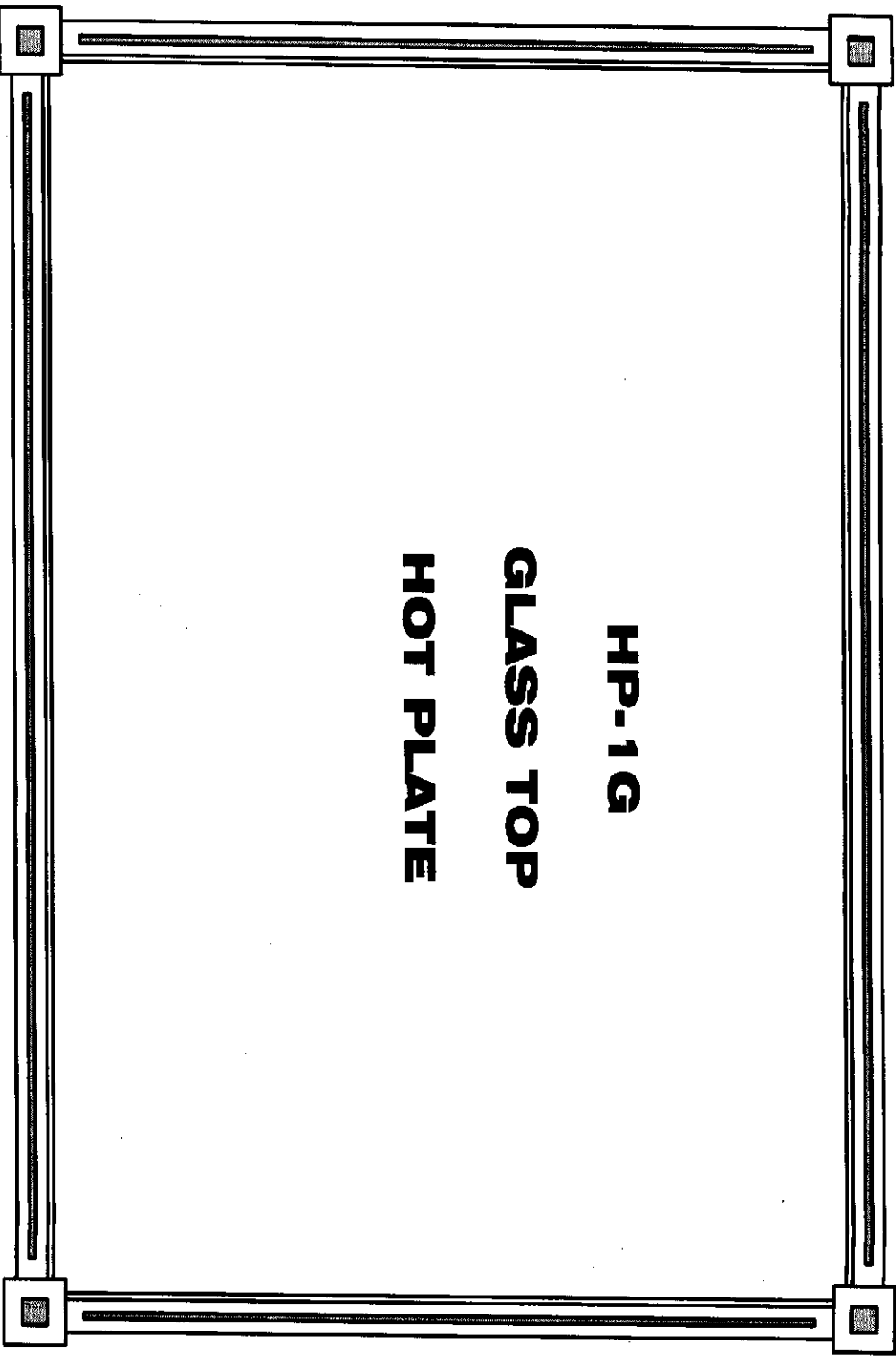


ISSUE DATE: 01/12

# **OPERATIONS AND MAINTENANCE MANUAL REPLACEMENT PARTS LIST FOR:**



**HP-1G**

**GLASS TOP**

**HOT PLATE**

LOW TEMP INDUSTRIES, INC.  
9192 TARA BLVD. - JONESBORO, GA 30236  
PO BOX 795 - JONESBORO, GA 30237  
TELEPHONE: (770) 478-8803



