

OWNERS MANUAL  
INSTALLATION, OPERATION, & MAINTENANCE INSTRUCTIONS



1128 Sherborn Street ▪ Corona, CA 92879-2089 ▪ (951) 281-1830 ▪ FAX (951) 281-1879

**ITGE HEAVY DUTY ELECTRIC GRIDDLES**

**THERMOSTAT CONTROLLED**

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

**FOR YOUR SAFETY**

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

**PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE**

**IMPORTANT**

Electrical wiring from the electric meter, main control box or service outlet to appliance must be electrically grounded in accordance with local codes, or in the absence of service of local codes, with the National Electrical Code ANSI/NFPA 70-(latest edition). Canada, conform with Canadian Electrical Code CSA-C22.2.

**IMPORTANT**

Installing, Operating and Service Personnel:

Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes. Operation of the equipment should be performed by qualified or authorized personnel who have read this manual and are familiar with the function of the equipment. Service of the equipment should be performed by qualified personnel who are knowledgeable with Imperial Ranges.

**SHIPPING DAMAGE CLAIM PROCEDURE**

The equipment is inspected & crated carefully by skilled personnel before leaving factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

1. Visible loss or damage: Note on freight bill or express delivery and have signed by person making delivery.
2. File claim for damages immediately: Regardless of extent of damages.
3. Concealed loss or damage: If damage is noticed after unpacking, notify transportation company immediately and file "Concealed Damage" claim with them. This should be done within fifteen (15) days from date delivery is made to you. Retain container for inspection.

**KEEP THESE INSTRUCTIONS FOR FUTURE USE**

**GENERAL**

Imperial suggests that you thoroughly read this entire manual and carefully follow all of the instructions provided. Your Imperial unit is produced with high quality workmanship and material. Proper installation, usage and maintenance of your unit will result in many years of satisfactory performance.

**INSTALLATION**

Before installing, check the electrical service to make sure it agrees with the specifications on the rating plate located on rear of unit. If the supply and equipment voltages do not agree, do not proceed with the installation. Contact your dealer or Imperial Commercial Cooking Equipment immediately.

**INSTALLATION CODES AND STANDARDS**

Your Imperial range must be installed in accordance with:

**In the United States of America:**

1. State and local codes  
Battery March Park, Quincy, MA 02269.
2. NFPA Standard #96 Vapor Removal from Cooking Equipment, (latest edition) available from the National Fire Protection Association, Battery March Park, Quincy, MA 02269.

**In Canada:**

1. Local code
2. Canadian Electrical Code C22.1 Part 1 (latest edition) available from the Canadian Standard Association, 5060 Spectrum Way, Suite 100, Mississauga, Ontario, Canada, L4W 5N6.

**LEG ASSEMBLY**

Attach the legs to the body by threading the exposed leg stud into the threaded holes located on the underside of the unit. Tighten each leg so that the top face of the leg is pressed firmly against the body bottom. Do not operate griddle without legs or integrated stand as damage will occur.

**LEVELING**

Position the griddle in the desired location. Level the griddle so the rear is 1/8" to 1/4" higher than the front by using a wrench to turn the adjustable feet. You must hold the leg while turning the foot so that its attachment to the range is not loosened.

**LOCATION**

The installation location must be kept free and clear of combustibles. Do not permit air to blow directly at the griddle. Avoid open windows next to the griddle wherever possible. Avoid wall-type fans which create air cross-currents within the room.

This griddle is Design Certified for installation on a non-combustible counter with 4" legs or combustible floor with 25" high stand.

**INSTALLATION CLEARANCES**

	COMBUSTIBLES	NONCOMBUSTIBLES
SIDES	6	0
BACK	6	0
LEFT	6	0

**ELECTRICAL CONNECTIONS**

**WARNING**  
**ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICATION PORTIONS OF THE NATIONAL ELECTRICAL CODE AND / OR OTHER LOCAL ELECTRICAL CODES.**

**WARNING**  
**DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH TO INDICATE THAT UNIT IS BEING WORKED ON.**

**STANDARD ELECTRICAL CONNECITONS**

1. Remove the small cover plate on the back of the unit. This exposes the built-in junction box and griddle line leads.
2. Select a suitable knockout on the rear or bottom of the junction box.
3. Connect the griddle’s line leads to the appropriate location on the terminal block as shown in the applicable wiring diagrams.
4. Push the excess wire into the junction box and replace the cover plate. Never operate griddle without cover in place.

NOTICE: Do not lift the griddle top too high, as thermostat and unit terminals may be damaged beyond repair.

