



START-UP PROCEDURES

Electric Ranges, Griddle and Standard Oven

1. BEFORE FIRST USE – ELECTRIC RANGE

All Imperial units are adjusted and tested before leaving the factory. Adjustments and calibrations to assure proper operation may be necessary or to correct possible problems caused by rough handling or vibration during shipment. These adjustments and calibrations are to be performed **ONLY** by qualified service personnel. These adjustments are the responsibility of the customer and/or dealer and are not covered by the Imperial warranty.

A. New ranges are wiped clean with solvents at the factory to remove any visible signs of dirt, oil or grease remaining from a thin film of non-toxic rust protectant. Food preparation surfaces should be washed thoroughly with hot, soapy water before being used and wipe dry with a soft, clean cloth.

2. BEFORE FIRST USE – ELECTRIC GRIDDLE

A. New Griddles should be seasoned.

1. Clean the griddle surface thoroughly with hot, soapy water to remove the protective oil coating applied at the factory. Rinse with a mixture of $\frac{1}{4}$ cup vinegar to one quart water.
2. Spread unsalted liquid cooking oil evenly over the entire griddle surface (approx. one ounce of oil per square foot of surface).
3. Turn all griddle burners to a low setting. Wait until the shortening begins to smoke.
4. Turn the burners "off".
5. Rub the oil into the griddle surface with an insulated (heat protected) cloth - moving in the direction of the surface polish marks. Cover the entire griddle surface.
6. Let griddle cool to room temperature. Repeat steps 3 through 5.
7. When the griddle is cool after the second or third seasoning, spread a thin film of cooking oil across entire griddle surface.

3. BEFORE FIRST USE – ELECTRIC STANDARD OVEN

- A. Remove the baking racks and rack guides.
- B. Wash in hot soapy water.
- C. Remove the element shield by lifting out.
- D. Wash with hot soapy water.
- E. Wash all sides of the oven cavity.
- F. After cleaning, rinse the racks and oven bottom with ($\frac{1}{4}$) cup vinegar to (1) quart water solution.

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Please contact the Imperial Service Department if you have questions:

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