

Toastmaster®

INSTRUCTION MANUAL INSTALLATION & OPERATION

GRIDDLES

Free Standing Models

A710/A710S

7118

7130

7224

7236

7324

7336

7348

7372

7436



Toastmaster®

1400 Toastmaster Drive
Elgin, IL 60120-9272 USA
(708) 741-3300
FAX (708) 741-0015

INDEX

Section I		Page
General Information.....		1
A. Description of Models.....		2-4
Section II		
Installation & Testing		
A. Unpacking.....		5
B. Installation & Electrical Connection.....		6-7
1. Free Standing or Counter Top Models		
2. Model 7324		
3. Use of accessory stand		
C. Testing the Installation.....		8
Section III		
Operation		
A. Controls.....		8
B. Seasoning the griddle.....		9
C. Operating hints.....		10
1. Cooking guide.....		11
Section IV		
Cleaning.....		12
Accessories.....		13
Capacity.....		13
Electrical Data.....		14
Dimensional Data and Diagrams.....		15-20
Warranty.....		21

SECTION I GENERAL INFORMATION

Toastmaster® manufactures a variety of heavy duty electric griddles for use in the commercial kitchen. Free standing models are available. Toastmaster's® many years of experience in manufacturing commercial cooking equipment has provided the expertise necessary to furnish the best electric griddle on the market. Toastmaster® provides quality products through precise engineering and production methods as well as the use of the best materials available. The extra features provided on Toastmaster® griddles helps to create what is often referred to as "The Toastmaster Difference."

Toastmaster® counter top or free standing griddles are furnished with stainless steel front and sides for easy cleaning and care as well as a gleaming appearance. All thermostat controls are recessed in a stainless steel mounting cup for protection. Thermostats have a range of 150° to 450°F. This low range temperature setting will allow the griddle to be used for holding of foods. This feature is especially helpful on larger griddles where part of the griddle can be used for cooking while another part is used for holding. The larger griddles also have the heating elements spaced so that one element and its control covers only 9" of griddle area for greater versatility, and for more even heat distribution.

All Toastmaster® griddles are furnished with ½" thick, one piece hot rolled steel plate cooking surface. The free standing models are supplied with splash guards on both sides and rear. All grease troughs are made of stainless steel, again for ease in cleaning and for durability. Even the bottom of the cabinet is enclosed.

The models A710 and A710S are referred to as sandwich grills. These models have both top and bottom grill surfaces that may be ordered as cast aluminum with an aluminum oxide vapor blast finish (A710) or with a "Silverstone"* finish (A710S). This top and bottom grill feature allows for the grilling of food products, such as grilled cheese sandwiches, without turning the sandwich over.

*"Silverstone" is a trademark of the Dupont Company.

Following the information in this manual will assist you in making a proper installation. Suggestions for the proper use and care of your Toastmaster® griddle are also provided.

Following is a description of the various models of Toastmaster® griddles:

A. Description of Models

1. A710 and A710S Sandwich grill
 - a. 120 volt, 208 volt or 240 volt
 - b. Grills both sides of sandwich without turning
 - c. Grills 9 cheese sandwiches at one time
 - d. Factory installed 36" cord and plug
 - e. Operate top and bottom grills at the same time or use bottom grill only



2. 7118 Counter top griddle
 - a. 120 volt or combination 208/240V
 - b. 17^{15/16}" wide x 14^{7/8}" deep griddle surface
 - c. Preheats to 400°F in 10 minutes
 - d. Stainless steel splash guards



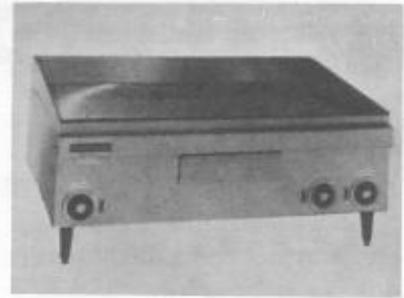
3. 7130 Counter top griddle
 - a. Combination voltage 208/240V
 - b. 29^{15/16}" wide x 14^{7/8}" deep griddle surface
 - c. Preheats to 400°F in 12 minutes
 - d. Stainless steel splash guards



