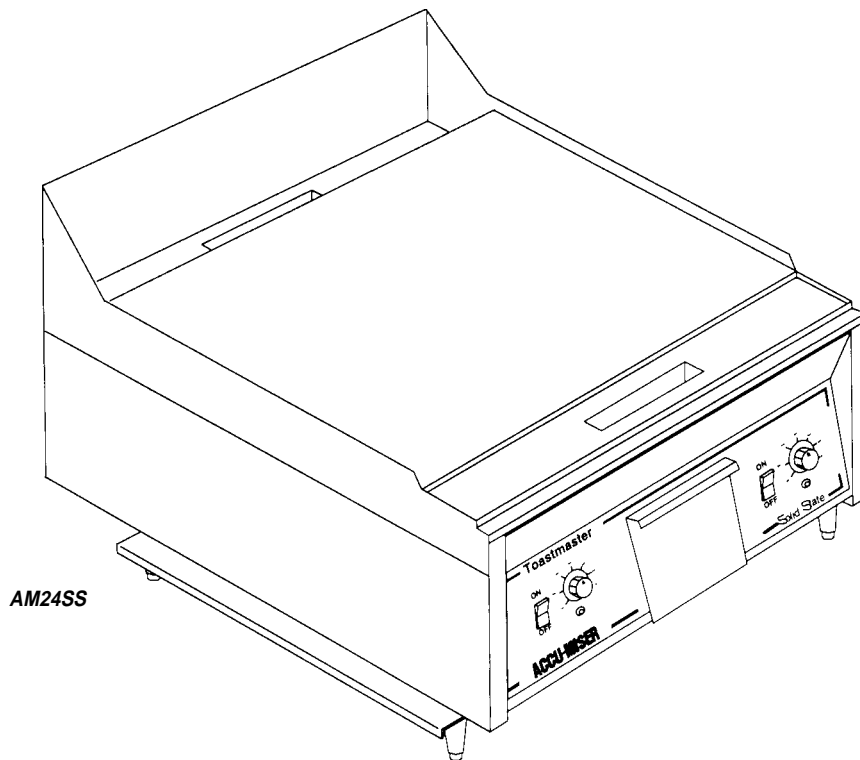


Toastmaster®



AM24SS and AM36SS ACCU-MISER™ Griddles

OWNER'S OPERATING & INSTALLATION MANUAL

Toastmaster®

A Middleby Company

Middleby Cooking Systems Group • 1400 Toastmaster Drive • Elgin, IL 60120 • (847)741-3300 • FAX (847)741-4406



Part No. 37813
Price \$15.00
P Apr. 98 Rev B

Toastmaster®

NO QUIBBLE LIMITED WARRANTY

TOASTMASTER, HEREINAFTER REFERRED TO AS THE SELLER, WARRANTS EQUIPMENT MANUFACTURED BY IT TO BE FREE FROM DEFECTS IN MATERIAL AND WORKMANSHIP FOR WHICH IT IS RESPONSIBLE. THE SELLER'S OBLIGATION UNDER THIS WARRANTY SHALL BE LIMITED TO REPLACING OR REPAIRING, AT SELLER'S OPTION, WITHOUT CHARGE, ANY PART FOUND TO BE DEFECTIVE AND ANY LABOR AND MATERIAL EXPENSE INCURRED BY SELLER IN REPLACING OR REPAIRING SUCH PART. SUCH WARRANTY SHALL BE LIMITED TO THE ORIGINAL PURCHASER ONLY AND SHALL BE EFFECTIVE FOR A PERIOD OF ONE YEAR FROM DATE OF ORIGINAL INSTALLATION, OR 18 MONTHS FROM DATE OF PURCHASE, WHICHEVER IS EARLIER; PROVIDED THAT TERMS OF PAYMENT HAVE BEEN FULLY MET.

As part of **Toastmaster's "no quibble" warranty**, all in-warranty **Toastmaster** products that require service, are to be serviced **on site**.

The warranty period for Accu-Miser griddles shall be 24 months from the date of installation or 30 months from the date of purchase, whichever is earlier.

Normal maintenance functions, including lubrication, cleaning, or customer abuse, are not covered by this **"no quibble" warranty**.

Seller shall be responsible only for repairs or replacements of defective parts performed by Seller's authorized service personnel. Authorized service agencies are located in principal cities throughout the contiguous United States, Alaska, and Hawaii. This warranty is valid in the 50 United States and is void elsewhere unless the product is purchased through Middleby International with warranty included.

The foregoing warranty is exclusive and in lieu of all other warranties, expressed or implied. There are no implied warranties of merchantability or of fitness for a particular purpose.

The foregoing shall be Seller's sole and exclusive obligation and Buyer's sole and exclusive remedy for any action including breach of contract or negligence. In no event shall Seller be liable for a sum in excess of the purchase price of the item. Seller shall not be liable for any prospective or lost profits of Buyer.

