

RO-GCE

Electric Countertop Griddle



RO-GCE-36



INSTALLATION GUIDE

Operation, Maintenance, and Service Parts

- RO-GCE-18-1
- RO-GCE-18-2
- RO-GCE-24-1
- RO-GCE-24-2
- RO-GCE-24-1-CP
- RO-GCE-24-2-CP
- RO-GCE-36-1
- RO-GCE-36-2
- RO-GCE-36-1-CP
- RO-GCE-36-2-CP

1. WARNINGS AND CAUTIONS



WARNING

Any installation, adjustment, modification, repair, or maintenance not in accordance with applicable standards may cause injury, death, or property damage. To ensure a safe installation and proper operation of your Rosko equipment, please read this entire manual and keep it for future reference.

- This unit is intended for commercial use only.
- Installation must meet the requirements of the codes below, where applicable.
 - State codes or local codes, or in the absence of local codes:
 - the National Electrical Code **ANSI/NFPA 70**;
 - Canada local codes, or in the absence of local codes:
 - the Canadian Electrical Code **CSA C22.1**.
- The installation of this appliance must be done by a certified technician, where required by law.
- Do not store fuels or other flammable materials near the unit.
- In the event of a malfunction, disconnect the unit power supply and contact a service technician.



WARNING

Keep a copy of these instructions in a visible location¹.

¹This guide is updated as new information or new products become available.
Visit our website rosko-julien.ca for the most recent version of these documents.

TABLE OF CONTENT

1. WARNINGS AND CAUTIONS	2
2. PLANNING AND INSTALLATION	4
2.1. CLEARANCE	4
2.2. RECEPTION AND INSPECTION	4
2.3. LEVEL	5
2.4. FIXATION	5
2.5. CONNECTION	6
3. OPERATION	8
3.1. FIRST USE	8
3.2. IGNITION	8
3.3. PROLONGED SHUTDOWN	8
4. MAINTENANCE	9
4.1. CONDITION	9
4.2. CLEANING	9
5. ELECTRICAL DIAGRAM	10
5.1. RO-GCE-18	10
5.2. RO-GCE-24	11
5.3. RO-GCE-36	12
6. SERVICE PARTS	14
6.1. RO-GCE-18	14
6.2. RO-GCE-24	16
6.3. RO-GCE-36	18
7. SPECIFICATIONS	21
CONTACT US	22

2. PLANNING AND INSTALLATION

Congratulations on the purchase of your new Rosko electric countertop griddle!

To maximize the use and durability of your unit, we recommend that you follow the instructions in this guide. Installation, operation, and maintenance procedures must be followed for warranty protection to apply.

2.1. CLEARANCE

It is essential to observe the following minimum clearance when planning the unit's installation and during the installation.

- Construction with combustible materials:
 - 1" (27 mm) at the back and on each side of the griddle
- Construction with non-combustible materials:
 - 0" (0 mm) at the back and on each side of the griddle
- Provide adequate space for the unit operation and maintenance

2.2. RECEPTION AND INSPECTION

This unit has been inspected and verified before shipment. Upon receipt, check immediately for damage with the delivery person present. If necessary, make your claim immediately.

The warranty is limited to the replacement of defective parts under normal use. No claims will be accepted for breakage resulting from improper installation, improper operation, or unauthorized service before installation.

Before installation, make sure the specifications of the electric countertop griddle match the type of electric power supply. Refer to the nameplate on the side of the unit.

Important: Confirm that you have received all the parts included with your griddle model.

All Electric Countertop Griddle Models

Materials included:

- 1 griddle
- 1 instruction guide

2.3. LEVEL

WARNING

The griddle must be supported by a heatproof countertop or stand.

Once the unit is in its final position, level the griddle by adjusting the leveling feet. Make sure the griddle is level in the front-to-back and side-to-side axis. It is recommended to level the unit each time it is moved. Proper leveling prevents accidents and ensures optimal cooking performance.

NOTE: Always handle the unit with someone else helping. Attempting to do so alone may result in injury.

2.4. FIXATION

WARNING

The unit must be installed with restraints to counteract possible stress on the electrical circuit.

Do not use the connector or power supply wire to restrict the unit movement. Fastening can be done by inserting the griddle into a battery of equipment or attaching the griddle to the back wall with a ring and a chain shorter than the power cord.

NOTE: Fastening material is not included.

For installation on a moving surface with wheels, install the mounting device on the base used. The restriction must also counteract the stress on the connector and the electrical supply wire.

WARNING

Always turn the griddle power off before removing the fastener.

2.5. CONNECTION

The wire entry for the connection is a 1" knockout hole located at the back of the griddle.

Use a 1" commercial electrical connector (not included) to insert the electrical supply wire into the unit.

The connection must be made by a certified technician or electrician.

