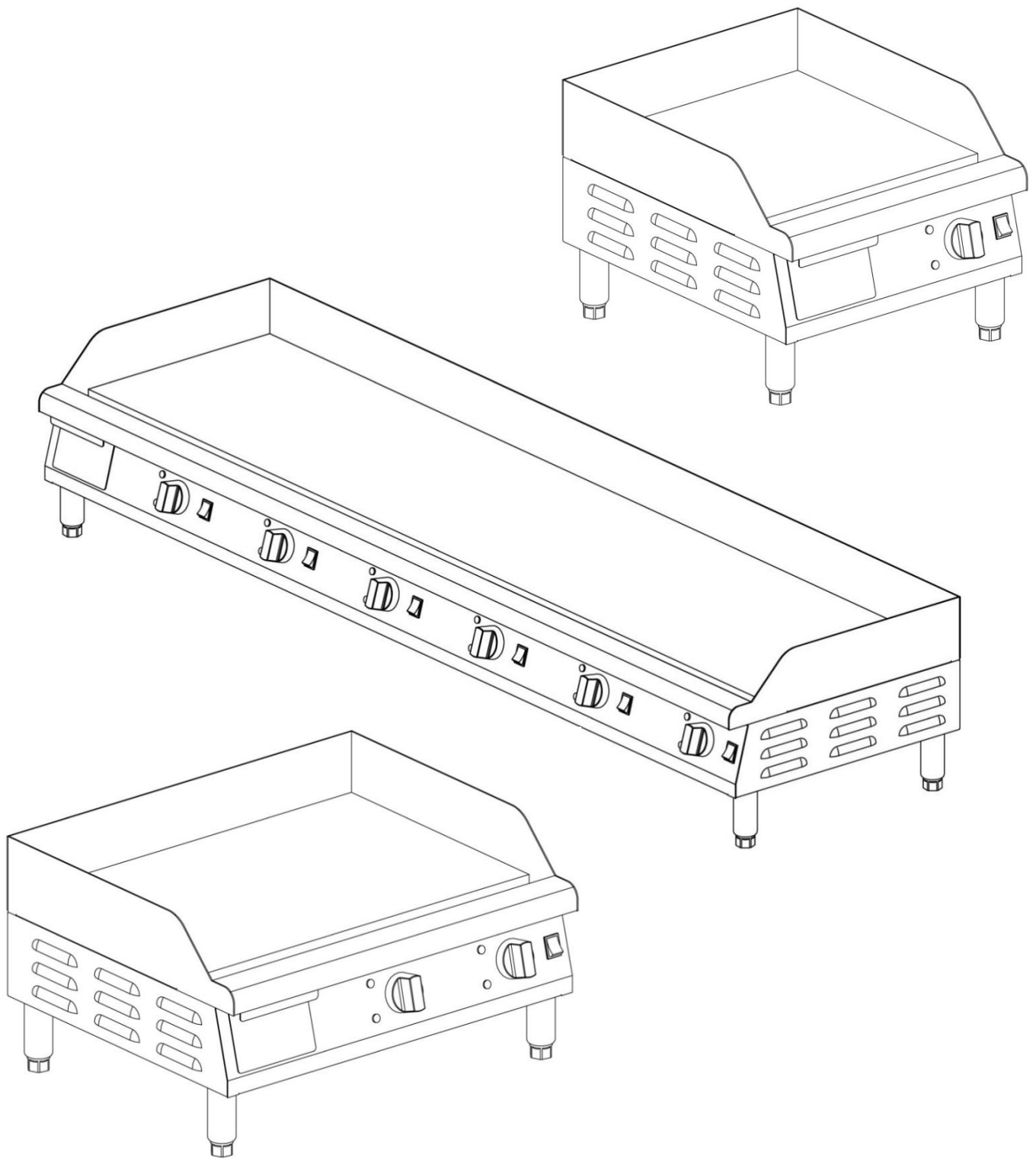


# User Manual



## Electric Griddle

***Models: CBETG-16, CBETG-24, CBETG-30, CBETG-36,  
CBETG-48, CBETG-72***

**Please read and keep these instructions. Indoor use only.**

# User Manual

## Important Safeguards

1. Ensure that the power supply you are using is adequate for continual griddle use and the voltage is correct.
2. Allow at least 8" of clearance around all sides.
3. Unplug the unit when not in use and before cleaning.
4. Do not immerse unit, cord or plug in liquid at any time.
5. Do not operate unattended.
6. Do not use this unit for anything other than its intended use.
7. Do not use outdoors.
8. Always use on a firm, dry and level surface.
9. Do not use if unit has a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
10. Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals.
11. To reduce the risk of fire or electric shock. Do not remove cover. No user serviceable parts inside. Repair should be done by authorized service personnel only.
12. Caution hot surface.
13. Intended for commercial and indoor use only.

## Save These Instructions

## Specifications

Model	Voltage	Voltage	Phase	Dimensions (LxWxH)	Temp. Range	Plug Type
CBETG-16	208V/240V	1500W	1 Phase	16." x 19.75" x 9.5"	120°F - 570°F	NEMA 6-20P
CBETG-24	208V/240V	3000W	1 Phase	24" x 19.75" x 9.5"	120°F - 570°F	NEMA 6-20P
CBETG-30	208V/240V	4500W	1 Phase	30" x 19.75" x 9.5"	120°F - 570°F	NEMA 6-30P
CBETG-36	208V/240V	10500W	3 Phase	36" x 19.75" x 9.5"	120°F - 570°F	WIRING
CBETG-48	208V/240V	15000W	3 Phase	48" x 19.75" x 9.5"	120°F - 570°F	WIRING
CBETG-72	208V/240V	21000W	3 Phase	72" x 19.75" x 9.5"	120°F - 570°F	WIRING

## Instructions for First Time Use

**There is a thin layer of wax paper on top of the grill plate that must be removed prior to using the griddle.**

In order to protect the plates of your new grill during transportation, a layer of food-safe oil was coated on the surface prior to shipment. This oil is harmless, but must be removed before you begin to use. To remove, preheat the grill until the oil liquefy. Next, carefully wipe away the melted oil with a clean, soft cloth. Once all of the oil is removed you can begin to use your grill.

