



Operation Manual  
For  
**Sodir**  
Griddles— PSE, PSS, & PCC -400/600/900



765 Westminster Street • Providence, Rhode Island 02903 • U.S.A.  
Tel: (401) 273-3300 Fax: (401) 273-3328  
[www.equipex.com](http://www.equipex.com) e-mail: [service@equipex.com](mailto:service@equipex.com)





## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces; use handles or knobs.
3. To avoid electric shock, **do not immerse the power cord, or any part of the unit**, in any liquid.
4. Close supervision is necessary when any appliance is used, especially around children.
5. Unplug appliance from the electrical outlet when not in use, and before cleaning. Allow appliance to cool before installing or removing any parts or accessories, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or if appliance should sustain damage, or malfunction in any way. In this event, return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessories and/or attachments not recommended by the appliance manufacturer may cause injury or damage to the appliance, and may void your warranty.
8. Do not use outdoors.
9. Do not allow the power cord to hang over the edge of a table or counter, or to be exposed to hot surfaces, as damage may occur.
10. Do not place appliance on or near a burner, or in a heated oven.
11. To disconnect an appliance, **first** turn all controls to the 'off' position; *then* unplug the power cord from the wall outlet.
12. Do not use appliance other than for its intended use.
13. SAVE THESE INSTRUCTIONS FOR LATER USE!

## INTRODUCTION

The **SODIR** models PSE, PSS AND PCC -400 -600 AND -900 griddles are designed to offer quality cooking. The griddles are constructed of food service quality stainless steel, and are equipped with fine grain cast iron, cold-rolled steel or chrome cooking surfaces. The griddles are versatile in application, and easy to operate. The heating elements are thermostatically controlled up to 570 F with separate controls for one (400), two (600) or three (900) zones. These controls are equipped with an integrated power switch for convenience. Two green and orange indicator lights per control, add convenience for the operator. All models are equipped with a removable grease tray. Be advised, on chrome models (PCC), use only wooden utensils or the surface may be scratched.

### *Specifications:*

<b>Model Configuration</b>	<b>Electrical</b>	<b>Plug</b>
PSE/PSS/PCC-400/1	120V, 1PH, 1.75KW, 15A	NEMA-5-15P
PSE/PSS/PCC-400	208/240V, 1PH, 2KW, 9/10A	NEMA-6-15P
PSE/PSS/PCC-600/1	120V, 1PH, 1.75KW, 15A	NEMA-5-15P
PSE/PSS/PCC-600	208/240V, 1PH, 3.5KW, 15/17A	NEMA-6-20P
PSS-900	208/240V, 1PH, 6KW, 22/25A	NEMA-6-50-P
PSS-900	208/240V, 3PH, 6KW, 13/15A	Cord Only

## INSTALLATION

The **SODIR** griddle needs to be connected to a grounded outlet of proper voltage, 208/240V or 120V, depending on the model. DO NOT place the unit in a damp area or near steam sources. Make sure that the side ventilation panels are not blocked. Maintain at least 2" clearance at each side and rear of the griddle.

## ASSEMBLY

The SODIR griddle comes from the factory completely assembled, except for the side spacers, which need to be screwed into the threaded holes in each side of the unit. These will help to maintain the proper clearance. It is shipped with plastic exterior protective film, which must be removed before operation. **DO NOT** operate the griddle prior to removing the protective film completely!

## OPERATION

### *Initial Set-up*

First, install the two spacer handles by screwing them into the threaded inserts, one in either side. The griddle is shipped with an application of surfactant grease on the plates to protect them from rusting, except for the PCC (chrome). This grease will need to be removed prior to the seasoning process. Before operating your SODIR griddle, we recommend that you season the surface of the grill plate with cooking oil or shortening, again, except for the PCC models. For seasoning, wipe cooking oil or shortening onto the grill plate using a clean, lint-free cloth, or coat the plate with cooking oil spray. Set the griddle thermostat(s) to 300° F. When the temperature is reached (the orange indicator light goes out), allow the griddle to season for 10-15 minutes and then let the griddle cool. Some smoke may appear during this process. Wipe off excess oil using a clean, lint-free cloth. Repeat seasoning process at least one more time. Now, your griddle is ready for use.

### *Preheating*

To preheat the griddle, select the temperature by rotating the thermostat knob(s) clockwise to the desired temperature setting. Both indicator lights (green and orange) will be lit. The orange light will stay on until the griddle zone reaches the desired temperature, and then cycle on and off. The green light will stay on until the unit is turned off. Allow about 20 minutes for the preheating process.

### *Cooking*

The **SODIR** griddles can be used for a wide variety of foods. Cooking times will vary depending on food products, temperature settings and desired results.

### **ESTIMATED GRILLING CAPACITY (per hour. for preheated griddle)**

Model	Burgers	Pancakes	Steaks
-400	210	170	75
-600	320	240	115
-900	480	360	170

\*Estimated per hour; capacities may vary with actual sizes and brands of products

## ***Cleaning***

**WARNING: Disconnect (unplug) electrical power supply before cleaning**

Cleaning is very important in maintaining a safe and well working machine. Allow the griddle to cool before cleaning. Using a scraper or a stiff wire brush, except for the chrome (PCC) model, scrape the debris from the grill plate. To clean the griddle, scrape or brush cooking debris toward you into the removable grease tray. For chrome (PCC) use only wooden utensils. Use a cloth dampened slightly with soap and water to clean the stainless steel housing. The grease tray may be cleaned in a pot sink or dishwasher. Clean the griddle thoroughly at the end of each day. Failure to do so may cause hard to remove build up. In order to remove the build up from the grill plate, use industry standard food service grade degreasers or grease removers. We do not recommend using soap and water to clean the plate, however, if soap and water are used while cleaning the plate the griddle will need to be re-seasoned as per the above procedure. Make sure no water enters the unit through ventilation holes.

