



GCHP-12-2NGS
2 Burners, 12"



GCHP-24-4NGS
4 Burners, 24"



GCHP-36-6NGS
6 Burners, 36"

Gas Hot Plates 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 light the burner; do not use a telephone within close proximity.
- **NEVER** attempt to move machine while cooking.
- **NEVER** use an open flame to check for gas leaks. Fire and explosion may result.
- This unit is supplied with a gas pressure regulator. Failure to properly install the supplied regulator will result in an extremely hazardous condition. Flow arrow stamped on body of regulator must point toward the hotplate.
- 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.
- This product is for commercial use only.

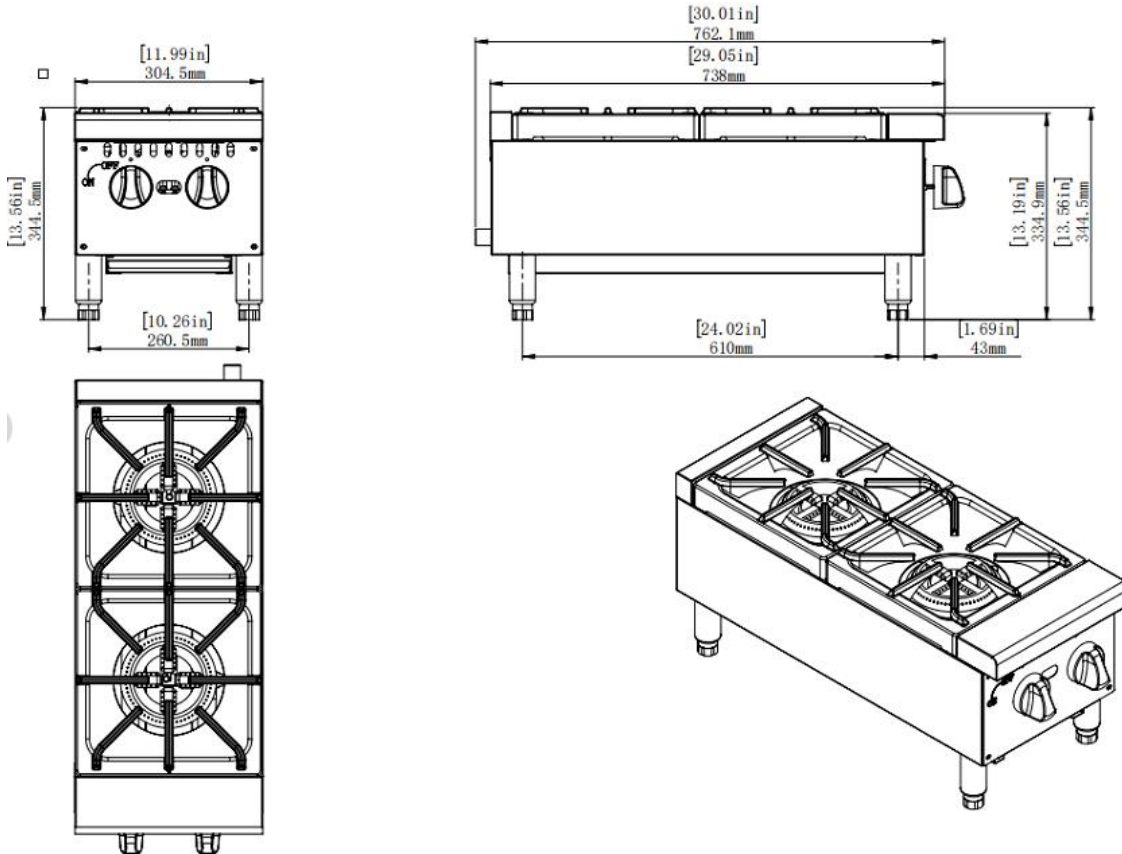


PRODUCT SPECIFICATIONS:

Model No.	GCHP-12-2NGS	GCHP-24-4NGS	GCHP-36-6NGS
Dimension (Inches) W x D x H	11.99" x 29.06" x 13.19"	24.0" x 29.06" x 13.19"	36.01" x 29.06" x 13.19"
Dimension (Millimeters) W x D x H	304.5 x 738 x 334.9mm	609.5 x 738 x 334.9mm	914.6 x 738 x 334.9mm
Power - BTU/hr	60,000	120,000	180,000
Burner	2	4	6

