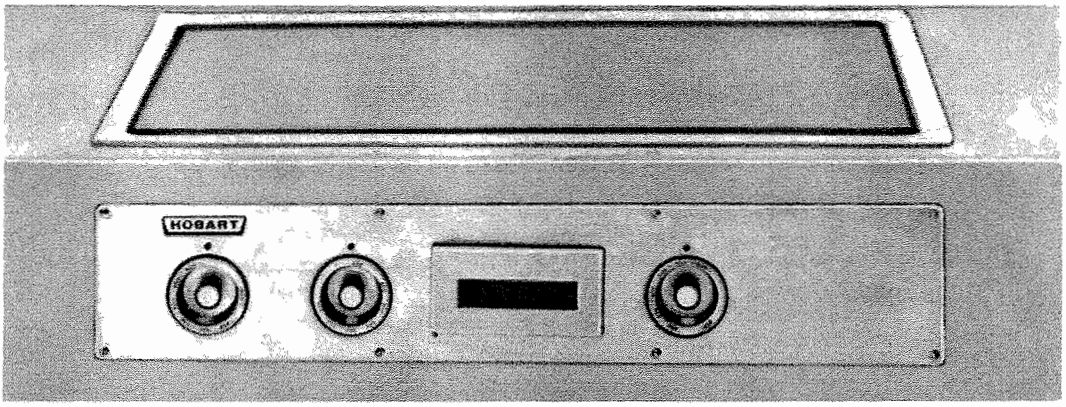
HOBART

INSTRUCTION MANUAL

MODELS CG721 & CG821
DROP-IN 3 FT. WIDE GRIDDLES



A product of HOBART CORPORATION TROY, OHIO 45374

FORM 14549 (9-83)

WHEN 'A' IS	B"	C"	D	E	F"	G
1 5/8	7 1/4	3 3/8	7 7/16	2 1/32	2 3/8	9"
2 3/8	8"	4 1/2	8 3/16	2 25/32	3 1/8	9 3/4
3 1/8	8 3/4	5 1/4	8 15/16	3 17/32	3 7/8	10 1/2
3 7/8	9 1/2	6"	9 11/16	4 9/32	4 5/8	11 1/4
4 5/8	10 1/4	6 3/4	10 7/16	5 1/32	5 3/8	12"

U.L. CONDITIONS OF ACCEPTABLITY:

A. THIS EQUIPMENT MUST BE INSTALLED IN AN ALL METAL FIXTURE OF STEEL OR STAINLESS STEEL CONSTRUCTION, .078 IN.(MIN.) THK. FOR THE TOP AND SUPPORTING FRAME. SIDE ENCLOSURE TO BE AT LEAST 22 MSG MIN. THICKNESS.

B. A REMOVABLE BOTTOM ENCLOSURE MUST BE PROVIDED UNDER EACH DROP-IN UNIT AND BE MADE OF METAL CONSTRUCTION OF AT LEAST 22 MSG MIN. IF VENTILATING OPENINGS ARE PROVIDED IN THE BOTTOM ENCLOSURE, THEY MUST NOT ALLOW THE ENTRANCE OF A 3/32 IN. DIA. ROD NOR BE LOCATED DIRECTLY BELOW UNINSULATED LIVE TERMINALS, WIRING OR ELECTRICAL COMPONENTS AND SHOULD BE LOCATED AT LEAST 1 IN. AWAY FROM ANY INSULATED LIVE TERMINALS.

C. MINIMUM SPACING BETWEEN GRIDDLE TOP EDGE AND ADJACENT ITEMS SHOULD BE: FIXTURE BACK WALL - 1 3/4, FIXTURE SIDE ENCLOSURE - 1 IN., FRONT CONTROL PANEL - 7/8, OTHER DROP-IN DEVICES - 1 IN.

