

VEVOR HT-450

VEVOR Commercial Electric Griddle HT-450 Instruction Manual

Model: HT-450 | Brand: VEVOR

1. INTRODUCTION

Thank you for choosing the VEVOR Commercial Electric Griddle. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read it thoroughly before initial use and keep it for future reference.

2. SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury, read and understand all instructions before using this appliance.

- Always ensure the griddle is placed on a stable, heat-resistant surface with adequate ventilation.
- Do not immerse the appliance in water or any other liquid.
- Keep hands and face away from the hot cooking surface during operation and cooling.
- Unplug the griddle from the power outlet when not in use and before cleaning.
- Do not operate the griddle with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- This appliance is designed for cooking food only. Do not use it for other purposes.
- Ensure the power supply matches the specifications of the griddle (120 Volts, 1700 Watts).

3. PRODUCT FEATURES

- **Even Heating:** Features an upgraded thickened 10mm / 0.39in iron cooking plate with U-shaped dense heating tubes for uniform temperature distribution and rapid heating.
- **Spacious Cooking Area:** High-quality A3 iron plate with a non-stick surface and cast iron cooking

surface measuring 17.72 x 11.81 inches, providing ample space for multiple dishes.

- **Precise Temperature Control:** Adjustable temperature range from 122°F - 572°F (50°C - 300°C) to meet various cooking needs.
- **User-Friendly Design:** Widened oil drain hole, removable oil collection tray, rubber feet for stability, and raised oil baffle to prevent splashes.
- **Versatile Application:** Suitable for home and commercial settings, including restaurants, shops, roadside stands, and snack bars, perfect for pancakes, bacon, grilled cheese, omelets, pizzas, steaks, and burgers.



Figure 1: VEVOR Commercial Electric Griddle highlighting the 10mm thick griddle plate, cooking surface dimensions, and included accessories.

HIGH POWER FOR RAPID HEATING

U-shaped dense coils, uniform distribution



Figure 2: Illustration of the griddle's high-power U-shaped dense heating coils for rapid and uniform heat distribution.

4. SETUP

1. **Unpacking:** Carefully remove the griddle and all accessories from the packaging. Inspect for any damage.
2. **Protective Film Removal:** Peel off any protective film covering the cooking surface and stainless steel body.
3. **Attach Feet:** Securely attach the four rubber foot pads to the bottom of the griddle to ensure stability.
4. **Initial Cleaning:** Before first use, wipe down the entire griddle, especially the cooking surface, with a damp cloth to remove any factory oils or residues. Ensure it is completely dry.
5. **Electrical Connection:** Ensure the griddle is connected to a grounded 120V, 60Hz power outlet. The product comes with a standard US plug.
6. **Initial Seasoning (Recommended):** For optimal performance and non-stick properties, it is recommended to season the iron plate before first use. Apply a thin layer of high smoke point oil (e.g., avocado oil) to the cooking surface, heat the griddle to a medium temperature (e.g., 300-350°F), and let it smoke off. Repeat this process 3-4 times until the surface darkens.

SIMPLE INSTALLATION

Please ensure proper ventilation around the machine



Figure 3: VEVOR Electric Griddle dimensions and power plug for simple installation.

Your browser does not support the video tag.

Video 1: This video provides an overview of the VEVOR Commercial Electric Griddle, demonstrating its size, build quality, and included accessories. It highlights the ease of setup and initial cleaning procedures.

5. OPERATING INSTRUCTIONS

- 1. Power On:** Plug the griddle into a suitable electrical outlet. The green 'POWER' indicator light will illuminate.
- 2. Set Temperature:** Turn the temperature control knob to your desired setting. The orange 'HEAT' indicator light will turn on, indicating the griddle is heating. The temperature range is 122°F - 572°F (50°C - 300°C).
- 3. Preheating:** Allow the griddle to preheat for approximately 15-20 minutes to reach the set temperature and ensure even heat distribution. The 'HEAT' light will cycle on and off as the griddle maintains the temperature.
- 4. Cooking:** Apply a small amount of cooking oil to the griddle surface before placing food. Cook food as desired.
- 5. Adjusting Temperature:** Adjust the control knob as needed during cooking to maintain optimal heat

for different food items.

