

## ACCU-STEAM ${ }^{\text {TM }}$ ELECTRIC GRIDDLE OWNERS MANUAL

## IMPORTANT WARRANTY INFORMATION:

For product warranty activation, the ACCU-STEAM ${ }^{\mathrm{TM}}$ Product Registration Form must be submitted to AccuTemp Products, Inc. after installation of the appliance.


Product Registration Form

## DOCUMENT HISTORY

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| :--- | :--- | :--- | :--- |
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Change
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| :--- | :--- | :--- | :--- |
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## DOCUMENT HISTORY (cont.)

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Date:
11/10/05

Page
Change
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| :--- | :--- | :--- | :--- |
| Date: | $11 / 24 / 08$ | Date: | $12 / 29 / 05$ |

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Whole Document Changed Document Identification from a print number to a marketing number.
Pages 19-44 Updated all prints to the current revision level.

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## SAFETY WARNINGS

## SYMBOL DEFINITIONS

Symbols are used to attract your attention to possible dangers. They are only effective if the operator uses proper accident prevention measures. Some of the symbols are boxed text, while other maybe just picture icons. Please give this information the respect they deserve for safe operation.

## WARNING TEXT BOXES

Below are definitions of the warning text boxes:

## DANGER

Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

## WARNING

Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

## CAUTION

Indicates a potentially hazardous situation which, if not avoided, could result in minor or moderate injury.

## NOTE

Advises reader of information or instructions vital to the operation or maintenance of the equipment.

## SAFETY WARNINGS (cont.)

## SYMBOL ICONS

Below are definitions of symbol icons used in this manual:
ALERT - Notifies the reader of an important message/warning, usually a safety related message.


INFORMATION - Notifies the reader of important information that may or may not be safety-related.


## EARTH GROUND



## DANGEROUS VOLTAGE



## CAUTION, HOT SURFACE



## THEORY OF OPERATION

## INTRODUCTION

The $\boldsymbol{A C C U}$-StEAM ${ }^{\mathrm{TM}}$ griddle is constructed and uses technology like no other griddle in the world. The diagram below is a cross-sectional view of the griddle. The griddle cooking surface is the top of a chamber in which we have produced a unique environment. Welded stainless steel reinforcement studs connect the chamber top to the chamber bottom. The perimeter joints are all robotically welded and to produce a vessel that is airtight, which is verified using a helium mass spectrometer. The chamber is filled half full with distilled water. The remaining air is removed and the chamber is welded shut. At this point, the chamber becomes a hermetically sealed vessel, never to be opened again. The griddle steam chamber requires no water or maintenance. A thermowell for a thermocouple to sense temperature and a thermowell for the overtemp safety shutdown system are also welded into the griddle steam chamber.


At temperatures below $212^{\circ} \mathrm{F}\left(100^{\circ} \mathrm{C}\right)$, the chamber is actually in a vacuum, similar to that of a canning jar. At temperatures above $212^{\circ} \mathrm{F}\left(100^{\circ} \mathrm{C}\right)$, the chamber operates under pressure. Located between the water and the bottom of the cooking surface is the best heat transfer medium - steam, the most effective way to transfer heat. The thermocouple senses the temperature of the steam and reports this data to the thermostat, which energizes the heating elements. This system maintains the griddle cooking surface temperatures to within $\pm 3^{\circ} \mathrm{F}\left(1.7^{\circ} \mathrm{C}\right)$ over the entire cooking surface and provides a near instant temperature recovery, even in the same spot on the griddle, when turning food in place.

## INSTALLATION

## WARNING <br> Only qualified service technicians/electricians should perform the installation to ensure that all electrical and safety requirements are met and that all wiring is performed in accordance with all national, state and local electrical codes.

## LOCATION AND PLACEMENT

The AccuTemp ACCU-STEAM ${ }^{\mathrm{TM}}$ electric griddle has been designed to be placed on a commercial kitchen counter-top, an AccuTemp griddle stand or directly onto any flat, level surface.

The operating temperature ranges from $200^{\circ}-400^{\circ} \mathrm{F}\left(93^{\circ}-204^{\circ} \mathrm{C}\right)$. Since these temperatures can also be found on surfaces around the perimeter of the griddle, care should be given not to install griddle next to or against, objects or surfaces with a low melting or flash point.

