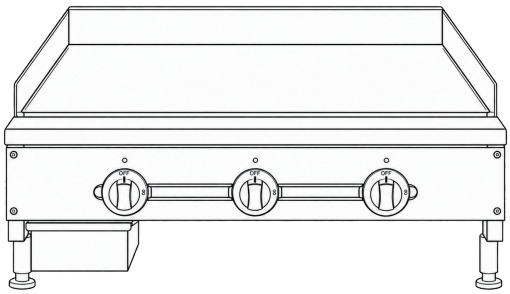
COOLCHEF

INSTALLATION & OPERATION MANUAL

Countertop Gas Griddles

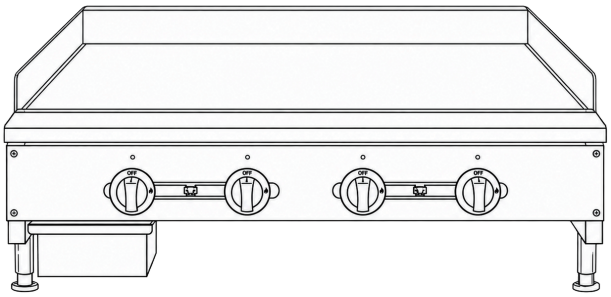
KFD-RGT-36

3-Burner Griddle



KFD-RGT-48

4-Burner Griddle



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.

Note:

Please read these instructions thoroughly before installation or operation.

TABLE OF CONTENTS

SAFETY PRECAUTIONS 1

1. SPECIFICATIONS 2

2. INSTALLATION 2

3. GAS CONVERSION 6

4. OPERATION 8

5. CLEANING AND MAINTENANCE 10

6. TROUBLESHOOTING AND SERVICE 11

This manual applies to the models listed on the cover. Procedures apply to both models unless otherwise specified. Where the rating plate differs from this manual, follow the rating plate and contact qualified service personnel.

SAFETY PRECAUTIONS

Before installing or operating this fryer, read and understand all safety instructions in this manual. Installation and initial start-up must be performed by qualified personnel.

Safety Alert Definitions

DANGER Indicates an immediate hazardous situation that, if not avoided, will result in death or serious injury.

WARNING Indicates a hazardous situation that, if not avoided, could result in death or serious injury.

CAUTION Indicates a hazardous situation that may result in minor or moderate injury or equipment/property damage.

NOTICE:
Indicates important information requiring special attention.

WARNING:
Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read all installation, operating, and maintenance instructions before installing or servicing this equipment.

WARNING:
Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Keep the equipment area free and clear of combustible materials.

WARNING:
If a gas odoris detected, shut of the unit athe main gas shutoff valve and contacthe local gas suplier.Post the gas-odor response instructions provided by thelocal gas supplier in a prominent location.

CAUTION
The griddle and its parts become hot during operation. Use care when operating, cleaning, or servicing the unit.

1.SPECIFICATIONS

The gas griddle is developed by our company and designed by absorbing the advantages of similar products at home and abroad. It has the advantages of energy saving and environmental protection, high thermal efficiency, novel design, reasonable structure, convenient operation, durability and easy maintenance. It is an ideal equipment for hotels, supermarkets, restaurants, Western restaurants, fast food restaurants and food industry.

1.1 Models and Specifications

H-type cast iron burner tube

Model	Number of Burners	BTU/hr input Rating
KFD-RGT-24	2	NG:50000/LPG:38000
KFD-RGT-36	3	NG:75000/LPG:57000
KFD-RGT-48	4	NG:100000/LPG:76000

304 Stainless Steel U-type Burner Tube

Model	Number of Burners	BTU/hr input Rating
KFD-RGT-24	2	NG/LPG:60000
KFD-RGT-36	3	NG/LPG:90000
KFD-RGT-48	4	NG/LPG:120000

2. INSTALLATION

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

- Disconnect the appliance and its individual shutoff valve from the gas supply piping system during pressure testing above 1/2 psi (3.5 kPa).
- For pressure testing at 1/2 psi (3.5 kPa) or less, isolate the appliance by closing its individual manual shutoff valve.

WARNING:

Installation and gas service should be performed only by qualified personnel.

2.1 Unpacking and Inspection

All containers should be inspected for visible damage before and during unloading. Do not discard the carton, pallet, or packing materials until the unit has been fully inspected and confirmed to be in proper condition.

