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Kratos 29M-007

Kratos 30-inch Commercial Electric Countertop Griddle (Model 29M-007) User Manual

Brand: Kratos

1. INTRODUCTION AND OVERVIEW

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Kratos 30-inch Commercial Electric Countertop Griddle, Model 29M-007. Designed for demanding commercial kitchen environments, this griddle offers a durable stainless steel construction and precise temperature control for a variety of cooking tasks.



Figure 1: Front view of the Kratos 30-inch Commercial Electric Countertop Griddle.

2. SAFETY INFORMATION

Please read all safety instructions carefully before operating the appliance. Failure to follow these instructions may result in property damage, personal injury, or death. This appliance is intended for commercial use only. Use in a residential setting will void the product warranty.

Electrical Requirements

- Voltage: 208/240V
- Wattage: 3375-4500 watts
- Plug Type: NEMA 6-20P
- Ensure the griddle is connected to a properly grounded electrical outlet with the correct voltage and amperage.

General Safety Precautions

- Always operate the griddle on a stable, non-combustible surface.
- Keep hands and clothing away from hot surfaces during operation.
- Do not immerse the appliance in water or other liquids.
- Disconnect power before cleaning or servicing.
- Do not use abrasive cleaners or pads that could damage the stainless steel surface.

3. PRODUCT FEATURES

The Kratos 30-inch Commercial Electric Countertop Griddle is engineered for performance and durability in busy commercial kitchens. Key features include:

- **Commercial Grade Construction:** Durable stainless steel body designed for long-lasting use.
- **Spacious Cooking Surface:** Measures 30 inches wide by 15.5 inches deep, ideal for high-volume cooking.
- **Thermostatic Controls:** Easy-to-use dial controls allow for precise temperature adjustments from 150°F to 570°F.
- **Built-in Splash Guards:** 3-inch high rear and side splash guards protect surrounding areas from grease splatter.
- **Thick Griddle Plate:** A 1/2-inch thick stainless steel griddle plate ensures balanced heat distribution for consistent cooking results.
- **Grease Management System:** Features a removable grease tray for easy cleaning.



Figure 2: Thermostatic controls for precise temperature management.