CAUTION
Temperatures on and around the griddle cooking surface could cause severe burns.

## LEVELING

The griddle must be installed in a level condition. An out-of-level condition may cause damage to the griddle and damage of this type is not covered by warranty. Use a spirit level resting on the griddle surface to ensure it is level front-to-back and left-toright.

If this is a counter-top installation, be sure to install the (4) rubber foot tips provided with your griddle onto the four foot adjusters of each of the griddle leg as shown. This will keep the griddle from sliding on the counter-top under normal use. Once the rubber foot tips have been installed, adjust the four foot adjusters up or down as needed to level the griddle.

If your griddle is attached to an AccuTemp stand with casters, ensure that the floor surface is level and place the two locking casters to the "on" position.

## INSTALLATION (cont.)

## IN-FIELD MODIFICATIONS

This griddle has a totally unique design and is constructed unlike any other griddle on the market today. Any modification may permanently damage the griddle.

## WARNING

Any in-field modification made without written authorization from AccuTemp will void all warranties.

## DANGER

Any in-field modifications that bypass the built-safety features of this product will result in death or serious injury.

## ELECTRICAL SUPPLY

The ACCU-STEAM ${ }^{\mathrm{TM}}$ griddle has been designed, manufactured and tested to meet or exceed the demanding standards of safety set forth by Underwriters Laboratories, Inc. To ensure that this high level of safety is maintained in your installation, it is important that you read and understand the following information before attempting to plug in your griddle.

## ELECTRICAL REQUIREMENTS

Electrical requirements are listed on the data plate located on the right side of the unit, near the front. All standard AccuTemp griddles are supplied with a $6 \mathrm{ft}(1.83 \mathrm{~m})$ cord and the appropriate UL listed plug. Please note, that the plug is rated for 250VAC. This plug is commonly used for both 208VAC and 240VAC installations. Make sure that the voltage at your supply receptacle is within $\pm 10 \%$ of the voltage listed on the griddle data plate. Connection to any other voltage may cause damage to components in the griddle and damage of this type is not covered under warranty.

## GROUNDING INSTRUCTIONS

Grounding provides a path for electric current to reduce the risk of shock. This product is equipped with a power cord having a grounding conductor and a grounding plug.

## WARNING

This appliance must be properly grounded, in accordance with all National, State and local electrical codes.

## INSTALLATION (cont.)

## ELECTRICAL CONNECTIONS

The receptacle requirements vary between models. If you have purchased a single-phase model, you will need a NEMA 6-50R receptacle. If you have purchased a three-phase model, you will need a NEMA 15-50R receptacle. These receptacles are configured as shown below.


NEMA 6-50R


NEMA 15-50R

## GRIDDLE LIFTING

Griddles are heavy enough to require additional manpower or powered assistance when installing or moving the griddle.

## CAUTION

This appliance is heavy. For safe handling, the installer should obtain help as needed or employ appropriate material handling equipment to remove the appliance from the skid and move into its final destination.


Fig. 1

## Introduction

It is highly recommended that a survey of the kitchen site be conducted to determine the requirements for the installation. Electrical supply, counter space as well as counter arrangement are critical to the choice of Drop-In-Griddle options. The Drop-In-Griddle is available in many options to accommodate size, control panel arrangements and supply voltage. The model data label indicating the model number, phase, voltage, current, wattage and UL information is located on the bottom cover of the unit.

Counter designs that have an " $L$ " arrangement such that the shortest part of the " $L$ " is to the left may require a "Right Hand Control Panel" option. A counter design that has an " $L$ " arrangement such that the shortest part of the " $L$ " is to the right may require a "Left Hand Control Panel" option. See Figure 1 for views of these configurations.

## WARNING

This product is to be installed in stainless steel or non-combustible countertops only.

## NOTE

Installation must allow inspection and serviceability to the underside of the unit.

## GETTING STARTED

Please read and comprehend all instructions and manuals provided with each Drop-In-Griddle. Read and understand all safety warnings and operator instructions for all powered tools required to complete the installation of the Drop-In-Griddle.
Disconnect all power from house supply connection boxes at the appropriate fuse panel and label the breakers "In service". This is to warn others that work is in process, preventing accidental electrocution.