**DO NOT use an abrasive sponge on exterior or interior surfaces**

**DO NOT wash the oven under running water**

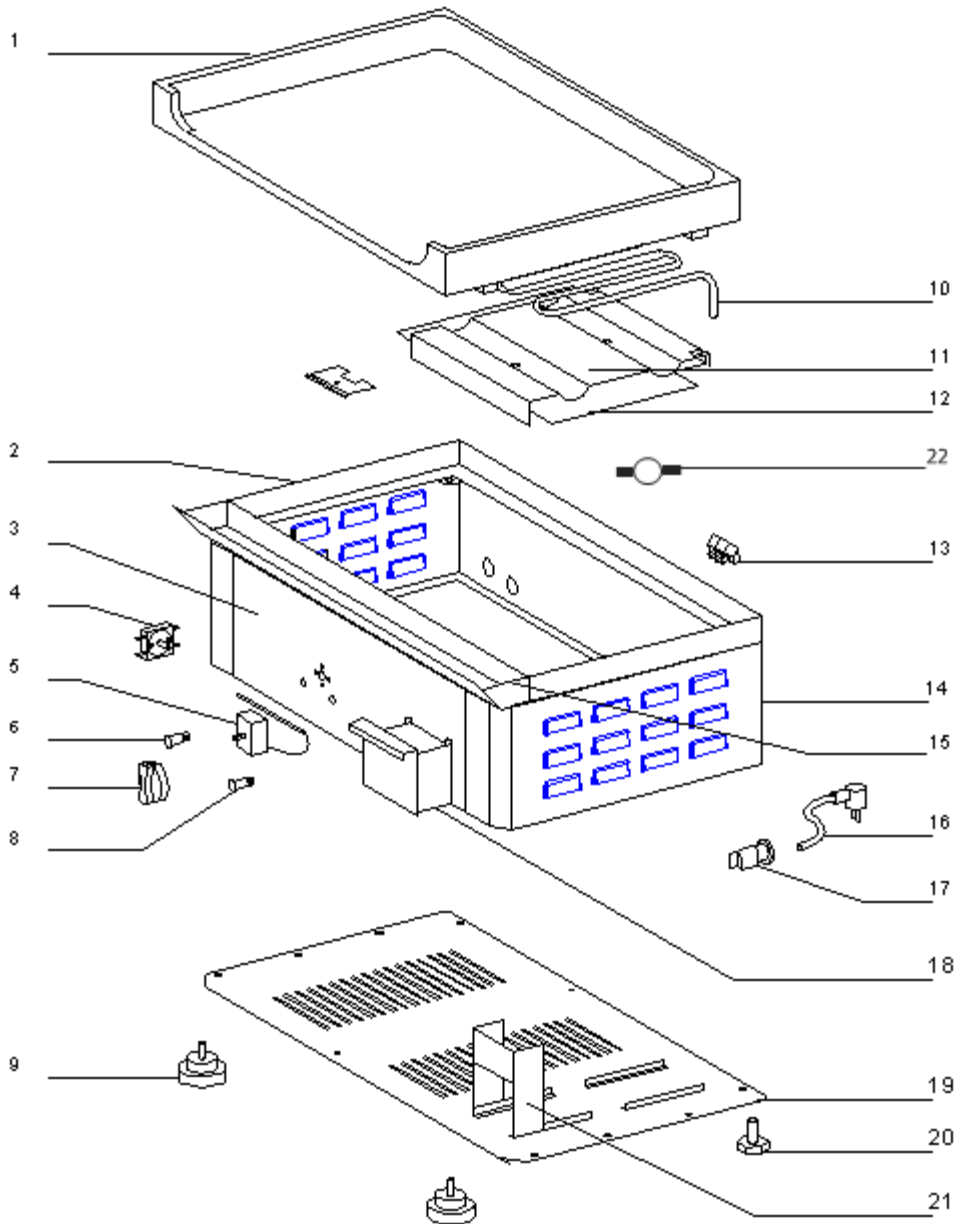
**DO NOT spray the exterior motor housing with any liquid**

**DO NOT allow water to drip into the motor housing or onto electrical components**

## **Maintenance**

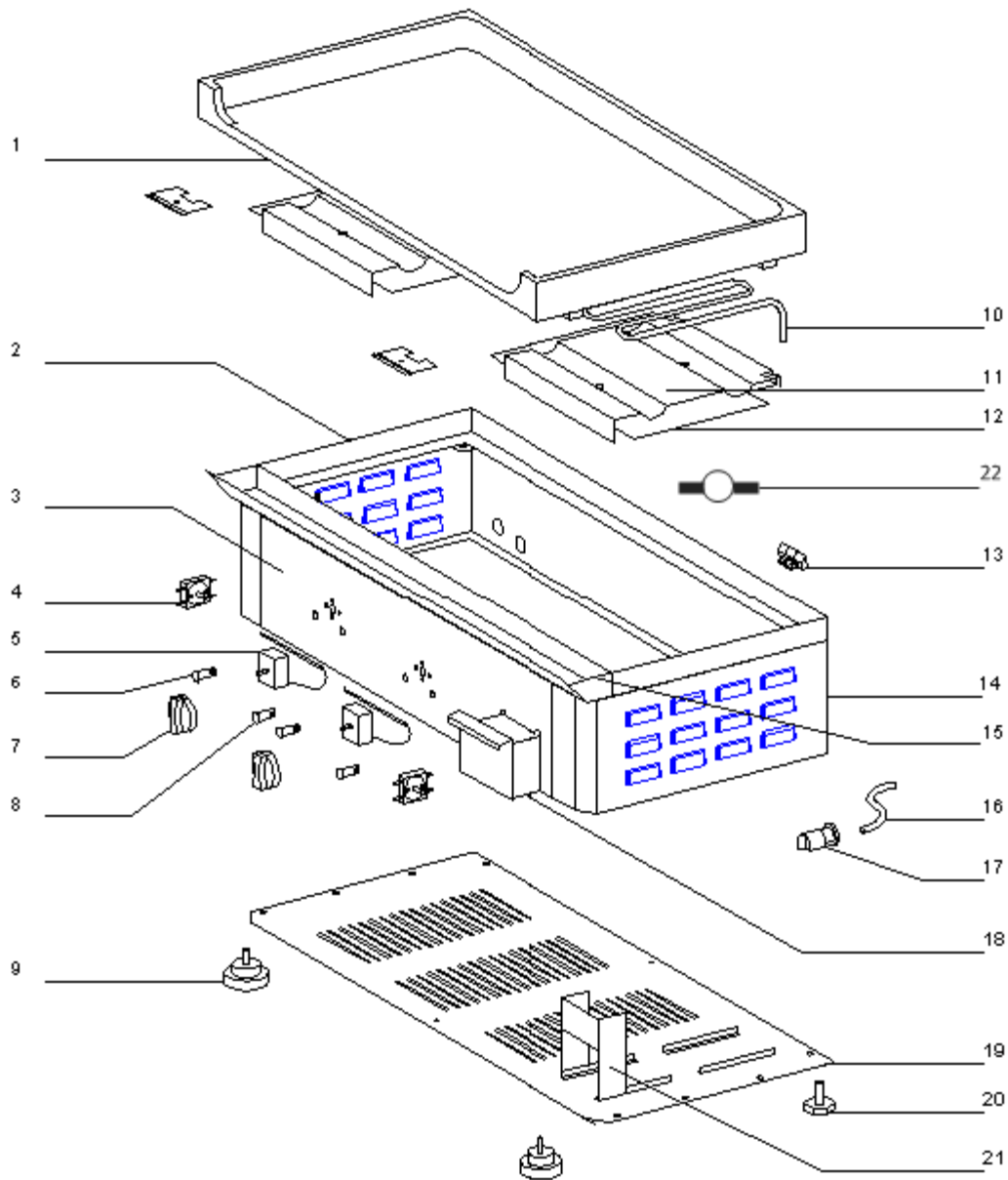
You should inspect all parts on a regular basis to ensure that all is in proper working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, please consult our website at <http://www.equipex.com/>, or call us at 1-800-649-7885 and ask for customer service.