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WARNING: IN CASE OF FIRE

Disconnect the griddle from its power source **IMMEDIATELY**. Shutting down the electrical heating elements allows the unit to cool, making it easier to put out the fire.

WARNING: FOR YOUR SAFETY

**DO NOT STORE OR USE GASOLINE
OR OTHER FLAMMABLE VAPORS OR LIQUIDS
IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE**

CAUTION

Use only a fire extinguisher filled with CO₂, which is suitable for electrically powered equipment. Do **NOT** attempt to fight a grease fire by aiming the nozzle of the fire extinguisher directly at the burning grease. The force will cause the burning grease to be sprayed to adjoining equipment, making it difficult to contain the fire.

CAUTION

Using any parts other than genuine Toastmaster factory parts relieves the manufacturer of all liability.

IMPORTANT

Toastmaster (manufacturer) reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

This manual provides detailed information for installation and operation of your Accu-Miser griddle. It also contains information to assist the operator in diagnosing problems in the event of a malfunction.

This manual is an important tool for the operator and should be kept readily available.

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SECTION 1 DESCRIPTION

A. Features

Models:

- AM24SS, 24" (610mm) wide, two 12" (305mm) infrared heat panels
- AM36SS, 36" (914mm) wide, three 12" (305mm) infrared heat panels

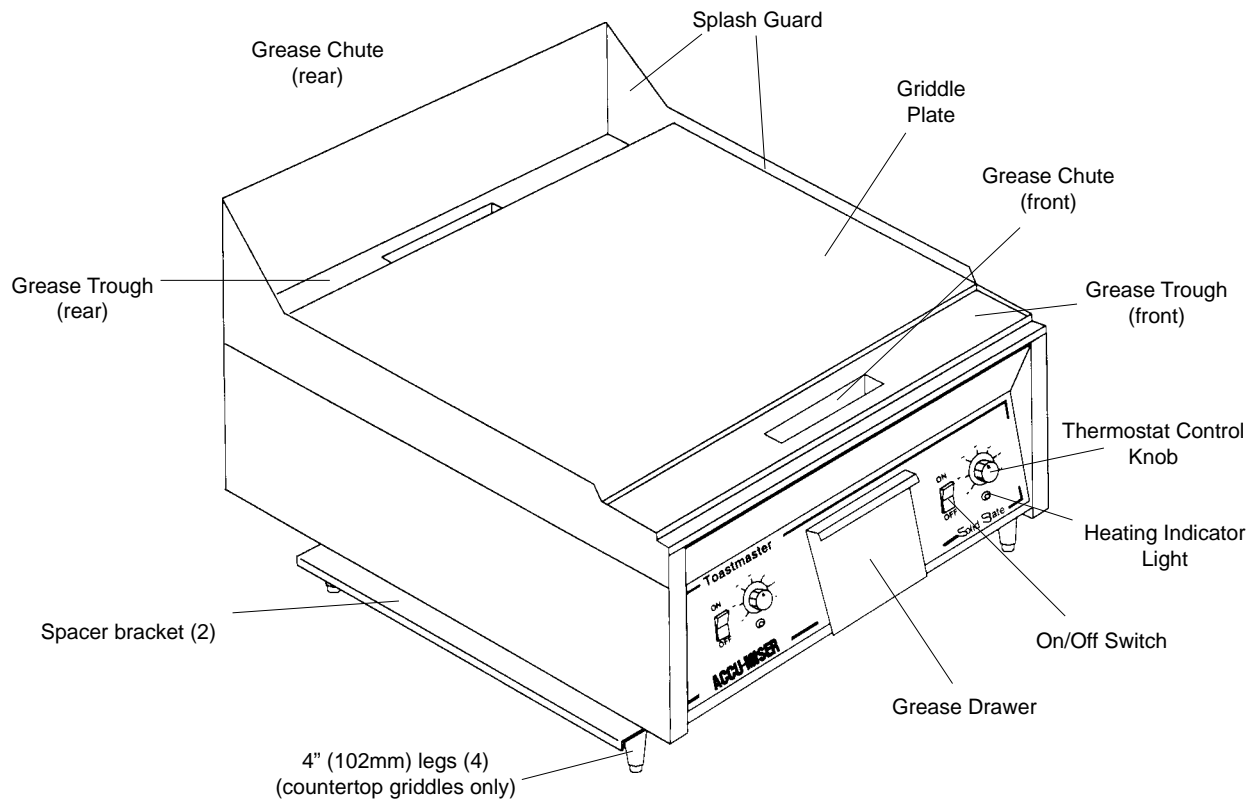
Accu-Miser Series SS griddles are:

- Electrically heated by infrared emitter panels
- Temperature-controlled by solid-state thermostat
- Counter-top mounted

The Accu-Miser griddle employs infrared cooking technology. Infrared heat panels are located below the griddle plate. Each panel is 12" (305mm) in width, and provides uniform heat distribution across its surface. A thermostatic solid-state controller for each panel accurately maintains the set griddle cooking temperatures for consistent and repeatable results. Each thermostat has a range of 150°F (83°C) to 450°F (232°C).

