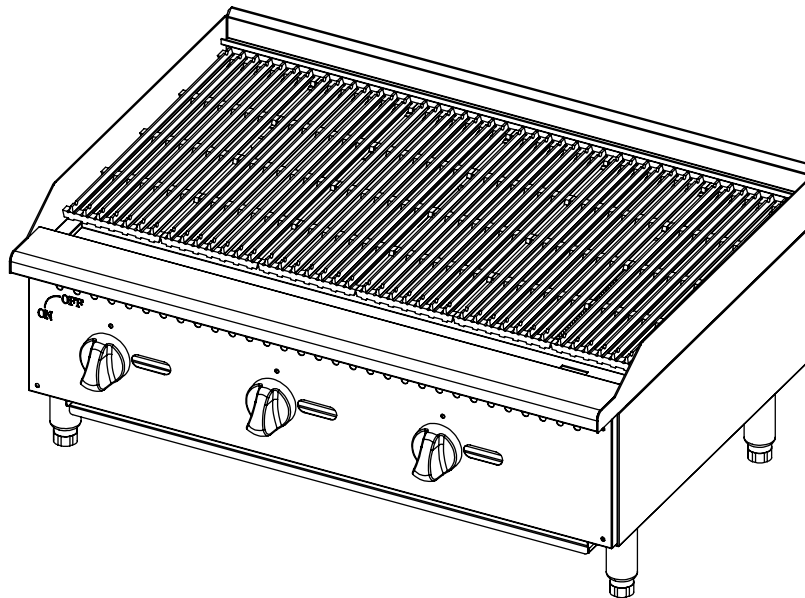


INSTRUCTION MANUAL

Standard Series Gas Charbroiler



WARNING

This manual contains important information regarding your unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

If you smell gas, follow the instructions provided by the gas supplier. Do not try to light the burner; do not use a telephone within close proximity.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment

WARNING

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

WARNINGS

- Do not touch any hot surfaces
- Do not immerse unit in liquid at any time
- Do not operate unattended
- Do not use this unit for anything other than intended use
- Do not use outdoors
- Always use on a firm, dry and level surface at least 12" from walls or any other obstruction
- Keep children and animals away from unit
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only.
- If gas odor is detected, shut unit down at main shutoff valve and contact service company
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this appliance
- Do not ship or store upside down
- This unit should be stored in a well ventilated area that contains no corrosive gases.
- Do not get this unit wet
- This product is for commercial use only

BEFORE INSTALLATION

- Installation of this device should be operated by professional technicians
- This device is suitable for an area whose altitude is 0-2,000 ft. If it is higher than this altitude, please contact the manufacturer.
- Installation of this unit should conform to provisions of gas safety, installation and usage
- This device should be kept at a minimum clearance of 4" away from non-combustible objects on both sides and 8" at the back (e.g. walls, windows etc.). Do not install on a flammable floor or around other combustible objects.
- This item is intended to sit on a solid and level floor

TO INSTALL

1. Level the device with a level gauge. The height can be adjusted by the adjustable feet.
2. The mounting position should be well-ventilated with proper hood exhaust system that will ensure that all the burnt gases produced during use are completely disposed of.
3. After installation, level the device and keep stable. Do not sway or tilt during operation.
4. A quick-acting gas shut off valve should be installed near the device where it's easily reached.
5. Make sure you are using the correct gas supply that is specified for this model. If the gas supply is not intended for this model, do not proceed with installation.
6. This unit is applicable to low pressure regulating valves only. High pressure regulating valves and medium pressure regulating valves are not to be used.
7. Check to make sure the connection pipe to the unit has no leaks
8. If the connecting pipe pressure is 10% higher or lower than the rated pressure, please install a pressure regulator.
9. After connecting the appliance to the gas system, check for leaks at joints and pipe fittings; to do so, use soapy water or a specific leak detector (spray).
10. Check the gas supply pressure after installation.
11. Gas supply pressure can be measured with a liquid-filled pressure gauge (e.g. a U-shaped pressure gauge, minimum scale division 0.1mbar) or a digital gauge. Procedure as follows:
 - Remove the panel and unscrew the screw on the pressure port
 - Place the pressure gauge
 - Start up the appliance by following the instructions in this owner's manual
 - Check supply pressure
 - After the check, remove the pressure gauge
 - Replace the sealing screw

CODES AND STANDARDS

This item must be installed in accordance with:

In the United States:

State and local codes, or in the absence of local codes, with:

National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). 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.

