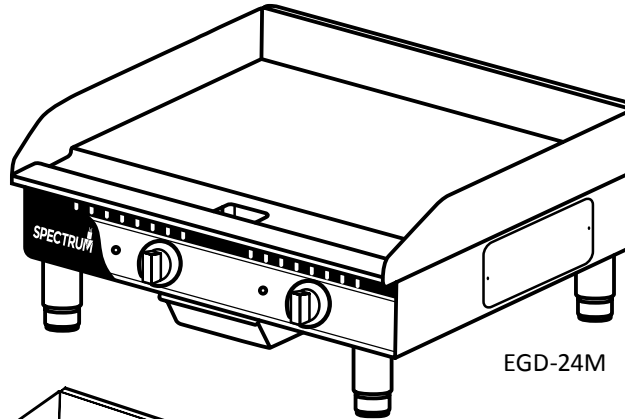


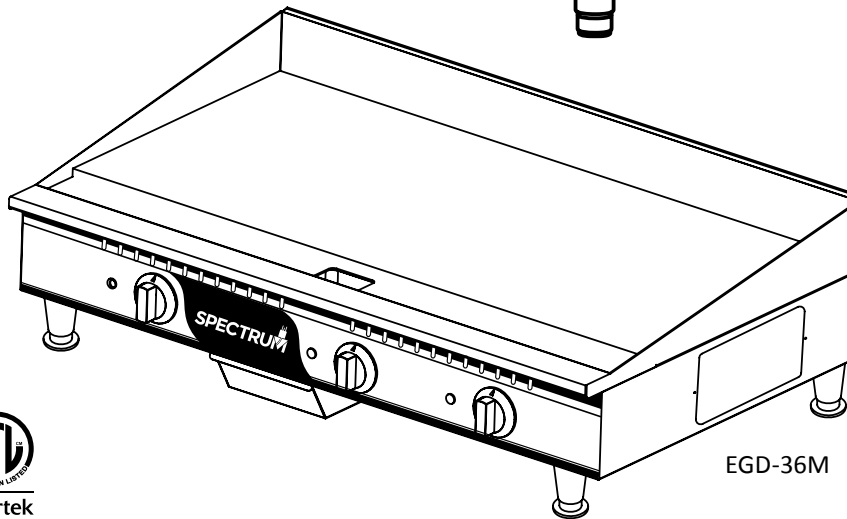
# SPECTRUM winco®

## ELECTRIC COUNTERTOP GRIDDLES

### Installation and Operating Instruction Manual



EGD-24M



EGD-36M



| Model   | Voltage  | Power      | Amperage   | Plug Type                | Overall Dimensions |                   |                   | Temperatures   |                 |
|---------|----------|------------|------------|--------------------------|--------------------|-------------------|-------------------|----------------|-----------------|
|         |          |            |            |                          | Width              | Depth             | Height            | °C             | °F              |
| EGD-24M | 208/240V | 4200/5600W | 20.2/23.4A | NEMA L6-30P              | 24"<br>(60.9mm)    | 21.7"<br>(55.1mm) | 12.9"<br>(32.7mm) | 65°C-<br>250°C | 150°F-<br>480°F |
| EGD-36M |          | 6300/8400W | 30/35A     | Field-wired<br>by others | 36"<br>(91.4mm)    | 21.8"<br>(55.3mm) | 12.9"<br>(32.7mm) |                |                 |

**BEFORE OPERATING ANY EQUIPMENT, READ AND FAMILIARIZE YOURSELF WITH THESE USE AND SAFETY INSTRUCTIONS**

*Congratulations on your purchase of this SPECTRUM commercial blender. When used as intended, and with proper care and maintenance, you are sure to experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully. It is important to keep these instructions in a safe place for future reference.*

## Electric Countertop Griddle

### Important For Future Reference

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or parts, this information is required.

EGD-

\_\_\_\_\_

**Model Number**

\_\_\_\_\_

**Serial Number**

\_\_\_\_\_

**Date Purchased**



**WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ THE INSTALLATION, OPERATION, AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**

**AVERTISSEMENT: TOUTE INSTALLATION, RÉGLAGE, MODIFICATION, RÉPARATION OU ENTRETIEN INCORRECT PEUT OCCASIONNER DES DOMMAGES MATÉRIELS, DES BLESSURES GRAVES OU LA MORT. LIRE LES INTRUCTIONS D'INSTALLATION, D'UTILISATION ET D'ENTRETIEN ATTENTIVEMENT AVANT D'INSTALLER OU DE RÉPARER CET APPAREIL.**



