

OWNERS MANUAL
INSTALLATION, OPERATION, & MAINTENANCE INSTRUCTIONS



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ISAE, ISCE GRIDDLE SERIES

All Imperial Mfg. Co. equipment is manufactured for use with the type of gas specified on the rating plate and for installation in accordance with ANSI Z223.1/NFPA 54 (latest edition) of the National Fuel Gas Code, the National Gas Installation Code, CSA/B149.1 or the Propane Installation code, CSA/B149.1, as applicable. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd, Arlington, VA 22209.

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.

FOR YOUR SAFETY

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

Instructions to be followed in case the user smells gas are to be posted in a prominent location in the kitchen area. This information shall be obtained by contacting the local gas company or gas supplier.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE

IMPORTANT

Safe and satisfactory operation of your equipment depends to a great extent on its proper installation. Installation must conform to local codes, or in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1/NFPA 54, the National Gas Installation Code, CSA/B149.1 or the Propane Installation code, CSA/B149.1, as applicable.

Imperial cooking appliances are restaurant grade. Ranges are free standing and available in widths from two to six feet. A large number of different range top arrangements are assembled over one or two ovens or a cabinet base. Installation is the same for any range top regardless of whether it has an oven below or not; in like manner, installation is the same for all cooking equipment regardless of the top arrangement. This unit may also be equipped with a salamander broiler, on a high shelf. A Cheesemelter may be mounted on the high shelf as long as the Cheesemelter is not wider than the range.

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected & crated carefully by skilled personnel before leaving factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

1. Visible loss or damage: Note on freight bill or express delivery and have signed by person making delivery.
2. File claim for damages immediately: Regardless of extent of damages.
3. Concealed loss or damage: If damage is noticed after unpacking, notify transportation company immediately and file "Concealed Damage" claim with them. This should be done within fifteen (15) days from date delivery is made to you. Retain container for inspection.

GENERAL

1. A manual gas shut-off valve must be installed in the gas supply service line ahead of the appliance and gas pressure regulator in the gas stream for safety and ease of future service.
2. The gas pressure regulator supplied must be installed on the appliance prior to connecting the equipment to the gas line. Failure to install a regulator will void the equipment warranty and result in a potentially hazardous condition.
3. The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ PSI.
4. The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ PSI.
5. Please contact the factory, the factory representative, or a local service company to perform maintenance and repairs.

RATING PLATE

The rating plate is located in front of the oven below the oven section. Information on this plate includes the model and serial numbers. When communicating with factory about a unit or requesting special parts or information, this data is essential for proper identification. Other information on this plate is the BTU/hr input of the burners, operating gas pressure in inches W.C., and whether the unit is orificed for natural or propane gas. Pilot lighting instructions are also located in the same area.

IMPERIAL COOKING APPLIANCES MUST BE CONNECTED ONLY TO THE TYPE OF GAS IDENTIFIED ON THE RATING PLATE

CLEARANCES

The appliance area must be kept free and clear of all combustibles. This unit is design-certified for the following installations only:

The clearances from **combustible** and **noncombustible** construction are as follows:

| | <u>Combustible</u> | | <u>Noncombustible</u> | |
|-------------------|--------------------|-------|-----------------------|-------|
| | Back | Sides | Back | Sides |
| ISAE, ISCE series | 7" | 8" | 0" | 0" |

LEVELING

A carpenter's level should be placed on the cooking surface and the rear of the unit should be 1/8" to ¼" higher than the front. If it is not level, burner combustion may be erratic and the unit will not function efficiently.

AIR SUPPLY & VENTILATION

The area in front of, around, and above the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must be maintained at all times in front and at the sides of the appliances for servicing and proper operation. If you unit is supplied from the factory with adjustable legs, these legs must not be removed for any reason.

Means must be provided for any commercial, heavy-duty cooking appliance to exhaust combustion waste products to the outside of the building. Usual practice is to place the unit under an exhaust hood. Filters and drip troughs should be part of any industrial hood, but consult local codes before construction and installing a hood.

Strong exhaust fans in this hood or in the overall air conditioning system can produce a slight vacuum in the room and/or cause air drafts, either of which can interfere with pilot or burner performance and can also be hard to diagnose. Air movement should be checked during installation; if pilot or burner outage problems persist, make-up air opening or baffles may have to be provided in the room.

GAS CONNECTION

NOTE: The gas supply (service) line must be the same size or greater than the inlet line of the appliance. Imperial ovens use a 3/4" NPT inlet. Sealant on all pipe joints must be resistive to LP gas.

ELECTRICAL

This appliance requires 120V power supply to operate. A 6-foot power cord with 3-prong (grounded) plug is provided for your protection against shock hazard and should be plugged directly into a properly grounded 3-prong receptacle. Do not cut or remove the grounding prong from this plug. Electrical wiring diagram is located behind the front panel and at the rear of the unit.

