

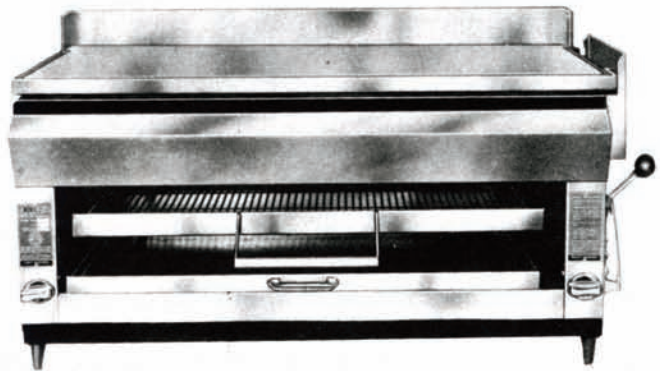
HEAVY DUTY GAS BROILER-GRIDDLES

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MODEL HDB-2031 (Counter)



MODEL HDB-2042 (Counter)

FOR YOUR SAFETY

DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

This installation must conform with local codes, with the National Fuel Gas Code, ANSI Z22.1 (latest edition), National Gas Installation Code, CAN/CGA - B149.1. or the Propane Installation Code, CAN/CGA - B149.2 as applicable.

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.



CECILWARE CORPORATION

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N530A

FOR YOUR SAFETY

**DO NOT STORE OR USE GASOLINE OR
OTHER FLAMMABLE VAPORS AND
LIQUIDS IN THE VICINITY OF THIS OR
ANY OTHER APPLIANCE.**

SAFETY PRECAUTIONS

FOR YOUR SAFETY, THE FOLLOWING SAFETY PRECAUTIONS SHOULD BE FOLLOWED AND ENFORCED.

1. Instruction must be posted in a prominent location and all safety precautions taken in the event the user smells gas. Obtain this information from your local gas supplier.

IF YOU SMELL GAS:

1. OPEN WINDOWS
2. DON'T TOUCH ELECTRICAL SWITCHES.
3. EXTINGUISH ANY OPEN FLAMES.
4. IMMEDIATELY CALL YOUR GAS SUPPLIER.

2. Lighting - Follow the instructions on the label attached to the front of the griddle, or see page (2).
3. Do not place combustible or non-combustible materials in the vicinity of the griddle in order to prevent fires and not obstruct air to the main burners.
4. Do not place anything over the flue opening.
5. This installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z22.1 (latest edition), or National Gas Installation Code, CAN/CGA-B149.1. or the Propane Installation Code, CAN/CGA-B149.2 as applicable.
6. Broiler, Griddle must be disconnected from gas supply during any pressure testing of piping system in excess of 1/2 psig (3.45 K/pa) and isolated from gas supply piping system (by closing its individual manual shut-off valve) during any pressure testing of piping system in excess of 1/2 psig.
7. Provide adequate air supply and ventilation.
8. Provide adequate clearance for air openings into combustion chamber.
9. Provide clearances for servicing and proper operation.
10. For use in non-combustible locations only.
Minimum clearances for non-combustible construction:
Rear: 6 inches; Sides: 8 inches
11. Retain this manual for future reference.

BROILER—GRIDDLE/CHEESEMELTERS

HDB-2031

Gas Rate NAT 2 @ 30.000 BTU/Hr
PROP 2 @ 30.000 BTU/Hr

Dimensions

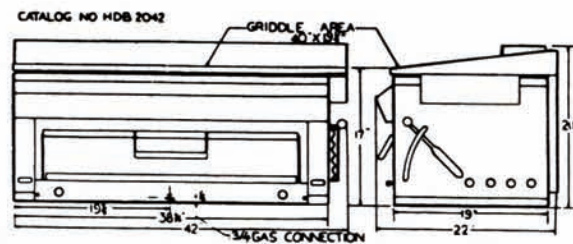
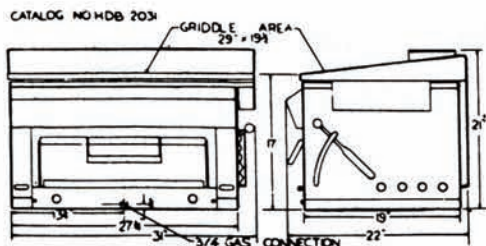
Griddle Area: 29"x19½"
Width: 31"
Working Height: 21"
Overall Height: 25"
Depth: 22"

