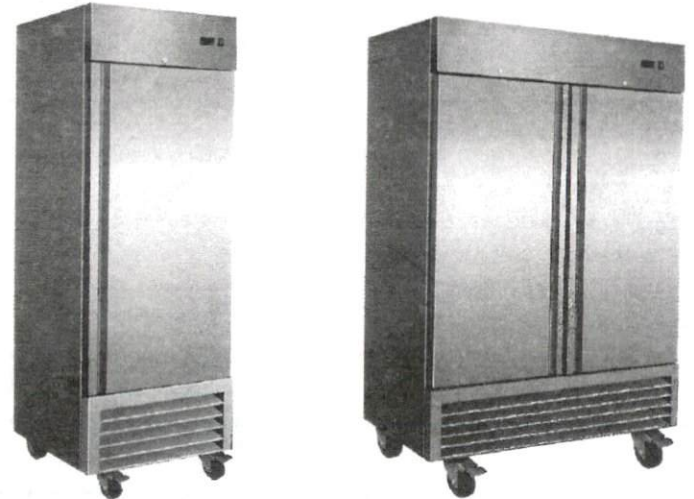




Reach Ins

Service, Installation and Care Manual

**Please read this manual completely before attempting to install or operate this equipment.
Notify carrier of damage! Inspect all components immediately.**



Serv-Ware Products 4684 Hwy 70 West
Kinston, NC
800-768-5953
www.serv-ware.com

105010952

**IMPORTANT INFORMATION
ABOUT YOUR SERV-WARE UNIT ENCLOSED.
PLEASE READ BEFORE USE!
SAVE THESE INSTRUCTIONS!**

PARTS & SERVICE MANUALS AVAILABLE AT
www.Serv-Ware.com

COMMERCIAL REFRIGERATOR SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

Our product instructions will be uploaded on our company official website.



This is the Safety Alert Symbol. This symbol alerts you to potential hazards that can kill or injure you and others. All safety messages will follow the Safety Alert Symbol and either the words "DANGER", "WARNING" or "CAUTION".

 **DANGER** 

Danger means that failure to heed this safety statement may result in severe personal injury or death.

 **WARNING** 

Warning means that failure to heed this safety statement may result in extensive product damage, serious personal injury, or death.

CAUTION

Caution means that failure to heed this safety statement may result in minor or moderate personal injury, or property or equipment damage.

All safety messages will alert you to what the potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Keep the appliance and its cord out of reach of children less than 8 years.

Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

The appliance use flammable insulation blowing gas C5H10, disposal of the appliance shall in accordance

Service and Installation Manual

with the regulations of local authorities.

The key for appliance electric box should be safe kept by qualified persons in order to avoid a hazard



Warning: Risk of fire / flammable materials

WARNING: Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.

WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

WARNING: Do not damage the refrigerant circuit.

WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

Handling, moving, and use of the refrigerator or freezer to avoid either damaging the refrigerant tubing, or increasing the risk of a leak

L'opération, le mouvement et l'utilisation du réfrigérant ou le congélateur doivent éviter les dommages du tuyau réfrigérant ou le risque de la fuite.

Caution – Risk of Fire or Explosion due to Flammable Refrigerant Used. Follow Handling Instructions Carefully in Compliance with U.S. Government Regulations.

Component parts shall be replaced with like components and that servicing shall be done by factory authorized service personnel, so as to minimize the risk of possible ignition due to incorrect parts or improper service.

Les pièces de rechange doivent être remplacées par les composants relatifs et les opérations doivent être faites par les professionnels afin de minimaliser le risque d'allumage à cause des parts incorrects ou des opérations impropres.

CAUTION – Risk Of Fire Or Explosion Due To Puncture Of Refrigerant Tubing; Follow Handling Instructions Carefully. Flammable Refrigerant Used

DANGER: Risk of child entrapment. Before you throw away your old refrigerator or freezer:

Take off the doors

Leave the shelves in place so that children may not easily climb inside.