D. CONTROLS SHALL BE MOUNTED ON THE FRONT VERTICAL SURFACE OF THE FIXTURE.

[11] E. FOR SUPPLY CONNECTIONS USE WIRES SUITABLE FOR AT LEAST 90°C (194°F).

NOTES:

1. GRIDDLE CAN BE MOUNTED WITH TROUGH IN THE FRONT OR REAR. DIMENSIONS SHOWN ARE FOR FRONT TROUGH MOUNTING, FOR REAR TROUGH MOUNTING THIS DIMENSION MUST BE BETWEEN 7/8" AND 2".
2. TABLE TOP REINFORCEMENT AND GASKET FURNISHED BY G.E. (NOTE: GASKET IS SHIPPED IN GREASE TRAY.)
3. ELECTRICAL CONNECTION BOX FACTORY LOCATED IN THE FRONT POSITION. CONNECTION BOX CAN BE MOVED TO REAR LOCATION SHOWN.

IMPORTANT

[4] ANY DIMENSIONS SMALLER THAN THE MINIMUM OR LARGER THAN THE MAXIMUM SHOWN IN THE TABLE, WILL REQUIRE CORRESPONDING CHANGES BY THE FABRICATOR TO THE GREASE CHUTE BY ADDING AN EXTENSION, ETC. TO PREVENT THE GREASE FROM SPILLING INTO CABINET.

[5] ANY DIMENSIONS SMALLER THAN MINIMUM GIVEN, WILL REQUIRE ADDITIONAL PANELS ON SIDES AND BACK TO FACILITATE SERVICING.

[6] THE MINIMUM DIMENSION FROM THE BACK OF THE CONTROL PANEL, TO THE FRONT OF THE GRIDDLE TOP IS 7/8" REGARDLESS OF THE SHAPE OF THE BULLNOSE OR TABLE OVERHANG.

[7] GRIDDLES ARE SHIPPED FROM THE FACTORY WITH DIMENSION "D" AT 7 3/16". MOVABLE BRACES PERMIT THE FABRICATOR TO EASILY VARY THIS DIMENSION UP TO 10 9/16 IN INCREMENTS OF 3/4 INCH.

[8] THE MINIMUM SPACE BETWEEN ADJACENT G.E. GRIDDLES, MUST BE 1 5/8" AND BETWEEN ANY OTHER COMBINATION OF G.E. DROP IN COOKING EQUIPMENT, MUST BE 1"; EXCEPT 2 1/32 FOR CHAR BROILERS. DIMENSIONS OF A LESSER VALUE WILL RESULT IN AN INTERFERENCE BETWEEN DEVICES.

[9] [5] ELECTRICAL WIRING CROSSING THE TRAY SLIDE IS TO BE PLACED UNDER THE TRAY SLIDE AND NOT ABOVE IT OR IN OTHER WORDS, PLACE ALL TRANSVERSE WIRING BETWEEN THE TRAY SLIDE AND GRIDDLE BOTTOM COVER.

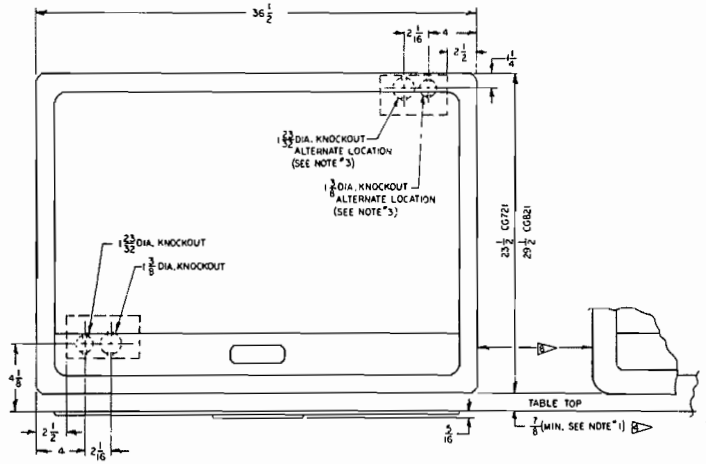
[10] [6] THE INSTALLER OR SERVICER MUST PUT THE ELECTRICAL WIRING NEAR THE CONTROL PANEL INSIDE THE WIRE GUIDE BEFORE ATTACHING THE CONTROL PANEL TO THE FIXTURE FRONT.