HDB-2042

Gas Rate NAT 2 @ 45.000 BTU/Hr
PROP 2 @ 40.000 BTU/Hr

Dimensions

Griddle Area: 40"x19½"
Width: 42"
Working Height: 21"
Overall Height: 25"
Depth: 22"



INSTALLATION AND OPERATING INSTRUCTIONS

UNPACKING

Carefully remove unit from container and inspect for any damage due to shipping.

Caution:

Examine the gas specification label attached to the front of the unit to be sure that the type of gas for which the unit is equipped is the same as the gas supply available.

ASSEMBLY OF COMPONENTS

Legs are shipped with unit in a plastic bag. To install the legs, tilt back and screw in the two front legs. Mount the rear legs by tilting unit forward.

Place baffle plates on frame and position over locating studs as illustrated in exploded view.

Griddle plate will be properly located when adjusting screws fall into the recesses provided in the plate. Turn adjusting screws (8) so that the left hand side of the griddle plate is slightly higher than the right hand side which will enable the excess grease to drain off toward the grease can. A minimum space of at least 5/8" between the griddle plate and the frame should be maintained to insure proper operation of the broiler-griddle. Place grease can in groove provided for directly under grease trough in griddle plate.

Place food rack in lift rack runners and insert stop pins (30) in holes located in runners.

INSTALLATION NOTE: THIS INSTALLATION MUST CONFORM WITH THE NATIONAL FUEL GAS CODE, ANSI Z223.1 latest edition.

Unit should be used in a non-combustible location.

NOTE: Use a pipe compound on all threaded joints resistant to propane gas.

CAUTION

Before connecting to gas supply line, check specification label for correct gas. A 3/4" gas connection is provided at the rear of the unit. A manual shut-off valve should be installed between the gas supply line and the broiler. Check for gas leaks with soap solution before lighting.

LIGHTING AND ADJUSTMENTS

Before turning on main gas supply, burner valves should be in the "OFF" (horizontal) position. Turn on gas supply and light the two standing pilots (9) visible from inside the broiling section as shown in the drawing on page (6). Length of pilot flame should be approximately ½" long for proper ignition of burner.

Two holes in front frame are provided through which the pilot flames may be adjusted by turning the screw (10) in the pilot valve as indicated in drawing on page (6). Burner valve may now be turned to the "ON" position and burners should ignite. Proper flame adjustment of burners is obtained by opening or closing of primary air shutters just below where yellow tipping of flames disappear.

An access door for each burner is located at the lower front of each inside panel (see drawing). Once the door is swung up the burner can be adjusted by loosening the screw at the bottom of the burner venturi and rotating the primary air shutter until the yellow tips of the flame disappear. Retighten the screw and close the access door.

SHUT DOWN - FOR COMPLETE SHUTDOWN, TURN MAIN GAS VALVE TO "OFF".

NOTE: These instructions are for initial lighting only. For normal operation of unit, following lighting instructions on front panel.

OPERATION

Turn burner valves to "ON" position and wait approximately 20 minutes for griddle to reach operating temperature. Food may be placed on griddle or broiler rack and rack adjusted to desired position by lifting handle on right side of unit. For Stand-By periods and adjustment of griddle temperature, turn valve handles between the "ON" and "OFF" positions.

MAINTENANCE

Very little maintenance is required on this unit. Air shutters should be cleaned of lint and dirt periodically. After longer periods, burners and pilots should be cleaned for proper ignition and burner flame efficiency. If sticky valves become a problem, they should be disassembled and lubricated with the proper lubricant by a qualified serviceman.

