SINOWER APPLIANCE USA INC

User Manual

GAS Countertop Radiant Char Broiler



NOTE: For your safety read the manual carefully before installing or using this product. Save this manual for future reference.

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IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PREFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ORDOR IS DETECTED, SHUT DOWN UNITS AT THE MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS OBTAINED FROM THE LOCAL GAS SUPPLIER.

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 MAINTENANCECAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

GENERAL

Gas Countertop Charbroilers are designed for commercial use only and feature fast, efficient gas heat. Each burner is controlled by an adjustable gas valve. Cast radiants are located directly above each burner to maintain uniform temperature. Radiants are easily removed for cleaning when cool.

Heavy-duty, cast iron top grates are reversible to allow all or part of the cooking grid surface to be level or sloped. Grooves, cast in the top grates, permit fat runoff and reduce flaring when tilted towards the front. A grease drawer is provided to collect fat run-off; it opens to the front for inspection or drain-off.

Model	Number of Burners	BTU/hr input Rating
TH-QR-24	4	NG:100000 LP:96000
TH-QR-36	6	NG:150000 LP:144000
TH-QR-48	8	NG:200000 LP:192000

INSTALLATION

The 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:

i) 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 psi (3.5 kPa).

ii) 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 psi (3.5 kPa).

UNPACKING

Immediately after unpacking, check for possible shipping damage. If the char broiler is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Carefully unpack your char broiler and make sure that no parts are discarded with packaging material. A pressure regulator designed to operate with the broiler has been supplied and must be installed before the char broiler is placed into service (Refer to GAS PRESSURE REGULATOR INSTALLATION in this manual).

LOCATION

The installation location must be kept free and clear of combustibles. Do not obstruct the flow of combustion and ventilation air. DO NOT install the charbroiler adjacent to open burners or fryers.

Sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system and for combustion of the gas burners. Do not obstruct the air flow into and around the appliance. Do not obstruct the flow of flue gases through and above the broiler's top grate. Position the broiler in its final location. Check that there are sufficient clearances to service the broiler and to make the required gas supply connection(s). Provide 24" clearance at the front for cleaning, maintenance, service and proper operation.

Minimum clearances to non-combustible walls are 3" to the rear and 3" to the sides.

INSTALLATION CODES AND STANDARDS

BURNERS, RADIANTS, AND TOP GRATES

The top grates are shipped flat (top-side down) from the factory. For broiling, the top grates can be left in the flat position or reversed so they slope forward for grease run-off. Remove the cast iron grates and radiants. Inspect and remove the shipping restraints used during shipping to hold the burners. Reassemble the radiants and top grates. See Fig. 1.

