



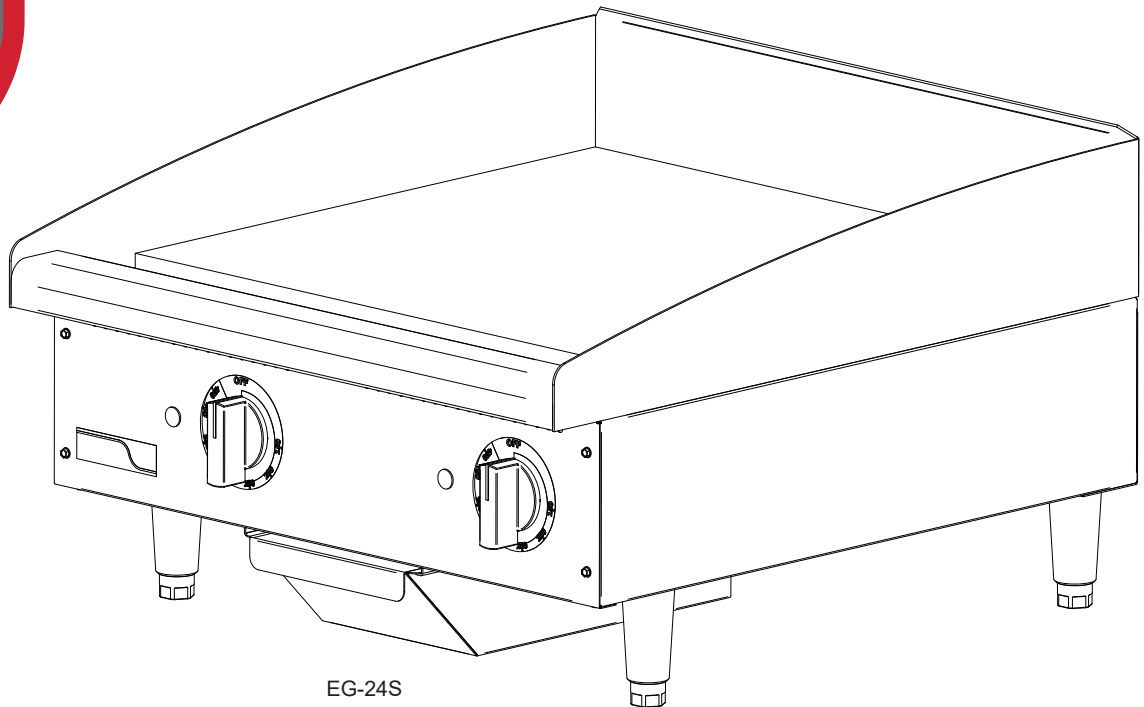
## **ELECTRIC GRIDDLE**

MODELS:

*EG-24S, EG-36S, EG-48S*

### **OWNERS MANUAL**

2M-Z23810 Rev. A (12-21)



This manual includes material related to installation, use, cleaning, and care. Exploded view[s], as well as any available parts list[s] and wiring diagram[s] pertaining to the unit[s] covered by this manual are also included.

This manual must be read and understood by all persons using or installing this appliance. Contact your Star dealer if you have any questions concerning installation, use, or maintenance of this equipment.

**DO NOT DISCARD THIS MANUAL.**

## LIMITED EQUIPMENT WARRANTY

APW warrants to the original purchaser of new APW's products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by APW and upon proper installation and start-up in accordance with the instructions supplied with each APW unit. APW's obligation under this warranty is limited to a period of one [1] year from the date of original installation, or eighteen [18] months from original invoice date, whichever occurs first. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at APW's discretion have the parts replaced or repaired by APW or a APW's-authorized service agency.

## THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by an APW authorized service agency. APW will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest APW-authorized service agency must be used. APW will be responsible for normal labor charges incurred in the repair or replacement of a warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

## CONTACT

Should you require any assistance regarding the operation or maintenance of any APW Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: [TechService@partstown.com](mailto:TechService@partstown.com)

[www.apwwyott.com](http://www.apwwyott.com)

## WARRANTY EXCLUSIONS

### THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

APW's sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. APW is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without APW's approval will void the warranty.
- Units exceeding one [1] year from original installation date, or more than eighteen [18] months from original invoice date, whichever comes first.

## ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

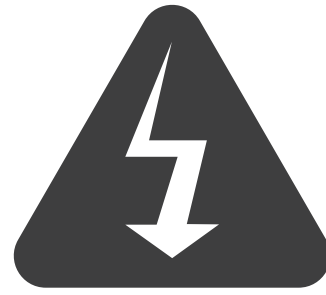
The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

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**SAFETY SYMBOLS**

These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.



**! THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL**

This unit has been tested for proper operation before leaving our plant to ensure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with that company. If this procedure is not followed, it may affect the warranty status of the unit. If damage or loss is not apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. Please record the model number, serial number, voltage, and purchase date in the area below at the time of receipt.

Model Number \_\_\_\_\_  
Serial Number \_\_\_\_\_  
Voltage \_\_\_\_\_  
Purchase Date \_\_\_\_\_

**MAINTENANCE AND REPAIRS**

Contact your local authorized service agent for service or required maintenance. Please have the information in the above fields ready when you call to ensure a faster service.

Using any part other than genuine APW Wyott factory supplied parts relieves the manufacturer of all liability. Due to periodic changes in designs, methods, procedures, policies, and regulations, the specifications contained in this document are subject to change without notice. APW Wyott reserves the right to change product specifications and design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. While APW Wyott exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

**PLEASE REFER TO THE WARRANTY PAGE FOR SPECIFIC WARRANTY INFORMATION.**

**AUTHORIZED SERVICE AGENT LISTING**

Reference the listing provided with the unit or for an updated listing go to the website or call customer service to find an agent.

Business hours: 8:00 a.m. to 4:30 p.m. Central Standard Time

Telephone: (800) 527-2100 ext 3

Email: [servicegroup@apwbakerspride.com](mailto:servicegroup@apwbakerspride.com)

Website: [www.apwwyott.com](http://www.apwwyott.com)



## GENERAL SAFETY INFORMATION

This equipment is designed and sold for commercial use only, and is intended for use by personnel trained and experienced in its operation. This is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

Before using your new equipment, read and understand all the instructions and labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation and safety before they use the unit.

## GENERAL INSTALLATION INFORMATION

The unit is shipped fully assembled and ready to plug into a standard outlet specified for its voltage and amp draw. If improper electrical supply can be determined through troubleshooting, contact a qualified electrician prior to using the unit. Removal or replacement of the power cord or plug will void the warranty. Should you require assistance, contact your local authorized service agent for any service or required maintenance.

Set the unit so that the rear is 0.25 inches (6 mm) higher than the front using the adjustable feet. Make certain the griddle has at least the minimum clearance on the sides and back as called out on the nameplate of the unit.

Before using the unit for the first time, ensure to clean the unit properly. Refer to the Cleaning Procedure document for cleaning instructions.

## ELECTRICAL CONNECTION

For your protection we recommend that a qualified electrician work on connecting this griddle. He should be familiar with electrical installations and all electric codes. Proper connections and power supply are essential for efficient performance. The external wiring should be in conduit or an approved type of flexible cable suitable for operation at the temperature indicated on the wiring diagram for your unit, 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.

Before making any electrical connection to this unit, check that the power supply is adequate for the voltage, amperage, and requirements stated on the nameplate. This unit will be shipped ready to hard wire. Make certain to disconnect the unit from the power source before installing or removing any parts. Be absolutely sure that the ground connection for the receptacle is properly wired. Do not connect equipment to power without proper ground connections. Improper grounding may result in personal injury or fatality.

## WIRING

Models 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 located at the rear of the unit as described on the phase diagram. EG-36S and EG-48S models are recommended to be wired for 3-phase operation. EG-48S models are supplied with two junction boxes and can be wire to two (2) 8 kW lines or a single 16 kW line.