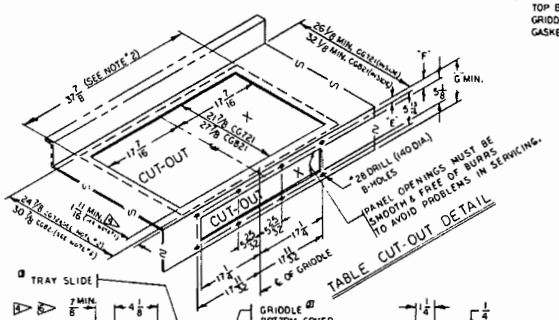
IMPORTANT STEPS IN INSTALLATION:

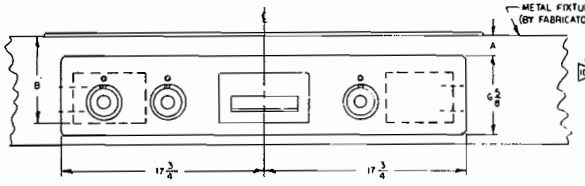
A. REFER TO INSTALLATION MANUAL.

B. GRIDDLE POSITION TO BE NO CLOSER THAN 7/8 INCH FROM COMPONENT FRAME EDGE AND CONTROL PANEL.

C. INSTALL GASKET BETWEEN GRIDDLE TOP AND TABLE TOP BEFORE CLAMPING. EXERCISE CAUTION, SO THAT GRIDDLE TOP DOES NOT PINCH OR DAMAGE THE GASKET.







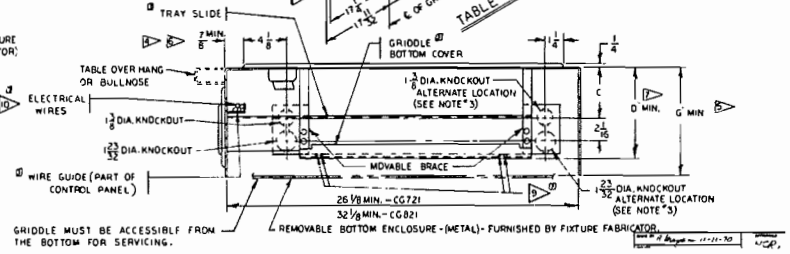


Fig. 1 — D342630

GENERAL

Hobart Drop-In Griddles are designed to be installed into metal fixtures or fabricated tops. Fixture or top **must be** sufficiently rigid to support device weight without warping. Emphasis is on simplifying the layout and fabrication.
This instruction covers the following model:

	Overall Griddle Dimensions
CG721	36½ in. wide, 23½ in. deep
CG821	36½ in. wide, 29½ in. deep

The floor plan for the griddle (Fig. 1) shows overall and other key dimensions of the device, and their relationships to the fixture or top into which they will be installed.

U.L. CONDITIONS OF ACCEPTABILITY:

A. This equipment must be installed in an all metal fixture of steel or stainless steel construction, .078 in. (min.) thk. for the top and supporting frame. Side enclosure to be at least 22 msg min. thickness.

B. A removable bottom enclosure must be provided under each drop-in unit and be made of metal construction of at least 22 msg min., if ventilating openings are provided in the bottom enclosure, they must not allow the entrance of a 3/4 in. dia. rod nor be located directly below uninsulated live terminals, wiring or electrical components and should be located at least 1 in. away from any insulated live terminals.

C. Minimum spacing between griddle top edge and adjacent items should be: fixture back wall - 1-3/4", fixture side enclosure - 1", front control panel - 7/8", other drop-in devices - 1".