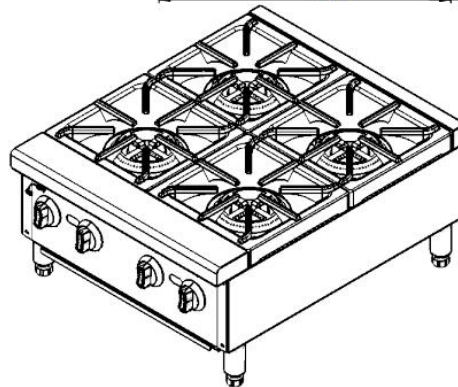
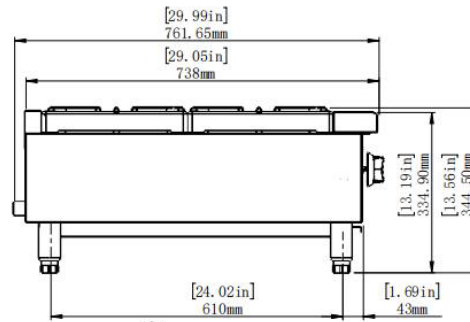
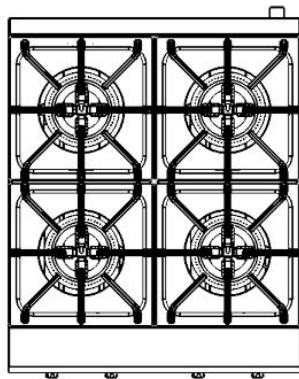
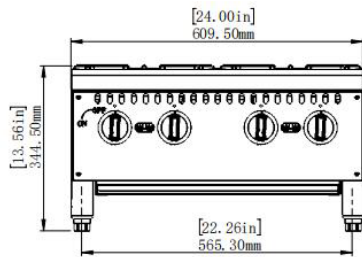
PRODUCT STRUCTURE:

GCHP-12-2NGS

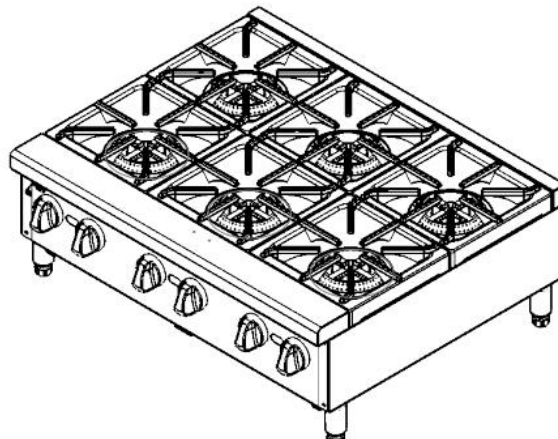
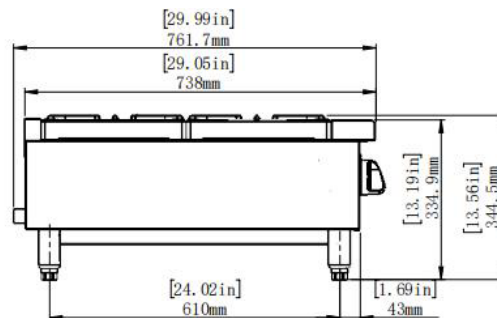
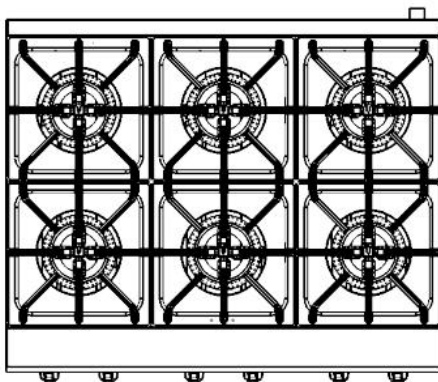
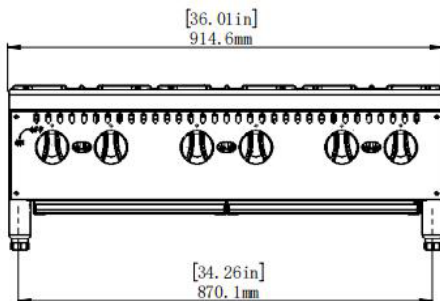




