



RANKIN-DELUX, INC.

3245 Corridor Drive
Eastvale, CA 91752
Website : www.rankindelux.com

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

OWNERS MANUAL
THERMOSTATIC GRIDDLE / RD100 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 equipment, 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 SENSING PROBES FROM UNDERSIDE OF PLATE. NEVER ALLOW SENSING PROBE CAPILLARY TUBE TO BE CRUSHED OR KINKED. Sensors are in the plate at right angles, do not pull the leads without removing the sensor from the plate.

WHEN PLATE IS REPLACES ON GRIDDLE BASE, SLIDE SENSING PROBES INTO HOLES UNDER PLATE. PULL THE EXCESS LEAD WIRE GENTLY DOWNWARD TO REMOVE AS FAS AS POSSIBLE FROM HEAT ZONE AND BURNER FLAMES.

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.

(b) Adequate clearance must be provided in front and sides of griddle for servicing and proper operation.

(c) 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.

WARNING: ELECTRICAL GROUNDING INSTRUCTIONS

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard, and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug. The appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 (Latest Edition)

In the event of a power failure, do not attempt to operate this appliance.

(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 griddle to a gas supply line having a 3/4" iron pipe size or larger. If a flexible connector is used it must be 3/4" I.D. (Domestic range connector will not permit proper operation). A gas shutoff valve must be installed in the gas supply line ahead of the griddle 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) Turn thermostat dials (knobs) counterclockwise as far as possible.
- (b) The line on the knob should line up with the calibration line on the face plate.
- (c) Turn off valve and pilot valves, if provided. Wait 5 minutes.
- (d) Turn on valve and all pilot valves and throw the toggle switch to the ON position. Pilots will light automatically.
- (e) Adjust pilot flame, if necessary by turning pilot valve screw.
- (f) Turn thermostat dials (knobs) to desired temperature.

(4) CLEANING Before using (DISCONNECT POWER SUPPLY)

- (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 (DISCONNECT POWER SUPPLY)

- (a) Use 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 (DISCONNECT POWER SUPPLY)

- (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 appliance 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. DISCONNECT POWER SUPPLY BEFORE SERVICING.

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 its original installed position, the caster locks must be switched back on.