



***Le Griddle Electric Models
GEE40 - GEE75***

Installer-please leave this manual with the proud new owner.

Instruction Manual

For the latest news and product updates, please visit:
LeGriddleUS.com CS@LeGriddleUS.com REV 01.27.2025

Instruction Manual

Dear Customer,

Thank you for purchasing this Le Griddle product. It is very easy to use, but we strongly recommend that you carefully read these instructions which include advice on how to use and install your appliance in order to obtain optimum and safe results.

Reception and unpacking

Should you notice any damage when unpacking, please contact your retailer.

General rules applicable to electric equipment

WARNING:

- 1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.**

CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by-products, which are on the list of substances, which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate the unit according to the use and care manual, ensuring you provide good ventilation when cooking.

**When using electric appliances, safety measures must always be taken:
Please read all the instructions carefully.**

This appliance is not designed for use by people (including children) whose physical, sensorial or mental capacities are impaired or by people with no experience or knowledge, unless they have been supervised or given training in the use of the appliance beforehand by a person responsible for their safety.

Some parts can be hot, keep the children away from the Griddle. The appliance must never be left without supervision during use.

Do not move the appliance during operation.

Do not use the appliance for anything other than the purpose which is described.

There is a risk of accidents if accessories used are not recommended by the manufacturer of the appliance.

This appliance must be kept away from flammable materials.

Use protective gloves when handling particularly hot parts of the appliance.

- Allow the appliance to cool down before handling or cleaning.
- The underneath of the appliance must be kept well ventilated to ensure good air circulation.
- Place the appliance on a stable, dry surface, slightly away from the edge and more than 8in (20cm) away from any walls or heat-sensitive objects.
- Recommended hot plate height: 33 to 37in (85 to 95cm) from the ground for a comfortable working position.
- If setting the griddle on a counter-top, place it on a non-combustible, strong, stable, dry surface, slightly away from the edge and more than 12 inches away from any walls or heat-sensitive objects.
- Any modification of the appliance may be dangerous. Please do not modify.
- Do not obstruct the ventilation openings on the frame.
- Warning: Do not use or store any flammable liquids or vapors in the vicinity of the Griddle.
- Store the appliance in a dry place.
- We recommend you to keep the original packaging in order to store the appliance.
- The appliance must be connected to a power outlet with an earth contact.
- The appliance must be powered by means of a residual current device with a rated residual operating current of 120 volts (30mA) or below.
- We recommend that you inspect the power cable regularly for any sign of damage.
- To guard against electric shocks, do not immerse the wire, connector or body of the appliance in water or any other liquid.
- Do not handle with wet hands or use in rain.
- Do not leave the wire hanging from a table or counter.
- Do not place the appliance and its wire on or near a surface which is likely to become hot (cooking plate, gas burner, oven, etc.).
- Do not obstruct the ventilation holes in the bottom plate under the frame.
- Do not obstruct the frame's ventilation inlets.
- Do not connect or use an appliance with a damaged lead or plug. If the power supply cable is damaged it must be replaced by the distributor, its after-sales service or qualified persons to avoid any danger.
- In the event of a failure, inspection and repairs must be performed by an approved technician. Any maintenance operations must be performed by an approved technician.
- The appliance is not intended to be operated using an external timer or a separate remote-control system.
- When installing this appliance observe all local codes and ordinances. If no local codes are valid, wire unit in agreement with the latest Nation Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1, whichever is valid.
- When not in use and before cleaning unplug your appliance from the outlet.
- Never disconnect the grounding plug or use with an adapter of 2 prongs.

KEEP THESE INSTRUCTIONS

Le Griddle cannot be held responsible for any damage incurred to objects or people resulting from incorrect installation or operation of the appliance.

Technical description

Characteristics

- 304 Stainless steel frame
- 304 Stainless steel cooking plate certified for contact with food
 - Heating zone - 1800W
- Adjustable thermostats 0 to 100% of temperature
- Safety thermal cut
- Removable tray for liquid and waste recovery

Reference	Size WxDxH	Weight	Power	Cooking surface	Cooking material	Plug
GEE40	16 1/2" x 18 3/4" x 10"	50 lbs	1 x 1800 WATTS	16" x 15"3/4	304 Stainless Steel	3 Prong Grounded plug 120V 15A 60Hz
*GEE75	30 x 18 3/4 x 10"	100 lbs	2 x 1800 WATTS	29 3/8" x 15"3/4	304 Stainless Steel	Dual 3 Prong Grounded plugs 120V 15A 60Hz

****We recommend a dedicated circuit. Requires 2 electrical outlets.***

Operation

Installation

Install the Griddle on a flat surface coated with an inflammable material (tiles, fire brick, etc.). The distance between the Griddle and the adjacent walls must be at least 2ft (2m).