4. 7224 Counter top griddle
 - a. Combination voltage 208/240V
 - b. 23^{13/16}" wide x 18" deep griddle surface
 - c. Preheats to 400°F in 12 minutes
 - d. Stainless steel splash guards
 - e. Accessory stand available



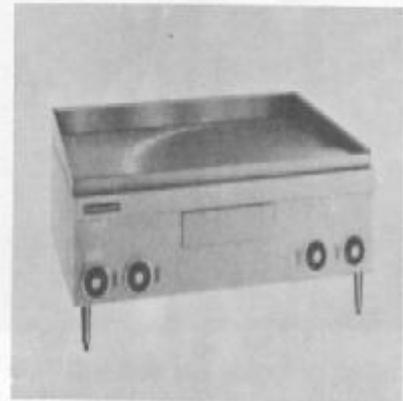
5. 7236 Counter top griddle
 - a. 208 volt or 240 volt
 - b. 35¹/₁₆" wide x 18" deep griddle surface
 - c. Preheats to 400°F in 12 minutes
 - d. Stainless steel splash guards
 - e. Accessory stand available



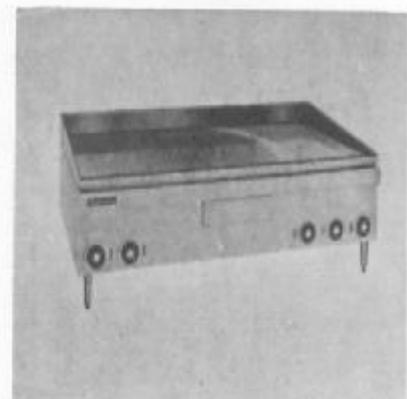
6. 7324 Counter Top available
 - a. 208, 240, or 480VAC, 3 or 1-phase
 - b. Total kw 10.4
 - c. Griddle surface 24" wide x 24" deep
 - d. Preheats to 400°F within 12 minutes
 - e. Stainless steel splasher on sides and back
 - f. Grease trough & chute at front
 - g. (2) thermostatically controlled heat zones



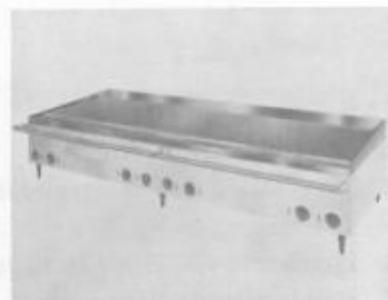
7. 7336 Counter top griddle
 - a. 208 volt or 240 volt
 - b. 35⁷/₁₆" wide x 24" deep griddle surface
 - c. Preheats to 400°F in 12 minutes
 - d. Stainless steel splash guards
 - e. Accessory stand available



8. 7348 Counter top griddle
 - a. 208 volt or 240 volt
 - b. 47³/₄" wide x 24" deep griddle surface
 - c. Preheats to 400°F in 12 minutes
 - d. Stainless steel splash guards
 - e. Accessory stand available



9. 7372 Counter top available
- a. 208 volt or 240 volt
 - b. 71 $\frac{3}{4}$ " wide x 24" deep griddle surface
 - c. Preheats to 400°F in 12 minutes
 - d. Stainless steel splash guards
 - e. Accessory stand available



10. 7436 Pancake griddle
- a. Combination voltage 208/240V
 - b. 35 $\frac{1}{8}$ " wide x 20" deep griddle surface
 - c. Preheats to 400°F in 12 minutes
 - d. Stainless steel splash guards
 - e. Accessory stand available



SECTION II INSTALLATION AND TESTING

A. Unpacking

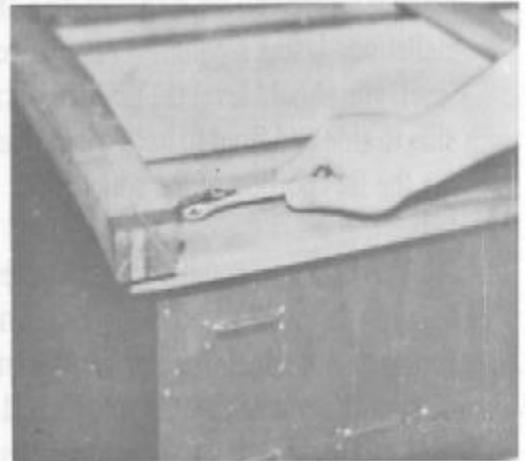
Models A710, A710S and 7118 are packed in foam-in-place material. All other griddles (both drop-in models and counter top models) are mounted on a wood pallet, or shipping platform.