**CAUTION: THESE MODELS ARE DESIGNED, BUILT, AND SOLD FOR COMMERCIAL USE ONLY. IF THESE MODELS ARE POSITIONED SO THE GENERAL PUBLIC CAN USE THE EQUIPMENT, MAKE SURE THAT CAUTION SIGNS, WARNINGS, AND OPERATING INSTRUCTIONS ARE CLEARLY POSTED NEAR EACH UNIT SO THAT ANYONE USING THE EQUIPMENT WILL USE IT CORRECTLY AND NOT INJURE THEMSELVES OR HARM THE EQUIPMENT.**

**ATTENTION: CES MODÈLES SONT CONÇUS, FABRIQUÉS, ET VENDUS POUR UN USAGE COMMERCIAL SEULEMENT. SI CES MODÈLES SONT PLACÉS POUR QUE LE GRAND PUBLIC PUISSE LES UTILISER, ASSUREZ-VOUS QUE LES CONSIGNES D'ATTENTION, D'AVERTISSEMENT, ET LES INSTRUCTIONS D'UTILISATION SOIENT CLAIREMENT AFFICHÉES PRÈS DE CHAQUE UNITÉ DE SORTE QUE N'IMPORTE QUEL UTILISATEUR DE L'APPAREIL L'EMPLOIE CORRECTEMENT ET NE SE BLESSE PAS OU N'ENDOMMAGE PAS L'APPAREIL.**



**WARNING: A FACTORY AUTHORIZED SERVICE PROVIDER SHOULD HANDLE ALL MAINTENANCE AND REPAIR. BEFORE DOING ANY MAINTENANCE OR REPAIR, FOLLOW SERVICE SET UP ARRANGEMENT ON PAGE 11.**

**AVERTISSEMENT: UN TECHNICIEN AUTORISÉ PAR L'USINE DEVRA EFFECTUER TOUT L'ENTRETIEN ET LES RÉPARATIONS. AVANT DE FAIRE TOUT ENTRETIEN OU RÉPARATION, VEUILLEZ CONTACTER WINCO.**



### Introduction

Congratulations on the purchase of your SPECTRUM machine. Please take time to carefully read through this manual to ensure the machine is operated and maintained properly, to ensure the best possible performance from the product for many years.

SPECTRUM will not accept liability for the following if:

- The instructions in this manual have not been followed correctly.
- Non-authorized personnel have tampered with the machine.
- Non-original spare parts are used.
- The machine has not been handled and cleaned correctly.
- There is any use damage to the unit.

**Please keep this manual in a safe place for future use!**

## Electric Countertop Griddle

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### Package Contents

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All units come with Installation & Operating Instructions Manual and the following:

- Griddle
- Catch Tray

SPECTRUM prides itself on quality and service, ensuring that at the time of packing, all products are supplied fully functional and free of damage. Should you find any damage as a result of freight, please contact your SPECTRUM dealer immediately.

### Unpacking the Equipment

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#### **DISPOSE OF ALL PACKAGING MATERIALS IN AN ENVIRONMENTALLY RESPONSIBLE MANNER.**

1. Remove all packing materials and tape, as well as any protective plastic and cardboard, from the unit.
2. Clean any glue residue left over from the plastic or tape.
3. Place the unit in the desired position and height.

**SAVE THE ORIGINAL BOX AND PACKAGING FOR USE IN PACKAGING AND SHIPPING THE EQUIPMENT IF SERVICES ARE NEEDED.**

### NOTE

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*Please remember that this manual and the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.*

## Installation

These instructions should be followed at all times. Failure to follow these instructions could result in injury to yourself and others.

### TO REDUCE RISK OF INJURY OR DAMAGE TO THE UNIT:

1. Read this manual thoroughly before installation and operation. DO NOT proceed with installation and operation if you have any questions or do not understand anything in this manual. Contact your representative or the manufacturer first.

| <b>WARNING</b>  <b>AVERTISSEMENT</b> |  |  |
|---|--|--|
|                                      | <p><b>Fire Hazard.</b><br/>Correct installation precautions, procedures and regulations must be followed. Operation and safety training is necessary for all users of this equipment.</p>  | <p><b>Risque d'incendie</b><br/>La surchauffe des vapeurs d'huile ou de l'huile peut s'enflammer et provoquer un incendie. Surveillez la température, la qualité et le niveau d'huile. Utilisez et entretenez le système d'élimination des vapeurs d'huile.</p>  |
|   | <p>The equipment must be installed by qualified personnel only. Correct installation precautions, procedures and regulations must be followed in order to reduce the risk of fire. Hood and fire suppression systems must be maintained per manufacturer's guidelines. Only qualified and trained personnel are to use this equipment.</p> | <p>Faire chauffer l'huile avec précaution. Si l'huile fume, réduire le feu. Ne pas laisser l'appareil sans surveillance. Si le feu se produit, éteindre l'appareil, couvrir jusqu'à refroidissement. Ne pas mettre l'eau dans l'huile chaude ou enflammée. Ne faites pas fonctionner avec de l'huile sous la barre d'huile. L'huile sale a un point d'éclair plus bas. Remplacer l'huile sur une base régulière. Maintenir le niveau d'huile correct. Utiliser un système d'évacuation de la vapeur d'huile (capot) pour réduire l'accumulation de graisse et d'huile sur les surfaces de paroi ou de plafond.</p> |