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SERIAL NUMBER INFORMATION

The serial number of all self-contained refrigerators and freezers is located inside the unit on the left hand side near the top on the wall.

Always have the serial number of your unit available when calling for parts or service.

This manual covers standard units only. If you have a custom unit, consult the customer service department at the number listed on the last page.

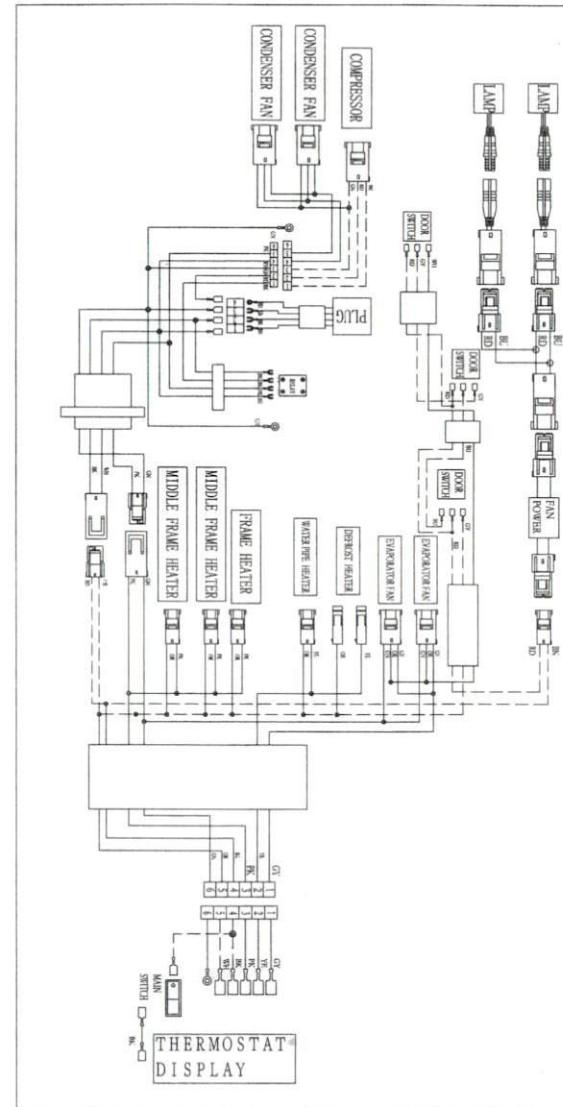
RECEIVING AND INSPECTING THE EQUIPMENT

Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment, notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Be certain to check the compressor compartment housing and visually inspect the refrigeration package.
Be sure lines are secure and base is still intact.
6. Freight carriers can supply the necessary damage forms upon request.
7. Retain all crating material until an inspection has been made or waived.