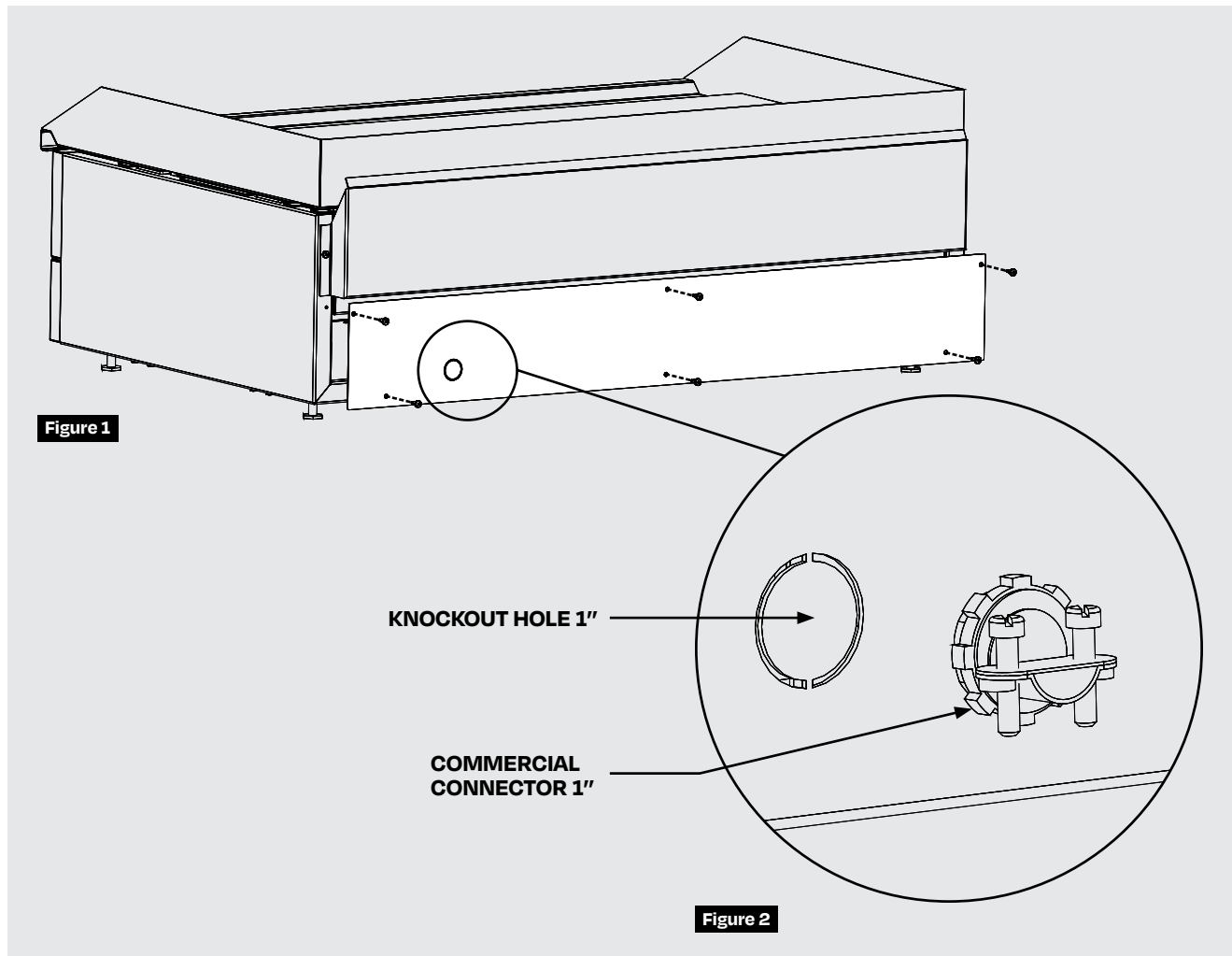


WARNING

Installation must meet the requirements of the codes below, where applicable.

- State codes or local codes, or in the absence of local codes:
the National Electrical Code **ANSI/NFPA 70**;
- Canada local codes, or in the absence of local codes:
the Canadian Electrical Code **CSA C22.1**.

1. Manually remove the 1" knockout located behind the griddle.
2. Remove the rear unit panel by unscrewing the six (6) fixing screws. **(Figure 1)**
3. Install and secure the commercial electrical connector (not included) in the hole provided on the rear panel. **(Figure 2)**



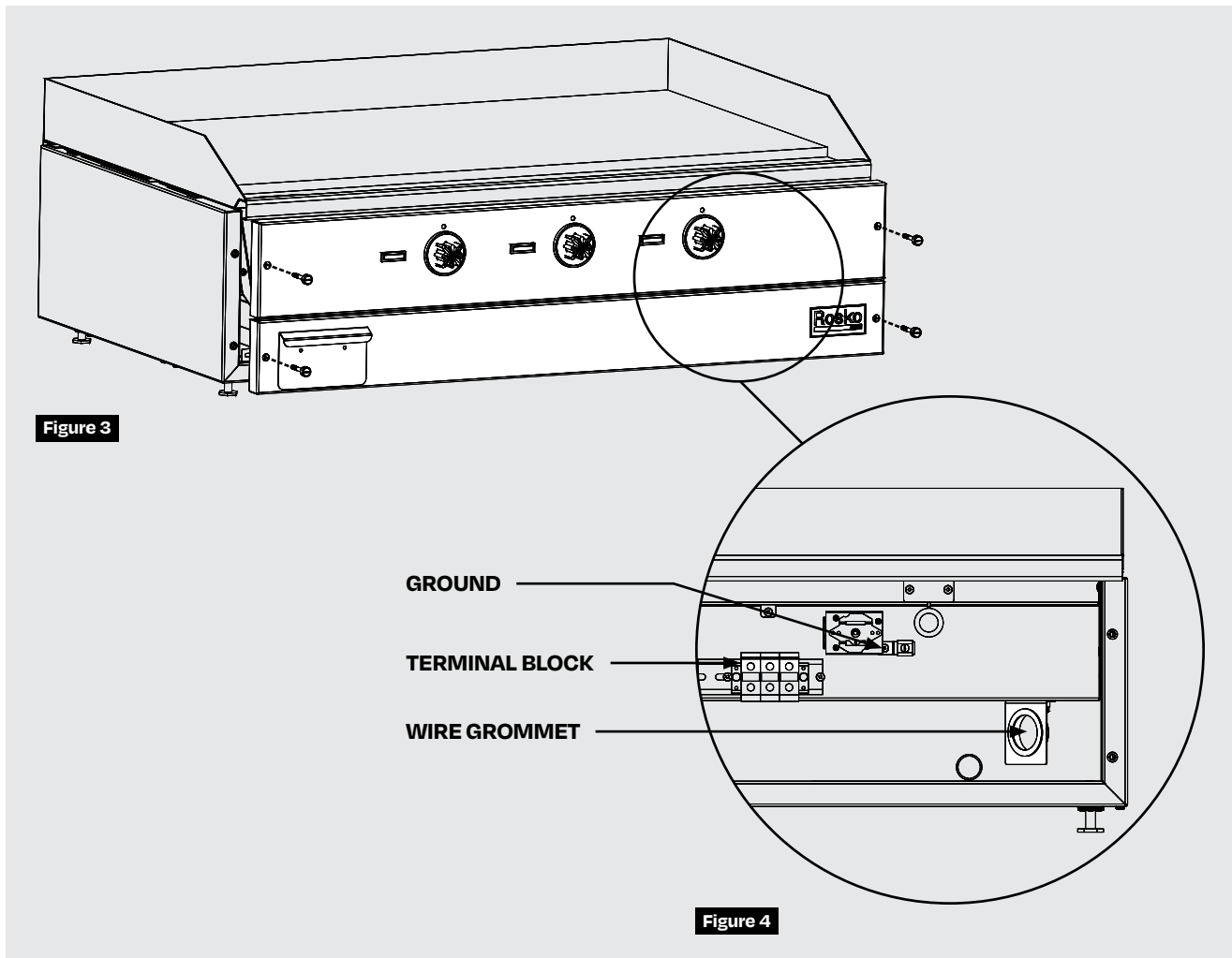
4. To reach the terminal block, remove the grease drawer, unscrew the four (4) bolts in front of the unit and remove the two (2) front panels. **(Figure 3)**
5. Insert and secure the correct length of unsheathed wire in the connector to direct it to the terminal block located on the front of the unit.
6. Make sure the end of the wire fits into the wire grommets before it reaches the terminal block. **(Figure 4)**