# Spare Parts PSE-400



DWG#	Part Number	Qty	Description
1	B02027+PTR	1	Cast iron plate
2	53184	1	Frame
3	53122	1	Front panel
4	A01020	1	Power Switch
5	A06032	1	Regulating Thermostat (NT-253 40-280C)
6	A08009	1	Green pilot light, 220V
6	A08007	1	Green pilot light, 120V
7	A14078	1	Knob
8	A08003	1	Orange pilot light, 220V
8	A08002	1	Red pilot light, 120V
9	A13017	2	Foot
10	D02105	1	Armoured heating element, 220V
10	D02123	2	Armoured heating element, 120V
11	49018	1	Element holder
12	53185	1	Components protection plate
13	A16013	1	3-position terminal block
14	53121	1	Casing
15	53183SE	1	Juice tray
16	OEM0022	1	Cord with plug 220V (6-20P)
16	OEM0011	1	Cord with plug 120V (5-15P)
17	A10032	1	Cord closer
18	53114SE	1	Drip tray
19	53123	1	Bottom casing
20	A13012	2	Foot 10 x 20
21	53116	1	Sauce protection screen
22	A06034/1	1	High-Limit thermostat (135C)

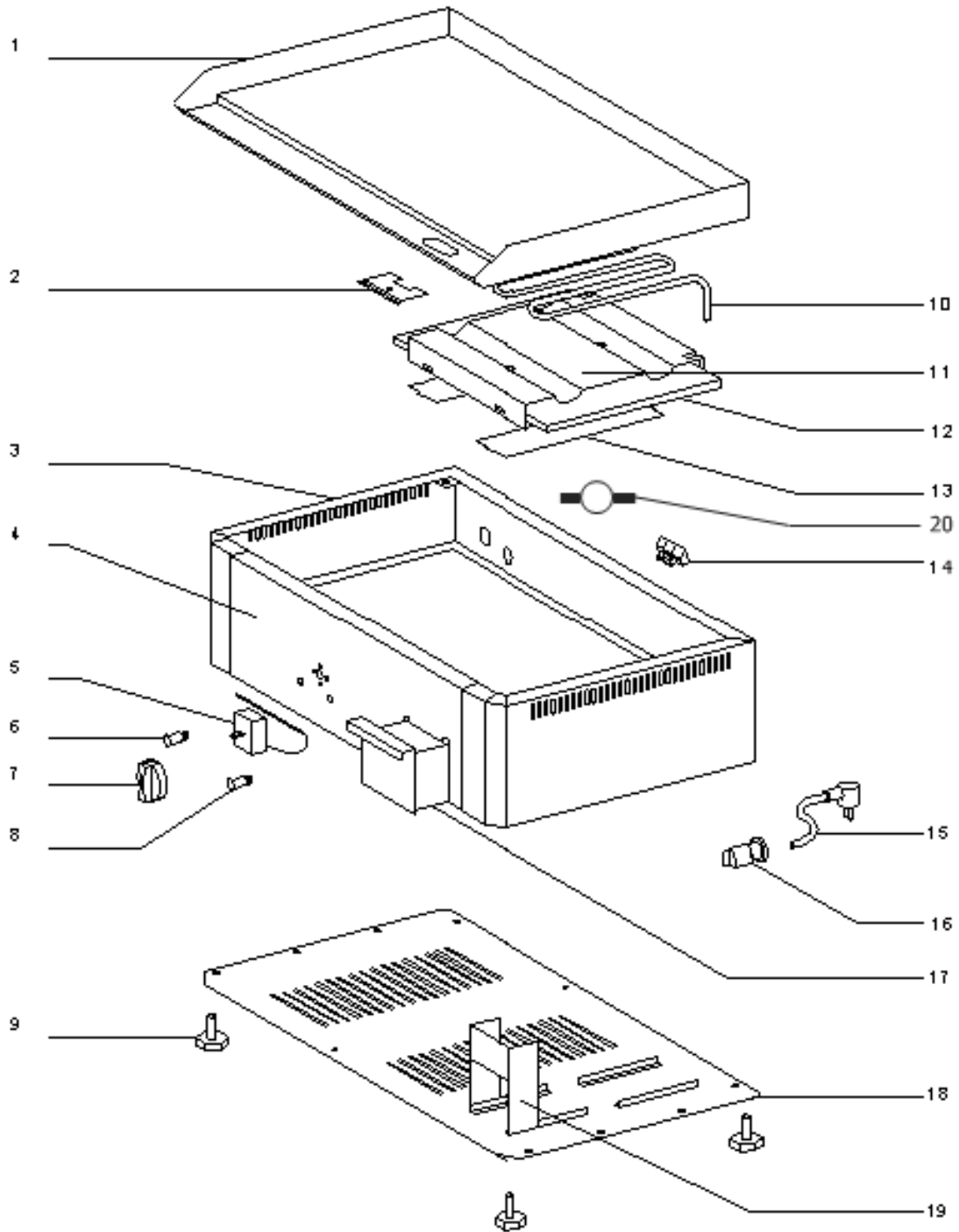
# PSE-600





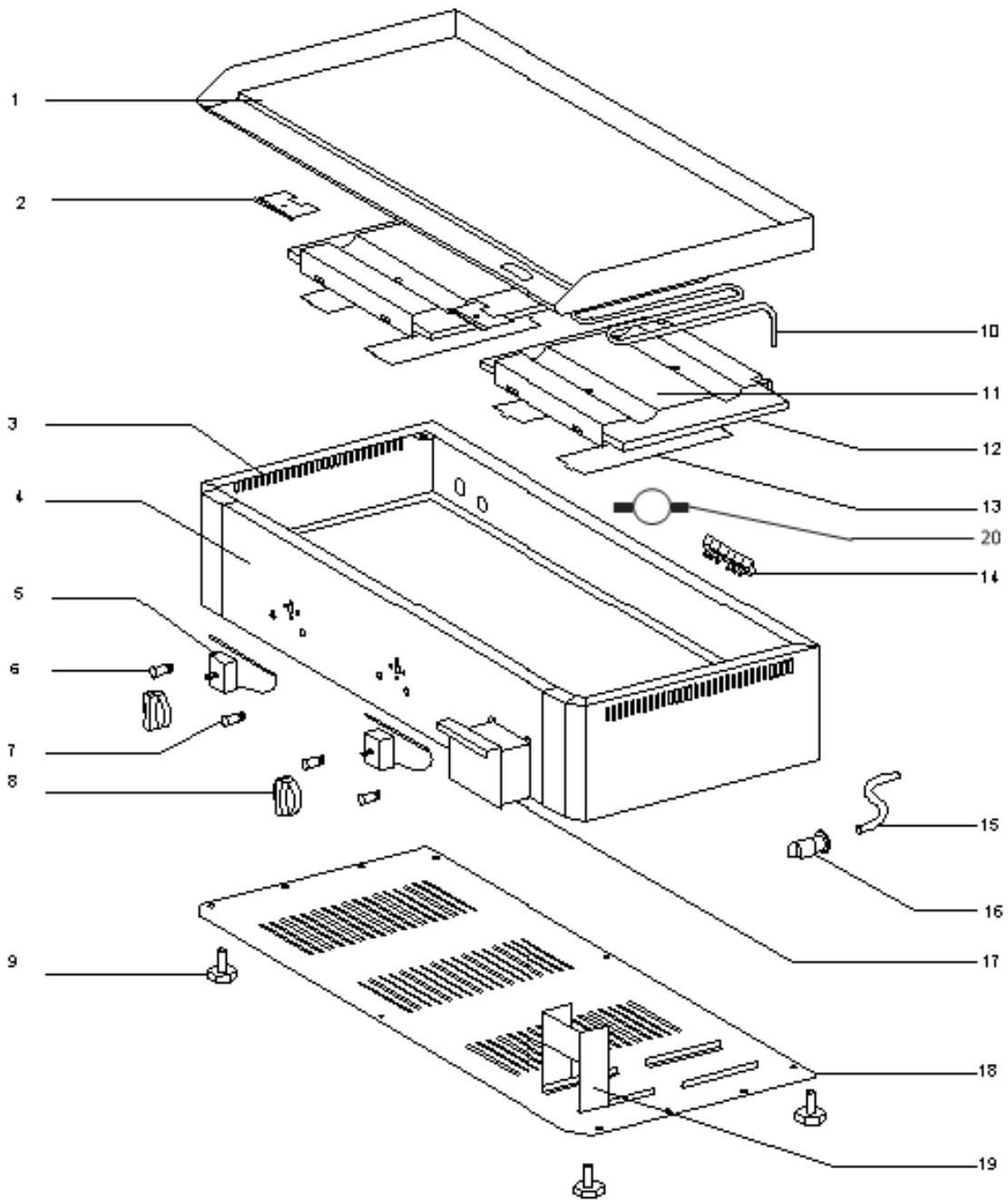
DWG#	Part Number	Qty	Description
1	B02026+PTR	1	Cast iron plate
2	53187	1	Frame
3	53118	1	Front panel
4	A01020	2	Power Switch
5	A06032	2	Regulating Thermostat (NT-253 40-280C)
6	A08009	2	Green pilot light, 220V
6	A08007	2	Green pilot light, 120V
7	A14078	2	Knob
8	A08003	2	Orange pilot light, 220V
8	A08002	2	Red pilot light, 120V
9	A13017	2	Foot
10	D02169	2	Armoured heating element, 220V
10	D02123	2	Armoured heating element. 120V
11	49018	2	Element holder
12	53188	1	Components protection plate
13	A16014	1	6 Position terminal block
14	53111	1	Casing
15	53186SE	1	Juice tray
16	OEM0022	1	Cord 220V, (6-20P)
16	OEM0011	1	Cord 120V, (5-15P)
17	A10032	1	Cord closer 16
18	53114SE	1	Drip tray
19	53112	1	Bottom casing
20	A13012	2	Foot 10 x 20
21	53116	1	Sauce protection screen
22	A06034/1	2	High-Limit Thermostat (135C)