IMPORTANT MUST BE USED WITH A GFCI EQUIPPED OUTLET OR CIRCUIT, THE DEVICE IS DELIVERED WITH A THREE PRONG GROUNDED PLUG.

TURNING GRIDDLE ON

Connect the device to the nearest power source (see technical specifications of the appliance). Push power button On, turn the power control knob.

TURNING GRIDDLE OFF

Turn the power control knob to zero, push the power button OFF and disconnect the appliance. Ensure unit is completely cooled before storing.

Use

COOKING

Choose the cooking temperature according to the food. Preheat the device for 10 minutes by setting the selected temperature.

If necessary, coat the plate evenly with cooking oil using a pad or brush. Place the food on the plate and cook according to your taste.

With time, you will come to learn the most suitable temperatures for the items to be cooked according to their thickness, texture and your personal tastes.

Cleaning and maintenance

Before cleaning operation unplug the device

The frame

To avoid any risk of burns, you are advised to always allow the hot plate to cool down before cleaning. Clean with a sponge soaked in warm water and detergent. Never use abrasives or steel wire brushes.

The hot plate

The plate is easier to clean when the Griddle is still slightly warm. Beware of the risk of burns.

The stainless-steel plate on the Griddle is shiny before use. The surface is likely to become dull and scratched once utensils have been used. After a while, the scratches will fade and the plate will have a brushed, weathered look.

After the appliance has been used several times, grease residues may appear on the hot plate; this is perfectly normal.

To remove these, warm the cooking plate to med/high temperatures, pour a glass of cold water or place ice cubes on the hot plate and scrape off residue with a spatula or scraper.

During use, these residues may become detached by themselves; this does not mean that the hot plate has been damaged.

With a rigid spatula, remove most of the sticky residue on the hot plate by pushing it towards the drip tray. (See GFSK - Griddle Starter Kit)

Then pour a small amount of water on the hot plate to soak the remaining residue (use a wet sponge or ice cubes).

Wait for a few minutes.

With a rigid spatula, remove the water and sticky residue and push it towards the drip tray. Clean with a scouring pad (Scotch Brite Pad for example) and then a soft sponge. Pour some vinegar on the plate to remove smells and strong tastes.

Clean the plate promptly after preparing salty food to avoid any risk of corrosion.

Do not use chlorine-based cleaning products as they can also cause corrosion.

Exterior -

Stainless steel surfaces will change color when exposed to temperatures produced by the griddling process. The stainless steel will alter color from silver to brown and blue. You can remove this by using stainless steel cleaner.

Use grill cleaner to remove grease and dirt. Always wipe with the grain. Next, to restore the stainless-steel color use stainless steel cleaner. Finish by using polish wipes to wipe your appliance down.

If your appliance is installed near a seaside (salt air) or poolside (chlorine) site, it will be more prone to corrosion and must be maintained/cleaned more often. Do not stock chemicals (such as chlorine or fertilizer) close to your appliance.

Surface iron oxide deposits may appear due to the nature of stainless steel. Do not be worried- these deposits are removable with stainless steel cleaner through quick and periodic maintains. If not attended to quickly, permanent pitting may occur.

By following these recommendations, you will enjoy your appliance for many years.

To protect your appliance from the weather, use an optional cover when not in use. (Allow to cool before covering.)

For cooking and cleaning videos and tips, go to LeGriddleUS.com

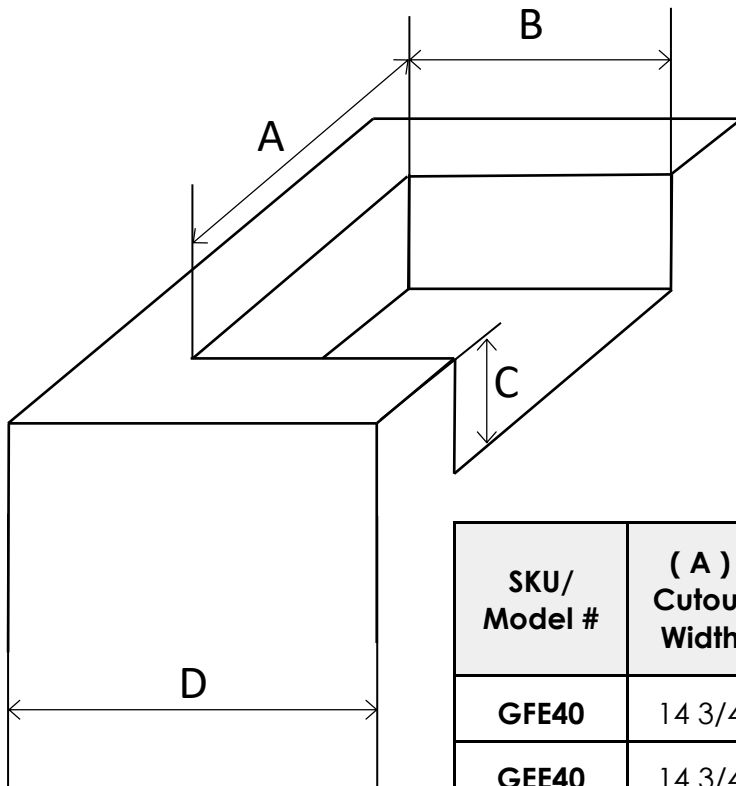
BUILT IN:

The bottom of the appliance must be kept well ventilated to ensure good air circulation under the Le Griddle.