GCHP-24-4NGS



GCHP-36-6NGS



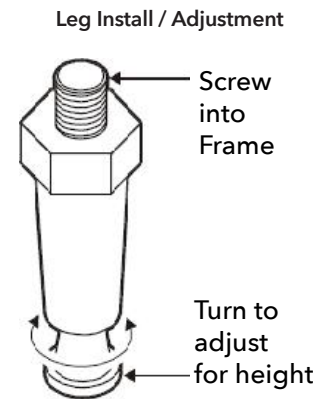


UNPACKING & INSPECTION:

- 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 unit 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 hotplate 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 hotplate, 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 unit 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 APPLIANCE 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.



INSTALLATION

- Refer to the nameplate.
- Verify the fuel type and pressure, which must match the nameplate specifications.
- Connecting the unit to the wrong fuel type and/or pressure will compromise the safety and/or performance of the appliance.
- The hotplate 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 hotplate 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.
- 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: all sections of the burner must light without undue delay.
 - * Drafty conditions may require a higher flame to allow the pilot to remain lit.
5. Replace the front panel and all knobs before returning the unit to service.

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 #37 (2.64mm)
 - * Liquid Propane Gas Orifice is #52 (1.61mm)
 - * Orifice size is marked on the spud



BEFORE FIRST USE

- Inspect the unit for cleanliness before use.
- Be sure the pilot light is lit before operation.
- The burner control knobs must be turned by hand only. Never use tools to turn the control knob.
- The control used in this gas unit provides a continuous range of settings from OFF to ON.
 - * The right knob controls the front burner
 - * The left knob controls the rear burner
- Light the burner by turning the control knob to the ON position until fire forms completely around the inner and outer sections of the burner.
- Set the control knob to the desired position. The setting can be readjusted at any time.

OPERATION

- Carefully read the description of the hotplate operation on the specification sheet.
- Make sure burners, pilot burner and grate assembly are properly installed before attempting to operate.
- 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.
- 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 LIGHT

- * The pilot light must be lighted by hand.
 - * **DO NOT** use a cigarette lighter.
1. Turn both control knobs to the full OFF position.
 2. Be sure the gas shut-off valve is ON and the appliance has had time for the air to be purged from the lines.
 3. Light the pilot with a long match or fireplace lighter.

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.

