

INSTALLATION & OPERATION MANUAL FOR *Teppan-Yaki Griddles*

ITW Food Equipment Group



MODELS

MLS

TYG48C

ML-769368-Z1

TYG60C

ML-766505-Z

www.wolfrange.com



TYG48C

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.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

INSTALLATION, OPERATION AND CARE OF HEAVY DUTY GAS GRIDDLES

GENERAL

Teppan-Yaki Griddles are produced with quality workmanship and materials. Proper installation, usage and maintenance of your griddle will result in many years of satisfactory performance.

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

Model	Number of Burners	BTU/hr Input Rating
TYG48C / TYG60C	1	30,000

INSTALLATION

Before installing, verify that the electrical service and type of gas supply (natural gas or propane) agree with the specifications on the rating plate riveted behind the front panel on the right side of the unit in the upper front corner. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact your dealer immediately.

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).

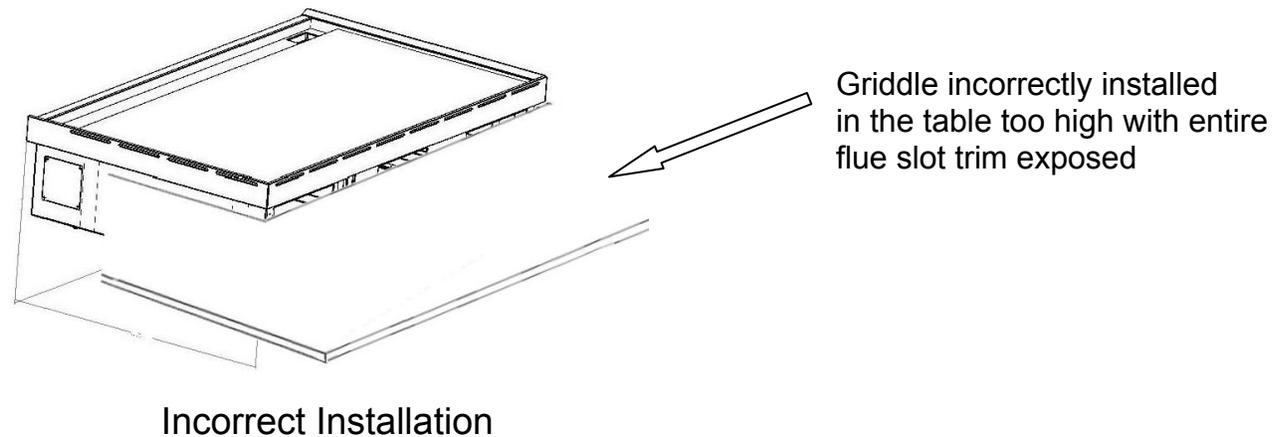
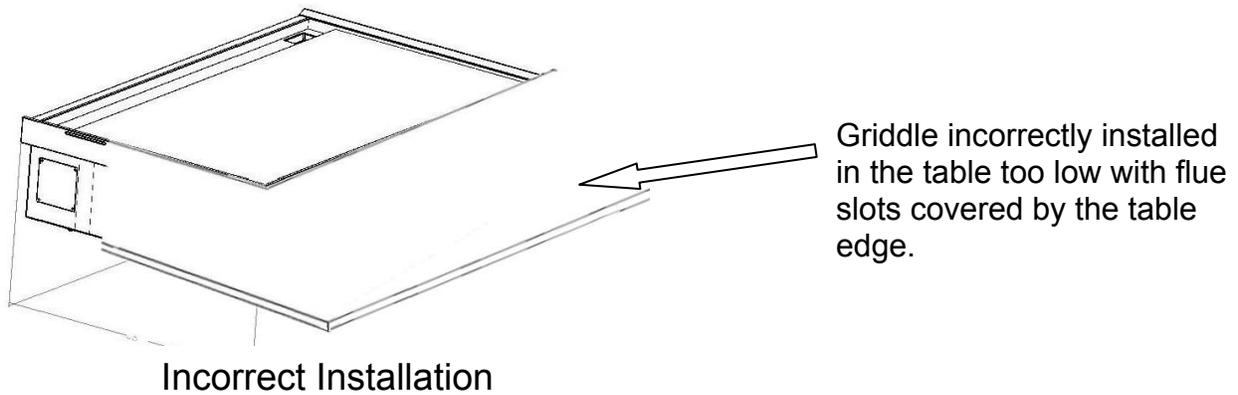
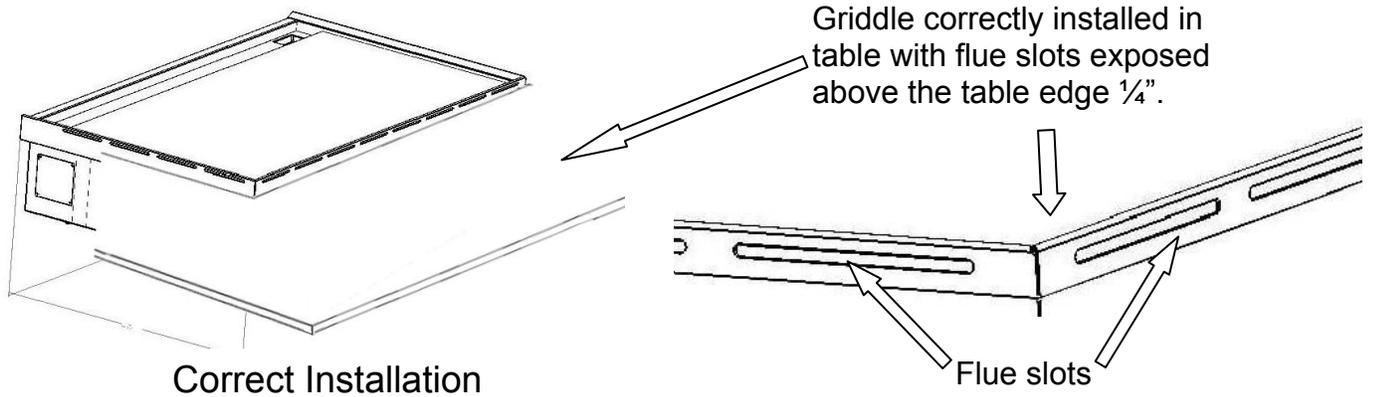
LOCATION