**CUSTOM FABRICATORS OF STAINLESS STEEL FOOD SERVICE EQUIPMENT**

## INSPECTION

UPON RECEIPT, INSPECT SHIPPING CONTAINER FOR VISUAL DAMAGE. ANY DAMAGE SHOULD BE REPORTED IMMEDIATELY TO DELIVERING CARRIER. AFTER UNCRATING INSPECT THE UNIT FOR ANY HIDDEN DAMAGE. REPORT ANY DAMAGE IMMEDIATELY TO THE DELIVERING CARRIER.

## INSTALLATION INSTRUCTIONS

THE LOW TEMP MODEL HP-1G GLASS HOT TOP UNIT IS DESIGNED TO BE INSTALLED IN THE TOP OF A COUNTER. THIS TOP MAY BE MADE OF METAL OR WOOD. IT IS RECOMMENDED THAT THE TOP BE SEALED TO THE COUNTER TOP TO ENSURE SEALING FROM SPILLAGE AROUND THE EDGE OF THE TOP.

THE CONTROL BOX IS PROVIDED WITH A ONE (1) PIECE MOUNTING BRACKET. THAT ATTACHES TO THE UNDERSIDE OF THE TABLE WITH FOUR (4) #8 x 1/2" SCREWS. THIS BRACKET IS DESIGNED SO THAT THE CONTROL BOX WILL SLIDE INTO THE CHANNELS AND LOCK IN PLACE.

TO REMOVE THE CONTROL BOX SIMPLY LIFT THE TAB UP AND SLIDE THE BOX OUT OF THE CHANNELS.

## OPERATING INSTRUCTIONS

CONNECT THE POWER SUPPLY CORD TO A 120V/15A/1PH SUPPLY (NEMA 5-15). PLACE PAN ON COOKING SURFACE AND SELECT THE DESIRED SETTING FOR COOKING 1-BEING LOWEST & 3-BEING HIGHEST SETTING USE CAUTION AS TOP WILL HEAT EXTREMELY FAST.

### NOTE:

THE EXTERIOR TOP SURFACE OF THE UNIT WILL BE HOT AND IS MARKED "CAUTION HOT SURFACE" PILOT LIGHTS AT TWO CORNERS WILL LIGHT UP INDICATING HOT SURFACE AND STAY LITE UNTIL TOP HAS COOLED DOWN TO A SETTING "THAT IS COOL ENOUGH" TO BE TOUCHED.

"PLEASE USE CAUTION" THIS SURFACE CAN CAUSE BURNS WHEN THE UNIT IS IN AN OPERATING SETTING.

### CONTROL KNOB

TO CLEAN THE THERMOSTAT KNOB, PULL THE KNOB OUTWARD TO REMOVE IT FROM THE SHAFT. WASH THE KNOB WITH MILD SOAP AND WATER, RINSE AND DRY WITH A SOFT CLOTH. DO NOT USE ABRASIVE CLEANERS ON THE PLASTIC SURFACES OF THE KNOB.

## GLASS TOP CLEANING INSTRUCTIONS

SEE THE FOLLOWING SECTION HOW TO CLEAN THE SCHOTT CERAN GLASS TOP SURFACE

## SCHOTT CERAN® Use & Care Guide

---

Your SCHOTT CERAN® cooking surface is developed to be easy to use and to look great. The following hints and tips will help you to keep it that way for a long time to come. SCHOTT CERAN® cooktop panels can stand up to plenty of wear and tear if you follow the simple instructions provided in this manual.