NFPA Standard #96 Vapor Removal from Cooking Equipment, latest edition, available from the National Fire Protection Association, Batterymarch Park, Quincy, MA. In the commonwealth of Massachusetts, all gas appliances vented through a ventilation hood or exhaust system with a damper or with a power means of exhaust shall comply with 248 CMR.

In Canada:

Local codes:

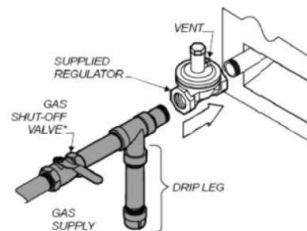
CAN/CSA-B149.1 Natural Gas Installation (latest edition).

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

The installer of this unit should be aware of state, county or local code for connecting this equipment to determine if an external regulator is required.

PRESSURE REGULATOR:

- All commercial cooking equipment must have a pressure regulator on the incoming gas line for safe and efficient operation. The regulator provided for this equipment can be used for both natural gas and liquid propane.
- Regulator specifications: $\frac{3}{4}$ " NPT inlet and outlet, factory adjusted for 4" WC Natural Gas standard and may be converted by qualified personnel to be used for Propane at 10" WC.
- Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of $\frac{1}{2}$ PSI (14" WC). If the line pressure is beyond this limit, a step down the regulator before the regulator provided will be required. The arrow on the bottom shows gas flow direction and should point downstream to the equipment.



Connection
diagram

GAS CONVERSION:

Conversion from Natural Gas to Liquid Propane (LP) or vice versa should only be performed by the factory or an authorized service agent. In case of troubleshooting, ensure the correct orifice sizes of the tips have been provided.

Orifice size is marked on the tip.

Burners:

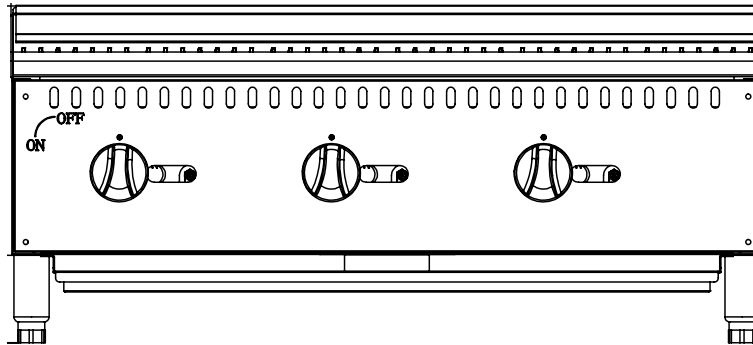
Natural Gas Orifice is #37

Liquid Propane Gas Orifice is #51

1. Remove the knobs and front panel.
2. Unscrew bolts and pilot valve, then remove the manifold.
3. Replace the orifice fittings into the valve.
4. Install the front panel knobs.
5. Before installing the regulator, unscrew the octagonal cap. If you can read NAT or LP on the plastic insert, flip it over and snap back in place. It should now read either LP or NAT depending on which you are converting.

OPERATING INSTRUCTIONS AND CONTROLS

When turning on for the first time please be advised that it might take a little longer to ignite due to the air existing in the pipe. If the ignition does not light, turn off the ignition switch and wait 3 minutes to try again.



LIGHTING THE PILOT

The manifold units are equipped with standing pilots and each should be lit immediately after the gas is supplied to the equipment.

1. Before attempting to light the pilots, turn off the main gas valve to the equipment and wait 5 minutes to clear the gas.
2. Turn all gas control knobs to the off position.
3. Turn on control valve and light all pilots.
4. The pilot burner must be lit at the end of the tube. Hold an ignition source through the pilot light hole in the front panel at the pilot tube. When the flame ignites remove ignition source.
5. Turn off the main gas valve to shut down the equipment.