- Any visible damage or shortage should be noted on the delivery receipt before signing. Ask the driver to acknowledge the damage on the receipt whenever possible.
- Uncrate the equipment carefully and inspect it thoroughly for shipping damage.
- If damage is found, contact CoolChef Support promptly and provide photos of the packaging, equipment damage, and shipping label or delivery receipt.
- Make sure that no parts are discarded with the packaging materials.
- Verify that all installation parts and standard accessories listed in this manual are included.
- The supplied pressure regulator must be installed before the griddle is placed into service. Refer to Section 2.3, Gas Connection.

2.2 Clearances and Ventilation

Clearances

Allow adequate space for operation and servicing. Installation must conform to all applicable codes.

Construction	Back	Sides
Combustible	6"	6"
Non-combustible	0"	0"

This griddle is Design Certified for installation on a non-combustible counter with 4" legs, or on a combustible floor with a 24" high stand.

Air Supply and Ventilation

- Keep the installation location free and clear of combustible materials.
- Never enclose the bottom of the griddle with a raised curb or other construction that would obstruct the flow of air into or out of the griddle.
- Provide adequate clearance for air openings into the combustion chamber.
- Make sure there is an adequate supply of air in the room to replace air removed by the ventilation system.
- Do not permit air to blow directly at the griddle.
- Avoid open windows next to the griddle whenever possible.
- Avoid wall-type fans that create air cross-currents within the room.

CAUTION

Maintain required clearances and keep all combustion and ventilation air openings unobstructed.

Flue Requirements

- Do not obstruct the flow of flue gases from the flue located at the rear of the griddle.
- It is recommended that flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.
- Maintain a minimum clearance of 18" between the termination of the flue and the filters of the hood ventilation system.

2.3 Gas Connection

Gas Supply and Piping Requirements

- Gas supply connections and any pipe joint compound must be resistant to the action of propane gas.
- Use a 3/4" NPT gas supply line for the griddle inlet located at the rear of the griddle.
- All flexible and semi-rigid gas supply lines must comply with the applicable ANSI standard.
- For maximum operating efficiency, connect the griddle with a solid gas supply pipe or a commercial-type flexible connector with an inside diameter (I.D.) as large as or larger than the gas inlet on the appliance.
- Install a manual gas shutoff valve in the gas line upstream of the griddle.

Leak Testing

WARNING:
Before lighting, check all joints in the gas supply line for leaks using a soap-and-water solution. Do not use an open flame.

After checking for leaks, fully purge all gas lines to remove air before operating the griddle.

Testing the Gas Supply System

- When the gas supply pressure exceeds 1/2 psig (3.45 kPa), the griddle and its individual shutoff valve must be disconnected from the gas supply piping system.
- When the gas supply pressure is 1/2 psig (3.45 kPa) or less, isolate the griddle from the gas supply system by closing its individual manual shutoff valve.

Gas Pressure Regulator Installation

- This griddle is supplied with a convertible gas pressure regulator preset at 4" W.C. for natural gas. No further adjustment should be required.
- Install the regulator as close to the griddle on the gas supply line as possible.
- Make sure the arrow on the underside of the regulator points in the direction of gas flow toward the griddle (Fig. 2).
- Position the regulator with the vent plug and conversion plug cover upright (Fig. 3).
- The supply pressure upstream of the regulator should be 7-9" W.C. for natural gas and 11-12" W.C. for propane gas.
- Do not connect the griddle to a supply pressure greater than 1/2 psig (3.45 kPa) or 14" W.C.

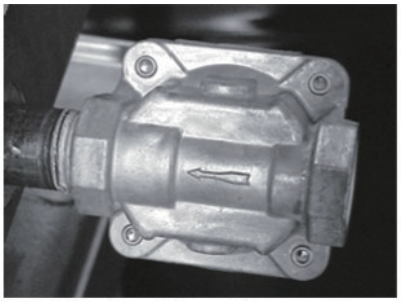


Fig. 2

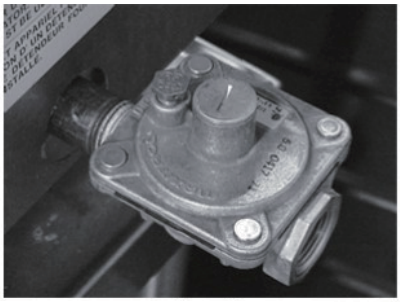


Fig. 3

NOTICE:
Do not adjust or convert the regulator unless the procedure is being performed by qualified service personnel.