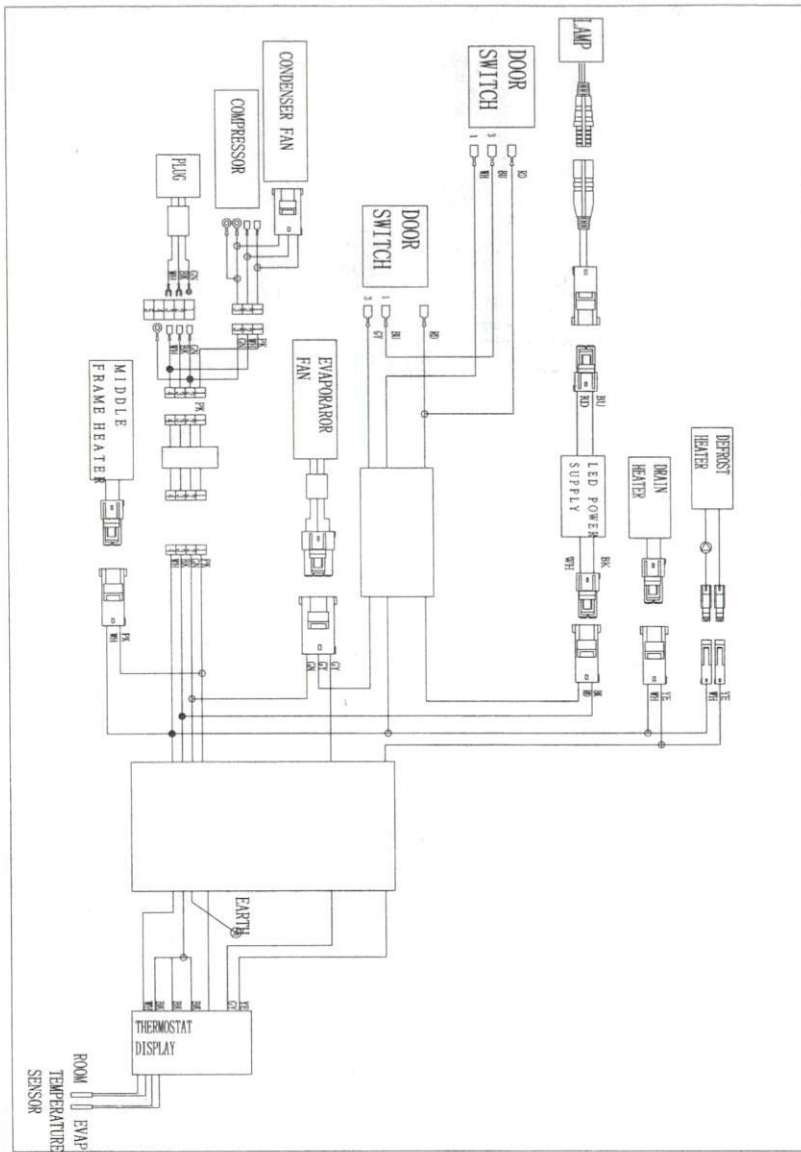
WIRING DIAGRAM

MODEL: RF3DV-HC



WIRING DIAGRAM

MODEL: RF2-35-HC / RF2-HC



SPECIFICATION

SOLID DOOR REFRIGERATORS									
MODEL#	V/Hz/Ph	AMPS	STORAGE CAPACIT	HP	SHELF CAPACITY Sq-ft	BTU	CHARGE OZ	SHIP WEIGHT LBS	NEMA PLUG
RR1-19-HC	115/60/1	3	13	1/5	13.0	1670	2.82	220	5-15P
RR1-HC	115/60/1	3	23	1/5	14.0	1670	3.0	350	5-15P
RR2-35-HC	115/60/1	4.5	35	1/4	26.1	2380	3.7	313	5-15P
RR2-HC	115/60/1	4.5	49	1/4	28.1	2380	3.7	518	5-15P
RR3-HC	115/60/1	7.5	72	1/2	42.1	3200	5.29	669	5-15P

GLASS DOOR REFRIGERATORS									
MODEL#	V/Hz/Ph	AMPS	STORAGE CAPACIT	HP	SHELF CAPACITY Sq-ft	BTU	CHARGE OZ	SHIP WEIGHT LBS	NEMA PLUG
RR1G-HC	115/60/1	3	23	1/5	14.0	1670	3.0	350	5-15P
RR2G-HC	115/60/1	4.5	49	1/4	28.1	1670	3.7	518	5-15P

SOLID DOOR FREEZERS									
MODEL#	V/Hz/Ph	AMPS	STORAGE CAPACIT	HP	SHELF CAPACITY Sq-ft	BTU	CHARGE OZ	SHIP WEIGHT LBS	NEMA PLUG
RF1-19-HC	115/60/1	5	13	1/2	13.0	2000	3.53	225	5-15P
RF1-HC	115/60/1	8	23	1/2	14.0	2000	3.88	364	5-15P
RF2-35-HC	115/60/1	9	35	1	26.1	3650	5.29	320	5-15P
RF2-HC	115/60/1	9	49	1	28.1	3650	5.29	568	5-15P
RF3DV-HC	115/208-230/60/1	9	72	1-1/4	42.1	4500	5.29	776	L14-20P