# PSS-400



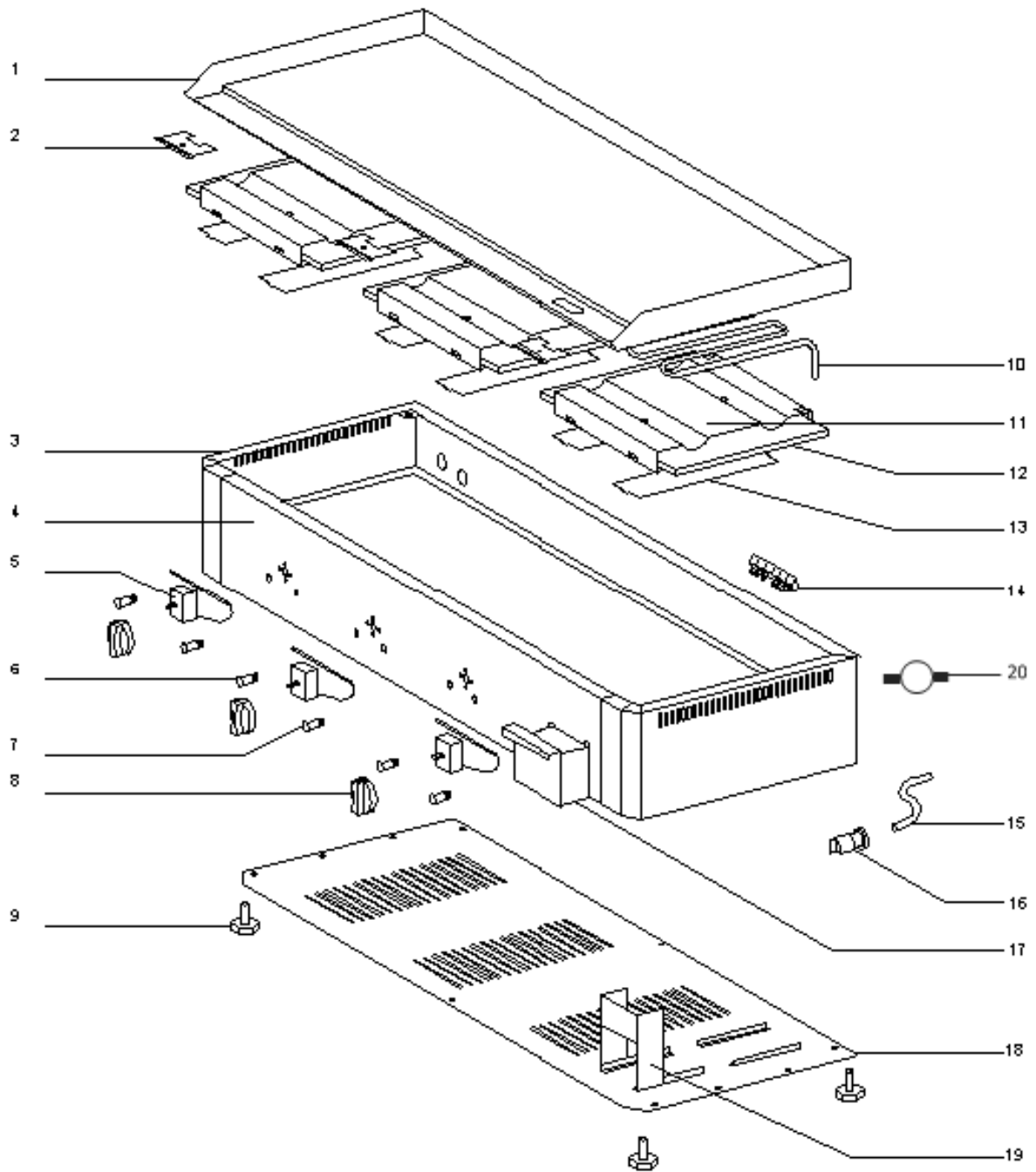
DWG#	Part Number	Qty	Description
1	53120SE	1	Frame and steel plate assembly
2	37115	1	Thermostat holder
3	53121	1	Casing
4	53122	1	Front panel
5	A06032	1	Regulating Thermostat (NT-253 40-280C)
5	A01020	1	Power Switch
6	A08009	1	Green pilot light, 220V
6	A08007	1	Green pilot light, 120V
7	A14078	1	Knob
8	A08003	1	Orange pilot light, 220V
8	A08002	1	Red pilot light, 120V
9	A13012	4	Foot
10	D02105	1	Heating element, 220V
10	D02123	2	Heating element, 120V
11	53077	1	Element holder
12	H02048	1	Insulation
13	53058	2	Insulation block
14	A16013	1	3-Position terminal block
15	OEM0022	1	220V Cord with plug 6-20P
15	OEM0011	1	120V Cord with plug 5-15P
16	A10032	1	Cord closer
17	53114SE	1	Drip tray
18	53123	1	Bottom casing
19	53116	1	Sauce protection screen
20	A06034/1	1	High-Limit Thermostat (135C)