SCHOTT CERAN® is made of exceptionally durable, long-lasting glass ceramic. The flat surface lets you move pots and pans around safely with almost no risk of spills or overturning.

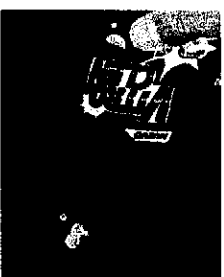
### SCHOTT CERAN® cooking surfaces are easy to clean

**Tip:** Clean your SCHOTT CERAN® cooking surface regularly, preferably after each time you use it.

1. First remove any burnt-on deposits or spilled food from your SCHOTT CERAN® cooking surface with a suitable **metal razor scraper** (similar to scraping paint off of your windowpanes in your home - it will **not** damage the decorated cooking surface). Hold the scraper at approximately a 30° angle to the cooktop. For your safety, please wear a mitt potholder while using the metal scraper.



2. When the cooking surface has cooled down apply a few dabs (about the size of a dime) of an approved cleaner in each burner area and work the cleaning cream over the cooktop surface with a damp paper towel as if you were cleaning a window.



3. As a final step, clean with clear water and wipe the cooktop surface with a clean, dry paper towel.



**Important:** If any sugar or food containing sugar (preserves, ketchup, tomato sauce, etc.), a plastic item or kitchen foil accidentally melts on the hot surface of your cooktop, remove the molten material **IMMEDIATELY** with a metal razor scraper (it will **not** damage the decorated cooking surface) **while the cooking surface is still hot** to avoid the risk of damage to the SCHOTT CERAN® surface. For your safety please wear a mitt potholder while cleaning the hot cooking surface.

**The following cleaners were successfully tested and approved by SCHOTT for CERAN® cooking surfaces:**

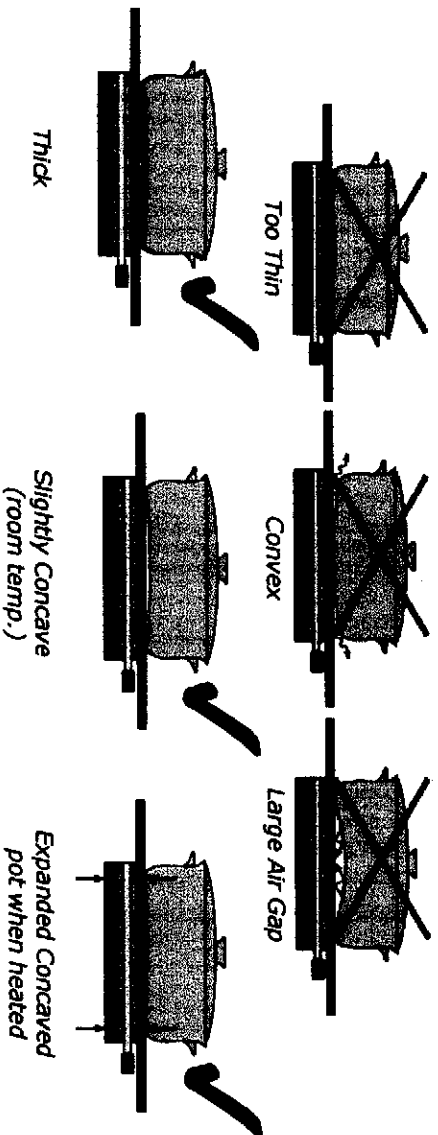
**Cleaning creams**

- Weiman CookTop Cleaning Cream ([www.weiman.com](http://www.weiman.com))
- Cerama Bryte ([www.ceramabryte.com](http://www.ceramabryte.com))
- Whirlpool Cooktop Cleaner ([www.whirlpool.com/accessories](http://www.whirlpool.com/accessories))
- Hope's Cooktop Cleaning Cream ([www.camden-industrial.com](http://www.camden-industrial.com))
- Easy-Off 3 in 1 Glass Top Cleaner Spray ([www.easyoff.com](http://www.easyoff.com))