The individual controls and thermostat allow independent temperature settings for each panel. This feature divides the griddle plate into 12" (305mm)-wide zones that can cook different food products simultaneously.

B. Component Location



(AM24SS shown)

SECTION 1 - DESCRIPTION

C. Specifications

Griddle plate dimensions	AM24SS	24" (610mm) D x 23-7/8" (606mm) W
	AM36SS	24" (610mm) D x 35-7/8" (911mm) W
Overall dimensions	AM24SS	32-1/8" (816mm) D x 24" (610mm) W x 17-7/8" (454mm) H
	AM36SS	32-1/8" (816mm) D x 36" (914mm) W x 17-7/8" (454mm) H
Overall weight	AM24SS	170 lbs. (77.2kg)
	AM36SS	244 lbs. (110.8kg)
Shipping dimensions	AM24SS	33" (838mm) D x 29" (737mm) W x 18" (457mm) H
	AM36SS	33" (838mm) D x 40" (1016mm) W x 17" (432mm) H
Shipping weight	AM24SS	177 lbs. (80.4kg)
	AM36SS	254 lbs. (115.3kg)
Outer body steel	All	Front: 16-gauge stainless steel Sides: 20-gauge stainless steel
Griddle	All	3/8" (9.5mm) thick, uniform heat distribution design
Grease trough	AM24SS	3-1/2" (89mm) D (front-to-back) x 23-7/8" (606mm) W, front and rear
	AM36SS	3-1/2" (89mm) D (front-to-back) x 35-7/8" (911mm) W, front and rear
Heat source	All	One infrared heat emitter panel per 12" (305mm) of griddle width
Allowable temperature range	All	150°F (83°C) to 450°F (232°C)

D. Electrical Specifications

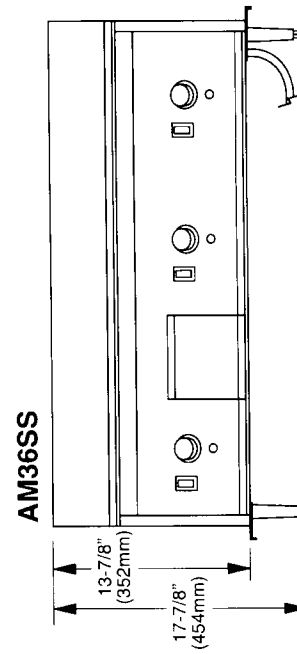
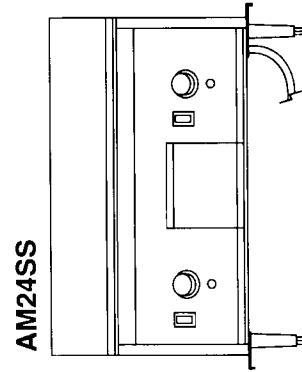
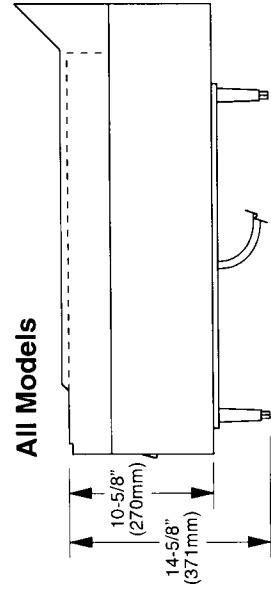
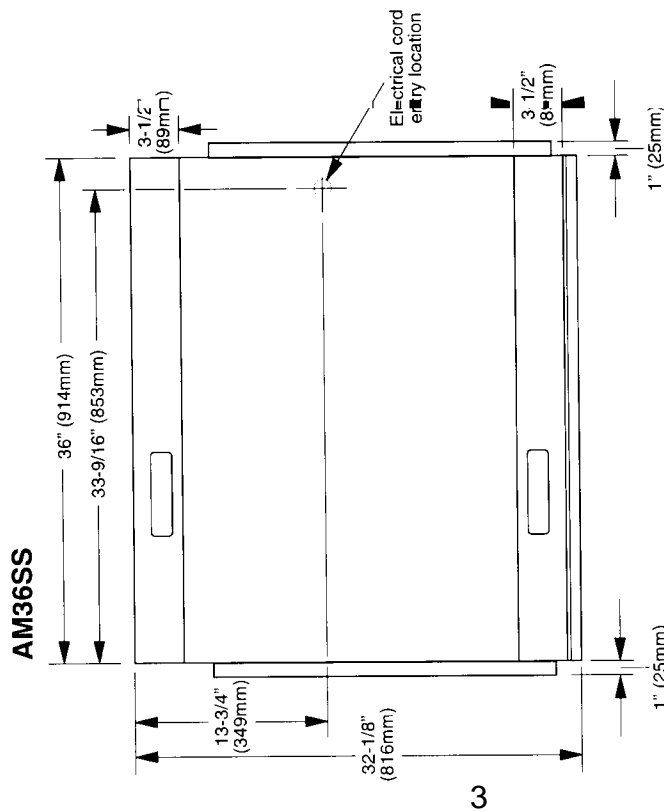
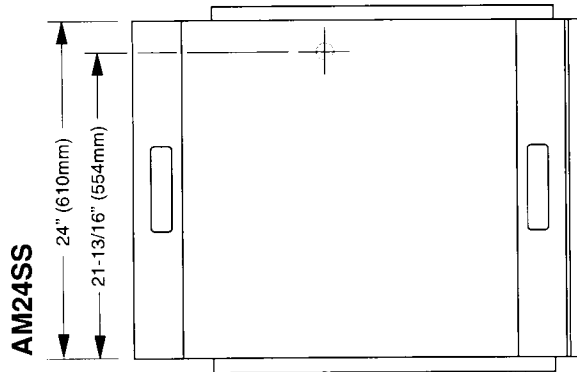
IMPORTANT

