

## Adcraft GRID-16

# Adcraft 16" Countertop Electric Griddle

**Model:** GRID-16

**Brand:** Adcraft

## 1. INTRODUCTION AND PRODUCT OVERVIEW

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Adcraft 16" Countertop Electric Griddle. Please read this manual thoroughly before operating the appliance and retain it for future reference.

The Adcraft 16" Electric Griddle is a robust appliance designed for commercial kitchen environments. Its heavy-duty stainless steel construction ensures durability and consistent performance for various cooking tasks.

### Key Features:

- **Heavy-Duty Stainless Steel:** Provides durability and resistance to common wear and tear.
- **Thermostatic Temperature Control:** Adjustable temperature range from 120°F to 570°F for precise cooking.
- **Integrated Backsplash:** 3-inch sides and backsplash protect against grease splatters.
- **Grease Collection Pan:** Removable pan for easy collection and disposal of excess grease and food particles.
- **Compact Footprint:** Designed to occupy minimal countertop space, suitable for crowded kitchens.
- **NSF and CE Certified:** Ensures compliance with public health and safety standards.

## 2. SAFETY INSTRUCTIONS

To prevent injury or damage to the appliance, always adhere to the following safety precautions:

- Read all instructions before operating the griddle.
- Ensure the griddle is connected to a properly grounded electrical outlet with the correct voltage (120V) and amperage (14.5 Amps).
- Do not operate the griddle with a damaged cord or plug. If the cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.
- Keep hands, hair, and clothing away from hot surfaces during operation. The griddle surface and

surrounding areas will become extremely hot.

- Always use heat-resistant gloves or utensils when handling hot food or components.
- Never immerse the griddle, cord, or plug in water or other liquids.
- Unplug the griddle from the power outlet before cleaning, servicing, or when not in use.
- Ensure adequate ventilation around the griddle during operation to dissipate heat and cooking fumes.
- Do not use the griddle for purposes other than its intended commercial cooking use.
- Keep out of reach of children and unauthorized personnel.

## 3. SETUP AND INSTALLATION

### 3.1 Unpacking

Carefully remove the griddle from its packaging. Inspect the unit for any shipping damage. If damage is found, contact your supplier immediately.

### 3.2 Placement

Place the griddle on a flat, stable, and heat-resistant countertop. Ensure there is sufficient clearance (at least 6 inches) from walls and other equipment to allow for proper ventilation and heat dissipation.



**Figure 1:** Diagram showing the dimensions of the Adcraft 16-inch Countertop Electric Griddle: 16 inches wide, 19.75 inches deep, and 10 inches high.

### 3.3 Electrical Connection

Connect the griddle's power cord to a dedicated 120V, 1750W, 14.5 Amp electrical outlet. Verify that the power supply matches the unit's requirements to prevent electrical hazards or damage.

### 3.4 Initial Cleaning

Before first use, wipe down the griddle plate and exterior surfaces with a damp cloth and mild detergent. Rinse thoroughly and dry completely. This removes any manufacturing residues.

## 4. OPERATING INSTRUCTIONS



**Figure 2:** Front view of the Adcraft 16-inch Countertop Electric Griddle, showcasing its stainless steel construction, control knob, and indicator lights.

### 4.1 Preheating

1. Ensure the griddle is properly connected to a power source.
2. Turn the thermostatic control knob to the desired temperature setting, ranging from 120°F to 570°F.
3. Allow the griddle to preheat for approximately 15-20 minutes. The indicator light will illuminate during heating and turn off once the set temperature is reached.

### 4.2 Cooking

1. Once preheated, apply a thin, even layer of cooking oil to the griddle surface.
2. Place food directly onto the heated griddle surface.
3. Adjust the temperature knob as needed during cooking to achieve desired results.

### 4.3 Grease Management

The griddle is equipped with a grease collection pan located at the bottom. This pan collects excess grease and food debris during cooking. Regularly check and empty the grease pan to prevent overflow and maintain cleanliness.

## 5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your griddle and ensure optimal performance.

### 5.1 Daily Cleaning

1. After each use, turn off the griddle and unplug it from the power outlet. Allow the unit to cool completely.
2. Using a griddle scraper, carefully remove any food residue or carbonized buildup from the cooking surface.
3. Wipe the griddle surface with a damp cloth and a mild, non-abrasive detergent. Rinse with a clean damp cloth and dry thoroughly.
4. Remove the grease collection pan, empty its contents, and wash it with warm, soapy water. Rinse and dry completely before reinserting.

### 5.2 Exterior Cleaning

Clean the stainless steel exterior with a soft cloth and a non-abrasive stainless steel cleaner. Avoid using abrasive pads, steel wool, or harsh chemicals, as these can scratch or damage the finish.

### 5.3 Storage

When not in use for extended periods, ensure the griddle is clean and dry. Store it in a cool, dry place, protected from dust and moisture.