## NOTE

**IF CERTIFIED RECEPTACLE IS REQUIRED, IT MUST BE INSTALLED BY A QUALIFIED ELECTRICIAN WHO IS FAMILIAR WITH ELECTRICAL PROCEDURES AND CODES. DO NOT ATTEMPT TO WIRE THIS GRIDDLE YOURSELF.**

2. Remove the SPECTRUM Electric Griddle from the packaging. Be certain that all protective plastics and residues are thoroughly cleaned from its surface.
3. Place the SPECTRUM Electric Griddle on a firm level surface. Local standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing, and ventilation.
4. Proper connections and power supply are necessary for satisfactory performance.
5. The external wiring must be in conduit or an approved type of flexible cable suitable for operation at temperature indicated at the conduit hole, and in a proper size to carry the load.
6. The supply circuit must be correctly fused and equipped with a means of disconnecting, as required by the local electrical code. For griddle with plugs and leads set, simply provide a suitable power point and connect.

**THIS EQUIPMENT GETS EXTREMELY HOT.**



**CAUTION**



**ATTENTION**

Do not position or operate near combustible materials or flammable objects.

*Ne pas placer ni faire fonctionner l'appareil près de matériels combustibles et d'objets inflammables.*

Once your Griddle has been placed in position, be sure that the stainless steel waste tray is correctly positioned.

*Une fois que votre Plaque de Cuisson (Plancha) est mise en place, veillez à ce que le bac à déchets en acier inoxydable soit correctement placé.*

Supply the appropriate power and connect to power source; your Griddle is now ready to turn on and operate. (For power supply please see technical specification sheet, page 1).

*Fournir l'alimentation secteur appropriée et brancher l'appareil à la source d'alimentation ; votre plaque de cuisson est maintenant prête à être allumée et à fonctionner. (Pour l'alimentation, veuillez voir la fiche technique, page 1).*

### FEET

Install feet by screwing each foot into the threaded openings on the bottom of the griddle. Failure to use feet will void warranty and could cause unsafe conditions.

### LEVELING

Level unit by adjusting the four feet and tighten securely. The adjustable feet have an adjustment of one inch for lineup with other countertop lines. Check the feet every 60 days to make sure they are tight.

### ASSEMBLY

Take the catch tray and slide into the runners below the heating elements and place into the rack. Once in position, the catch tray will catch food product crumbs, grease or drippings.

### COMMISSIONING

Commissioning of your new griddle is of the utmost importance. Commissioning is the thorough and methodical testing of the equipment, sub systems, and systems to make sure that the final product functions properly and safely at the work site. By identifying potential problems (i.e.: equipment location, ventilation, local fire/electrical codes, installation, operator training and certification) before equipment is placed into service, costly outages and potential damages can be avoided.

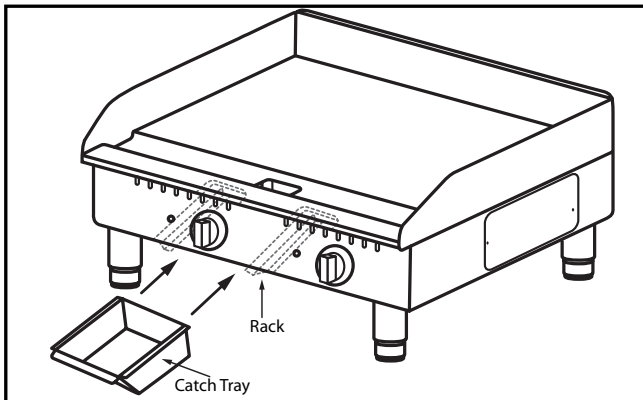
| <b>WARNING</b>  <b>AVERTISSEMENT</b> |   |   |
|---|---|---|
|                                        | <p><b>Electrical Shock Hazard</b><br/>Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.</p>  | <p><b>Risque de choc électrique</b><br/>Conservier l'eau et d'autres liquides de pénétrer à l'intérieur de l'appareil. Liquide à l'intérieur de l'appareil pourrait provoquer un choc électrique.</p>   |
|   | <p>Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use unit if power cord is damaged or has been modified.</p> | <p>Ne pas pulvériser de l'eau ou des produits de nettoyage. Le liquide pourrait contacter avec les composants électriques et causer un court-circuit ou un choc électrique. Ne pas utiliser l'appareil si le cordon d'alimentation est endommagé, ou a été modifié.</p> |

## TO AVOID SERIOUS PERSONAL INJURY:

- ALWAYS install equipment in an area with adequate light and space.
- ONLY operate on a solid, level, nonskid surface that is nonflammable and away from sinks and water hazards.
- NEVER bypass, alter or modify this equipment in any way from its original condition. Doing so can create hazards and will void warranty.
- NEVER operate the griddle without all warnings attached to it.