# User Manual

## Operation

1. Plug the power cord into the appropriate outlet and turn on the switch. The red "Power" light will illuminate.
2. Set the desired temperature by turning the rotary temperature knob clockwise. The heating element will begin to heat up and the green "Heating" light will illuminate.
3. When the temperature reaches the desired setting, the green "Heating" light will cycle on and off with the heating element to maintain the set temperature.
4. For best results, allow the unit to preheat for 15 minutes before placing food on cooking surface.
5. Turn temperature knob to the "Off" position to turn the green "Heating" light and heating element off. You must turn off the switch to turn off the red "power light" and then unplug the power cord.

## Transportation And Maintenance

During transportation, the machine should be handled with care.

## Cleaning

Unplug the unit and allow it to cool before cleaning. Do not use abrasive cleaners or scouring pads. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water immediately after cleaning. Chemical residue could damage or corrode the surfaces of the unit.

## Limited Warranty

All equipment, which is sold under J.M.C. trademark and used for commercial purpose is warranted against defects in materials and workmanship. The warranty runs for one year from the time of purchase and is for the benefit of the original purchaser only. All other Warranties, Expressed or Implied, Statutory or Otherwise, including Without Limitation any implied Warranty of Merchantability or Fitness for Purposes are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with J.M.C commercial products.