The Teppan-Yaki Griddle is designed for installation in conjunction with a dining counter or table. The design of this counter and installation should only be done by those experienced with this type of restaurant operation.

NOTICE Do not obstruct the flue slots located around the edge of the griddle. The griddle should be installed with the flue slots $\frac{1}{4}$ " above the counter or table surface.

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 or stand with 6" legs, or combustible floor with 20" high adjustable legs.



INSTALLATION CLEARANCES

	COMBUSTIBLE CONSTRUCTION	NON-COMBUSTIBLE CONSTRUCTION
Back:	0"	0"
Sides:	0"	0"

INSTALLATION CODES AND STANDARDS

The griddle must be installed in accordance with:

In the United States of America:

1. State and local codes.
2. National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). This shall include but not be limited to: NFPA #54 Section 10.3.5.2 for Venting. Copies may be obtained from The American Gas Association Accredited Standards Committee Z223, @ 400 N. Capital St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park Quincy, MA 02169-7471

NOTE: In the Commonwealth of Massachusetts

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

3. NFPA Standard # 96 *Vapor Removal from Cooking Equipment*, latest edition, available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada:

1. Local codes.
2. CAN/CSA-B149.1 Natural Gas Installation (latest edition)
3. CAN/CSA-B149.2 Propane Installation Code (latest edition), available from the Canadian Gas Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3

GAS CONNECTIONS

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

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.

GAS PRESSURE REGULATOR INSTALLATION

Gas regulator pressure is preset at 5" Water Column (W.C.) for natural gas, and 10" W.C. for propane 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. 1) and the regulator is positioned with the vent plug and adjustment screw upright (Fig. 2).