**CONNECT/PLUG UNIT INTO DEDICATED AC LINE WITH APPROPRIATE AMPERAGE/VOLTAGE AS SPECIFIED ON THE NAMEPLATE OF THE UNIT.**



**DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.**



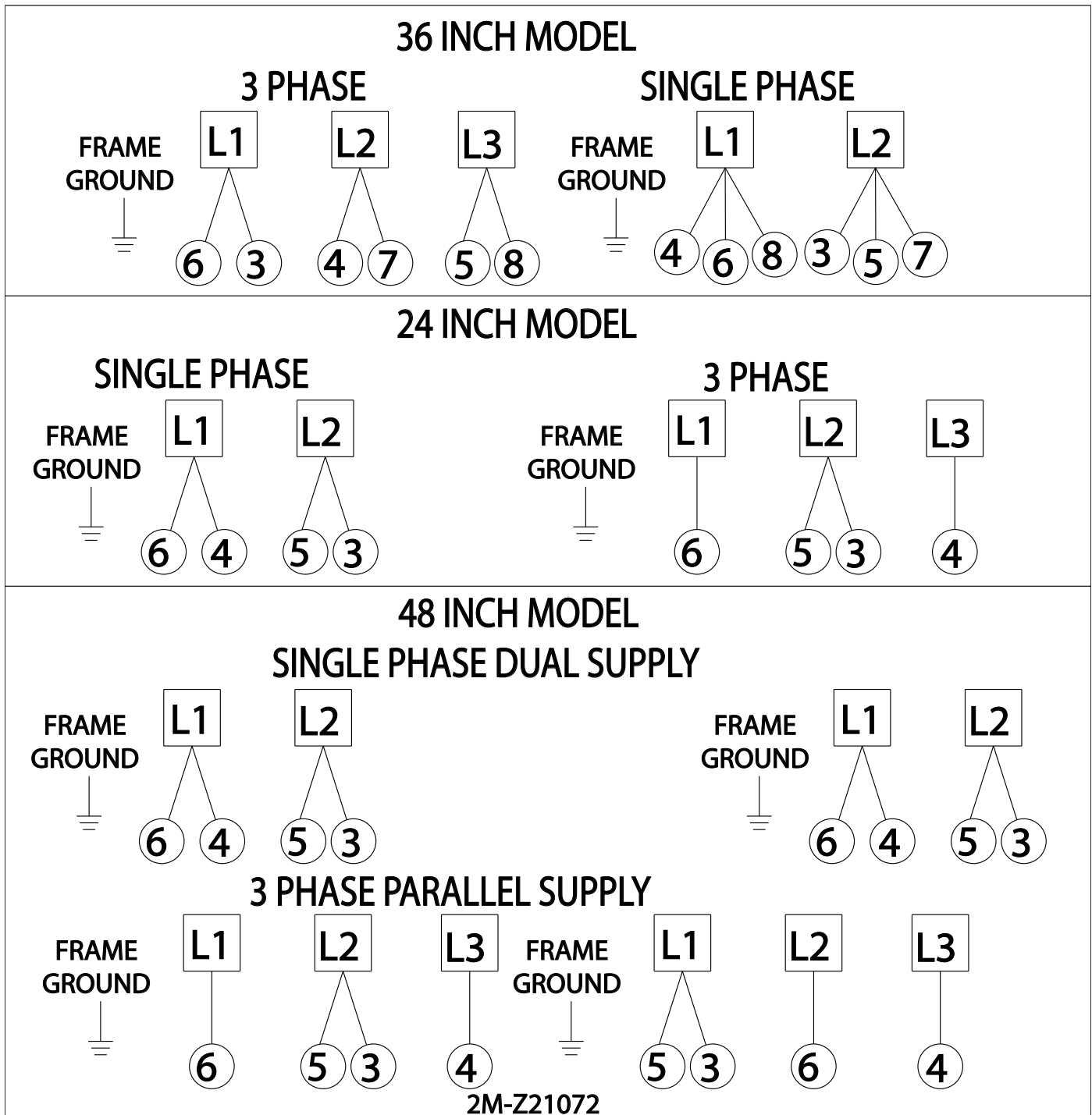
**DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER IF THE UNIT IS ON THE TABLE/COUNTER.**



**KEEP AWAY FROM RUNNING WATER.**

# PHASE DIAGRAM

POWER MUST BE REMOVED FROM THE UNIT BEFORE ATTEMPTING REPAIR OR SERVICE. MAKE CERTAIN TO CHECK ALL CONNECTIONS THOROUGHLY BEFORE RESTORING POWER TO THE UNIT. THE INFORMATION BELOW IS REFERENCED FROM DIAGRAM 2M-Z21072.



