

GAS COUNTERTOP EQUIPMENT THERMOSTATIC (TSTAT) GRIDDLES

Operating Instruction Manual



NGGD-12T



NGGD-36T



NGGD-24T



NGGD-48T



Model	Burner(s)	Total BTU	Unit Dimensions	Unit Weight	Shipping Dimensions	Ship Weight
NGGD-12T	1	28,000	12" x 28.7" x 15.4" (305 x 728 x 392 mm)	117 lbs (53 kg)	15.75" x 33.5" x 19.25" (400 x 850 x 490 mm)	143 lbs (65 kg)
NGGD-24T	2	56,000	24" x 28.7" x 15.4" (610 x 728 x 392 mm)	156 lbs (71 kg)	27.5" x 33.5" x 19.25" (700 x 850 x 490 mm)	240 lbs (109 kg)
NGGD-36T	3	84,000	36" x 28.7" x 15.4" (915 x 728 x 392 mm)	220 lbs (100 kg)	39.5" x 33.5" x 19.25" (1000 x 850 x 490 mm)	338 lbs (154 kg)
NGGD-48T	4	112,000	48" x 28.7" x 15.4" (1220 x 728 x 392 mm)	348 lbs (158 kg)	51.25" x 33.5" x 19.25" (1300 x 850 x 490 mm)	424 lbs (193 kg)

BEFORE OPERATING ANY EQUIPMENT, READ AND FAMILIARIZE YOURSELF WITH THESE USE AND SAFETY INSTRUCTIONS

Congratulations on your purchase of this Winco SPECTRUM™ equipment. When used as intended, and with proper care and maintenance, you are sure to experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully. It is important to keep these instructions in a safe place for future reference.

GAS GRIDDLE

Important For Future Reference

Please complete this information and retain this manual for the life of the equipment. For Service and/or parts, this information is required.

Model Number

Serial Number

Date Purchased



WARNING: For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliances. Keep the area free and clear of combustibles. (See ANSI Z83. 14B, 1991).



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.



WARNING: Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.



CAUTION: These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.



WARNING: A factory authorized agent should handle all maintenance and repair.
Before doing any maintenance or repair, contact your authorized service representative.

GAS PRESSURE

The appliance and its individual shutoff valve (to be supplied by user) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.45 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.45 kPa).

GAS GRIDDLE

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Introduction

Congratulations on the purchase of your SPECTRUM™ machine. Please take time to carefully read through this manual to ensure the machine is operated and maintained properly, to ensure the best possible performance from the product for many years.

SPECTRUM will not accept liability for the following if:

- The instructions in this manual have not been followed correctly.
- Non-authorized personnel have tampered with the machine.
- Non-original spare parts are used.
- The machine has not been handled and cleaned correctly.
- There is any use damage to the unit.

LOCATION OF DATA PLATE

The data plate is located on the rear or side panel.

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading.
The freight carrier has assumed responsibility for its safe transit and delivery.

If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

- Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- If concealed damage or loss is not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to keep all contents and packaging material.

Installation should be performed by a qualified installer who thoroughly read, understands and follows these instructions.

If you have questions concerning the installation, operation, maintenance or service of this product, please contact WINCO®.

Please keep this manual in a safe place for future use!

Safety Precautions



DANGER: This symbol warns of imminent hazard which will result in serious injury or death.



WARNING: This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.



CAUTION: This symbol refers to a potential hazard or unsafe practice, which could result in minor or moderate injury or product or property damage.



NOTICE: This symbol refers to information that needs special attention or must be fully understood even though not dangerous.



NOTICE: This product is intended for commercial use only. Not for household use.



NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA 96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirement for installation of equipment. Therefore, installation should comply with all local codes.

Package Contents

All units come with the following:

- (1) Griddle Set
- (1) Grease Drawer
- (4) Adjustable Legs
- (1) Natural to LP Gas Conversion Kit

SPECTRUM™ prides itself on quality and service, ensuring that at the time of packing, all products are supplied fully functional and free of damage. Should you find any damage as a result of freight, please contact your SPECTRUM dealer immediately.

NOTE

Please remember that this manual and the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

Unpacking the Equipment

DISPOSE OF ALL PACKAGING MATERIALS IN AN ENVIRONMENTALLY RESPONSIBLE MANNER.

1. Remove all packing materials and tape, as well as any protective plastic and cardboard, from the unit.
2. Clean any glue residue left over from the plastic or tape.
3. ENSURE THAT THE COUNTERTOP WILL SUPPORT THE WEIGHT OF GRIDDLE.
4. Place the unit in the desired position and height.

