

Gas Charbroilers

INSTALLATION/OPERATING INSTRUCTIONS

CAUTION

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE.

SAVE YOUR BOX AND ALL PACKING MATERIALS.

YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.



NOTE: INTENDED FOR OTHER THAN HOUSEHOLD USE. THIS COMMERCIAL APPLIANCE MUST BE INSTALLED WITHIN SURROUNDINGS AND VENTILATION REQUIREMENTS AS DICTATED BY NATIONAL AND/OR LOCAL CODE.



**Lava Rock Broilers-CHRBL Series
Ceramic Briquette Broilers-CHRBC Series
Radiant Broilers-CHRB Series**

Retain this manual for future reference.

Contact this factory, the factory representative or a local service company to perform maintenance and repairs.

FOR YOUR SAFETY

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

IF YOU SMELL GAS:

- 1. DO NOT TOUCH ELECTRIC SWITCHES**
- 2. EXTINGUISH ANY OPEN FLAME**
- 3. IMMEDIATELY CALL YOUR GAS COMPANY**

IMPORTANT:

BEFORE PLACING THIS APPLIANCE IN OPERATION, CONTACT YOUR LOCAL GAS SUPPLIER AS TO WHAT INSTRUCTIONS ARE TO BE FOLLOWED IF YOU SMELL GAS. THE INSTRUCTIONS OBTAINED SHOULD THEN BE POSTED IN A PROMINENT LOCATION.

NOTE: This broiler is designed for installation as an independent HEAVY DUTY APPLIANCE and is not intended for residential use.

CLEARANCE INSTRUCTIONS:

- For use in non-combustible locations only – For use only on non-combustible counter tops, where minimum clearance from sides and back is 6" (153mm).
- The appliance area must be free and clear of all combustible items.
- The unit must be leveled before placing it in operation. To level the unit on an uneven surface to prevent rocking, adjustable feet have been provided.
- When using gas broiler, keep the appliance area free from obstructions that could block the flow of combustible gases.

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.

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GAS CONNECTIONS

Installation Personnel: Check all connections and fittings on valves and tubing supplied as a part of this unit to make sure they did not come loose during shipment. A manual gas valve should be provided upstream within 6 feet of the appliance for shutting the gas off during servicing. A ground joint union should be provided between the house plumbing and the gas inlet to the appliance. A gas pressure regulator has been provided as a part of this appliance. It is factory pre-set for natural gas and is field adjustable for liquid propane gas. All plumbing should be clean and free of burrs and metal chips. All pipe connections should be made using a pipe joint compound resistant to the action of LP gases. A drip TEE must be used to collect any moisture or dirt in the gas. Upon completing the installation of this appliance, all the gas connections must be checked for gas leaks. Use a solution of liquid dishwashing soap and water to check for leaks.

This installation must conform with local codes, or in the absence of local codes with the National Fuel Gas Code ANSI Z223.1/NFPA-54, National Gas and Propane Installation Code, and CSA-B149.1 as applicable.

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.45 kPa). The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.45 kPa).

Provisions for proper air supply must be taken into account when installing the unit. Care should be taken so as not to obstruct the area in front, under or in rear of the unit. **DO NOT PLACE BACK OF THE UNIT CLOSER THAN 6" (153mm) TO A WALL OR OTHER SURFACES.** The appliance shall be located with respect to other equipment so it will have adequate clearances for servicing and proper operation.

This unit is supplied with four (4) adjustable feet, which must be installed prior to operation. Four (4) threaded openings are provided on bottom of the unit to accept the threaded portion of the feet. Screw in the feet and tighten them securely. During operation, check the feet every sixty (60) days to assure that they are tight. Failure to use the feet will void warranty and could cause unsafe conditions.

Note: Appliance must be installed under a ventilation hood.

START UP

During initial operation, the broiler will smoke until unit preservation oils and impurities are burned off.

OPERATION

Turn valves on high to preheat unit before attempting to broil. Adjust valve to desired heat setting. You will have to experiment with grate location and valve setting for your meat product needs. It is recommended that the grates be put in a sloped position to start with. This will allow the grease to run down the grate into grease tray reducing the chance of flare-ups. Water pans must be checked frequently and water added as required. Hot water vapors rising from the water pans and through the combustion chamber reduce flare-ups.

CAUTION...CAUTION...CAUTION!

CHARBROILERS ARE HOT!! NEVER ATTEMPT TO CHANGE LOCATION OR REMOVE GRATES WHILE PRODUCTS ARE COOKING. FLARE-UPS CAN OCCUR UNEXPECTEDLY. TURN OFF CHARBROILER AND ALLOW TO COOL BEFORE ATTEMPTING TO REMOVE OR REPOSITION GRATES.

