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Electric Griddle 50cm



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Specification

Product Description

The KuKoo electric griddle is perfect for frying food across the 55cm wide surface in cafés, restaurants, hotels and other catering businesses.

The durable stainless steel body is robust and easy to wipe clean, whilst the built in splash guard helps to keep the surrounding area splash free. With a built in drainage trough, the cooking surface is kept free from fat and food debris - then after cooking the drainage drawer can be removed to clean out the appliance.

Please note: the cooking surface will need to be wiped down with cooking oil after cleaning, this creates a protective layer to prevent rust.

Technical Information

Voltage: 220-240V

Power: 2.5 kW

Plug: UK 3 pin

Product Specifics

Dimensions: 550mm wide x 470mm deep x 230mm high

Weight: 21kg

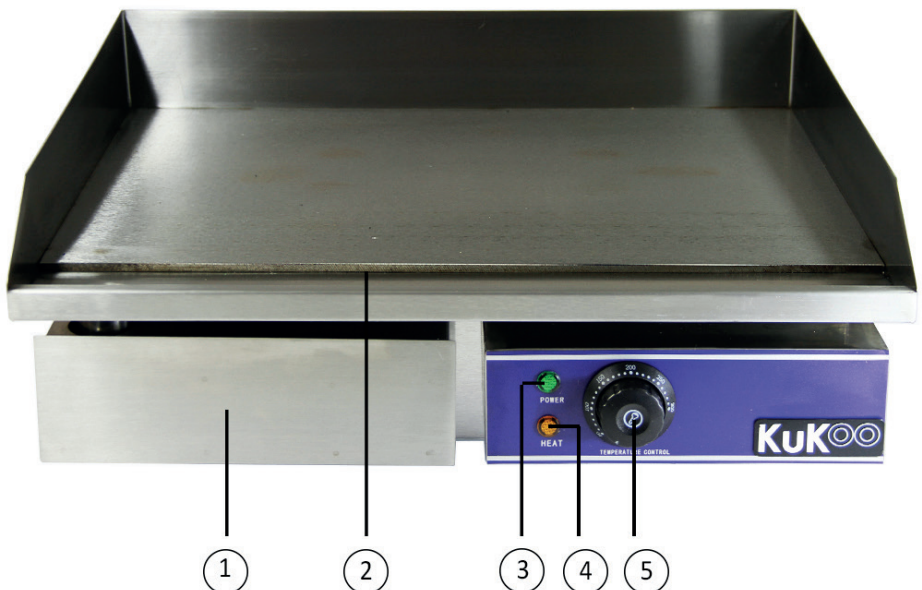
Monster Guarantee

If you wish to return a product in perfect working order, we provide a 14 day returns policy as long as the item is unopened and in a resalable condition. A 12 month warranty applies to all of our electrical products, we will cover labour, parts and delivery charges. Our policy is to try and fix the item before arranging an exchange or refund. For full terms and conditions contact our Support department via the details on the Contact page.

Specification

Product Features

- 1) Removable drainage drawer
- 2) Drainage trough
- 3) Green indicator
- 4) Red indicator
- 5) Left temperature control



User Guide

Operation Instructions

Please note: the heating elements are covered in a rust proof coating, on first use they may produce some white smoke as this coating dissipates. Just wait for this to disappear before starting to cook, this is completely normal so don't worry your griddle is fine.

The cooking surface is covered in a protective oil which will need to be wiped away with a damp cloth before first use. Once this protective oil has been wiped away you will need to re-oil the surface with your own cooking oil before switching on the appliance.

- 1) Position the griddle on a flat and stable work surface then plug the power cord into the nearest plug socket. The green indicator light will turn on to show there is power to the griddle.
- 2) Turn the temperature control to the temperature you wish to cook at.
- 3) The red indicator light will switch on to show that the griddle is heating up to the temperature you have set.
- 4) When the griddle reaches temperature the red light will turn off and you can now place your food onto the hot plate surface.

Placing cold food onto the griddle will obviously have an effect on the temperature reading so this light will turn on and off during cooking as the thermostat heats up and cools down again to maintain a consistent temperature across the surface of the griddle.

- 5) To switch off the griddle, turn the temperature controls to 0 and switch off the power supply. Allow the griddle to cool before cleaning.

Troubleshooting

Resolution Guide

Please read through the guide below if you have any issues or faults with your device. The information covers and resolves the majority of frequently asked questions.

Q: The griddle is not heating up.

A: First, check that the power supply is switched on and the fuse has not blown. Is the green indicator light, on the front of the griddle, switched on? If not, there is a broken connection - check for any damage on the wire or adaptor. Any faults should be reported to our Support team via the details on the Contact page.

If the green indicator (power light) is turn on, try turning the temperature control to 300°C. Does the red indicator (heat light) come on? If it does then there may be a problem with the heating element, however if not then there may be a problem with the thermostat. In either case contact our Support team via the details on the Contact page.

Q: The temperature control only activates the red indicator light when set to a high temperature, when it was previously activating at a lower temperature.

A: The thermostat is responsive to the ambient temperature of the room where the griddle is positioned. If the griddle is situated in a cold room (e.g. 4°C) then the elements will be at a cold room temperature and the control will activate the thermostat as soon as it is turned past the room temperature.

However if the griddle is in a warm room (e.g. 30°C) then the elements will already be at warm room temperature, so the control will only activate the thermostat when it is turned past a temperature hotter than the room.

Q: The griddle is producing a white smoke.

A: The heating elements are covered in a rust proof coating, on first use they may produce some white smoke as this coating dissipates. Just wait for this to disappear before starting to cook, this is completely normal so don't worry your griddle isn't on fire

Safety Advice

Safe Working Practice

Please read through the safe working practice to ensure prevention of injury or damage to the device.

Do not operate the device in areas of high temperature or humidity as the machine may not function correctly.

Do not use the machine if the adaptor wire is frayed or damaged.

When the device is not in use ensure that the power plug is removed from the socket. This will prevent damage to the appliance through power surges.

Unplug the appliance from the wall and wait for it to cool before cleaning.

To avoid cross contamination clean this product regularly using a soft damp cloth to remove any excess food and grease from the cooking surface. Then empty any oil and food debris from the removable drainage drawer.

Do not use any household cleaning products to clean the griddle.

Do not submerge the griddle in water or place water directly onto the griddle.

Wipe cooking oil across the surface of the griddle after each clean to prevent it from rusting.

If the appliance won't be used for a long period time, wipe cooking oil across the surface and make sure it is stored in a well ventilated area.

Use heat protective gloves and cooking utensils when operating the griddle as hot oil can splash and potentially cause injury.



Contact Us

Sales Department

For information regarding this device or other products from our Monster divisions please use the following details below.

Tel: 01347 878888

Email: hello@monstershop.co.uk

Support Department

For queries about this device, warranty, returns or reporting faults please use the following details below.

Tel: 01347 878887

Email: help@monstershop.co.uk

Website

To view our product range and fantastic offers in the Monster Chef division please visit our website

www.monstershop.co.uk

Address

To visit our office Monster House and view our products, send postal correspondence or return items our address is provided below.

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Industrial Estate, Sheriff Hutton, York YO60 6PG



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