



INSTALLATION AND OPERATION INSTRUCTIONS FOR THE "RKGE-18" SERIES KRYSTAL GRIDDLE

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.

PLEASE READ ALL SECTIONS OF THIS MANUAL AND RETAIN FOR FUTURE REFERENCE.

THIS PRODUCT HAS BEEN CERTIFIED AS COMMERCIAL COOKING EQUIPMENT AND MUST BE
INSTALLED BY PROFESSIONAL PERSONNEL AS SPECIFIED.

WE SUGGEST INSTALLATION, MAINTENANCE AND REPAIRS SHOULD BE PERFORMED BY YOUR
LOCAL MAINTENANCE AND REPAIR CENTER, LISTED IN YOUR INFORMATION MANUEL
PAMPHLET.

FACTORY SPECIFIED REPLACEMENT PARTS MUST BE USED TO MAINTAIN CERTIFICATION. USE OF
"GENERIC" REPLACEMENT PARTS MAY CREATE A HAZARD AND VOID CERTIFICATION.

FOR YOUR SAFETY: Post in a prominent location, instructions to be followed in the event the user smells gas.
This information shall be obtained by consulting your local gas supplier.



Continuous product improvement is a U.S. Range policy, therefore design and
specifications are subject to change without notice.

In the event that you have questions about the installation, use, care or service of this product,
please contact our customer service department at:

MANUFACTURED BY:

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CONGRATULATIONS! You have purchased the finest commercial cooking equipment available anywhere. Like any other fine, precision built piece of equipment, it should be given regular care and maintenance. Periodical inspections by your dealer or a qualified service agency are recommended. When corresponding with the factory or your equipment dealer regarding service problems or replacement parts, be sure to refer to the particular unit by the correct model number (including prefix and suffix letters and numbers) and the serial or code number. The rating plate affixed to the unit contains this information.

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KEEP APPLIANCE AREA FREE AND CLEAR FROM COMBUSTIBLES!

All U.S. Range equipment is manufactured for use with the type of gas specified on the rating plate and for installation in accordance with ANSI Z83.11 (latest edition) of the American National Standards Institute, Inc. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.

RATING PLATE

This is located on the left inner side panel of the appliance.

Information on this plate includes the model and serial numbers. When communicating with the 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 to the burners, outlet gas pressure in inches WC, and whether orificed for natural or propane gas.

WARNING: All U.S. Range Griddles must be connected only to the type of gas identified on the rating plate!

GENERAL INSTALLATION

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 Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1, or the Propane Installation Code, CAN/CGA-B149.2, as applicable, including:

1. 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 1/2 psi (3.45 kPa).
2. 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 1/2 psi (3.45 kPa).

All griddles are shipped completely assembled.

IMPORTANT:

After uncrating, immediately check the equipment for visible signs of shipping damage. If such damage has occurred, do not refuse shipment, but contact the shipper and file the appropriate freight claims.

Griddle burners are tied to the frame at the rear to stop vibration during shipment. All griddles are inspected at the factory before shipping.

1. Installation of the equipment should be made by a licensed plumber.
2. A gas shut-off valve is installed in the gas supply line of the appliance for safety and for ease of future service.
3. The combination gas valve has a built-in regulator for natural gas, (3.5" WC), or propane, (10" WC). No external regulator is required for installation.

CLEARANCES

The appliance area must be kept free and clear of all combustibles.

These units are design-certified for the following installations:

1. Intended for other than household use.

2. For use in non-combustible locations only.

3. For use with 4" (minimum) legs.

Clearance to non-combustible construction:

Rear 0" Sides 0"

POSITIONING AND SETUP

Some form of mechanical assistance will be required to position these griddles. After the griddle is in position, place a carpenter's spirit level diagonally on the surface of the griddle plate and level to the high corner. Move the

level to the opposite diagonal and re-level, then double check the with the level in the first position. Each leg features an adjustable foot for leveling purposes.

AIR SUPPLY AND VENTILATION

The area around the appliance must be kept clear to avoid any obstruction to the flow of combustion and ventilation air, as well as, for ease of maintenance and service.

Means must be provided for any commercial, heavy-duty cooking appliance to exhaust combustion waste products to the outside of the building. U.S. Range Griddles must be under a vent hood! Filters and drip troughs should be part of any industrial hood, but consult local

codes before constructing 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 be hard to diagnose. Air movement should be checked during installation; if pilot/burner outage problems persist, make-up air openings or baffles may have to be provided in the room.

ELECTRICAL REQUIREMENTS

The gas valve operates on a 24V power supply. Installer-supplied "NCC" timer should be connected to the plug located on the underside of the griddle. A 115V AC

power supply is required to operate the timer and deliver 24V to the gas valve. To operate the griddle, follow the timer instructions.

GAS CONNECTION

NOTE: The gas supply (service) line must be the same size or greater than the inlet line of the appliance.

U.S. Range Griddles use a 1/2" NPT inlet. Sealant on all pipe joints must be resistive to LP gas.

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 1/2 psi (3.45 kPa).

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 1/2 psi (3.45 kPa).

Manual Shut-Off Valve

A manual shut-off valve is installed in the gas line behind the drop-down door on the appliance where it can be reached quickly in the event of an emergency.

Pressure Regulator

A pressure regulator is built into the combinatin gas valve. No other regulator is required for installation.