CONSULT ALL APPLICABLE NATIONAL AND LOCAL CODES BEFORE CONNECTING THE GRIDDLE TO ITS ELECTRICAL POWER SOURCE.

Model	Voltage	kW rating	Loading kW/phase			Nominal current/line wire			Pwr. cord length	Plug type
			X-Y	Y-Z	X-Z	X	Y	Z		
AM24SS	208V	6.2kW	3.1kW	3.1kW	-	15.0A	26.0A	15.0A	6' (1829mm)	NEMA 15-50P
	240V	6.2kW	3.1kW	3.1kW	-	13.0A	22.5A	13.0A	6' (1829mm)	NEMA 15-50P
AM36SS	208V	9.4kW	3.1kW	3.1kW	3.1kW	26.0A	26.0A	26.0A	6' (1829mm)	NEMA 15-50P
	240V	9.4kW	3.1kW	3.1kW	3.1kW	22.5A	22.5A	22.5A	6' (1829mm)	NEMA 15-50P

SECTION 1 - DESCRIPTION

E. Dimensional Drawings



SECTION 1 - DESCRIPTION

NOTES

SECTION 2 INSTALLATION

A. Shipping Damage Inspection

IMPORTANT

IT IS THE CUSTOMER'S RESPONSIBILITY TO REPORT ANY CONCEALED OR NON-CONCEALED DAMAGE TO THE FREIGHT COMPANY.

1. All shipping containers should be examined for damage before and during unloading. This equipment was carefully inspected and packaged at the factory. The freight carrier has assumed responsibility for its safe transit and delivery. If the equipment is received in a damaged condition, either apparent or concealed, a claim must be made with the delivering carrier.
2. *Apparent Damage or Loss* - If the damage or loss is apparent, it must be noted on the freight bill or on the express receipt at the time of delivery, and must be signed by the carrier's agent (the driver). If this is not done, the carrier may refuse the claim. The carrier will supply any necessary claim forms.
3. *Concealed Damage or Loss* - If damage or loss is NOT apparent until after the equipment is unpacked, a request for inspection of the concealed damage must be made with the carrier within 15 days. The carrier will make an inspection and will supply necessary claim forms. Be certain to retain all contents plus external and internal packing materials for inspection.

B. Unpacking

The griddle is delivered in a carton that is fastened to a wooden shipping pallet.



WARNING

USE CAUTION WHEN CUTTING THE BANDING STRAPS. WHEN CUT, THE STRAPS MAY SNAP AWAY FROM THE CARTON.

1. Cut the banding straps that hold the carton in place. Lift the carton up, and remove it from over the griddle.
2. Carefully turn the pallet - with the griddle still mounted atop it - upside-down. Remove the bolts that fasten the pallet to the griddle.
3. Remove the pallet from the griddle.
4. Retain all shipping materials until it is certain that the griddle has not suffered concealed shipping damage.

C. Installation

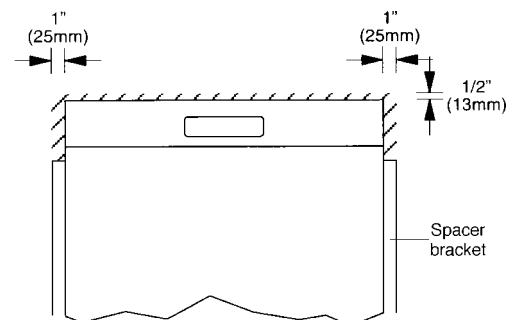
NOTE

IF INSTALLING THE GRIDDLE ON A STAND, CONSULT THE STAND INSTRUCTIONS FOR THE INSTALLATION PROCEDURE. ENSURE THAT THE LOCATION OF THE STAND ALLOWS SUFFICIENT CLEARANCE FOR THE GRIDDLE, AS SHOWN IN THE DIAGRAM BELOW. THEN, PROCEED TO **STEP D, ELECTRICAL CONNECTION**.

