



OPERATION MANUAL FOR SODIR COUNTERTOP GRIDDLES

MODEL PSE-400, PSE-600



INTRODUCTION

The **SODIR** Griddles - Models PSE-400 and PSE-600 - are designed to offer quality cooking. These units are constructed of food service quality stainless steel and use fine grain cast iron cooking surfaces. The Griddles are versatile in application and easy to operate. The heating elements are thermostatically controlled up to 570 F. Model PSE-600 has two independently controlled heating zones. The units come equipped with one (Model PSE-400) or two (Model PSE-600) ON/OFF switches, one (Model PSE-400) or two (Model PSE-600) sets of red and green indicator lights and a removable full-length front drip tray.

Specifications

Model	Electrical	Plug Configuration
PSE-400/1	- 120V, 1PH, 1.75KW, 15A	NEMA-5-15P
PSE-400	- 208/240V, 1PH, 2KW, 9/10A	NEMA-6-15P
PSE-600/1	- 120V, 1PH, 1.75KW, 15A	NEMA-5-15P
PSE-600	- 208/240V, 1PH, 3.5KW, 15/17A	NEMA-6-20P

INSTALLATION

The **SODIR** Griddles need to be connected to a grounded outlet of proper voltage (208/240V or 120V) depending on the model. Make sure that the side ventilation panels are not blocked. Maintain at least 4" clearance at each side.

OPERATION

Initial Set-up

The griddle is shipped with an application of machine oil on the cast iron plate. This oil will need to be removed prior to the seasoning process.

Before operating your **SODIR** griddle, we recommend that you season the surface of the grill plate with cooking oil or shortening. For seasoning, wipe cooking oil or shortening onto the grill plate using a clean, lint-free cloth, or coat the plate with cooking oil spray. Turn the griddle on with ON/OFF switch(s) and set the thermostat(s) at 300-400 F. When the temperature is reached (the red indicator light

goes out), allow the griddle to season for 10-15 minutes and then let the griddle cool. Some smoke may appear during this process. Wipe off excess oil using a clean, lint-free cloth. Repeat seasoning process at least one more time. Now, your griddle is ready for use.

Preheating

After the griddle has been properly seasoned, turn the griddle on using the ON/OFF switch(s) (the green light(s) will be lit) and turn the temperature control knob(s) to the desired temperature. The red light(s) will go on and stay on until the desired temperature is reached. The red light(s) will then go out. The preheat time will vary depending on the cooking temperature settings and the electrical specifications of your model. It will take approximately 12-18 minutes for the griddle to reach cooking temperature.

Cooking

SODIR Panini grills can be used for a wide variety of foods. Following are some suggested guidelines for foods frequently cooked on this grill. Cooking time will vary depending on the food products, temperature setting and desired results.

ESTIMATED GRILLING CAPACITY (per hour, for preheated griddle)

Model	Burgers	Pancakes	Steaks	Eggs
PSE-400	210	170	75	285
PSE-600	320	240	115	435

Capacities may vary with actual sizes and brands of products

CLEANING

WARNING: Disconnect (unplug) electrical power supply before cleaning

Allow the griddle to cool before cleaning. Using a scraper or a stiff wire brush, scrape the debris from the grill plate. To clean the griddle, scrape or brush toward you and use the removable drip tray for the debris. Use a cloth dampened slightly with soap and water mixture to clean the stainless steel housing, and the drip tray. Clean the griddle thoroughly at the end of each day. Failure to do so may cause hard to remove build up. In order to remove the build up off the grill plate, use industry standard food service grade degreasers or grease removers. We do not recommend using soap and water to clean the cast iron plate, however, if soap and water are used while cleaning the plate the griddle will need to be re-seasoned (see below).

DO NOT spray the unit with any cleaning liquid before unplugging it

DO NOT allow water to drip into the housing around the electrical components

RESEASONING

It may be necessary to re-season the griddle after cleaning and extended use. In order to do so, clean the plate\ of the griddle with a clean, lint-free cloth and scraper/wire brush. Apply cooking oil or shortening onto the plate with a lint-free cloth or coat the plate with a cooking oil spray. Wipe off the excess oil spray with a dry, clean cloth. Turn the griddle ON and set the thermostat to 350 – 400 F. Some smoking may occur during the re-seasoning process. When the griddle reaches the desired temperature (the red light will go out), turn the unit off and allow it to cool. Wipe off the excess oil from the surface of the plate. Repeat the re-seasoning process one more time. The griddle is now re-seasoned and ready to use.

Inspect all parts on a regular basis to ensure that all parts are in good working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, call **EQUIPEX, LTD.** at 1-800-649-7885 and ask for customer service.