NOTE: Smoke appearing on initial use of the equipment is normal. This is a result of the anti-rust coating burning off. Allow the equipment to “burn in” for at least 15 minutes before the first use.

PILOT FLAME ADJUSTMENT:

The pilot flame on the equipment has been factory adjusted. When adjustment is necessary, adjust the pilot flames as small as possible but high enough to light the burner immediately when the burner valve is turned to the highest setting. Access to the pilot flame adjustment screw is obtained by removing the front panel.

BURNERS:

1. Connect the gas supply and ignite the pilot flame with a lighter. If the unit hasn't been used in a while or if this is the first lighting, ignition might take a little longer (about two or three minutes).
2. Press the corresponding valve knob of burner and turn 90 degrees counterclockwise.
3. When finished turn off main burner by rotating the knob clockwise to off position.

BURNER ADJUSTMENT:

Remove the front panel to gain access. Turn burner valve knob to highest setting. Slowly decrease mixing ring aperture to give a soft blue flame with luminous tips. Then slowly increase opening to a point where the yellow tips disappear and a hard blue flame is obtained.

CLEANING - NOTE: It is important to clean and maintain the unit daily. Checking the unit daily can help avoid serious accidents. Stop using if there are problems with the unit. Check the condition of the unit before and after using.

Before using: Is the machine tilted?

Is the control panel damaged?

During use: Is there a strange smell or noise?

Is the flame color normal?

Any light back or flameout?

1. Before cleaning, please turn off all gas valves.
2. It is important to clean the burners and drip tray(s) regularly.
3. Clean the stainless steel surface with warm soapy water daily and rinse it dry. During cleaning, do not clean the stainless steel surface with abrasive detergent, brush or scraper etc. The residual iron scale may cause rusting.
4. Do not clean the surface with a chlorine cleanser (bleach, hydrochloric acid etc.). Do not clean the floor where the unit is installed with corrosive substances (e.g. KCL).
5. Clean off the dirt and debris on the burners and baffle regularly.
6. Do not modify the ventilation volume needed during combustion.
7. Accumulation of the iron substance (e.g. Material that formed by iron rust dissolving in water in the pipe, especially when the device is not used for a long time.). Therefore, to avoid accumulation of such substance, clean the food swill that is difficult to clean with stainless steel scraper or a brush containing no iron substances instead of steel brush.
8. Keep substances containing acidic ingredients (vinegar, lemon juice, spices, salt, etc.) away from the stainless steel components. Acidic vapor from these solutions will damage the surface of the device.
9. A complete cleaning every day will ensure good usage and extend the life of the unit. Clean the unit with a wet towel containing suds or a detergent, rinse it with water and dry it with a clean cloth. Do not clean the device with steel brush, which may cause rust. Keep parts that are made of iron dry or will rust.
10. Cleaning the stainless steel surface: grease stains can be wiped away with sponge.
11. To avoid rusting of the unit, please make sure that the residual salt inside or outside the device is cleared away.
12. After cleaning, to avoid short-time incomplete combustion, the fire hole of the burner should be clear.
13. Turn off the main gas valve if item is not going to be used for an extended period of time.
14. If item is not going to be used for an extended period of time, it is best to clean fully and store in a well ventilated area.

