



**MEFE**  
MITCHELL ENGINEERING  
FOOD EQUIPMENT PTY LTD

# Operating Manual



## Electric Griddle 54cm Flat Griddle plate

CAT 6621A2

Revision 1

Thank you for your purchase of a MEFE 3kW Griddle. It boasts a fresh, modern appearance, a well-thought-out structure for simplicity of use, efficient warming capabilities, and energy conservation. Additionally, it offers straightforward operation, an efficient layout, and a compact footprint. These griddles are ideal for use in restaurants, caf  s, and fast-food establishments.

**Safety Cautions:**

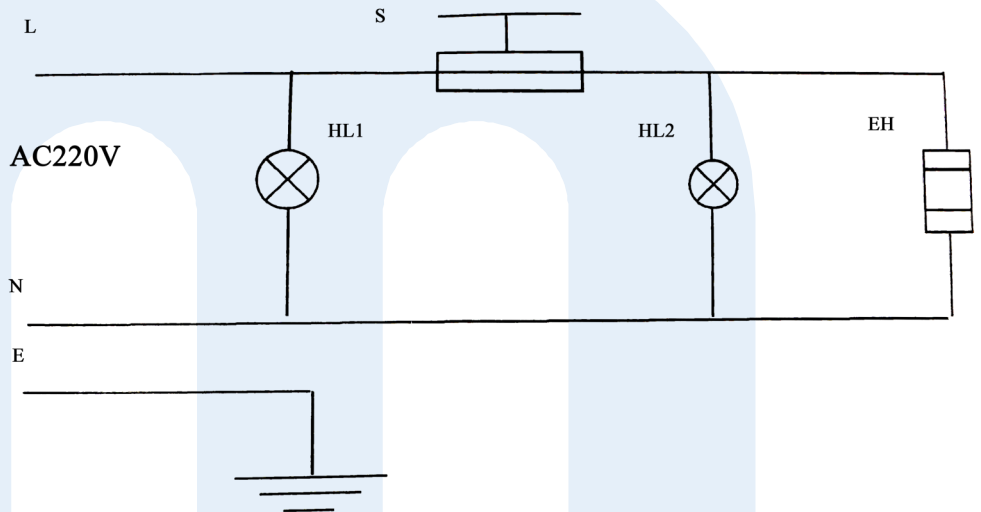
1. **Voltage Compatibility:** The device should be connected to a power source with the same rated voltage. This ensures that the device operates safely and efficiently within its specified voltage range.
2. **Location near Power Switch and Fuse:** Users should install the device near the power switch and fuse. This makes it convenient to control the power supply to the device and provides protection through the fuse in case of electrical faults.
3. **Grounding Requirements:** The equipment should have an equal potential grounding bolt. This grounding should be connected using a copper wire with a minimum diameter of 2.5mm<sup>2</sup>. This grounding is important for safety, as it helps dissipate electrical faults and prevents electric shock hazards.
4. **Safety Checks:** Users should regularly check for loose copper wiring, ensure the correct voltage is being supplied, and verify that the ground connection is secure. These checks are essential for maintaining the device's safe and reliable operation.
5. **Machine Shell Grounding:** Grounding of the machine's shell is necessary to ensure safety. This helps prevent electrical shock hazards and protects both users and the equipment.

**Specifications:**

Model	Supply Voltage	Frequency	Power	Dimensions (L x W x H)	Weight
CAT 6621A2	AC220-240V	50Hz	3kW	550 x 430 x 240mm	25kg

**Circuit Diagram:**

- S - Temperature Controller
- HL1 - Power Indicator (GN)
- HL2 - Heating Indicator (YE)
- EH - Heating Tube
- G - Ground Protection
- KM - AC Contactor



**Cleaning and Maintenance**

Before conducting any cleaning or maintenance tasks, always disconnect the power supply.

Do not use water directly on the equipment, and avoid immersing it in water. Instead, use a damp, non-caustic towel to wipe down the equipment's surface.

If the equipment will not be used for an extended period, apply a thin layer of oil to the surface using a towel and store it in a well-ventilated area.

## Operating Instructions

1. Double temperature controllers are located on either side of the machine and can be operated independently. The controller on the left is for adjusting the temperature of the left vat, while the one on the right is for the right vat.
2. Begin by switching on the power. When the green indicator light is illuminated, the machine is receiving electricity.
3. To adjust the temperature, turn the temperature controller clockwise until it reaches the red point. At this point, the yellow indicator light will turn on, and the green indicator light will turn off, indicating that the electric heating tube has started working, and the temperature will start to rise. This cycle continues to maintain a consistent temperature within the set range.
4. Depending on the type of food you are preparing, adjust the temperature settings accordingly to achieve the desired cooking results. The enclosed special basket is intended for frying small food items. The basket features a hanger and handle. When using the basket, immerse it in the oil. After use, hang the basket to drain excess oil.

## Trouble Shooting

Trouble	Cause	Solution
Switch K1 Doesn't Activate, No Indicator Light	The fuse in the power switch has melted.	Replace the appropriate fuse and ensure the power cord is securely connected.
Yellow Indicator Remains Lit, and Oil Temperature Doesn't Change	Indicator incorrectly connected	Correct connection.
	Temperature controller is broken	Replace the temperature controller.
Indicator Light is Inoperative, But Temperature Control is Functioning Normally	The indicator itself is damaged or contact is not being made.	Check contact, and / or Replace the indicator.