steam solenoid defective.	1) Perform "Start Up Procedure". 2) See "Steam Generator Low On Water". 3) Lid must be closed to activate steam. 4) See "Heater(s) Not Working". 5) Replace.
Steam Generator Low On Water	1) Water supply to steam generator off. 2) Water solenoid plugged or defective.	1) Check water supply. 2) Repair or replace.*
Not Enough Steam Pressure	1) Heater(s) not working. 2) Pressure switch out of adjustment or defective. 3) Pressure switch waterlogged.	1) See "Heaters Not Working". 2) Repair or replace.* 3) Restore air trap for pressure switch and repair air leak.
Heater(s) Not Working	1) Heater(s) bad. 2) Pressure switch out of adjustment or defective. 3) Pressure switch waterlogged.	1) Replace heater(s).* 2) Repair or replace.* 3) Restore air trap for pressure switch and repair air leak.*
Red Indicator Light Has Turned On	1) Appliance is malfunctioning.	Turn unit off, disconnect from power supply 1) Components overheating 2) Check to ensure fans are operational 3) Check for blockage that may obstruct proper ventilation
Pop-Off Valve Activated	1) Pressure switch out of adjustment or defective.	1) Adjust settings to pressure switch or replace.*

* Must be performed by a qualified servicer as designated by Thermodyne Foodservice Products, Inc.

Wiring Diagram Prior to March 2019





Wiring Diagram After March 2019

WARRANTY AND RESPONSIBILITIES

Thermodyne Foodservice Products, Inc. warrants to the original purchaser for use of each new Steam Shell Griddle the following: Any part which proves to be defective in materials or workmanship within the warranty period will, subject to terms of this warranty, be repaired or replaced at Thermodyne's option. Claims under this warranty must be presented to Thermodyne Foodservice Products, Inc. promptly in writing.

Griddle surface, lids, casters, fluid system components, and electrical components are warranted against defect for one year from the date of purchase.

This warranty applies only to Steam Shell Griddles in the Continental United States. This warranty shall not apply if the griddle or any part is subjected to accident, casualty, alteration, misuse, abuse, neglect, faulty installation, or if the date of manufacture is altered or removed.

The obligation of Thermodyne Foodservice Products, Inc. is limited specifically to the aforementioned. No additional guarantees or warranty, expressed or implied, to include without limitation warranties of Fitness or Merchantability with respect to Steam Shell Griddles and Thermodyne Foodservice Products, Inc. regarding other liability with respect thereto including without limitation, liability for incidental, special, or consequential damages.

RESPONSIBILITIES OF PURCHASER

It is the responsibility of the purchaser to:

1. Arrange on-site electrical services in accordance with Thermodyne specifications.
2. Receive shipment of Steam Shell Griddle to include unloading, uncrating, inspecting for damage in shipment and installation of the Griddle in its proper location; in accordance with installation instructions.
3. Arrange electrical services to be connected properly by a qualified technician. All such connections must be in accordance with applicable code requirements and Thermodyne's installation procedures.

Please note the specific details on the Warranty and make certain that service connections are made to the proper utility services. This warranty and purchasers responsibility information should be retained for future use.

For assistance please call (260) 428-2685 or (800) 428-6550.

CONDITIONS AND TERMS OF LIMITED 1 YEAR WARRANTY

A complete statement of warranty and conditions is included in this manual. (See previous page.) To ensure that you are familiar with maintenance/warranty-related conditions, please study the following list.

The warranty does not extend to:

1. Malfunction as a result of improper maintenance.
2. Repairs made by anyone other than qualified service personnel as recommended by Thermodyne Foodservice Products, Inc.
3. Damage caused in shipment or damage as a result of improper use.
4. Normal maintenance as outlined in this manual.
5. Damage caused by tampering with, removal of, or change of preset controls or safety devices.
6. Damage caused by striking the cooking surface with steel implements, or by rubbing or scraping the cooking surface with abrasive materials.
7. Simple adjustments like calibration of the thermostat and tightening of fittings.
8. Damage to any part of the unit as a result of cleaning with high-pressure water or steam. Do not spray the exterior of the equipment with water or steam.
9. Damage or failure of steam generator due to improper maintenance.
10. Service charge for moving other equipment to gain access to the unit.
11. Freeze damage from failure to winterize the griddle for storage at temperatures below 32°F.

If you have any questions about warranty coverage, operating procedures, or maintenance, please contact Thermodyne Foodservice Products, Inc. or an authorized Thermodyne Foodservice Products, Inc., service agent.