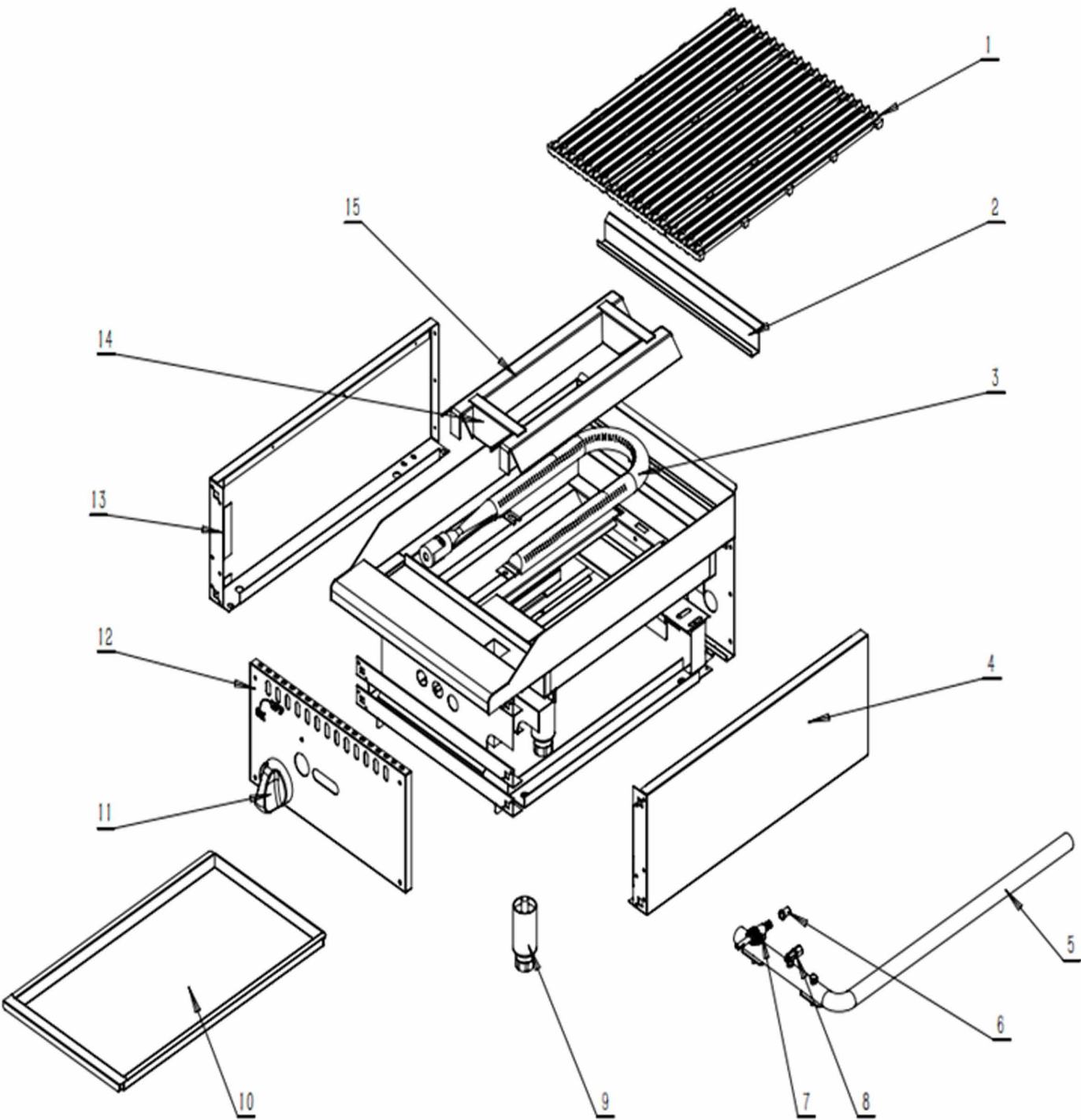
TROUBLESHOOTING

Before requesting any service on the unit, please check the following chart. Service calls resulting from lack of maintenance or misuse is not covered under the warranty and may also void the warranty. Please note that this guide serves only as a reference for solutions to common problems.

Problem	Possible Causes	Solution
The pilot flame can't be ignited	The gas pressure is too low	Adjust the relieve valve to increase pressure
	The nozzle is clogged	Unclog the nozzle
	The gas control valve is malfunctioning	Replace the gas control valve
Problem	Possible Causes	Solution
The pilot flame is on but the main burner can't be ignited	The gas pressure is too low	Adjust the relieve valve to increase pressure
	The main burner nozzle is clogged	Unclog the nozzle
	The gas control valve is defective	Replace the gas control valve
Problem	Possible Causes	Solution
It has a light-back sound when the gas supply is turned off	Wrong orifice size for the gas supply	Install proper orifice
	The damper is too open	Adjust the damper
	The gas pressure is too low	Adjust the relieve valve
	Gas pressure too low	Increase the gas pressure
Problem	Possible Causes	Solution
It has a red flame and black smoke	Wrong orifice size for the gas supply	Install proper orifice
	The damper is too closed	Adjust the damper
	Running out of gas/propane	Replace tank/increase gas
	High elevation	Install proper tips for elevation
	Bad air/gas mixture	Increase air flow/gas to the unit