## TYPICAL TOOLS AND SUPPLIES REQUIREMENTS

- Putty knife
- Grease solvents
- Clean sponges or rags
- Latex gloves
- Caulking gun
- Approximately 3oz. NSF-approved aluminized silicone sealant
- Tape measure
- Carpenters square
- \#2 Phillips screw driver
- Channel lock pliers
- $1 / 2$ inch box/open wrench
- $3 / 8$ inch nut driver
- $3 / 8$ inch electric or cordless drill
- \#25 drill bit
- $3 / 8$ inch drill bit
- Saber saw with metal cutting blades
- Permanent marking pen, preferably a "Sharpie" fine point.
- 4 inch grinder. (If replacing an existing competitors griddle, it is recommend to use a 4 inch grinder to clean off any welds, welded on brackets or framing attached to the counter top.)


## LIST OF PACKAGING REQUIREMENTS:

- (1) Owners/Installation Manual
- (1) Griddle Module
- (1) Control Panel Module
- (1) Cable Assembly
- (4) Grease Spout Extension
- (1) Grease Trough Assembly
- (1) Grease Tray Assembly
- (1) Grease Trough Hanger Bracket
- (1) Grease Trough Hanger
- (8) $10-24 \times 3 / 8$ inch Self-Tapping Truss Head Screw
- (6) $10-24 \times 1 / 2$ inch Phillips Round Head Machine Screw
- (2) $5 / 16-18 \times 3 / 4$ inch Carriage Head Bolt
- (2) $5 / 16$ inch Lock Washer
- (2) $5 / 16-18$ Hex Nut
- (8) $1 / 4-20$ Nyloc Nut
- (4) Retainer Bracket
- (1) Thermostat Knob Guard


## INSTALLATION PROCEDURE

1. Inspect the griddle packaging to ensure there are no missing components.
2. Complete the appropriate power disconnection procedures for existing equipment or local power junction boxes.
3. Clean surfaces with grease solvents and dry off with clean rags or sponges.
4. Determine the location and orientation for the griddle and control panel modules. Mark the centerline on the countertop for the griddle module, using a Carpenter's square. See Figure 2 for the countertop and control panel layouts. Continue the centerline to the control panel module mounting surface. Accurate centerline alignment of the countertop and control panel modules is critical to ensure the correct alignment of the grease trough assembly to the griddle module.


Fig. 2
5. The dimensional relationship between the griddle module mounting flange and the control panel module is shown in Figure 3. The griddle module mounting flange overlaps the countertop cutout by 0.50 inches on all four sides. Mark the griddle module cutout on the countertop such that the front edge of the griddle module is 0.73 inches - 2.63 inches from the control panel module mounting surface, as shown in Figure 3. Mark the control panel module cutout on the control panel module mounting surface, as shown in Figure 2.


LEFT HAND CONTROL PANEL


FULL SIZE CONTROL PANEL
Fig. 3
6. Cut out the griddle and control panel module openings. Straighten out any dings or bent edges in both cutouts to ensure adequate sealing between the new griddle and the counter top surface and between the control panel and the front surface of the counter.
7. Drill the mounting holes in the face of the counter using a \#25 drill bit. Drill the first set of holes and locate the remaining holes using the control panel as a template.
8. Use a lifting device, if possible, to raise the griddle module above the counter and position over cutout in countertop. Lower the griddle module carefully into the cutout. Install the retainer clamps to the griddle module, using the $1 / 4-20$ nylock nuts (see drawing AT2A-3044, sheet 6).
9. Install the control panel onto the counter face using \#10-24 $\times 3 / 8$ inch selftapping screws. Also, at this time, install the thermostat knob guard, if necessary, by lining up the holes on the guard to the holes on the control panel directly above and below the thermostat.
10. Install the grease trough hanger brackets onto the bottom side of the griddle using (2) \#10-24 X $1 / 2$ inch Phillips round head machine screws and (2) 5/16-18 $X 3 / 4$ inch carriage head bolts with (2) $5 / 16$ inch lock washers and (2) 5/16-18 nuts (see drawing AT2A-3044, sheet 6). Leave the carriage bolts loose for adjustment of the grease trough.
11. Install the grease trough using (4) \#10-24 $X 1 / 2$ inch Phillips round head machine screws through the front panel opening and through the hanger bracket assembly, installed in step 10.
12. Adjust the hanger bracket height so that the grease trough is setting level front-to-back and tighten the 5/16-18 nuts.
13. Install the appropriate size grease spout extension onto the griddle grease spout, that ensures the bottom of the grease spout extension is flush to the inside surface of the grease trough assembly (see drawing AT2A-3044, sheet 6).
14. Use the caulking gun to lay a $1 / 8^{\prime \prime}$ minimum diameter bead of the aluminized silicone sealant around the griddle module mounting flange onto the counter top. Use a gloved finger to wipe the sealant into a fillet shape.
15. Install the interconnect cable between the control panel module and the control box, mounted on the bottom side of the griddle (see drawing AT2A-3044, sheet 6).
16. Set the on/off switch to the off position and set the temperature control knob to the lowest setting.
17. Install the power cord into an appropriate sized electrical connection box with an appropriate sized cord grip or cable strain relief. Complete the final connections, testing the house supply wire first to ensure it is not live.
18. Turn on power to the griddle at the fuse panel.
19.Turn the griddle on and set the temperature control knob to a desired setting. Wait a minimum of 20 minutes. Then use a suitable temperaturemeasuring device to check the griddle surface temperature. The surface temperature should be within 5-7 ${ }^{\circ} \mathrm{F}$ of the temperature control knob setting. If it is not, go to the calibration section and follow the calibration procedures.
20.This completes the drop-in griddle installation.