⚠ WARNING

Use a metal wire that can withstand a temperature of 400° F (200° C). The wire gauge must also support the operational current (A) listed on the device spec sheet.

7. Replace the rear panel by screwing in the six (6) fixing screws and ensuring that the electrical connector is firmly in place.
8. Make the electrical and grounding connections according to the electrical diagram. **(Figure 4)**

NOTE: See figures 6, 7, and 8 for details on the electrical connections.



9. Replace the grease drawer and the two (2) front panels in their original position by tightening the four (4) bolts.

⚠ WARNING

Be sure not to pinch the unit's internal wiring of the unit when replacing the front panels.

3. OPERATION

WARNING

Never leave the thermostat knob(s) in the maximum position when the plate is not used. This could cause the plate to overheat, turn black, and could cause damage

3.1. FIRST USE

Factory plate protection

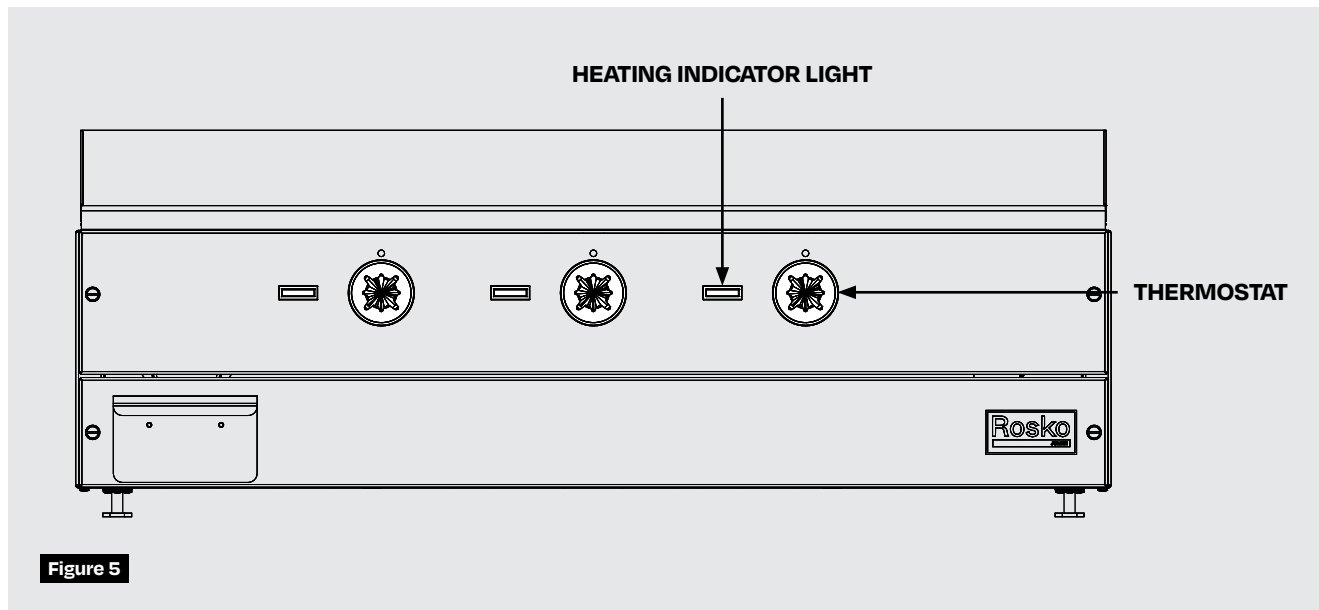
1. Before using the unit, heat the plate to 300° F for five (5) minutes to burn off the protective coating.
2. Turn off the unit and allow it to cool down.
3. Wash the plate with soapy detergent or a mild cleaner to completely remove the residue.
4. Rinse with hot water and repeat the process a second time.

3.2. IGNITION

1. Turn the thermostat(s) to the "OFF" position.
2. Make sure the plate is well oiled.
3. Adjust the thermostat(s) to the desired position. A red light will turn on to indicate that the element is heating his section of the plate. **(Figure 5)**

NOTE: Each thermostat has a indicator light; the number of elements and thermostats depends on the griddle model.

NOTE: We recommend preheating the griddle. Adjust the thermostat(s) to the desired temperature about 20 minutes before you start cooking.



3.3. PROLONGED SHUTDOWN

1. Turn the thermostat(s) to the "OFF" position.
2. Turn off the main electric supply.

NOTE: Be sure to condition the griddle before prolonged shutdown to prevent rusting and degradation of your cooking surface.

4. MAINTENANCE

4.1. CONDITION

It is essential to coat the plate with oil immediately after use and to keep it oiled at all times to prevent rust.

NOTE: This step does not apply to griddles with a polished chrome finish.

After cleaning the griddle, follow these steps to ensure optimal long-term performance:

1. Heat the griddle to 300° F.
2. Apply a few ounces of frying oil.
3. Spread the oil with a soft cloth over the entire surface.
4. Wipe off excess oil.

4.2. CLEANING

Keep the griddle as clean as possible to prevent stains from charring the hot surfaces. Regular cleaning of the griddle will ensure better cooking performance and a longer life for your unit.

