SINOWER APPLIANCE USA INC

User Manual

GAS Countertop Griddle



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 PERFORM 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 ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

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.

INSTALLATION,OPERATION

GENERAL

RGT series 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

Thoroughly read this entire manual and carefully follow all of the instructions provided.

Model	Number of Burners	BTU/hr input Rating
TH-VEG-1000	4	NG:40000 LPG:36000
TH-VEG-1200	5	NG:50000 LPG:45000
TH-VEG-1500	6	NG:60000 LPG:54000
TH-VEG-1800	7	NG:70000 LPG;63000

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

This griddle was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of shipment. Check for possible shipping damage immediately after unpacking. If

the griddle is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Carefully unpack your griddle and make sure that no parts are discarded with packaging material. A pressure regulator designed to operate with the griddle has been supplied and must be installed before the griddle 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. When installing, never enclose the bottom of the griddle with a raised curb or other constructions that would obstruct flow of air into or out of the griddle. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room to replace air taken out by the ventilation system.

Do not permit air to blow directly at the griddle. Avoid open windows next to the griddle wherever possible. Avoid wall-type fans which create air cross-currents within the room.

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

INSTALLATION CLEARANCES

	COMBUSTIBLECONSTRUCTION	NON-COMBUSTIBLECONSTRUCTION
Back:	6”	0”
Sides:	6”	0”

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•CSA6.16, and a quick-disconnect device that complies with Gas Fuel, ANSI Z21.3•CSA6.9. In addition, adequate means must be provided to limit movement of the appliance without depending on the connector and the quick-disconnect device (or its associated piping) to limit appliance movement. Attach the restraining device at the rear of the griddle as shown in Fig. 1.

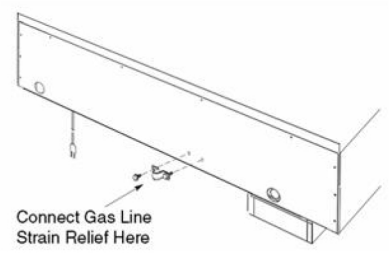


Fig. 1

If disconnection of the restraint is necessary, turn off the gas supply before disconnecting. Reconnect the restraint prior to 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 the griddle should be re-leveled (see LEVELING in this manual).

FLUE CONNECTIONS

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.

From the termination of the flue to the filters of the hood venting system, a minimum clearance of 18” must be maintained.

GAS CONNECTIONS

Gas supply connections and any pipe joint compound must be resistant to the action of propane gases.

Notice： Use a ¾” NPT gas supply line for the griddle inlet, located at the rear of the griddle. All of flexible and semi-rigid gas supply lines must comply with the applicable ANSI standard. To ensure maximum operating efficiency, this appliance must be connected with a gas supply line of solid pipe or a commercial type Flexible Connector with the net inside diameter (I.D.) as large

as or larger than the gas pipe inlet on this appliance. Codes require that a gas shutoff valve must be installed in the gas line upstream of the griddle.

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.
After checking for leaks all lines receiving gas should be fully purged to remove air.

TESTING THE GAS SUPPLY SYSTEM

When the gas supply pressure exceeds ½ 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 ½ psig (3.45 kPa) or less, the griddle should be isolated 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" Water Column (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 that the arrow on the underside of the regulator is oriented in the direction of gas flow to the griddle (Fig. 2 on next page) and the regulator is positioned with the vent plug and conversion plug cover upright (Fig. 3 on next page).

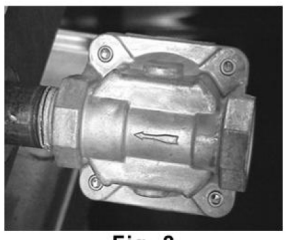


Fig. 2



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. At no time should the griddle be connected to supply pressure greater than ½ psig (3.45 kPa) or 14" W.C.

PROPANE GAS CONVERSION

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

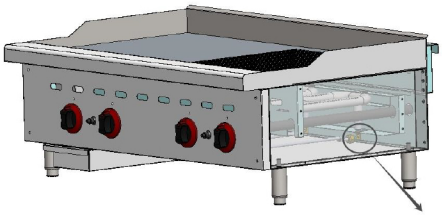
To convert to propane, following steps must be complete

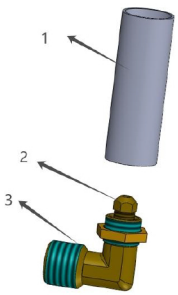
1: First, remove the scraper and set it aside. Pay attention to safety when removing the scraper board

2: Loosen the top thread of the fixed injection tube under the burner and remove the injection tube

3: Remove the nozzle from the top and replace it with the corresponding nozzle

Corresponding accessory description as shown in the figure





1: Injection tube 2: Nozzle 3: Nozzle holder

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.