# PSS-600



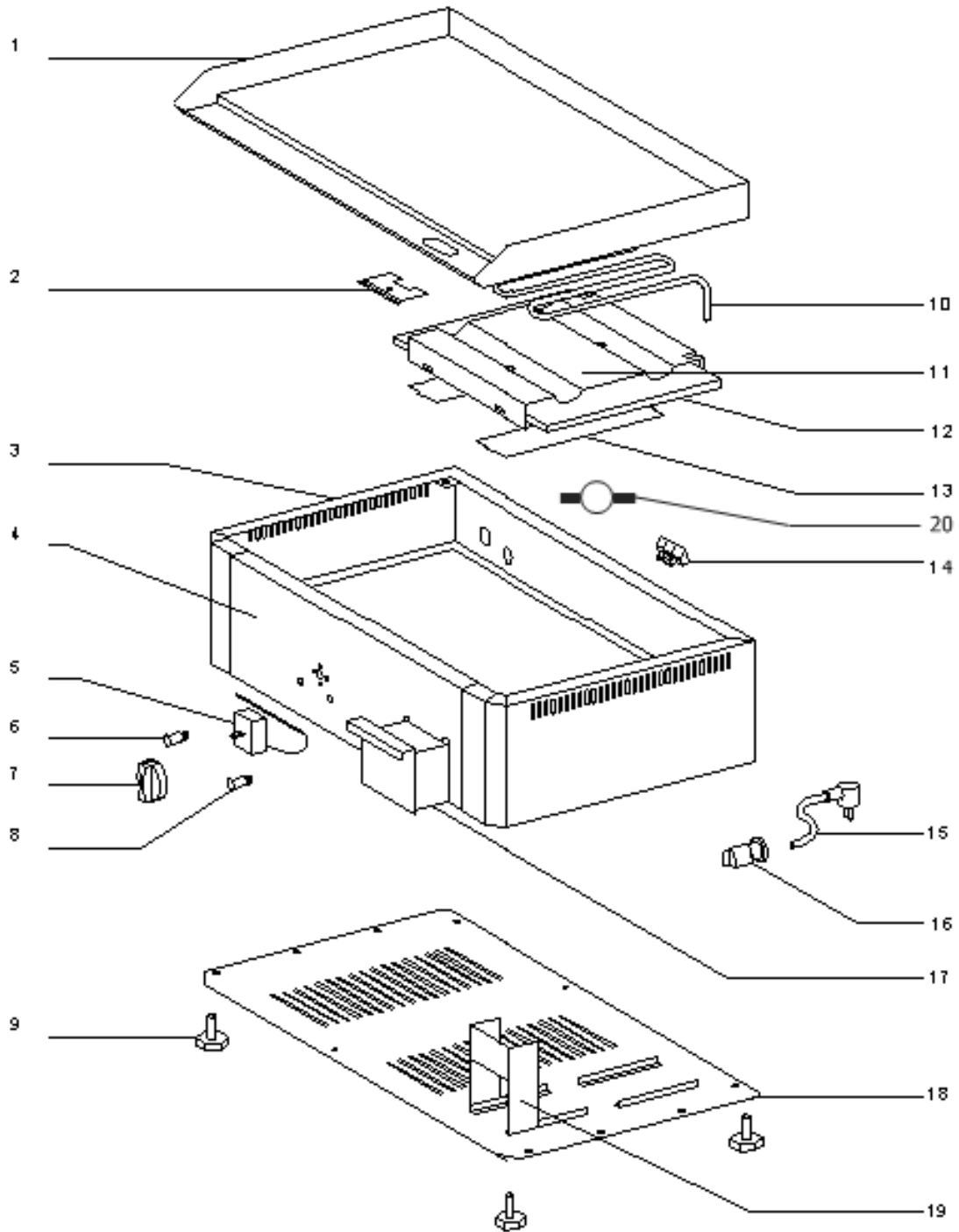
DWG#	Part Number	Qty	Description
1	53113SE	1	Frame and steel plate assembly
2	37115	2	Thermostat holder
3	53111	1	Casing
4	53118	1	Front panel
5	A06032	2	Regulating Thermostat (NT-253 40-280C)
5	A01020	2	Power Switch
6	A08009	2	Green pilot light, 220V
6	A08007	2	Green pilot light, 120V
7	A08003	2	Orange pilot light, 220V
7	A08002	2	Red pilot light, 120V
8	A14078	2	Knob
9	A13012	4	Foot
10	D02169	2	Heating element, 220V
10	D02123	2	Heating element, 120V
11	53077	2	Element holder
12	H02047	1	Insulation
13	53058	4	Insulation block
14	A16014	1	Six Position Terminal Block
15	OEM0022	1	220V Cord w/ Plug (6-20P)
15	OEM0011	1	120V Cord w/ Plug (5-15P)
16	A10032	1	Cord closer
17	53114SE	1	Drip tray
18	53112	1	Bottom casing
19	53116	1	Sauce protection screen
20	A06034/1	2	High-Limit Thermostat (135C)

# PSS-900



DWG#	Part Number	Qty	Description
1	53129SE	1	Frame and steel plate assembly
2	37115	3	Thermostat holder
3	53127	1	Casing
4	53130	1	Front panel
5	A06032	3	Regulating Thermostat (NT-253 40-280C)
5	A01020	3	Power switch
6	A08003	3	Orange pilot light, 220V
7	A08009	3	Green pilot light, 220V
8	A14078	3	Knob
9	A13012	4	Foot
10	D02141	3	Heating element, 220V
11	53077	3	Element holder
12	H02047	1.5	Insulation
13	53058	6	Insulation block
14	A16014	1	Six-Position terminal block
15		1	220V 3-Phase 10-4 Cord
15	OEM 0052	1	220V 1-Phase cord 6-50P
16	A10032	1	Cord closer
17	53114SE	1	Drip tray
18	53128	1	Bottom casing
19	53116	1	Sauce protection screen
20	A06034/1	3	High-Limit Thermostat (135C)