1. Models A710, A710S and 7118: remove staples from top of carton and discard.
2. Remove top portion of foam packing and discard.
3. Lift unit out of carton.
4. Open grease drawer on Model 7118 and locate package containing 4" plastic legs.
 - a. A710/A710S are shipped with legs already installed.



Model A710S with 1½" legs.

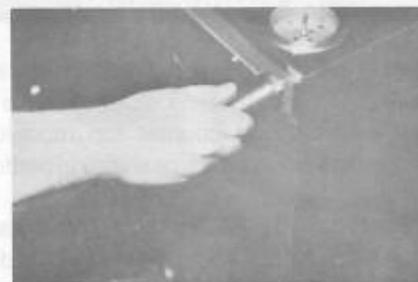
5. All other models are uncrated by cutting the banding straps that hold the carton in place with the shipping pallet.
6. Lift the carton up and off of the griddle and shipping pallet.
7. Carefully turn the griddle upside down and remove the bolts that secure the pallet to the griddle.
8. Remove the shipping pallet and discard.
9. Your griddle is now ready for installation. Refer to paragraph B.



Remove the shipping pallet.

B. Installation and Electrical Connections

1. Free standing or counter top models
 - a. **CAUTION:** Be sure to follow all state and local electrical codes when installing the Toastmaster® griddle.
 - b. Pull out the grease drawer and locate the bag containing the 4" NSF approved, adjustable legs. Models 7118, 7130, 7224, 7236, 7324 and 7436 are all furnished with 4 plastic legs. Model 7372 is furnished with 6 steel legs. Model A710/A710S has 1¼" legs already attached at factory.
 - c. Turn griddle on its back.
 - d. Thread each of the legs into the weldnuts or leg mounting plates provided on the bottom of the griddle. Tighten securely.
 - e. Place the griddle in position on the counter where you have chosen for installation. Using a common carpenter's level, you should level the griddle from side to side and front to back by adjusting the feet portion of the adjustable legs.
 - f. All Toastmaster® counter top griddles are provided with a terminal block in a compartment at rear for electrical connection. Knockouts are also provided in case bottom. See dimensional drawings on pages 15-20 for knockout positions. No internal wiring is necessary.
 - g. No internal fusing is provided on Toastmaster® counter top griddles. Therefore, the installing contractor must provide the proper disconnect as may be required by state and local codes.
 - h. The Model A710 and A710S sandwich grill comes standard with 36" cord and plug.
 - i. Be sure the main power disconnect switch is in the "OFF" position before attempting to make any electrical connections.



Install legs with griddle on its back.



Adjust the leveling legs.

- j. Be sure your electrician provides the proper wire capable of carrying the voltage required as shown on the serial number plate of the Toastmaster® griddle. Failure to do so may void your warranty.

NOTE: See electrical data chart on page 17 for KW rating and amperage drawer.

- k. Be sure all electrical connections are tight and are positioned so that they will not short out when the electrical power is applied by turning the main power disconnect switch "ON."
- l. After all electrical connections have been made refer to the section on "Testing the Installation."

NOTE: 1. All Toastmaster® counter top griddles and the A710/A710S sandwich grills meet the standards of the National Sanitation Foundation and are listed by Underwriters' Laboratories Inc.

NOTE: 2. All Toastmaster® counter top griddles, except 7336, 7348 and 7372, can be ordered to be furnished with a cord and plug. See accessories listed on page 16.

2. Model 7324:

- a. For supply connections use copper wire, sized LAW the National Electrical Code be suitable for 90°C (min).
- b. Spacing from a wall:
- Sides - 1" (min)
 - Back - ½" (min)

3. Use of Accessory Stand

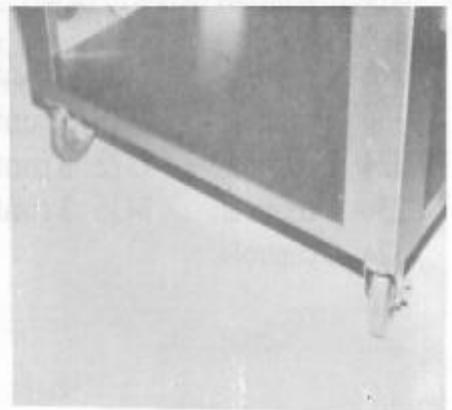
- a. Models, 7236, 7336, 7348, 7372 and 7436 may be ordered with accessory stand.
- b. When mounting any of the above models on the accessory stand do not install the 4" legs as indicated in 2.c, 2.d. and 2.e above.

