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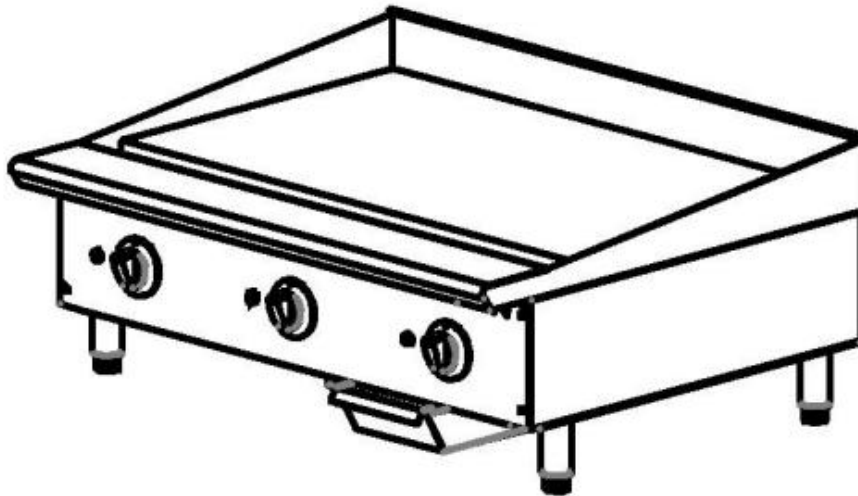
# **Flamaster**

## **ELECTRIC GRIDDLES**

Installation and Operation

MODEL:FLM-G12-E/FLM-G24-E/

FLM-G36-E/FLM-G48-E



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.

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## **Attention Owners and Operators**

Equipment is designed to provide safe and productive processing, cooking and warming of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual. Repairs and conversions are to be made solely by an authorized servicer. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that venter cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

**Warnings affecting your personal safety indicated by:**



**Warnings affecting your possible damage to the equipment and property are indicated by:**



If any warning labels or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or supplier directly for these items at no charge.

Please remember that this manual or the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

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## INSTALLATION

The griddles are designed to operate only for the voltages indicated on the dataplate attached to this griddle, and for alternating current (AC) only.



### **WARNING**

### **DO NOT CONNECT TO DIRECT CURRENT (DC).**

The installation of the electric griddle should conform to the:

### **NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC CODES AND ORDINANCES AND THE LOCAL ELECTRIC COMPANY RULES AND REGULATIONS.**

A Qualified electrical installer must install this griddle. Improper installation will void the manufacturers warranty. External wiring should be in conduit or an approved type of flexible cable suitable for operation at the temperature indicated on the wiring diagram, and of a proper size to carry the load. The supply circuit should be properly fused and equipped with a means of disconnecting, as required by local electrical code.

THE BODY OF THE GRIDDLE SHOULD BE GROUNDED (DO NOT GROUND TO A ELECTRIC SUPPLY LINE).

**NOTE: Appliances are not internally fused. They must be connected to a suitable disconnect box in accordance with local code.**

## GENERAL OPERATING PROCEDURES

Flamaster series electric griddles may be wired for operation in the field for either 1-phase or 3-phase power supplies by making line connections at the junction box(es) located at the rear of the unit.

### **CONNECTING POWER SUPPLY**

Open cover on junction box at rear of unit. Pigtail leads must be connected to supply power as per the diagrams in this manual.

### **LOCATING AND LEVELING THE UNIT**

Do not install the unit closer than 1-inch from a side wall and/or closer than 1-inch from a rear wall. Level unit by adjusting the (4) feet which have an adjustment of 1-3/4" (43.75mm) for accurate leveling and perfect line-up with other Flamaster series units.

### **EXHAUST CANOPY**

A vertical distance of not less than 48" shall be provided between the top of the appliance and filters or any other combustible material. Exhaust installation must conform to local codes.

### **SEASONING THE GRIDDLE COOKING SURFACE**

Clean the griddle surface thoroughly. After the griddle has been thoroughly cleaned, it should be seasoned to prevent food from sticking. Before using and after each thorough scouring, season the griddle heating surface in the following manner.

