



Glass-Ceramic Fry Top Griddle

Use & Care Manual Model FT CG-200



208-240 Volts / 2,500 Watts / 11.4 amps
60 Hz / Single Phase

WARRANTY

Cadco warrants that this Griddle be **free from defects** in material and workmanship for a period of one year from date of purchase. (Warranty provides repair of unit.) A copy of your original purchase receipt is required for proof of purchase date. This warranty **does not cover consequential damage** of any kind or damages resulting from accident, misuse, abuse, or external service or repair attempts by unauthorized personnel. Inquiries concerning this warranty and the use and maintenance of this unit should be directed to Cadco, Ltd.

Please note: This Griddle is a carry-in service item; customer is responsible for packaging the unit securely and returning it to Cadco* along with a copy of your original dated purchase receipt, a description of the problem, and your name, shipping address and phone number. Send to: Cadco, Ltd., Attn: REPAIR, 145 Colebrook River Road, Winsted, CT 06098. If shipping the unit for service, we recommend that you insure it for its original purchase price. Cadco is not responsible for damage or loss of unit in transit to us or another service location.

Call Cadco at 860-738-2500 for Return Authorization Number BEFORE returning any item to us for repair. Return Authorization Number MUST be written on outside of carton to track the unit and avoid service delays. Warranty covers repairing the unit and returning it to customer.

Warranty is applicable only in USA and Canada*. (*Canadian customers contact Joicey Food Services, Ltd. in Ontario, Tel. (905) 825-9665.)

IMPORTANT NOTES FOR WARRANTY CLAIMS:

Date of Purchase: _____

Place of Purchase: _____

To expedite all warranty claims please keep your dated sales receipt from place of purchase.

Cadco, Ltd.

145 Colebrook River Road, Winsted, CT 06098

860-738-2500 • Fax 860-738-9772

E-mail: info@cadco-ltd.com • Website: www.cadco-ltd.com

Congratulations on your purchase of a Cadco Griddle!

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS BEFORE USE.

2. Do not touch hot surfaces! Always use hot pads or pot holders until unit cools.
3. To protect against electrical shock, do not immerse base, cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts, and before cleaning or storing the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the Cadco Factory Service Department (must call 860-738-2500 first) for examination, repair or adjustment. (In Canada, contact Joicey Food Services, Ltd. in Ontario, Tel. (905) 825-9665.)
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. A fire may occur if this appliance is covered or touching flammable material including curtains, walls, etc., when in operation.
12. It is recommended that this appliance not be moved during preheat or when hot.
13. Do not clean stainless surfaces with metal scouring pads. They can scratch and ruin the finish of your unit. Pieces can also break off the pad and touch electrical parts, creating a shock hazard.
14. Use your panini grill for preparing food. It is not designed for any other purpose.

SAVE THESE INSTRUCTIONS

NOTE: A short power supply cord (or cord set) has been provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords may be used if care is properly exercised in their use. If a long cord set or extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on or tripped over accidentally.

Energy Consumption – These are very energy-efficient units to own and operate. They are powerful, yet use minimal electricity, and are therefore very cost effective.

Before You Use Your Griddle

1. Remove the protective film - Carefully remove all the protective film from the external walls of your new Griddle. Be sure not to leave any residue on the stainless steel surface. If there should be any residue, it may be removed with any stainless steel cleaner.

2. Positioning - Be sure the Griddle will fit in the available space, and allow for all necessary clearances.

Model	Depth	Width	Height	Power
FTCG-200	25-1/4"	15-3/4"	5"	208-240v 11.4 amps

- If the Griddle must be placed near walls, dividers, or moldings, we recommend they be made of non-combustible materials. Be sure to observe all safety and fire codes when positioning your Panini Grill.
- When installing your Griddle, leave a space of 4" (minimum) between the back of the unit and the wall, and 2" minimum on sides.
- Ventilation hood requirements vary according to local codes. Be sure to check your local codes before placing your Griddle.
- These Griddles are not designed for built-in applications.

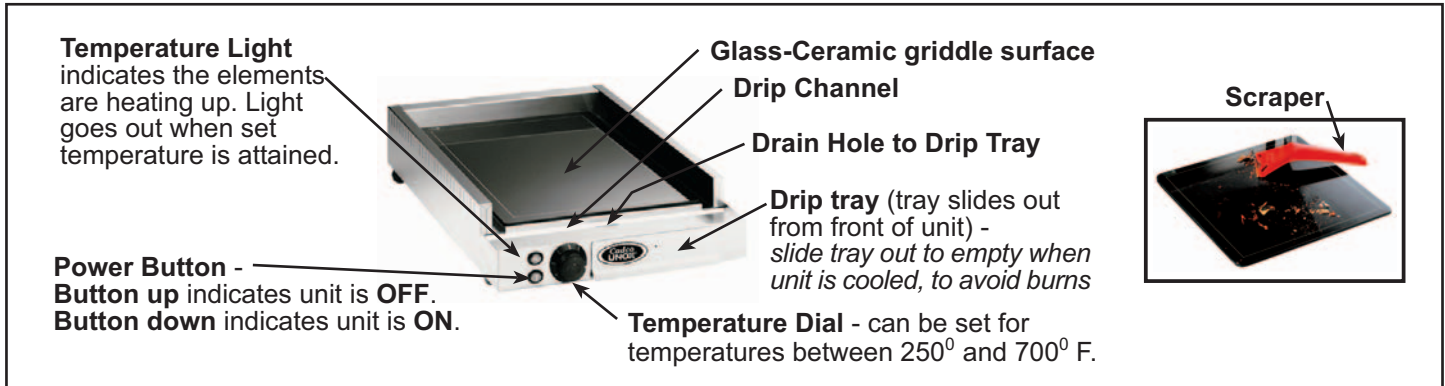
3. Electrical Connection - This unit is equipped with a grounded, 3-pronged commercial plug. For safety, this plug **MUST** be connected to a 3 pronged outlet. Before connecting power, make sure the outlet's voltage and frequency correspond to the data plate on the unit (FTCG-200= 208/240 volts/60hz/2500 watts/11.4 amps. **Before turning your Griddle on, be sure to check your entire circuit** to verify that the total amps being drawn by all the appliances, lights, etc. on that circuit do not exceed the amps available on that circuit.