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# **DAILY OPERATION**

## **GRIDDLE CARE**

It takes very little time and effort to keep the griddle attractive and performing at top efficiency. If grease is permitted to accumulate, it forms a viscous residue and then carbonizes, making it extremely difficult to remove. To prevent this condition, the following suggestions for cleanliness should be followed.

- i. After each use, scrape the griddle with a scraper or flexible spatula to remove excess grease and food and maneuver it into the grease chute. If there is an accumulation of burned on grease and/or food, the griddle should be thoroughly scoured and reseasoned. Use pumice or griddle stone while the griddle is warm. Do not use steel wool because of the danger of steel slivers getting into the food
- ii. Daily use a clean cloth and a good non-abrasive cleaner to clean the stainless steel body of the griddle is recommended. Wipe the polished front with a soft cloth so not to scratch the finish.
- iii. At least once a day, remove the grease drawer and wash it using the same process as an ordinary cooking utensil. The drawer is removed by pulling forward until it is released from its track.

## **SEASONING THE GRIDDLE HEATING 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.

- i. Turn the temperature control dials to 350°F (177°C).
- ii. 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.
- iii. Remove the excess oil and wipe clean.
- iv. Apply another film of cooking oil over the hot cooking area for another half hour and again remove excess oil and 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. There is one thermostat for every twelve [12] inch (305 mm) wide section that operate independently.

## **COOKING**

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

## **IDLING**

During idle periods, to save on operating costs, lower the temperature setting of the thermostat to about 250°F (121°C). It is not necessary to maintain cooking temperature during idle periods, as the griddle can quickly be reheated to the desired temperature.

## **SIGNAL LIGHTS**

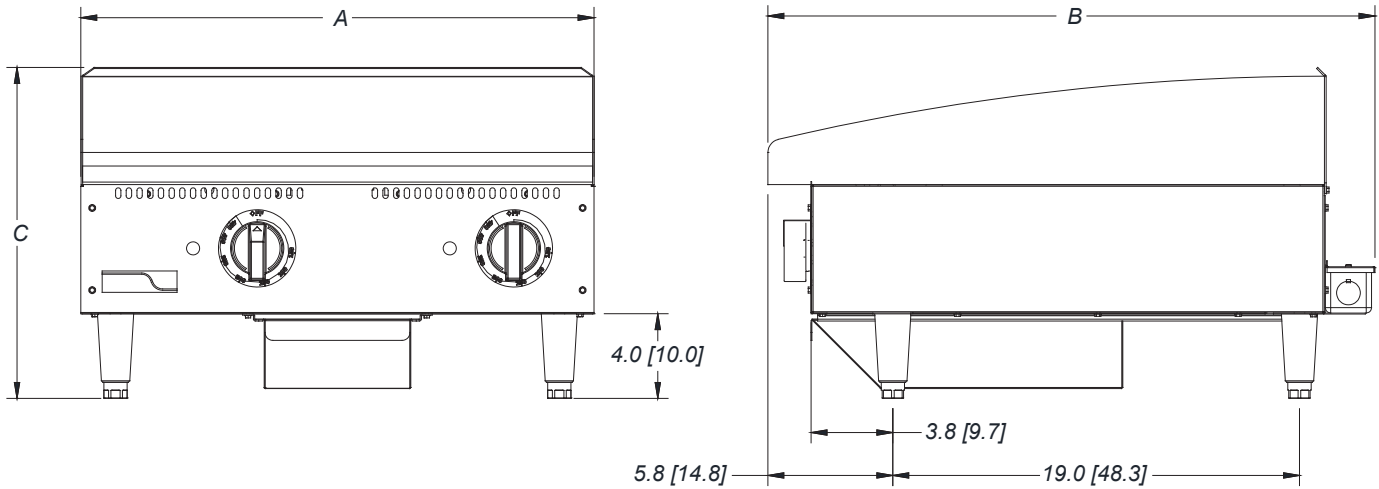
Each thermostat has its own signal light which indicates when the unit’s control knob is not in the off position.