NOTE: Cooking plates with a polished chrome (CP) finish are more energy efficient but require rigorous maintenance. Refer to the specific maintenance instructions below to maintain optimum performance.

Every day, thoroughly clean exposed surfaces with a mild soap or other commercial cleaner designed for this purpose.

Remove, empty, and clean the grease drawer regularly.

▪ Polished steel plate

- During use, regularly clean the plate with a scraper.
- Each day, turn off the griddle, let it cool (to 300° F), pour room temperature water over the griddle, and clean with a scraper.
- Once a week, clean the griddle surface thoroughly using a Scotch Brite™ type abrasive or a scrub brush as needed. Brush in the direction of the griddle steel grain while it is still warm. If detergent is used, be sure to rinse well with clear water after cleaning.
- After cleaning, season the plate as specified in these instructions.

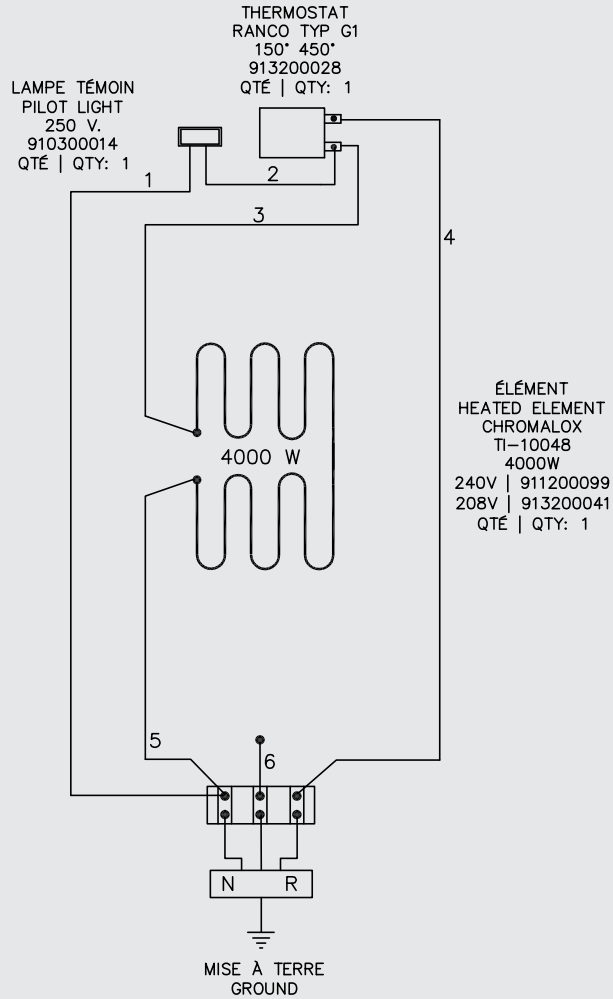
▪ Polished chrome finish (CP) plate

- During use, regularly clean the plate with a chrome plate scraper. Never use an abrasive or a brick scraper on the chrome finish.
- Every day, clean the plate with a damp cloth and polish with a dry, soft cloth.
- Once a week, use a non-abrasive, silicate-free cleaner such as Bon Ami® for charred or blackened areas. Rinse off the cleaner thoroughly with clear water and then polish with a soft dry cloth.

5. ELECTRICAL DIAGRAM

5.1. RO-GCE-18

GCE-18 | PLAQUE À FRIRE DE COMPTOIR | ELECTRIC COUNTERTOP GRIDDLE



DONNÉES ÉLECTRIQUE ELECTRICAL DATA

240V/1PH/4000W		16.6 AMPS		60 CYCLES
208V/1PH/4000W		19.2 AMPS		60 CYCLES

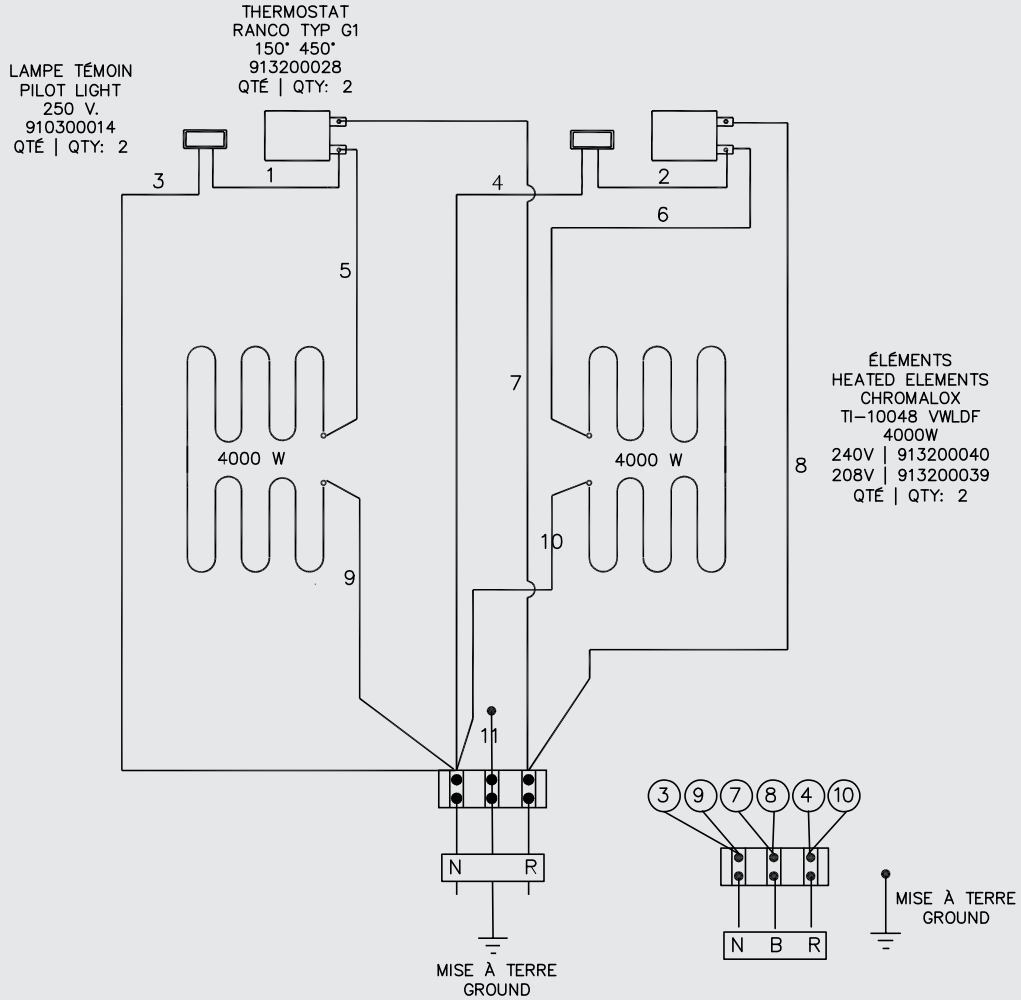
TYPE DE FIL ÉLECTRIQUE ELECTRICAL WIRE TYPE