- c. Stands may be supplied with 6" legs or with a set of casters as indicated in the accessories listed on page 16.

- d. Install the legs or casters in the weld nuts or mounting plates of the stand prior to installation of the griddle.

- e. After the legs or casters have been installed on the stand, place the griddle on the stand. Secure the griddle to the stand with the bolts provided. (**CAUTION:** Do not use the bolts that were used to secure the stand to the shipping crate as they may be too long.)

NOTE: Because of available counter space it is common to use an accessory stand (usually furnished with 6" legs) for a permanent griddle installation. However, the use of a griddle stand, especially one supplied with casters, is commonly considered not to be a permanent installation and it is advised that a griddle installed in this manner should be supplied with an accessory cord and plug.



Casters shown on griddle stand.

C. Testing the Installation

Now that the griddle has been installed and the proper electrical connectors have been made, clean the rust preventive material from the griddle surface with a nonflammable grease solvent. Then wash with warm water and a mild detergent. Rinse with a clean damp cloth and wipe dry. It is now time to test the installation.

1. Turn all control knobs to the "OFF" position.
2. Turn the main power disconnect switch "ON"
3. Starting on the left, (for griddles with more than one control) turn one control knob at a time to 200°F. Wait a few minutes and check to see if that section of the griddle has started

to heat. Turn that control knob "OFF" and move to the next control and repeat. Continue until the entire griddle has been tested.

NOTE: The Model 7118 has only one control knob. All other griddles have multiple knobs. The A710/A710S is controlled by a rocker switch that operates bottom grill only or both top and bottom. To test turn the thermostat dial to 200°F and set the rocker switch to heat both top and bottom grills. Again wait a few minutes and check to see if both grills are beginning to heat. Return the rocker switch to the "OFF" position.

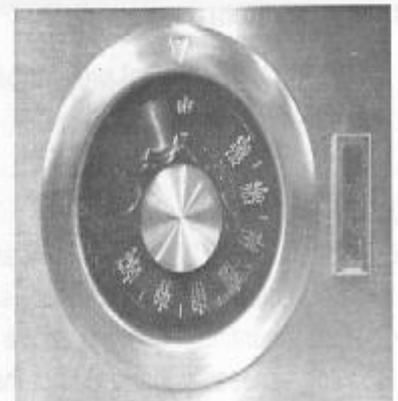
SECTION III OPERATION

A. Controls

1. All Toastmaster® counter top griddles are controlled by a thermostat control knob adjustable from 150° to 450°F with positive "OFF" position. The following list shows how many thermostat control knobs are on each of the various models:

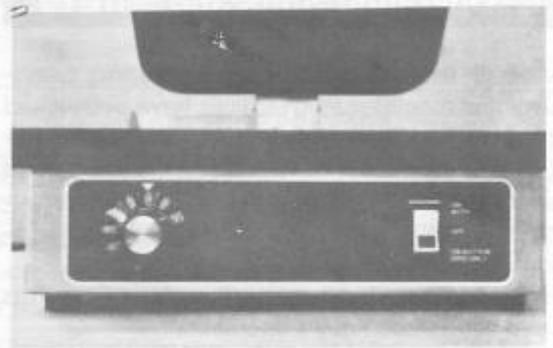
7118	1 control	7336	4 controls
7130	2 controls	7348	5 controls
7224	2 controls	7372	8 controls
7236	3 controls	7436	3 controls
7324	2 controls		

2. Each thermostat control knob is furnished with adjacent signal light that cycles on and off as the thermostat calls for heat to maintain the temperature setting you have selected.



Thermostat control knob and signal light.

3. The Models A710/A710S thermostat control knob is adjustable from 150° to 450° F. with a positive "OFF" position. These models are also equipped with a three position rocker switch. This rocker switch allows for the use of the bottom grill only or for top and bottom grills to work simultaneously. The third (center position) is "OFF." These units are equipped with two signal lights. The green light is constantly on when the unit is in one of the operating positions. The red signal light cycles off and on as the thermostat cycles off and on to maintain the temperature setting you have selected with the thermostat control knob. Another control is used to adjust the closure height of the top grill. This control is a knob adjustment screw mounted to the rear of the top grill assembly.