2.4 Griddles Mounted on Stands with Casters

Griddles mounted on stands with casters must use a flexible connector (not supplied) that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69/CSA 6.16, and a quick-disconnect device that complies with the applicable Gas Fuel standard, ANSI Z21.3/CSA 6.9, as specified in the factory manual.

In addition, adequate means must be provided to limit movement of the appliance without depending on the connector, the quick-disconnect device, or associated piping to limit appliance movement. Attach the restraining device at the rear of the griddle as shown below.

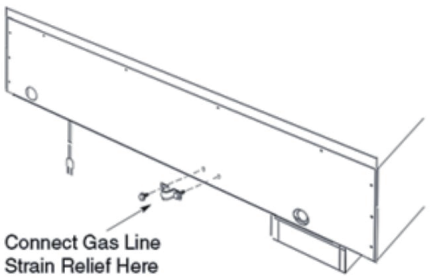


Fig 1

If disconnection of the restraint is necessary, turn off the gas supply before disconnecting. Reconnect the restraint before turning the gas supply on and returning the griddle to its installation position.

Casters are only supplied on a griddle stand. If the griddle is moved for any reason, it should be re-leveled before operation.

2.5 Leveling

The griddle must be level side-to-side and front-to-back during operation to ensure proper performance. Improper leveling can result in uneven temperature distribution, cold spots, and possibly damaged components.

1. Place a level on the griddle.
2. Adjust the legs by turning the bullet feet at the bottom of each leg. Using pliers or a crescent wrench, turn the feet counterclockwise to increase height and clockwise to decrease height until the griddle is level.
3. Do not extend the legs more than 1-3/4".

3. GAS CONVERSION

IMPORTANT SAFETY NOTICE

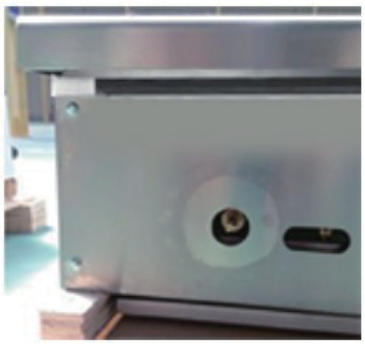
These conversion instructions are for conversion of the GAS GRIDDLE. The instructions provide in this kit are for the conversion of Natural Gas to L.P. gas and refer to the conversion of the unit and kit provided.

WARNING:

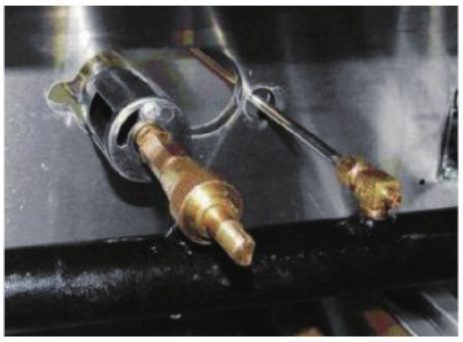
Gas conversion must be performed by a certified or licensed gas service technician. Do not attempt gas conversion yourself.

3.1 Natural Gas to Propane (L.P.) Conversion

Instructions are for conversion from Natural Gas to Propane (L.P.) on all models. The conversion should be completed before connecting the unit to the gas supply. Units are shipped from the factory equipped for use on natural gas. Parts necessary for L.P. (liquid propane) are provided with the unit. Turn off the main gas supply before performing any conversion or maintenance.



1. Remove the knobs and front panel.



2. Unscrew bolts and pilot valve, then remove manifold.

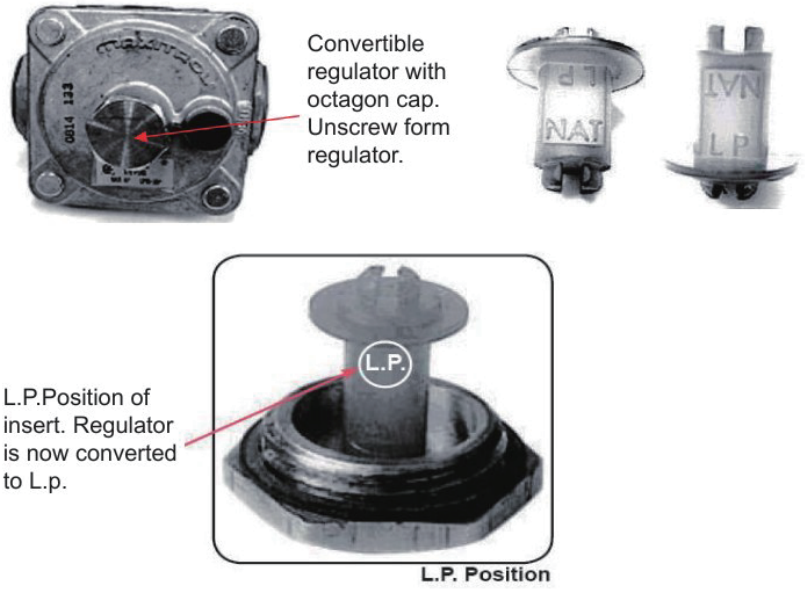
3. Replace the orifice fittings with the fittings required for L.P. gas.
NOTE: The orifice size is marked on the side of each fitting.



