



GCRB-24NGS



GCRB-36NGS



GCRB-48NGS

Gas Charbroiler Instruction Manual

Thank you for purchasing our appliance. Before use and operation, please read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

This manual contains important information, please read the 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.

The user's manual should be always available for operation. So make sure this manual book is properly placed. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.



IMPORTANT SAFEGUARDS

Please pay close attention to the safety notices in this section. Disregarding these notices may lead to serious injury and/or damage to the unit.



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

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

WARNINGS

- **DO NOT** store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Equipment should be installed by a qualified installer in accordance with all federal, state and local codes.
- **DO NOT** install or use without all 4 legs.
- This equipment is for use in non-combustible locations only.
- **DO NOT** obstruct the flow of combustion and ventilation air.
- **DO NOT** spray controls or the outside of the equipment with liquids or cleaning agents
- This equipment should only be used in a flat, level position.
- **DO NOT** operate unattended.
- **DO NOT** touch any hot surfaces.
- Keep children and animals away from unit.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- **IF YOU SMELL GAS**, shut unit down at main shutoff valve and contact service company. Do not try to burner; do not use a telephone within close proximity.
- **NEVER** attempt to move machine or grate while cooking.
- **NEVER** use an open flame to check for gas leaks. Fire and explosion may result.
- If the pilot light should be extinguished, turn off the gas shut-off valve and remove the grate and drip pan. Allow the appliance to vent for five minutes before attempting to re-light.
- **DO NOT** spill or pour water into burners or controls.
- **DO NOT** submerge unit cabinet in water. Damage to internal components will occur. Damage to internal components from water damage is NOT covered by warranty.
- Allow for hot parts to cool before cleaning or moving.
- This product is for commercial use only.

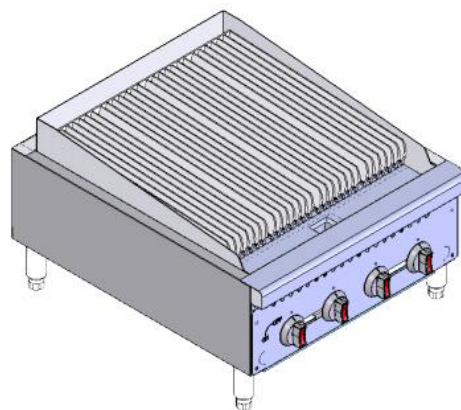
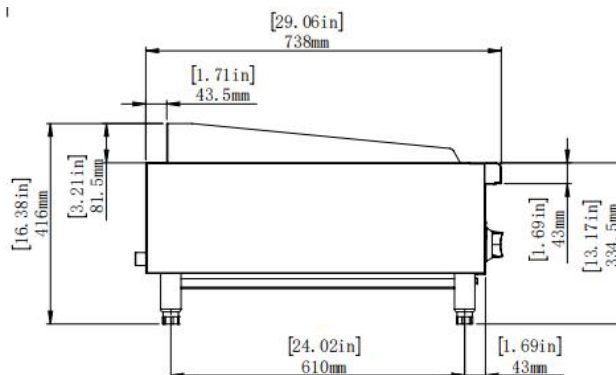
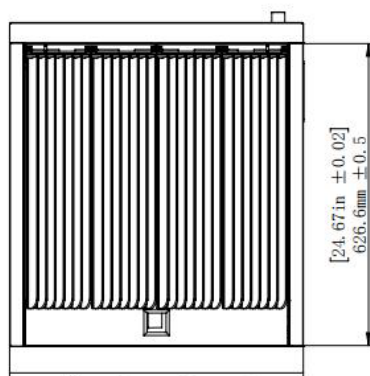
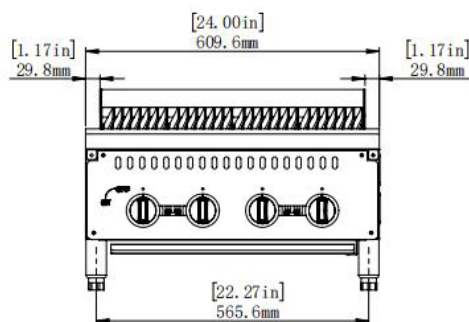


PRODUCT SPECIFICATIONS:

Model No.	GCRB-24NGS	GCRB-36NGS	GCRB-48NGS
Dimension (Inches) W x D x H	24.01" x 29.06" x 13.17"	36.00" x 29.06" x 13.17"	48.00" x 29.06" x 13.17"
Dimension (Millimeters) W x D x H	609.6 x 738 x 334.5mm	914.5 x 738 x 334.5 mm	1219.2 x 738 x 334.5 mm
Power - BTU/hr	80,000	120,000	160,000
Burner	4	6	8

