

#### (4) MAINTENANCE

The stainless steel front and trim should be cleaned with a mild soap or detergent or with a liquid cleanser indicated especially for use on stainless steel. Never attempt to clean stainless steel with steel wool, abrasive cloths or powders. Empty grease pan as required to prevent overflowing. Clean with hot water, soap, or detergent.

#### (5) SERVICE

No immediate need for service is anticipated. Thereafter service needs vary with frequency of use. Twelve hours per day, seven days per week is considered heavy use and Broiler should be serviced every ninety days or less, if needed. If valves become hard to turn, they should be repacked or replaced. For lesser use, consider service every six months.

For appliances equipped with casters, the installation shall be made with a commercial flexible connector that complies with the standard for connectors for movable gas appliances, ANSI Z21.69-(Latest Edition) and a quick disconnect device that complies with the standard for Quick disconnect devices for use with gas fuel, ANSI 21.41-(Latest Edition). Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick disconnect device or its associated piping to limit the appliance movement.

#### TO CONVERT GAS TYPE

All gas conversions should be performed by a professional service agency. Contact your distributor for the proper size orifices and gas regulator. See PRE-INSTALLATION SECTION ON PAGE 2 for proper pressures.

**ALL SERVICE SHOULD BE PERFORMED BY QUALIFIED PERSONNEL FROM A GAS SERVICE AGENCY OR THE GAS SERVICE DEPARTMENT OF YOUR LOCAL GAS UTILITY COMPANY.**

**ANY SERVICE UNDER WARRANTY MUST BE AUTHORIZED BY THE FACTORY.**

**PARTS LIST AND PARTS LAYOUT INSIDE. WHEN ORDERING PARTS ALWAYS SPECIFY MODEL NUMBER, SERIAL NUMBER, AND TYPE OF GAS.**

## OWNERS MANUAL LAVA ROCK TYPE CHAR BROILER 23 SERIES

INSTALLATION/OPERATION/ MAINTENANCE INSTRUCTIONS & PARTS LIST

#### NOTE

UPON RECEIPT, CAREFULLY CHECK YOUR BROILER FOR FREIGHT DAMAGE. MAKE A NOTATION OF ANY VISIBLE DAMAGE TO THE CARTON OR CRATE ON THE CARRIER'S WAY BILL IF YOU DISCOVER ANY DAMAGE AFTER YOU UNPACK YOUR BROILER, IMMEDIATELY CALL THE CARRIER AND REQUEST AN INSPECTION. KEEP ALL CRATES AND CARTONS UNTIL THE BROILER HAS BEEN INSPECTED.

CHECK APPLIANCE RATING PLATE ON STAINLESS STEEL FRONT PANEL FOR TYPE OF GAS. IF THE PLATE DOES NOT CORRESPOND TO YOUR GAS TYPE CONTACT YOUR DEALER UPON RECEIPT.

#### FOR YOUR SAFETY

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE**

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

MANUFACTURED BY:

*Quality at an affordable price*  
**RANKIN-DELUX**  
COMMERCIAL COOKING EQUIPMENT

P.O.BOX 4488, WHITTIER, CA 90607  
PHONE: 562/944-7076 - FAX: 562/941-7858  
**KEEP THIS MANUAL FOR FUTURE USE**

**After installation of your equipment, immediately contact your local gas supplier to obtain information as to what action to take in the event that the user smells gas.**

**This information must be posted in a prominent location.**

## **TO PURCHASER IMPORTANT**

Safe and satisfactory operation of your broiler depends to a great extent upon its installation. Installation must conform with local codes or in the absence of local codes, with National Fuel Gas Code ANSI Z 223.1-Latest Edition.

### **INSTALLATION MUST BE MADE BY A LICENSED COMMERCIAL SERVICE AGENCY**

The input rating on your Broiler is for elevations up to 2,000 feet. For elevations above 2,000 feet the rating must be reduced 4 % for each 1,000 feet above sea level.