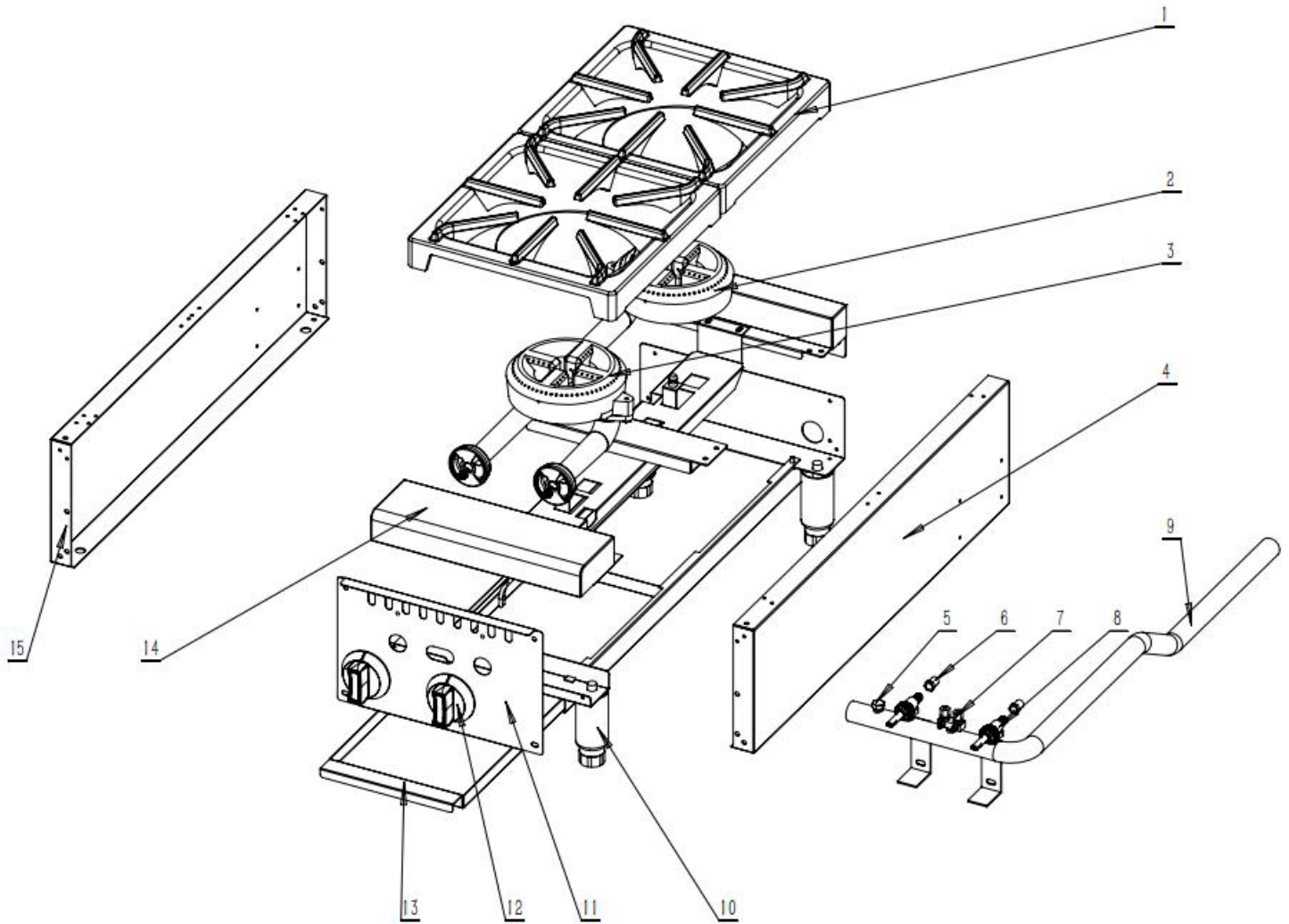


3. Cleaning the stainless steel surface: use warm soapy water with a wet towel or sponge. Rinse with water and dry with a clean cloth.
 - * Do not use abrasive cleaning detergents or chemicals.
 - * Do not use a brush or scraper.
 - * Do not clean the surface with a chlorine cleanser (bleach, hydrochloric 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
The pilot flame cannot be lit up.	1. Pressure in gas pipeline is not enough.	1. Regulate the reducing valve.
	2. The fire hole is blocked.	2. Unblock the fire hole.
	3. The pilot valve is defective.	3. Replace the valve.
The pilot flame is on but the main burner cannot be lit up.	1. Pressure in gas pipeline is not enough.	1. Regulate the reducing valve.
	2. Main nozzle is blocked.	2. Unblock the nozzle.
	3. The gas control valve is defective.	3. Replace the gas control valve.
	4. The damper is too large.	4. Turn down the damper.
It has a light-back sound when turning off the gas supply.	1. Nozzle diameter does not match with the gas supply.	1. Regulate the nozzle diameter.
	2. The damper is too large.	2. Adjust the damper.
	3. The supply pressure is too low.	3. Regulate the reducing valve.
	4. Flow of connected pipe is not enough.	4. Increase the permitted flow.
Is has red flame and black smoke.	1. Nozzle diameter does not match with the gas supply.	1. Regulate the nozzle diameter.
	2. The damper is too small.	2. Adjust the damper.
	3. Gas nearly runs out.	3. Replace the gas.
	4. Gas ingredients are volatile in gas peak period.	4. Decrease the gas flow. Increase it after the peak.