## **GREASE PAN**

The grease pan on the front is hot and contains hot grease. Take care when removing and emptying the tray. The tray should be checked and emptied on a regular basis.

# SPECIFICATIONS

EG-24S shown



Model No.	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	(D) Leg Width Inches (cm)	Plate Depth Inches (mm)	Installed Weight lbs. (kg)	Shipping Weight lbs. (kg)
EG-24S	24 (61.0)	28-1/2 (72.1)	15-1/2 (39.4)	19 (48.3)	20.5 (128.3 cm)	165 (74.8)	175 (79.4)
EG-36S	36 (91.4)	28-1/2 (72.1)	15-1/2 (39.4)	32-3/4 (83.2)	20.5 (128.3 cm)	247 (112.0)	262 (118.9)
EG-48S	48 (121.9)	28-1/2 (72.1)	15-1/2 (39.4)	44-3/4 (113.7)	20.5 (128.3 cm)	330 (149.7)	350 (158.9)

NOMINAL AMPS PER LINE WIRE										
MODEL	208V	240V	208V 3PH			240V 3PH			208V	240V
			X	Y	Z	X	Y	Z	1 PH	1 PH
EG-24S	6,008	8,000	14.4	25	14.4	16.7	28.9	16.7	28.9	33.3
EG-36S	9,012	12,000	25	25	25	28.9	28.9	28.9	43.3	50.0
EG-48S	12,016	16,000	38.2	25	38.2	44.2	28.9	44.2	57.8	66.7

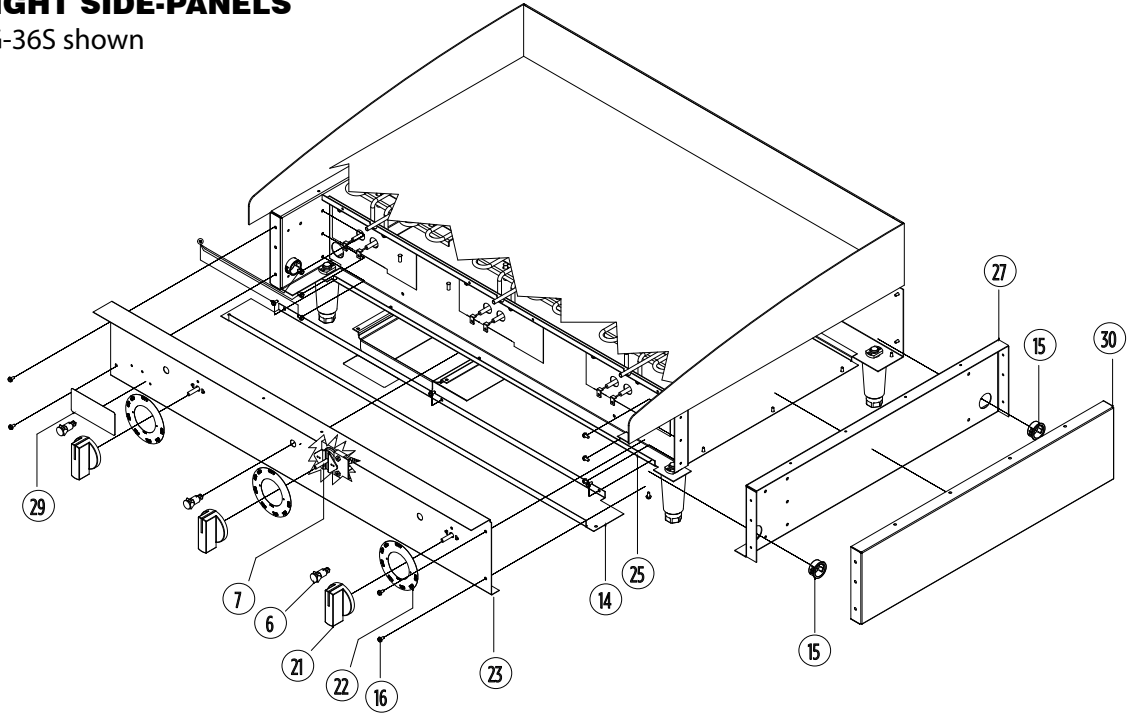
3 PHASE LOADING KW PER PHASE									
MODEL	208V	240V	208V 50/60 HZ			240V 50/60 HZ			
			X-Y	Y-Z	X-Z	X-Y	Y-Z	X-Z	
EG-24S	6,008	8,000	3	3	-	4	4	-	
EG-36S	9,012	12,000	3	3	3	4	4	4	
EG-48S	12,016	16,000	3	3	6	4	4	8	