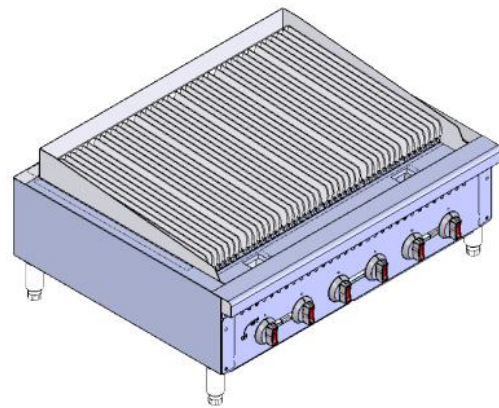
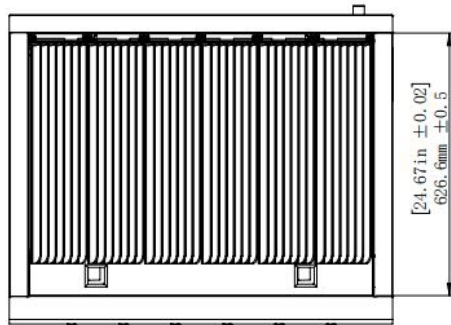
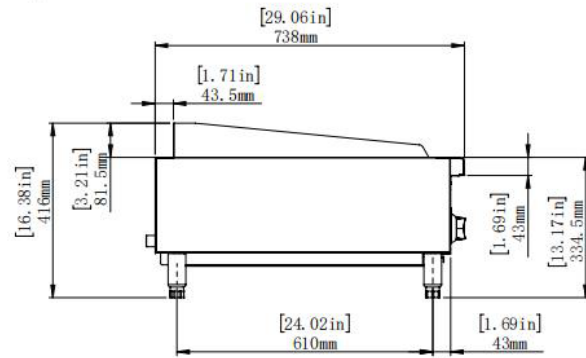
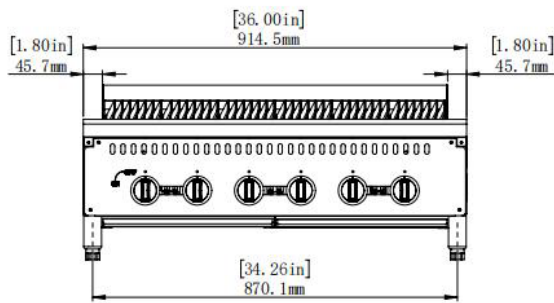
PRODUCT STRUCTURE:

GCRB-24NGS

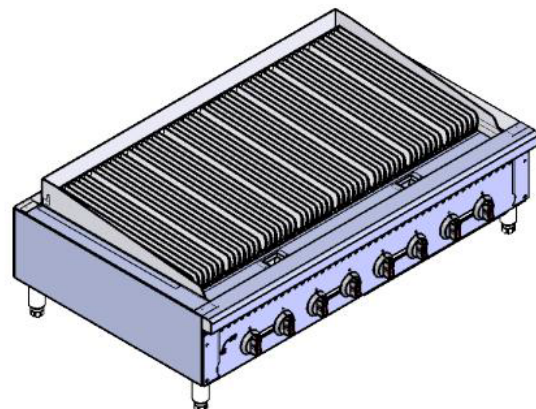
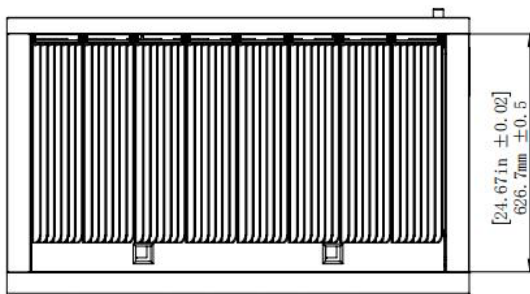
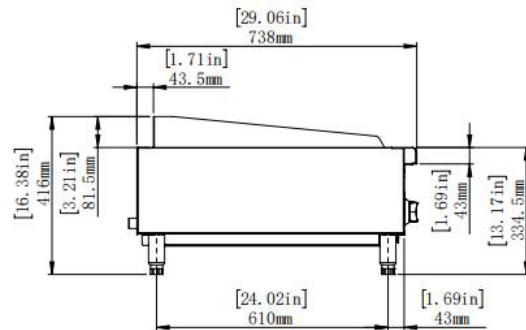
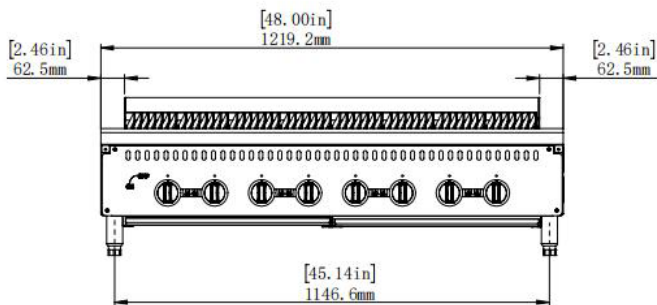