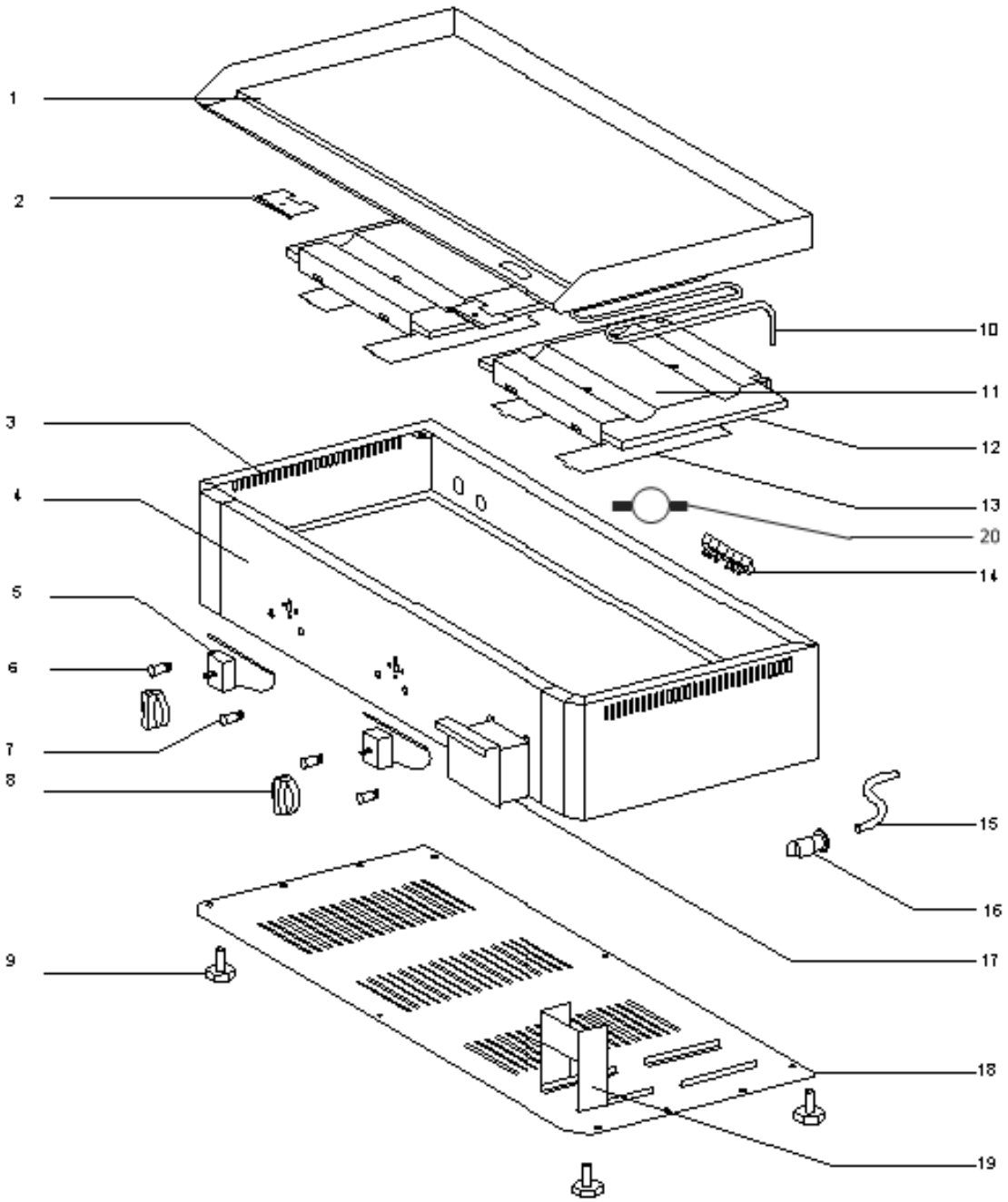
# PCC-400





DWG#	Part Number	Qty	Description
1	53120SECH	1	Frame and chrome plate assembly
2	37115	1	Thermostat holder
3	53121	1	Casing
4	53122	1	Front panel
5	A06032	1	Regulating Thermostat (NT-253 40-280C)
5	A01020	1	Power Switch
6	A08009	1	Green pilot light, 220V
6	A08007	1	Green pilot light, 120V
7	A14078	1	Knob
8	A08003	1	Orange pilot light, 220V
8	A08002	1	Red pilot light, 120V
9	A13012	4	Foot
10	D02105	1	Heating element, 220V
10	D02123	2	Heating element, 120V
11	53077	1	Element holder
12	H02048	1	Insulation
13	53058	2	Insulation block
14	A16013	1	3-Position terminal block
15	OEM0022	1	220V Cord with plug (6-20P)
15	OEM0011	1	120V Cord with plug (5-15P)
16	A10032	1	Cord closer
17	53114SE	1	Drip tray
18	53123	1	Bottom casing
19	53116	1	Sauce protection screen
20	A06034/1	1	High-Limit Thermostat (135C)
	F05052	1	Wooden spatula

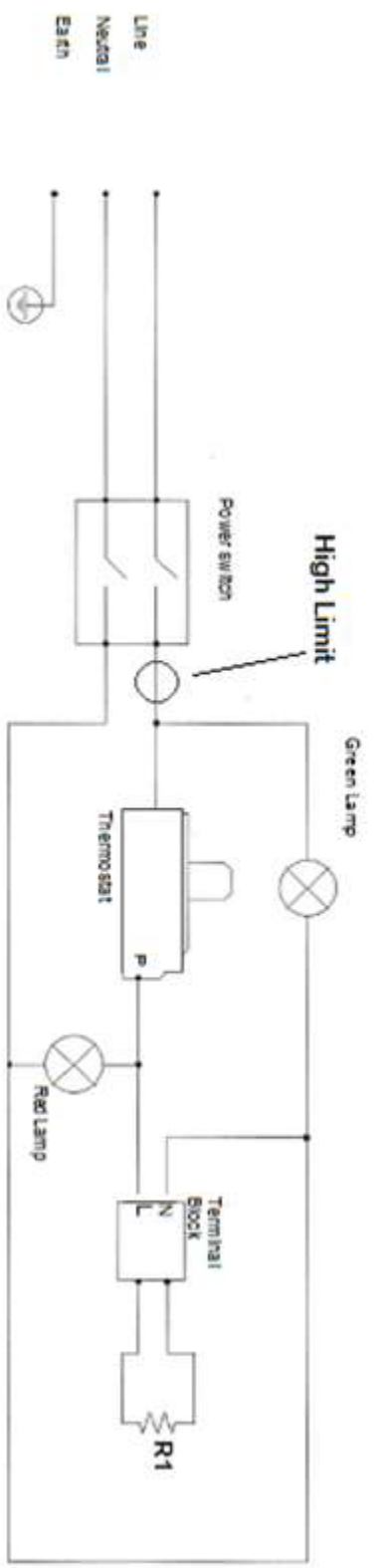
# PCC-600



DWG#	Part Number	Qty	Description
1	53113SECH	1	Frame and chrome plate assembly
2	37115	2	Thermostat holder
3	53111	1	Casing
4	53118	1	Front panel
5	A06032	2	Regulating Thermostat (NT-253 40-280C)
5	A01020	2	Power Switch
6	A08009	2	Green pilot light, 220V
6	A08007	2	Green pilot light, 120V
7	A08003	2	Orange pilot light, 220V
7	A08002	2	Red pilot light, 120V
8	A14078	2	Knob
9	A13012	4	Foot
10	D02169	2	Heating element, 220V
10	D02123	2	Heating element, 120V
11	53077	2	Element holder
12	H02047	1	Insulation
13	53058	4	Insulation block
14	A16014	1	6-Position terminal block
15	OEM0022	1	220V Cord w/ Plug (6-20P)
15	OEM0011	1	120V Cord w/ Plug (5-15P)
16	A10032	1	Cord closer
17	53114SE	1	Drip tray
18	53112	1	Bottom casing
19	53116	1	Sauce protection screen
20	A06034/1	2	High-Limit Thermostat (135C)
	F05052	1	Wooden spatula