12 AWG SEW-2 | 200°C | 600V

Figure 6

5.2. RO-GCE-24

GCE-24 | PLAQUE À FRIRE DE COMPTOIR | ELECTRIC COUNTERTOP GRIDDLE



RACCORDEMENT 1 PHASES
1 PHASES CONNECTION

RACCORDEMENT 3 PHASES
3 PHASES CONNECTION

DONNÉES ÉLECTRIQUE
ELECTRICAL DATA

240V/1PH/8000W | 33.3 AMPS | 60 CYCLES
208V/1PH/8000W | 38.4 AMPS | 60 CYCLES

240V/3PH/8000W | X 16.7 AMPS | 60 CYCLES
Y 33.3 AMPS
Z 16.7 AMPS

208V/3PH/8000W | X 19.2 AMPS | 60 CYCLES
Y 38.4 AMPS
Z 19.2 AMPS

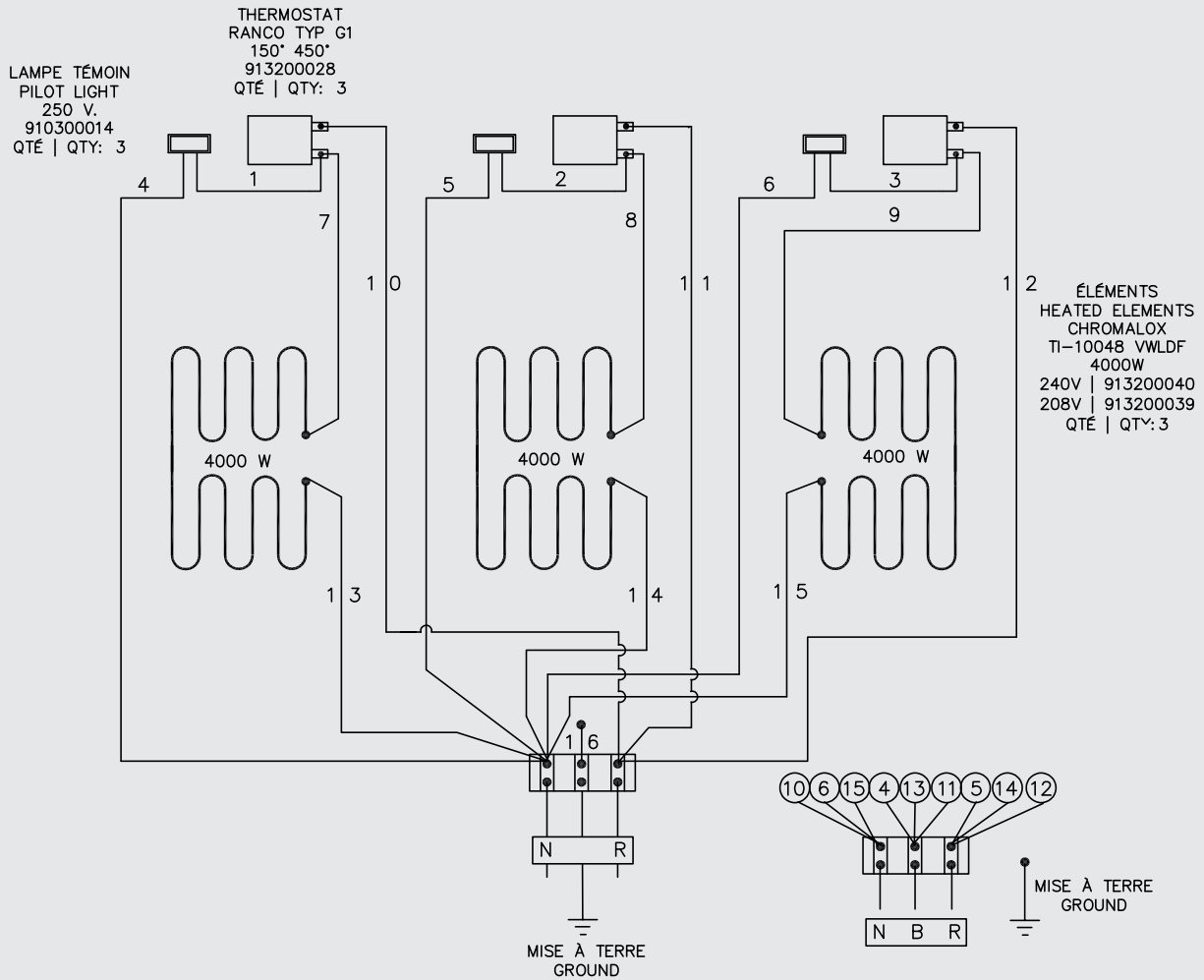
TYPE DE FIL ÉLECTRIQUE
ELECTRICAL WIRE TYPE