GCRB-36NGS



GCRB-48NGS



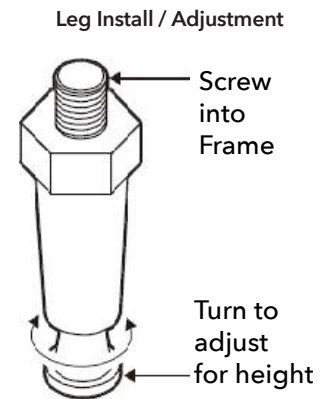


UNPACKING & INSPECTION:

- Carefully remove the appliance from the carton.
- Remove all protective plastic film, packing materials and accessories from the appliance before connecting performing any installation procedure.
- Carefully read all instructions in this manual and the Installation Instruction Sheet packed with the appliance before starting any installation.

SETUP:

1. Setup the charbroiler only on a firm, level, non-combustible surface.
2. Verify local codes for requirements.
3. Concrete, tile, terrazzo or metal surfaces are recommended.
4. Metal or tile over combustible material may not meet code for non-combustible surfaces.
5. Clearances to non-combustible surfaces must be maintained. Maintain 0" from side and rear to non-combustible walls, and 4" from non-combustible counter as established by provided 4" legs. Maintain adequate clearances for cleaning and proper operation.
6. The charbroiler must be installed in an area with sufficient make-up air for proper combustion, and must be installed such that the flow of combustion and ventilation air will not be obstructed.
7. For servicing, manufacturer recommends 6" clearance from rear of the appliance to wall.
8. Install adjustable legs, one on each corner of the appliance, in the holes provided.
9. Verify that the unit sits firmly ON ALL FOUR LEGS. With the adjustable legs, adjust as required to level the appliance. All four legs must be adjusted to firmly contact the floor in order to prevent tipping. When used with an exhaust fan, special precautions must be observed to avoid interference with the operation of the charbroiler, such as drafts and air starvation.



GAS APPLIANCE CODE COMPLIANCE

- The installation of gas piping from the outlet side of the gas meter or service regulator to the charbroiler must be performed by a technician qualified and certified or licensed to install gas-fired equipment.
- A licensed and qualified technician must perform the initial start up and adjustment of this appliance.
- The installation of this gas-fired appliance must conform to local codes.
- IT IS THE RESPONSIBILITY OF THE INSTALLER TO ENSURE THIS GAS Unit INSTALLATION CONFORMS TO ALL APPLICABLE CODES AND ORDINANCES.
- The venting of this appliance must not be obstructed, nor may such venting interfere with the flow of combustion air required for proper operation of the gas burners.

Additionally:

1. The gas supply line used to connect the unit to the gas supply system must be black iron pipe, or other material as approved by local ordinance for gas piping.
2. Gas supply piping must be inside 3/4" diameter or greater.
3. Use pipe sealant made specifically for gas piping on all pipe joints. Apply sealant sparingly to the male threads only. Sealant must be resistant to the action of LP gas.
4. Verify that all supply piping is clean and free of obstructions, dirt, chips and pipe sealant compound prior to installation.
5. All pipe joints must be checked for leaks before lighting. Leak checks should be performed with a soap and water solution. NEVER CHECK FOR LEAKS WITH AN OPEN FLAME.



INSTALLING THE CHARBROILER

- Refer to the nameplate.
- Verify the fuel type and pressure, which must match the nameplate specifications.
- Connecting to the wrong fuel type and/or pressure will compromise the safety and/or performance of the appliance.
- **BE SURE TO MAINTAIN REQUIRED CLEARANCES TO COMBUSTIBLE SURFACES.**
- The unit must be placed in its final operational position and leveled front-to-back and side-to-side, with a spirit level, prior to beginning the gas piping installation.
- Re-check the level of the unit at the conclusion of the gas piping installation.
- Each gas unit is supplied with a separate gas pressure regulator, which must be installed on the manifold pipe protruding from the rear of the unit. Ensure that the regulator is installed such that the flow arrow stamped on the body of the regulator points toward the unit. Failure to properly install the supplied regulator will result in an extremely hazardous condition.
- A moisture trap (drip leg) consisting of a tee, 4" nipple pointing down, and cap must be installed upstream of the gas pressure regulator.
- A manual gas shut-off valve may be required by local codes and is, in any case, strongly recommended. The shut-off valve must be installed between the gas supply piping and the gas pressure regulator.
- It is the responsibility of the gas piping installer to identify the code requirement for a shut-off valve.
- Shut-off valves, moisture trap and all associated piping must be supplied by the gas piping installer.