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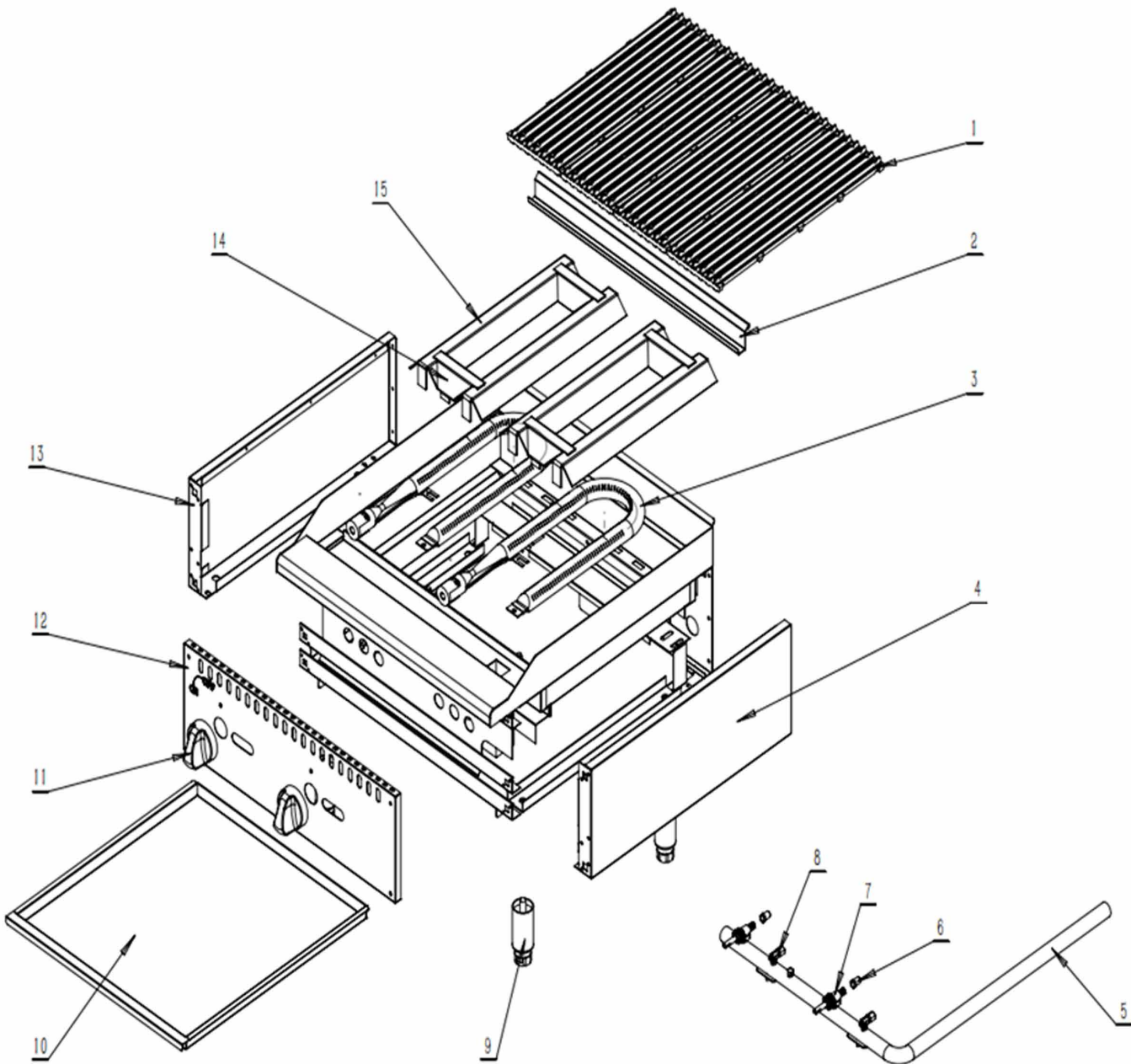
16" Standard Series Charbroiler, 1 Burner