## Operation

Before operating the griddle, it must be checked to see that it is sitting level. Adjust the feet to level the griddle. Be sure the catch tray has been assembled correctly (see image below).



## NOTE

**Upon first use, griddle can produce a burning metal smell. This is normal and smell will decrease with use.**

## Season the surface

1. Clean griddle surface thoroughly. After griddle has been cleaned, it must be seasoned to prevent food from sticking. Follow the steps below for the correct heating method to season the griddle before use and after scouring.
2. Switch to ON and adjust the thermostat dial knob to 350°F.
3. Use a clean cloth (not a spatula), to spread a thick film of cooking oil or fat over the griddle cooking surface. Film must remain on hot griddle for 30 minutes.



**CAUTION  
GRIDDLE SURFACE WILL BE HOT  
PLAQUE SURFACE SERA CHAUD**

4. Remove the excess fat and wipe clean.
5. Apply another film of cooking oil over hot cooking surface for another 30 minutes.

6. Remove the excess fat and wipe clean. Griddle surface is ready for use.

## NOTE

**EVEN WITH CAREFUL SEASONING, FOOD CAN STICK TO THE GRIDDLE COOKING SURFACE UNTIL GRIDDLE PLATE IS "BROKEN IN".**

| <b>WARNING ⚠ Avertissement</b>             |   |
|--|---|
| <b>HOT</b><br>                             | <b>Burn Hazard.</b><br>When in operation, the Conveyor Toaster will be hot at the entrance to the conveyor cavity.<br><i>Please take extreme caution.</i> |
|  | <b>Risque de brûlure.</b><br>Ne touchez pas les surfaces chaudes ou chauffées liguid tout appareil chauffe ou en fonctionnement.                          |
| <b>USE CAUTION WHEN TOUCHING THE UNIT.</b> | <b>Ne touchez pas le liquide chaud ou les surfaces de chauffage lorsque l'appareil chauffe ou en fonctionnement.</b>                                      |

## Temperature Control

Your griddle should be turned on prior to usage to allow the cooking surface to warm up; 5-7 minutes is sufficient.

To get efficient use from this unit, it is recommended that for intermittent use that the thermostat be turned down when not cooking. This will assist in reducing power consumption and also allow for quicker heat response when needed.

It is recommended that the cooking surface is lightly greased before each use.

The temperature is thermostatically controlled.

The set point of each thermostat is marked on the front panel with "TEMP ►" in the 9 o'clock position. Griddle is equipped with one thermostat per various cooking surface segments.

## Cooking


Switch griddle to ON and adjust the thermostat dial knob to the desired temperature. After a short pre-heating period, the thermostat will automatically maintain the selected temperature. When the set temperature is reached, the signal light will go OFF.

A temperature setting of between 375°F and 430°F will be sufficient for general cooking. This may vary for particular food types, individual needs, or experience.

Simply place the food products on the grilling surface and cook to manufacturer's specifications.

## Cleaning, Care & Maintenance


**To maintain the appearance and increase the service life, clean your unit daily. The Electric Griddle should be cleaned after each day's operation; however, the unit may require more frequent cleaning depending on the volume of production.**

|   |   |  |
|---|---|--|
| <br><b>HOT</b> | <b>WARNING ⚠️ AVERTISSEMENT</b>   |  |
|   | <b>Burn Hazard.</b><br>When in operation, the Conveyor Toaster will be hot at the entrance to the conveyor cavity.<br><i>Please take extreme caution.</i> | <b>Risque de brûlure.</b><br>Ne touchez pas les surfaces chaudes ou chauffées liquid tout appareil chauffe ou en fonctionnement. |
| <b>USE CAUTION WHEN TOUCHING THE UNIT.</b>  | <b>Ne touchez pas le liquide chaud ou les surfaces de chauffage lorsque l'appareil chauffe ou en fonctionnement.</b>                                      |  |

1. Switch power off and disconnect from the outlet before cleaning.
2. Allow the Electric Griddle to cool down after use before dismantling for cleaning; the unit will still be too hot to handle immediately after use. Regular cleaning will result in easier cleaning, as the build up will be less. Correct preparation of the cooking surface when first used will assist in keeping the plates clean.
3. For best results clean the plate while still warm using warm soapy water. A nylon cleaning cloth may be used. It is recommended that

you avoid scrapers made from steel wool, as they will damage the plate. Do not use cold water on warm plates, as buckling effect may occur.