4. Reinstall the front panel and knobs.

5. Before installing the included convertible regulator, unscrew the octagon cap. You can read (NAT) on the plastic insert attached to the head of the cap; flip it over and snap back in place.

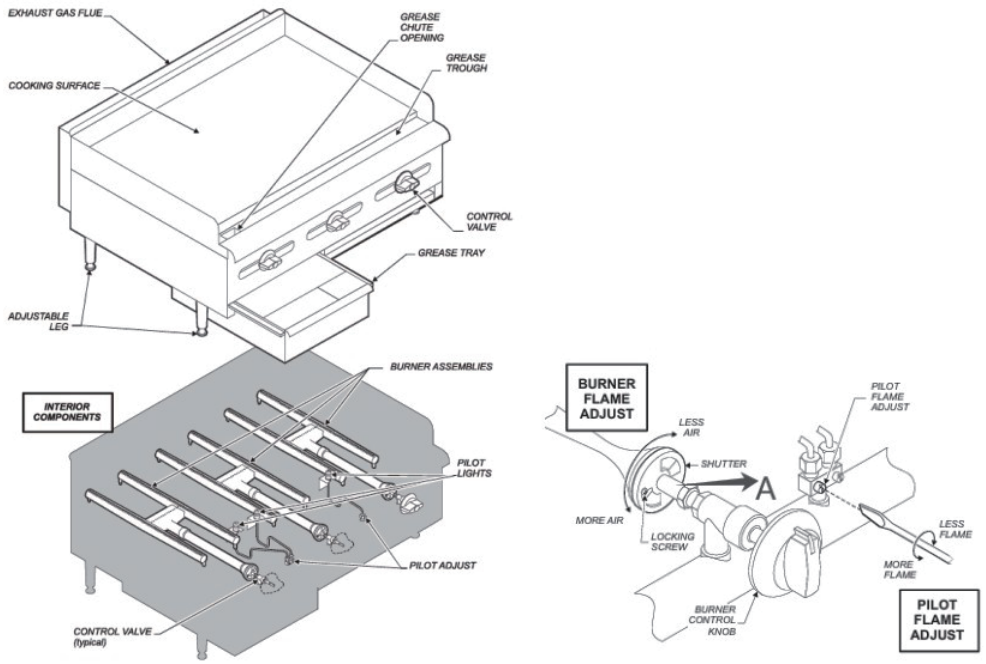
Pictured is the plastic insert. Pull off insert from octagon cap and reverse the plastic insert position so that the L.P. position is attached to the octagon cap head.



6. The regulator is now configured for L.P. gas. Reinstall the cap securely and continue with installation.

3.2 Additional Propane Conversion Instructions

To convert to propane, the following steps must be completed:



A: spray nozzle

WARNING:
Prior to lighting, check all joints in the gas supply line for leaks. Use a soap-and-water solution. Do not use an open flame.

4. OPERATION

CAUTION:
The griddle and its parts are hot during operation. Use care when operating, cleaning, or servicing the griddle.

4.1 Before Operating

1. Read this manual completely before operating the griddle.
2. Verify that the gas type supplied to the appliance matches the rating plate.

4.2 Pilot Lighting Procedure

1. Turn the main gas shutoff valve and all burner control knobs to the OFF position. Wait 5 minutes to allow any gas that may have accumulated in the burner compartment to escape.
2. Turn the main gas shutoff valve ON.
3. While viewing through the pilot sight hole, reach under the front of the unit and through the pilot cutout to ignite the pilots with an external ignition source, such as a lit taper.
4. If necessary, adjust the pilot valve to increase gas flow to the pilot.
5. Repeat the procedure until all pilots are lit.
6. To light the main burners, turn the individual burner control valves to the ON position.
7. If the main burners do not light after completing the steps above, turn off the main gas shutoff valve and contact an authorized service agency.