1. Turn temperature control dials to 350°F (177°C).
2. Using a clean cloth, not a spatula, spread a thin film of cooking oil over the griddle cooking surface. This film should remain on the hot griddle surface for half an hour.
3. Remove the excess oil and wipe clean.
4. Apply another film of cooking oil over the hot cooking area for another half hour and again remove excess oil and

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wipe clean. The griddle surface should now be ready for use.

#### **TEMPERATURE CONTROL**

The temperature controls are combination "ON/OFF" switches and thermostats. Turning the dial knob automatically maintains the selected heat range.

The Flamaster griddle line has one thermostat for every 12" section of griddle. Each thermostat controls the section of the griddle above it and may be set at different temperatures.

#### **COOKING**

Set the thermostat dial knob at the temperature desired. After a short pre-heating period, the thermostat will automatically maintain the selected temperature.

#### **HEATING LIGHT**

Each thermostat has its own HEATING light which indicates when that section's control knob is active and that section of the unit is not in the off position.

## **CLEANING CARE**

- **DO NOT** use any abrasive or flammable cleaning fluids.
- **DO NOT** hose down, immerse or pressure wash any part of the Griddle, excluding the catch tray.
- **NEVER** use a scrubber pad (on all exterior surfaces, except the griddle plate), steel wool or abrasive material, or cleaners containing chlorine, iodine and ammonia or bromine chemicals as these will deteriorate the stainless steel and shorten the life of the unit.

## **MAINTENANCE AND REPAIR**

Contact a service representative or a local service company for service or required maintenance.

#### **FLAMASTER GRIDDLE SURFACE LIMITED WARRANTY EXCLUSIONS**

Your FLAMASTER griddle has been designed to give you many years of cooking reliability and requires minimum maintenance to keep the surface in its original condition. All griddle surfaces are warranted for a period of 1 year against manufacturing defects to the original owner from the date of installation. This limited warranty is void if it is determined by Flamaster or one of its authorized representatives that the surface has been misused or abused or subjected to the following situations:

1. Unit was Improperly installed.
2. Incorrect voltage applied to electric units allowing the surface to overheat and discolor.
3. The misuse of any instrument or tool which scratches or makes indentations in the surface which could cause the surface to peel, flake, or chip off.
4. The use of any chemical or abrasive cleaning solution, take out, stone, screen or other cleaning products which could damage and affect the performance of the surface.
5. The neglect of daily routine maintenance to the surface.

#### **THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL**

This unit has been tested for before leaving the factory.

Damage may have possibly occurred in shipping. If damage is present, immediately contact the shipping company that delivered the unit and file a claim for shipping damage. If you do not file promptly, the warrantee may not be covered.

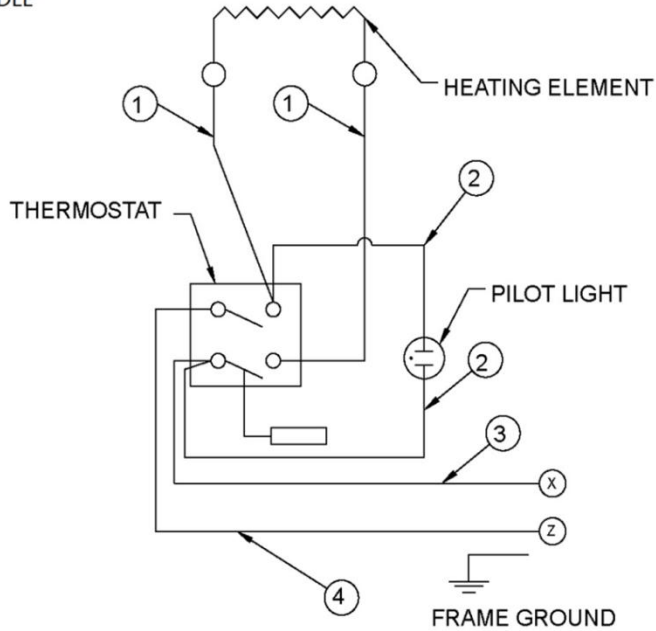
## **ELECTRICAL**

# DIAGRAMS

NOMINAL AMPS PER LINE WIRE	
3,004 WATTS	4,000 WATTS
208V-1 PHASE	240V-1 PHASE
14.44	16.66
AWG #14	AWG #14

NOTE:  
 1) FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY, SUITABLE FOR AT LEAST 105°C (221°F) USE GAUGE SHOWN OR LARGER.  
 2) ALL INTERNAL WIRING IS #14 GA.