4. When scrubbing the plates, do not clean too thoroughly; if you do, you must prepare the cooking surface again before use.
5. Remove catch tray from unit and discard waste; clean with hot soapy water.
6. The remainder of the Electric Griddle can be cleaned with a damp cloth using warm, soapy water. Warm, soapy water is recommended for cleaning; prolonged use of cleaning agents may cause damage to stainless steel.
7. Do not immerse completely in water or use hose to clean.

|  |  |  |
|--|--|--|
|   | <b>WARNING ⚠️ AVERTISSEMENT</b>  |  |
|  | <b>Electrical Shock Hazard</b><br>Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.   | <b>Risque de choc électrique</b><br>Conserver l'eau et d'autres liquides de pénétrer à l'intérieur de l'appareil. Liquide à l'intérieur de l'appareil pourrait provoquer un choc électrique. |
| Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use unit if power cord is damaged or has been modified. | Ne pas pulvériser de l'eau ou des produits de nettoyage. Le liquide pourrait contacter avec les composants électriques et causer un court-circuit ou un choc électrique. Ne pas utiliser l'appareil si le cordon d'alimentation est endommagé, ou a été modifié. |  |

### RECOMMENDED CLEANING

It takes very little time and effort to keep the griddle attractive and performing at top efficiency. If grease is allowed to accumulate, it will form a gummy cake and then carbonize into a hard substance that is extremely difficult to remove. To prevent this condition, please follow the cleaning steps below:

| PART       | REQUIRED ACTION  | FREQUENCY                  |
|------------|--|----------------------------|
| Scraping   | Scrape the griddle with a scraper or flexible spatula to remove excess fat and food. A catch tray is provided for the scrapings.<br><br>If there is an accumulation of burned fat and food, griddle must be thoroughly scoured and re-seasoned.<br><br>While the griddle is warm, use pumice or griddle stone to remove excess fat and food. Do not use steel wool because of the danger of steel slivers getting into the food. | After each use             |
| Body       | Use a clean cloth and a non-abrasive cleaner to clean the stainless steel body of griddle.<br><br>Wipe the polished areas with a soft cloth.   | Daily                      |
| Controls   | Griddle must be turned OFF when not in use.<br><br>Switch griddle to OFF to disconnect power supply from griddle.<br><br>Use a clean cloth to wipe down switches and thermostat dial knobs.  | Daily                      |
| Catch tray | Once griddle has cooled, remove catch tray from griddle and discard the waste, debris and crumbs.<br><br>CAUTION: If catch tray is permitted to fill too high, the excess grease will run out of the overflow hole at the front of catch tray.<br><br>The catch tray is removed by pulling forward. USE CAUTION WHEN FILLED WITH HOT GREASE!   | Per use, or at least daily |

## Safety

A WINCO® Approved Service Technician should carry out repairs if necessary. Do not remove any components or service panels on this product. Allow the griddle to cool down after use before dismantling for cleaning; the unit will be too hot to handle immediately after use.

Switch off power and disconnect from the outlet before cleaning.

Do not immerse unit in water or use hose to clean.

*Ne pas immerger l'appareil dans l'eau ni utilisez un jet d'eau pour le nettoyer.*

If the power cord is damaged, it must be replaced by a WINCO Approved Qualified Service Technician in order to avoid a hazard.

## Troubleshooting

If your SPECTRUM Electric Griddle does not operate, please check the following before placing a service call:

| ISSUE  | MIGHT BE CAUSED BY   | RECOMMENDED SOLUTION   |
|--|--|--|
| The unit is not working                                      | Power supply   | Check power source   |
|  | Power switch has not been turned on                          | Check that the unit is correctly plugged in and turned on  |
|  | Plug/cord, set or external wiring is damaged                 | Call WINCO to make service arrangements through their service provider network                                       |
|  | Internal wiring fault  | Call WINCO to make service arrangements through their service provider network                                       |
| The indicator light is on, but griddle is not heating up     | Faulty elements  | Call WINCO to make service arrangements through their service provider network                                       |
|  | Operation of thermostat<br>All thermostats are not turned on | Make sure thermostat is set correctly and make sure dial is not spinning on the thermostat, giving the wrong reading |
|  | Faulty thermostat  | Call WINCO to make service arrangements through their service provider network                                       |
| The indicator light is NOT on, but the griddle IS heating up | Faulty indicator light                                       | Call WINCO to make service arrangements through their service provider network                                       |
| Cooking Surface is heating up slowly                         | Carbon build up  | Make sure that the plates are kept clean and free from carbon build up/debris  |
|  | Thermostat setting   | Make sure thermostat is set correctly and make sure dial is not spinning on the thermostat, giving the wrong reading |
|  | Faulty elements  | Call WINCO to make service arrangements through their service provider network                                       |
| Food Sticking  | Carbon build up  | Make sure that the plates are kept clean and free from carbon build up/debris  |
|  | Not seasoned   | Season grill, see Operating Instructions, page 5   |

Please ensure:

- There is correct power supply.
- Breaker is checked.
- The machine is plugged in correctly and power is switched on.
- The timer and thermostat are in the correct position.
- The elements are clear of any food particles.