12 AWG SEW-2 | 200°C | 600V

Figure 7

5.3. RO-GCE-36

GCE-36 | PLAQUE À FRIRE DE COMPTOIR | ELECTRIC COUNTERTOP GRIDDLE



LAMPE TÉMOIN
PILOT LIGHT
250 V.
910300014
QTÉ | QTY: 3

THERMOSTAT
RANCO TYP G1
150° 450°
913200028
QTÉ | QTY: 3

ÉLÉMENTS
HEATED ELEMENTS
CHROMALOX
TI-10048 VWLDF
4000W
240V | 913200040
208V | 913200039
QTÉ | QTY: 3

RACCORDEMENT 1 PHASES
1 PHASES CONNECTION

RACCORDEMENT 3 PHASES
3 PHASES CONNECTION

DONNÉES ÉLECTRIQUE
ELECTRICAL DATA

240V/1PH/12000W | 50 AMPS | 60 CYCLES
208V/1PH/12000W | 57.6 AMPS | 60 CYCLES

240V/3PH/12000W | X 28.9 AMPS | 60 CYCLES
Y 28.9 AMPS
Z 28.9 AMPS

208V/3PH/12000W | X 33.3 AMPS | 60 CYCLES
Y 33.3 AMPS
Z 33.3 AMPS

TYPE DE FIL ÉLECTRIQUE
ELECTRICAL WIRE TYPE

12 AWG SEW-2 | 200°C | 600V

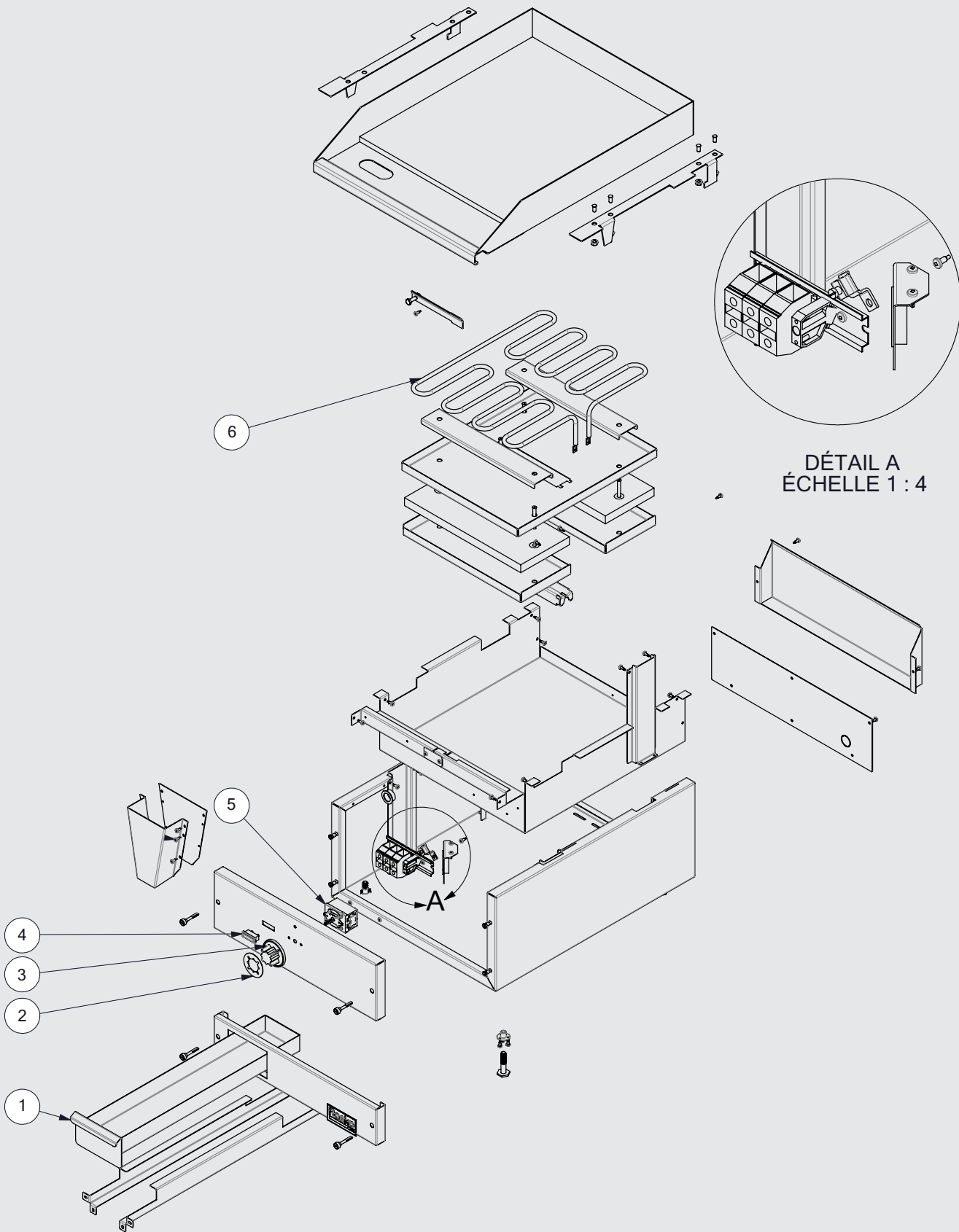
Figure 8

6. SERVICE PARTS

6.1. RO-GCE-18

See **figure 9** for identification of service parts

#	Code	Description	Qty
1	202101007	Grease Pan Drawer for Gas Griddle	1
2	913900238	Knob Ring for Control OFF/100-450° F	1
3	913900220	Control Knob for Commutable Ring	1
4	910300014	Red Square Indicator Light 250 V	1
5	913200028	Thermostat OFF/100-450° F	1
6	913200041	Element 4000 W for 208 V Electric 18" Equipment	1
	911200099	Element 4000 W for 240 V Electric 18" Equipment	1



DÉTAIL A
ÉCHELLE 1 : 4

Figure 9

6.2. RO-GCE-24

See **figure 10** for identification of service parts

#	Code	Description	Qty
1	202101007	Grease Pan Drawer for Gas Griddle	1
2	913900238	Knob Ring for Control OFF/100-450° F	2
3	913900220	Control Knob for Commutable Ring	2
4	910300014	Red Square Indicator Light 250 V	2
5	913200028	Thermostat OFF/100-450° F	2
6	913200039	Element 4000 W for 208 V Electric 24" and 36" Equipment	2
	913200040	Element 4000 W for 240 V Electric 24" and 36" Equipment	2

