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› Migali C-G36 36-inch Wide Manual Griddle Instruction Manual

Migali C-G36

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INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your Migali C-G36 36-inch Wide Manual Griddle. Please read this manual thoroughly before installation and use, and retain it for future reference. This commercial griddle is designed for professional use in food service establishments.



An image showing the Migali C-G36 36-inch wide manual griddle, featuring its stainless steel construction, three control knobs on the front panel, and adjustable legs.

SAFETY INFORMATION

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- This appliance must be installed by a qualified technician in accordance with all local codes.
- Ensure adequate ventilation is provided for the appliance.
- Keep the area around the appliance clear and free from combustible materials.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Always disconnect the gas supply before performing any maintenance or cleaning.
- The griddle surface becomes extremely hot during operation. Use caution to prevent burns.

UNPACKING AND INSTALLATION (SETUP)

Unpacking

Carefully remove the griddle from its packaging. Inspect the unit for any shipping damage. If damage is found, contact the carrier immediately and retain all packaging materials for inspection. Ensure all components, including the LP conversion kit and casters, are present.

Location and Clearance

Place the griddle on a sturdy, non-combustible surface. Maintain adequate clearance from combustible walls and materials as specified by local fire codes. Ensure the area has proper ventilation.

Gas Connection

This unit is configured for natural gas. An LP (Liquid Propane) conversion kit is included for conversion if required. Gas connections must be made by a qualified and licensed gas technician. Ensure all connections are leak-tested before operation.

Leveling and Casters

The griddle is equipped with adjustable legs and includes casters for mobility. Install the casters if desired. Once in its final position, adjust the legs or casters to ensure the griddle surface is perfectly level for even cooking and proper grease drainage.

COMPONENTS OVERVIEW

- **Griddle Plate:** The primary cooking surface, made of high-quality polished stainless steel.
- **Control Knobs:** Manual controls for each burner, allowing independent temperature adjustment.
- **Grease Tray:** A removable tray located at the front or rear to collect cooking grease.
- **Adjustable Legs/Casters:** For leveling the unit and providing mobility.
- **Stainless Steel Exterior:** Durable and easy-to-clean housing.

OPERATION

Initial Seasoning

Before first use, the griddle plate must be seasoned. Clean the griddle surface thoroughly. Apply a thin layer of high-temperature cooking oil (e.g., flaxseed oil, vegetable oil) to the entire cooking surface. Heat the griddle to a medium temperature (around 300-350°F or 150-175°C) for 30-60 minutes until the oil smokes and darkens. Turn off the griddle, let it cool, and wipe off any excess oil. Repeat this process 2-3 times to build a good non-stick surface.

Lighting Instructions

1. Ensure the main gas supply valve to the griddle is open.
2. Push in and turn the desired burner control knob counter-clockwise to the "PILOT" position.
3. Immediately apply a flame (e.g., from a long match or lighter) to the pilot opening. Hold the knob in for approximately 30 seconds after the pilot lights.
4. Release the knob. If the pilot extinguishes, repeat steps 2-3.
5. Once the pilot is lit, turn the control knob to the desired temperature setting.
6. Repeat for all burners.

Temperature Control

Each burner has an independent manual control knob, allowing for precise temperature management across different zones of the griddle plate. Adjust the knobs to achieve the desired cooking temperature.

Shutting Down

To turn off the griddle, turn all control knobs clockwise to the "OFF" position. For extended periods of non-use, close the main gas supply valve to the appliance.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Migali griddle.

Daily Cleaning

- **Griddle Surface:** After each use, or at the end of the day, scrape off food debris with a griddle scraper. While still warm, wipe the surface with a damp cloth. For stubborn residue, use a griddle brick or screen with griddle cleaner, then rinse thoroughly and re-season lightly.
- **Exterior:** Wipe down all stainless steel surfaces with a soft cloth and a mild detergent or stainless steel cleaner. Avoid abrasive cleaners or scouring pads that can scratch the finish.
- **Grease Tray:** Empty and clean the grease tray regularly to prevent overflow and maintain hygiene.

Periodic Maintenance

- Inspect gas connections for leaks periodically.
- Ensure burner ports are clear of debris for efficient heating.
- Check that the griddle remains level.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner does not light.	No gas supply; pilot light out; clogged burner port.	Check main gas valve; re-light pilot; clean burner ports. If problem persists, contact a qualified technician.
Uneven heating.	Griddle not level; clogged burner ports; faulty burner.	Level the griddle; clean burner ports. If problem persists, contact a qualified technician.
Excessive smoke during operation.	Improper seasoning; food residue; too much oil.	Ensure proper seasoning; clean griddle surface thoroughly; use less oil.

For issues not listed here or if solutions do not resolve the problem, contact a qualified service technician.

SPECIFICATIONS

Model: C-G36
Brand: Migali
Type: Countertop Manual Griddle
Width: 36 inches
Fuel Type: Natural Gas (LP Conversion Kit Included)
Material: Stainless Steel Exterior and Interior
Product Dimensions (D x W x H): 28.6" x 36" x 15.2"

Item Weight: 281 Pounds

Included Components: Casters

Control Type: Manual Knobs

WARRANTY AND SUPPORT

This Migali C-G36 Griddle comes with a limited warranty. For specific terms and conditions of the warranty, please refer to the warranty card included with your product or contact Migali customer service directly. For technical support, parts, or service inquiries, please contact Migali's authorized service providers.

Manufacturer: Migali

Date First Available: October 18, 2017

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question