## Service and Repair

There are no user serviceable parts within this appliance.

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself.

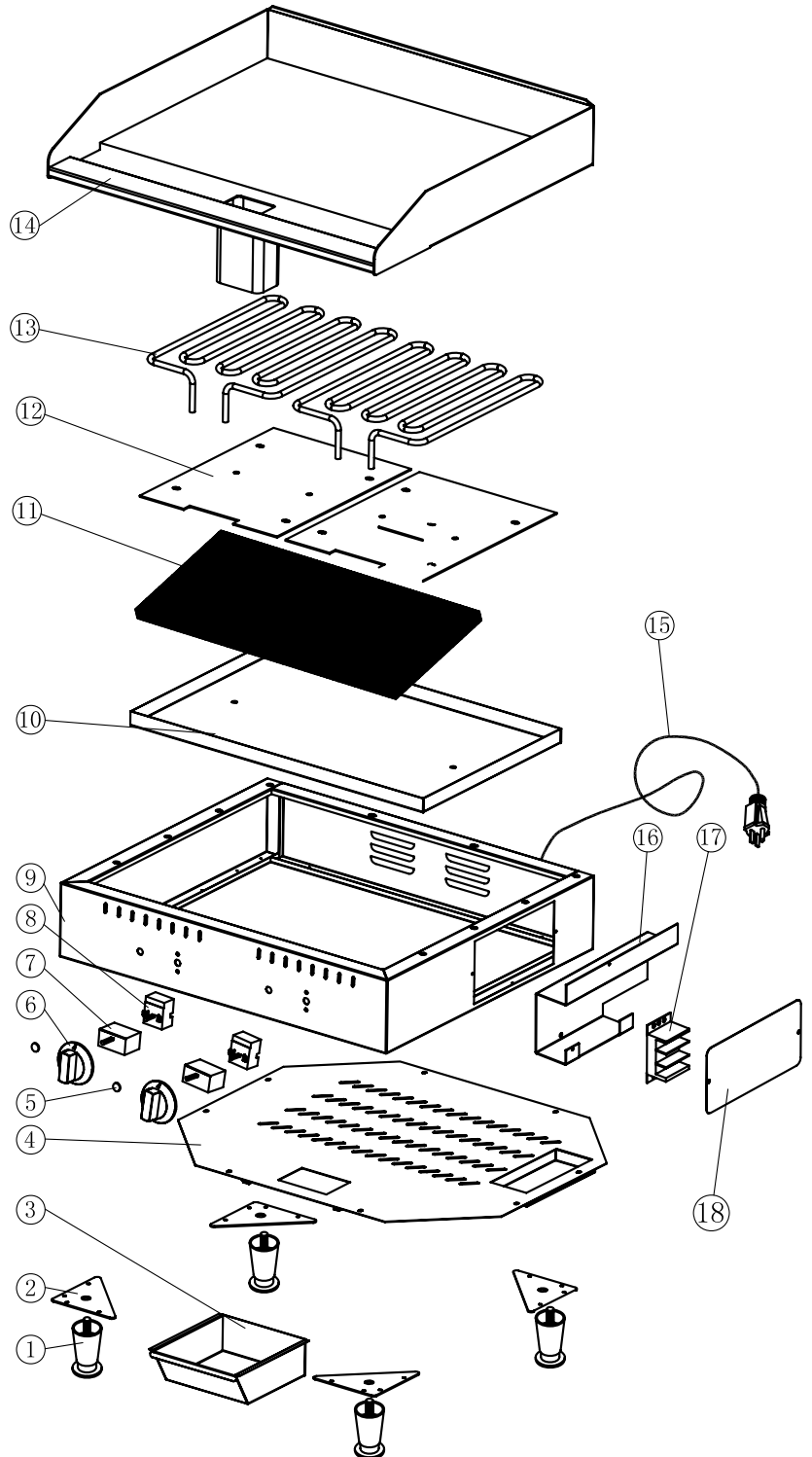
DO NOT send unit to WINCO without first contacting our customer service department.

See "Limited Warranty" section on page 10 for details.