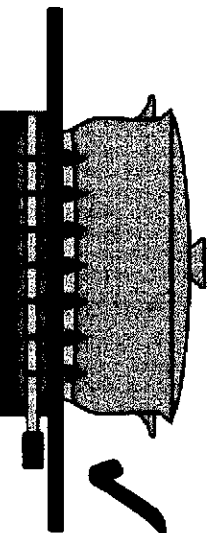
**!!! Do not use abrasive sponges or scouring pads of any type. Corrosive cleaners such as oven sprays, cleaners containing chlorine or ammonia and stain removers should not be used.**

### Using the correct pots and pans

The bases of pots and pans should be slightly concave at room temperature, as it slightly expands when it gets hot. This ensures that it sits flush with the cooking surface resulting in the most efficient use of the heat.



Please ensure that the pan base is the same size as the cooking zone.



For best cooking results use stainless steel or enameled steel pots & pans. The base of stainless steel pans with sandwich bottoms should be 4-6 mm thick and the base of enameled steel pans should be 2-3 mm thick.

Glass ceramic cookware is not really suitable because of its poor heat conductance and its potential to scratch the cooking surface.

Pots and pans with copper and/or aluminum bases are not recommended because they are softer than the cooking surface and tend to leave small particles, which are difficult to remove. If those particles are not immediately removed with an appropriate cleaning agent, they may burn onto the surface and mar its appearance.

Every pan base should be clean, dry and ridge-free to prevent any residue from burning onto the cooktop panel, scratching or other damage or deposits (such as lime specks).

Scratches resulting from daily use are quite harmless and only impair the visual effect. There is no need to worry if something spills or boils over. Even burned-on food can be easily removed using the metal scraper. Please make sure that all deposits are removed before the cooking surface will be used again.

Following these simple hints will ensure that your SCHOTT CERAN® cooking surface will look good for a long time to come.

\*\*\* WARNING \*\*\*

IN ORDER TO PREVENT ANY ELECTRICAL ACCIDENTS, THIS EQUIPMENT SHOULD BE  
INSTALLED AND SERVICED BY QUALIFIED MAINTENANCE PERSONNEL ONLY PER  
NATIONAL ELECTRICAL CODE STANDARDS

TROUBLE SHOOTING

<u>SYMPTOM</u>	<u>CAUSE</u>	<u>SOLUTION</u>
1. UNIT WILL NOT HEAT		
A. NO POWER TO UNIT	BREAKER TRIPPED	RESET BREAKER
B. NO POWER OUT OF CONTROL.	UNIT NOT PLUGGED IN BAD CONTROL	PLUG UNIT IN REPLACE CONTROL
C. POWER AT ELEMENT ELEMENT	BUT WILL NOT HEAT	BAD ELEMENT    REPLACE

