

Installation, Operation & Maintenance Instructions

CG SERIES THERMOSTATIC GRIDDLES

For Your Safety

Do NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this, or any other equipment.

▲Warning!

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.



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To Purchaser

After installation of your griddle, immediately contact your local gas supplier to obtain information in the event the user of your equipment smells gas. This information must be posted in a prominent location.

To User RETAIN THIS MANUAL FOR FUTURE USE

Upon receipt of this griddle, inspect it thoroughly for any damage which may have occurred during shipment. If damage is observed, contact the delivery agency immediately.

Preparation For Installation: Safe and satisfactory operation of the griddle depends, to a
great extent, upon its proper installation. It should be installed in accordance with the
National Fuel Gas Code Z223.1, these instructions, and applicable State and Local
Codes.

The installation must be done by a licensed plumber.

A gas pressure regulator is supplied with your griddle. The regulator must be installed before connecting the griddle to the gas supply line. *Please note that air vent can plug with grease, thereby shutting gas supply off. Install regulator in a drip-free area.*

The griddle and its individual shutoff valve must be disconnected from the gas supply piping system duringany pressure testing of that system at test pressures in excess of 1/2 psig (3.45 kPa).

The griddle must be isolated from the gas supply piping system by closing its individual manual shutoffvalve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2psig (3.45 kPa).

2. Clearances And Ventilation: This griddle is designed for installation in non-combustible locations with 0-inch clearance from sides and back; combustible locations with 8" clearance sides and back.

Keep equipment area free and clear from combustibles.

The area in front of and above the griddle must be clear to avoid obstruction of flow of combustion and ventilation air. Means must be provided for adequate air supply and adequate clearance for air openings into the combustion chamber.

Adequate clearances must be provided in front and sides of the griddle for servicing and proper operation.

It is important that the griddle be installed under an exhaust hood which is adequate to remove the products of combustion and cooking vapors. Sufficient make-up air must also be provided to the spacewhere the griddle is located to replace that removed through the exhaust hood.

3. Gas Piping: Make sure the gas pressure regulator supplied with the griddle is installed correctly. Connect the outlet side of regulator to griddle. The regulator is set at 4 inches w.c. on natural gas and 11 inches w.c. onpropane gas. A 1/8" pressure tap is provided on the gas manifold at the front of the griddle for checking thegas pressure. Please note that air vent on regulator can plug with grease, thereby shutting gas supply off. Install regulator in drip-free area.

Connect griddle to the gas supply line. Under no circumstances should the gas supply line be smaller than the inlet pipe on the griddle. A gas shutoff valve must be installed in the gas supply line upstream of the griddle for complete shutdown and service. Use pipe sealant on all pipe joints. Sealant must be resistant to the action of L.P. gases.

For proper performance, the griddle must be level. If legs are provided, adjust feet at bottom of legs to levelgriddle. If legs are not provided, seal the base of the griddle to the countertop with silicone.

If the griddle is supplied with casters, the installation must be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances **ANSI Z21.69**, and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use with Gas Fuel, **ANSI Z21.41**. Adequate means must be provided to limit the movement of the griddle without depending on the connector and the quick-disconnect device or it's associated piping to limit the griddle movement. Restraining device should be connected to legs or back of body.