DO NOT ATTEMPT TO OPERATE THE UNIT IN THE EVENT OF A POWER FAILURE.

MANUAL SHUT-OFF VALVE

A manual shut-off valve is installed at the front right hand side of the gas line, ahead of the burner and solenoid controls. The valve handle is accessible from the bottom side.

PRESSURE REGULATOR

All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand. The manual shut-off valve is normally supplied by the installer, however, a pressure regulator is packed inside each Imperial oven.

Failure to install a pressure regulator will void the equipment warranty.

The regulators supplied for Imperial ovens have 3/4" inlet/outlet openings and are adjusted at the factory for 5" W.C. (natural gas) or 10" W.C. (propane) depending on the customer's ordering instructions.

Prior to connecting the regulator, check the incoming line pressure, as these regulator can only withstand a maximum pressure of 1/2 PSI (14" W.C). If the line pressure is beyond this limit, a step-down regulator will be required. The arrow forged into the bottom of the regulator body shows gas flow direction; it should point downstream to the appliance. The air vent cap on the top regulator is part of the regulator and should not be removed.

Any adjustments to regulators must be made only by qualified service personnel with the proper test equipment.

RIGID CONNECTIONS

Double-check any installer-supplied intake pipes visually and/or blow them out with compressed air to clear any dirt particles, threading chips, or other foreign matter before installing a service line. Those particles will clog orifices when gas pressure is applied.

All connections must be sealed with a joint compound suitable for LP gas, and all connections must be tested with a soapy water solution before lighting any pilots.

INITIAL PILOT LIGHTING

CAUTION

When lighting pilots and checking for leaks, do NOT stand with your face close to the combustion chamber.

All Imperial Mfg. Co. appliances are adjusted and tested before leaving the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure operation may be necessary on installation to meet local conditions, low gas characteristics, to correct possible problems caused by rough handling or vibration during shipment, and are to be performed only by qualified service personnel. These adjustments are the responsibility of the customer and/or dealer and are not covered by our warranty.

Check all gas connections for leaks with a soapy water solution before lighting any pilots.

DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS.

Putting an open flame beside a new gas connection is extremely dangerous. Before lighting any pilots make sure that burner valves are in the “OFF” position. Wait 5 minutes.

GRIDDLES

Turn the thermostat dial to the “OFF” position. (ISAE models only)
Place the power switch to the “OFF” position. (Both ISAE & ISCE models)
Wait 5 minutes.

ISAE, ISCE MODELS: Turn gas shut off valve on. Turn power switch “ON”. Pilot will light automatically. Turn thermostat to desired position. For complete shutdown, turn power switch “OFF” and shut off main gas valve.

FINAL PREPARATION

- A. **TOP SECTION** – New units are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, or grease remaining from the thin film of nontoxic rust protectant. Food preparation surfaces should be washed thoroughly with hot, soapy water before being used.
- B. **GRIDDLES** – New griddles should be seasoned following this sequence:
 1. Clean the griddle surface thoroughly with hot, soapy water to remove the protective nontoxic oil coating wiped on at the factory.
 2. Rinse with a mixture of ¼ cup of vinegar to one-quart water.
 3. Spread unsalted solid shortening or liquid frying compound evenly over the entire griddle surface.
 4. Turn on all griddle thermostats to 350° and wait until the shortening begins to smoke, then turn the burners “OFF”.
 5. Rub the now-melted shortening into the griddle surface with cloth rag, moving in the direction of the surface’s polish marks and covering the entire surface.
 6. Let the griddle cool and then repeat steps 3, 4, and 5.
 7. When the griddle is cool after the second seasoning, wipe it once again with a thin film of shortening or cooking oil.

CLEANING AND MAINTENANCE

Any piece of equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your Imperial range and oven must be kept clean during the working day and thoroughly cleaned at the end of the day. Disconnect the power supply to the appliance before cleaning or servicing.

DAILY:

GRIDDLES

1. Scrape with a nylon griddle scraper to remove cooked on spills. Use a fine grained stone only when absolutely necessary.
2. Wipe away any griddle stone dust and food particles with cloth rag.
3. Was with hot, soapy water, then rinse with vinegar and water.
4. Rinse again with clear water.
5. Re-oil with shortening or liquid frying compound.
6. DO NOT FLOOD A HOT GRIDDLE WITH COLD WATER. This promotes griddle warping and can cause the griddle plate to crack if continued over a long period.

PERIODIC CLEANING:

Check the ventilation system periodically to see that nothing has fallen down into the exhaust vents.

Your Imperial appliance should be checked for safe and efficient operation at least yearly by a qualified service company.

STAINLESS STEEL:

All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day. DO NOT USE steel wool. Abrasive cloths, cleansers or powders to clean stainless surface! If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper. DO NOT USE a metal knife, spatula, or any other metal tool to scrape stainless steel! Scratches are almost impossible to remove.