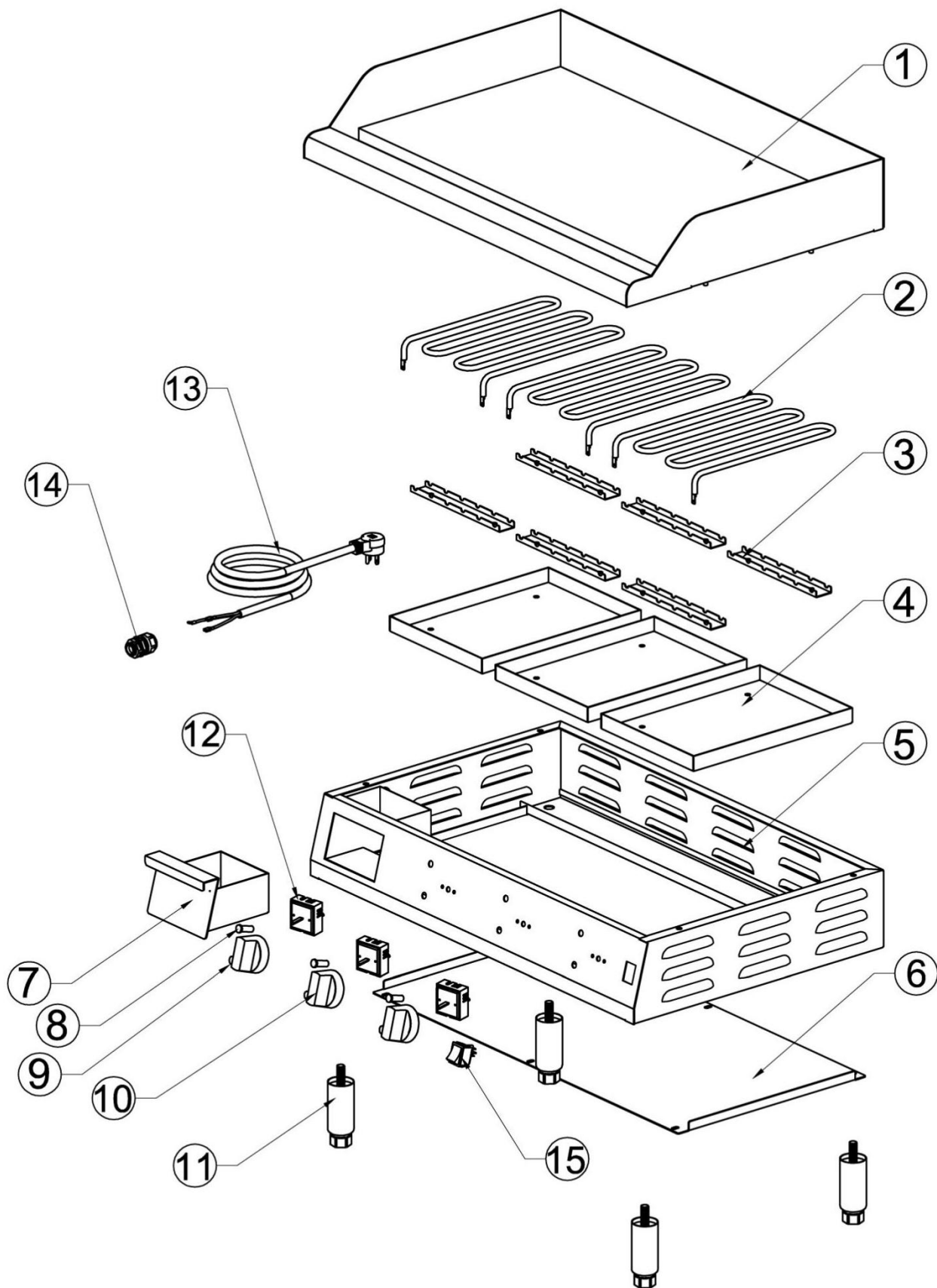
This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty.

This warranty does not apply to, and J.M.C. is not responsible for any warranty claims on products sold or used outside of the contiguous United States.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in anything other than commercial applications.

