



**INSTALLATION AND
OPERATING INSTRUCTIONS
FOR THE
GARLAND ELECTRIC TEPPENYAKI GRIDDLE
MODEL E22-36**

FOR YOUR SAFETY

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

WARNING:

IMPROPER INSTALLATION, ADJUSTMENT,
ALTERATION, SERVICE OR MAINTENANCE CAN
CAUSE PROPERTY DAMAGE, INJURY OR DEATH.
READ THE INSTALLATION, OPERATION AND
MAINTENANCE INSTRUCTIONS THOROUGHLY
BEFORE INSTALLING OR SERVICING THIS
EQUIPMENT.

PLEASE READ ALL SECTIONS OF THIS MANUAL AND RETAIN FOR FUTURE REFERENCE.

THIS PRODUCT HAS BEEN CERTIFIED AS COMMERCIAL COOKING EQUIPMENT AND MUST BE INSTALLED BY PROFESSIONAL PERSONNEL AS SPECIFIED.

INSTALLATION AND ELECTRICAL CONNECTION MUST COMPLY WITH CURRENT CODES:
IN CANADA - THE CANADIAN ELECTRICAL CODE PART 1 AND / OR LOCAL CODES.
IN USA - THE NATIONAL ELECTRICAL CODE ANSI / NFPA - CURRENT EDITION.

ENSURE ELECTRICAL SUPPLY CONFORMS WITH ELECTRICAL CHARACTERISTICS SHOWN ON THE RATING PLATE.



Users are cautioned that maintenance and repairs must be performed by a Garland authorized service agent using genuine Garland replacement parts. Garland will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or installation instructions provided with the product, or any product that has its serial number defaced, obliterated or removed, or which has been modified or repaired using unauthorized parts or by unauthorized service agents. For a list of authorized service agents, please refer to the Garland web site at <http://www.garland-group.com>. The information contained herein, (including design and parts specifications), may be superseded and is subject to change without notice.

Continuous product improvement is a Garland policy, therefore design and specifications are subject to change without notice.

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GENERAL INFORMATION

1. Check the crate for possible damage sustained during transit. Carefully remove the unit from the crate and again check for damage. Any damage to the appliance must be reported to the carrier immediately.
2. The type of voltage supply that the equipment was manufactured for at the factory is noted on the data plate on the equipment. This type of supply must be used.
3. Do not remove permanently affixed labels, warning or data plates from the appliance, this may void approvals and create a safety hazard.

The Garland E22 series complies with the standards CSA C22.2 no. 109 – latest edition and ULI97 – latest edition. The installation and connection of this appliance must comply with current codes. In Canada – the Canadian Electrical Code Part 1 and in the USA – the National Electrical Code.

SAFETY

- A qualified person must make the installation in accordance with the authority having jurisdiction and local codes.
 - This unit must only be operated by a qualified person. DO NOT operate without reading this manual.
 - DO NOT operate this appliance unless all service and access panels are in place and fastened properly.
 - DO NOT attempt to repair or replace any part of this appliance unless all main power supplies have been disconnected.
 - DO NOT clean this appliance unless the power supply is disconnected.
- WARNING:** To avoid serious personal injury:
- USE EXTREME CAUTION in setting up, operating and cleaning these appliances to avoid coming in contact with hot surfaces. Wear suitable protective clothing or use proper utensils to prevent the risk of burns.
- NOTE:** All warning labels and markings on this appliance, which call attention to further dangers and necessary precautions.

SPECIFICATIONS

Models:	E22-36-36GM(X)	E22-36-45GM(X)	E22-36-48GM(X)	E22-36-56GM(X)
	E22-36-60GM(X)	E22-36-68GM(X)	E22-36-72GM(X)	

X suffix use electronic thermostats

Total kW Loading		kW Loading Per Phase						Nominal Amps Per Phase							
								Single Phase		Three Phase					
240V	208V	240V			208V			240V	208V	240V			208V		
		X-Y	Y-Z	X-Z	X-Y	Y-Z	X-Z			X	Y	Z	X	Y	Z
6.7	6.7	3.35	---	3.35	3.35	---	3.35	27.92	32.21	24.22	13.96	13.96	27.95	16.11	16.11

The E22-36-36GM(X) is for installation in non-combustible locations only. All others should be installed with the following minimum clearances from combustible material.