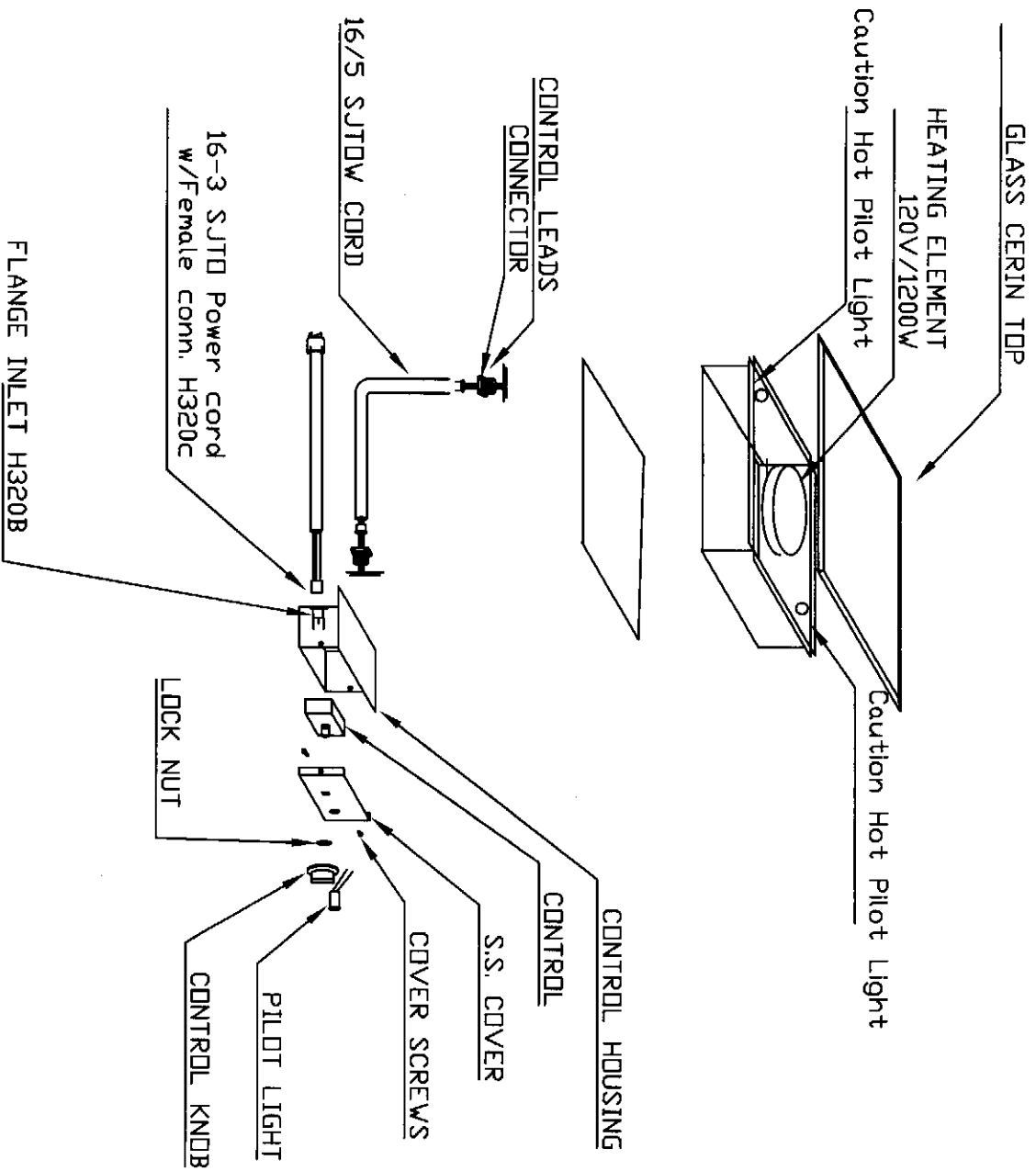
\*\*\* WARNING \*\*\*

**IN ORDER TO PREVENT ANY ELECTRICAL ACCIDENTS, THIS EQUIPMENT SHOULD BE  
INSTALLED AND SERVICED BY QUALIFIED MAINTENANCE PERSONNEL ONLY PER  
NATIONAL ELECTRICAL CODE STANDARDS.**

**PARTS LIST HP-1G & HP-1GT**

ITEM NO.	DESCRIPTION	STOCK NO.	MODEL NO.
1	HEATING ELEMENT	195344	EG0 # 10,541111.048 1200w/120v
2	CONTROLLER W/ KNOB	190500	EGO # 50.37061.000
3	CONNECTOR BODY	340560	HUBBELL H320C
4	FLANGE INLET	340550	HUBBELL #H320B
5	CORD ASSY. 36"	251230	EMF
6	CORD ASSY 84"	251234	EMF
7	PILOT LIGHT (RED)	358000	SOLICO
8	CAUTION LIGHT (CLEAR)	358001	SOLICO
9	CONTROL WIRE HARNESS	250619	EMF
10	INSULATION JACKET	290816	PA COR