SAVE THE ORIGINAL BOX AND PACKAGING FOR USE IN PACKAGING AND SHIPPING THE EQUIPMENT IF SERVICES ARE NEEDED.

Installation

These instructions should be followed at all times. Failure to follow these instructions could result in injury to yourself and others.

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/N FPA #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 022 69.

In Canada:

1. Local codes.
2. CAN/C SA-B 149.1 Natural Gas Installation (latest edition)
3. CAN/C SA-B 149.2 Propane Installation Code (latest edition), available from the Canadian Gas Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3

TO REDUCE RISK OF INJURY OR DAMAGE TO THE UNIT:

1. Read this manual thoroughly before installation and operation. DO NOT proceed with installation and operation if you have any questions or do not understand anything in this manual. Contact your representative or the manufacturer first.
2. Remove the SPECTRUM Gas Griddle from the packaging. Be certain that all protective plastics and residues are thoroughly cleaned from its surface.
3. Place the Griddle on a firm level surface. Local standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing, and ventilation.
4. Ensure gas supply and gas type, as shown on unit nameplate, agree.

	⚠ WARNING ⚠
	Burn Hazard. When in operation, the appliance will be hot. <i>Please take extreme caution.</i>
	USE CAUTION WHEN TOUCHING THE UNIT.

Leg Installation:

The Griddle must not be operated without the legs attached.

1. Install adjustable legs by screwing leg post into recess nut at each corner of unit frame. Level unit by turning lower foot clockwise or counter clockwise as required.

Gas Pressure Regulator Installation:

2. Gas regulator pressure is preset at 4" Water Column (W.C.) for Natural gas, and 10" W.C. for L.P. Propane gas. Minor adjustments may be required, based on site-specific gas pressure.
3. 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 in upright position (Fig .2).



Fig.1



Fig.2

4. The minimum supply pressure (upstream of the regulator) should be 7"-9" W.C. for Natural gas and 10"-12" W.C. for L.P. Propane gas. At no time should the Griddle be connected to a supply pressure greater than ½ psig (3.45 k Pa) or 14" W.C.

Leveling:

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, cold spots, and possibly damaged components.

1. Place a level on the griddle.
2. Adjust legs by turning the bullet feet at the bottom of each leg. Using pliers or a crescent wrench, turn the feet counter-clockwise to increase height, and clockwise to decrease height until leveling is achieved. Do not extend the legs more than 1-¾".

Ventilation Hood:

For safe operation and proper ventilation, the Griddle should be installed under a suitable ventilation hood. Keep the space between the Griddle and vent hood free from any obstructions.

	⚠ WARNING ⚠
	Fire Hazard. Correct installation precautions, procedures and regulations must be followed. Operation and safety training is necessary for all users of this equipment. The equipment must be installed by qualified personnel only. Correct installation precautions, procedures and regulations must be followed in order to reduce the risk of fire. Hood and fire suppression systems must be maintained per manufacturer's guidelines. Only qualified and trained personnel are to use this equipment.

Installation (continued)

Gas Connection:

1. The data plate on rear or side of the Griddle indicates the type of gas the unit is equipped to burn. **DO NOT** connect to any other gas type.

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

2. Purge the supply line to clean out any dust, dirt, or foreign matter before connecting the line to the unit.
3. Codes require that a gas shut-off valve be installed in the gas line ahead of the Griddle. The gas supply line must be at least the equivalent of $\frac{3}{4}$ " iron pipe.
4. A pressure regulator is supplied and must be installed outside of the broiler when making the gas supply connection. Standard orifices are set for 4" W.C. for Natural Gas / 10" W.C. for L.P. Propane. Use the 1/8" pipe tap on the burner manifold for checking pressure. Make sure the gas piping is clean and free of obstructions, dirt, and piping compound.
5. An adequate gas supply is necessary. Undersized or low-pressure lines will restrict the volume of gas required for satisfactory performance. A minimum supply pressure of 7"-9" W.C. for Natural gas and 10"-12" W.C. for L.P. Propane gas is recommended. With all units operating simultaneously, the manifold pressure on all units should not show any appreciable drop.
6. When testing the gas supply piping system:
 - If test pressures exceed $\frac{1}{2}$ psig (3.45 k Pa), the Hot Plate and its individual shutoff valve must be disconnected from the gas supply piping system.
 - When test pressures are $\frac{1}{2}$ psig (3.45 k Pa) or less, the Hot Plate must be isolated from the gas supply piping system by closing its individual, manual shut-off valve during any pressure testing of the system.