## CALIBRATION

The griddle has been pre-calibrated in the factory and should not require additional calibration. If calibration is necessary, complete the following steps:

1. Remove the cover from the contactor box assembly to expose the control components (see drawing AT2A-3044, sheets 4 or 5).
2. Locate the thermostat control circuit board (see drawing AT2A-2577) and identify the two potentiometers. The "LO OFFSET" potentiometer is the only potentiometer to be adjusted.
3. Make VERY SMALL adjustments. Observe the surface temperature, allowing a minimum of five minutes for the griddle to stabilize before making any more adjustments (see Figure 4).
4. When the surface temperature and the temperature control knob indicator are within $5-7^{\circ} \mathrm{F}$ of each other, reinstall the contactor box cover and this calibration procedure is completed.


## OPERATION

## SEASONING

It is recommended that you clean your ACCU-STEAM ${ }^{\text {TM }}$ griddle thoroughly before turning your unit on. To clean the griddle surface, just simply wash the cooking surface down with a solution of mild soap and water, and then rinse thoroughly with clean water.

Once the cooking surface has been cleaned, set the thermostat to $200^{\circ} \mathrm{F}\left(93^{\circ} \mathrm{C}\right)$, turn the griddle power switch to the "On" position and allow the griddle cooking surface to heat for 10 minutes. Using a high temperature oil, such as Pan and Grill Shortening ${ }^{\mathrm{TM}}$, Whir $\mathrm{ITM}^{\mathrm{M}}$ or equivalent, pour enough to cover the entire griddle surface. Do not use standard vegetable oil to season the griddle cooking surface. It may cause food to stick and result in improperly cooked food. Work this seasoning oil into the griddle surface with a regular heavy-duty scrub pad for about 5 minutes, making sure that you scrub the seasoning oil over the entire griddle-cooking surface. After the entire griddle surface has been scrubbed with seasoning oil for 5 minutes, simply wipe or squeegee off excess oil from griddle surface. Your griddle is now ready to use!

If you use chemicals to clean your griddle periodically or on a schedule, you may need to repeat this process after the use of chemicals.

## PREHEATING

Turn On switch to the "On" position and set the thermostat to the desired temperature. The griddle will increase its surface temperature at an average rate of $15^{\circ}$ $\mathrm{F}\left(8^{\circ} \mathrm{C}\right)$ per minute. It takes approximately 22 minutes to raise the griddle from room temperature to its maximum temperature of $400^{\circ} \mathrm{F}\left(204^{\circ} \mathrm{C}\right)$. The griddle will be preheated when the "Heat" light starts to cycle on and off. Please use caution as temperatures on and around the griddle cooking surface could cause severe burns.

## COOKING

Begin cooking only after the griddle has been preheated to the desired temperature. Please note these facts:

- You can cook all the way to the edges of the griddle surface because the temperature does not very across the entire cooking surface.
- You can turn the product to the same spot because the griddle has near instant heat recovery.
- It will always cook the same, regardless of product load or surface coverage.