D. Controls shall be mounted on the front vertical surface of the fixture.

E. For supply connections use wires suitable for at least 90° C (194°F).

LAYOUT

1. Fig. 1 illustrates the holes to be cut into the metal fixture or fabricated top to accept the griddle. Also shown are holes to be cut into the fixture front (apron) to accommodate the griddle control panel. The front-to-back (depth) dimensions for the CG721 and CG821 are not the same. Fig. 2 shown which dimensions apply to each of the griddles. **Before making the initial cuts into the fixture,** make sure that the model number you are referring to in Fig. 1 corresponds with the model number on the griddle nameplate.

2. All minimum dimensions shown in Fig. 1 must be met.

3. After making the proper layout from Fig. 1, cut the hole in the top of the fixture.

4. Cut the large hole and drill the control panel holes in the front of the fixture from the layout shown in Fig. 1.

5. Hobart furnishes with the griddle a stiffening angle or reinforcement frame assembly that is used to reinforce the fixture top. This reinforcement must be welded on the perimeter of the counter top cut-out. The upturned flanges on the reinforcement should be located an equal distance from the sides of the cut-out. Fig. 2 shows a cutaway view of how the reinforcement frame appears when welded to the fixture top.

NOTE: (1) Before welding the reinforcement frame to the fixture top, assemble the furnished clamps and clamp screws as shown in Fig. 2.
(2) Place one clamp in each of the frame assembly slots. Do not tighten screw.

INSTALLATION

With all the large holes cut out, the smaller control panels drilled, and the stiffening angle welded into place, the fixture is now ready to receive the griddle.

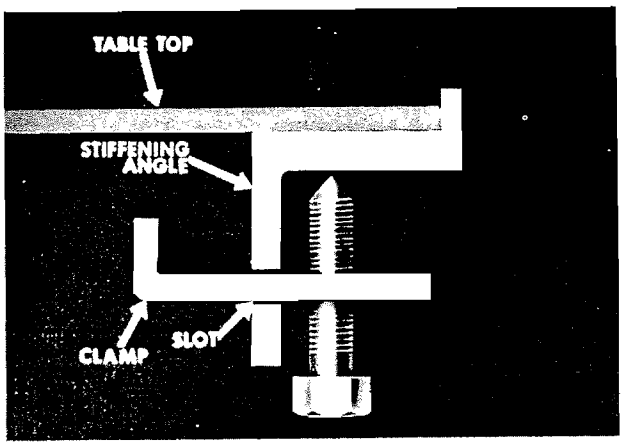


Fig. 2

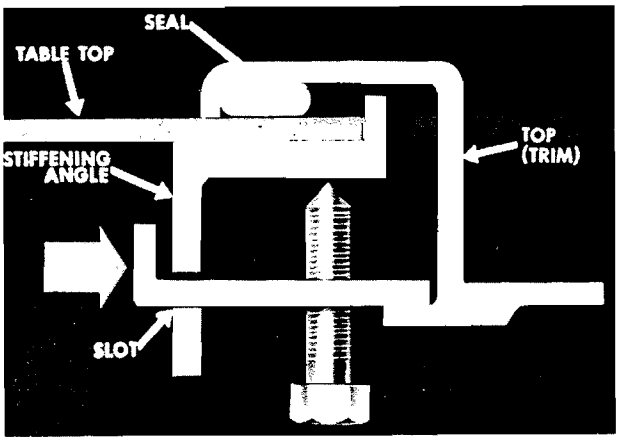


Fig. 4

1. Hobart furnishes a gasket or seal that must be placed around the perimeter of the hole in the top as shown in Fig. 3. This gasket may be temporarily held in place with tape. Do not place the staple securing the gasket ends on or near a corner.

2. A number of clamps, such as the one shown in Fig. 3, appear at intervals along the perimeter. Pull clamps outward so that the griddle frame clears them when it is dropped into place.