16" Standard Series Charbroiler, 1 Burner

Diagram Number	Part Description	Quantity
1	Grate	3
2	Grate support	1
3	Burner assembly	1
4	Side panel,right	1
5	Inlet gas pipe	1
6	Orifice - NG or LP	1
7	Gas valve	1
8	Pilot valve	1
9	Adjustable leg	4
10	Crumb tray	1
11	Knob	1
12	Front panel	1
13	Side panel,left	1
14	Radiant plate(1)	2
15	Radiant plate(2)	2

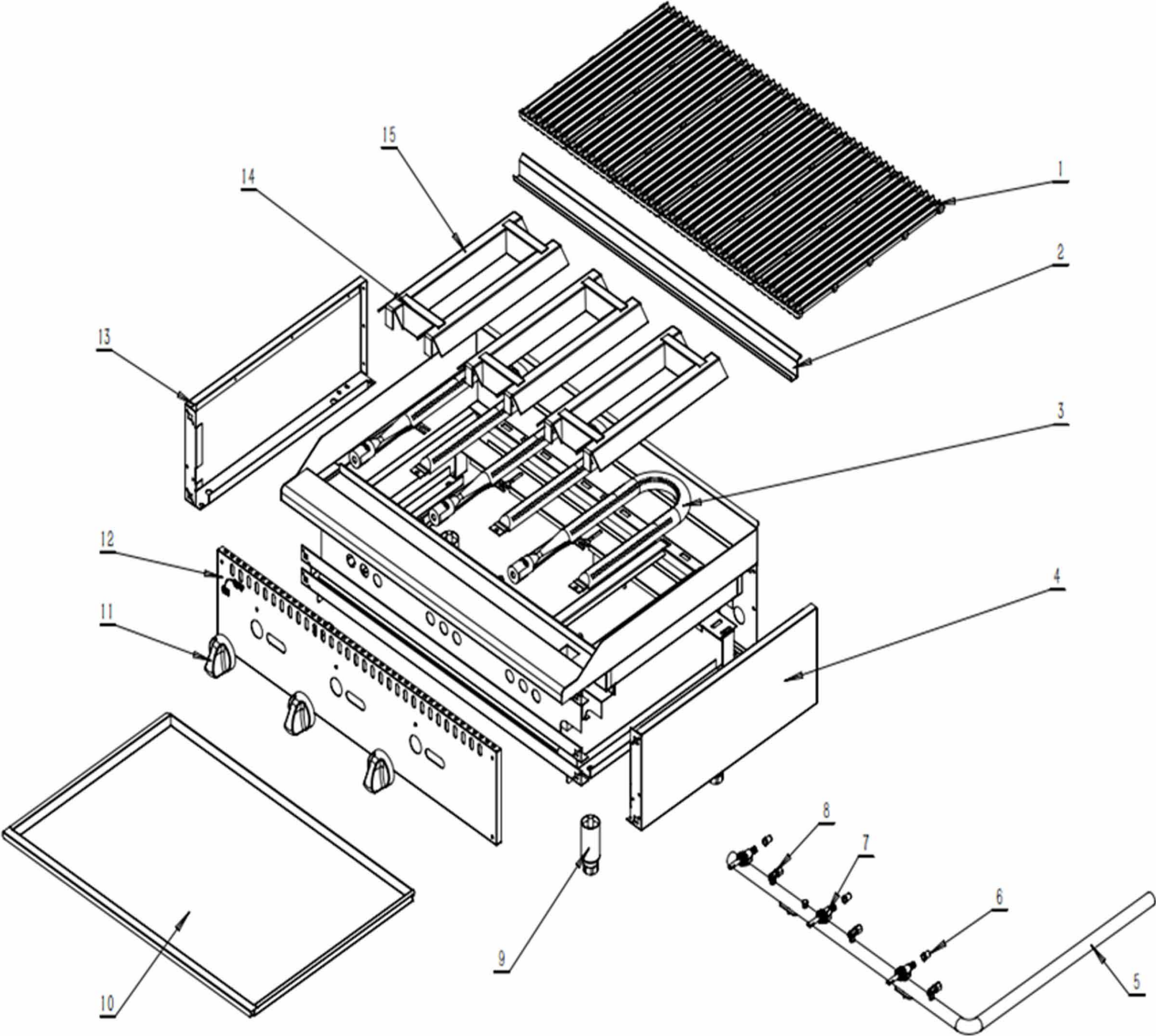
24" Standard Series Charbroiler, 2 Burner