## Exploded View & Parts List

### MODELS EGD-24M & EGD-36M

|     |                         | EGD-24M     | EGD-36M     |
|-----|-------------------------|-------------|-------------|
| No. | Description             | Part #      | Part#       |
| 1   | Feet                    | EGD-MP1     | EGD-MP1     |
| 2   | Set Square              | EGD-MP2     | EGD-MP2     |
| 3   | Drip Tray               | EGD-MP3     | EGD-MP3     |
| 4   | Base Board              | EGD-MP4-24  | EGD-MP4-36  |
| 5   | Indicator light         | EGD-MP5     | EGD-MP5     |
| 6   | Dial                    | EGD-MP6     | EGD-MP6     |
| 7   | Switch                  | EGD-MP7     | EGD-MP7     |
| 8   | Thermostat              | EGD-MP8     | EGD-MP8     |
| 9   | Main Body Assembly      | EGD-MP9-24  | EGD-MP9-36  |
| 10  | Insulation Plates       | EGD-MP10-24 | EGD-MP10-36 |
| 11  | Insulation              | EGD-MP11-24 | EGD-MP11-36 |
| 12  | Hardware Assembly       | EGD-MP12    | EGD-MP12    |
| 13  | Heating Element         | EGD-MP13    | EGD-MP13    |
| 14  | Griddle Plates Assembly | EGD-MP14-24 | EGD-MP14-36 |
| 15  | Plug & Lead             | EGD-MP15-24 | (N/A)       |
| 16  | Connection Box          | EGD-MP16    | EGD-MP16    |
| 17  | Terminal Block          | EGD-MP17    | EGD-MP17    |
| 18  | Connection Box Cover    | EGD-MP18    | EGD-MP18    |



