



**RANKIN-DELUX, INC.**

3245 Corridor Drive  
Eastvale, CA 91752  
Website : [www.rankindelux.com](http://www.rankindelux.com)

Phone : 951-685-0081  
Fax : 951-685-0084  
email : rankinone@aol.com

**OWNERS MANUAL**  
**THERMOSTATIC GRIDDLE / GT SERIES**  
INSTALLATION, OPERATING, MAINTENANCE INSTRUCTIONS, PARTS LIST

**NOTE**

UPON RECEIPT, CAREFULLY CHECK YOUR APPLIANCE FOR FREIGHT DAMAGE. MAKE A NOTATION OF ANY VISIBLE DAMAGE TO THE CARTON OR CRATE ON THE CARRIER'S WAY BILL. IF YOU DISCOVER ANY DAMAGE AFTER YOU UNPACK YOUR APPLIANCE, IMMEDIATELY CALL THE CARRIER AND REQUEST AN INSPECTION. KEEP ALL CRATES AND CARTONS UNTIL THE DAMAGE HAS BEEN INSPECTED.

CHECK APPLIANCE RATING PLATE ON STAINLESS STEEL FRONT PANEL FOR TYPE OF GAS. IF THE PLATE DOES NOT CORRESPOND TO YOUR GAS TYPE, CONTACT YOUR DEALER UPON RECEIPT.

**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.**

**KEEP THIS MANUAL FOR FUTURE USE**

After installation of your appliance, immediately contact your local gas supplier to obtain information as to what action to take in the event that the user smells gas.

**This information must be posted in a prominent location.**

**IMPORTANT**

**GRIDDLE PLATE SHOULD NEVER BE REMOVED WITHOUT FIRST REMOVING THERMOSTAT BULBS FROM THE UNDERSIDE OF PLATE. NEVER ALLOW CAPILLARY TUBE TO BE CRUSHED OR KINKED.**

**WHEN PLATE IS REPLACED ON GRIDDLE BASE, SLIDE BULB INTO SMALL CHANNEL UNDER PLATE. PULL EXCESS LEAD WIRE GENTLY DOWNWARD TO REMOVE AS FAR AS POSSIBLE FROM HEAT ZONE AND BURNER FLAMES.**

**FAILURE TO FOLLOW THESE INSTRUCTIONS WILL CAUSE THERMOSTAT TO BURN OUT AND LOSE CONTROL OF TEMPERATURE.**

***FAILURE TO FOLLOW THESE INSTRUCTIONS WILL VOID WARRANTY***

Safe and satisfactory operation of your appliance depends to a great extent upon its installation. Installation must conform with local codes or, in the absence of local codes, with National Fuel Gas Code ANSI Z 223.1 (Latest Edition).

**INSTALLATION MUST BE MADE BY A LICENSED/QUALIFIED COMMERCIAL GAS EQUIPMENT SERVICE AGENCY/COMPANY**

The input rating on your appliance is for elevations up to 2,000 feet. For elevations above 2,000 feet the rating must be reduced to 4% for each 1,000 feet above sea level.

**INSTALLATION, OPERATION & MAINTENANCE**

**(1) PRE-INSTALLATION - SPACE AND GAS CONNECTIONS**

(a) The area around the appliance must be kept free and clear from combustibles. The area in front of and above the appliance must be clear to avoid any obstruction to the flow of combustion and ventilation air. Means must be provided for adequate air supply and adequate clearance from air openings into combustion chamber.

(b) Adequate clearance must be provided in front and on sides of appliance for servicing and proper operation. Your appliance is designed for installation in a combustible or non-combustible location. If the appliance is installed in a combustible location, the following clearances must be observed: 4" to sides and 3" to back. If installed in a non-combustible location, the clearances are: 0" sides and 0" back.