24" Standard Series Charbroiler, 2 Burner

Diagram Number	Part Description	Quantity
1	Grate	4
2	Grate support	1
3	Burner assembly	2
4	Side panel,right	1
5	Inlet gas pipe	1
6	Orifice - NG or LP	2
7	Gas valve	2
8	Pilot valve	2
9	Adjustable leg	4
10	Crumb tray	1
11	Knob	2
12	Front panel	1
13	Side panel,left	1
14	Radiant plate(1)	4
15	Radiant plate(2)	4

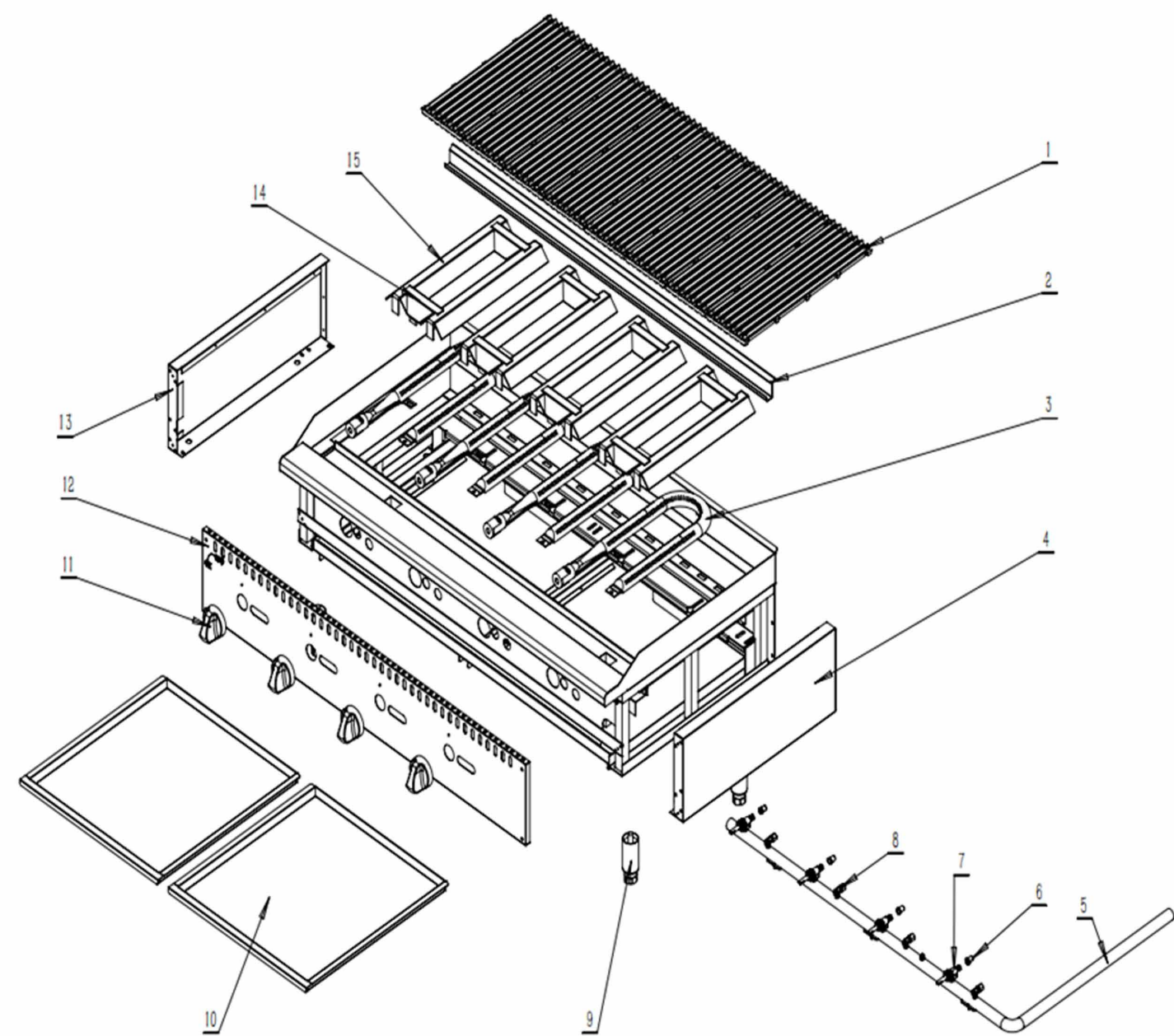
36" Standard Series Charbroiler, 3 Burner