WARNING

DO NOT use an open flame to check for leaks. Check all gas piping for leaks with a soap and water solution before operating unit.

TO AVOID SERIOUS PERSONAL INJURY:

- ALWAYS install equipment in a work area with adequate light and space.
- ONLY operate on a solid, level, nonskid surface.
- NEVER bypass, alter or modify this equipment in any way from its original condition. Doing so can create hazards and will void .

NEVER operate the unit without all warnings attached to it.

THESE UNITS ARE SUITABLE FOR INSTALLATION ON NON-COMBUSTIBLE SURFACE(S) ONLY.

Combustible clearances:

6" sides (152 mm) 6" rear (152 mm) 4" floor (102 mm)

Noncombustible clearances:

0" sides (0 mm) 6" rear (152 mm) 4" floor (102 mm)

THIS EQUIPMENT GETS EXTREMELY HOT!

DO NOT POSITION AND OPERATE NEAR COMBUSTIBLE MATERIALS/ FLAMMABLE OBJECTS.

Do not obstruct the flow of combustion and ventilation air, under the unit by the legs or behind the unit by the flue.

Adequate clearance for air openings into the combustion chamber is required. Do not place objects between the bottom of the unit and the counter top.

There must be adequate clearance for removal of the front panel. All major parts except the burners are removable through the front if the gas line is disconnected.

Conversion

This griddle is shipped from the factory equipped with fixed burner and pilot orifices for natural gas operation. The burner and pilot orifices required to convert the griddle to propane gas are shipped with the griddle in the shipping packaging. It is recommended that a trained gas service technician with the necessary tools, instruments and skills perform the conversion.

1. Remove front panel by removing screws located on the front and the bottom.
2. Remove the burner(s) from the orifice hood(s) by removing the burner mounting screw(s) and sliding the burner(s) off the hood(s).
3. Remove natural gas orifice hood(s) and install the propane hood(s) furnished.
4. Reinstall burner(s).
5. Reinstall front panel.
6. Remove the slotted, or hex-threaded, plug from the pressure regulator. Invert the plug and re-install. The letters "LP or NAT" should now be visible on the plug. LP units the regulator is now set for 10" (25.4cm) water column, and NAT units the regulator is now set for 6" (15.24cm) water column.
7. For LP Gas, set manifold pressure to 10" (25.4cm) water column. A 1/8" pipe plug on the supply pipe can be removed for attaching a pressure gauge.

WARNING

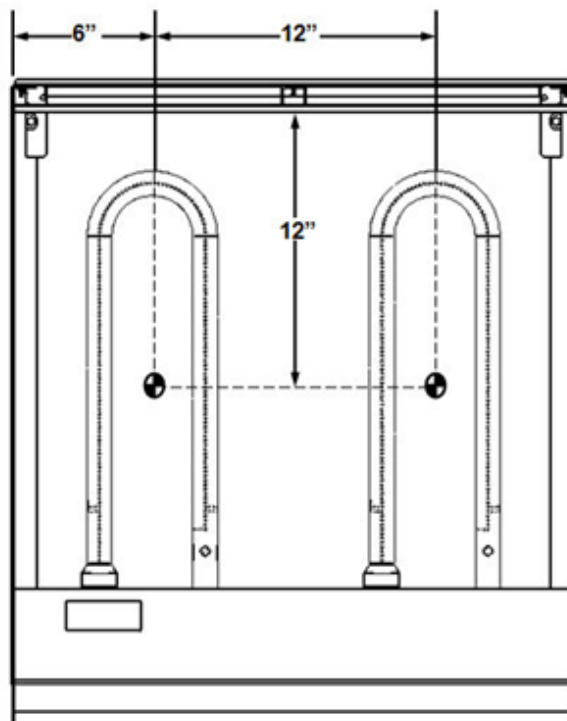
Prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution. Do not use an open flame.

Calibration

1. Each thermostat controls a 12" zone of the griddle. Using a Surface Probe temperature measurement device, observe the temperatures at the center points of the cooking zones. These points are located by starting 6" from the side splash (left or right) and every 12" across the width of the griddle, with all points located 12" back from the front edge of the griddle plate. NOTE: Use of infrared thermometers is not recommended. These devices are highly sensitive to surface color (clean or dirty), angle of reading and distance from the unit.
2. Set thermostats to 350°F and allow to stabilize, allowing the burner to cycle ON and OFF at least two times.
3. Watch for burner to cycle OFF, then measure the temperature for that zone. The temperature should be 350°F \pm 15°F. If not, continue to Step 4.
4.
 - a. Carefully loosen the knob set screw. DO NOT allow the knob to turn. Carefully remove the knob from the thermostat shaft, exposing the temperature dial.
 - b. Loosen screws on the temperature dial and adjust to that the temperature indicated by the knob arrow matches the griddle plate temperature reading. Knob will have to be placed back on the shaft to verify adjustment.