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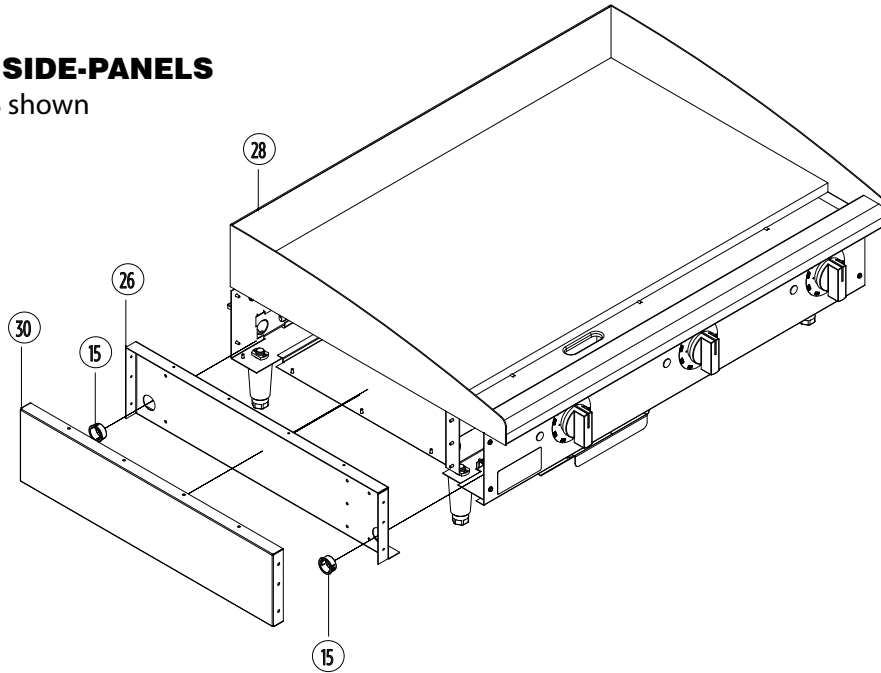
**FRONT-PANEL AND CONTROLS  
RIGHT SIDE-PANELS**