IMPORTANT: Check all gas connections for leaks, using a soap

and water solution. DO NOT USE AN OPEN FLAME FOR

CHECKING PURPOSES

4. Lighting And Relighting of Griddle:

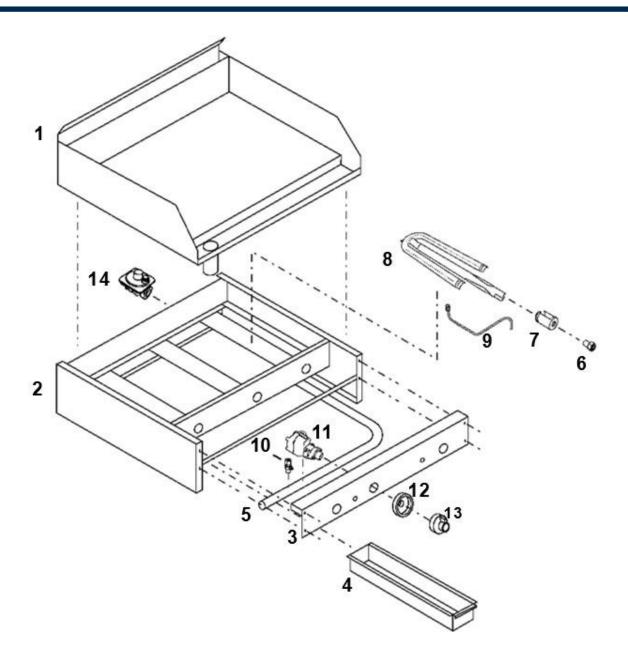
- A. Turn all pilot valves and thermostat knob(s) to "OFF". Wait 5 minutes.
- B. Turn on pilot valves and light pilots. Adjust flame height to approximately 1/2".
- **c.** Turn on thermostat knobs to operate your griddle.
- **D.** For complete shutdown, turn off all thermostat knobs, pilot valves, and the gas shutoff valve located upstream of the griddle.
- **E.** To relight, repeat the above procedures.

5. Care And Maintenance:

Contact factory, factory representative, or a local service company to perform maintenance and repairs.

Please Note: Contact factory before any warranty repairs are made.

- A. To clean griddle plate, use warm water, a mild cleanser and scouring pad.
- **B.** At least once per day, clean and empty the grease pan.
- c. Periodically, but not less than once every 3 months, clean burner orifices using warm water and wirebrush. Make sure the equipment is cold before removing burners and orifices.



CG THERMOSTATIC GRIDDLES

1	10-476-DS	griddle plate	10	00-225-00	pilot valve (straight)
2	10-400-DS	body	11	10-251-00	thermostat valve (old style)
3	10-426-DS	front panel	11a	15-251-00	**thermostat valve (new style)
4	10-450-00	grease drawer	12	00-525-00	bezel for old style thermostat
5	10-301-DS	gas manifold pipe	13	00-525-00	dial for old style thermostat
6	10-200-01	orifice hood (nat. gas)	13a	15-251-02	**knob for new style thermostat
6a	10-200-02	orifice hood (LP)	13b	15-251-01	**numbered dial plate for new style thermostat
7	00-675-00	air shutter	14	00-275-01	pressure regulator (nat. gas)
8	10-150-00	tubular burner	14a	00-275-02	pressure regulator (LP)
9	10-350-00	pilot stem & tip			

for part numbers ending in DS specify model size. (For example (10-476-30 for a CG-30-T).

TROUBLESHOOTING GUIDE

Condition	Probable Cause	Solution
Small/no burner flame	Regulator failure Thermostatic calibration By- pass setting Plugged orifice hood Plugged burner port	Unplug regulator vent hole or replace regulator. Recalibrate thermostat. Adjust by-pass setting. Unplug hole or replace orifice. Unplug burner port(s).
Small/no pilot flame	Pilot valve setting Plugged pilot tip	Adjust flame height. Unplug pilot ports.
Yellow burner flame	Improper air shutter setting Enlarged orifice hood	Increase the air shutter setting untilflame is blue. Replace w/correct orifice.
Flame lifts off burner	Improper air shutter setting Plugged orifice hood Improper level setting	Decrease the air shutter settinguntil flame sits on burner. Unplug orifice hole or replace orifice. Adjust level w/feet or shims.
Too hot/cold	Improper control setting Improper level setting Thermostatic calibration	Adjust control setting or replace control. Adjust level w/feet or shims. Re-calibrate thermostat and by-pass.

LIMITED WARRANTY

Connerton warrants to the original user for a period of one year from date of installation, not to exceed 18 months from date of shipment by Connerton, that the equipment manufactured is free from defects in material orworkmanship.

Our obligation under this warranty shall be limited to furnishing without charge any part of said product which, upon examination by The Connerton shall prove to be defective. Parts wear is not considered a defect. The Connerton will not be responsible for labor or transportation charges incidental to the replacement of same.

Connerton assumes no responsibility for the failure of the equipment to operate properly due to improper installation or operation. This warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with national and local codes and in accordance with the installation and operating instructions included with this equipment.

This warranty does not extend to normal maintenance items, including but not limited to, thermostatic calibrations, air and gas adjustments and adjustments to pilot flames. Proper installation, adjustments, calibration and initial checkout is the responsibility of the dealer, the owner-user or installer and not that of TheConnerton.