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› CROSSON EG-400C Electric Countertop Griddle Instruction Manual

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Model: EG-400C

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your CROSSON EG-400C Electric Countertop Griddle. Please read this manual thoroughly before initial use and retain it for future reference.



Image 1: The CROSSON EG-400C Electric Countertop Griddle, a stainless steel unit with a flat cooking surface and control panel.

2. SAFETY PRECAUTIONS

- Always operate the griddle on a stable, level, and heat-resistant surface.
- Ensure the power supply matches the griddle's requirements (120V/1750W).
- Do not immerse the griddle in water or other liquids.
- Keep hands and utensils away from the hot cooking surface during operation.
- Allow the griddle to cool completely before cleaning or moving.
- Do not use abrasive cleaners or scouring pads that could damage the cooking surface or stainless steel finish.
- Keep out of reach of children.

3. SETUP AND ASSEMBLY

3.1 Unpacking

Carefully remove the griddle and all accessories from the packaging. Inspect for any damage. Retain packaging for future transport or storage.

3.2 Leg Installation

Vertically place the griddle on its side. Screw the four stainless steel adjustable legs into the designated holes on the bottom of the unit by hand. Adjust the leg height as needed to ensure stability and levelness on your countertop.

3.3 Grease Tray Assembly

Locate the removable grease tray. Slide the grease tray into the slot at the front bottom of the griddle. Ensure it is securely in place to collect drippings during cooking.

3.4 Initial Cleaning

Before first use, remove the transparent protective film from the griddle plate. Wipe off any anti-rust oil from the cooking surface with a clean cloth. Then, apply a solution of vinegar or lemon juice mixed with warm soapy water to the griddle plate and clean it thoroughly with a sponge. Rinse the surface with pure water to wash out any cleaning chemicals. Dry completely.

Your browser does not support the video tag.

Video 2: This video demonstrates the assembly of the adjustable legs, installation of the grease tray, and the initial cleaning process for the griddle plate.



4. OPERATING INSTRUCTIONS

4.1 Seasoning the Griddle (First Use)

After initial cleaning, seasoning the griddle is crucial for a non-stick surface and to prevent rust. Apply a thin, even layer of high smoke point oil (like grapeseed or flaxseed oil) to the entire cooking surface. Turn the griddle on to a medium heat setting (around 300-350°F) and let it heat until the oil begins to smoke. Turn off the griddle and let it cool. Repeat this process 3-4 times, allowing the griddle to cool completely between each layer. This creates a durable, non-stick coating.

4.2 Preheating

Plug the griddle into a grounded 120V/1750W outlet. Turn the temperature control knob to your desired cooking temperature, ranging from 190°F to 575°F. The 'Heating' indicator light will illuminate. Allow the griddle to preheat for approximately 10-15 minutes until the indicator light turns off, signaling that the set temperature has been reached. The 2/5" thick iron cooking plate ensures even and consistent heat distribution.



Image 3: The griddle cooking various foods, demonstrating the even heat distribution across the cooking surface.

4.3 Cooking

Once preheated, apply a small amount of cooking oil to the griddle surface. Place food directly onto the 16"x16" non-stick iron cooking plate. The thermostatic control maintains the set temperature for consistent cooking results. For uniform cooking, avoid overcrowding the griddle. You can move cooked food to the outer edges to keep warm while other items finish cooking.

Your browser does not support the video tag.

Video 1: This video demonstrates the griddle in use, showing various foods being cooked and the ease of operation.

Uniform Cooking except the Outer Edges
Move food to Outer edges to keep warm
When cooking finishes