EG-36S shown

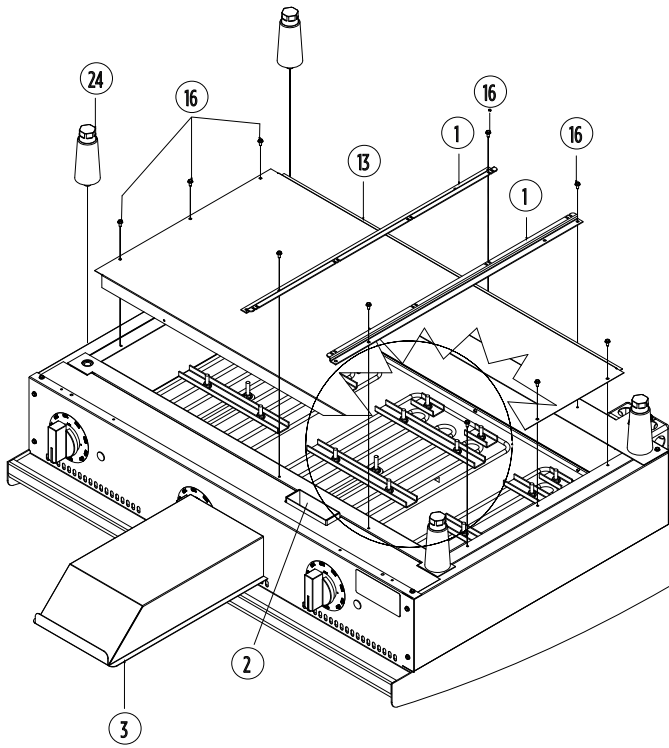


**LEFT SIDE-PANELS**

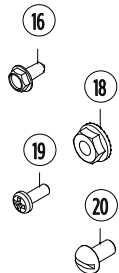
EG-36S shown



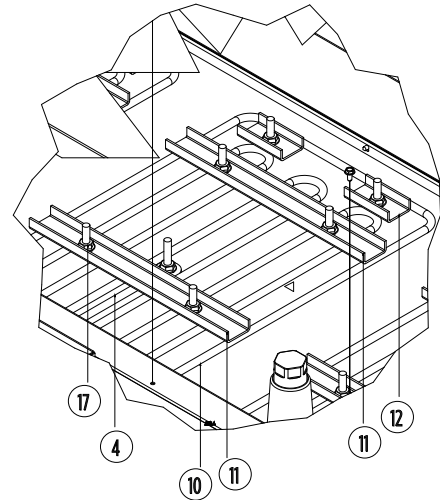
**BOTTOM**  
EG-36S shown



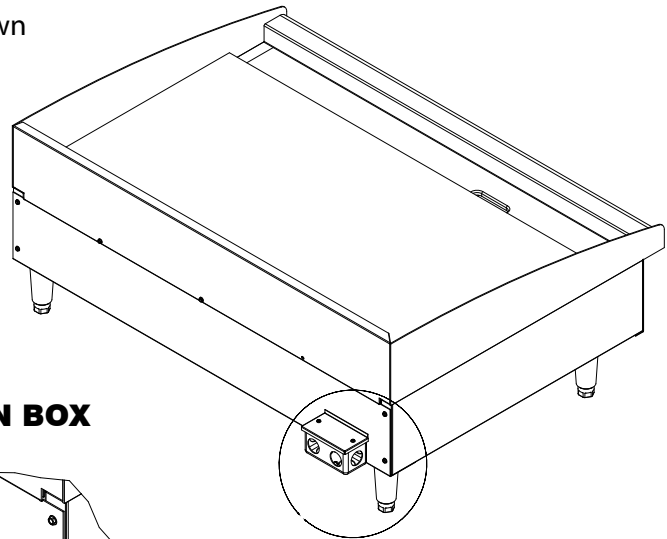
**HARDWARE**  
EG-36S shown



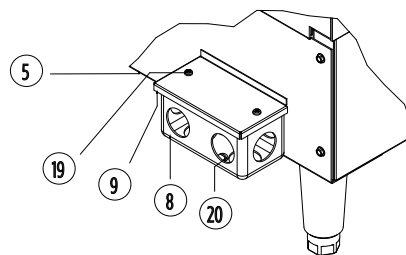
**HEATING ELEMENT**



**REAR-ELECTRICAL BOX**  
EG-36S shown



**POWER JUNCTION BOX**



# PARTS LIST

NOTE: Side references are from the operator's point-of-view – from the front of the unit. Items labeled "NS" are non-serviceable. Items labeled "NP" are not pictured.

P/N	MODEL	PART NUMBER	QTY	DESCRIPTION	PAGE NO
1	ALL	G3-Z6036	2	DRAWER SLIDE	7
2	ALL	G3-624304	1	GREASE CHUTE	7
3	ALL	G3-Y7046	1	GREASE DRAWER	7
4	EG-24S	G3-GD0036	2	PROBE TUBE ASSEMBLY	7
	EG-36S		3		
	EG-48S		4		
5	EG-24S	G3-Z5952	1	PANEL, REAR 24 INCH	7
	EG-36S	G3-Z5954	1	PANEL, REAR 36 INCH	
	EG-48S	G3-Z5956	1	PANEL, REAR 48 INCH	
6	EG-24S	2J-Y6690	2	INDICATOR LIGHT, RED	6
	EG-36S		3		
	EG-48S		4		
7	EG-24S	2T-Z5958	2	THERMOSTAT	6
	EG-36S		3		
	EG-48S		4		
8	EG-24S	2E-Y7327	1	HANDY BOX	7
	EG-36S		1		
	EG-48S		2		
9	EG-24S	G3-Y7788	1	COVER, HANDY BOX	7
	EG-36S		1		
	EG-48S		2		
10	EG-24S	2N-Z5948	2	HEATING ELEMENT	7
	EG-36S		3		
	EG-48S		4		
11	EG-24S	G3-Z5972	6	ELEMENT CLAMP, LONG	7
	EG-36S		9		
	EG-48S		12		
12	EG-24S	G3-Z5973	4	ELEMENT CLAMP, SHORT	7
	EG-36S		6		
	EG-48S		8		
13	EG-24S	G3-Z5994	1	PANEL, BOTTOM 24 INCH	7
	EG-36S	G3-Z5995		PANEL, BOTTOM 36 INCH	
	EG-48S	G3-Z5996		PANEL, BOTTOM 48 INCH	
14	EG-24S	G3-Z5998	1	PANEL, FRONT BOTTOM 24 INCH	6
	EG-36S	G3-Z5999		PANEL, FRONT BOTTOM 36 INCH	
	EG-48S	G3-Z6001		PANEL, FRONT BOTTOM 48 INCH	
15	EG-24S	2K-Z6183	3	BUSHING	6
	EG-36S		3		
	EG-48S		6		