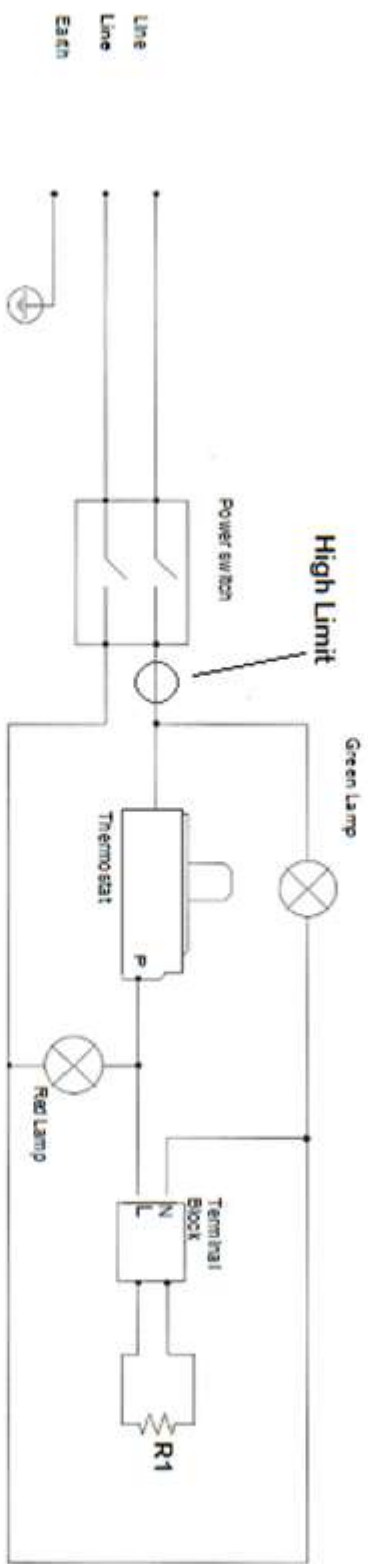
## Electrical Diagrams

1 2 3 4 5 6 7 8 9 10 11 12 13 14

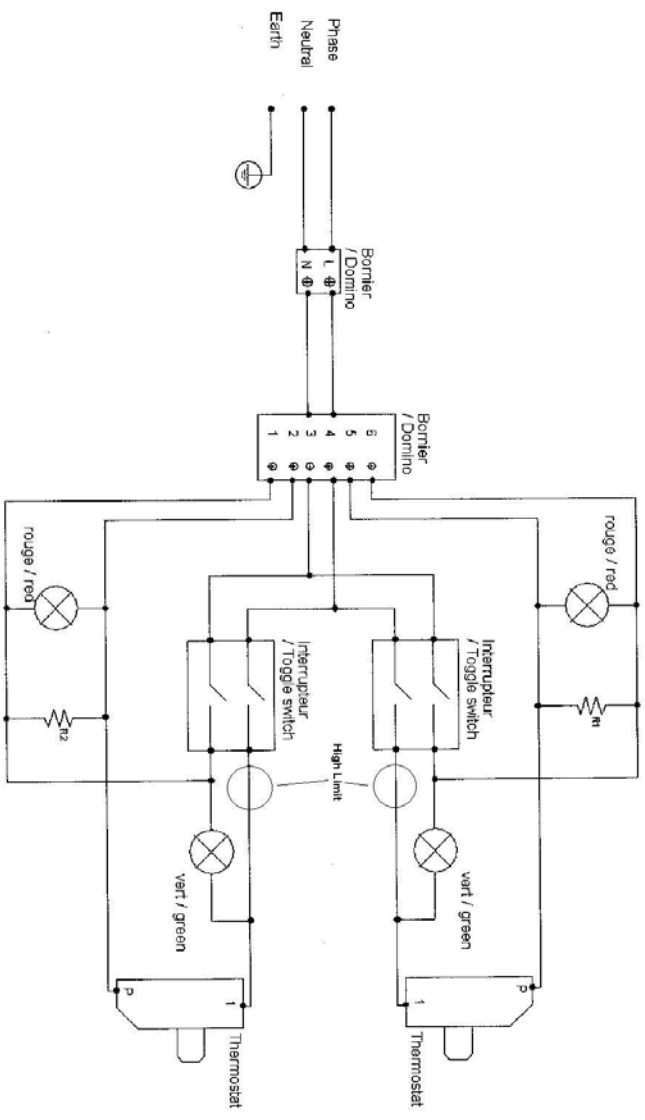


Modifications		Date	Norm	Description
Date	Norm			<b>PSE, PSS, PCC-400 120V</b>
27/04/2007	A. David			
				Reference
				CO2111

1 2 3 4 5 6 7 8 9 10 11 12 13 14

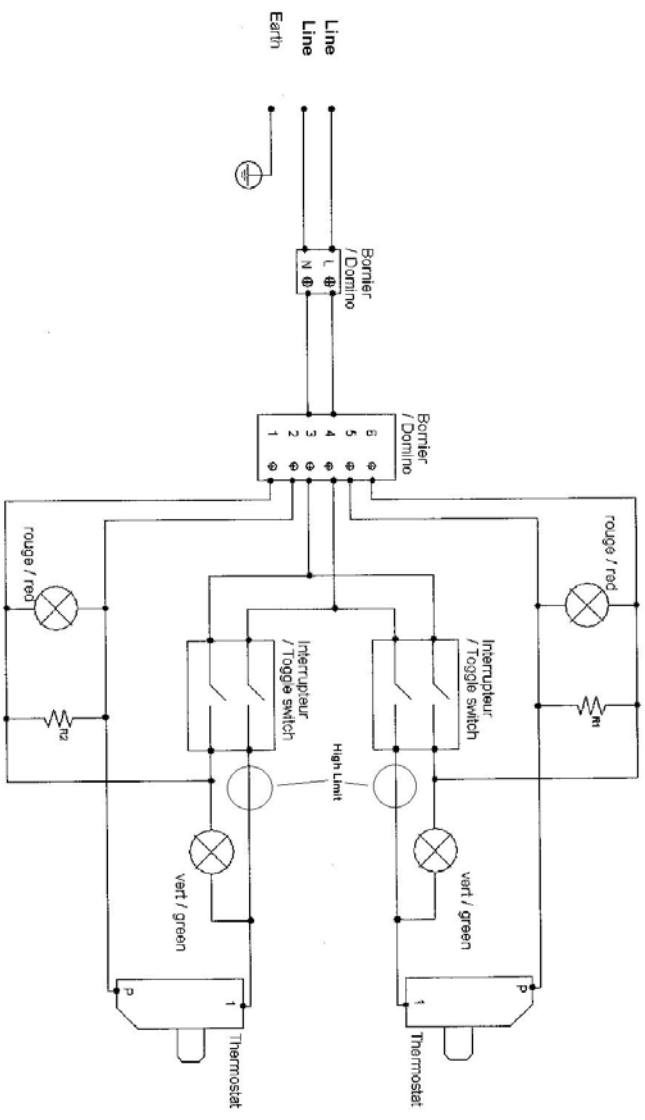


Modifications		Date	Norm	Description
Date	Norm			<b>PSE, PSS, PCC-400 220V</b>
27/04/2007	A. David			
				Reference
				CO2111



Modifications		Date	Norm	Description
Date	Nom			PSE, PSS, PCC-600 120V
24/05/2007	A.David			
				Reference cablage
				C02195

