

## Garvee YS-360

# Garvee 14-inch Commercial Electric Griddle User Manual

Model: YS-360

## 1. IMPORTANT SAFETY INSTRUCTIONS

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Please read all instructions carefully before using the Garvee Commercial Electric Griddle. Keep this manual for future reference.

- Always place the griddle on a stable, heat-resistant surface.
- Ensure proper ventilation around the machine during operation.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep children and pets away from the griddle during operation.
- Unplug the griddle from the 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.
- Use only accessories recommended by the manufacturer.
- The griddle surface becomes very hot during use. Use caution and wear protective gloves if necessary.

## 2. PACKAGE CONTENTS

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Verify that all items are present in the package:

- Garvee 14-inch Commercial Electric Griddle (Model YS-360)
- 2 x Food Shovels
- 2 x Cleaning Brushes
- User Manual



Item Model Number: **YS-360**

Voltage Frequency: **AC120V 60Hz(US)**

Griddle Plate Shape: **Flat**

Main Material: **410 Stainless Steel**

Product Weight: **13kg/28.66lbs**

Power: **1700W(US)**

Griddle Plate Material: **A3 Iron Plate**

Griddle Plate Thickness: **8mm /0.3in**

Heating Temperature: **122-572°F(50-300°C)**

Figure 2.1: Griddle with included accessories and key specifications.

The image above displays the Garvee 14-inch Commercial Electric Griddle along with the two included food shovels and two cleaning brushes. Key dimensions and the model number YS-360 are also visible, confirming the product and its accessories.

### 3. SETUP

- Unpacking:** Carefully remove the griddle and all accessories from the packaging. Retain packaging for storage or future transport.
- Placement:** Place the griddle on a flat, stable, and heat-resistant countertop. Ensure there is adequate space around the unit for ventilation. The anti-slip rubber feet provide stability during use.
- Oil Drip Tray Installation:** Locate the removable oil drip tray and slide it into the designated slot at the front of the griddle. This tray collects waste oil and food debris.
- Power Connection:** Ensure the power switch is in the 'OFF' position. Plug the griddle into a standard AC120V 60Hz electrical outlet. The griddle operates at 1700W.

# DIMENSION INFORMATION

Please ensure proper ventilation around the machine



Figure 3.1: Griddle dimensions and power plug.

This image illustrates the overall dimensions of the griddle and highlights the AC120V 60Hz power plug, confirming the electrical requirements for proper setup.

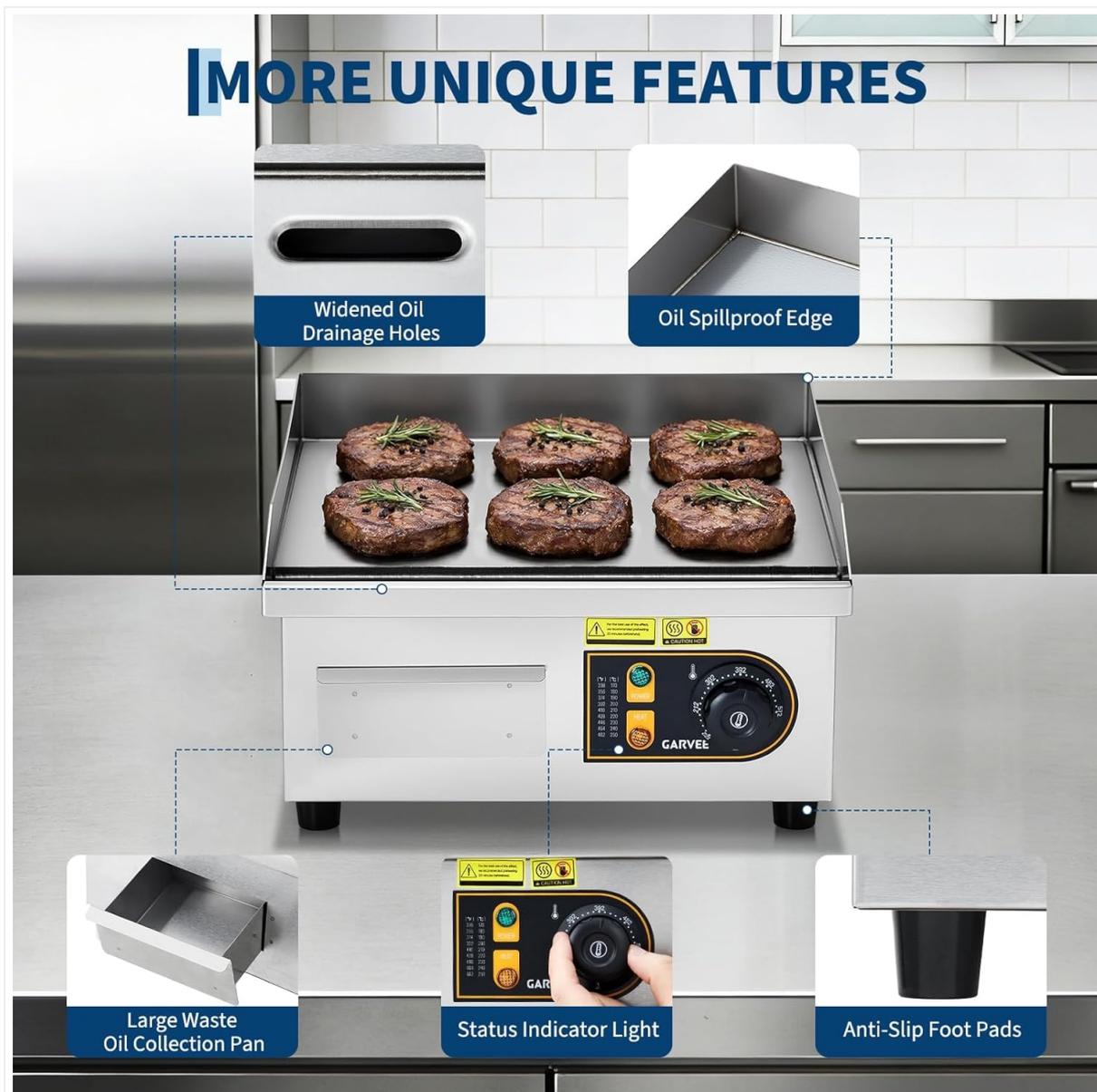


Figure 3.2: Key features for setup and maintenance.