SET GAS PRESSURE:

- Set the suitable gas pressure regulator.

SET PILOT FLAME:

1. The pilot adjustments are located between the control valves for each set of burners.
 - * The right valve controls the front pilot; the left valve controls the rear pilot.
2. Using a small, flat-blade screwdriver, turn the screw clockwise to decrease the flame size, or counter-clockwise to increase the flame size.
3. Adjust the pilot flame to 1/4" high.
4. Test for operation: inside and outside sections of the burner must light without undue delay.
 - * Drafty conditions may require a higher flame to allow the pilot to remain lit.

ADJUST BURNER FLAME:

1. Remove all burner control knobs, then remove the front panel.
2. Turn an individual burner on.
3. The right knob controls the front burner; the left knob controls the rear burner.
4. Loosen the locking screw on the shutter.
5. Turn the shutter to admit more or less air as required.
6. Adjust the air shutter until the flame is mostly blue in color.
7. Tighten the locking screw when finished.
8. Replace the front panel and all knobs before returning the unit to service.



GAS CONVERSION:

- Conversion from Natural Gas to Liquid Propane (LP) or vice versa may only be performed by the factory or its authorized service agent.
- In case of troubleshooting, ensure the correct orifice sizes of the spuds have been provided.
 - * Natural Gas Orifice is #45 (2.08 mm)
 - * Liquid Propane Gas Orifice is #54 (1.40 mm)
 - * Orifice size is marked on the spud

OPERATION

- Carefully read the description of the charbroiler operation on the specification sheet.
- **DO NOT** use this appliance if it has been submerged in water.
- Call a qualified technician to examine the appliance and to service or replace any component which has been submerged. Burners which have been allowed to become wet must be thoroughly dried before use.
- For initial start up, and any time the gas supply has been shut-off, it may take several minutes to light the pilot while air in the piping and manifolds is purged.
- The burner control knobs must be turned by hand only. Never use tools to turn the control knob. If the knob will not turn by hand, DO NOT attempt to force or repair it.
- Contact your manufacturer for repairs. Forced or improperly repaired valves pose the risk of fire and or explosion.

BEFORE LIGHTING

- Before lighting the pilot light, smell all around the appliance area for gas.
- Be sure to smell near floor level because some gas is heavier than air and will settle to the floor.

LIGHTING THE PILOT FLAME

- * The pilot light must be lighted by hand.
 - * **DO NOT** use a cigarette lighter.
1. Remove grates. Turn all control knobs to the full OFF position. Wait 5 minutes.
 2. The pilot is located adjacent to the burner, and is accessible from the top of the unit.
 3. Be sure the gas shut-off valve is ON and the appliance has had time for the air to be purged from the lines. Attempt to light the pilot every 15 seconds after the gas valve is turned on.
 4. Light the pilot with a long match or fireplace lighter.
 5. Re-install grates

SHUT DOWN INSTRUCTIONS

1. Turn all burner knobs to OFF.
2. Turn all pilots OFF.
3. Turn the main gas supply OFF.

CLEANING

Before cleaning, turn off all gas valves.

It is important to clean and maintain the unit daily, including the burners, baffle, and drip tray(s).

1. Do not clean the unit with a steel brush, which may cause rust.
2. Keep parts that are made of iron dry or will rust.
3. Cleaning the stainless steel surface: use warm soapy water with a wet towel or sponge. Rinse with water and dry with a clean cloth.
 - * Do not use abrasive cleaning detergents or chemicals.
 - * Do not use a brush or scraper.