WARNING:
If gas odor is detected at any time, turn off the gas supply immediately. Do not attempt to light the appliance.

4.3 Using the Griddle

- To preheat the griddle, turn the burners on approximately 20-25 minutes before cooking.
- A uniform and systematic approach to loading the griddle will produce the most consistent cooking results.
- The griddle plate has a relatively soft cooking surface and can be scratched, scored, or dented by careless use of a spatula or scraper.
- Do not knock food residue off a spatula by striking the corner or edge of the spatula against the griddle surface.

4.4 Turning Off the Griddle

Temporary Shutdown

If you want to temporarily stop using the griddle, turn the burner control knobs clockwise to the OFF position. The pilot flames will remain lit.

Complete Shutdown

When the griddle will no longer be used, first turn all burner control knobs to the OFF position, then close the main gas supply valve.

CAUTION:
Do not move or service the griddle while it is hot.

5. CLEANING AND MAINTENANCE

Clean the griddle regularly. A clean griddle looks better, lasts longer, and performs better. To produce evenly cooked and properly browned food, keep the griddle plate clean and free of carbonized grease. Carbonized grease on the cooking surface can hinder heat transfer from the griddle plate to the food, resulting in uneven browning and reduced cooking efficiency. Carbonized grease can also cling to food and result in an unappealing appearance. To keep the griddle clean and operating at peak efficiency, follow the procedures below.

5.1 After Each Use

- Clean the cooking surface with a wire brush or flexible spatula as needed.
- Remove loose food particles and grease from the cooking surface and grease trough.

5.2 Daily Cleaning

- Empty and clean the grease drawer as needed throughout the day and at least once daily.
- Thoroughly clean the backsplash, sides, and front of the griddle.
- Wash the grease drawer in the same manner as an ordinary cooking utensil and dry it before reinstalling.

5.3 Weekly Cleaning

- Clean the griddle surface thoroughly while it is warm, not hot.
- Use a griddle stone, screen, or suitable cleaning pad as necessary. Rub with the grain of the metal.
- A detergent may be used on the griddle plate to help remove stubborn residue. Thoroughly remove all detergent with clean water.
- Dry the cooking surface thoroughly after cleaning.
- After all detergent has been thoroughly removed, re-season the griddle surface before returning the griddle to service.
- If the griddle is used heavily, perform the weekly cleaning procedure more frequently as needed.

6. TROUBLESHOOTING AND SERVICE

6.1 Troubleshooting

Problem	Probable Cause	Corrective Action
Burner does not come on when control knob is turned on	Gas valve problem	Contact an authorized service agency.
	Pilot burner not lit	Light the pilot according to Section 4.2.
	Low gas pressure	Contact an authorized service agency.
Pilot burner will not light	Manual gas valve not turned on	Turn on the manual gas valve.
	Obstructed pilot orifice	Contact an authorized service agency.
	Pilot gas turned off at pilot	Adjust pilot gas only if qualified.
Pilot burner will not stay lit	Obstructed or incorrect pilot orifice	Contact an authorized service agency.
	Gas supply not purged of air	Have the gas line properly purged.
	Air blowing pilot out	Eliminate strong drafts or contact service.
Excessive smoking	Heat setting too high	Reduce the burner setting.
	Excess moisture in food	Remove excess moisture before cooking.
Food sticks or burns around edges	Heat setting too high	Reduce the burner setting.
	Griddle surface needs cleaning	Clean the griddle surface.
	Insufficient cooking oil	Use an appropriate amount of cooking oil.
Food undercooked inside	Heat setting too low or cook time too short	Adjust heat and cooking time as needed.
Greasy or objectionable off-flavor	Food quality/storage issue	Check food freshness and storage.
	Too much cooking fat	Use less cooking fat.
Noticeable gum buildup	Heat setting too high / surface needs cleaning	Reduce heat and clean the griddle surface.

NOTICE:
If a gas-system fault persists, discontinue use and contact an authorized service agency.

6.2 Service Information

If service is required, have the griddle model and serial number available. This information can be found on the appliance data plate.

Service Record	Information
Model Number	
Serial Number	
Authorized Service Technician	

WARNING:
Do not attempt internal gas-system repairs unless you are qualified and authorized to service commercial gas equipment.