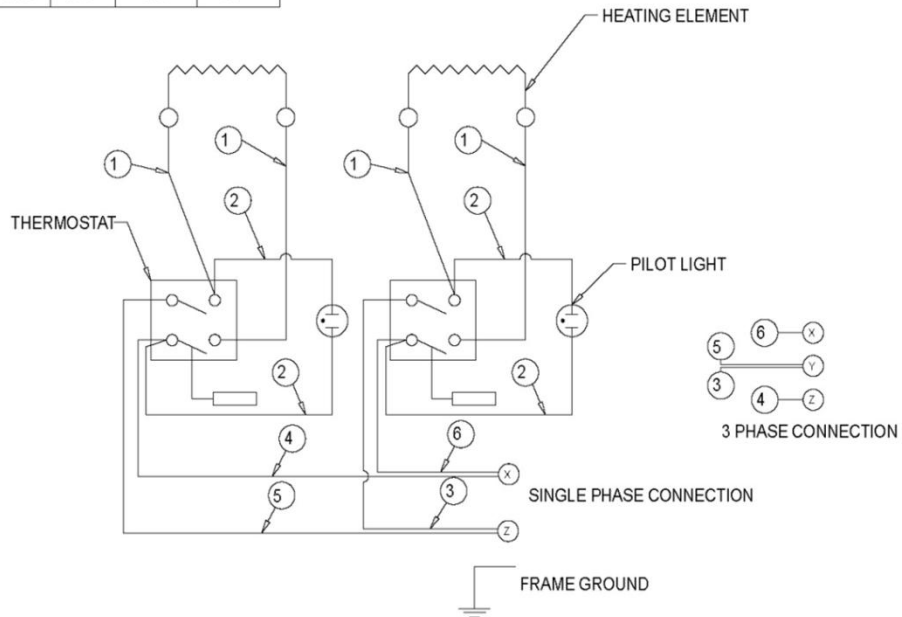
WIRING DIAGRAM 12" ELECTRIC GRIDDLE



208V-3 PHASE			240V-3PHASE			208V	240V
6008 WATTS			8000 WATTS			1 PH	1 PH
X	Y	Z	X	Y	Z		
14.44	24.98	14.44	16.66	28.86	16.66	28.88	33.3
AWG #16	AWG #12	AWG #16	AWG #14	AWG #10	AWG #14	#10	AWG #8

NOTE:  
 1) FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY, SUITABLE FOR AT LEAST 105°C (221°F) USE GAUGE SHOWN OR LARGER.  
 2) ALL INTERNAL WIRING IS #14 GA.