Minimum Installation Clearances		
Left & Right Sides	Rear	Type of Floor Base
1/2" (12.5mm)	1/2" (12.5mm)	Combustible

INSTALLATION

Electrical Supply:

Before attempting the electrical connection, the rating plate should be checked to ensure the equipment's electrical characteristics and the supply electrical characteristics agree. On griddles the supply entrance is located at the rear or alternatively on the main bottom. The supply terminal block is accessible from the front. The electrical supply must be adequate for the voltage, phase and current marked on the rating plate.

Note: A means of disconnection from the supply having a contact separation of at least 3 mm in all poles must be incorporated in the fixed wiring.

WARNING: THIS APPLIANCE MUST BE EARTHED

Electrical Supply Connection:

For supply connection, use wire suitable for 75°C (167°F).

A bottom knockout is provided near the front left side of the unit, located behind the control panel. To view the knockout, loosen the four acorn nuts and remove the control panel. The terminal block is also located in this area.

The rear supply cable entrance is located on the right side when facing the rear of the unit. The cable is fed towards the front through the wire way.

Siting:

The base on which the griddle is to be sited must be capable of adequately supporting the weight of the appliance and any ancillary equipment. Once in position, check that the equipment is level, both front and back and side to side. Adjust if necessary.

Ventilation:

This product is to be installed under a ventilation hood.

Proper operation of exhaust fans (proper speed, rotation and adjustment) is essential. In addition a make-up air system for the kitchen to supply fresh air is recommended.

Any ventilation system will break down if improperly maintained. The duct system, the hood, and the filters must be cleaned on a regular basis and kept grease free.

General Installation Procedure:

1. Carefully remove the unit from the crate. All packing material must be removed from the unit.
2. All griddles are shipped from the factory with leveling feet.
3. Place the griddle in the desired location and level from side to side and back to front.
4. Adequate clearance must be provided for servicing, ventilation and proper operation. The product must be kept free from combustible material.

Commissioning:

1. Ensure all circuit breakers located in the lower compartment are set to the ON (I) position.
2. Ensure that all controls are in the off position and turn on the main electrical supply.
3. Operate the grill in accordance with the instructions.
4. Check that the product functions correctly and that the voltage supply to the unit does not drop by more than 5% when all sections are operated simultaneously.

When the operation has been checked, hand this instruction manual to the user or purchaser for retention. Instruct them in the efficient and safe operation of the appliance.

MAINTENANCE & CLEANING

Regular servicing by a competent person is recommended to ensure the continued safe and efficient performance of the appliance.

WARNING: Turn off the electrical mains before commencing any servicing work.

1. Use a test instrument with a special disc type thermocouple or a reliable surface type pyrometer. Note: a drop of oil on the surface of the disc will provide better contact with the plate.
2. Set all griddle thermostats to 350°F (177°C). In order to allow the griddle temperature to stabilize, the thermostats must be allowed to cycle twice before taking a test reading.
3. Check the griddle temperature when the thermostat just cycles off. Place the thermocouple or pyrometer firmly on the griddle surface, directly above the sensing bulb of the thermostat. The reading should be between 335°F (168°C) and 365°F (185°F). If the reading is outside of these limits, calibrate as follows:

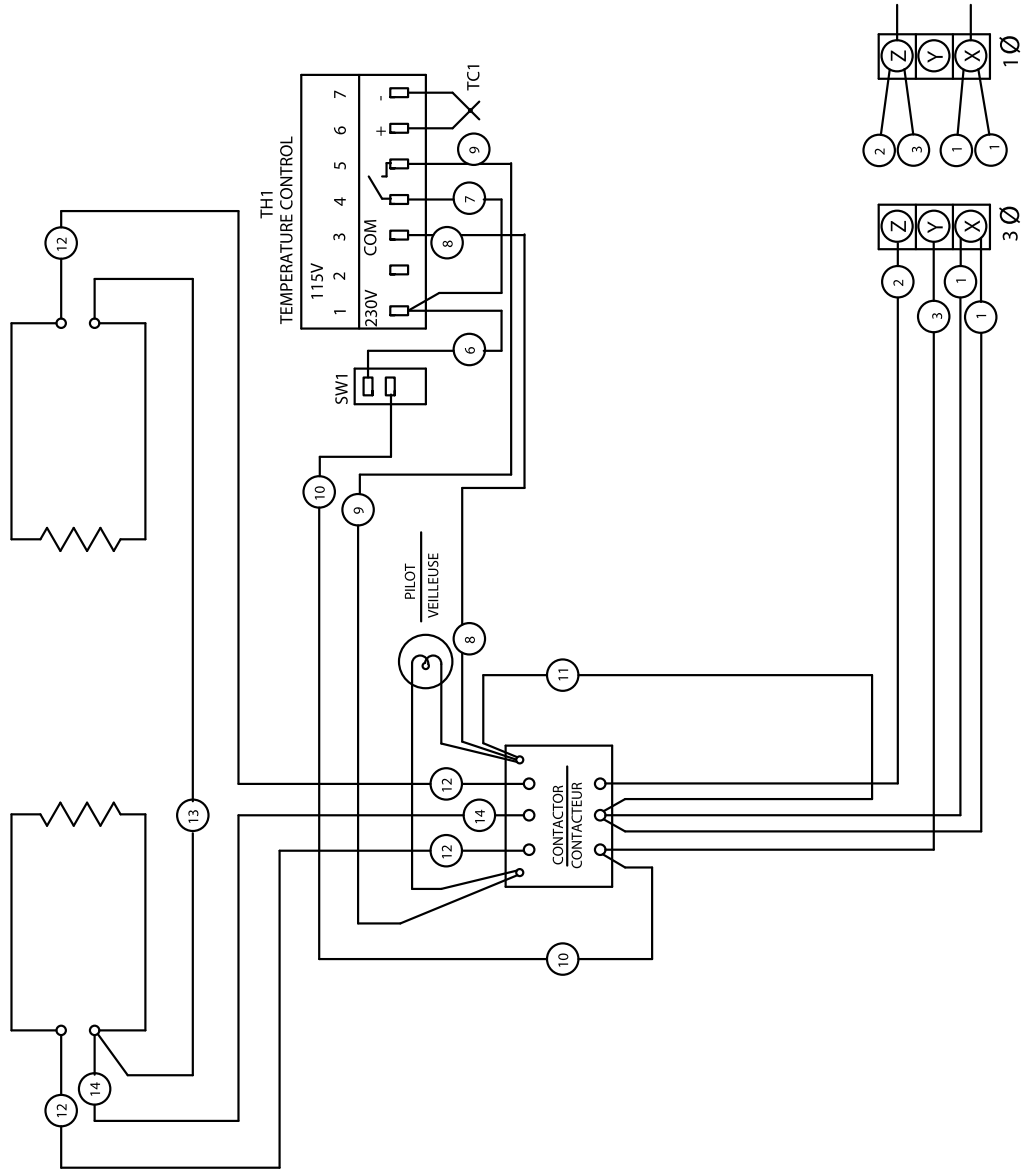
Electromechanical Bulb and Capillary Thermostat:

1. Carefully remove the dial, not disturbing the shaft position.
2. Hold shaft steady and with a small flat screw driver turn the calibration screw located inside the shaft clockwise to decrease temperature and counter-clockwise to increase the temperature. Note: Each ¼ turn of the screw will create a change of approximately 35°F (20°C).
3. Replace the thermostat dial and repeat steps 1 through 3 to verify that a correct adjustment has been made.