IF INSTALLING THE GRIDDLE ON A COUNTERTOP, PROCEED WITH THE INSTRUCTIONS BELOW.

1. *Installing the Spacer Brackets and Legs*
 - a. Check that the griddle is still upside-down from unpacking.
 - b. Place the two spacer brackets along the side edges of the bottom plate of the Accu-Miser. The holes in the brackets should align with the weldnuts on the bottom plate. The flanged edge of the brackets should face the *outside* of the griddle, with the flange itself facing *up*.
 - c. Locate the four 4" adjustable legs and thread them into the weldnuts on the leg mounting plates. This holds the two spacer brackets in place. Tighten the legs until they are secure against the spacer brackets.
2. *Leveling the Griddle*
 - a. Carefully lift the griddle onto its legs, and place it on the counter in its permanent position.
 - b. Check that the proposed location for the griddle provides sufficient clearance, as shown in the diagram below. If not enough clearance is provided, relocate the griddle as necessary.

Minimum External Clearances



SECTION 2 - INSTALLATION

- c. Level the griddle using a carpenter's level. Then, rotate the "foot" (hexagonal) portion of the legs to adjust the griddle to a level position.
- d. Ensure that the griddle is level from front-to-back and from side-to-side.

D. Electrical Connection

All Accu-Miser Series SS griddles come factory-equipped with a power cord and plug. The chart below shows the plug type for each griddle model.

Model	Plug type
AM24SS	NEMA 15-50P
AM36SS	NEMA 15-50P

IMPORTANT

THE ELECTRICAL CONNECTION TO THE ACCU-MISER REQUIRES A CIRCUIT BREAKER/ FUSED DISCONNECT. THE REQUIRED RATING OF THE BREAKER VARIES ACCORDING TO THE MODEL OF GRIDDLE BEING INSTALLED. REFER TO THE GRIDDLE'S DATA PLATE, AND TO THE ELECTRICAL SPECIFICATIONS TABLE (**PAGE 2**).

CONSULT ALL APPLICABLE NATIONAL AND LOCAL CODES FOR FURTHER ELECTRICAL CONNECTION REQUIREMENTS.

1. Before proceeding with the electrical connections, check the following:
 - a. Check that the supply wire size is adequate.
 - b. Check that the circuit breaker/fused disconnect is present, and of the correct rating.

If necessary, refer to the griddle's data plate and to the *Electrical Specifications* table (**Page 2**).



WARNING

ENSURE THAT THE CIRCUIT BREAKER/FUSED DISCONNECT IS IN THE "OFF" POSITION BEFORE PROCEEDING.

2. Insert the power cord plug into its receptacle.

E. Initial Cleaning



WARNING

ENSURE THAT ELECTRICAL POWER TO THE GRIDDLE HAS BEEN DISCONNECTED BEFORE CLEANING THE UNIT.

1. The surface of the griddle plate is coated with a rust-preventive material to protect it during shipment. Clean this material from the griddle plate with a non-flammable grease solvent.
2. Wash the griddle with warm water and a mild detergent.
3. Rinse with a damp cloth, then wipe the griddle dry.
4. Ensure that the griddle is completely dry before restoring electrical power to the unit.

F. Testing the Installation

IMPORTANT

BEFORE TESTING THE INSTALLATION, FAMILIARIZE YOURSELF WITH THE ACCU-MISER OPERATING CONTROLS (**SECTION 3A**).

1. Ensure that the initial cleaning of the griddle has been performed, as outlined in **Step E** above.
2. Turn all rocker ON/OFF switches to the OFF position.
3. Rotate all thermostat control knobs counterclockwise to their lowest temperature setting.
4. Switch on the circuit breaker/fused disconnect.
5. Perform the following steps for each set of controls (2 sets for AM24SS, 3 sets for AM36SS). If any of these tests fail, contact your Authorized Service Agent.
 - a. Switch the rocker ON/OFF switch to the ON position.
 - b. Rotate the thermostat control knob clockwise to a setting of 200°F (93°C).
 - c. Check that the heating indicator light located beneath the thermostat control knob illuminates.
 - d. Wait for a few minutes; then, check that the zone of the griddle plate that corresponds to the controls has begun to heat.
 - e. Wait for a few minutes to check that the heating indicator light turns off, showing that the zone has reached the proper temperature.
 - f. Rotate the thermostat control knob back to its lowest setting. Switch the rocker ON/OFF switch to OFF.