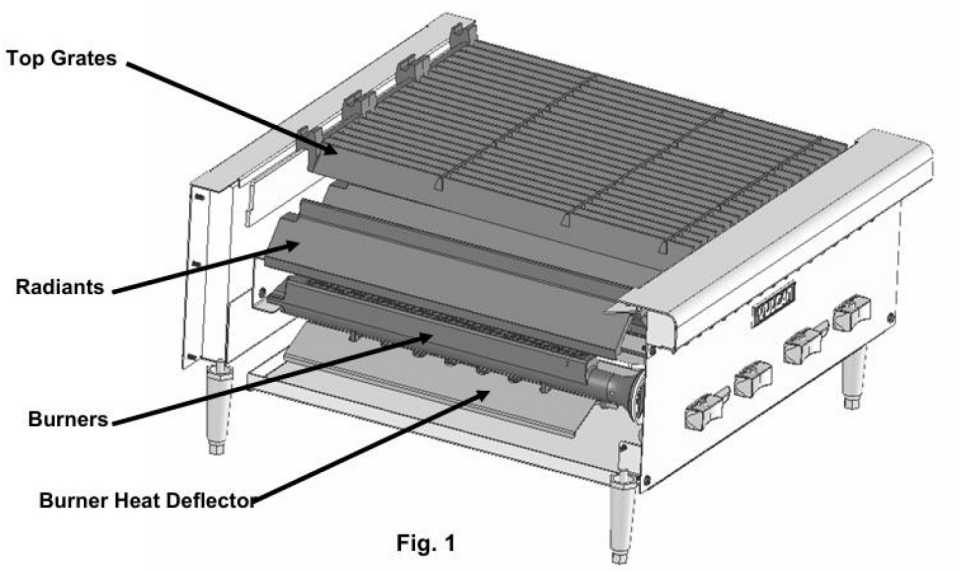


Fig. 1

LEVELING

It is important that the charbroiler is level front to back and left to right. Areas of uneven heat distribution will occur on an unleveled unit. The charbroiler is equipped with adjustable legs. Turn the feet at the bottom of the legs to adjust to level. The unit should be rechecked for level anytime it has been moved.

VENTILATION HOOD

The broiler should be installed under a suitable ventilation hood. For safe operation and proper ventilation, keep the space between the charbroiler and vent hood free from any obstructions.

GAS CONNECTION

NOTICE

All gas supply connections and any pipe joint compound must be resistant to the action of propane gases.
Purge the supply line to clean out any dust, dirt, or any foreign matter before connecting the line to the unit.

Codes require that a gas shut-off valve be installed in the gas line ahead of the char broiler. The gas supply line must be at least the equivalent of ¾” iron pipe.

A pressure regulator is supplied and must be installed outside of the broiler when making the gas supply connection. Standard orifices are set for 4"WC (Water Column) for Natural Gas — 10"WC (Water Column) for Propane. Use the 1/8” pipe tap on the burner manifold for checking pressure. Make sure the gas piping is clean and free of obstructions, dirt, and piping compound.

An adequate gas supply is necessary. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance. A minimum supply pressure of 7" W.C. for natural gas and 11" W.C. for propane gas is recommended. With all units operating simultaneously, the manifold pressure on all units should not show any appreciable drop.

When testing the gas supply piping system, if test pressures exceed ½ psig (3.45 kPa), the char broiler and its individual shutoff valve must be disconnected from the gas supply piping system. When test pressures are ½ psig (3.45 kPa) or less, the char broiler must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the system.

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

GAS PRESSURE REGULATOR INSTALLATION

This charbroiler is supplied with a convertible gas pressure regulator preset at 4" Water Column (W.C.) for natural gas. No further adjustment should be required. Install the regulator as close to the charbroiler on the gas supply line as possible. Make sure that the arrow on the underside of the regulator is oriented in the direction of gas flow to the charbroiler (Fig. 2) and the regulator is positioned with the vent plug and conversion plug cover upright (Fig. 3).