Since the griddle is not fused, you must connect it to a fused circuit equipped with a suitable disconnecting means as required by local authorities.

STANDARD VOLTAGES-208 VOLTS OR 240 VOLTS 50/60 Hz-SINGLE OR THREE PHASE 480 VOLTS 50/60 Hz-THREE PHASE ONLY																	
MODEL NO.	TOTAL CONN. KW	TOTAL KW PER CONN.	3 PHASE LOADING			NOMINAL AMPS PER LINE WIRE CONN.*											
			KW PER PHASE PER CONN.*			3 PHASE									1 PHASE		
			X-Y	Y-Z	X-Z	208 VOLT			240 VOLT			480 VOLT			208	240	
			X	Y	Z	X	Y	Z	X	Y	Z	VOLT	VOLT				
ITG-24-E	8	8	4	0	4	22.2	22.2	22.2	19.3	19.3	19.3	9.63	9.63	9.63	38.5	33.3	
ITG-36-E	12	12	4	4	4	33.3	33.3	33.3	28.9	28.9	28.9	14.5	14.5	14.5	57.7	50.0	
ITG-48-E	16	16	8	4	4	44.5	44.5	44.5	38.5	38.5	38.5	19.3	19.3	19.3	76.9	66.7	
** ITG-60-E	20	8	4	0	4	22.2	22.2	22.2	19.3	19.3	19.3	9.63	9.63	9.63	38.5	33.3	
		12	4	4	4	33.3	33.3	33.3	28.9	28.9	28.9	14.5	14.5	14.5	57.7	50.0	
* ITG-72-E	24	12	4	4	4	33.3	33.3	33.3	28.9	28.9	28.9	14.5	14.5	14.5	57.7	50.0	
		12	4	4	4	33.3	33.3	33.3	28.9	28.9	28.9	14.5	14.5	14.5	57.7	50.0	

\*NOTE: Two separate conduit connections must be made: each connection carries one-half of the rated load.

\*\* NOTE: Two separate conduit connections must be made: each connection carries 8.0 KW, the other connection carries 12.0 KW.

## **OPERATION**

### **WARNING**

**THE GRIDDLE AND ITS PARTS ARE HOT. BE VERY CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE RANGE.**

### **WARNING**

**DISCONNECT POWER SUPPLY AND FOLLOW LOCKOUT/TAGOUT PROCEDURES BEFORE CLEANING AND SERVICING THE APPLIANCE.**

## **SEASONING THE GRIDDLE:**

New griddles should be seasoned following this sequence:

- (1) Clean the griddle surface thoroughly with hot, soapy water to remove the protective oil coating wiped on at the factory.
- (2) Rinse with a mixture of ¼ cup vinegar to one quart water.
- (3) Spread unsalted solid shortening or liquid frying compound evenly over the entire griddle surface.
- (4) Turn all thermostats to 350 degrees and wait until the shortening begins to smoke, then turn the thermostats “off”.
- (5) Rub the now-melted shortening into the griddle surface with burlap, moving in the direction of the surface’s polish marks and covering the entire surface.
- (6) Let the griddle cool, then repeat steps 3,4, & 5.
- (7) When the griddle is cool after the second seasoning, wipe it once again with a thin film of shortening or cooking oil.

## **CONTROLS:**

Each thermostat independently controls a 12” wide griddle section.

## **USING THE GRIDDLE:**

To preheat, set the thermostats for the desired temperatures 10-12 minutes before cooking. A uniform and systematic approach to loading the griddle will produce the most consistent product results.

The griddle plate is engineered to provide a high heat transfer rate to the food. The steel surface can be scored or dented by careless use of a spatula or scraper. Be careful not to dent, scratch, or gouge the plate surface. Do not try to knock off loose food that may be on the spatula by tapping the corner or the edge of it on the griddle surface. Don’t use hardened steel spatulas only mil steel with rounded corners.

## **DOMAIN COOKING:**

This griddle features one tubular heating element in each 12’ section. Each section is controlled by an independent thermostat. Each 12” section is a separate cooking domain and allows for cooking a wide variety of products over a single griddle plate.

When domain cooking, it is suggested that you start with your lowest temperature setting at either side of the griddle, increasing the zone temperature as you move up the domain line. These domain cooking guidelines will vary depending on product temperatures, size and shape.

