

#### (4) MAINTENANCE

##### (a) CLEANING (BROILER MUST BE COOL BEFORE CLEANING)

Broiler grates should be cleaned periodically by wire brushing and washing in hot water and detergent. After washing, always flush with hot water and heat to high heat for ten minutes. 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 and 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. For lesser use, consider service every six months.

For appliances equipped with casters, the installation shall be made with a 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.

**ALL SERVICE SHOULD BE DONE 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 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 CB CHARBROILER

## INSTALLATION, OPERATING, MAINTENANCE INSTRUCTIONS & PARTS LIST

### NOTE

UPON RECEIPT, CAREFULLY CHECK YOUR APPLIANCE 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 APPLIANCE, 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<sup>®</sup>**

**COMMERCIAL COOKING EQUIPMENT**

P.O. BOX 4488 WHITTIER, CA 90607

Phone: 562/944-7076

### 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 96 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

(a) The gas pressure regulator supplied with the broiler must be installed on the broiler 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 inch iron

pipe size or larger. If a flexible connector is used it must be 3/4" I.D. (1/2" I.D. for Model 1223 & Model 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 tap is provided on the gas manifold for checking the gas pressure.

(c) Level broiler by adjusting feet at bottom of legs. Levelling is important for proper operation and 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.).

(g) The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the system at test pressures equal to or less than 1/2 psig(3.45kPa.).

### (3) OPERATION

#### (a) LIGHTING THE BROILER

Before lighting the broiler, make sure that all burners and pilots are turned off. Wait 5 Minutes. Turn on lighter valves and light all pilots. Turn on burner valves to operate broiler. For complete shutdown, turn off burner valves and gas shutoff valve located ahead of the appliance inlet.

#### (b) PREPARATION FOR COOKING

Lava Rock is packed in boxes and shipped with your broiler. The lava rock should be spread evenly on the cast iron grates located above the burners. Spread one layer of rock loosely placed. **DO NOT PACK ROCK TOO TIGHTLY.** Doing so will tend to confine the heat below the rock and materially reduce the life of the bottom grates and valves. Broiler must be cool before spreading lava rock.