Miscellaneous:

1. Wire brush the surface of the griddle to removed baked on material, wash with hot water, dry thoroughly. Lightly coat the surface with vegetable oil to prevent rusting.
2. Wipe exposed surfaces with a mild detergent and hot water. Stubborn residue may be removed with a lightweight non-metallic scouring pad. Stainless steel areas should be washed with mild detergent, hot water and a soft cloth. If necessary, use a non-metallic scouring pad, always rub in the direction of the grain in the metal to prevent scratching.

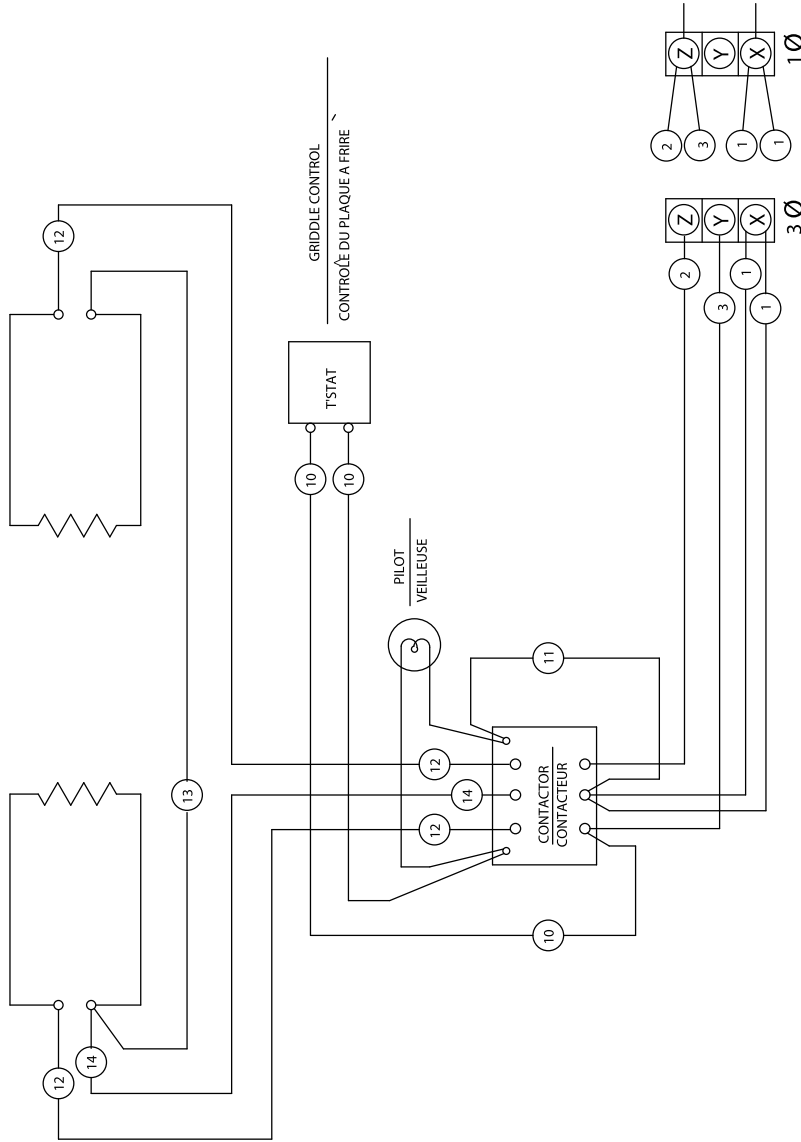
NEVER USE STEEL WOOL.



MODELS: E22-36-45GMX, -48GMX,
 -56GMX, -60GMX, -68GMX & -72GMX.

GARLAND COMMERCIAL RANGES LIMITED
 MISSISSAUGA, ONTARIO, CANADA

DWG : 4516974



MODELS: E22-36-45GM, -48GM,
-56GM, -60GM, -68GM & -72GM.

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NOTES

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