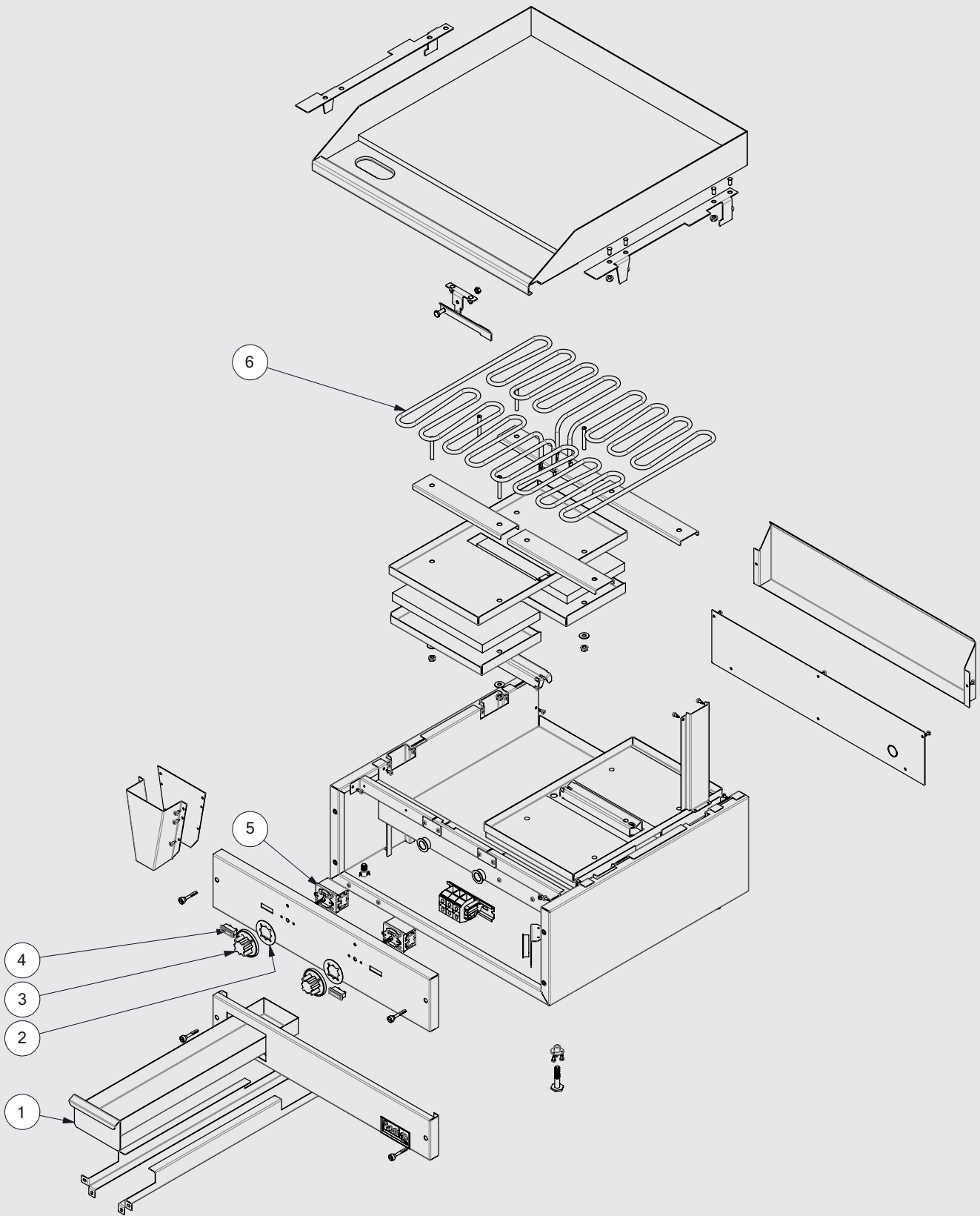


Figure 10

6.3. RO-GCE-36

See **figure 11** for identification of service parts

#	Code	Description	Qty
1	202101007	Grease Pan Drawer for Gas Griddle	1
2	913900238	Knob Ring for Control OFF/100-450° F	3
3	913900220	Control Knob for Commutable Ring	3
4	910300014	Red Square Indicator Light 250 V	3
5	913200028	Thermostat OFF/100-450° F	3
6	913200039	Element 4000 W for 208 V Electric 24" and 36" Equipment	3
	913200040	Element 4000 W for 240 V Electric 24" and 36" Equipment	3

