

Quality at an affordable price

RANKIN-DELUX®

COMMERCIAL COOKING EQUIPMENT

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OWNERS MANUAL RADIANT CHAR-BROILER

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

KEEP THIS MANUAL FOR FUTURE USE

After installation of your appliance, 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.

IMPORTANT

FAILURE TO FOLLOW THESE INSTRUCTIONS WILL VOID WARRANTY

Safe and satisfactory operation of your appliance 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/QUALIFIED COMMERCIAL GAS EQUIPMENT SERVICE AGENCY/COMPANY

The input rating on your appliance is for elevations up to 2,000 feet. For elevations above 2,000 feet the rating must be reduced to 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 sides of appliance for servicing and proper operation.

(c) Your appliance is designed for installation in a combustible or non-combustible location. If the appliance is installed in a combustible location, the following clearances must be observed: 6" to sides and 8" to back. If installed in a non-combustible location, the clearances are: 0" sides and 0" back.

(2) INSTALLATION

(a) The gas pressure regulator supplied with the appliance must be installed on the appliance prior to connection to the gas supply lines. The outlet pressure setting is 5" water column on natural gas and 10" water column on propane gas (LP Gas). **THE NORMAL FLAME IS A 1/4" HIGH BLUE FLAME. OVERGASING THE APPLIANCE WILL VOID THE WARRANTY.**

(b) Connect the appliance to a gas supply line having a 3/4" 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 appliance for future service. Use pipe sealant on all joints. Sealant must be resistant to the action of LP gas. A 1/8" pressure 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 the appliance by adjusting feet at the bottom of the legs. Leveling is important for proper operation and combustion. If a level is not available, use pan of water.

(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 pressure equal to or less than 1/2 psig (3.45kPa).

(3) OPERATION

(A) LIGHTING THE BROILER

(1) Turn off all burners and pilot valves. Wait 5 minutes.

(2) Turn on burner valves and light all pilots. Remove the drip pan for access to the pilots or remove the top grates.

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

(B) PREPARATION FOR COOKING

(1) Before cooking, clean grates with a detergent and immediately preheat broiler for 30 minutes with burners on full. Rub grates with cooking oil or suet.

(2) Broilers are provided with grates that have two (2) cooking positions. Use grates in the lower position for broiling foods that have 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 the grease trough.

(4) MAINTENANCE

(a) CLEANING Appliance must be cool before cleaning.

Broiler grates should be cleaned periodically by wire brushing or washing in hot water and detergent. After washing, always flush with hot water and heat to high for 10 minutes until dry.

(b) The stainless steel front and trim should be cleaned with mild soap or detergent or with a liquid cleanser especially for use on stainless steel. Never attempt to clean stainless steel with steel wool, abrasive cloths or powders. The drip tray should be emptied as needed and cleaned with hot water and soap or detergent.

(c) Empty grease pan as required to prevent overflowing. Clean with hot water, soap, or detergent.

(d) 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 appliance should be serviced every ninety days. For lesser use, consider service every six months.

ALL SERVICE SHOULD BE DONE BY QUALIFIED PERSONNEL FROM A COMMERCIAL GAS EQUIPMENT SERVICE AGENCY OR THE GAS SERVICE DEPARTMENT OF YOUR LOCAL GAS UTILITY COMPANY. DISCONNECT POWER SUPPLY BEFORE SERVICING.

ANY SERVICE UNDER WARRANTY MUST BE AUTHORIZED BY FACTORY

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.

Note: If the appliance is removed from it's original installed position, the caster locks must be switched back on.