INSTALLATION

Location

Units represented in this manual are intended for indoor use only. Be sure the location chosen has a floor strong enough to support the total weight of the cabinet and contents. A fully loaded unit can weigh as much as 1500 pounds. Reinforce the floor as necessary to provide for maximum loading. For the most efficient refrigeration, be sure to provide good air circulation inside and out.

Inside cabinet:

Do not pack the units so full that air cannot circulate. The refrigerated air is discharged at the rear of the unit. It is important to allow for proper air flow from the rear to the front of the unit. Obstructions to this air flow can cause evaporator coil freeze ups and loss of temperature or overflow of water from the evaporator drain pan. The shelves have a rear turn up on them to prevent this. However, bags and other items can still be located to the far rear of the cabinet. Air is brought into the evaporator coil with fans mounted to the front of the coil.

Outside cabinet:

Be sure that the unit has access to ample air. Avoid hot corners and locations near stoves and ovens. It is recommended that the unit be installed no closer than 2" from any wall with at least 12" of clear space above the unit.

Leveling

A level cabinet looks better and will perform better because the doors will line up with the frames properly. Use a level to make sure the unit is level from front to back and side to side. Units supplied with legs will have adjustable bullet feet to make the necessary adjustments. If the unit is supplied with casters, no adjustments are available. Ensure the floor where the unit is to be located is level.

Stabilizing

All models are supplied with casters for your convenience. It is very important, however, that the cabinet be installed in a stable condition with the front wheels locked while in use. Should it become necessary to lay the unit on its side or back for any reason, allow at least 24 hours before start-up to allow compressor oil to flow back into place. Failure to meet this requirement can cause compressor failure and unit damage.



Unit repairs will not be subject to standard unit warranties if due to improper installation procedures.

Electrical connection

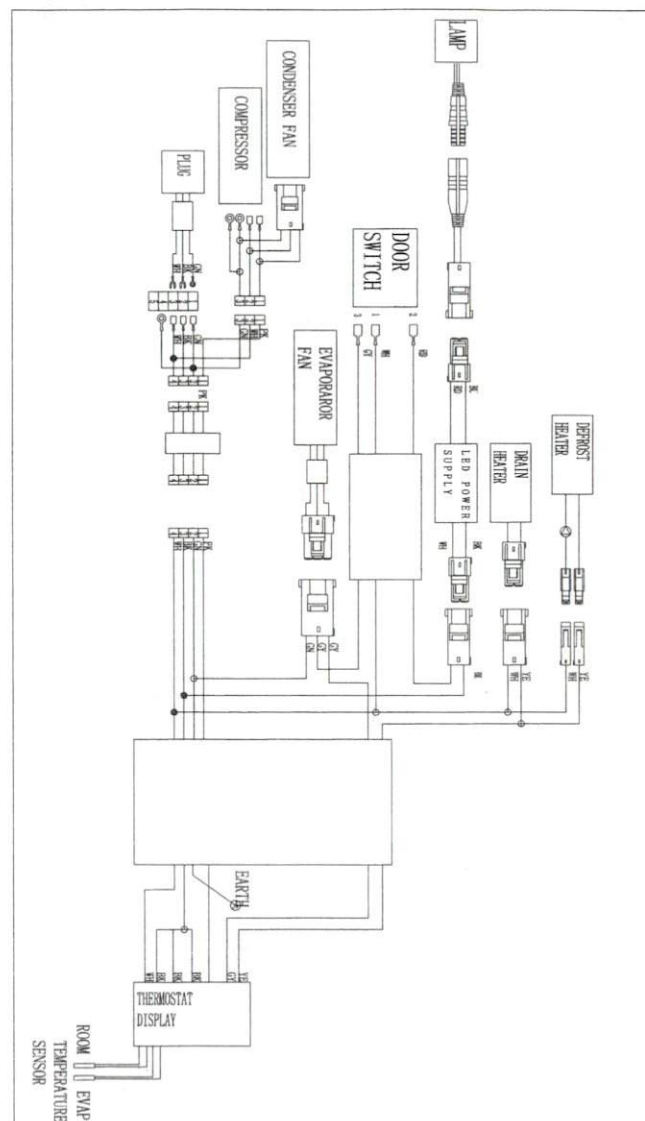
Refer to the amperage data on page 3, the serial tag, your local code or the National Electrical Code to be sure the unit is connected to the proper power source.