EXPLODED DRAWING - GCHP-12-2NGS

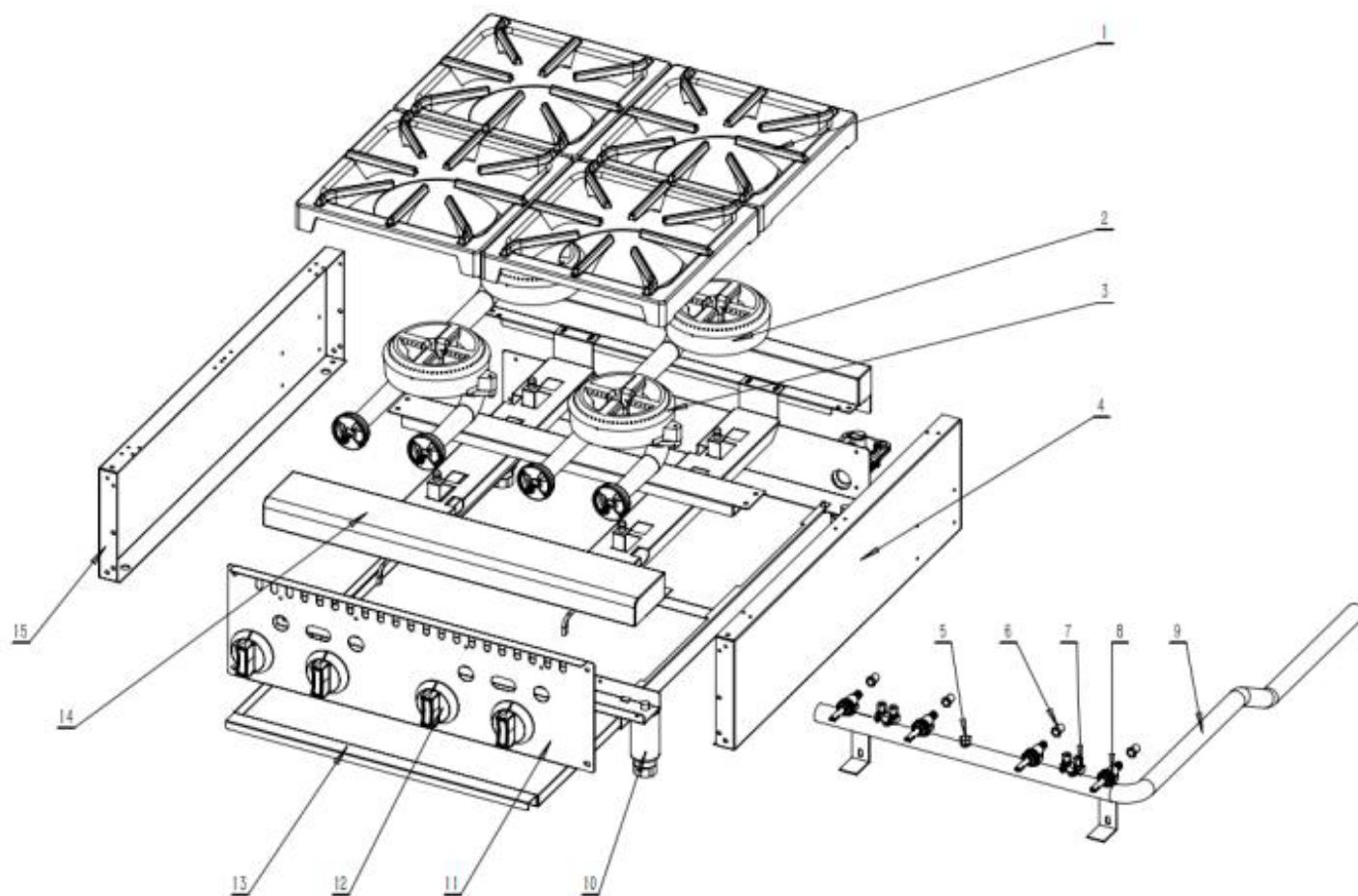


NO	DESCRIPTION	QTY
1	Grate	2
2	Back Burner	1
3	Front Burner	1
4	Right Plate	1
5	Plug	1
6	Nozzle	2
7	Adjusting Valve	1
8	Gas Valve	2

NO	DESCRIPTION	QTY
9	Inlet Pipe	1
10	Adjustable Feet	4
11	Front Plate	1
12	Knob	2
13	Crumb Tray	1
14	Upper Front Plate Assembly	1
15	Left Plate	1