IMPORTANT: NEVER ADJUST THE SCREW IN THE CENTER OF THE THERMOSTAT SHAFT. This will ruin the factory calibration; the thermostat will no longer operate properly and may need to be replaced.

5. Once calibration is achieved, tighten the temperature dial screws and knob set screws.



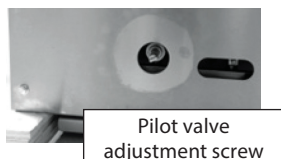
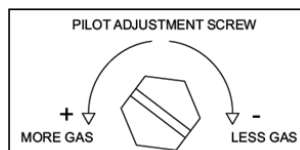
Note

PLEASE CHECK LEAKAGE BEFORE RE-INSTALLING CONTROL PANEL.

Lighting Instructions

LIGHTING PILOT

The pilot light on the appliance has been set at the factory. A screwdriver may be required for the first lighting to adjust the flame for your elevation.



1. Turn off the manual valve and wait 5 minutes to clear the gas.
2. Turn all knobs to the "OFF" position.
3. Hold an ignition source (e.g. a lit match) at the pilot. When the flame is established, remove the ignition source. If necessary, adjust pilot flame height by turning pilot valve screw.
4. Turn the burner knobs to "ON". If the burner does not ignite, promptly open the pilot valve more. If the pilot flame appears larger than necessary, turn it down and reset burner ignition. The pilot flame should be as small as possible but large enough to guarantee reliable ignition of the burners when the knobs are turned to "ON".

LIGHTING MAIN BURNER

To light burner, turn knob to "ON". Then back off to the desired flame level. The range of adjustment is virtually infinite between "ON" and "OFF".

MAIN BURNER AIR SUPPLY

5. For efficient burner operation, a proper balance of gas volume and primary air supply must be maintained, which will result in complete combustion. Insufficient air supply results in a yellow streaming flame. Primary air supply is controlled by an air shutter on the front of the burner.
6. Loosen the screws on the front of the burner and adjust the air shutter to just eliminate the yellow tips of the burner flame. Lock the air shutter in place by tightening the screws.

CAUTION

Clean the regulator at least once a month. Make sure the vent opening is open and not blocked in any way. Failure to do so will cause variations in pressure. Your unit will not function as well and it could shorten the life of the product.

CAUTION

NEVER ATTEMPT TO MOVE A GRILL SECTION WHILE COOKING.

An unexpected flare could cause severe injury. Turn off the unit, let it cool and use potholders and/or gloves to reposition or remove.

The space between the legs at the bottom admits combustion air.

DO NOT BLOCK THIS SPACE.

All burners are lit from constantly burning pilots. Turning the valve to the desired flame height is all that is required to put the unit in service.

Do not permit fans to blow directly at the unit. Wherever possible, avoid open windows next to the unit's sides or back. Avoid wall type fans which create air cross-currents within a room.

It is also necessary that sufficient air be allowed to enter the room to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmospheric pressure will occur, affecting operation and causing undesirable working conditions.

A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the unit is installed, and will leave the unit independent of changing draft conditions.

All valves must be checked and lubricated periodically. This must be done by an authorized service representative in your area.

Safety

A WINCO® Approved Service Technician should carry out repairs if necessary. Do not remove any components or service panels on this product.

Allow the unit to cool down before dismantling for cleaning; the unit will be too hot to handle immediately after use!

Do not use hose or pressure wash to clean.

If the machine is damaged, it must be repaired by a WINCO Approved Qualified Service Technician in order to avoid a hazard.

Operation

Before operating the Griddle, check that it is sitting level. Adjust the feet at bottom to straighten and level the unit.

NOTE

Upon first use, the unit can produce a metal-burning smell. This is normal and the smell will decrease with use.

The Griddle and parts get very hot. Use caution when operating, cleaning or servicing the unit.

CONTROLS

Each burner is individually controlled by heavy-duty infinite control valves, with an input of 30,000 BTU/h.