Pressures: Natural gas set at 3.5" W.C.
Propane set at 10" W.C.

A pressure tap is provided on the manifold pipe next to the adjustment valve.

Prior to connecting the gas line at the inlet, check the incoming line pressure, as the regulators can withstand a maximum pressure of 1/2 psi (14" WC). If the line pressure is beyond this limit, a step-down regulator will be required.

Rigid Connections

Double-check any installer-supplied intake pipes visually and clear any dirt particles, threading chips, or other foreign matter before installing in a service line. Those particles will clog orifices when gas pressure is applied.

WARNING:

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

CAUTION: Check all gas connections for leaks using a soapy solution BEFORE lighting any pilots. DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS! Putting an open flame beside a new connection is not only dangerous, but will often miss small leaks that a soapy solution would find.

All U.S. Range appliances are adjusted and tested before leaving the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary on installation to meet local conditions, low gas pressure, differences in altitude, variations in 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, installer and/or dealer and are not covered by the U.S. Range warranty.

INITIAL PILOT LIGHT

NOTE: It may be necessary to re-light the pilots several times until the new lines are purged of any trapped air and constant gas flow is attained.

Safety Shut-Off Pilot Valves

Safety pilot valves shut off the gas to both pilot and main burners if the pilot is extinguished, and interrupts gas flow to the main burner while the pilot is being lighted. Pilot gas is routed from the safety valve and, as long as the pilot is lit, the safety pilot's main valve stays open for main burner operation. If the pilot goes out, the thermocouple will cool, closing the valve.

A pilot with spark ignition is provided for igniting a trailer pilot and burners. A thermocouple is located at the pilot as a safety measure to ensure that the pilot is "on" before gas is supplied to the burners.

Pilot Lighting Instructions

1. Set shut-off valve and gas valve knobs to the "off" position.
2. Wait for five (5) minutes.
3. Turn the shut-off valve knob to the "on" position and the gas valve knob to the "pilot" position.

4. Depress and hold the gas valve knob. Push the red piezo spark ignitor button to produce a spark at the pilot. While holding the gas valve knob in, push the ignitor button repeatedly until the pilot is lit.

NOTE: When attempting to light the pilot for the first time, hold the gas valve knob in for at least two (2) minutes to allow air to purge from the gas line.

5. Release the gas valve knob and check to ensure that the pilot remains lit. If the pilot goes out when the gas valve knob is released, repeat steps 1 through 4.

To light the pilot manually, depress and hold the gas valve knob and, using a long taper, light the pilot through the opening in the front of the griddle.

6. Turn the gas valve knob to the "on" position and activate the timer.
7. To relight, repeat steps 1-5.

Complete Shut-Down

Turn the gas valve and the manual shut-off valve knobs to the "off" position.

FINAL PREPARATION

New units are wiped clean with solvent at the factory to remove any visible signs of dirt, oil, grease, etc., remaining from the manufacturing process. They should be washed with hot, soapy water to remove any solvent or oil residue or installation dust or debris before using for food preparation.

Griddle Seasoning

First burn of a new griddle should be controlled and should include a gradual seasoning during that first burn. Follow this sequence:

1. Clean the griddle surface thoroughly with hot water and detergent to remove the protective oil coating wiped on at the factory.
2. Rinse with a mixture of 1/4-cup vinegar to one quart of water.
3. Spread unsalted solid shortening or liquid frying compound evenly over the entire griddle surface.
4. Turn all burners to "on" and wait until the shortening just begins to smoke, then turn the burners off.
5. Rub the now-melted shortening into the griddle surface with burlap, moving in the direction of the surface's polish marks and covering the entire griddle plate.
6. Let the griddle cool, 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 and kept clean. Cooking equipment is no exception. Your U.S. Range Griddle must be kept clean during the working day and thoroughly cleaned at the end of each day.

WARNING:

If gas odors are detected, the gas supply must be turned "OFF" at the main shut-off valve and the local gas company or authorized service agency contacted for service.

Daily

1. Check the griddle grease can frequently during the day and drain as necessary. At the end of each day, remove and drain the grease can and wash in hot, soapy water.
2. When necessary, scrub the griddle surface with a nylon griddle screen or fine-grained griddle stone and solid shortening or liquid frying compound. Wash with warm water and cleanser while the griddle is warm to the touch.
3. DO NOT FLOOD A HOT GRIDDLE WITH COLD WATER! This promotes warping and can cause a griddle plate to crack if continued over a period of time.
4. Special griddle cleaners can be used. Follow the instructions on the container. Rinse thoroughly after such cleaning with a vinegar/water solution, then rinse again with clear water. Dry and re-oil the plate before resuming use.

Periodic

Your U.S. Range Griddle should be checked and adjusted periodically by qualified service personnel as part of a regular kitchen maintenance program.

Cleaning 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!

If it is necessary to scrape stainless steel to remove encrusted materials, soak the encrusted area with wet cloths to loosen the material, then use a wood or nylon scraper. Do not use a metal knife, spatula, or any other metal tools to scrape stainless steel. Scratches are almost impossible to remove.

SERVICE AND PARTS

Installation, maintenance and repairs should be performed by your local authorized U.S. Range service

agency listed in your information manual pamphlet.

 **U.S. Range**

 ***Krystal***[®]