## 6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Griddle not heating	No power supply; circuit breaker tripped; temperature knob set to OFF or too low.	Check power cord connection; reset circuit breaker; turn temperature knob to desired setting.
Uneven heating	Insufficient preheating time; griddle not level.	Allow adequate preheating time (15-20 minutes); ensure griddle is on a flat, level surface.
Excessive smoke during cooking	Too much cooking oil; accumulated grease/food debris.	Use less oil; clean the griddle surface and grease pan regularly. Ensure proper ventilation.
Indicator light not working	Faulty indicator light; thermostat issue.	The griddle may still be heating. If heating is also affected, contact customer support.

For issues not listed above or if troubleshooting steps do not resolve the problem, please contact Adcraft customer support.

## 7. SPECIFICATIONS

Feature	Detail
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Feature	Detail
Model Number	GRID-16
Product Dimensions (D x W x H)	16" x 19.69" x 10.63"
Cooking Area	15.5" x 16" (3/8" thick plate)
Material	Stainless Steel
Voltage	120V
Wattage	1750 watts
Amperage	14.5 Amps
Temperature Range	120°F - 570°F
Item Weight	70.5 pounds
Certifications	NSF, CE Certified

## 8. WARRANTY AND SUPPORT







### 8.1 Warranty Information

This Adcraft griddle comes with a Standard Warranty. For specific details regarding warranty coverage, terms, and conditions, please refer to the warranty card included with your product or contact Adcraft customer service.

### 8.2 Customer Support

For technical assistance, parts, or service inquiries, please contact Adcraft customer support. Have your model number (GRID-16) and purchase information ready when contacting support.

Additional documentation, including a User Guide (PDF) and User Manual (PDF), may be available for download from the Adcraft website or your retailer's product page.

 <p><b>MG-1 Meat Grinder</b></p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to the initial use of, and before each use thereafter. Refer to chapter with regular maintenance guidelines outlined in this manual and the warranty. BEST PRACTICE</small></p>	<p><a href="#">Adcraft MG-1 Meat Grinder User Manual and Warranty</a></p> <p>Comprehensive user manual and warranty information for the Adcraft MG-1 Meat Grinder, covering assembly, operation, cleaning, troubleshooting, and warranty details.</p>
 <p><b>HDS-1300W/100 Hot Dog Steamer</b></p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to the initial use of, and before each use thereafter. Refer to chapter with regular maintenance guidelines outlined in this manual and the warranty. BEST PRACTICE</small></p>	<p><a href="#">Adcraft HDS-1300W/100 Hot Dog Steamer - Specifications and Features</a></p> <p>Detailed specifications and features for the Adcraft HDS-1300W/100 top-loading hot dog steamer with bun compartment. Learn about its construction, capacity, operation, electrical requirements, and warranty.</p>
 <p><b>SL300ES, 300ES-12 12" MEAT SLICER</b></p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to the initial use of, and before each use thereafter. Refer to chapter with regular maintenance guidelines outlined in this manual and the warranty. BEST PRACTICE</small></p>	<p><a href="#">Adcraft SL300ES, 300ES-12 12" Meat Slicer Instruction Manual and Parts Guide</a></p> <p>Official instruction manual and parts guide for the Adcraft SL300ES and 300ES-12 12-inch meat slicer, covering operation, cleaning, maintenance, troubleshooting, and warranty information.</p>
 <p><b>DF-12L, DF-12L/2 Electric Fryers</b></p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to the initial use of, and before each use thereafter. Refer to chapter with regular maintenance guidelines outlined in this manual and the warranty. BEST PRACTICE</small></p>	<p><a href="#">Adcraft DF-12L &amp; DF-12L/2 Electric Fryer Manual: Operation, Cleaning &amp; Warranty</a></p> <p>Comprehensive manual for Adcraft DF-12L and DF-12L/2 electric fryers. Includes setup, operation, cleaning, parts identification, circuit diagram, troubleshooting, and a 1-year limited warranty guide.</p>
 <p><b>LR-2 ADJUSTABLE HEATED PLATE LOWERATOR 2 TUBE 8"-12"</b></p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to the initial use of, and before each use thereafter. Refer to chapter with regular maintenance guidelines outlined in this manual and the warranty. BEST PRACTICE</small></p>	<p><a href="#">Adcraft LR-2 Adjustable Heated Plate Lowerator Instruction Manual</a></p> <p>Instruction manual for the Adcraft LR-2 Adjustable Heated Plate Lowerator, 2 Tube 8"-12". Covers warnings, installation, usage, cleaning, troubleshooting, parts diagram, and warranty information.</p>
 <p><b>RG-05, RG-07, RG-09 Roller Grill</b></p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to the initial use of, and before each use thereafter. Refer to chapter with regular maintenance guidelines outlined in this manual and the warranty. BEST PRACTICE</small></p>	<p><a href="#">Adcraft Roller Grill RG-05, RG-07, RG-09: Manual, Specifications, and Warranty</a></p> <p>Comprehensive guide for Adcraft Roller Grill models RG-05, RG-07, and RG-09, including operating instructions, safety warnings, cleaning procedures, electrical diagrams, parts list, and ACE Electrical Equipment one-year warranty information.</p>