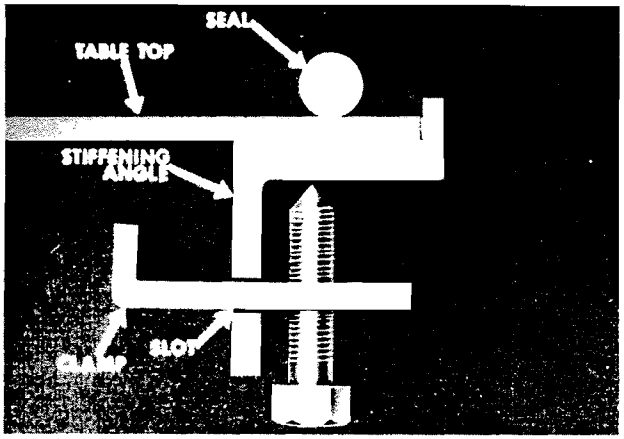


Fig. 3

3. Drop the griddle into position by lowering it into the fixture top hole. Make sure that the thermostat capillaries are not kinked or pinched when setting the griddle in place. With the griddle in place, the gasket or seal becomes compressed. See Fig. 4.

4. Slide the clamp inward so that it engages the upper part of the protruding angle from the griddle body frame. See Fig. 5.

   Slide the clamp sideways so that the notch on it locks against the reinforcement angle. This prevents the clamp from sliding out.

5. Tighten the clamp screws against the angle as shown in Fig. 5.

   This tightening forces the clamps to press down on the griddle body frame extension. The griddle top is now drawn close to the fixture top, compressing the gasket and forming an effective grease guard. Tighten at least one screw on each side before tightening all screws. Do not exceed 60 in.—lbs. torque when tightening bolts.

6. Slide the tray slide (grease drawer receptacle) through the cut-out hole on the apron or front of the fixture, resting it on the two "U" braces.

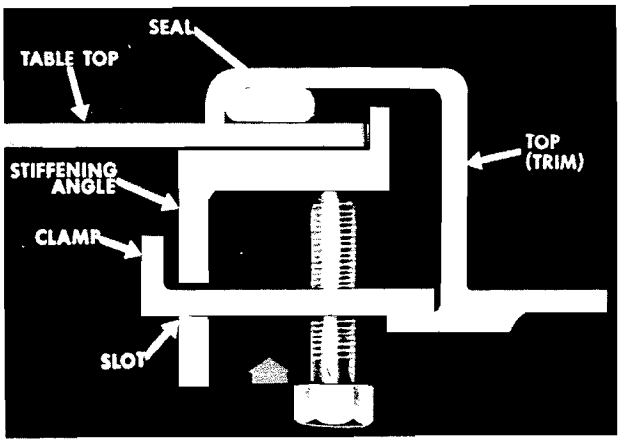


Fig. 5

7. Mount the thermostats to the control panel and make the pilot light connections per the accompanying wiring diagram. **Before making any electrical connections, check nameplate voltage (located on tray slide under grease drawer) to ensure it matches voltage being applied.**