The diagram above points out several important features for setup and maintenance, such as the widened oil drainage holes, the oil spillover edge, the large waste oil collection pan, the status indicator light, and the anti-slip foot pads, all contributing to safe and stable operation.

## 4. OPERATING INSTRUCTIONS

### 4.1 Preheating

1. Turn the temperature control knob to your desired cooking temperature.
2. Allow the griddle to preheat for approximately 10 minutes. The high-power design and densely distributed U-shaped heating tubes ensure rapid and uniform heating across the 10mm (0.39in) thickened cast iron plate, eliminating cold spots.
3. The 'HEAT' indicator light will illuminate during heating and turn off once the set temperature is reached.



Figure 4.1: Internal heating structure and cooking area.

This image illustrates the internal annular heating tubes that provide uniform heat distribution across the extra-large cooking area. The 8mm / 0.3in thick griddle plate is designed for excellent heat retention.

#### 4.2 Temperature Control

The griddle features a precise temperature control knob with a wide range from 122°F to 572°F (50°C to 300°C). This allows for versatile cooking applications:

- **50°C (122°F):** Ideal for heat preservation or gentle warming.
- **180°C (356°F):** Suitable for items like grilled cheese or pancakes.
- **300°C (572°F):** Perfect for searing steaks or other high-heat cooking.

# PRECISE TEMPERATURE CONTROL

Meet Various Cooking Needs



Figure 4.2: Temperature control and cooking guide.

The close-up image of the temperature control dial clearly shows the adjustable range in both Fahrenheit and Celsius. It also provides visual examples of various foods (pancakes, squid, chicken chop, steak) and their corresponding ideal cooking temperatures, aiding in precise cooking.

## 4.3 Cooking

The 14in × 11.8in non-stick cooking surface allows for simultaneous preparation of multiple dishes. The high-quality A3 iron plate with food-grade non-stick coating ensures efficient cooking and easy food release.

- Once the griddle is preheated, place food directly onto the cooking surface.
- Use the included food shovels for turning and serving.
- The griddle is suitable for cooking a variety of foods, including pancakes, bacon, steaks, burgers, eggs, and more.



Figure 4.3: Griddle in use for cooking.

This image demonstrates the griddle in active use, showing a person cooking eggs, sausage, and steak simultaneously, highlighting its spacious cooking area and versatility.

## 5. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will extend the life of your Garvee Electric Griddle.

1. **Cool Down:** Always allow the griddle to cool completely before cleaning.
2. **Unplug:** Ensure the griddle is unplugged from the power outlet.
3. **Remove Excess Debris:** Use a scraper or one of the included shovels to gently remove any large food particles from the griddle surface.
4. **Clean Griddle Surface:** Wipe the non-stick cooking surface with a damp cloth and mild detergent. For stubborn residue, use one of the included cleaning brushes. Avoid abrasive cleaners or metal scouring pads that could damage the non-stick coating.
5. **Empty Drip Tray:** Remove the oil drip tray and dispose of collected waste oil and debris. Wash the drip tray with warm, soapy water and dry thoroughly before reinserting. The widened oil drain hole facilitates waste oil disposal.

6. **Clean Exterior:** Wipe the stainless steel exterior with a damp cloth. The raised oil baffle helps prevent splatters, keeping the surrounding area cleaner.
7. **Storage:** Store the griddle in a dry, clean place.

## 6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Griddle does not heat up.	Not plugged in; power switch off; circuit breaker tripped; faulty power cord.	Ensure the griddle is securely plugged into a working outlet. Turn the power switch ON. Check your circuit breaker. If the cord is damaged, contact customer support.
Uneven heating.	Griddle not preheated sufficiently; internal heating element issue.	Allow the griddle to preheat for the recommended 10 minutes. If the problem persists, contact customer support.
Smoke or unusual odor during initial use.	Protective coating burning off; residual manufacturing oils.	This is normal for first use. Ensure good ventilation. It should dissipate after a few minutes.
Food sticks to the surface.	Insufficient preheating; griddle surface not properly cleaned; damaged non-stick coating.	Ensure adequate preheating. Clean the griddle thoroughly after each use. Avoid using metal utensils that can scratch the coating.

If the problem persists after attempting these solutions, please contact Garvee customer support.

## 7. SPECIFICATIONS

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Feature	Specification
Model Number	YS-360
Power	1700W (US)
Voltage Frequency	AC120V 60Hz (US)
Griddle Plate Material	A3 Iron Plate
Griddle Plate Thickness	8mm / 0.3in
Heating Temperature Range	122-572°F (50-300°C)
Main Material	410 Stainless Steel

Feature	Specification
Product Weight	13kg / 28.66 lbs
Product Dimensions (D x W x H)	17.32" x 16.54" x 10.63"
Cooking Surface Area	14in x 11.8in
Included Components	2 Spatulas, 2 Brushes

## 8. WARRANTY AND SUPPORT

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Garvee products are designed for reliability and performance. For warranty information or technical support, please refer to the contact details provided with your purchase or visit the official Garvee website.

Please have your model number (YS-360) and purchase date available when contacting support.