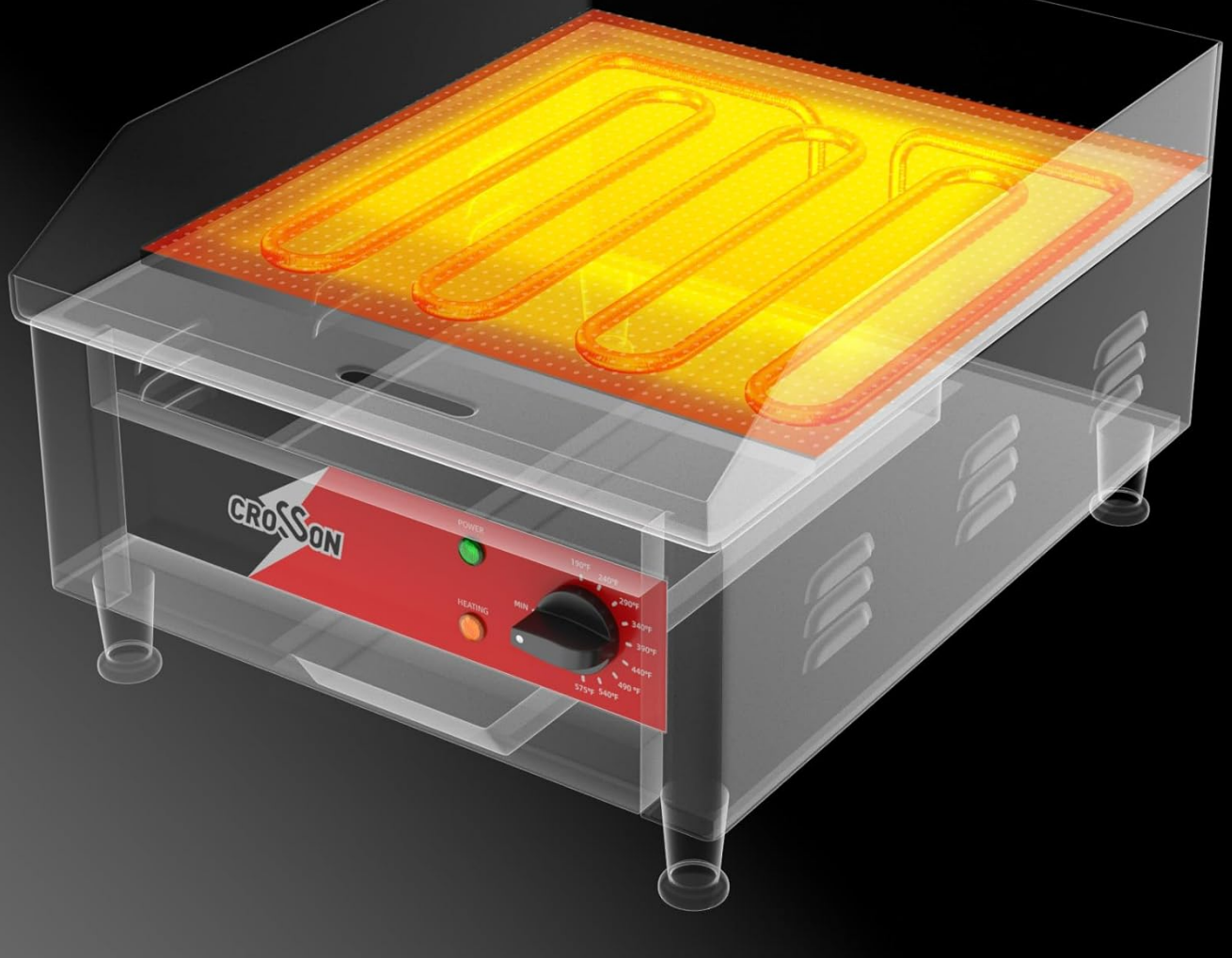


Image 4: An internal diagram illustrating the uniform heating elements beneath the griddle surface.



Image 5: The griddle is suitable for cooking a variety of items including steaks, burgers, pancakes, grilled cheese, and scrambled eggs.

5. MAINTENANCE AND CLEANING

5.1 Daily Cleaning

After each use, turn off the griddle and allow it to cool. Scrape off any food residue using a griddle scraper. Clean the cooking surface with warm, soapy water and a non-abrasive sponge. The 2.7" splash guards protect against splatters, making cleanup easier. Rinse thoroughly and dry completely to prevent rust.

5.2 Grease Tray

Regularly empty and clean the removable grease tray. Wash it with warm, soapy water and rinse thoroughly. Ensure it is dry before reinserting.

5.3 Exterior Cleaning

Wipe the exterior stainless steel surfaces with a damp cloth and mild detergent. Dry immediately to maintain the finish.

6. TROUBLESHOOTING

- **Griddle Not Heating:** Check if the power cord is securely plugged into a functional outlet. Verify that the circuit breaker has not tripped. Ensure the temperature control knob is set to a desired temperature.
- **Uneven Heating:** While the griddle is designed for even heat, ensure the unit is level. Allow sufficient preheating time for the entire surface to reach temperature.
- **Smoke/Odor During First Use:** A slight smoke or odor during initial use is normal due to protective coatings burning off. Ensure adequate ventilation.
- **Food Sticking:** Ensure the griddle has been properly seasoned before use. Apply a thin layer of cooking oil before

placing food.

If issues persist after performing these checks, please contact customer support.

7. SPECIFICATIONS

Model Number	EG-400C
Product Dimensions	19.5 x 15.7 x 13.8 inches
Cooking Plate Size	16" x 16"
Cooking Plate Thickness	2/5" (0.4 inches)
Item Weight	44.6 pounds
Power Supply	120V / 1750W
Temperature Range	190°F to 575°F
Material	Stainless Steel Body, Iron Cooking Plate
Features	2.7" Splash Guards, Removable Grease Tray, Adjustable Legs (2" to 3")

Commercial Electric Countertop Griddle



Image 6: Dimensional diagram of the griddle, including cooking plate size and grease tray size.

8. WARRANTY INFORMATION

This CROSSON product is covered by a manufacturer's warranty against defects in materials and workmanship. Please refer to the warranty card included with your purchase or visit the official CROSSON website for detailed warranty terms and conditions. Keep your proof of purchase for warranty claims.

9. CUSTOMER SUPPORT

For any questions, technical assistance, or service inquiries regarding your CROSSON EG-400C Electric Countertop Griddle, please contact our customer support team. Contact details can typically be found on the product packaging, the official CROSSON website, or your purchase documentation.

