

Gas Countertop Griddle User Manual

Thank you for purchasing this range of appliance of our company.
Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.

Warning:

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this appliance.

For your safety

Do not store gasoline or other flammable liquids in the vicinity of this or any other appliance.

WARNING: FIRE HAZARD

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords.

DANGER: HEALTH HAZARD

This appliance must be properly ventilated. Failure to provide and maintain proper ventilation of exhaust gases can result in severe injury or death.

Notice

This appliance is designed for use in non-combustible locations only. Operate the appliance on a firm, level, non-combustible surface.

For servicing, a clearance of 6 inches (15cm) from rear of the appliance to wall should be kept

This kind of gas char-broiler is developed by our company. It absorbs the advantages of similar products home and abroad. It is novel in design and reasonable in structure. It is easy to operate and maintain. Also, it is very environment-friendly. It is made of SS, which is very durable. It is very popular. It is an ideal choice for super-markets, western food kitchen, fast-food chains and other food industries.

This series of griddle is also available in thermostat type with exact control valves. The operation and function is the same. If you are interested in this type, please contact our sale people for more information.

A. General information

Proper installation, professional operation and consistent maintenance of this appliance will ensure

that it gives you the very best performance and a long, economical life.

This instruction manual contains the information needed to properly install the appliance, and to use and care for the appliance in a manner which will ensure its optimum performance. This manual is considered to be a permanent part of the appliance. This manual and supplied instruction, schematics, parts breakdown illustrations, notices, warnings and naming plates must remain with the appliance if it is sold or moved to another location. It should be easily accessible for anyone carrying out the installation, servicing, and cleaning

B. Product specification

Model	Plate size	Dimension	Power
TT-WE1381A	606×612×20 mm	610×840×260 mm	106,790BTU/hr
TT-WE1381B	911×612×20 mm	915×840×260 mm	160,185BTU/hr
TT-WE1381C	1216×612×20 mm	1220×840×260 mm	213,580BTU/hr

C. Precautions and general information

This appliance is intended for use in commercial establishments only.

This appliance is intended to prepare food for human consumption. No other use is recommended or authorized by the manufacturer.

This appliance must be installed by a technician qualified and certified or licensed to install gas-fired equipment. A licensed technician must perform the initial start-up and adjustment of the appliance.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food stuff.

Griddle surface will be hot when in use. Contact will cause severe injury.

This appliance must be operated with the four legs properly installed.

Do not operate this appliance in the presence of gas smell. Turn off all gas supply valves and move to a remote location to call a qualified technician for service.

D. Installation

Set up the griddle only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces may be recommended. Metal or tile over combustible material may not meet code for non-combustible surfaces.

Adequate clearance for air openings in the cabinet must be provided. Maintain required clearances between the appliance and adjacent combustible surfaces.

The char-broiler must be installed in an area with sufficient make-up air for proper combustion, and must be installed such that the flow of combustion and ventilation air will not be obstructed.

When used with an exhaust fan, special precautions must be observed to avoid interference with the operation of the griddle, such as drafts and air starvation.

E. Gas Appliance Code Compliance

The installation of gas piping from the outlet side of the gas meter or service regulator to the griddle must be performed by a technician qualified and certified or licensed to install gas-fired equipment.

The initial startup and adjustment of this appliance must be performed by a licensed and qualified technician.

The venting of this appliance must not be obstructed, nor may such venting interfere with the flow of combustion air required for proper operation of the gas burners.

All pipe joints must be checked for leaks before lighting. Leak checks should be performed with a soap and water solution. Never check for leaks with an open flame.

Use pipe sealant made specifically for gas piping on all pipe joints. Sealant must be resistant to the action of the fuel used for this appliance.

F. Installing the Gas Griddle

Verify the fuel type and pressure, which must match the nameplate specifications. Connecting the appliance to the wrong fuel type and/or pressure will compromise the safety and performance of this appliance.

The appliance must be placed in its final operational position and leveled front-to-back and side-to-side, with a spirit level, prior to beginning the gas piping installation. Re-check the level of the unit at the conclusion of the gas piping installation.

A manual gas shut-off valve may be required by local codes and is, in any case, strongly recommended. The shut-off valve must be installed between the gas supply piping and the gas pressure regulator.

It is the responsibility of the gas piping installer to identify the code requirement for a shut-off valve.

Set pilot flame:

Use a light matcher to ignite the pilot from the front open holes. The pilot adjustments are near the control valve for each set of burners. Use a small, flat-blade screwdriver to turn the screw clockwise to decrease the flame size, or counter-clockwise to increase the flame size.