Cleaning, Care & Maintenance

CAUTION

Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit, marring its appearance and making it susceptible to dirt accumulation. Do not use steel wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, iodine, ammonia or bromine chemicals as these will deteriorate the stainless steel and glass material and shorten the life of the unit.

INITIAL CLEANING

Prior to operation, wash the griddle plate and unit exterior with a mild detergent or soap solution. DO NOT USE ABRASIVE CLEANERS. If the stainless steel surfaces become discolored, rub clean only in the direction of the finished grain.

SEASONING THE GRIDDLE

Heat to low temperature (300 - 350°F/150-180 °C) and pour a small amount of cooking oil onto the griddle plate (about one ounce (30cc) per square foot of surface). Spread the oil over the entire griddle surface with a cloth to create a thin film. Wipe off any excess oil with a cloth. Repeat this procedure 2 to 3 times until the griddle has a slick, mirror-like surface.

DAILY CLEANING

1. Always turn unit off and allow it to cool completely before cleaning. Clean thoroughly before first use.
2. After each use, thoroughly clean back, sides, top and front of unit.
3. Clean trivets daily.
4. Empty and clean grease drawer daily.

WEEKLY

1. Clean unit thoroughly. Clean stainless steel or chromed surfaces with a damp cloth and polish with a soft, dry cloth. A detergent may be used for cleaning. To remove discolorations, use a non-abrasive cleaner.
2. Burner air shutter openings must be kept clean. Main burner ports must be kept clean. To clean stainless steel burners brush with a wire brush or clean gas ports with a sharp-pointed metal instrument to ensure open ports.

Troubleshooting

If the SPECTRUM™ Gas Griddle does not operate properly, please check the following before placing a service call:

ISSUE	MIGHT BE CAUSED BY	RECOMMENDED SOLUTION
Pilot will not light.	No gas supply or gas isolation valve is OFF.	Ensure the gas isolation valve is turned on, and that the gas tanks are not empty.
	Pilot burner is clogged/blocked.	Check the pilot burner if clogged, and clean, or replace if necessary.
	Pilot valve is closed.	Open the pilot valve.
Pilot flame is very small and can be easily blown out by a small draft.	Pilot valve opening is at a minimum.	Adjust pilot valve to the desired flame, enough to withstand the surrounding draft and light the burner.
	Pilot head is partially blocked.	Check the pilot head for any blockage. Clean or remove the blockage. Replace the pilot head if necessary. Replace pilot valve.
	Faulty or broken pilot valve.	Ensure that the gas tanks are not empty, and the gas isolation valve is turned ON.
Main Burner will not light.	No gas supply or gas isolation valve is OFF.	Adjust the gas supply pressure to required standard.
	Insufficient gas supply pressure.	NG – 4" W.C. and LPG – 10" W.C.
	Clogged or blocked burner injector.	Clean the burner injector or replace it if necessary.
	Faulty or broken gas valve.	Replace the gas valve.
Main Burner and Pilot Burner suddenly shut off.	Not enough gas supply pressure.	Ensure that the gas tanks are not empty and there is enough gas supply. Otherwise, contact your gas dealer.
Flame does not come out from some of the holes of the main burner.	Holes are clogged with carbon or food debris.	Clean the burner or replace it if necessary.
Burner and Pilot flame color is yellow.	Wrong gas type used.	Check the gas type used, change to the correct gas type.
	Wrong orifice installed.	Check the orifice installed. Replace it with correct orifice for the gas type used.
Yellow tipping of flames.	Lack of primary air due incorrect air shutter adjustment.	Open the air shutters to get rid of yellow flame.
	Lint and dust may have blocked primary air openings or have collected inside the burner tube or on the underside of the burner ports which reduced primary air injection.	a. Clean and readjust the burner's air shutter. b. Replace the burners if necessary.
	The burner orifice/injector might have spun out of line.	Check and realign the injector to the burner.
	Blocked or clogged injector orifice.	a. Check and clean the injector orifice. b. Replace it if necessary.

Service and Repair

THIS EQUIPMENT MUST ONLY BE SERVICED BY AN AUTHORIZED AGENT.