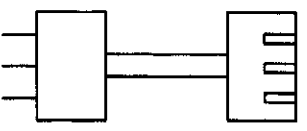
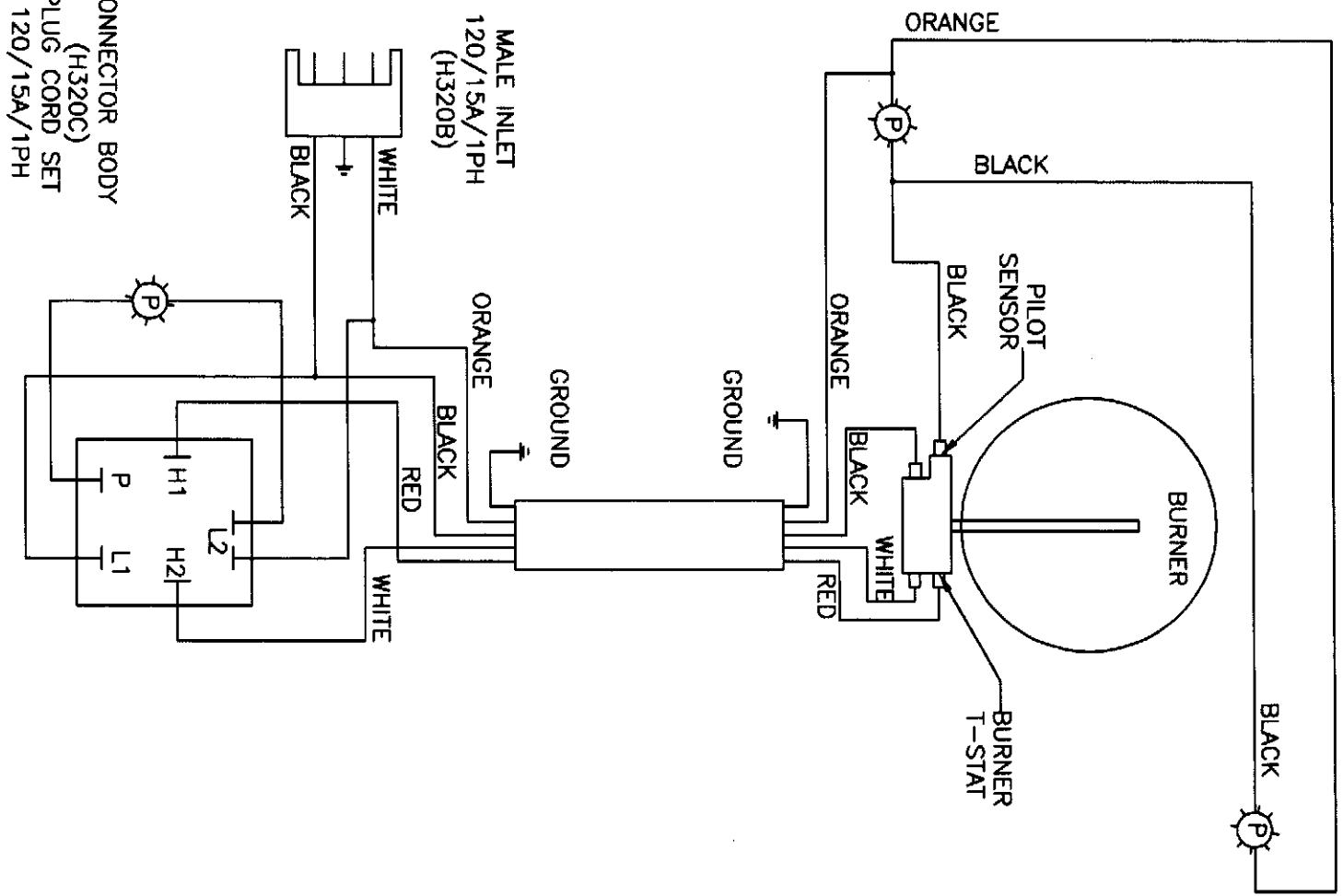