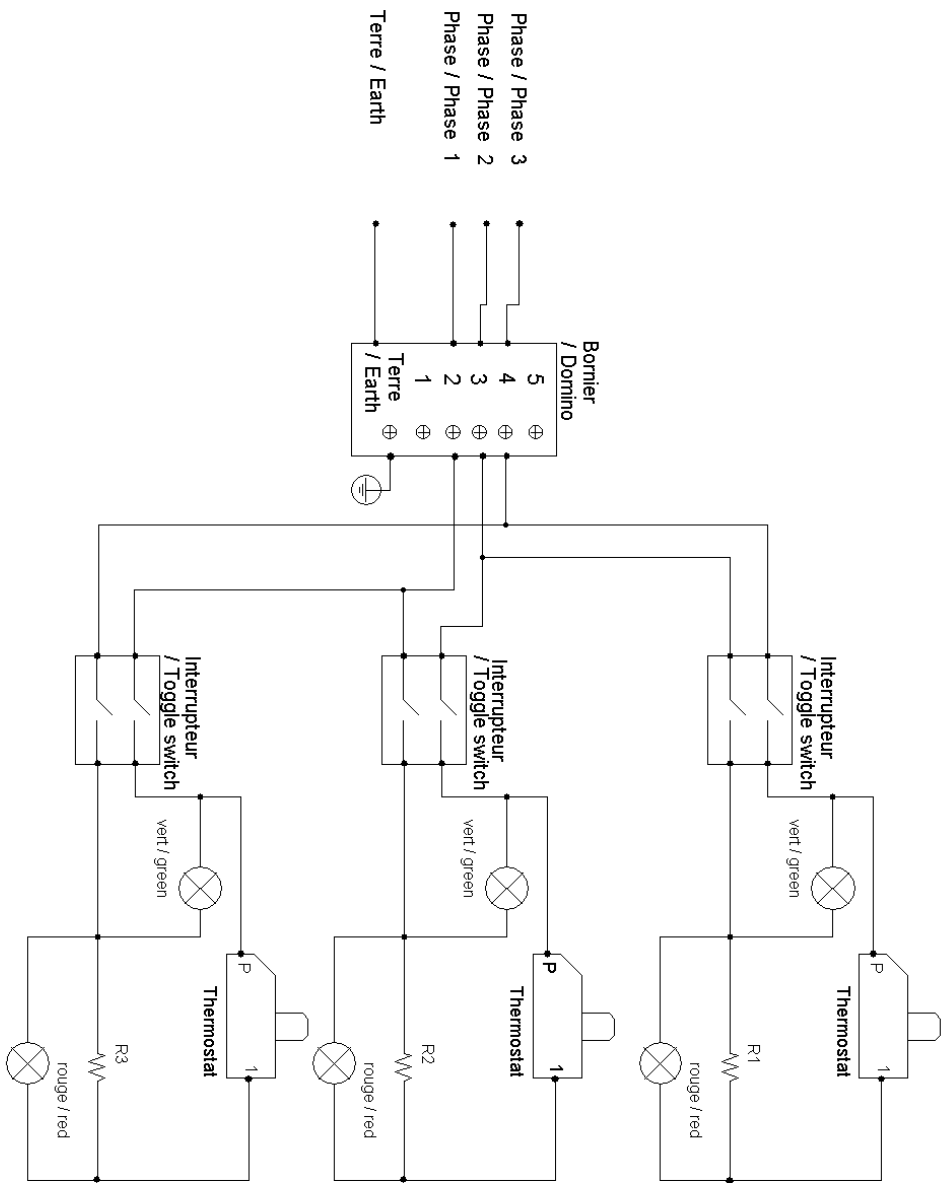




Modifications		Date	Nom	Description
Date	Nom			
24/05/2007	A. David			PSE, PSS, PCC-600 220V
				Référence câblage
				C02195



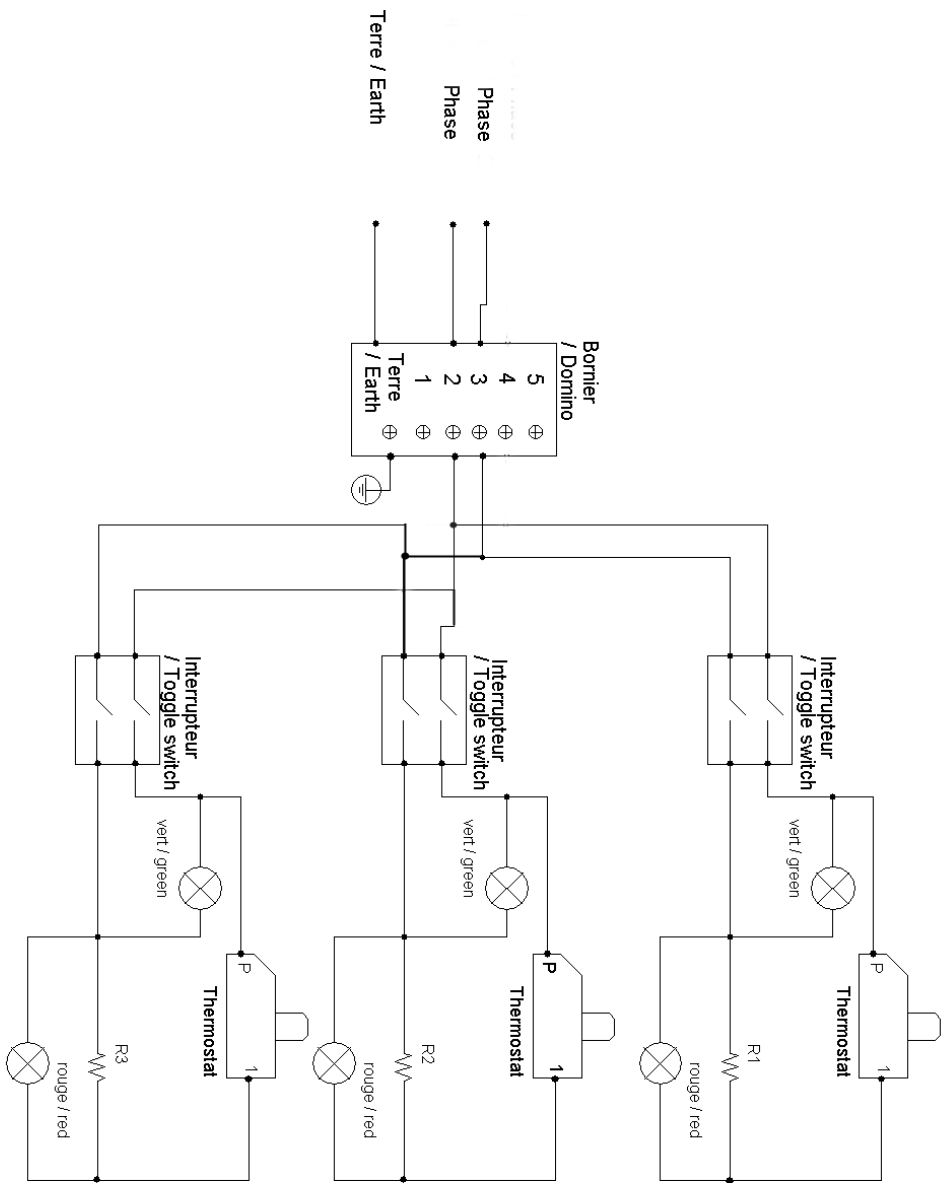
1	2	3	4	5	6	7	8	9	10	11	12	13	14
---	---	---	---	---	---	---	---	---	----	----	----	----	----



Modifications		Date	Nom	Description
Date	Nom			<b>PSS-900, 220V, 3-Phase</b> Référence câblage <b>CO2201</b>
10/01/2001	S GRENON			







Modifications		Date	Nom	Description
Date	Nom			PSS-900, 220V, 1-Phase Référence câblage C02201
10/01/2001	S GRENON			





## LIMITED WARRANTY

Your new **EQUIPEX** product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgment of EQUIPEX, to affect its reliability.

### **THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:**

1. Damage caused by abuse, misuse or dropping or other similar incidental damage caused by, or as a result of, customer failure to follow assembly, operation, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal wear and tear or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call **Equipex** at 1-800-649-7885.
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKAGING MATERIAL FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

**THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LLC. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.**

For service, please call **EQUIPEX** at 1-800-649-7885, menu option # 3

765 Westminster Street • Providence, Rhode Island 02903 • U.S.A.  
Tel: (401) 273-3300 Fax: (401) 273-3328  
[www.equipex.com](http://www.equipex.com) e-mail: [service@equipex.com](mailto:service@equipex.com)