NOTE

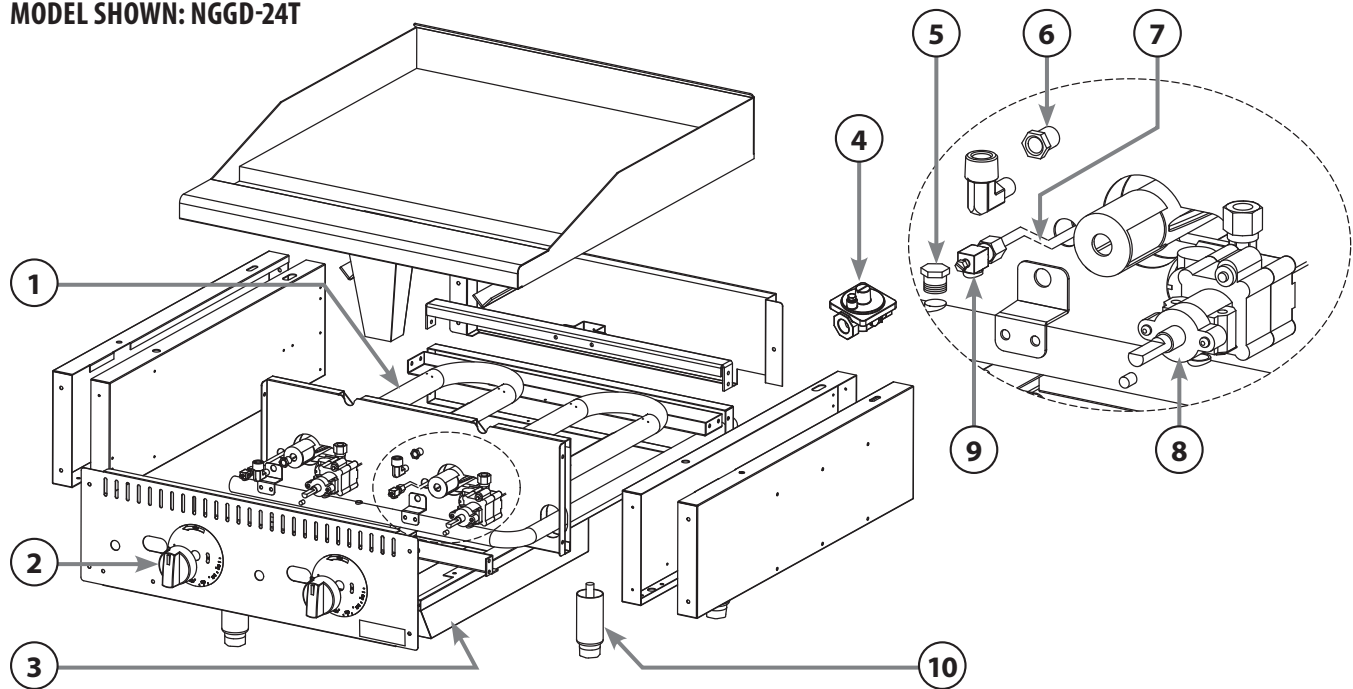
Parts protected by the manufacturer or its agent are not to be adjusted by the installer unless the installer is an authorized service agent.

If you have any questions or problems DO NOT send unit to WINCO® without first contacting our customer service department.

See "Limited Warranty" on www.WincoUS.com for details.

Exploded View

MODEL SHOWN: NGGD-24T



Spare Parts List

GAS GRIDDLE		NGGD-12T	NGGD-24T	NGGD-36T	NGGD-48T
NO.	DESCRIPTION	PART #	PART #	PART #	PART #
1	U-Shaped Pipe Burner	NG-UP	NG-UP	NG-UP	NG-UP
2	Knob	NG-KNOB	NG-KNOB	NG-KNOB	NG-KNOB
3	Grease Drawer	NGGD-P2	NGGD-P2	NGGD-P2	NGGD-P2
4	Gas Pressure Regulator	NG-RGL	NG-RGL	NG-RGL	NG-RGL
5	#42 Natural Orifice	ORF-42	ORF-42	ORF-42	ORF-42
6	#53 LP Orifice	ORF-53	ORF-53	ORF-53	ORF-53
7	Pilot Tube	NG-PT	NG-PT	NG-PT	NG-PT
8	Thermostat Valve	NG-TVA	NG-TVA	NG-TVA	NG-TVA
9	Pilot Valve	NG-PVA	NG-PVA	NG-PVA	NG-PVA
10	4" to 6" Adjustable Leg	NG-FOOT	NG-FOOT	NG-FOOT	NG-FOOT

SCAN TO ORDER PARTS

If having trouble or unable to scan, enter the web address
<https://www.winco.com/pages/order-parts>





winco®
SPECTRUM™

Models:
NGGD-12T, NGGD-24T,
NGGD-36T, NGGD-48T

*Please keep this manual in a safe
place for future use!*

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