## Accurate Cooking Temperatures

Because of the inaccurate surface temperatures and long recovery times common with other griddles. It is doubtful you were cooking at the set temperature or the temperature you wanted. Adjust the temperature on your ACCU-STEAM ${ }^{\mathrm{TM}}$ griddle and it

## OPERATION (cont.)

won't change or vary by the location on the griddle surface. There are no hot or cold zones.

## Heat Lamp

It is normal for the heat light to cycle on and off. This light indicates when the heaters are energized. You will soon notice how little they are energized to maintain perfect surface temperatures on your griddle.

## Grease Pan

Use caution when emptying the grease pan. The contents in this pan could cause severe burns. The pan should be checked periodically and emptied as necessary to prevent an overflow or dangerous condition.

## CAUTION

The grease can contents could cause severe burns. Slowly remove the grease can from the griddle to avoid spilling the contents.

## DAILY CLEANING

Cleaning during the work shift can be performed with a sharp scraper. When heavy cleaning at the end of a shift or periodically as needed, the following is recommended:

- Turn the griddle off and allow it to cool to between $220^{\circ} \mathrm{F}$ and $240^{\circ} \mathrm{F}$ ( $\mathbf{1 0 4}{ }^{\circ} \mathrm{F}$ and $116^{\circ} \mathrm{C}$ ). Use water, ice and/or griddle cleaner as needed. For example, the 3M Scotch-Brite ${ }^{\text {TM }}$ Quick Clean Griddle System provides the Scotch-Brite ${ }^{\text {TM }}$ polishing pads, quick clean liquid, pad holder and squeegee. Clean-up is very easy using these tools with the quick clean liquid, water, ice or combinations of these liquids.
- If a griddle with grease on the cooking surface is cleaned at a high temperature using water or ice, the grease may splatter and cause skin burns. Be very cautious!
- Do not use a griddle stone or brick to clean the griddle.
- Do not use a water-jet to clean the griddle.


## NOTE

Never leave a chlorine sanitizer in contact with the stainless steel longer than $\mathbf{1 0}$ minutes. Longer contact can cause corrosion.

## SERVICE AND TROUBLESHOOTING

## NOTE

An AccuTemp Products, Inc. Technical Service Technician is available Monday thru Sunday, 7:00am to 7:00pm EST. +1-260-469-3040 or 1-800-480-0415

## NO USER-SERVICEABLE PARTS

There are no user-serviceable parts. AccuTemp-authorized service personnel should complete any servicing. Service performed by unauthorized personnel will void the warranty.

## WARNING

There are no user-serviceable parts. To prevent electrical shock do not open access panel covers.

## WARNING

Only qualified service technicians/electricians should perform the installation to ensure that all electrical and safety requirements are met and that all wiring is performed in accordance with all national, state and local electrical codes.

## WARNING

Any in-field modification made without written authorization from AccuTemp will void the warranty.

## DANGER

Any in-field modifications that bypass the built-safety features of this product will result in death or serious injury.

## SERVICE AND TROUBLESHOOTING (cont.)

## WARNING

This appliance must be properly grounded, in accordance with all National, State and local electrical codes.

## NOTE

Service must only be performed by AccuTemp Products, Inc.- authorized service personnel. Service performed by unauthorized personnel will void the warranty.

## WARNING

Use of any replacement parts other than those supplied by AccuTemp Products, Inc. can cause injury to the operator or damage the appliance and voids all warranties.

## GENERAL SERVICE INFORMATION

Most conventional griddles require regularly scheduled service (i.e. recalibrating the thermostat). The $\boldsymbol{A C C U} \boldsymbol{S T E A M}{ }^{\mathrm{TM}}$ griddle has no such requirements, due to its design.

## BASIC TROUBLESHOOTING

## Griddle will not turn on

- Make sure the griddle is plugged in and the "On/Off" switch is in the On position.
- Check the facility circuit breaker (or fuse) supplying the unit.
- Call AccuTemp Products, Inc Technical Service at +1-260-469-3040 or toll free at 1-800-480-0415.


## Heat light will not come on

- Make sure the griddle is not hotter than the temperature you have it set for. If you have turned down the temperature of the griddle, the heat light will not come on again until the cooking surface drops below the temperature you have set.
- See if the heat light is coming on intermittently. While operating in a normal condition, the heat light cycles on and off periodically when at temperature.