6. **Power Off:** After cooking, turn the temperature control knob to the 'OFF' position and unplug the griddle from the power outlet.

MULTI-LEVEL PRECISE TEMPERATURE CONTROL

Meet various cooking needs

VEVOR
H TOOLS, HALF PRICE

POWER

HEAT

(°F)	(°C)
338	170
356	180
374	190
392	200
410	210
428	220
446	230
464	240
482	250

Technical Support and E-Warranty Certificate
www.vevor.com/support

TEMPERATURE

329°F / 165°C 374°F / 190°C 392°F / 200°C 428°F / 220°C

Pancake Squid Chicken Chop Steak

Temperature Adjustment Range: 122 ~ 572 °F (50 - 300C°)

Figure 4: Close-up of the multi-level precise temperature control dial.



Figure 5: The VEVOR Electric Griddle in action, cooking a variety of foods.

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Video 2: Watch this video for a practical demonstration of cooking various items on the VEVOR Electric Griddle, including bacon and eggs. It showcases the griddle's performance and ease of cleaning after use.

6. MAINTENANCE AND CLEANING

1. **Cool Down:** Always allow the griddle to cool completely before cleaning.
2. **Scrape Residue:** Use the provided spatulas to scrape food residue and excess oil into the widened oil drain hole.
3. **Empty Oil Tray:** Remove the oil collection tray from the front of the griddle, dispose of collected oil and food particles, and wash the tray with warm, soapy water. Rinse and dry thoroughly.
4. **Clean Cooking Surface:** For stubborn residue, pour a small amount of water onto the warm griddle surface and scrape with a spatula. Wipe clean with a damp cloth. Do not use harsh abrasive cleaners or steel wool, as this can damage the seasoned surface.
5. **Clean Exterior:** Wipe the stainless steel exterior with a damp cloth and mild detergent. Dry immediately to prevent water spots.
6. **Re-seasoning:** Periodically re-season the griddle surface as needed to maintain its non-stick

properties and prevent rust.



Figure 6: Key features for easy maintenance, including the oil drainage system and protective edges.

Your browser does not support the video tag.

Video 3: This video offers a comprehensive look at the VEVOR Commercial Electric Griddle, detailing its features, temperature control, and suitability for both home and commercial use. It also covers the cleaning process.

7. TROUBLESHOOTING

- **Griddle not heating:** Ensure the power cord is securely plugged into a functional outlet. Check if the temperature control knob is turned to an 'ON' position and the 'HEAT' indicator light is illuminated. Verify the circuit breaker has not tripped.
- **Uneven heating:** Allow sufficient preheating time (15-20 minutes). Ensure the griddle is placed on a flat, stable surface.
- **Excessive smoke during initial use:** This is normal due to factory oils burning off. Ensure good ventilation. If smoke persists after initial seasoning, check for food residue.
- **Food sticking:** Ensure the griddle surface is properly seasoned. Apply a small amount of cooking oil before placing food.

8. SPECIFICATIONS

Feature	Specification
Model Number	HT-450
Power	1700W (US)
Voltage Frequency	AC120V 60Hz (US)
Griddle Plate Material	A3 Iron Plate
Griddle Plate Shape	Flat
Griddle Plate Thickness	10mm / 0.39in
Main Material	201 Stainless Steel
Heating Temperature	122°F - 572°F (50°C - 300°C)
Product Weight	15.9 kg / 35 lbs
Product Dimensions	8.27"D x 17.83"W x 16.93"H
Included Components	Commercial Electric Griddle, 2 Shovels, 2 Brushes



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Main Material: **201 Stainless Steel** Heating Temperature: **122 - 572 °F (50 - 300°C)**

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Figure 7: Detailed product specifications and dimensions.

9. WARRANTY AND SUPPORT

This VEVOR Commercial Electric Griddle comes with a Limited Warranty. For detailed warranty information, please refer to the warranty card included with your product or visit the official VEVOR website.

For technical support, troubleshooting assistance, or any inquiries regarding your product, please contact VEVOR customer service. Contact information can be found on the VEVOR website or your product packaging.