

TO PURCHASER

IMPORTANT

GRIDDLE PLATE SHOULD NEVER BE REMOVED WITHOUT FIRST REMOVING THERMOSTAT SENSING PROBES FROM UNDERSIDE OF PLATE. NEVER ALLOW SENSING PROBE CAPILLARY TUBE TO BE CRUSHED OR KINKED. Sensors are in the plate at right angles, do not pull the leads without removing the sensor from the plate.

WHEN PLATE IS REPLACED ON GRIDDLE BASE, SLIDE SENSING PROBES INTO HOLES UNDER PLATE, PULL THE EXCESS LEAD WIRE GENTLY DOWNWARD TO REMOVE AS FAR AS POSSIBLE FROM HEAT ZONE AND BURNER FLAMES.

FAILURE TO FOLLOW ABOVE INSTRUCTIONS WILL CAUSE THERMOSTAT TO BURN OUT AND LOSE CONTROL OF TEMPERATURE.

FAILURE TO FOLLOW THESE INSTRUCTIONS WILL VOID WARRANTY

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 233.1 (Latest Edition)

INSTALLATION MUST BE MADE BY A LICENSED COMMERCIAL SERVICE AGENCY

The input rating on your griddle 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 griddle must be kept free and clear from combustibles. The area in front of and above the griddle must be clear to avoid any obstruction to the flow of combustion and ventilation air, means must be provided for adequate air supply.

(b) Adequate clearance must be provided in front and sides of griddle for servicing and proper operation.

(c) Your griddle is designed for installation in a combustible or non-combustible location. If the griddle is installed in a combustible location, the following clearances must be observed: 4" to sides and 3" to back. If installed in a non-combustible location the clearances are: Sides 0" and Back 0".

WARNING: ELECTRICAL GROUNDING INSTRUCTIONS'

This appliance is equipped with a three-prong (grounding) plug for your protection

against shock hazard, and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

The appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code ANSE/NFPA 70- Latest Edition.

The electrical wiring diagram is located on the inside of the lower front panel and in this manual.

In the event of a power failure, do not attempt to operate this appliance

2) INSTALLATION

(a) The gas pressure regulator supplied with the griddle must be installed on the griddle 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 griddle 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 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 griddle by adjusting feet at bottom of legs. Levelling is important for proper operation and combustion. If a level is not available, use a 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.).

(3) OPERATION

(a) Turn thermostat dials counterclockwise as far as possible.

(b) The line on the knob should line up with the calibration line on the face plate.

(c) Turn off valve and all pilot valves, if provided. Wait 5 minutes.

(d) Turn on valve and all pilot valves and throw the toggle switch to ON position. Pilots will be light automatically.

(e) Adjust pilot flame, if necessary by turning pilot valve screw.

(f) Turn thermostat dials to desired temperature.

(4) CLEANING Before using: (DISCONNECT POWER SUPPLY)

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

OWNERS MANUAL THERMOSTATIC GRIDDLE/RD100 SERIES

INSTALLATION, OPERATING, MAINTENANCE INSTRUCTIONS
PARTS LIST

- (2) After cleaning, heat your griddle at approximately 350°F.
 - (3) Lightly coat the surface with an edible cooking oil.
 - (4) Heat for 5 minutes and wipe off the residue of oil.
 - (5) Adjust dial for proper cooking temperature. (Usually 250° to 375° F)
- Cleaning after each use. (DISCONNECT POWER SUPPLY)

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

Cleaning at the end of the day (DISCONNECT POWER SUPPLY)

- (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 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 griddle should be serviced every ninety days. For lesser use, consider service every six months.

ALL SERVICE SHOULD BE DONE BY QUALIFIED PERSONNEL FROM A GAS 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 Z21.69-1987 (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.

RD100-1297

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**

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

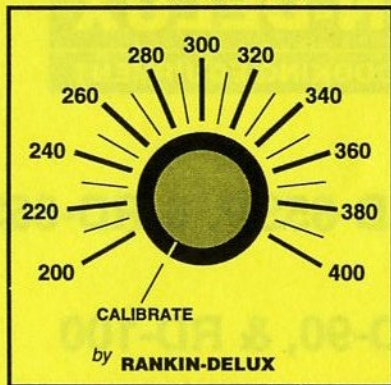
KEEP THIS MANUAL FOR FUTURE USE

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.