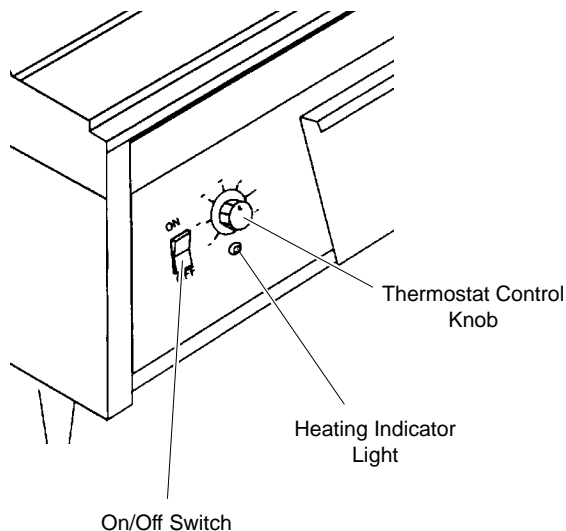
SECTION 3 OPERATION

A. Controls

This section provides a basic description of the location and function of the griddle operating controls (all located on the control panel). Refer to the diagram below.

1. *Thermostat Control Knob:* Adjusts the corresponding griddle zone to new temperature requirements. The maximum set point is 450°F (232°C), and the minimum is 150°F (65°C).
2. *Heating Indicator Light:* Each heating indicator light is illuminated whenever the corresponding griddle zone is calling for heat. The light turns off when the griddle section has reached the temperature set on the thermostat control knob.
3. *On/Off Switch:* Turns the corresponding griddle zone on and off.

Griddle Operating Controls



B. Seasoning the Griddle

1. Spread a light film of unsalted cooking oil over the entire griddle surface with a soft cloth.
2. Set all Thermostat Control Knobs to 300°F (149°C).
3. Allow the griddle to operate for at least two minutes. This allows the oil to work into the pores of the metal, forming a smooth coating over the exterior surface of the griddle. Use a spatula to spread the oil, if necessary.



WARNING

NEVER TOUCH AN OPERATING GRIDDLE. ALWAYS WAIT UNTIL ALL ON/OFF SWITCHES HAVE BEEN SET TO "OFF" FOR AT LEAST 30 MINUTES.

4. Turn all Thermostat Control Knobs to 0 (off). Switch the On/Off Switches to "Off."
5. Wait at least 30 minutes for the griddle to cool, then wipe off the excess oil with clean cloths.
6. Switch the On/Off Switches to "On." Set the Thermostat Control Knobs to 350°F (175°C).
7. Repeat Steps 1, 3, 4, and 5. This completes the griddle "seasoning."
8. Switch the On/Off Switches to "On." Set the Thermostat Control Knobs to the proper temperature setting(s) for the type of food to be cooked. After the Heating Indicator Lights turn off, the griddle is ready for use.

C. Operating Hints and Safety

Although the finest materials, engineering planning, and manufacturing facilities have provided for safe and trouble-free operation, only proper use and maintenance will assure personnel safety and long life for your Accu-Miser griddle. The following are a few precautions and operating suggestions for use of the griddle.

1. Disconnect power to the griddle at the breaker/fused disconnect at the end of each day of operation.
2. NEVER leave the griddle in operation without an attendant.
3. NEVER operate the griddle without the grease drawer FULLY in place.
4. Turn the thermostat control knobs down to a "standby" temperature of 200°F (93°C) during idle periods. Leaving the griddle to idle at high temperatures can cause food particles and grease film to carbonize. It takes only a few minutes to regain operating temperatures.
5. Do not heat the entire griddle for cooking small amounts of food. Any zones not required for cooking can be left at the "standby" temperature.
6. Various kinds of food can be cooked at the same time by setting each zone of the griddle to a different temperature.
7. Use a spatula to push excess grease into the grease troughs after each load of food is cooked. This reduces smoking and carbonizing of hot grease.

SECTION 3 - OPERATION

D. Daily Operation And Maintenance

Daily Pre-Operation

1. Season the griddle before operation daily as described in **Step B, Seasoning the Griddle**.
2. Always allow 15 minutes of preheat time before loading the griddle with food. This will allow the griddle surface to be saturated with heat. Failure to allow sufficient preheat time will result in unsatisfactory cooking of the first load.

Daily Post-Operation

Cleaning the griddle on a daily basis, as outlined below, greatly lessens the formation of hard-to-remove grease stains that can affect food quality.



WARNING

DISCONNECT ELECTRICAL POWER AT THE BREAKER/FUSED DISCONNECT BEFORE ATTEMPTING TO CLEAN THE ACCU-MISER.



WARNING

WHEN CLEANING THE ACCU-MISER, NEVER ALLOW WATER TO STAND IN PLACE ON THE UNIT. EXCESSIVE MOISTURE INSIDE THE UNIT WILL CAUSE A SEVERE ELECTRICAL HAZARD, AND MAY OTHERWISE DAMAGE THE GRIDDLE.

