

and washing in hot water and detergent. After washing, always flush with hot water and heat to high heat for ten minutes until dry.

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 steelwool, abrasive cloths or powders. Empty grease pan as required to prevent overflowing. Clean with hot water and soap, or detergent.

The **TURBO BROILER™** Radiants & Baffles are stainless steel and should be removed daily and soaked in water with a mild soap or detergent. Flush with hot water and heat for a few minutes until dry.

(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 connector that complies with the standard for connectors for movable gas appliances, ANSI Z21.69-1987 (Latest Edition), and a quick disconnect device that complies with the standard for Quick Disconnect devices for use with gas fuel, ANSI 21.41-1978, and addenda, Z21.41a-1981 and Z21.41b -1983. 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 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 FACTORY

OWNERS MANUAL RADIANT CHAR-BROILER

MODEL RB-8/DRB/TB-3/TB-8

INSTALLATION/OPERATING/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 AND 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

MANUFACTURED BY:

Quality at an affordable price

RANKIN-DELUX®

COMMERCIAL COOKING EQUIPMENT

P.O. BOX 4488, WHITTIER, CA 90607

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 griddle 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) Adequate clearance must be provided in front and on sides of appliance for servicing and proper operation. Your broiler is designed for installation non-combustible location.

(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. **THE NORMAL FLAME IS A 1/4" HIGH BLUE FLAME, OVERGASING THE BROILER WILL VOID THE WARRANTY.**

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 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) 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 BROILER

- (1) Turn off all burners and lighter valves. Wait 5 Minutes.
- (2) Turn on lighter valves and light all pilots. Remove the drip pan for access to the pilots or remove top grates.
- (3) Adjust lighter flame by turning lighter valve screw clockwise or counterclockwise.
- (4) 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 a commercial type AGA Approved 3/4" or larger.

(b) PREPARATION FOR COOKING

- (1) Before cooking, clean grates with a detergent and immediately pre-heat broiler for 30 minutes with burners on full. Rub grates with cooking oil or suet.
- (2) Broilers are provided with grates that have two cooking positions. Use grates in the lower position for broiling foods that have a low fat content and when cleaning grates.
- (3) For normal broiling, grates should be raised at the rear to the elevated position so that excess fat will run forward and drip into grease trough.

(4) MAINTENANCE

(a) **CLEANING, BROILER MUST BE COOL BEFORE CLEANING**
Broiler grates should be cleaned periodically by wire brushing