GRATE LOCATION

Grate may be raised or lowered by adjusting location of grate hooks on back splash. Grate may be turned over for different grid pattern. Use gloves or potholder to reposition grates.

BURNER ADJUSTMENT

Turn burner valve to high position. Decrease openings of air shutters to give soft blue flame having yellow tips, and then slowly increase openings to a point when the yellow tips disappear and a hard blue flame is obtained.

TEMPERATURE ADJUSTMENT

Sections of broiler may be set at different temperatures. It is possible to have a high heat or searing section while having a low heat finishing or holding section. For searing operation, set valves for section on or close to high setting. For holding or finishing, set valves at lower setting. By experimenting with different settings, you will determine which one will suit your specific needs.

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WATER PAN

The water pan is located at the bottom of broiler. Some models may have two water pans. They are removable by pulling out from front of unit. It is important that water be kept in pan during operation and added as required. The water helps reduce flare-ups and catches grease.

CHECKING FOR GAS LEAKS

Use soap and water solution to check for gas leaks. Check entire gas piping for leaks. Do not use matches, or other sources of ignition to check for leaks.

AIR INTAKE

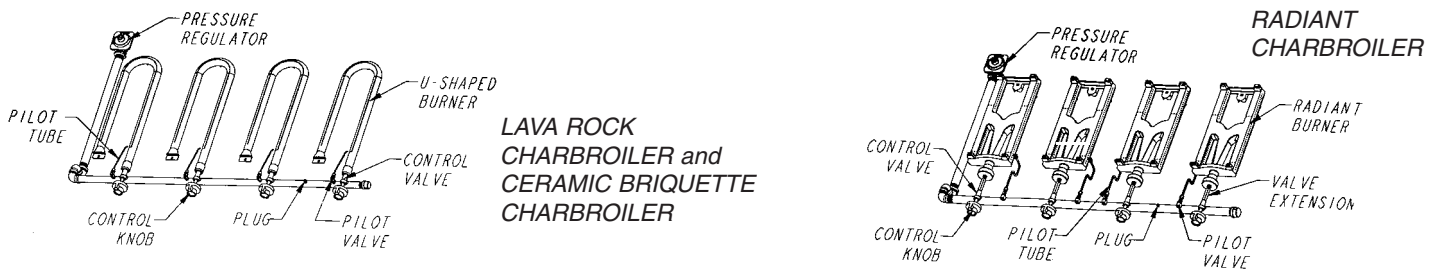
Air for combustion enters from the bottom of charbroiler. Do not store items under unit or obstruct this area.

REPAIRS AND MAINTENANCE

Contact the factory, a factory representative, or a local service company for repairs and maintenance.

CLEANING

Clean daily or more frequently if required. Remove grate section and wash in a sink. Brush out carbon particles. Remove water pan and wash. Clean exterior of pan with detergent and use non-abrasive cleaner on stubborn areas.



LIGHTING AND SHUTDOWN INSTRUCTIONS FOR MANUAL VALVES WITH STANDING PILOTS

Before attempting to light the appliance, the cover, if so equipped, shall be opened.

Turn pilot valves on and light pilot burners using a lighting wand or taper. If pilots or burners go out, turn off all gas and wait 5 (five) full minutes before attempting to re-light. Before using this appliance, the pilots must be adjusted. Do this by turning the control adjustment screw in one pilot, adjust the valve, and use the lighting wand to light that pilot burner. Adjust the size of the pilot flame - repeat for each pilot valve. When lighting the burners by turning on the burner knobs, always make sure the burner has lit properly from the pilot by looking through the observation port. When shutting the appliance down for long periods of time, shut off all the burner valves; then shut off all the pilot valves.

NOTE: This appliance is shipped from factory equipped for Natural Gas. Lava rock, ceramic briquette, and radiant models require 6" WC pressure. For conversion to propane, see the instruction plate on appliance or instructions below.

PROPANE GAS CONVERSION – MODELS WITH STANDING PILOTS

This broiler is shipped from the factory with fixed Orifice Hoods for use on Natural Gas. To convert to Propane Gas, install the burner Orifice Hoods supplied.

1) Remove grates, radiants, and burners.

2) Remove Natural Gas Hoods:

Lava and Ceramic Briquette Broiler CHRBL and CHRBC Series: Remove Natural # 43 drill size Orifice and install Propane Gas # 53 drill size Orifice marked in red.

Radiant Broiler CHRB Series: Remove Natural # 32 drill size Orifice and install Propane Gas # 50 drill size Orifice marked in red.

3) Re-install the burner(s), radiants, and grates.

4) Change the convertible pressure regulator to Propane Gas by removing slotted or hex threaded plug from pressure regulator. Invert the plug and reinstall. The letters LP should be visible. The regulator is now set for 10" WC.

5) Adjust the Standing Pilot(s) flame height for Propane by turning the screw located on the pilot valve body.

