

(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 COMMERCIAL 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-(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.

RD85-1095

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

# OWNERS MANUAL THERMOSTATIC GRIDDLE/RD85 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  
3245 CORRIDOR DR., EASTVALE, CA 91752

**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 SENSORS FROM THE UNDERSIDE OF PLATE. THE SENSORS ARE EMBEDDED IN THE PLATE AT RIGHT ANGLES, DO NOT PULL ON THE LEADS FROM THE FRONT OF THE GRIDDLE. REMOVE THE PROTECTIVE ANGLE FIRST, THEN THE SENSOR**

#### **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

#### **(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, ANSI/NFPA 70- Latest Edition.

The electrical wiring diagram is located on the inside of the 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 bolts are also provided underneath back of griddle plate. 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) Lighting Instructions for griddles equipped with standing pilots. (Models RD85-XX-C)

(1) Turn off main on/off switch and pilot valves. Wait 5 Minutes.

(2) Remove front panel and inspect thermosats sensors and leads to ensure they are not pinched or in the heat zone of the burner or pilot flame.

(3) Turn on pilot valves and main switch and light pilots through observation holes.

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

(5) Replace front stainless steel panel.

(6) Turn thermostat dial to desired temperature.

(b) Lighting instructions for griddles equipped with Safety Pilots. (Models RD85-XX-SP-C)

(1) Turn off main on/off switch and pilot valves. Wait 5 minutes.

(2) Remove front panel and inspect thermosats sensors and leads to ensure they are not pinched or in the heat zone of the burner or pilot flame.

(3) Turn off main on/off switch and all pilot valves, if provided. Wait 5 minutes.

(4) Light pilot through observation hole.

(5) Adjust lighter flame by turning pilot valve screw

(6) For shutdown, turn off thermostat and pilot valves.

(c) Lighting instructions for griddles equipped with electric ignition. (Models RD85-XX-SAE-C)

(1) Turn thermostat counterclockwise as far as possible to "Calibrate" position.

(2) Turn on the on/off switch (Green pilot light will glow), and the spark will ignite the pilots.

(3) If pilots do not light, turn off griddle and wait 5 minutes.

(4) Turn on griddle, and repeat step 2.

(5) For shutdown, turn off the on/off switch.

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

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

(2) After cleaning, heat your griddle to 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.