1. *Cleaning the Griddle Surface*

- a. To provide evenly cooked and perfectly browned foods, keep the griddle surface free of carbonized grease. Carbonized grease on the griddle surface hinders the transfer of heat from the griddle surface to the food. This results in spotty browning, and a loss of cooking efficiency. Carbonized grease also tends to cling to the griddled foods, giving them a highly unsatisfactory and unappetizing appearance.
- b. Clean the surface of the griddle plate with a pumice or griddle stone by rubbing with the grain of the metal while the griddle surface is still warm.
- c. Wipe the griddle clean of residue from the griddle stone.

2. *Cleaning the exterior*

- a. Wipe down the sides of the griddle, and all areas around the griddle, with a damp towel to remove accumulated splashed grease.
- b. Remove any remaining grease with warm water and a mild detergent. **DO NOT** apply enough liquid to stand in place on the unit.
- c. Wipe the griddle dry with a clean towel. Ensure that all visible moisture has been removed.
- d. Polish the griddle with a dry, soft cloth.

3. *Cleaning the grease drawer, chutes, and troughs*

- a. Empty the grease drawer as often as necessary, but it **MUST** be emptied at the end of each day of operation, or at the end of each shift.

Wash out the grease drawer with hot water and a mild detergent. Wipe it dry and replace it in the griddle.

- b. At the end of each shift or day of operation, thoroughly clean the grease troughs and grease chutes.

E. Troubleshooting

Problem

Action

Griddle is not heating.

1. Check that the breaker/fused disconnect is in the ON position.

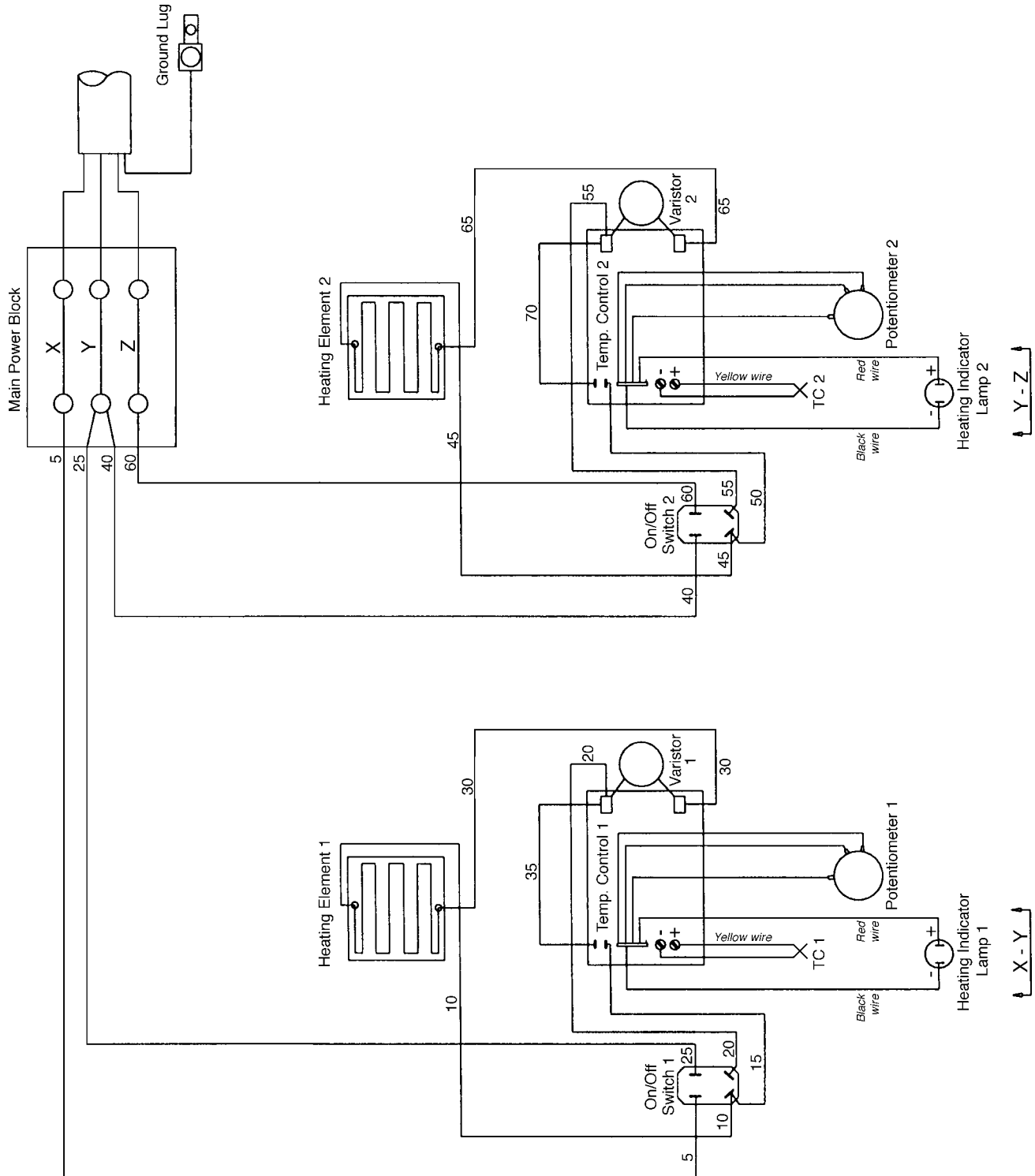
Griddle zone is not heating.