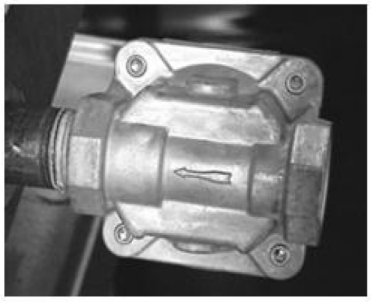


Fig. 2



Fig. 3

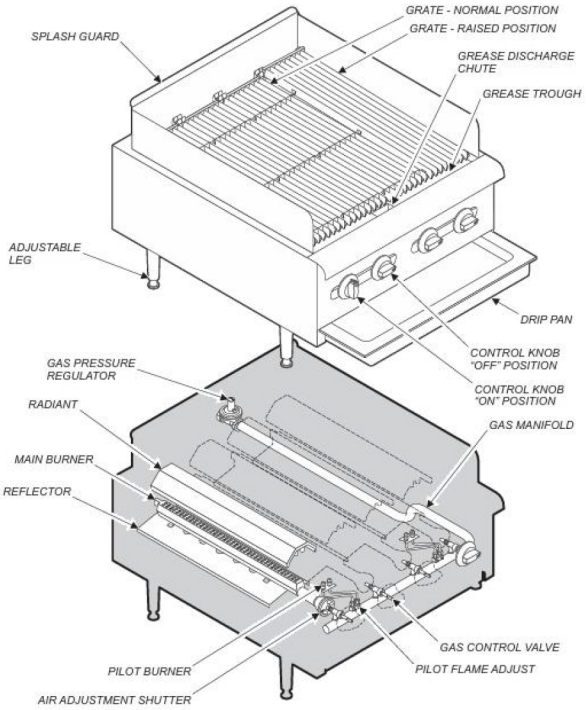
The minimum supply pressure (upstream of the regulator) should be 7-9" W.C. for natural gas and 11-12" W.C. for propane gas. At no time should the charbroiler be connected to supply pressure greater than ½ psig (3.45 kPa) or 14" W.C.

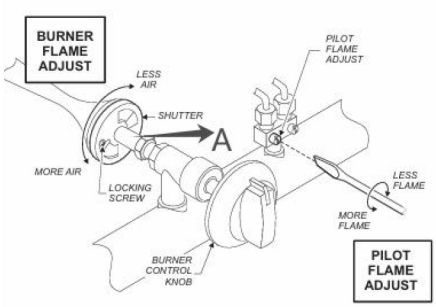
PROPANE GAS CONVERSION

This charbroiler is shipped from the factory equipped with fixed burner orifices for natural gas operation. The burner orifices required to convert the charbroiler to propane gas are shipped with the charbroiler in the shipping packaging. It is recommended that a trained gas service technician with the necessary tools, instruments and skills perform the conversion.

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

1: First, remove all the inclined grates and set them aside
2: Remove the nozzle and replace it with the corresponding nozzle specification





A: spray nozzle

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

CASTER EQUIPPED CHAR BROILERS

Char broilers 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 Standard for Quick Disconnect Devices for use With Gas Fuel, ANSI-Z21.41 • CSA 6.9. In addition, adequate means must be provided to limit movement of the broiler without depending on the connector and the quick-disconnect device or its associated piping to limit broiler movement. Attach the restraining device at the rear of the charbroiler. If disconnection of the restraint is necessary, turn off the gas supply before disconnection. Reconnect the restraint prior to turning the gas supply on and return the charbroiler to its installation position.

Note: If the Char broiler is installed on casters and is moved for any reason, it is recommended that it be re-leveled (see LEVELING).

OPERATION

WARNING: The charbroiler and its parts are hot. Use care when operating, cleaning or

servicing the char broiler.

Carefully read the users' manual before operating. Do not use this appliance if it has been submerged in water. Call a qualified technician to exam the appliance and to service or replace any component which has been submerged. Burners which have been allowed to become wet must be thoroughly dried before use.
For initial startup, and any time the gas supply has been shut off, it may take several minutes to light the pilot while air in the piping and manifolds is purged.
The burner control knobs must be turned by hand only. Never use tools to turn the control knob. If the knob will not turn by hand, do not attempt to force or repair it. Forced or improperly repaired valves pose the risk of fire or explosion.
Make sure burners, pilot burner and oil collectors are properly installed before attempting to operate.
Before lighting the pilot, smell all around the appliance for gas. For initial startup, and any time the gas supply has been shut off, it may take several minutes to light the pilot while air in the piping and manifolds is purged.
The pilot must be lit by hand:
Remove grates. Turn all control knobs to the full position. The pilot is located adjacent to the burner, and is accessible from the top of the unit. Be sure the gas shut-off valve is ON and the appliance has had time for the air to be purged from the lines. Attempt to light the pilot every 15 seconds after the gas valve is turned on.
Light the pilot with a long match or fireplace lighter. Do not use a cigarette lighter.
Reinstall grates.
Turn the main gas supply off when the cooking procedure is finished. Turn all burner knobs to OFF. Turn all pilots OFF.
The control used in this gas griddle provides a continuous range of settings from OFF to ON. Light the burner by turning the control knob to the ON position until fire forms completely in all sections of the burner. Set the control knob to the desired position. The setting can be readjusted at any time.
Save energy by turning the temperature control knob OFF any time the griddle is not in use. Gas burners provide full heat instantly, making it unnecessary to leave the unit on during intermittent use.
To decrease the amount of grease contacting the radiant plates, the grate may be raised. Invert the grate so that the rear grate hooks are at the bottom and the grate sits at a slight angle.