Adjust the pilot flame to 1/4" high. Test for operation: all sections of the burner must light without undue delay. Drafty conditions may require a higher flame to allow the pilot to remain lit.

Adjust burner flame:

Take off the top plate. Turn an individual burner on. Loosen the locking screw on the shutter. Turn the shutter to admit more or less air as required. Adjust the air shutter until the flame is mostly blue in color. Tighten the locking screw when finished. Replace all necessary parts before returning the unit to service.

G: Operation

Carefully read the users' manual before operating. Do not use this appliance if it has been submerged in water. Call a qualified technician to exam the appliance and to service or replace any component which has been submerged. Burners which have been allowed to become wet must be thoroughly dried before use.

For initial startup, and any time the gas supply has been shut off, it may take several minutes to light the pilot while air in the piping and manifolds is purged.

The valve control knobs must be turned by hand only. Never use tools to turn the control knob. If the knob will not turn by hand, do not attempt to force or repair it. Forced or improperly repaired valves pose the risk of fire or explosion.

Make sure burners, pilot burner and oil collectors are properly installed before attempting to operate.

Before light the pilot, smell all around the appliance for gas. For initial startup, and any time the gas supply has been shut off, it may take several minutes to light the pilot while air in the piping and manifolds is purged.

The pilot must be lit by hand:

Turn the main gas supply off when the cooking procedure is finished. Turn all control knobs to OFF. Turn all pilots OFF.

The control used in this gas griddle provides a continuous range of settings from OFF to ON. Light the burner by turning the control knob to the ON position until fire forms completely in all sections of the burner. Set the control knob to the desired position. The setting can be readjusted at any time. Save energy by turning the temperature control knob OFF any time the griddle is not in use. Gas burners provide full heat instantly, making it unnecessary to leave the unit on during intermittent use.

To decrease the amount of grease contacting the radiant plates, the grate may be raised. Invert the grate so that the rear grate hooks are at the bottom and the grate sits at a slight angle.

H: Cleaning

The device should be cleaned regularly.

Let the unit cool down completely.

CAUTION!

Do not use any water to clean the control panel. Thereby, ensure no water engresses inside the unit. Thoroughly dry off the unit before operating the unit again!

Control panel, surface of the device and gas pipe should only be wiped off with a piece of soft cloth dipping a mild cleaning detergent solution. You must not let water enter the switching unit. This may lead to malfunctions of the appliance.

Do not use any aggressive cleaning agents or abrasive materials as these could damage the protecting film of the stainless steel and leave the iron particles on the surface of the unit, which can cause rust.

Never use steel pad or steel brush to clean the griddle. Because the iron particle left on the plate may cause rust.

All parts must be dried thoroughly and reassemble the parts of unit, which have been dismantled for cleaning.

Store the device in a dry and ventilated place if the unit stays idle for a long time. Keep it away from acid steams and caustic gases.

If one or more individual flame openings do not light, or if the flame is intermittent or uneven, the burner may need to be cleaned. Turn shut-off valve OFF. Remove all control knobs and remove front panel. Note position of burner assemblies in cabinet. Remove radiant plates and main burners. Examine burner assemblies. Note position of shutters before cleaning. Clean food particles from burners with warm water, mild detergent and a bristle brush.

If necessary, reflectors may be removed from burners for cleaning by removing the retaining wire. Clean with a plastic scouring pad and mild detergent. Dry thoroughly before installing on burners.

Rinse by wiping with a soft cloth dampened with clean water. Wipe exterior surfaces dry with a soft clean cloth. Allow burners to air dry so that interior passages are completely free of water.

Examine burners to be sure the air shutters are in their proper positions. Reinstall burners with flame openings "up". The venture/ air shutter slides over the nozzle of the control valve. Reinstall front panel, radiant plates, grates and control knobs. Test all burners for proper operation.

● Check the piping system for damage periodically, never operate the unit when there is a sign of gas leakage. If gas piping shows the above signs, call a qualified technician for replacement.

● Only qualified technician or personnel may perform the repair of the unit. All the necessary replaced parts have to be the types designated by the manufacturer. Never attempt to repair the unit on your own. Danger may occur if failed to do so.

I. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance to the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.

WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.

NOTE!

For the disposal of the device please consider and act according to the national and local rules and regulations.

J. Daily checking

Check the appliance before and after use. Before using, make sure the appliance dose not lean. When in use, make sure no unpleasant smell is present and there is no any unusual noise.

This manual must be read and understood by all persons using or installing this appliance. Contact your local dealer if you have any questions concerning installation, operation or maintenance of this equipment.

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.