REVISIONS: 3/1/2011

SCALE: 1-1/2"=1'-0"

**LOW TEMP**  
 MANUFACTURING  
LOW TEMP MANUFACTURING INC. • P.O. BOX 790 • JERICHO, NY 11753 • (716) 478-4400  
**COLORPOINT**  
CLASSIFIED TO NSF 47/NSF CLASSIFIED TO NSF 47/NSF CLASSIFIED TO NSF 47/NSF LISTED

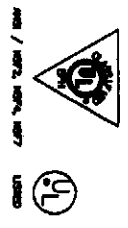
PROJECT: MODEL # HP-1G HOT PLATE  
 DEALER: BELTRAM TOOL & SUPPLY  
 DATE: 06-11-97 SHEET#: K-1 OF 1 DWG#: HP1SEXP



CONNECTOR BODY  
(H320C)  
PLUG CORD SET  
120/15A/1PH

TOTAL LOAD  
120V/10A/1PH

ORDER #:	
DRAWN BY: C. HAMMONDS	
REVISIONS:	
SCALE: 3/4" = 1'-0"	
DATE: 2-25-11	DEALER:
SHEET/ K-1 OF 1	DWG/ MILPOT_WIRING
PROJECT: GLASS TOP BURNER	



## **WARRANTY**

ALL LOW TEMP INDUSTRIES FOOD SERVICE EQUIPMENT IS FULLY WARRANTED BY THE MANUFACTURER AGAINST DEFECTS IN MATERIALS OR WORKMANSHIP FOR A PERIOD OF ONE (1) YEAR FROM THE DATE OF PURCHASE BY THE ORIGINAL USER AND ONLY TO THE ORIGINAL PURCHASER PROVIDED IT IS INSTALLED AND OPERATED IN ACCORDANCE WITH THE INSTRUCTIONS SUPPLIED WITH THE UNIT. ALSO, IT MUST NOT BE MISUSED, ALTERED OR NEGLECTED AND USED ONLY ON CIRCUITS AND VOLTAGES REQUIRED FOR THAT UNIT.

OUR OBLIGATION UNDER THIS WARRANTY SHALL BE LIMITED TO ONE OF THE FOLLOWING PROCEDURES. SELECTION OF A PROCEDURE SHALL BE AT THE SOLE DISCRETION OF LOW TEMP INDUSTRIES INC.

- A. REPLACEMENT OF DEFECTIVE PARTS, SHIPPED F.O.B. FACTORY, IN EXCHANGE FOR THE RETURNED DEFECTIVE PART, SHIPPED PREPAID FREIGHT.
- B. FREE REPLACEMENT OF DEFECTIVE PART, SHIPPED F.O.B. FACTORY.
- C. DEFECTIVE PART SHIPPED PREPAID FREIGHT TO FACTORY, REPAIRED AND RETURNED, SHIPPED F.O.B. FACTORY.
- D. ALL **LABOR COSTS** SHALL BE COVERED FOR A PERIOD OF **(1) ONE YEAR FROM THE DATE OF PURCHASE.**

LOW TEMP INDUSTRIES INC. SHALL NOT BE RESPONSIBLE FOR ANY DAMAGE CAUSED BY FIRE, FLOOD, WINDSTORM, OR ANY OTHER ACT OF GOD, WAR, WHETHER DECLARED OR UNDECLARED NOR SHALL WE BE RESPONSIBLE FOR THE LOSS OF FOOD OR OTHER PRODUCTS DUE TO POWER OR MECHANICAL FAILURE. THIS WARRANTY SHALL NOT COVER ANY DAMAGE CAUSED DURING SHIPMENT WHICH SHOULD BE REPORTED TO THE DELIVERING CARRIER.

### **LOW TEMP MANUFACTURING COMPANY**

**A DIVISION OF LOW TEMP INDUSTRIES INC.  
9192 TARA BOULEVARD  
JONESBORO, GEORGIA 30236  
(770) 478-8803**