A710 controls.

B. Seasoning the Griddle

1. Preheat the griddle to 300°F, and spread a light film of unsalted cooking oil or fat over the surface with a soft cloth.
2. Allow griddle to stand this way for two minutes to give the oil an opportunity to work into the pores of the metal and to form a smooth coating over the outside.
3. Wipe off excess oil and repeat steps 1 and 2 at 350°F.
4. After the second step is completed wipe off excess cooking oil, set thermostat for desired temperature and the griddle is now ready for use.

NOTE: The A710 and A710S grills need no seasoning, however you may desire to use a very light coating of oil or spray on the Model A710.

C. Operating Hints and Safety

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

1. De-energize griddle at the disconnect switch at end of each day's operation.
2. Do not leave griddle in operation without an attendant.
3. Turn thermostat dials down to 200°F during idle periods. It takes only a few minutes to regain operating temperatures.

NOTE: It is not necessary to heat the entire surface when small amounts of food are to be cooked. Each section may be set at different temperatures for griddling various kinds of food.

4. Keep all areas around the griddle free of splashed grease.
5. Use a spatula to push excess grease into grease trough after each load of food is cooked. This will reduce smoking of hot grease and carbonizing.

6. Do not leave griddle at high temperature when not in use so remaining food particles and grease film will not carbonize.
7. Never attempt to service griddle before turning main disconnect switch "OFF."
8. Empty grease drawer receptacle as often as possible. Always empty and clean grease drawer receptacle at the end of each day's operation or the end of each shift. An overflow eyelet is located in the front of the grease drawer to indicate when it is full.
9. Before operation each day, season griddle as described above. Always allow 15 minutes preheat time before loading griddle with food to give griddle surface time to saturate with heat. Failure to allow preheat time will result in unsatisfactory griddling of the first load. The chart on page 14 shows cooking time and temperatures for various kinds of food.

Cooking Guide For Toastmaster Griddles

FOOD	CONTROL SETTING	TIME IN MINUTES	ADVANCE PREPARATIONS
Canadian Bacon	350°F.	3 to 4	Slice (not too far in advance as meat will darken) -- Split edges to prevent curling.
Hamburgers	350°F.	3 to 4	Prepare recipe -- Form patties -- Separate with waxed paper.
Cheeseburgers	350°F.	3 to 4	Use hamburger patty with a slice of cheese.
Corned Beef Patties	375°F.	3 to 4	Remove from can -- Cut into 3/8" slices.
Sausage Patties	350°F.	3 to 4	Form patties -- Separate with waxed paper -- Refrigerate.
Potato Patties	375°F.	3 to 4	Cook -- Mash -- Season -- Form patties using 1/4 cup measure.
Sausage Links	350°F.	3	Refrigerate for best results.
American Fried Potatoes	375°F.	3 to 4	Cook -- Season -- Slice.
French Toast	400°F.	4 to 5	Prepare egg batter.
Scrambled Eggs	300°F.	3 to 4	Prepare recipe.
Pancakes	375°F.	2	Prepare recipe.
Frankfurters	375°F.	2 to 5	
Minute Steaks	400°F.	3 to 4	
Club Steaks	400°F.	3 to 5	
Ham Steaks	400°F.	10	
Beef Tenderloin	400°F.	5 to 7	
Boiled Ham	375°F.	2	
Bacon	350°F.	6	
Hard Fried Eggs	300°F.	3	
Soft Fried Eggs	300°F.	3	
Sunny-Side-Up Eggs	300°F.	3	

SECTION IV CLEANING

A. Cleaning the Griddle Surface

1. Good griddling requires clean equipment. To provide evenly cooked and perfectly browned foods, keep the griddle surface free of carbonized grease. Carbonized grease on griddle surface hinders the transfer of heat from the griddle surface to the food, resulting in spotty browning, loss of cooking efficiency, and worst of all, carbonized grease tends to cling to the griddled foods giving them a highly unsatisfactory and unappetizing appearance.
2. At the end of each day's operation, thoroughly clean the grease trough and spout into grease drawer.
3. Clean the griddle surface with a pumice or griddle stone rubbing with the grain of the metal while the griddle surface is still warm.
4. Wipe griddle clean of residue from the griddle stone.
5. Empty and wash out grease drawer with hot water and a mild detergent. Wipe dry and replace in griddle.