The unit must be turned OFF and disconnected from the power source whenever performing service, maintenance functions or cleaning the refrigerated area.

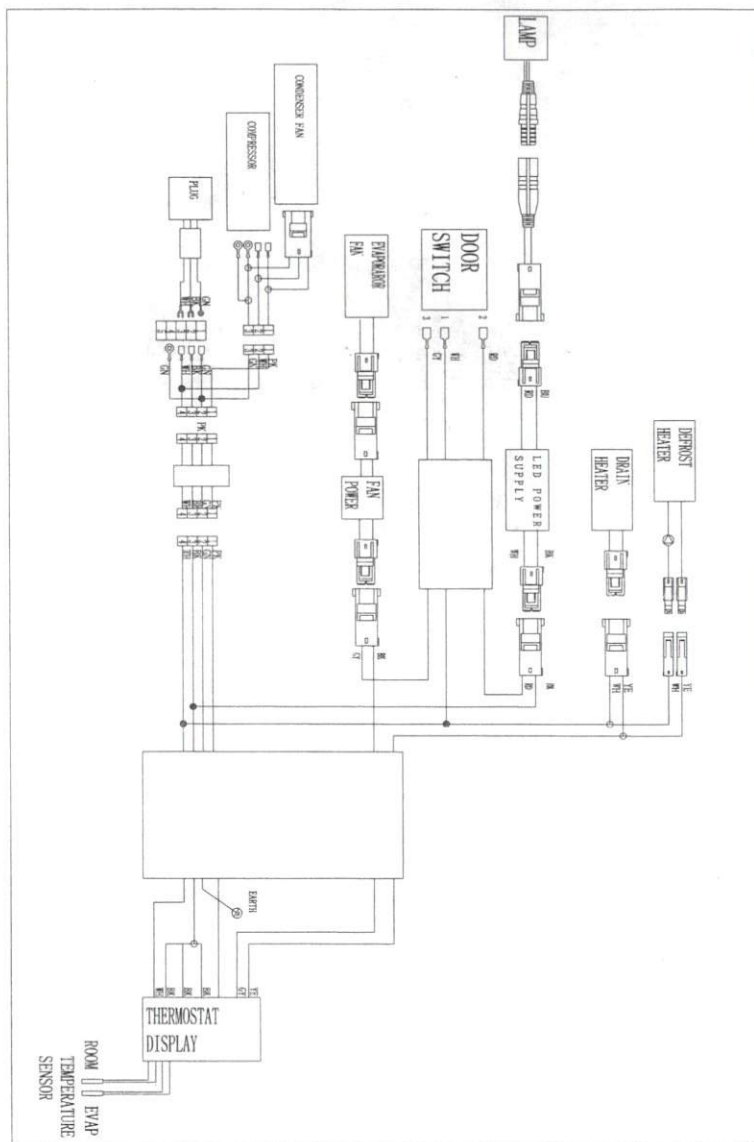
WIRING DIAGRAM

MODEL: RF1-HC



WIRING DIAGRAM

MODEL: RF1-19-HC



OPERATION



Do not throw items into the storage area. Failure to heed these recommendations could result in damage to the interior of the cabinet.