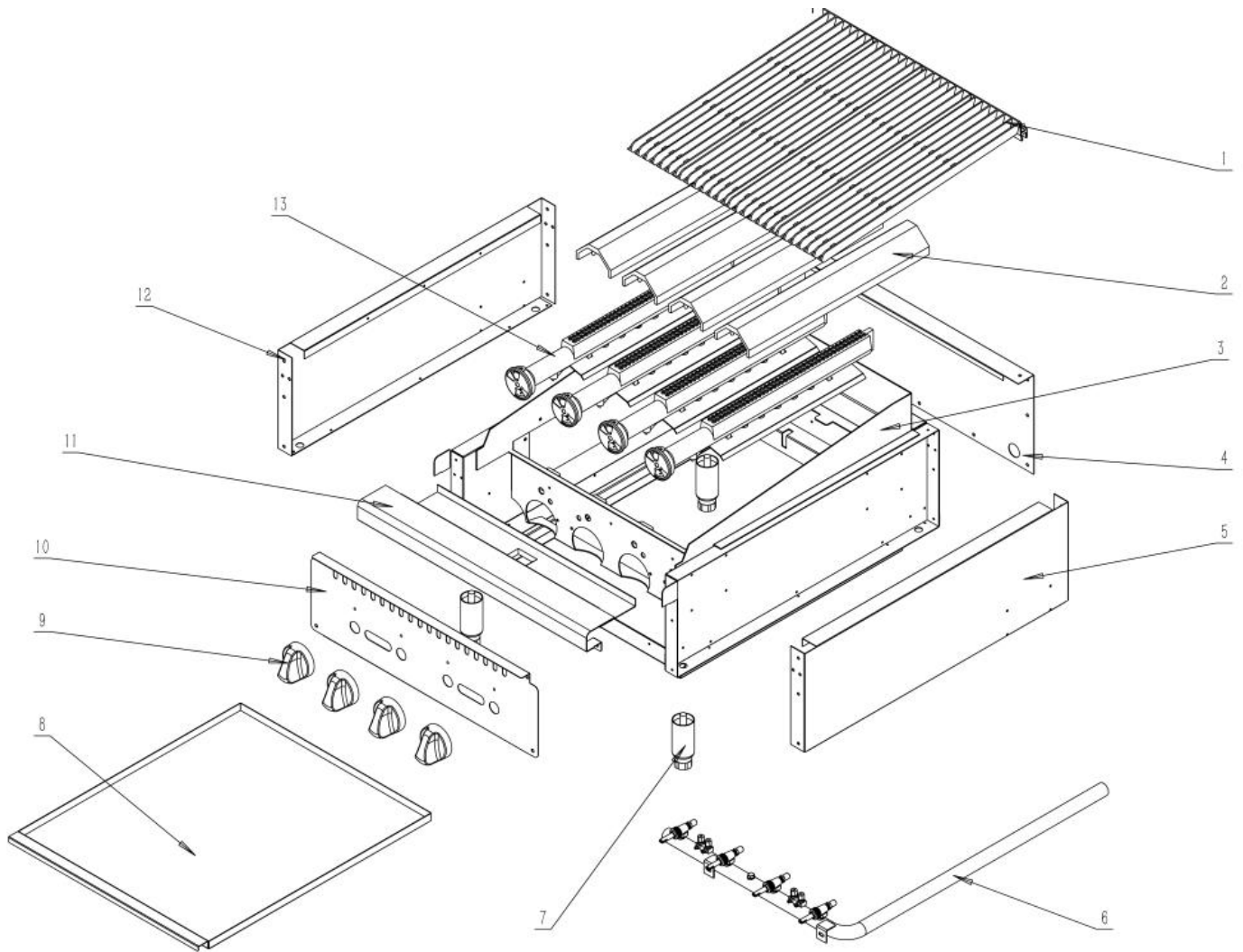
- * Do not clean the surface with a chlorine cleanser (bleach, hydrochloric acid etc.).
- 4. Do not clean the floor where the unit is installed with corrosive substances (e.g. KCL).
 - * Keep substances containing acidic ingredients (vinegar, lemon juice, spices, salt, etc.) away from the stainless steel components.
 - * Acidic vapor from these solutions will damage the surface of the device.
- 5. Clean off the dirt and debris on the burners and baffle regularly.
- 6. Clean the food swill with stainless steel scraper or a non-metal brush.
- 7. To avoid rusting, remove any residual salt inside or around the unit.
- 8. Do not modify the ventilation volume needed during combustion.
- 9. After cleaning, to avoid short-time incomplete combustion, make sure the fire hole of the burner is clear.
- 10. If unit is not going to be used for an extended period:
 - * Clean it fully and store it in a well-ventilated area.
 - * Turn off the main gas valve.