NOTE: Refer to Paragraph 3 to reseason griddle before reuse.

B. Cleaning the Exterior

1. Clean all surrounding surfaces of the griddle with warm water and a mild detergent daily.
2. Rinse and wipe off excess water.
3. Polish with a dry soft cloth.

NOTE: This simple treatment not only keeps the equipment dirt free and sparkling, it also eliminates the danger of grease accumulation forming hard to remove stains if left too long.

C. In Case of Fire

1. De-energize griddle at disconnect switch. This will cut off power to the heating elements allowing griddle to cool thus reducing the flash point temperature making it easier to stop the fire.
2. Cover the affected area with a heavy blanket or canvas. Play the fire extinguisher nozzle over the blanket or cover to seal off air thus smothering the fire.

CAUTION: Do not attempt to fight a grease fire by playing the nozzle of the fire extinguisher directly on the burning grease. The force will cause the burning grease to be sprayed to adjoining equipment making it difficult to contain the fires. Only use a fire extinguisher filled with CO₂ for liquids and oils and suitable for electric powered equipment.

Griddle Accessories

- 4L4 ACCESSORY LEGS, 4" Steel, Set of Four, NSF Approved.**
- 7236ES STAND for 7236 GRIDDLES.** Welded heavy gauge stainless steel bottom shelf. For mounting on 6" legs or casters (not included).
- 7336ES STAND for 7336 GRIDDLES.** Welded heavy gauge stainless steel bottom shelf. For mounting on 6" legs or casters (not included).
- 7348ES STAND for 7348 GRIDDLES.** Welded heavy gauge stainless steel bottom shelf. For mounting on 6" legs or casters (not included).
- 7372ES STAND FOR 7372 GRIDDLE.** Welded heavy gauge stainless steel bottom shelf. For mounting on 6" legs or casters (not included).
- 7436ES STAND for 7436 PANCAKE GRIDDLE.** Cantilevered with factory installed 2" locking casters.
- ACLG06E LEGS, Set of four, 6", NSF approved, satin nickel finish (for griddle *stands* only).**
- ACCS06J CASTERS, Set of four, non-marring, 5" high, NSF approved, 2-swivel/lock, 2 fixed Aluminum bronze finished assembly adds 6 1/4" to height of unit (for griddle *stands* only).**
- Cords Sets** — See chart below to determine which cord set is needed.
- C550 36" CORD, 3-wire, with NEMA 5-50P plug for 120V units, 1-PH.**
- C630 36" CORD, 3-wire with NEMA 6-30P plug for 208/240V units, 1-PH.**
- C650 36" CORD, 3-wire, with NEMA 6-50P plug for 208/240V units, 1-PH.**
- C1550 36" CORD, 4-wire, with NEMA 15-50P plug for 208/240V units, 3-PH.**

Griddle	Voltage &	Phase	*Cord & Cap
7118	120	1Ø	C550
7118	208/240	1Ø	C630
7130	208/240	1Ø	C650
7224	208/240	1Ø	C650

Griddle	Voltage &	Phase	*Cord & Cap
7224	208/240	3Ø	C1550
7324	208/240	3	C1550
7324	208/240	1	C650
7236	208/240	3Ø	C1550
7436	208/240	3Ø	C1550

* See plug diagrams on page 17.

Cooking Capacities

MODEL	LOAD CAPACITY			CAPACITY PER HOUR		
	HAMBURGERS	EGGS	PANCAKES	HAMBURGERS	EGGS	PANCAKES
7118	20	19	12	300	320	216
7130	32	32	28	480	550	504
7224	30	28	25	510	560	375
7236	45	42	38	765	840	570
7324	40	37	33	680	750	495
7336	60	56	48	1020	1120	720
7348	80	75	66	1360	1500	990
7372	120	112	99	2040	2240	1485
7436	45	42	38	765	840	570