Cleaning

1. Remove the grates from the char-broiler. Clean grates:
    a. Use the steel brush with scraper to remove food particles and residue from grate surfaces
    b. Grate may be washed in sink or dishwasher.
    c. Dry the grate and apply a light coating of cooking oil.
2. Remove and clean the oil collector:

a. Stubborn food particles may be removed with a plastic scouring pad.
b. Oil collector may be washed in a sink or dishwasher.

3. Clean the broiler cabinet:
   a. Use a plastic scouring pad to remove any remaining food particles from the cabinet.
   b. Clean the cabinet with a soft damp cloth or sponge and mild detergent. Rinse by wiping with a soft cloth moistened with clean water. Dry with a piece of soft cloth.
4. Reassemble broiler:
   a. Reinstall oil collector
   b. Reinstall grates.

If one or more individual flame openings do not light, or if the flame is intermittent or uneven, the burner may need to be cleaned. Turn shut-off valve OFF. Remove all control knobs and remove front panel. Note position of burner assemblies in cabinet. Remove radiant plates and main burners. Examine burner assemblies. Note position of shutters before cleaning. Clean food particles from burners with warm water, mild detergent and a bristle brush.

If necessary, reflectors may be removed from burners for cleaning by removing the retaining wire. Clean with a plastic scouring pad and mild detergent. Dry thoroughly before installing on burners.

Rinse by wiping with a soft cloth dampened with clean water. Wipe exterior surfaces dry with a soft clean cloth. Allow burners to air dry so that interior passages are completely free of water.

Examine burners to be sure the air shutters are in their proper positions. Reinstall burners with flame openings “up”. The venture/ air shutter slides over the nozzle of the control valve. Reinstall front panel, radiant plates, grates and control knobs. Test all burners for proper operation.

Troubleshooting

Symptom	Possible Cause	Suggested Remedy
Pilot will not light.	Gas supply off	Check main/unit gas valves.
	Air in lines	Turn pilot valve on. Attempt to light pilot every 15 seconds.
	Pilot valve not on.	Turn pilot valve on/adjust.
	Gas supply off	Check main/unit gas valves.
	Air in lines	Turn pilot valve on. Attempt to light pilot every 15 seconds.

Burners won't light.	Pilot burner not lit.	Turn off gas- allow unit to vent for 5 minutes. Turn gas back on and light pilot.
One burner assembly won't light.	Control not on.	Turn control knob to ON. Set to desiring setting when lit.
	Water in burner.	Remove burner and dry thoroughly.
	Damaged gas control valve, burner or other internal component.	Call for a qualified technician for service.
Burner is not hot enough.	Temperature control not set	Adjust for desired temperature
	Shutter or nozzle out of adjustment	Contact qualified technician for adjustment.
	Damaged gas control valve, burner or other internal component.	Contact qualified technician for adjustment.

Transportation and Storage

In the process of transportation, the appliance should be handled carefully, preventing the intense shaking. The packaged appliance should be stored in a well-ventilated area free of caustic air. It cannot be placed in the outside area and should never be put upside down. Keep it dry and dust-free. Do not expose it to direct sunlight. Avoid mechanical shocks and vibrations. If it is for temporary storage, the weather-proof method should be taken.

This manual must be read and understood by all persons using or installing this appliance. Contact your local dealer if you have any questions concerning installation, operation or maintenance of this equipment.

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.