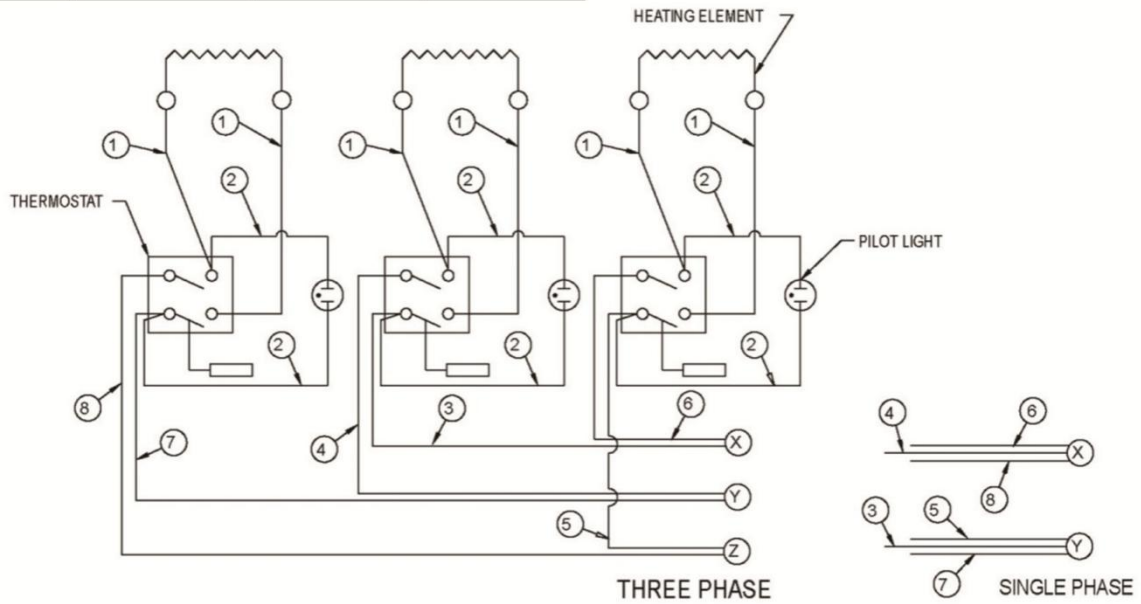
WIRING DIAGRAM 24" ELECTRIC GRIDDLE



NOMINAL AMPS PER LINE							
208V SINGLE PHASE		240V SINGLE PHASE		208V-3 PHASE		240V-3PHASE	
9,012 WATTS		12,000 WATTS		9,012 WATTS		12,000 WATTS	
X-Y	X-Y	X	Y	Z	X	Y	Z
43.3	50	25.0	25.0	25.0	28.9	28.9	28.9
AWG #6	AWG #6	AWG #12		AWG #10			

NOTE:  
 1) FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY, SUITABLE FOR AT LEAST 105°C (221°F) USE GAUGE SHOWN OR LARGER.  
 2) ALL INTERNAL WIRING IS #14 GA.