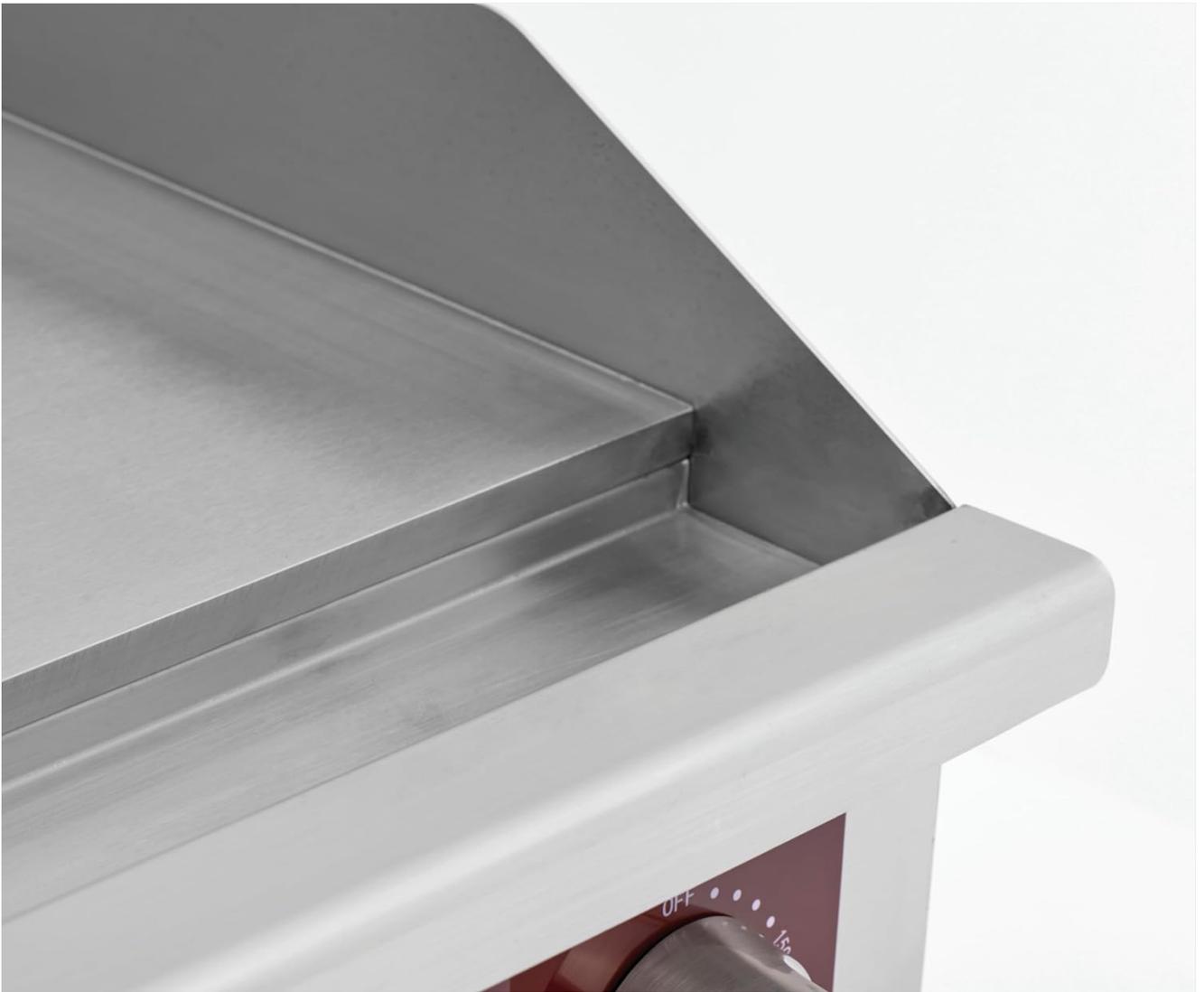


Figure 3: Integrated splash guards to minimize splatter.



Figure 4: Convenient removable grease trap for easy cleaning.

4. SETUP

Proper setup ensures optimal performance and safety of your griddle.

Unpacking and Placement

1. Carefully remove the griddle from its packaging. Inspect for any shipping damage.
2. Place the griddle on a sturdy, level, and heat-resistant countertop or work surface. Ensure adequate clearance from walls and other equipment for ventilation.
3. Attach the four stainless steel legs by screwing them into the designated holes on the bottom of the unit. Adjust leg height if needed to ensure stability.



Figure 5: Adjustable legs for stable placement.

Initial Cleaning and Seasoning

Before first use, the griddle plate must be thoroughly cleaned and seasoned.

1. Wipe off any anti-rust oil or manufacturing residue from the griddle plate using a soft cloth and warm, soapy water. Rinse thoroughly with clean water.
2. Dry the griddle completely.
3. Apply a thin, even layer of high-temperature cooking oil (e.g., vegetable oil, flaxseed oil) to the entire cooking surface.
4. Turn on the griddle to a low-medium temperature (around 250-300°F or 120-150°C) and allow the oil to bake onto the surface for 20-30 minutes until it stops smoking.
5. Turn off the griddle and let it cool. Repeat the oil application and heating process 2-3 times to build a good seasoned layer. This helps create a non-stick surface and protects against rust.

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Video 1: General guide on cleaning and seasoning a commercial griddle before first use. (Note: This video features a CROSSON brand griddle, but the cleaning and seasoning principles apply to similar electric griddles.)

5. OPERATING INSTRUCTIONS

Operating your Kratos electric griddle is straightforward. Follow these steps for optimal cooking results.