8. Set the control panel in place and screw it to the apron, using the ½" long thread-forming screws.

9. Pull the tray slide against the back of the control panel and secure it with the appropriate screws.

10. Slide the grease drawer into place.

ELECTRICAL CONNECTIONS

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

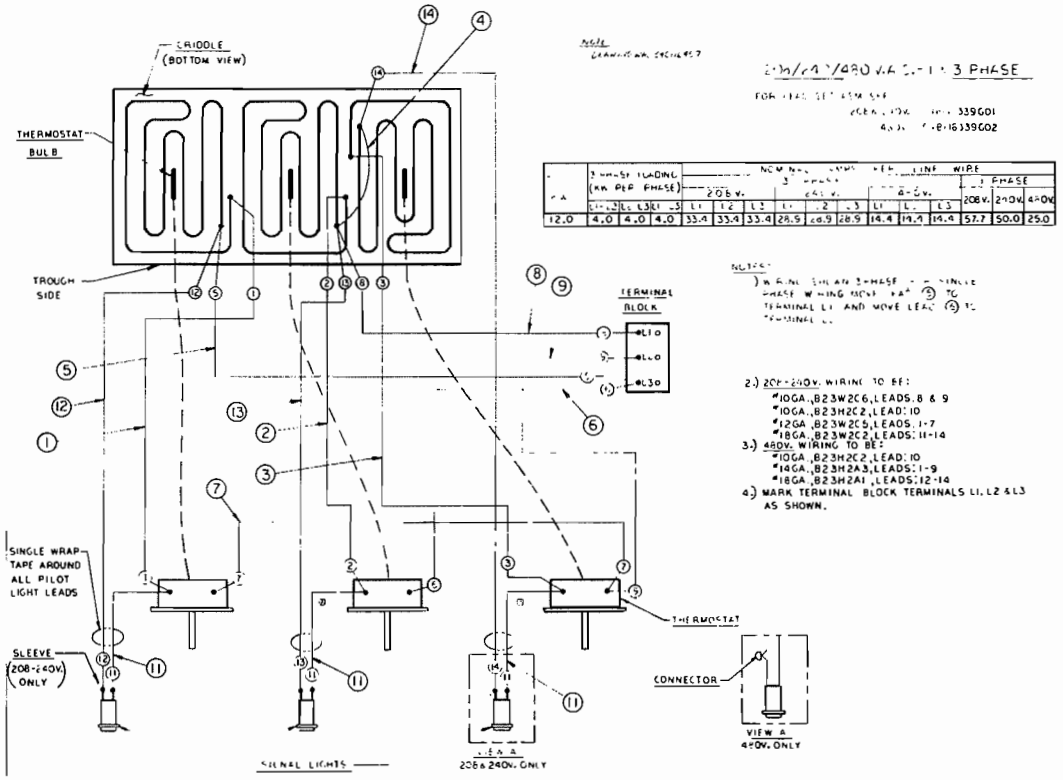
WARNING: DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH INDICATING THAT YOU ARE WORKING ON THE CIRCUIT.

Terminal Box Location. As indicated in Fig. 1, the terminal boxes can be located at either the left front or right rear of the griddle. When shipped from the factory, the device has the terminal box attached in the left front position. The box can be relocated to the alternate position by removing two screws.

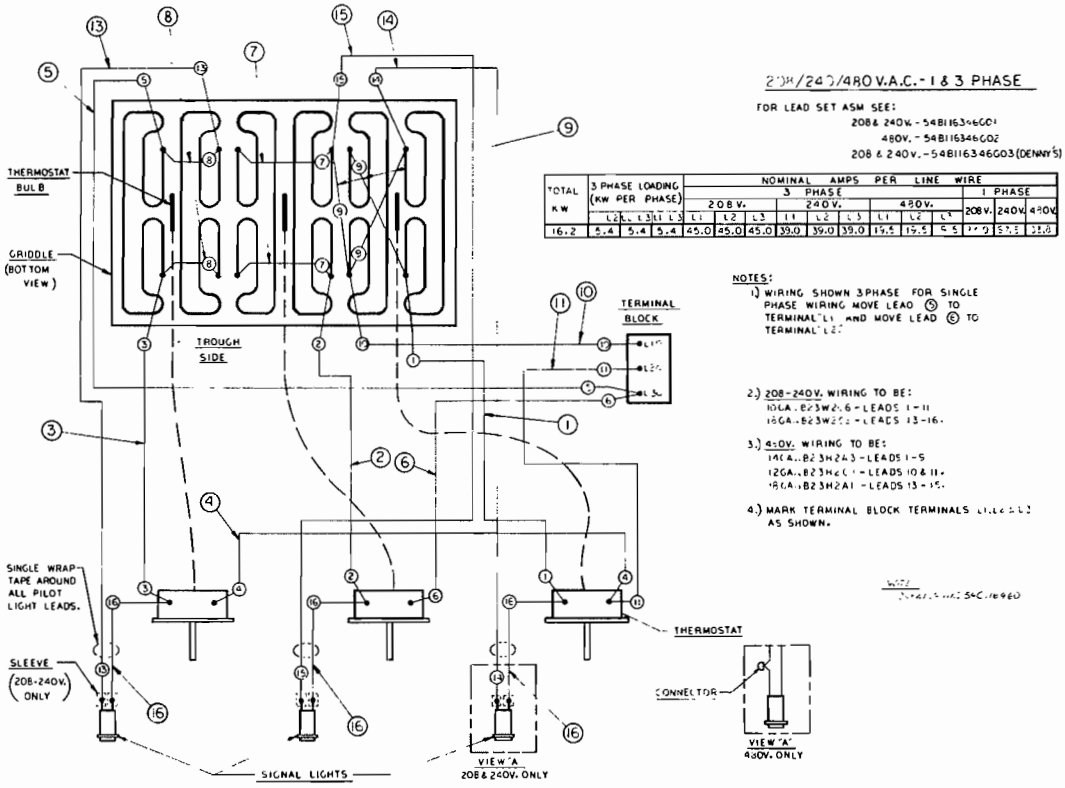
Loading. Electrical loadings of the griddles covered by this instruction are tabulated below:

Fusing. Griddle is not fused and must be connected to a properly fused circuit.

Model Number	Power Input (KW)	3-Phase Loading KW Per Phase			NOMINAL AMPERES PER LINE											
					3-Phase									1-Phase		
					208 Volts			240 Volts			480 Volts			208 Volts	240 Volts	480 Volts
		L1-L2	L2-L3	L1-L3	L1	L2	L3	L1	L2	L3	L1	L2	L3			
CG721	12.0	4.0	4.0	4.0	33.4	33.4	33.4	28.9	28.9	28.9	14.4	14.4	14.4	57.7	50.0	25.0
CG821	16.2	5.4	5.4	5.4	45.0	45.0	45.0	39.0	39.0	39.0	19.5	19.5	19.5	77.9	67.5	33.8



Wiring Diagram — CG721 208/240/480 VAC 1 & 3 Phase — C346333



Wiring Diagram — CG821 208/240/480 VAC 1 & 3 Phase — C346336

Fig. 6

OWNER'S INFORMATION

CLEANING THE GRIDDLE AFTER UNCRATING

Before using for the first time, be sure to remove the factory-applied rust preventive compound. Add a mild detergent to hot water and wash the griddle well. Rinse with a clean, damp cloth and wipe dry.

CONTROLS

The heat of the griddle surface is controlled by turning the dial knob (recessed in the front control panel). When at least one control is turned on, a signal light in the upper left hand corner of the control panel will glow continuously. Thus the operator knows at a glance whether or not the griddle is energized. Separate signal lights cycle with each control. Whenever the thermostat calls for heat, the signal light associated with it will be on. Each thermostat controls twelve inches of griddle surface width. Thermostat temperature range is 200-450F ± 10F.

SEASONING THE GRIDDLE SURFACE

After thorough cleaning, the griddle is ready for seasoning. Preheat to 400F. When the dialed temperature is reached as indicated by the signal lights going off, spread a light film of cooking oil or fat over the entire surface of the griddle. After two minutes, wipe the griddle clean of excess oil. Repeat this operation. The griddle is now ready for use.

OPERATING INSTRUCTIONS

1. Preheat Griddle (preheat time, 77F-350F, approximately 8 minutes) — Set the thermostat dials at the correct griddling temperature for the food to be cooked. A red light will flash on automatically for each section of the griddle when the dial is set, and will go off when the section has reached the dialed temperature. The signal light will flash on and off during the cooking operation to show that correct temperature is being maintained. You are now ready to load the griddle.
2. Load Griddle — After preheating, load griddle and cook according to recipe. Turn foods halfway through cooking time, unless otherwise specified in recipe.
3. Economy Hint — Turn griddle OFF (or to lowest thermostat setting) during idle periods.