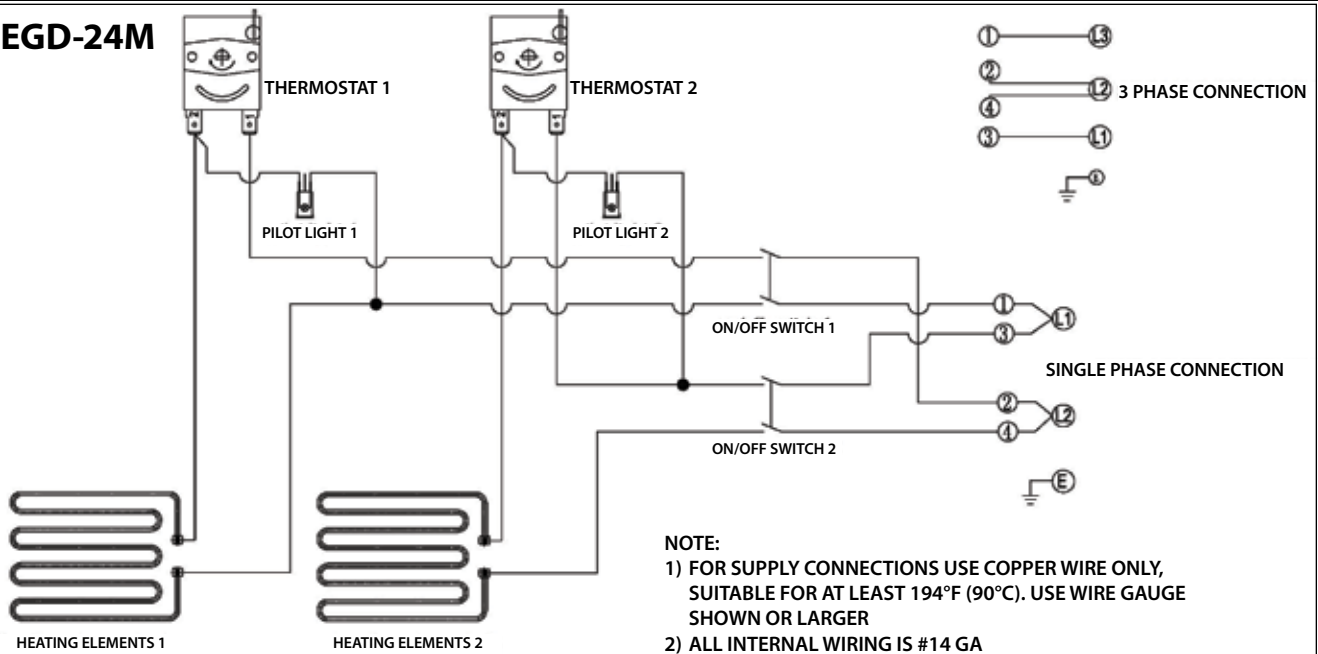


## Electrical Diagram

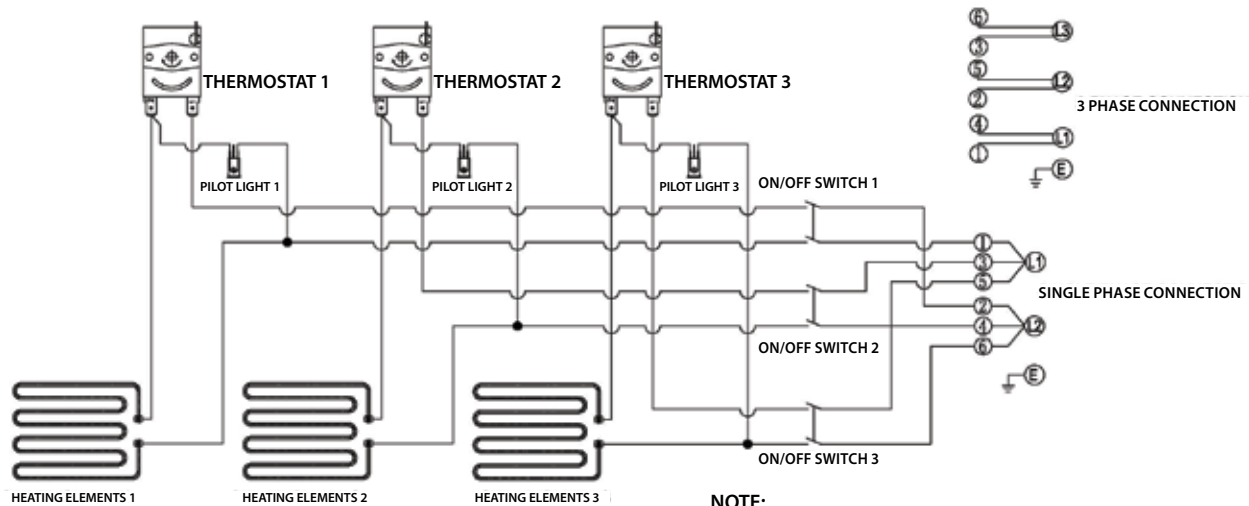
The circuit diagrams are provided to assist qualified technicians. Only SPECTRUM agents or Recommended Qualified Technicians should carry out repairs if needed. (Refer to page 11 for service arrangements)

**DO NOT remove any components or service panels on this product.**

### EGD-24M



### EGD-36M



| NOMINAL AMPS PER LINE |         |         |                |         |         |        |        |
|-----------------------|---------|---------|----------------|---------|---------|--------|--------|
| 208V ~ 3 PHASE        |         |         | 240V ~ 3 PHASE |         |         | 208V   | 240V   |
| 6,300 WATTS           |         |         | 8,400 WATTS    |         |         | 1 PH   | 1 PH   |
| L1                    | L2      | L3      | L1             | L2      | L3      |        |        |
| 17.49                 | 17.49   | 17.49   | 20.21          | 20.21   | 20.21   | 30.29  | 35     |
| AWG #10               | AWG #10 | AWG #10 | AWG #10        | AWG #10 | AWG #10 | AWG #8 | AWG #6 |

## Limited Warranty

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WINCO® warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year. The labor warranty is one year from original installation or 18 months from actual factory shipment date, whichever date occurs first.

**THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. WINCO EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.**

**WINCO'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT THAT PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD.**

**IN NO EVENT SHALL WINCO BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.**

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

Warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered.

This warranty is not in force until such time as a properly completed and digitally signed Installation/Warranty Registration has been received by WINCO within 30 days from the date of installation.

### **WARRANTY SERVICE**

To initiate warranty service contact: [EquipService@wincous.com](mailto:EquipService@wincous.com)  
or call: 973-295-3899

DO NOT send unit to WINCO® without first contacting our customer service department.

### **REGISTER ONLINE AT:**

<http://support.wincous.com>

Proof of purchase is required to extend warranty more than 1 year from date of shipment from the factory.

## Limited Warranty

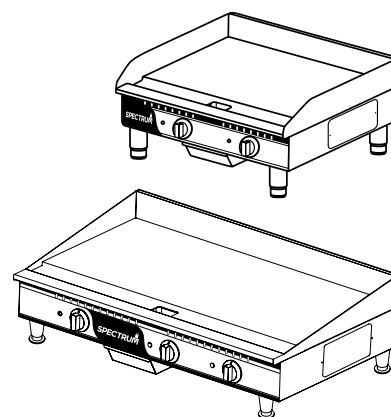
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**THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. WINCO® NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.**

Examples of items not covered under warranty, but not limited to just these items:

1. Natural disasters (ie: earthquakes, tornadoes, hurricanes, etc.), fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after-market parts.
5. Repairs made by anyone other than a WINCO® designated service provider.
6. Lubrication.
7. Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
8. Cleaning of equipment.
9. Misuse or abuse.

***Please keep this manual in a safe place for future use!***



**SPECTRUM** 

Models: EGD-24M, EGD-36M

[www.wincous.com](http://www.wincous.com)