### **INSTALLATION, OPERATION & MAINTENANCE**

#### **(1) PRE-INSTALLATION-SPACE AND GAS CONNECTIONS**

(a) The area around the appliance must be kept free and clear from combustibles. The area in front of and above the appliance must be clear to avoid any obstruction to the flow of combustion and ventilation air. Means must be provided for adequate air supply and adequate clearance from air openings into the combustion chamber.

(b) A mechanical exhaust hood must be installed above the broiler. Refer to NFPA 00 and all local codes.

(c) Adequate clearance must be provided in front and on sides of appliance for servicing and proper operation.

(d) The Lava Rock supplied with your broiler must be spread evenly and loosely on the cast iron grates located above the burners (one layer only). **BROILER MUST BE COOL BEFORE SPREADING LAVA ROCKS.**

#### **(2) INSTALLATION (IMPORTANT)**

(a) The gas pressure regulator supplied with the broiler must be installed prior to connection to the gas supply lines. The outlet pressure setting of the regulator is 5" water column on natural gas and 10" water column on propane gas.

(b) Connect unit to a gas supply line having a 3/4" iron pipe size or larger. If a flexible connector is used it must be a commercial type AGA Approved 3/4" or larger. (1/2" for Model 1223 and 2123) (Domestic range connector will not permit proper operation). A gas shutoff valve must be installed in the gas supply line ahead of the broiler for future service. Use pipe sealant on all joints. Sealant must be resistant to the action of L.P. gas. A 1/8" pressure test tap is provided on the gas manifold for checking the gas pressure. Always check pressure with all burners on and adjacent equipment operating.

(c) Level broiler by adjusting feet at the bottom of the legs. Leveling is important for proper operation & combustion.

(d) Your broiler is designed for installation in a non-combustible location only.

(e) To check for leaks, use a soap and water solution. **DO NOT USE OPEN FLAME.**

(f) The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of 1/2 psig (3.45kPa).

#### **(3) OPERATION**

##### **(A) LIGHTING THE BROILER**

- (1) Turn off all burners and pilot valves. Wait 5 minutes.
- (2) Remove front panel. Turn on lighter valves and light all pilots, then replace front panel.
- (3) Adjust pilot flame by turning clockwise or counter clockwise.
- (4) Turn on burner valves to operate broiler.
- (5) For complete shutdown, turn off burner valves and gas shut off valve located ahead of the appliance inlet.

# **RANKIN-DELUX, INC.**

## **CARING FOR YOUR CHAR ROCK TYPE BROILER**

1. Make sure that your broiler is either hard piped or is connected with an AGA commercial connector of the same size as the pipe size on the broiler. Use the gas pressure regulator that is furnished with the unit (5" for natural gas and 10" for LP gas).
2. Make sure that you have a good ventilation system and that the exhaust hood overhangs the broiler on all sides.
3. It is recommended that you retain a commercial service agency to check the gas pressure at the front manifold before using your broiler. Make sure that the pressure is taken with all burners and other appliances in the kitchen turned on.
4. Spread a loose layer of rock on the bottom grates, leave ample space around the rock for the heat to vent. (Too much rock will shorten the life of the bottom grates, burners, and burner valves)
5. Do not cover the entire top with large pots, pans, or lift-off griddles. (This will reflect the heat downward on your grates, valves, and burners)
6. Turn the burners off or down after your rush period is over. (This will prolong your broiler's life)
7. Normal airflow is in through the front underside of the broiler and out through the rock.

<b>IF</b>	Valves become hard to turn	They need lubricating with high temperature grease. Check for too much rock
<b>IF</b>	Front of the broiler is too hot	Inspect ventilation system Check for too much rock
<b>IF</b>	Bottom grates need replacing frequently.	Check for too much rock.
<b>IF</b>	You can't get enough heat or your getting too much heat.	Check gas pressure and pipe size at the broiler. (A domestic appliance hose will not deliver enough gas for proper operation)

**With the proper care, your Rankin-Delux Broiler  
will give you years of faithful service**