DOMAIN 1 300°F	DOMAIN 2 350°F	DOMAIN 3 350°F	DOMAIN 4 400°F
<b>PRODUCT</b> SAUSAGE EGGS (HARD FRIED) EGGS (SCRAMBLED) BURGER (WELL DONE) STEAK (WELL DONE) CHICKEN BREAST FROZEN FOODS PORK CHOPS	<b>PRODUCT</b> PANCAKES FRENCH TOAST BACON EGGS (SUNNY SIDE UP) BOILED HAM STEAK (MEDIUM WELL) FRESH BURGER (MEDIUM WELL) SMALL FROZEN BURGER (MEDIUM WELL)	<b>PRODUCT</b> OMELET HASH BROWNS CANADIAN BACON	<b>PRODUCT</b> STEAK (RARE) STIR FRY VEGETABLES SALMON FISH CAKES LOBSTER SCAMPI

### CLEANING THE GRIDDLE

#### **WARNING**

**The griddle and its parts are hot. Use care when operating, cleaning, or servicing.**

Empty the grease drawer as needed throughout the day and regularly clean at least once daily.

Clean the griddle regularly. A clean griddle always looks better, lasts longer and performs better. To produce evenly cooked, perfectly browned griddle products keep the griddle plate clean and free of carbonized grease. Carbonized grease on the surface hinders the transfer of heat from the griddle surface to the food, resulting in spotty browning and loss of cooking efficiency. Carbonized grease tends to cling to griddle foods, giving them a highly unsatisfactory and unappetizing appearance.

To keep the griddle clean and operating at peak efficiency, follow these procedures:

#### **AFTER EACH USE**

Clean the griddle with a griddle scraper during the work shift.

#### **ONCE PER DAY**

Thoroughly clean the griddle back splash, sides and front. Turn the griddle off and allow it to cool down between 275°F - 300°F, apply some water and clean it with a griddle scraper. Remove, empty and wash the grease drawer in the same manner as an ordinary cooking utensil.

#### **ONCE PER WEEK**

Clean the griddle surface thoroughly. A detergent safe for steel may be used on the plate surface to help clean it, but be sure the detergent is thoroughly removed by flushing with clear water. After removal of detergent, the surface of the griddle plate should be seasoned according to the instructions in this manual. Clean stainless steel surfaces with a damp cloth and polish with a soft dry cloth. To remove discoloration, use a griddle cleaner. If the griddle usage is very high, consider conducting this weekly cleaning procedure more than once a week.

1. Do not use a brick or griddle stone for cleaning.
2. Do not use water-jet to clean the griddle.
3. Do not use chlorine sanitizer in contact with griddle. Contact can cause discoloration, corrosion and permanent damage.
4. Do not use cleaning agents with Sodium Hydroxide in them, which is common in household oven cleaners.

### **SHUTDOWN OF GRIDDLE**

Turn all thermostats to the OFF position. This will shut down the griddle completely.

### **EXTENDED SHUTDOWN**

Shut off the main electrical supply. Apply a heavy coat of vegetable oil over the griddle plate to inhibit rust.

### **SERVICE AND PARTS INFORMATION**

Contact the Service Agency in your area to obtain service and parts information. For a complete listing of Service and Parts depots refer to [www.imperialrange.com](http://www.imperialrange.com).

When calling for service the following information should be available from the appliance serial plate: Model Number, Serial Number and voltage.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES
Heat does not come on when the temperature controller is turned on	<ol style="list-style-type: none"><li>1. Problem with thermostats. (Call for service)</li><li>2. Problem with heating elements. (Call for service)</li><li>3. Main power supply disconnected. (Call for service)</li></ol>
Fat appears to smoke excessively	<ol style="list-style-type: none"><li>1. Temperature set too high.</li><li>2. Moisture in food may be turning into steam.</li></ol>
Food sticks to griddle or burned around edges or contains dark specs	<ol style="list-style-type: none"><li>1. Temperature set too high.</li><li>2. Griddle surface requires cleaning and/or seasoning.</li><li>3. Surface under food not covered with enough cooking oil.</li></ol>
Food under-cooked inside	<ol style="list-style-type: none"><li>1. Temperature set too high.</li><li>2. Food not cooked for long enough time.</li></ol>
Food tastes greasy or has objectionable off-flavor	<ol style="list-style-type: none"><li>1. Food itself may have off-flavor.</li><li>2. Food stored improperly before cooking.</li><li>3. Too much griddle fat used.</li><li>4. Temperature set too low.</li></ol>
Noticeable build-up of gum on griddle	<ol style="list-style-type: none"><li>1. Temperature set too high.</li><li>2. Griddle surface needs cleaning and/or seasoning.</li><li>3. Too much griddle fat used.</li></ol>