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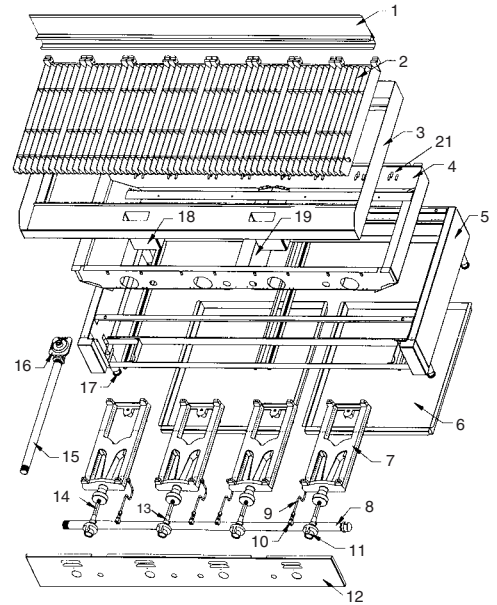
Gas Charbroilers

INSTALLATION/OPERATING INSTRUCTIONS

#	Description	Part # 24" Units	Part # 36" Units	Part # 48" Units
1	Backsplash Assembly . . .	332002	332003	332004
2	Cast Iron Grates	330951	330951	330951
3	Top Assembly	333228	333229	333230
4	Inner Assembly	333818	333819	333820
5	Main Body	N/A	N/A	N/A
6	Drip Pans	333006	333007	333008
7	Radiant Burner	333110	333110	333110
8	Manifold Assembly	333105	333106	333107
9	Pilot Tube	333094	333094	333094
10	Pilot Valve	333142	333142	333142
11	Control Knob	324796	324796	324796
12	Front Door	333224	333225	333226
13	Control Valve	332778	332778	332778
14	Valve Extension	333093	333093	333093
15	Regulator Piping	334714	334714	334714
16	Regulator	334713	334713	334713
17	Leg/Foot	310302	310302	310302
18	Scrap Chute Assembly . . .	322736	322736	322736
19	Drip Pan Divider	N/A	N/A	333251
20	Burner Shield*	333217	333217	333217
21	Weld Pin	311210	311210	311210

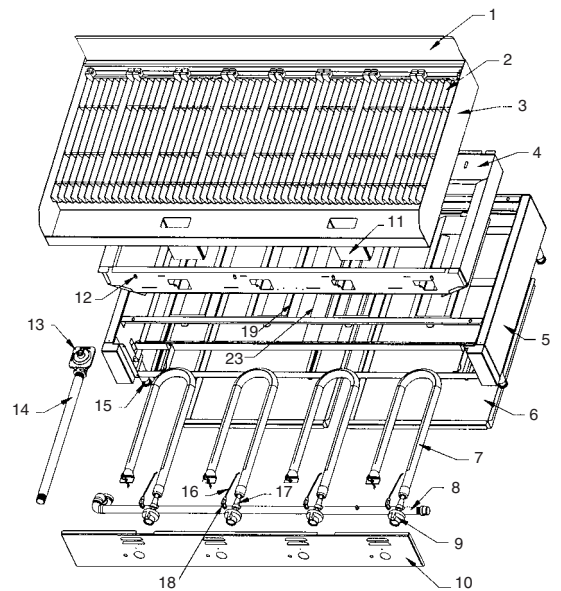
*Item #20 is not shown. Two (2) burner shields per burner come with unit.

Charbroiler Radiant Burner Series



#	Description	Part # 24" Units	Part # 36" Units	Part # 48" Units
1	Backsplash Assembly . . .	332002	332003	332004
2	Cast Iron Grates	330951	330951	330951
3	Top Assembly	332027	332028	332029
4	Inner Assembly	332829	332828	332829
5	Main Body	N/A	N/A	N/A
6	Drip Pans	333006	333007	333008
7	Burner Assembly	333023	333023	333023
8	Manifold Assembly	332906	332907	332908
9	Control Knob	324796	324796	324796
10	Front Door Panel	333001	333002	333003
11	Scrap Chute Assembly . . .	322736	322736	322736
12	Weld Pin	311210	311210	311210
13	Regulator	334713	334713	334713
14	Regulator Pipe	334714	334714	334714
15	Leg/Foot	310302	310302	310302
16	Lighter Tube	326202	326202	326202
17	Control Valve	332778	332778	332778
18	Pilot Valve	323133	323133	323133
19	Burner Shield	333017	333017	333017
20	Wire Grates MSTL	A213891	A213893	A213892
21	Lava Rocks	332130	332130	332130
22	Ceramic Briquette	332131	332131	332131
23	Drip Pan Divider	N/A	N/A	332915

Charbroiler Lava Rock Series & Ceramic Briquette Series



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