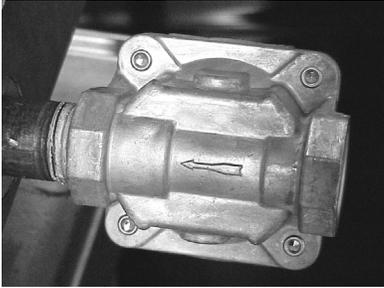


Fig. 1

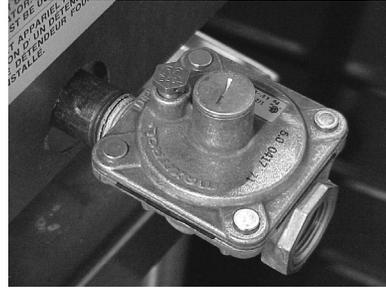


Fig. 2

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.

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.

GRIDDLES MOUNTED ON STANDS WITH CASTERS

NOTICE 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. 3.

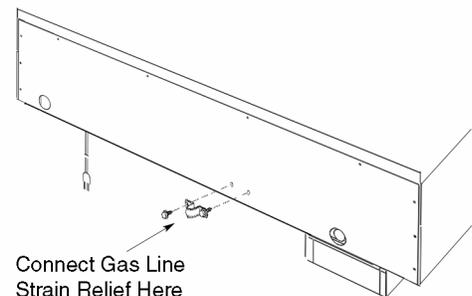


Fig. 3.

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.

Castors 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 slots, located around the outside perimeter 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.

Information on the construction and installation of ventilating hoods may be obtained from the standard for "Vapor Removal from Cooking Equipment", NFPA No. 96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

ADJUSTMENTS

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.

1. Place a level on the griddle.
2. Adjust level by turning the bolts on the bottom of the unit. Using pliers or a crescent wrench, turn the bolts counter-clockwise to increase height, and clockwise to decrease height until leveling is achieved.

PILOT ADJUSTMENT

Using a flathead screwdriver, turn the slotted hex-head pilot adjustment screw clockwise to decrease the flame, and counterclockwise to increase the flame. Pilot adjustments should only be performed by qualified Service Personnel.

OPERATION

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

LIGHTING INSTRUCTIONS

1. Turn gas shutoff valve and burner valve to the OFF position and wait 5 minutes.
2. Turn gas shutoff valve ON. Light the pilot adjacent to the main burner. Adjust the pilot valve screw until the pilot flame has a slight yellow tip.
3. After the pilot has been established, turn the burner valve to the ON position. The burner flames may be adjusted, using the air shutter on the burner inlet.
4. If the burners fail to light, turn off all valves, wait 5 minutes and repeat steps 1-3.
5. To shut down, turn the burner valves to the OFF position.

BEFORE FIRST USE

Before leaving the factory the griddle is coated with vegetable oil as a rust inhibitor. Remove this film when the griddle plate is being cleaned prior to its first cooking use. Heat the griddle to 200-300°F to loosen and melt the coating, then clean the surface with a non-corrosive, grease dissolving commercial cleaner, following the manufacturer's directions. Rinse thoroughly and wipe dry with a soft clean cloth. Clean all accessories.

SEASONING THE GRIDDLE

Season the griddle to avoid possible surface corrosion before first use, and after every cleaning. Heat griddle to a low temperature (300-350°F) and apply a small amount of cooking oil – about one ounce per square foot of surface. Use a soft lint-free cloth to spread the oil over the entire griddle surface to create a thin film. Wipe off any excess oil with a cloth. Repeat the procedure until the griddle has a slick, mirror-like finish.

MAINTENANCE

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

LUBRICATION

There are no parts on this unit that require lubrication.

VENT

Daily, when the griddle is cool, check the flue slots and clear any obstructions.

EXTENDED SHUTDOWN

1. Shut off the main gas supply valve.
2. Apply a heavy coat of vegetable oil over the griddle plate to inhibit rust.

SERVICE AND PARTS INFORMATION

Contact the Service Agency in your area to obtain service and parts information. For a complete listing of Service and Parts depots refer to or www.wolfrange.com.

When calling for service the following information should be available from the appliance serial plate: Model Number, Serial Number and Gas Type.