## SERVICE AND TROUBLESHOOTING (cont.)

- Call AccuTemp Products, Inc Technical Service at $+1-260-469-3040$ or toll free at 1-800-480-0415.


## Uneven or inaccurate surface temperatures

- Verify the surface temperature with an accurate surface probe thermometer. Use of an infrared thermometer will not give an accurate reading of the griddle surface temperatures.
- Call AccuTemp Products, Inc Technical Service at $+1-260-469-3040$ or toll free at 1-800-480-0415.


## Unit will not turn off

- This system, which is extremely rare, indicates a serious control malfunction.
- Turn off the griddle's electrical supply at the source.
- Call AccuTemp Products, Inc Technical Service at $+1-260-469-3040$ or toll free at 1-800-480-0415.


## NOTE

An AccuTemp Products, Inc. Technical Service Technician is available Monday thru Sunday, 7:00am to 7:00pm EST. +1-260-469-3040 or 1-800-480-0415

## SERVICE PARTS CROSS-REFERENCE: NAVY GRIDDLE MODEL NUMBERS

## COUNTERTOP MODELS

| Model | Service <br> Parts <br> Drawing <br> Number | Service <br> Parts - <br> Owners <br> Manual <br> Page(s) | Schematic <br> Drawing <br> Number | Schematic - Owners <br> Manual Page(s) |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| [Models manufactured prior to 6/1/05] |  |  |  |  |  |  |  |  |
| EGF4403B3602-00 | AT2A-3044 | 19 and 21 | AT2T-2947 | 34 |  |  |  |  |
| EGF4403B2405-T3 | AT2A-3044 | 19 and 21 | AT2T-2947 | 34 |  |  |  |  |
| EGF4403B3605-T3 | AT2A-3044 | 19 and 21 | AT2T-2947 | 34 |  |  |  |  |
| EGF4403B4805-T3 | AT2A-3044 | 19 and 21 | AT2T-2947 | 34 |  |  |  |  |
| [Models manufactured after 5/31/05] |  |  |  |  |  |  | Prior to <br> $9 / 23 / 05$ | After |
| EGF4403B3602-00 | AT2A-3044 | $19-21$ | AT2T-2947 | 33 | 31 |  |  |  |
| EGF4403B2405-T3 | AT2A-3044 | $19-21$ | AT2T-2947 | 33 | 31 |  |  |  |
| EGF4403B3605-T3 | AT2A-3044 | $19-21$ | AT2T-2947 | 33 | 31 |  |  |  |
| EGF4403B4805-T3 | AT2A-3044 | $19-21$ | AT2T-2947 | 33 | 31 |  |  |  |

## DROP-IN MODELS

| Model | Service <br> Parts <br> Drawing <br> Number | Service <br> Parts - <br> Owners <br> Manual <br> Page(s) | Schematic <br> Drawing <br> Number | Schematic - Owners <br> Manual Page(s) |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| [Models manufactured prior to 6/1/05] |  |  |  |  |  |
| EGD4403B3606-00 | AT2A-3044 | $21,22,24$ <br> and 25 | AT2T-2713 | 39 |  |
| EGD4403B4806-00 | AT2A-3044 | $21,22,24$ <br> and 25 | AT2T-2713 | 39 |  |
| EGD4403B3606-00 | AT2A-3044 | $21,23,24$ <br> and 26 | AT2T-2713 | 36 |  |
| EGD4403B4806-00 | AT2A-3044 | $21,23,24$ <br> and 26 | AT2T-2713 | 36 |  |