CARE AND CLEANING

At the end of each day's operation, turn all temperature controls to "OFF".

AFTER EACH COOKING LOAD, scrape the griddle surface with scraper or rigid spatula to remove excess fat and food particles. ONCE A DAY or whenever necessary, thoroughly clean and wipe out the grease trough. As necessary during use, wipe out accumulated material to provide good drainage. Remove grease drawer, empty and wash. In general, soap and water with the aid of a sponge or soft cloth will clean the drawer thoroughly. Wipe clean with a damp cloth, and dry. Clean control panel with a damp cloth and dry.

EACH WEEK or whenever necessary, clean griddle thoroughly. If desired, use a pumice or griddle stone over surface. Rub with the grain of the metal while still warm. Avoid steel wool! After each thorough cleaning, the cooking surface must be re-seasoned. To remove the control knobs for cleaning, pull straight out. Wash in soapy water. Rinse, dry, and replace on shaft.

CAPACITIES	MODEL CG721 Quant. Per Load	MODEL CG721 Approx. Hourly Production	MODEL CG821 Quant. Per Load	MODEL CG821 Approx. Hourly Production	BOTH MODELS Cooking Time & Temp.
MEATS					
Hamburgers (2½-oz. servings, 3½" diam.)	48	720+	65	975+	3 min. at 350F
Minute Steaks (4-oz. steaks, ½" thick)	18	216+	24	300+	4 min. at 350F
Beef Tenderloin (5-oz. steaks, 1" thick)	36	234+	48	275+	8 min. at 350-360F
Liver (3-oz. slices, 3/8" thick)	27	324-405	36	450+	3-4 min. at 350F
Bacon (22 to 32 slices per lb.)	2 lbs.	17-20	3½ lbs.	30 lbs.	5-6 min. at 350F
Pork Link Sausages (Fresh, 1¼-oz., 3½" long)	9-10 lbs.	50-55	12 lbs.	70 lbs.	10 min. at 325F
Hot Dogs (split)	45-50	675-750	65-70	900+	3 min. at 350F
Ham Steaks (1-lb., tenderized, ½" thick)	18	216+	24	325+	4 min. at 350F
OTHER FOODS					
Eggs, Fried	45	675+	65	900+	3 min. at 300F
Pancakes (4" diam)	32	384-480	40	450+	3-4 min. at 360-375F
Fried Potatoes, Blanched (Servings)	35-40	470-480	50-60	750+	4 min. at 375F
Fried Onions, Blanched (Servings)	60	900+	75-80	1100+	3 min. at 340F
Hamburger Buns (3½" diam., split)	24	480+	32	640	2 min. at 350F

RECOGNIZED UNDER COMPONENT PROGRAM of UNDERWRITERS' LABORATORIES, INC.

(See Fig. 1)

ACCESSORY

Removable stainless steel splatter guard, 3½ in. high. Model CX344 (for CG721). Model CX345 (for CG821).

WEIGHTS, DIMENSIONS AND DATA

MODEL	GRIDDLE SURFACE Width (in.)	Depth (in.)	Area (sq. in.)	GREASE DRAWER CAP'Y (GAL.)	PREHEAT TIME TO 350F (min)	SHIPPING WT. (Lbs.)	INSTALLED WT. (Lbs.)
CG721	34	17-15/16	610	1	8	184	160
CG821	34	23-15/16	813	1.3	8	234	210

WARRANTY

This Hobart product is covered by a one-year warranty on parts and labor. Should it require service, consult the Yellow Pages of your local telephone directory or call National Service Department, Hobart Corporation, Troy, Ohio (513) 335-7171.

FORM 14549

PRINTED IN U.S.A.