Electrical Data

STYLE	VOLTAGE	TOTAL KW	3-PHASE LOADING			NOMINAL AMPS. PER LIVE WIRE			
			KW PER PHASE			3-PHASE			1-PHASE TOTAL
			X-Y	Y-Z	X-Z	X	Y	Z	
7118	120	4.0	—	—	—	—	—	—	33.33
	208	3.0	—	—	—	—	—	—	14.42
	240	4.0	—	—	—	—	—	—	16.66
7130	208	6.0	—	—	—	—	—	—	26.83
	240	8.0	—	—	—	—	—	—	33.33
7224	208	6.0	3.0	3.0	—	14.42	25.00	14.42	28.85
	240	8.0	4.0	4.0	—	16.66	28.82	16.68	33.30
	480	8.0	4.0	4.0	—	8.33	14.43	8.33	16.67
7324	208	10.4	5.2	5.2	—	25.0	43.4	25.0	50.0
	240	10.4	5.2	5.2	—	21.7	37.3	21.7	43.3
	480	10.4	5.2	5.2	—	10.8	18.6	10.8	21.7
7236	208	12.0	4.0	4.0	4.0	33.30	33.30	33.30	33.30
	240	12.0	4.0	4.0	4.0	28.87	28.87	28.87	28.87
	480	12.0	4.0	4.0	4.0	14.43	14.43	14.43	14.43
7336	208	16.4	4.1	8.2	4.1	34.14	52.15	34.14	34.14
	240	16.4	4.1	8.2	4.1	29.59	45.20	45.20	29.59
	480	16.4	4.1	8.2	4.1	14.79	22.60	22.60	14.79
7348	208	21.5	8.6	8.6	4.3	54.70	76.62	54.70	54.70
	240	21.5	8.6	8.6	4.3	47.40	62.56	47.40	47.40
	480	21.5	8.6	8.6	4.3	23.70	31.24	23.70	23.70
7372	208	16.4	4.1	8.2	4.1	34.14	52.15	34.14	34.14
	240	16.4	4.1	8.2	4.1	29.59	45.20	45.20	29.59
	480	16.4	4.1	8.2	4.1	14.79	22.60	22.60	14.79
			L1-L2	L1-L3	L2-L3	L-1	L-2	L-3	
7436	208	9.0	3.0	3.0	3.0	25.0	25.0	25.0	43.3
	240	12.0	4.0	4.0	4.0	28.9	28.9	28.9	50.0
		TOP KW	BOTTOM KW	TOTAL KW	AMPS SINGLE PHASE				
A710/A710S	120	65	1.0	1.65	13.8				
	208	65	1.0	1.65	7.9				
	240	65	1.0	1.65	6.9				

*NOTE: Models 7072 and 7372 have two separate circuits. Values in the above table are for one circuit (half of middle) only



C550



C630

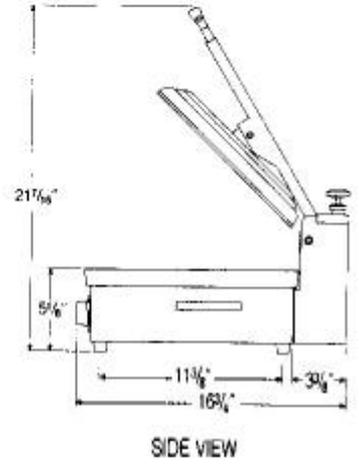
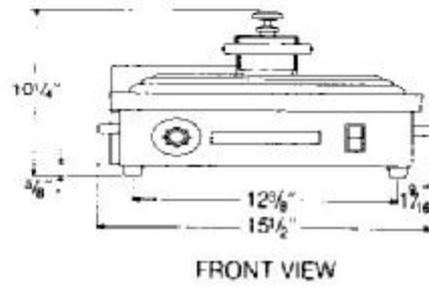
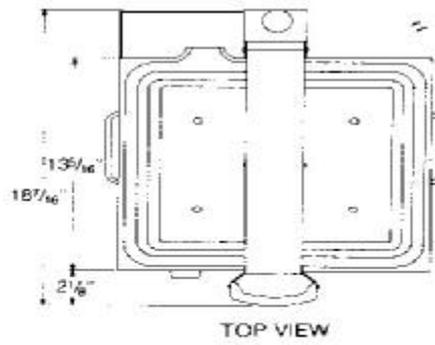


C650



C1550

**Models A710
A710S**



Model 7224