Place the appliance on a stable, dry surface, slightly away from the edge and more than 2ft (2m) away from any walls or heat-sensitive objects (Plastic, Wood,)

Recommended Le Griddle height: 33 to 37in (85 to 95cm) from the ground for a comfortable working position

Do not build into a combustible cabinet. If cabinet is combustible, use an liner (see below).



SKU/ Model #	(A) Cutout Width	(B) Cutout Depth	(C) Cutout Height	(D) Counter Depth	Liner Jacket
GFE40	14 3/4	16 3/4	5 3/4	24	GFLINER40
GEE40	14 3/4	16 3/4	5 3/4	24	GFLINER40
GFE75	28 3/4	16 3/4	5 3/4	24	GFLINER75
GEE75	28 3/4	16 3/4	5 3/4	24	GFLINER75
GFE105	40 1/2	16 3/4	5 3/4	24	GFLINER105
GFE160	60 1/4	16 5/8	5 1/2	24	GFLINER160

** If installing with lid the clearance between the open lid and back-wall must be a minimum of 7".*



Le Griddle Product Warranty

Le Griddle is proud to offer the most comprehensive warranty program in the industry.

All LeGriddle **Gas and Electric Cooking Surfaces and Burners** are warrantied free from manufacturer defects for a lifetime to the original owner.

All **other parts** are warrantied free from manufacturer defects for 10 years to the original owner.

We take great care to ensure that each of our appliances reaches the user in perfect operating condition. If you discover any issues when unpacking your appliance, please report it to the retailer within 48 hours. If the appliance is not functioning properly, please contact your retailer or email us at CS@LeGriddleUS.com. This non-transferable warranty is limited to the replacement of original, defective parts (one-time replacement) and does not cover shipping or labor for removal or installation of replacement parts, if necessary.

The following are not covered by the guarantee:

- Deformation of the plate when it is too hot. This deformation is not permanent and will disappear when the plate cools; it is normal in use.
- Normal wear of the product that does not affect its operation (scratches, color change, etc.).
- The presence of rust, cracks, or other deformation of the cast-iron surface that does not affect the appliance's operation.
- Damage caused by abnormal use, modification of the product, or failure to follow the instructions for use (e.g., using chlorine-based cleaning products).
- Damage resulting from a fall or impact.

Please do not hesitate to contact us should you have any questions or suggestions at CS@LeGriddleUS.com.

The owner must retain and submit the original receipt with any warranty claim to receive warranty parts. The warranty applies only to the original owner. Commercial is for electric units only for the moment, Residential use is for both electric and gas. No registration is required.

Le Griddle Gas Units are manufactured to the specifications of:

- ANSI Z21.58/CSA 1.6, Outdoor Cooking Gas Appliances, Edition 6, Issue Date 06/2022
- NSF 4 commercial cooking rethermalization and powered hot food holding and transport equipment, Issue Date 2020.

Le Griddle Electric Units are manufactured to the specifications of:

- UL 1026, Household Electric Cooking and Food Serving Appliances, Edition 6, Issue Date 01/27/2012, Revised 03/19/2021
- NSF 4 commercial cooking rethermalization and powered hot food holding and transport equipment, Issue Date 2020.
- UL 197, Commercial Electric Cooking Appliances, Edition 10, Revision Date 07/10/2020

COMPONENTS FOR ELECTRIC GRIDDLES GEE40/GEE75 AND QUANTITIES PER MODEL

Index	Ref	Pix	Description	Size	Material	GEE40	GEE75
CC.055	GFHEAT		Electric Heating Element	L289.4 x 264 mm	SUS304	1	2
CC.056	GFREG		Electric Regulation Component	44 x 34 mm	Composite	1	2
CC.057	GFSAF		Electric Thermostat	L25xW22xH18mm	Composite	1	2
CC.058	GFSWITCH		Electric On/Off Button	M8x25mm	Stainless Steel	1	2
CC.019E	GFKNOB-E		Electric Knob	OD58xH33mm	Plastic	1	2
CC.004	GFFEET		Adjustable Feet	M8x25mm	CRS with Zinc Plating	4	4
CC.059	GFPLUG		POWER CABLE, 3 PRONG GROUNDED CABLE, 6FT W/FEMALE QUICK DISCONNECT. Part CG4002	L6FT.		1	2
CC.060	GFGLAN		Electric Cable Gland	M20	Plastic	1	2