FAILURE ANALYSIS & TROUBLE SHOOTING

PROBLEM	CAUSE	SOLUTION
Portions of a burner won't light	Burner wet or flame opening(s) clogged	Clean and dry burner
Burners won't light	Gas supply off	Check main / unit gas valves
	Air in lines	Turn gas valve on. Attempt to light pilot every 15 sec.
	Pilot valve not lit	Turn off gas - allow unit to vent for 5 minutes. Turn gas back on and light pilot
One burner assembly won't light	Control not on	Turn temperature control to ON, set to desired setting when lit
	Water in burner	Remove burner and dry thoroughly
	Damaged temperature control, burner or other internal component	Contact manufacturer for repairs
Pilot will not light	Gas supply off	Check main / unit gas valves
	Air in lines	Turn pilot valve on. Attempt to light pilot every 15 sec.
	Pilot valve not on	Turn pilot valve on / adjust
Burner not hot enough	Temperature control not set	Adjust for desired temperature
	Shutter or nozzle out of adjustment	Contact qualified technician for adjustment
	Damaged temperature control, burner or other internal component	Contact manufacturer for repairs



EXPLODED DRAWING - GCRB-24NGS

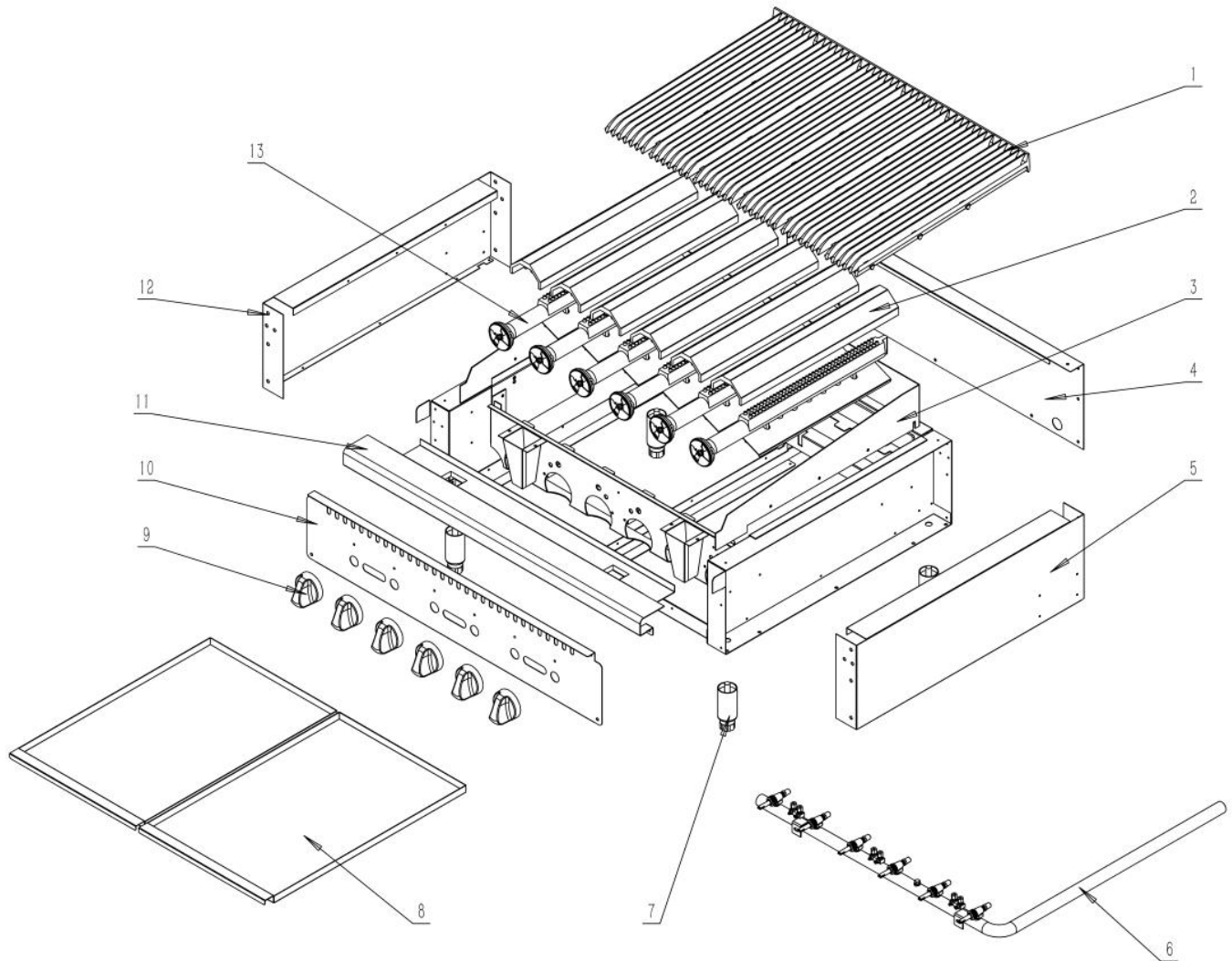


NO	DESCRIPTION	QTY
1	Grid	4
2	Lid	4
3	Skirt Board Assembly	1
4	Back Table Board	1
5	Outside Right Board	1
6	Gas Control System	4
7	Adjustable Foot	4