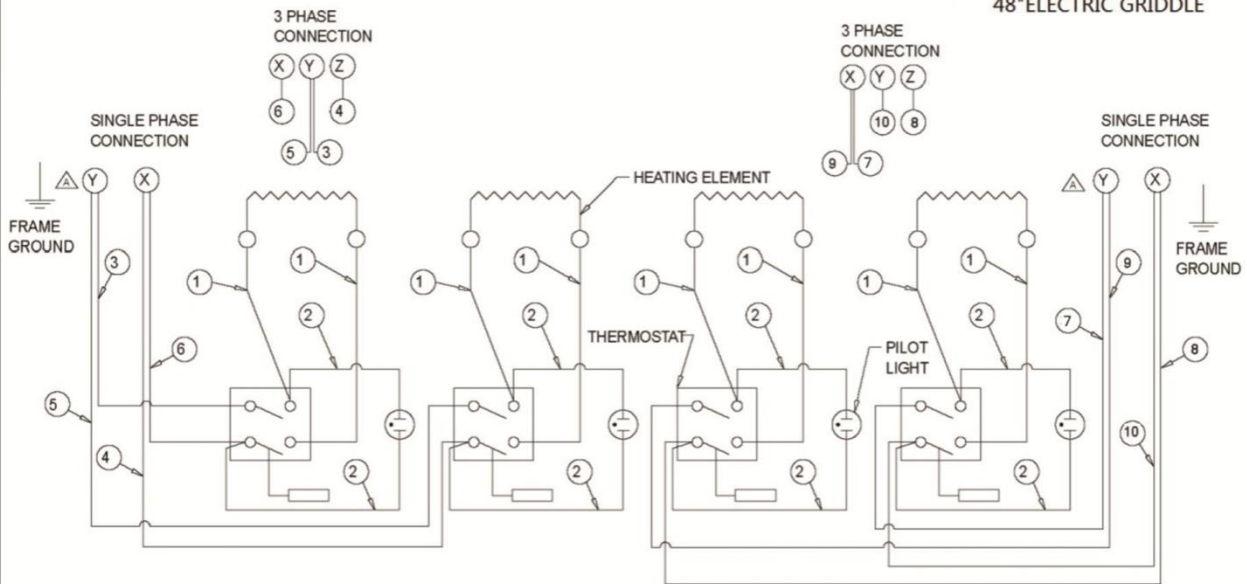
WIRING DIAGRAM  
 36" ELECTRIC GRIDDLE



THREE PHASE PARALLEL SUPPLY						SINGLE PHASE DUAL SUPPLY					
208			240			VOLTAGE		208		240	
12,016			16,000			RATED WATTAGE		6,008	6,008	8000	8000
X	Y	Z	X	Y	Z	PHASE		X-Y	X-Y	X-Y	X-Y
38.2	38.2	25	44.2	44.2	29	NOMINAL AMPS PER LINE		28.88	28.88	33.3	33.3
AWG #6	AWG #6	AWG #8	AWG #6	AWG #6	AWG #8	FOR SUPPLY USE WIRE SIZE SHOWN OR LARGER		AWG #10	AWG #10	AWG #8	AWG #8

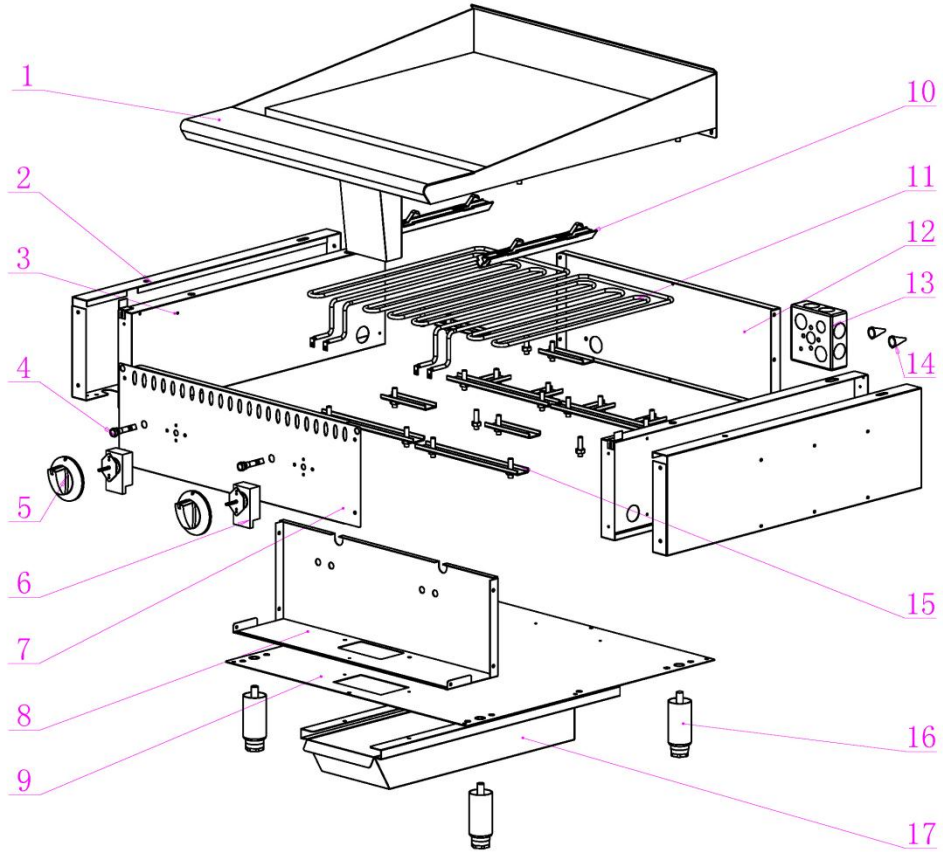
NOTE:  
 1) FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY, SUITABLE FOR AT LEAST 105°C (221°F) USE WIRE GAUGE SHOWN OR LARGER.  
 2) ALL INTERNAL WIRING IS #14 GA.