RANKIN-DELUX , INC.
Service Bulletin - Paktronics Controls

**Models RD-85, RD-85SP, RD-85SAE,
 RD-90 & RD100**



The line marked **CALIBRATE** on the above dials is a calibration mark. (Your dial may be marked **OFF**). When the knob is turned to the full counter clockwise position, the white line on the knob should line up with this mark. If it doesn't, follow the instructions below: When the knob is set at this position, your griddle is idling at approximately 175° to 180°. To turn your griddle completely **OFF**, use the switch.

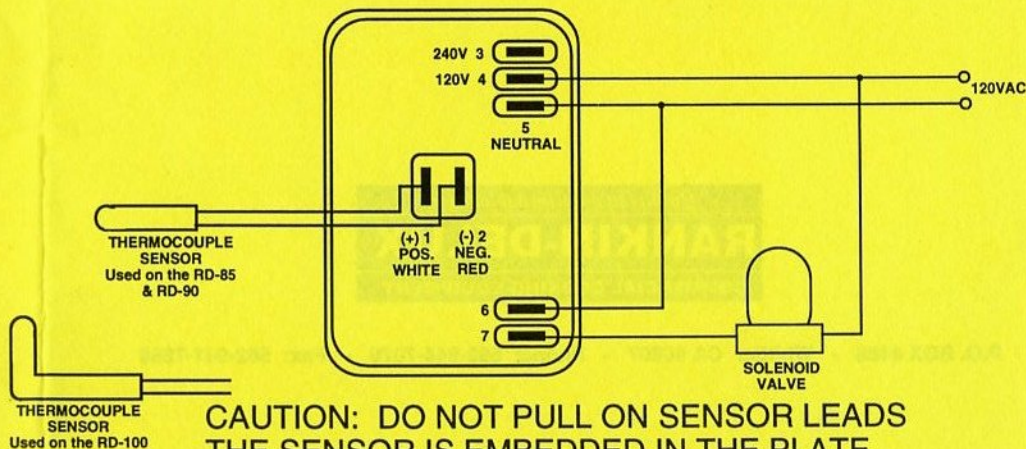
TO CALIBRATE YOUR CONTROLS:

1. Turn the knob to the full counter clockwise position.
2. Remove the knob by using a small screwdriver to loosen the knob set screw.
3. Replace the knob on the shaft and align the pointer with the line that is 30° below the 150° mark on the faceplate #1 (or 200° on the #2 Plate). (This line may be marked OFF, CALIBRATE or simply a line)
4. Carefully tighten the knob set screw without moving the knob or the shaft.
5. Turn the knob until the potentiometer is located at the center of the dial (350° on plate #1 & 300° on plate #2). Measure the temperature of the plate directly above the sensor location, with an accurate thermometer.

6. If necessary, loosen the knob set screw and turn the knob, without turning the potentiometer, until the dial is set to the thermometer reading.
7. Tighten the knob set screw without turning the potentiometer.

**IF THE BURNER CANNOT BE CONTROLLED
 WITH THE POTENTIOMETER**

1. Open the front panel by removing the four screws at the four corners.
2. Check the sensor lead connections ,as shown below, the red lead is negative and should be on the #2 terminal, the white lead is positive and should be on the #1 terminal.
3. If the lugs are on the proper terminals, and you suspect the potentiometer or the sensor, proceed as follows:
 - a. Remove the sensor leads for the lugs on the potentiometer, which will open the circuit. (The burners should shut off)
 - b. Place a jumper across the terminals #1 & #2 to close the circuit. If the potentiometer is working properly, you will hear a click and the burners will come on.
 - c. If the potentiometer is working properly, you will need to replace only the sensor. Remember when removing the sensor, that it is embedded in the griddle plate at a right angle (DO NOT PULL ON THE LEADS). Raise the front of the griddle and block it up. Remove the cotter pin on the front of the inverted "V" on the bottom of the plate. Slide the inverted "V" out and remove the sensor from the plate.



**CAUTION: DO NOT PULL ON SENSOR LEADS
 THE SENSOR IS EMBEDDED IN THE PLATE**