OPERATION

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

1. Please read this manual carefully before use.

2. Confirm whether the air source used is consistent with the label on the

machine name plate.

3. Use a lighter to light a constant flame.

4. Turn the knob anticlockwise to open the main fire valve and turn it to 90 degrees to fully open the main fire valve. The size of opening valve can be determined according to the service condition.

5. After use, turn it clockwise to 90 degrees to turn off the main fire.

6. Please turn off the main air source to cut off the open flame.

RGT PILOT LIGHTING PROCEDURE

1. Turn the main gas shut-off 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 shut-off valve ON.

3. While viewing through the pilot sight hole, you will have to reach under the front of the unit and through the pilot cutout to ignite the pilots with an outside ignition source(such as a lit taper, etc.). It may be necessary to adjust the pilot valve to increase gas to the pilot.

4. Repeat steps until all pilots are lit

5. To light main burners, turn individual burner valves to the ON position

6. If after completing steps 1-5 main burners do not light, turn off the main gas shut-off valve and contact an authorized service agency.

USING THE GRIDDLE

To preheat, turn the burners on about 20-25 minutes before cooking.

A uniform and systematic approach to loading the griddle will produce the most consistent product results.

The griddle plate is steel, but the surface is relatively soft and can be scored or dented by careless use of a spatula or scraper. Be careful not to dent, scratch, or gouge the plate surface. Do not try to knock off loose food that may be on the spatula by tapping the corner or the edge of the spatula on the griddle surface.

CLEANING THE GRIDDLE

Empty the grease drawer as needed throughout the day and regularly clean at least once daily.

Clean the griddle regularly. A clean griddle always looks better, lasts longer and performs better. To produce evenly cooked, perfectly browned griddle products keep the griddle plate clean and free of carbonized grease. Carbonized grease on the surface hinders the transfer of heat from the griddle surface to the food, resulting in spotty browning and loss of cooking efficiency. Carbonized grease tends to cling to griddle foods, giving them a highly unsatisfactory and unappetizing appearance.

To keep the griddle clean and operating at peak efficiency, follow these procedures:

AFTER EACH USE

Clean the griddle with a wire brush of flexible spatula.

ONCE PER DAY

Thoroughly clean the griddle back splash, sides and front. Remove, empty and wash the grease drawer in the same manner as an ordinary cooking utensil.

ONCE PER WEEK

Clean the griddle surface thoroughly. Use a griddle stone, screen, or Scotch Bright pad on the surface as necessary. Rub with the grain of the metal while the griddle is still warm (not hot). A detergent may be used on the plate surface to help clean it, but be sure the detergent is thoroughly removed by flushing with clear water.

After removal of detergent the surface of the plate the griddle should be seasoned according to the instructions in this manual.

Clean stainless steel surfaces with a damp cloth and polish with a soft dry cloth. To remove discoloration, use a griddle cleaner.

If the griddle usage is very high, consider conducting this weekly cleaning procedure more than once per week.

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 legs by turning the bullet feet at the bottom of each leg. Using pliers or a crescent wrench, turn the feet counter-clockwise to increase height, and clockwise to decrease height until leveling is achieved. Do not extend the legs more than 1-¾”.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES
Burner does not come on when the control knob is turned on	1. Problem with gas valve. (Call for service) 2. Pilot burner not lit. (Call for service) 3. Low gas pressure. (Call for service)
Pilot burner will not light	1. Manual gas valve not turned on. 2. Obstructed pilot orifice. (Call for service) 3. Pilot gas turned off at pilot. Adjust pilot to allow gas flow. 4. Low gas pressure. (Call for service)
Pilot burner will not stay lit	1. Obstructed or wrong size pilot orifice. (Call for service) 2. Gas supply not purged of air. Open pilot valve until air is purged. 3. Air blowing pilot out. (Call for service) 4. Low gas pressure. (Call for service)
Fat appears to smoke excessively	1. Temperature set too high. 2. Moisture in food may be turning into steam
Food sticks to griddle or burned around edges or contains dark specs	1. Temperature set too high. 2. Griddle surface requires cleaning and/or seasoning. 3. Surface under food not covered with enough cooking oil.
Food under-cooked inside	1. Temperature set too low. 2. Food not cooked for long enough time.
Food tastes greasy or has objectionable off-flavor	1. Food itself may have off-flavor. 2. Food stored improperly before cooking. 3. Too much griddle fat used. 4. Temperature set too low.
Noticeable build-up of gum on griddle	1. Temperature set too high. 2. Griddle surface needs cleaning and/or seasoning. 3. Too much griddle fat used.