WIRING DIAGRAM  
 48" ELECTRIC GRIDDLE



**! WARNING:** This device should be safely and adequately grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code, ANSI/NFPA 70, Latest Edition to protect the user from electrical shock. It requires a grounded system and a dedicated circuit, protected by a fuse or circuit breaker of proper size and rating. Canadian installation must comply with the Canadian Electrical Code, CSA C22.2, as applicable. Suggest ground wire 12AWG.

## Exploded view



No.	Part	Q'ty	No.	Part	Q'ty
1	Griddle plate	1	10	Temperature Probe bracket	1/2/3/4
2	Side plate	2	11	Heating element	1/2/3/4
3	Side interior plate	2	12	Rear plate	1
4	Indicator	1/2/3/4	13	Terminal connection box	1
5	Knob	1/2/3/4	14	Terminal cap	2
6	Thermostat	1/2/3/4	15	Heating element clamp	1/2/3/4
7	Panel	1	16	Adjustable foot	4
8	Front interior plate	1	17	Grease Drawer	1/2
9	Bottom plate	1			

A product with the FLAMASTER name incorporates the best in durability and low maintenance. We all recognize, however, that replacement parts and occasional professional service may be necessary to extend the useful life of this unit. When service is needed, contact a FLAMASTER Authorized Service Agency, or your dealer. To avoid confusion, always refer to the model number, serial number, and type of your unit.



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## LIMITED WARRANTY

### GAS & ELECTRIC EQUIPMENT

FLAMASTER Cooking will warrant new gas and electric products to be free from defects in materials and workmanship for a period of one (1) year from the date of installation, *or* two (2) years from manufacturing date, whichever comes first. Proof of purchase is required if 'Warranty Registration Card' is not completed and sent to the company.. This warranty includes parts and reasonable labor rates. Travel covers 50 miles (80 km) from authorized service agency. Time and travel exceeding the 50 miles (100 miles round trip) will be the responsibility of the person / buyer requesting the service. Warranty parts may be either repaired or replaced at the company's discretion. Warranty coverage is for commercial application that the product is intended.

### WARRANTY CONDITIONS

1. Equipment installation provided by an authorized service company
2. This warranty is limited to the repair or replacement, at the company's option and discretion, without charge of any part or product diagnosed by an authorized service agent as a manufacturing defect within the warranty period.
3. Complete Warranty Registration Card within 30 days after installation to validate warranty coverage. If Registration Card not completed, customer will be required to provide a "Proof Of Purchase" to request warranty service
4. Labor rates are standard. Additional rates, including *after normal business hours, holidays, weekends, and additional mileage*, etc., will be the responsibility of the customer / end user
5. Mileage rates are covered for 100 miles round trip to place of service. Additional mileage is the responsibility of the customer / end user.
6. Warranty claims to include:
  - A. Model number
  - B. Serial number
  - C. Date of installation
  - D. Technicians diagnosis
7. Warranty exclusions:
  - A. Installations outside of continental United States & Canada
  - B. Warranty is for original equipment owner; non transferable
  - C. Improper installation
  - D. Improper ventilation
  - E. Calibration ( this procedure should be performed by authorized installer )
  - F. Harsh chemicals and/or abrasives used on equipment
  - G. Light Bulbs, lambs, indicator lamps, fuses, knobs.
  - H. Damage during transit
  - I. Customer abuse, misuse, neglect, and/or purposes other than a commercial gas/electric equipment environment
  - J. Residential
  - K. Any electric cooking equipment installed in a non-permanent structure, such as a mobile kitchen, food truck, or trailer shall have a thirty (30) days limited warranty from the date of purchase. A proof of purchase is required.

No other warranty, implied or stated, will be acceptable. The above warranty is in lieu of all other liabilities and warranties. The Company will not be responsible for property damage, loss of product, personal injury, punitive or consequential damages, or excessive time / travel associated with a warranty claim.