

TO PURCHASER

IMPORTANT

Safe and satisfactory operation of your Griddle / Over-Fired 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 INSTALLATION AGENCY

The input rating on your Griddle / Over-Fired 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 Griddle / Over-Fired Broiler. Refer to local codes for proper installation.

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

(d) Your Griddle-Broiler is designed for installation in a combustible or non-combustible location. If the Griddle-Broiler is installed in a combustible location, the following clearances must be observed: 1" to sides and 3" to back. If installed in a non-combustible location the clearances are: Sides 0" and Back 0".

(2) INSTALLATION

(a) The gas pressure regulator supplied with the Griddle / Over-Fired Broiler must be installed on the appliance 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. (Domestic range connector will not permit proper operation). A gas shutoff valve must be installed in the gas supply line ahead of the broiler/overfired griddle 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 appliance by adjusting feet at bottom of legs. Levelling is important for proper operation and combustion.

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

(e) 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.).

(f) 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 APPLIANCE

(1) Turn off all burners and lighter valves. Wait 5 Minutes.

(2) Remove front panel. Turn on lighter valves and light all pilot. Replace front panel.

(3) Adjust lighter flame by turning lighter valve screw clockwise or counterclockwise.

(4) MAINTENANCE

(a) CLEANING

Before using:

(1) Clean the cooking surface, using a commercial cleaner, to remove any preservative. Follow directions on package.

(2) Make sure that the surface is level in both directions. (If you do not have a level use a pan of water).

(3) Heat your griddle at approximately 400°.

(4) Lightly coat the surface with an edible cooking oil.

(5) Heat for 5 minutes and wipe off the residue of oil.

(6) Adjust dial for proper cooking temperature. (Usually 300° to 375°)

Cleaning after each use.

- (1) Use cold water.(Griddle should be approximately 200°.
- (2) Rub with rags or towel.
- (3) Remove stubborn spots with scraper or nonmetallic pad.
- (4) Apply cooking oil.

Cleaning at the end of the day

(1) Use a commercial cleaner (available from your dealer) and follow directions on package.

(2) Season the cooking surface before using again.

The stainless steel front , trim and rack 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.

(4) 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 griddle 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.

GB393

OWNERS MANUAL GRIDDLE BROILER/GB SERIES

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 DAMAGE 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

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 .