PREPARING GRIDDLE

The griddle surface is protected with a petroleum jelly. To remove this coating, light the burners and wait approximately 5 minutes for the griddle to heat up, wet the entire griddle surface with clear water and add some griddle cleaner to the water. Let the cleaner work a few minutes, then wipe the cooking surface dry. Apply a light cooking oil or shortening on the griddle plate.

Your griddle is now ready for normal operation.

A grease trough is provided at the right of the griddle with a drain chute which empties into a grease can. Loosen the soil on the griddle plate and sweep it into the chute. Do not tap the edge of the spatula on the griddle plate, as this will mar the finish of the polished surface and perhaps cause the food to stick when cooking.

CLEANING

Keep the griddle clean by washing and using griddle cleaners available from your dealer. Do not attempt to use any steel wool or abrasives which will imbed in the plate. If these simple instructions are followed, your griddle will give you years of service.

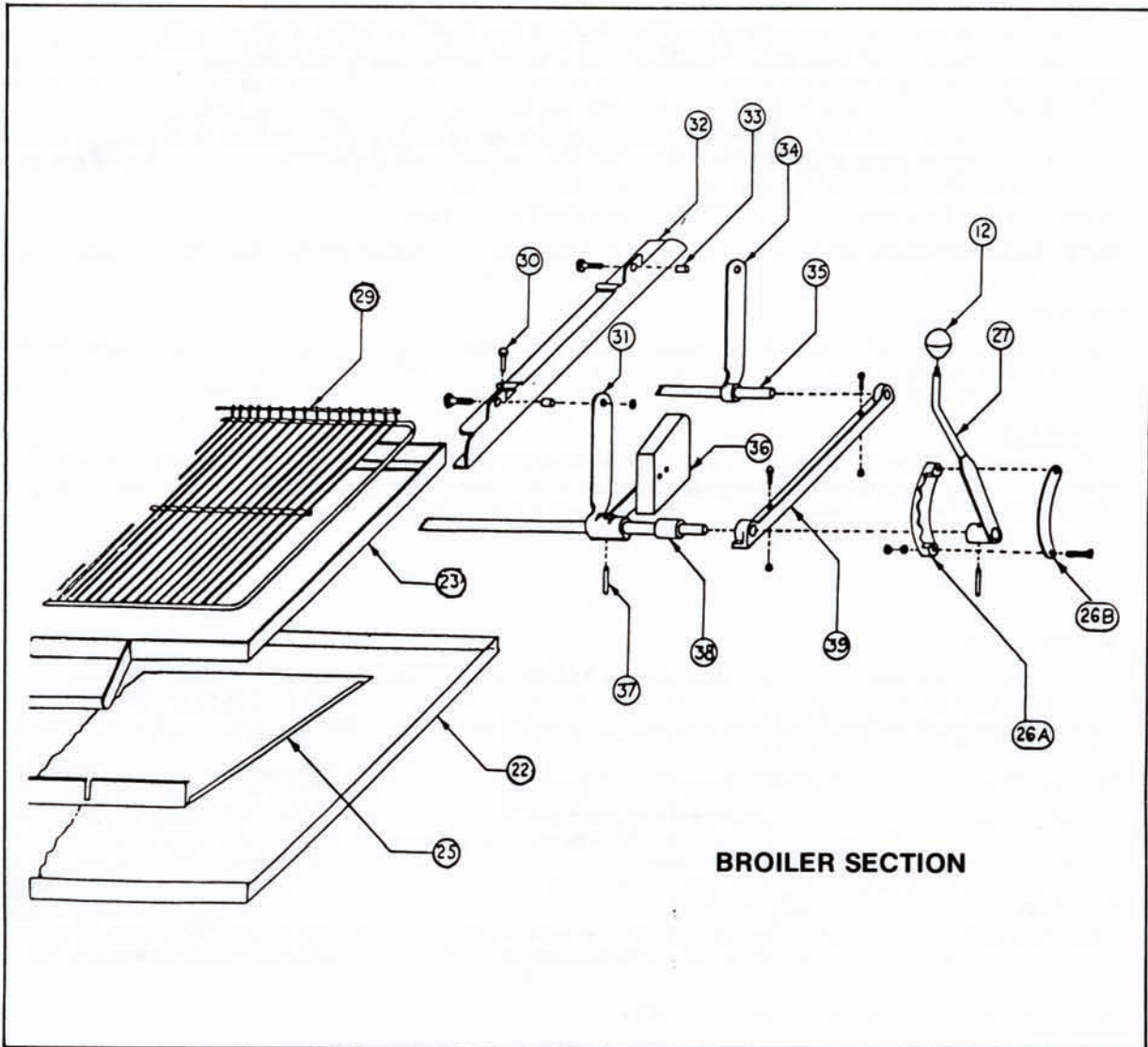
Air shutters should be cleaned of lint and dirt periodically.