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**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED  
INCLUDE MODEL AND SERIAL NUMBER**

PAGE 1 OF 2

Some items are included for illustrative purposes only and in certain instances may not be available.

# PARTS LIST

P/N	MODEL	PART NUMBER	QTY	DESCRIPTION	PAGE NO
16	EG-24S	2E-Z5970	1	WIRING SET, 24 INCH	NP
	EG-36S	2E-Z5971	1	WIRING SET, 36 INCH	
	EG-48S	2E-Z5970	2	WIRING SET, 48 INCH	
17	EG-24S	2C-6517	18	1/4-20 FLANGED HEX NUT	7
	EG-36S		27		
	EG-48S		34		
18	ALL	2C-Z2893	4	#10-24 NUT	7
19	EG-24S	2C-1488	2	#6-32 X 0.375 INCH MACHINE SCREW	7
	EG-36S		2		
	EG-48S		4		
20	EG-24S	2C-1512	2	#10-24 X 0.375 INCH MACHINE SCREW	7
	EG-36S		2		
	EG-48S		4		
21	EG-24S	2R-Z13016	2	KNOB, T-STAT ELEC.	6
	EG-36S		2		
	EG-48S		4		
22	EG-24S	RM-Z15451	2	LABEL, APW Wyott ELECTRIC KNOB	6
	EG-36S		3		
	EG-48S		4		
23	EG-24S	G3-Z15708	1	PANEL, FRONT 24 INCH	6
	EG-36S	G3-Z15709		PANEL, FRONT 36 INCH	
	EG-48S	G3-Z15796		PANEL, FRONT 48 INCH	
24	ALL	2A-Z5942	4	4 INCH LEG	7
25	EG-24S	G3-Z5915	1	CENTER WALL ASSEMBLY, 24 INCH	6-NS
	EG-36S	G3-Z5925		CENTER WALL ASSEMBLY, 36 INCH	
	EG-48S	G3-Z5935		CENTER WALL ASSEMBLY, 48 INCH	
26	ALL	G3-624302	1	LINER ASSEMBLY, LEFT	6
27	ALL	G3-624303	1	LINER ASSEMBLY, RIGHT	6
28	EG-24S	G4-TC0098	1	TOP WELDMENT, 24 INCH ELECTRIC	6
	EG-36S	G4-TC0104		TOP WELDMENT, 36 INCH ELECTRIC	
	EG-48S	G4-TC0107		TOP WELDMENT, 48 INCH ELECTRIC	
29	ALL	2M-8830100	1	APW WYOTT BADGE	6
30	ALL	G3-Z5945	2	PANEL, SIDE	6
31	EG-24S	G3-Z5947	2	COVER, ELECTRIC	NP
	EG-36S		3		
	EG-48S		4		
32	EG-24S	2C-8833	43	#8-18 X 0.5 INCH SCREW	NP
	EG-36S		51		
	EG-48S		56		
33	ALL	2C-Z6035	2	1/2-13 X 3 INCH BOLT	NP

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**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED  
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PAGE 2 OF 2

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