36" Standard Series Charbroiler, 3 Burner

Diagram Number	Part Description	Quantity
1	Grate	6
2	Grate support	1
3	Burner assembly	3
4	Side panel,right	1
5	Inlet gas pipe	1
6	Orifice - NG or LP	3
7	Gas valve	3
8	Pilot valve	3
9	Adjustable leg	4
10	Crumb tray	1
11	Knob	3
12	Front panel	1
13	Side panel,left	1
14	Radiant plate(1)	6
15	Radiant plate(2)	6

48" Standard Series Charbroiler, 4 Burner



48" Standard Series Charbroiler, 4 Burner

Diagram Number	Part Description	Quantity
1	Grate	8
2	Grate support	1
3	Burner assembly	4
4	Side panel,right	1
5	Inlet gas pipe	1
6	Orifice - NG or LP	4
7	Gas valve	4
8	Pilot valve	4
9	Adjustable leg	4
10	Crumb tray	2
11	Knob	4
12	Front panel	1
13	Side panel,left	1
14	Radiant plate(1)	8
15	Radiant plate(2)	8



1-Year Limited Warranty

Admiral Craft Equipment Corp. (the "Company") warrants this product (the "Product") will be free from failures in material and workmanship for one (1) year from the date of original purchase with proof of purchase, provided that the Product is operated and maintained in conformity with the Owner's Manual. This Limited Warranty is non-transferable. During this period, your exclusive remedy is repair or replacement without charge of the Product or any component found to be defective at the Company's discretion. If the Product or any component is no longer available, the Company will replace it with a similar one of equal or greater value. This Limited Warranty is void if the Product is used with voltage other than 120 Volts. **THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORSEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS PRODUCT INCLUDING DAMAGES ARISING FOR FOOD OR BEVERAGE SPOILAGE CLAIMS.**

You may have other legal rights depending upon where you live. Some States or Provinces do not allow limitations on warranties so the foregoing may not apply to you.

Warranty Exclusions

IMPROPER ELECTRICAL CONNECTIONS:

The Company is not responsible for the repair or replacement of failed or damaged components resulting from electrical power failure, the use of extension cords, low voltage, or voltage spikes to the Product.

IMPROPER USAGE:

This Limited Warranty does not cover failure or other damages to the Product resulting from (i) improper usage or installation or failure to clean and/or maintain the Product as set forth in the Owner's Manual; or (ii) accident, misuse, abuse, negligence, or modification or alteration of the Product.

CONSUMABLES:

This Limited Warranty does not include consumables or wear-and-tear items such as legs, feet, plastic component parts, splash shields, filters, gaskets, and non-stick cooking surfaces.

ADJUSTMENTS & CALIBRATIONS:

Leveling, tightening of fasteners, or utility connections normally associated with the original installation are the responsibility of the dealer, installer, or the end user and not the responsibility of the Company and will not be considered warranty issues.

If you think the Product has failed, or requires service, within its warranty period, please contact the Company's Customer Care Department through our website at: www.admiralcraft.com

"Service" > "Technical Support Request". A receipt proving the original purchase date will be required for all warranty claims, handwritten receipts are not accepted. You may also be required to return the Product for inspection and evaluation. Return shipping costs are not refundable. The Company is not responsible for returns lost in transit.

This Limited Warranty is Valid only in the USA and Canada.