# User Manual

## Exploded Parts Diagram



# User Manual

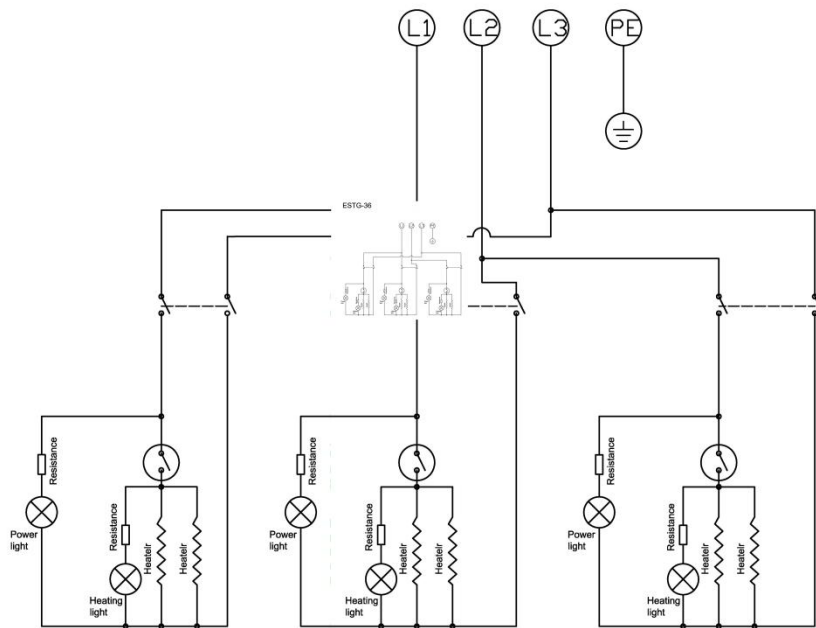
## Parts Key

<b>Parts Diagram</b>	<b>Part Name</b>
<b>1</b>	<b>Griddle Top</b>
<b>2</b>	<b>Heating Element</b>
<b>3</b>	<b>Heating Element Holder</b>
<b>4</b>	<b>Insulation Board</b>
<b>5</b>	<b>Body</b>
<b>6</b>	<b>Bottom Plate</b>
<b>7</b>	<b>Grease Tray</b>
<b>8</b>	<b>Red Power Light</b>
<b>9</b>	<b>Green Working Light</b>
<b>10</b>	<b>Thermostat Knob</b>
<b>11</b>	<b>Foot</b>
<b>12</b>	<b>Thermostat</b>
<b>13</b>	<b>Power Cord</b>
<b>14</b>	<b>Power Cord Clip</b>
<b>15</b>	<b>Switch</b>