EXPLODED DRAWING - GCHP-24-4NGS

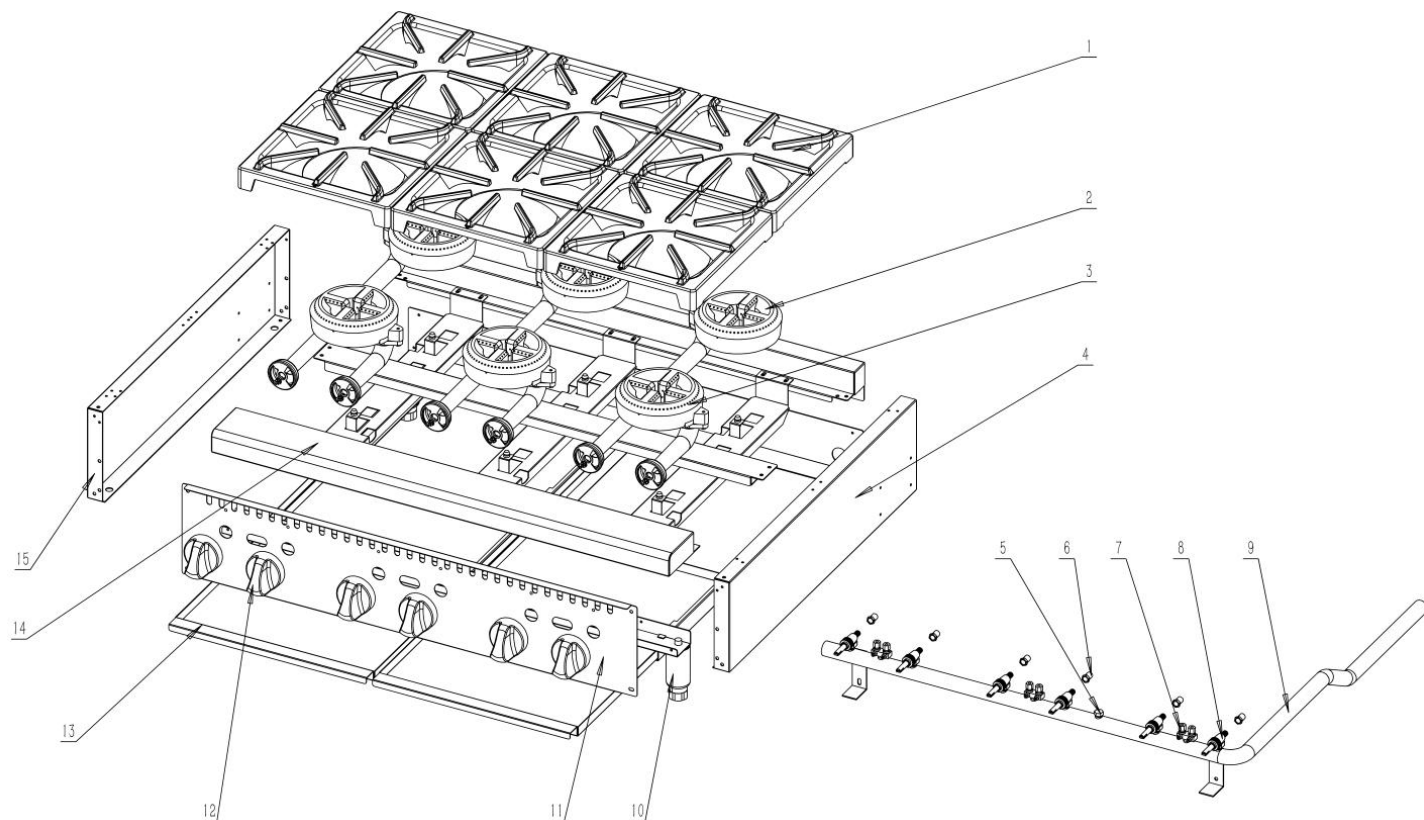


NO	DESCRIPTION	QTY
1	Grate	4
2	Back Burner	2
3	Front Burner	2
4	Right Plate	1
5	Plug	1
6	Nozzle	4
7	Adjusting Valve	1
8	Gas Valve	4

NO	DESCRIPTION	QTY
9	Inlet Pipe	1
10	Adjustable Feet	4
11	Front Plate	1
12	Knob	4
13	Crumb Tray	1
14	Upper Front Plate Assembly	1
15	Left Plate	1



EXPLODED DRAWING - GCHP-36-6NGS



NO	DESCRIPTION	QTY
1	Grate	6
2	Back Burner	3
3	Front Burner	3
4	Right Plate	1
5	Plug	1
6	Nozzle	6
7	Adjusting Valve	1
8	Gas Valve	6

NO	DESCRIPTION	QTY
9	Inlet Pipe	1
10	Adjustable Feet	4
11	Front Plate	1
12	Knob	6
13	Crumb Tray	1
14	Upper Front Plate Assembly	1
15	Left Plate	1



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.