4. "Burn In" before first use - Before using the Griddle for the first time it should be "Burned In". First, be sure the unit is unplugged. Then wash the ceramic cooking surface with soapy water and dry it thoroughly. To "Burn In" your Griddle, simply plug the unit into the correct outlet type, set the temperature to 450°F and let it run for 30 minutes with nothing on the griddle surface. Now you are ready to start cooking. (Note: "Burning In" only needs to be done once.)


Notes For Use

1. **Warning!** The Griddle is capable of reaching very high temperatures, and heats up very quickly. Follow all safety procedures to avoid injury.
2. Never touch the griddle cooking surface while the power is on or the griddle surface is hot.
3. Never use pots and pans on the glass-ceramic griddle surface. The griddle surface was designed to cook food, not to heat pots.
4. Never place aluminum foil or plastic on the griddle surface.
5. The ceramic glass griddle surface is not porous like metal griddles and will not absorb or transfer flavors.

6. Fast Heat-up - The Griddle preheats very quickly. These Griddles use both direct and infrared heat to quickly cook your foods to perfection. It is not necessary to leave your Griddle on throughout the service period. To preheat the Griddle, simply set the desired cooking temperature. You will notice the power light illuminates, indicating that power is going to the Griddle. Your Griddle will be preheated and ready to start cooking in about 2 or 3 minutes. When the power light is no longer illuminated, the Griddle is ready to use.
7. Use only a stainless steel spatula with rounded corners for positioning and removing food from the grilling surface, to avoid scratches on the glass-ceramic surface.
8. This Glass-Ceramic Griddle is designed to allow the operator to place frozen foods directly on the heated griddle surface without causing damage.
9. You have a one year parts and labor warranty on your new Griddle; keep it valid. Your Griddle was designed to prepare food; don't abuse it by using it for any other purpose.

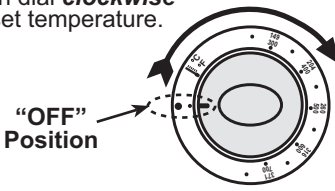


Controls & Indicators




Power Button – When the power button on the front of the Griddle is depressed, (1), the Griddle is heating and in a cooking mode. When the button is not depressed, (0), there will not be any heat going to the Griddle.

Turn dial **clockwise** to set temperature.



Temperature Control Dial – Turn the dial **clockwise** to set the desired grilling temperature. The Griddle temperature range is 250°F - 700°F.



Temperature Light – When the light is on, the Griddle is generating heat. When the light goes off, the set temperature has been reached. You will notice the light cycling on and off during the cooking process. When the light is on, the Griddle is sending more heat to the grilling surface. When it is off, the grill has been heated to the set temperature.

Cleaning Instructions

Cooking Residues

1. It only takes a few seconds to keep your Griddle clean while you are grilling. Simply wipe the grilling surfaces with a clean paper towel “between sandwiches.” (Be sure to use a hot mitt or potholder!)
2. During operation, the Griddle may be also be “Quick Cleaned” with the scraper* provided with the unit. The scraped residue may be pushed into the metal **drip tray** under the griddle surface through the opening in the Drip Channel at the front of the Griddle. **Be sure to empty the drip tray regularly to avoid spills. For safety, let the unit cool before attempting to empty drip tray.**
3. *To avoid damaging the glass-ceramic cooking surface when cleaning, always use a scraper with rounded blade edges, and **be sure the blade is in contact with the grilling surface along the entire length of the blade.** Do not use the corner of the scraper because this causes scoring on the grilling surface, irreparably compromising functionality and cleanability. Replace the scraper blade when it is no longer very sharp.

For more thorough cleaning

1. **Turn the unit “OFF” with the Power Switch and unplug the unit from power source before proceeding.**
2. For hard to clean spots use the scraper* (see 3. above).
3. There are many nonabrasive cleaners specifically made for ceramic cooking tops on the market today. We suggest using your choice of nonabrasive cleaner at the end of each day or service period to keep your Griddle in top condition.
4. **Never use a spray of water or immerse the Griddle in water.** This will damage the electrical components and might create a hazardous condition. It will also void your warranty.

If Trouble Occurs

If there is any unusual change in the operation of your Griddle, turn it off and disconnect the power immediately. Have a qualified electrician perform any necessary repairs before using the Griddle again. If there are any cracks in the ceramic glass top do not use the Griddle.