|  | 1 | AT2M-2907-1 | 20 | THERMOSTAT GUARD BRKT |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | 8 | ATOF-2777-41040 | 19 | \#10 TYPE AB $\mathbf{x} 1 / 2$ TRUSS HEAD SCREW |  |  |  |
|  | 6 | ATOF-2755-41040 | 18 | \#10-24UNC $\times 1 / 2$ PHIL RD HD MACH SCREW |  |  |  |
|  | 2 | ATOF-2778-61000 | 17 | NUT, 5/16-18 UNC-2B SS HEX MACHINE SCREW |  |  |  |
|  | 2 | ATOF-1922-60000 | 16 | LOCK WASHER, 5/16" HeLICAL SPRING |  |  |  |
|  | 2 | ATOF-1921-61060 | 15 | BOLT, 5/6-18 UNC 2A X 3/4" CARRIAGE |  |  |  |
|  | 1 | AT2T-2742-1 | 14 | ELECTRIC GRIDLL OWNERS MANUAL |  |  |  |
|  | 8 | ATOF-2691-51002 | 13 | 1/4-20 NYLOC NUT |  |  |  |
|  | 4 | AT2M-2535-1 | 12 | retainer bracket |  |  |  |
|  | 1 | AT2A-2764-1 | 11 | CAble assembly |  |  |  |
|  | 1 | AT2A-2592-5 | 10 | 5" GREASE SPOUT EXTENSION |  |  |  |
|  | 1 | AT2A-2592-3 | 9 | 3" GREASE SPOUT ExTENSION |  |  |  |
|  | 1 | AT2A-2592-1 | 8 | 1" GRease spout extension |  |  |  |
|  | 1 | AT2A-2592-2 | 7 | 2" Grease spout extension |  |  |  |
|  | 1 | AT2M-2554-1 | 6 | GREASE TROUGH HANGER |  |  |  |
|  | 1 | AT2M-2553-1 | 5 | GREASE TROUGH HNGR BRKT |  |  |  |
| B | 1 | AT2A-2529-3 | 4 | GREASE TROUGH ASSY |  |  |  |
| B | 1 | AT2A-2552-3 | 3 | ASSY, LONG BAFFLED LOCKING GREASE TRAY |  |  |  |
|  | 1 | AT2A-2526-1 | 2 | CONTROL PANEL ASSY - FULL |  |  |  |
| B | 1 | AT2A-2520 | 1 | GRIDDLE ASSEMBLY |  |  |  |
|  | оту | PART No. | item | DESCRIPTION |  |  |  |
|  |  |  |  |  |  |  |  |
|  |  |  | Comments | fay frame NA |  | AT2A-3044 |  |












440/480V DELTA MDR HEATER CONFIGURATION







## WARRANTY

# LIMITED WARRANTY <br> One Year - Parts and Labor U.S. \& Canada Only 

AccuTemp Products, Inc. (AccuTemp) warrants that your AccuTemp equipment will be free of defects in material and workmanship under normal use for a period of twelve (12) months from installation or fifteen (15) months from date of shipment from AccuTemp, whichever date first occurs (the Warranty Period). Registration of AccuTemp equipment is required at the time of installation. Damage to AccuTemp equipment that occurs during shipment must be reported to the carrier, and is not covered under this warranty. The reporting of any damage during shipment is the sole responsibility of the commercial purchaser/user of such AccuTemp equipment.

AccuTemp provides an active service department, which should be contacted and advised of service issues, regardless of the warranty period. During the warranty period, AccuTemp agrees to repair or replace, at its option, F.O.B. factory, any part which proves to be defective due to defects in material or workmanship, provided the equipment has not been altered in any way and has been properly installed, maintained, and operated in accordance with the instructions in the AccuTemp Owners Manual. During the warranty period, AccuTemp also agrees to pay for any factory authorized equipment service agency (within the continental United States and Canada) for reasonable labor required to repair or replace, at our option, F.O.B. factory, any part which proves to be defective due to defects in materials or workmanship, provided the service agency has received advance approval from AccuTemp factory service to perform the repair or replacement. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles ( 100 miles round trip), but does not include post start-up assistance or training, tightening of loose fittings or external electrical connections, minor adjustments, maintenance, or cleaning. AccuTemp will not reimburse the expense of labor required to replace parts after the expiration of the warranty period.

Proper installation is the responsibility of the dealer, owner-user, or installing contractor and is not covered by this warranty. Improper installation can affect your warranty. Installation is the responsibility of the Dealer, Owner/User or the Installation Contractor. See the Installation section of the Owners Manual. While AccuTemp products are built to comply with applicable standards for manufacturers, including Underwriters Laboratories (UL) and National Sanitation Foundation (NSF), it is the responsibility of the owner and the installer to comply with any applicable local codes that may exist.

AccuTemp makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. AccuTemp's liability on any claim of any kind, including negligence, with respect to the goods and services covered hereunder, shall in no case exceed the price of the goods and services, or parts thereof, which gives rise to the claim. In no event shall AccuTemp be liable for special, incidental, or consequential damages, or damages in the nature of penalties.

This constitutes the entire warranty, which supersedes and excludes all other warranties, whether written, oral, or implied.