NO	DESCRIPTION	QTY
8	Crumb Tray	1
9	Knob	4
10	Upper Front Plate	1
11	Front Table Board	1
12	Left Board	1
13	Burner Assembly	4



EXPLODED DRAWING - GCRB-36NGS

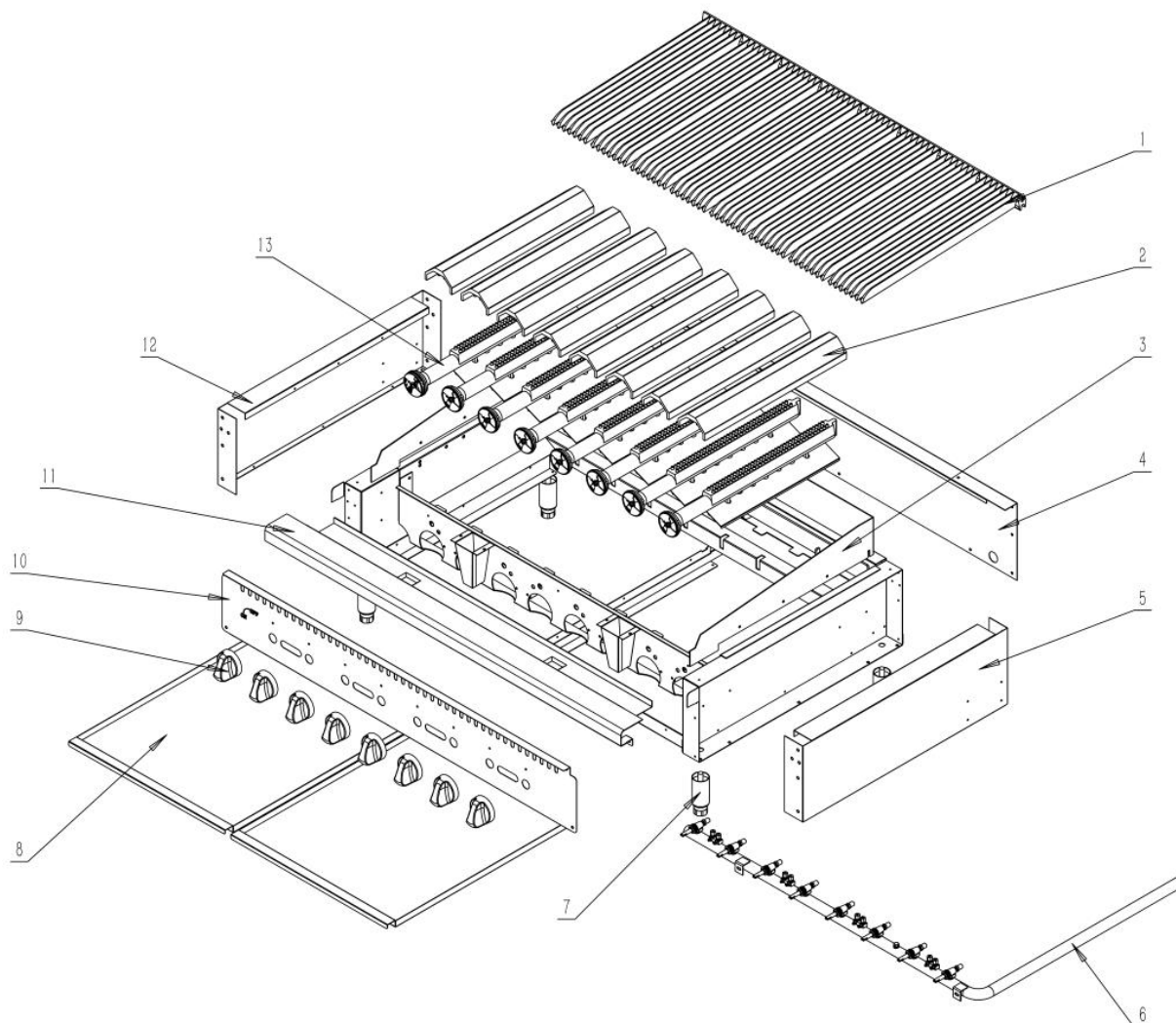


NO	DESCRIPTION	QTY
1	Grid	6
2	Lid	6
3	Skirt Board Assembly	1
4	Back Table Board	1
5	Outside Right Board	1
6	Gas Control System	1
7	Adjustable Foot	4