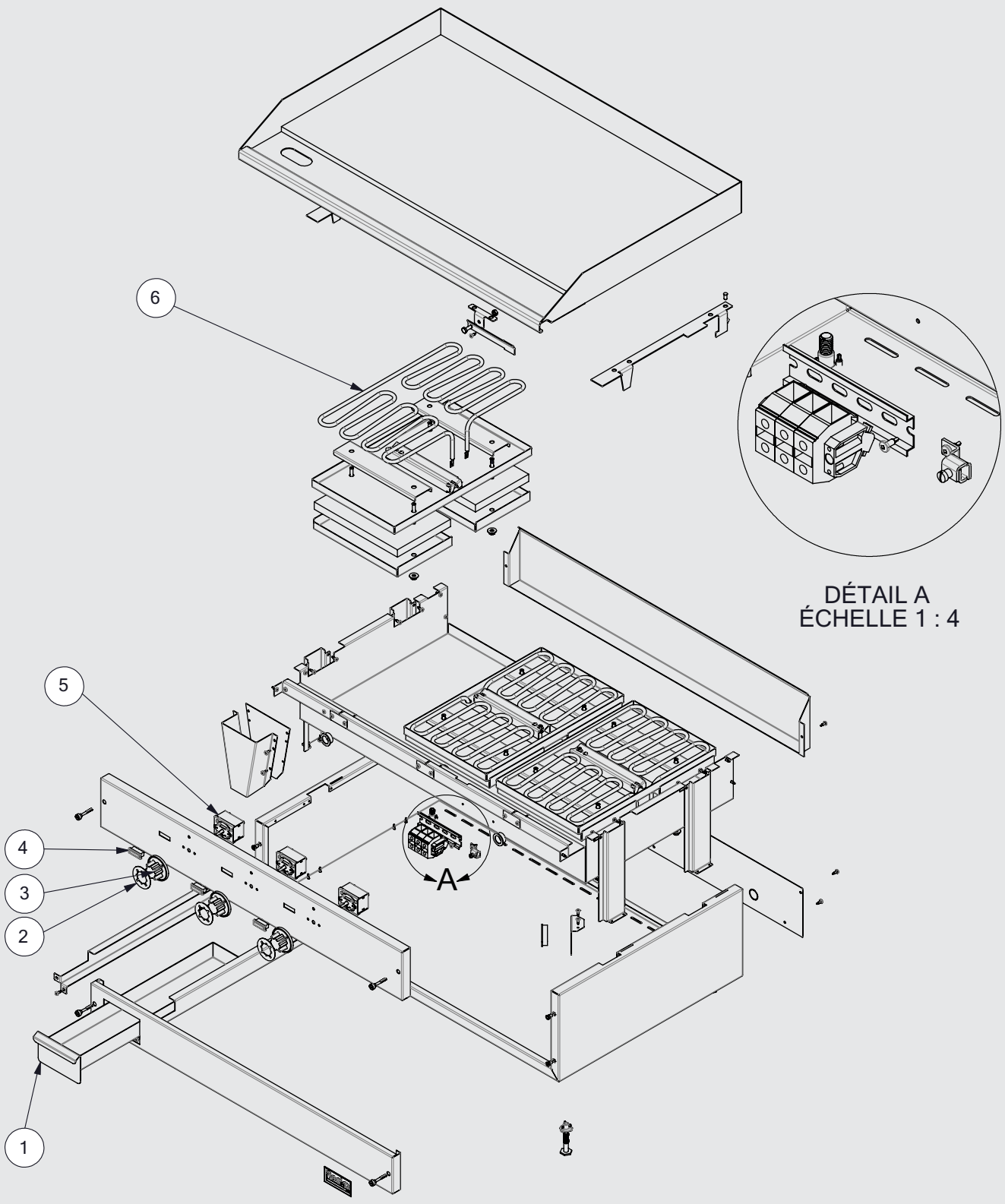
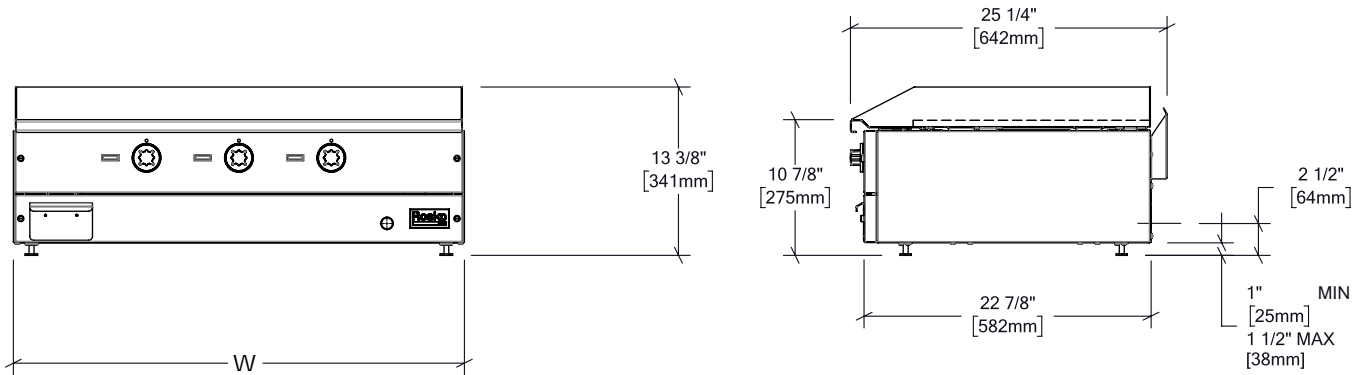


Figure 11

7. SPECIFICATIONS

This guide is dedicated to the Rosko electric countertop griddles listed below.



Models	Width (W)	Depth	Total height	Cooking surface	Weight	Shipping dimensions (W x D x H)	
RO-GCE-18-1	18" - 457 mm	25 1/4" - 642 mm	13 3/8" - 341 mm	17 1/2" x 19" 444 x 483 mm	92 lb - 42 kg	30 x 20 x 27" 762 x 508 x 686 mm	
RO-GCE-18-2							
RO-GCE-24-1	24" - 610 mm			13 3/8" - 341 mm	23 1/2" x 19" 597 x 483 mm	128 lb - 58 kg	38 x 38 x 24" 965 x 965 x 610 mm
RO-GCE-24-1-CP							
RO-GCE-24-2							
RO-GCE-24-2-CP							
RO-GCE-36-1	36" - 914 mm			13 3/8" - 341 mm	35 1/2" x 19" 902 x 483 mm	174 lb - 79 kg	40 x 30 x 24" 1016 x 762 x 610 mm
RO-GCE-36-1-CP							
RO-GCE-36-2							
RO-GCE-36-2-CP							

Models	Total output	Number of controls/elements	Voltage	Amperage				Polished steel cooking plate	Chrome plated steel cooking plate (Option CP)
				1 ph	3 ph (B)	3 ph (W)	3 ph (R)		
RO-GCE-18-1	4 000 W	1	208 V	19,2 A	-	-	-	■	
RO-GCE-18-2			240 V	16,6 A	-	-	-	■	
RO-GCE-24-1	8 000 W	2	208 V	38,4 A	19,2 A	38,4 A	19,2 A	■	
RO-GCE-24-1-CP			208 V						■
RO-GCE-24-2			240 V	33,3 A	16,7 A	33,3 A	16,7 A	■	
RO-GCE-24-2-CP			240 V						■
RO-GCE-36-1	12 000 W	3	208 V	57,6 A	33,3 A	33,3 A	33,3 A	■	
RO-GCE-36-1-CP			208 V						■
RO-GCE-36-2			240 V	50,0 A	28,9 A	28,9 A	28,9 A	■	
RO-GCE-36-2-CP			240 V						■



WARNING

Keep this guide for future reference.

CONTACT US

customerservice@rosko-julien.ca