**(2) INSTALLATION**

(a) The gas pressure regulator supplied with the appliance must be installed on the appliance prior to connection to the gas supply lines. The outlet pressure setting is 5" water column on natural gas and 10" water column on propane gas (LP Gas).

(b) Connect appliance to a gas supply line having a 3/4" iron pipe size or larger. If a flexible connector is used it must be commercial type AGA Approved 3/4" or larger (Domestic range connector will not permit proper operation). A gas shutoff valve must be installed in the gas supply line ahead of the appliance for future service. Use pipe sealant on all joints. Sealant must be resistant to the action of LP gas. A 1/8" pressure tap is provided on the gas manifold for checking the gas pressure.

(c) Level appliance by adjusting feet at bottom of legs. Leveling bolts are also provided underneath back of griddle plate. Leveling is important for proper operation and combustion. If a level is not available, use pan of water.

(d) To check for leaks, use a soap and water solution. **DO NOT USE OPEN FLAME.**

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

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

**(3) OPERATION**

(a) Lighting Instructions for griddles equipped with standing pilots.

(1) Turn off all burners and pilot valves. Wait 5 minutes.

(2) Turn on pilot valves and light pilots through observation holes.

(3) Adjust pilot flame by turning pilot valve screw clockwise or counterclockwise.

(b) Lighting instructions for griddles equipped with safety pilots.

(1) Remove the front stainless steel panel.

(2) Turn thermostat knob to "OFF" position. wait for 5 minutes.

(3) Depress red button on safety valve and light pilot through observation hole. Depress red button until pilot remains lighted when red button is released.

(4) Replace front panel.

(5) Turn thermostat to desired temperature.

- (6) If pilot flame is extinguished, repeat steps 1 to 5.
- (7) For temporary shutoff, turn thermostats to "OFF"..
- (8) For complete shutoff, turn thermostats to "OFF. Turn screw on safety valve clockwise.

**(4) CLEANING Before using**

- (a) Clean the cooking surface, using a commercial cleaner, to remove any preservative. Follow directions on package.
- (b) After cleaning, heat your griddle to approximately 350°F.
- (c) Lightly coat the surface with an edible cooking oil.
- (d) Heat for 5 minutes and wipe off the residue of oil.
- (e) Adjust dial for proper cooking temperature (usually 250° to 375°F).

**CLEANING After each use**

- (a) Use a cold water (griddle should be approximately 200°F).
- (b) Rub with rags or towels.
- (c) Remove stubborn spots with scraper or non-metallic pad.
- (d) Apply cooking oil.

**CLEANING At the end of the day**

- (a) Use a commercial cleaner and follow directions on package.
- (b) Season the cooking surface before using again.

The stainless steel front and trim should be cleaned with mild soap or detergent or with a liquid cleanser especially for use on stainless steel. Never attempt to clean stainless steel with steel wool, abrasive cloths or powders. Empty grease pan as required to prevent overflowing. Clean with hot water and soap or detergent.

**(5) SERVICE**

No immediate need for service is anticipated. Thereafter service needs vary with frequency of use. Twelve hours per day, seven days per week is considered heavy use and griddle should be serviced every ninety days. For lesser use, consider service every six months.

**ALL SERVICE SHOULD BE DONE BY QUALIFIED PERSONNEL FROM A COMMERCIAL GAS EQUIPMENT SERVICE AGENCY OR THE GAS SERVICE DEPARTMENT OF YOUR LOCAL GAS UTILITY COMPANY.**

***ANY SERVICE UNDER WARRANTY MUST BE AUTHORIZED BY FACTORY***

For appliances equipped with casters, the installation shall be made with a connector that complies with the standard for connectors for movable gas appliances, ANSI Z21.69 (Latest Edition), and a quick disconnect device that complies with the standard for Quick Disconnect devices for use with gas fuel, ANSI 21.41 (Latest Edition). Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick disconnect device or its associated piping to limit the appliance movement.

Note: If the appliance is removed from it's original installed position, the caster locks must be switched back on.