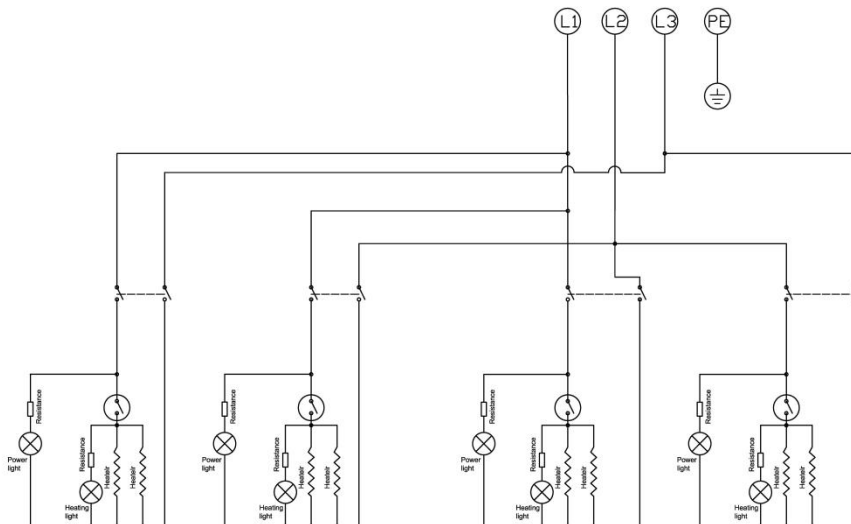


# User Manual

CBETG-36

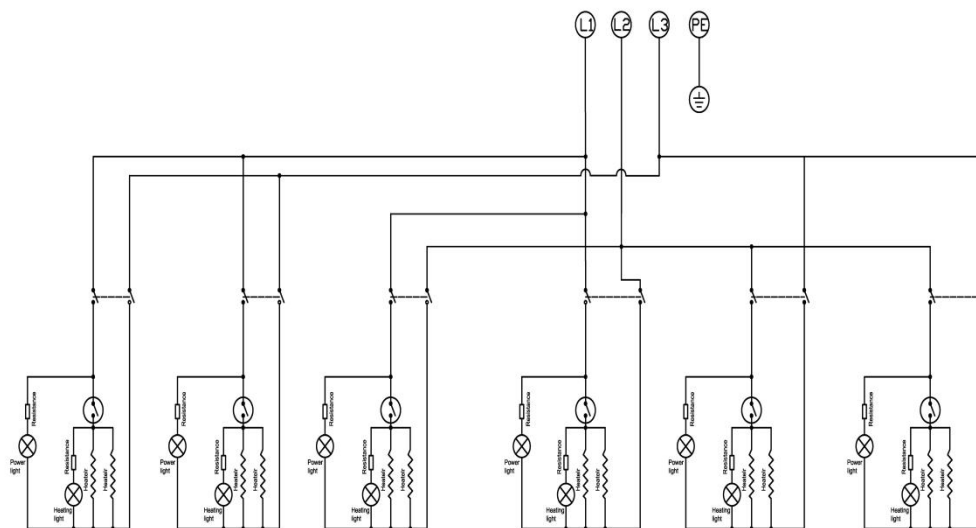


CBETG-48



# User Manual

CBETG-72





# User Manual

## Electric Griddle WARRANTY (NONE TRANSFERABLE)

For Warranty Service: 1-855-525-5505

Address: 255 Water Street

Suite A-226 Plymouth, MA 02360, USA

All new J.M.C. Electric Griddle are warranted to be free from defects in material and workmanship under normal use and service for a period of one (1) year from the date of original installation or 18 months after shipment date from the manufacturer, whichever occurs first. Proof of purchase required. This is limited to the repair and replacement, including labor charges, of defective parts and or assemblies.

1. This warranty is limited to original installation of new J.M.C. Electric Griddle for the original user in the United States or Canada. This warranty is not transferable.
2. This warranty does not apply to any equipment that has not been installed in accordance with the directions published in the appropriate installation and operation manuals.
3. J.M.C. will bear no responsibility or liability for any equipment which has been mishandled, abused, misapplied, misused, subjected to harsh chemical action, or external causes such as gas fluctuations, field modified without the approval of J.M.C. or by unauthorized personnel, improperly installed or maintained, equipment damaged by flood, fire or other acts of God, or which have altered or missing serial numbers.
4. This warranty applies only to defects in parts and workmanship in equipment and not damage incurred in shipping or handling.
5. If the equipment has been changed, altered, modified or repaired with parts not authorized or by a non qualified J.M.C. Service Technician, then J.M.C. shall not be responsible for warranty claim.
6. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of installer and not that of J.M.C. Regular maintenance and cleaning, shall be the responsibility of the customer.
7. J.M.C. will bear normal labor charges incurred in the repair or replacement of a warranted piece of equipment within 50 miles of an authorized service agent. Overtime, premium labor charges and travel charges in excess of 100 miles round trip will not be covered by J.M.C. and will be the responsibility of the person or firm requesting the service.
8. Original purchased replacement parts will be warranted for 90 days from the parts invoice date. This warranty is for parts cost only, does not include freight or labor charges.
9. This warranty provides the exclusive remedy against J.M.C. relating to all J.M.C. whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause. J.M.C. shall not be liable, under any legal theory, for loss of use, revenue or profit, or for substitute use or performance, or for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type. The laws of some jurisdictions limit or do not allow the disclaimer of consequential damages. If the laws of such a jurisdiction apply to any claim by or against J.M.C. NO limitations and disclaimers contained here shall be the greatest extent permitted by law.
10. The liability of J.M.C. is limited to the repair or replacement of any part found to be defective.
11. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY

# User Manual

OF J.M.C.WITH RESPECT TO THE PRODUCT(S). J.M.C. LIABILITY ON ANY CLAIM, INCLUDING BUT NOT LIMITED TO NEGLIGENCE, SHALL NOT EXCEED THE PRICE OF THE EQUIPMENT THAT GIVES RISE TO THE CLAIM.

12. If required by J.M.C. customer shall return to J.M.C. for examination any failed product or part to confirm that the part has failed as a result of material or workmanship.

13. The foregoing warranty is the J.M.C. Electric Griddle warranty of J.M.C. J.M.C. neither assumes nor authorizes any other person, purporting to act on its behalf, to modify or to change this warranty, or any other warranty or liability concerning the goods.

## Electronic manual

Request by email: : [Info@JMCFoodEquipment.com](mailto:Info@JMCFoodEquipment.com)