1. Check that the corresponding rocker switch is turned on.
2. Check that the thermostat is set to the proper temperature.

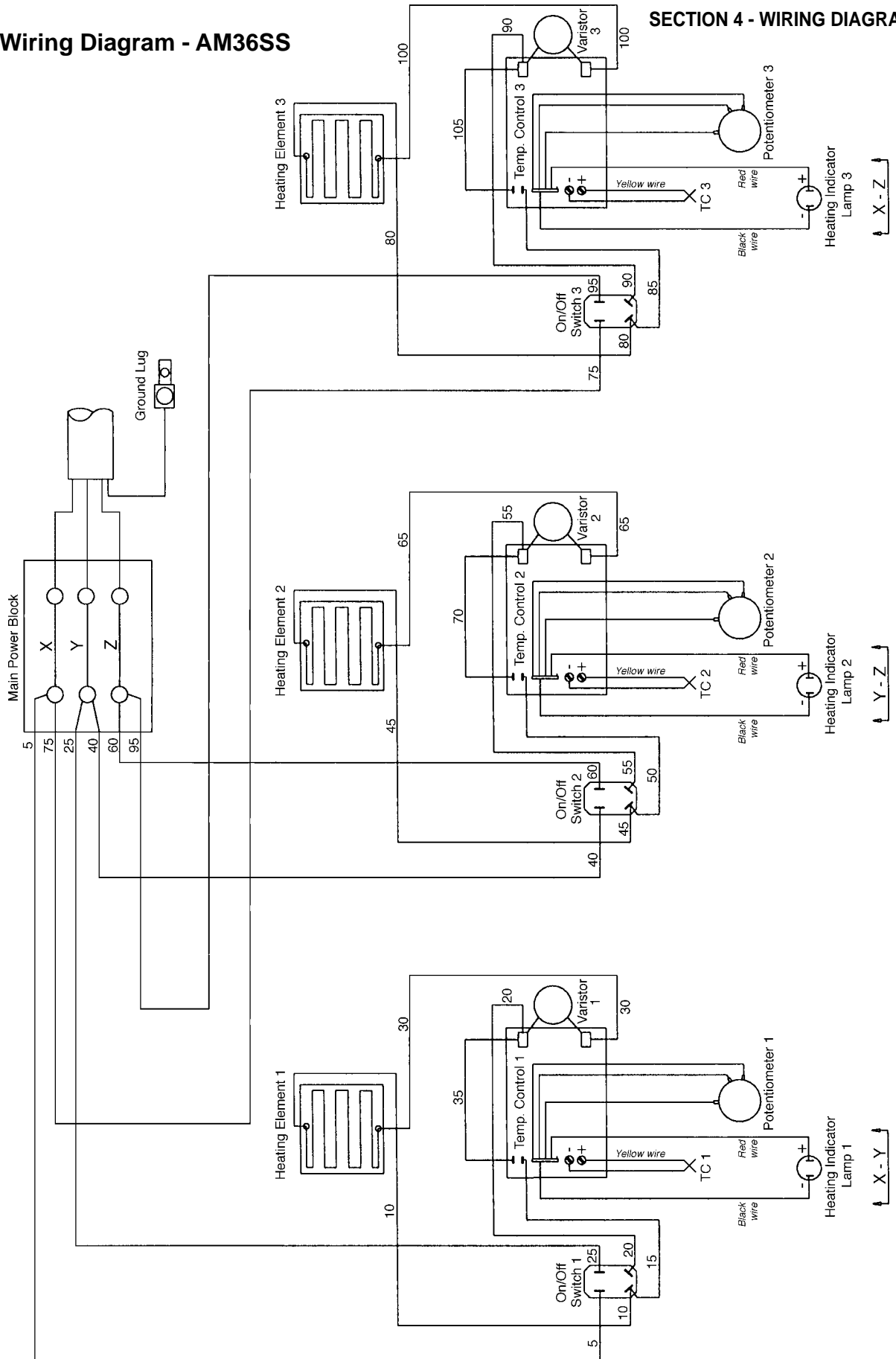
If problems persist, contact your local Authorized Service Agent.

SECTION 4 WIRING DIAGRAMS

A. Wiring Diagram - AM24SS



B. Wiring Diagram - AM36SS



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