Powering On and Temperature Setting

1. Ensure the griddle is properly plugged into a 208/240V NEMA 6-20P outlet. The green 'POWER' indicator light will illuminate.
2. Turn the thermostatic control dial to your desired cooking temperature. The temperature range is 150-570°F (65-300°C). The orange 'HEATING' indicator light will turn on, indicating the heating elements are active.
3. Allow the griddle to preheat for 15-20 minutes, or until the 'HEATING' light cycles off, indicating the set temperature has been reached.

Cooking Tips

- For best results, apply a thin layer of cooking oil or butter to the griddle surface before adding food.
- The 1/2-inch thick griddle plate provides excellent heat retention and even distribution.
- Utilize the different temperature zones if your model features them, or adjust the single control for overall cooking.
- The built-in splash guards help contain food and grease, making cleanup easier.

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Video 2: Demonstration of a commercial electric griddle in use, showing cooking various items. (Note: This video features an 820D griddle, but illustrates general electric griddle operation.)

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Video 3: Overview of a 22-inch commercial electric griddle with adjustable temperature controls. (Note: This video features an ExGizmo griddle, but demonstrates relevant features like temperature adjustment.)

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Video 4: General instructions on how to use a commercial electric griddle. (Note: This video features an ExGizmo griddle, but provides useful operational guidance.)

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will extend the life of your griddle and ensure sanitary operation.

Daily Cleaning

1. After each use, turn off the griddle and allow it to cool slightly but remain warm.
2. Scrape off any food residue and excess grease into the removable grease tray using a griddle scraper.
3. Remove the grease tray and empty its contents. Clean the tray with warm, soapy water.
4. Wipe the griddle surface with a damp cloth. For stubborn residue, use a mild griddle cleaner and a non-abrasive pad.
5. Rinse the surface with clean water and dry thoroughly to prevent water spots and rust.

Stainless Steel Care

- Clean the exterior stainless steel surfaces with a soft cloth and a stainless steel cleaner.
- Avoid using abrasive materials or harsh chemicals that can scratch or damage the finish.

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Video 5: General guide on cleaning and maintaining a commercial griddle. (Note: This video features a CROSSON brand griddle, but the cleaning principles apply to similar electric griddles.)

7. TROUBLESHOOTING

If you encounter issues with your griddle, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Griddle does not heat up.	No power, faulty plug/outlet, thermostat set to OFF.	Check power connection and outlet. Ensure thermostat is set to a temperature above 150°F.
Uneven heating.	Insufficient preheating time, griddle not level.	Allow adequate preheating. Adjust griddle legs to ensure a level surface.
Excessive smoke during cooking.	Too much oil, food residue burning.	Use less oil. Clean the griddle surface regularly to remove burnt-on food.

8. SPECIFICATIONS

Detailed technical specifications for the Kratos 30-inch Commercial Electric Countertop Griddle.

Specification	Value
Brand	Kratos
Model	29M-007
Product Dimensions (D x W x H)	19.75" x 30.5" x 15"
Cooking Surface (W x D)	30" x 15.5"
Griddle Plate Thickness	1/2"
Material	Stainless Steel
Voltage	208/240 Volts
Wattage	3375-4500 watts
Temperature Range	150-570°F (65-300°C)
Item Weight	110.3 Pounds
Special Features	Dual Zone Cooking, Grease Management System, Splash Guards, Temperature Control



Figure 6: Product dimensions for planning counter space.

9. WARRANTY AND SUPPORT

Kratos is committed to providing reliable commercial kitchen equipment and excellent customer service.

Warranty Information

This Kratos griddle comes with a **1-year parts and labor limited warranty**. Please retain your proof of purchase for warranty claims. The warranty is void if the product is used in a residential setting.

Customer Support

For technical assistance, parts, or warranty inquiries, please contact Kratos customer service. Our US-based customer service team is available to assist you.

For more information and to explore other Kratos products, visit the [Kratos Store](#).

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Video 6: Overview of Kratos Restaurant Cooking Equipment, highlighting commercial-grade quality and customer support.