Contact a factory representative or a local service company if major repairs or maintenance is required.

FOR QUALIFIED SERVICE PERSONS ONLY

After long periods of usage, burners and pilots should be cleaned for proper ignition and burner flame efficiency.

1. Shut off all gas to the broiler griddle.
2. Remove griddle plate and baffles.
3. Lift burners from hanger brackets and off burner valves.
4. Wire brush and clean burners, nichrome mesh and venturi of carbon deposits.
5. Lubricate gas valves with high temperature valve grease.
6. Replace burners and assemble parts in reverse order of removal.
7. Follow lighting instructions, light and adjust flames for proper combustion and burner efficiency.



REPLACEMENT PARTS LIST

FIG. #	ITEM	PART NO.		FIG. #	ITEM	PART NO.	
		HDB-2031	HDB-2042			HDB-2031	HDB-2042
2	Griddle Plate	S044A	S043A	24	Adjustable Legs	M005S	M005S
3	Baffle Plate	T022A	T022A	25	Splash Pan	V050Q	V051Q
4	Burner	G054Q	G055Q	26	Lift Rack Adjustment Assembly	U154W	U154W
5	Nichrome Radiant	T020V	T020V	27	Lift Rack Adjustment Arm	U006H	U006H
6	Burner Gasket	M021A	M021A	28	Grease Can	V087C	V087C
7	Venturi Assembly	F025Q	F025Q	29	Wire Food Rack	S001A	S000A
8	Adjusting Stud	P059A	P059A	30	Stop Pin	P028A	P028A
9	Pilot (PROP)	F134A	F134A	31	Front Broiler Arm (Left)	T015A	T015A
	(Nat)	F135A	F135A		Front Broiler Arm (Right)	T014A	T014A
10	Pilot Valve	F019A	F019A	32	Runner	T019F	T019F
11	Drip Pan Handle	M022A	M022A	33	Bushing	K055A	K055A
12	Lift Rack Knob	M011A	M011A	34	Rear Broiler Arm (Left)	T013A	T013A
13	Air Shutter	F016A	F016A		Rear Broiler Arm (Right)	T016A	T016A
15	Gas Valve Handle	M003A	M003A	36	Arm Weight	T018A	T018A
16	Gas Valve (PROP)	F004A	FO42A	37	Roll Pin	P023A	P023A
	Gas Valve (Nat)	F153A	F154A	38	Spacer	U088A	U089A
	Gas Valve (Nat) (before 1980)	F003A	F001A	39	Bearing Bracket	T017F	T017F
17	Elbow, Pilot	J038A	J038A	40	Pressure Regulator (Nat)	L053A	L053A
18	Front Trim	T055A	T056A		Pressure Regulator (PROP)	L203A	L203A
19	Pilot Tubing	H031V	H030V	41	Union Elbow	K158A	K158A
22	Drip Pan Complete	V052Q	V053Q	42	Street Elbow	K159A	K159A
23	Pull Rack	V048H	V049H	43	3/4" Pipe Nipple	J059A	J059A

