

- (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 non-metallic 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 and trim should be cleaned with a mild soap, detergent or with a liquid cleanser that is 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.

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.

RD-80-393

OWNERS MANUAL THERMOSTATIC GRIDDLE

RD-80 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 AND DAMAGE AFTER YOU UNPACK YOUR APPLIANCE, IMMEDIATELY CALL THE CARRIER AND REQUEST AN INSPECTION. KEEP ALL CRATES AND CARTONS UNTIL THE APPLIANCE 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

310/944-7076

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

GRIDDLE PLATE SHOULD NEVER BE REMOVED WITHOUT FIRST REMOVING THERMOSTAT BULBS FROM CHANNEL ON UNDERSIDE OF PLATE. NEVER ALLOW CAPILLARY TUBE (LEAD WIRE) TO BE CRUSHED OR KINKED.

WHEN PLATE IS REPLACED ON GRIDDLE BASE, SLIDE BULB INTO SMALL CHANNEL UNDER PLATE, PULL THE EXCESS LEAD WIRE FORWARD AND DOWN 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 223.1-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

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 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".

(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 bolts are also provided underneath back of griddle plate. 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 Instructions for griddles equipped with standing pilots.

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

(2) Remove front panel and inspect thermostat bulbs and tubes to insure they are not pinched or in the heat zone of the burner or pilot flame.

(3) Turn on lighter valves and light lighters through observation holes.

(4) Adjust lighter flame by turning lighter valve screw.

(5) Replace front stainless steel panel.

(6) Turn thermostat dial to desired temperature.

(b) Lighting instructions for griddles equipped with Safety Pilots

(1) Turn Thermostat to "OFF" Position. Wait 5 Minutes .

(2) Depress red button of safety valve and light pilot through observation hole.

(3) Continue to depress red button until pilot remains lighted when red button is released. If pilot flame is too small, turn screw located on safety valve body counter- clockwise.

(4) 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°.