NO	DESCRIPTION	QTY
8	Crumb Tray	2
9	Knob	6
10	Upper Front Plate	1
11	Front Table Board	1
12	Left Board	1
13	Burner Assembly	6



EXPLODED DRAWING - GCRB-48NGS



NO	DESCRIPTION	QTY
1	Grid	8
2	Lid	8
3	Skirt Board Assembly	1
4	Back Table Board	1
5	Outside Right Board	1
6	Gas Control System	1
7	Adjustable Foot	4

NO	DESCRIPTION	QTY
8	Crumb Tray	2
9	Knob	8
10	Upper Front Plate	1
11	Front Table Board	1
12	Left Board	1
13	Burner Assembly	8



GENERAL® FOODSERVICE – RETAIL WARRANTY

GENERAL® LIMITED WARRANTY:

The Legacy Companies® warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with national and local codes and in accordance with the GENERAL® installation manuals.

GENERAL® products are warranted to the original purchaser to be free from defects in material and workmanship under normal use and service for a period of one (1) year from the date of purchase. Parts wear is not considered a defect. This warranty does not apply to equipment damaged, altered, or abused, accidentally or intentionally, modified by unqualified service personnel or with missing or altered serial name plates. GENERAL® agrees to repair or replace defective parts due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when and only performed by an authorized GENERAL® service agency. Travel over fifty (50) miles, holiday or overtime labor charges are not covered. Any use of any third-party or non GENERAL® replacement parts will void the warranty.

WARRANTY CLAIMS

All claims for GENERAL® products should include; model and serial number, proof of purchase, date of installation, authorized GENERAL® dealer, and all pertinent information supporting the existence of the alleged defect. Warranty registration must be completed and received within 10 days of installation for warranty activation. GENERAL®'s obligation under this warranty shall be limited to the repair or at the sole discretion of The Legacy Companies® management, the replacement of the unit. In the event of a failure please contact The Legacy Companies® Technical Service department at 877.368.2797 for diagnosis and instructions. GENERAL® will not be held responsible for spoilage of products, loss of sales or consequential damages.

WARRANTY EXCLUSIONS

GENERAL®'s sole obligation under this warranty is limited to the repair or replacement of the item subject to the additional limitations below. The warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

***COVERAGE LIMITATIONS:**

This limited warranty does not cover equipment used for residential or non-commercial purposes. Nor does it cover parts and accessories not originally sold with or as a component of equipment.

***NO CONSEQUENTIAL DAMAGES:**

GENERAL® will not be held responsible for economic loss or special, indirect, or consequential damage including with limitation; losses or damages arising from food or product spoilage.

***WARRANTY IS NOT TRANSFERABLE:**

This warranty is not assignable and applies only to the original purchaser to whom the GENERAL® unit was delivered. Any such assignment or transfer shall void the warranties herein made and shall void all warranties express or implied, including any warranty of merchantability or fitness for a particular purpose.

***IMPROPER USAGE:**

GENERAL® assumes no liability for parts or labor coverage for component failure or other damages resulting from improper usage or installation or failure to clean and/or maintain the product as set forth in the warranty packet provided with the unit.

***CONSEQUENTIAL DAMAGES:**

GENERAL® is not responsible for the repair or replacement of any parts that its authorized servicer determines have been subjected after the date of manufacture due to improper maintenance (such as rust) alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, vandalism, or Acts of God.

***IMPROPER ELECTRICAL CONNECTIONS:**

GENERAL® 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 drops to the unit.

***NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE:**

There are no other warranties statutory, expressed or implied except the one (1) year repair or replacement. This warranty is exclusive and in lieu of all other warranties including implied and merchantability or fitness for a particular purpose. There are no other warranties which extend the description on the face hereof.

***OUTSIDE UNITED STATES:**

This warranty does not apply to, and GENERAL® is not responsible for, any warranty claims made on products sold or used outside of North America or any territories of the United States.

RESIDENTIAL, FOOD TRUCK, MOBILE, AND OUTDOOR COMMERCIAL USE WARRANTY

*Residential, Food Truck, Mobile, and Outdoor customers in the Contiguous United States shall receive thirty (30) days of replacement warranty coverage from the original date of delivery; excluding all applicable shipping costs, duties, taxes, and fees provided by your authorized dealer following appropriate troubleshooting steps.