CAUTION

Refrigerated cycle

Refrigerators: During the refrigeration cycle, the evaporator fans will run continuously even when one or more doors are open. The door switch will activate the lights when opened.

1. Every 6 hours, the unit will turn off and to allow the evaporator coil to defrost. The controller now displays defrost symbol. When the coil temperature reaches 41°F or after 20 minutes of defrost, the unit will turn on again.
2. Anti-condensation heaters on door frames work in conjunction with the compressor.
3. The factory setting for the temperature range is 34°F to 38° F.

Freezers: During the refrigeration cycle, the controller supplies power to the condensing unit and evaporator fan motors. The evaporator fans will run at any time when the evaporator coil temperature is below 54° F. They will also keep running when door is open but cycle off during a defrost period. The door switch will activate the lights when opened.

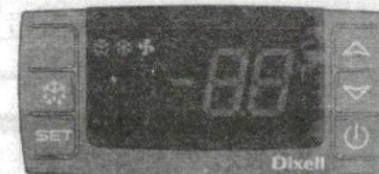
1. Every 6 hours, the unit will turn off and electric heater will turn on to defrost. The controller now displays the defrost symbol. When the coil temperature reaches 45°F or after 20 minutes of defrost, the unit will turn on again.
2. Anti-condensation heaters on door frames work in conjunction with the compressor.
3. The factory setting for temperature range is -7 to -3°F

On/Off Switch:

An on/off switch is located on the front of the bottom panel. When the unit is on, the switch will glow green.

SOLID-STATE THERMOSTAT DESCRIPTIONS

1. FRONT PANEL COMMANDS



SET: To display target set point; in programming mode it selects a parameter or confirm an operation.

⚙️ (DEF) To start a manual defrost

▲ (UP) To view the last alarm occurrence; in programming mode it browses the parameter codes or increases the display value

▼ (DOWN) To view the last alarm occurrence; in programming mode it browses the parameter codes or decreases the display value

KEY COMBINATION

▲ + ▼ To lock & unlock the keyboard

SET + ▼ To enter in programming mode

SET + ▲ To return to the room temperature display

⏻ To switch the instrument off.

1.1 Function of LEDs

LED	MODE	SIGNIFICATO
❄️	On	Compressor enabled
	Flashing	Anti-short cycle delay enabled (AC parameter)
❄️	On	Defrost in progress
	Flashing	Dripping in progress
🌀	On	Fans output enabled
	Flashing	Fans delay after defrost
°C	On	Measurement unit
	Flashing	Programming mode
°F	On	Measurement unit
	Flashing	Programming mode

2. MAIN FUNCTIONS

2.1 HOW TO SEE THE SETPOINT

1. Push and immediately release the **SET** key: the display will show the set point value.
2. Push and immediately release the **SET** key or wait for 5 seconds to display the sensor value again.



2.2 HOW TO CHANGE THE SETPOINT

1. Hold the **SET** key for more than 2 seconds to change the set point value.
2. The value of the set point will be displayed and the ❄️ LED starts blinking.
3. To change the set value, push the ▲ or ▼ key within 10s.
4. To set new point value, push the SET key again or wait 10s.

2.3 HOW TO START A MANUAL DEFFROST

Hold the ❄️ key for more than 2 seconds and a manual defrost will start



2.4 HOW TO LOCK THE KEYBOARD

1. Hold the ▲ and ▼ keys for more than 3s.
2. The "POF" message will be displayed and the keyboard will be locked. At this point, it will be possible only to see the set point or the MAX or Min temperature stored.
3. If a key is pressed more than 3s the "POF" message will be displayed.



2.5 HOW TO UNLOCK THE KEYBOARD

Hold the ▲ and ▼ keys together for more than 3s until the "POF" message is displayed.

3. ALARM SIGNALS

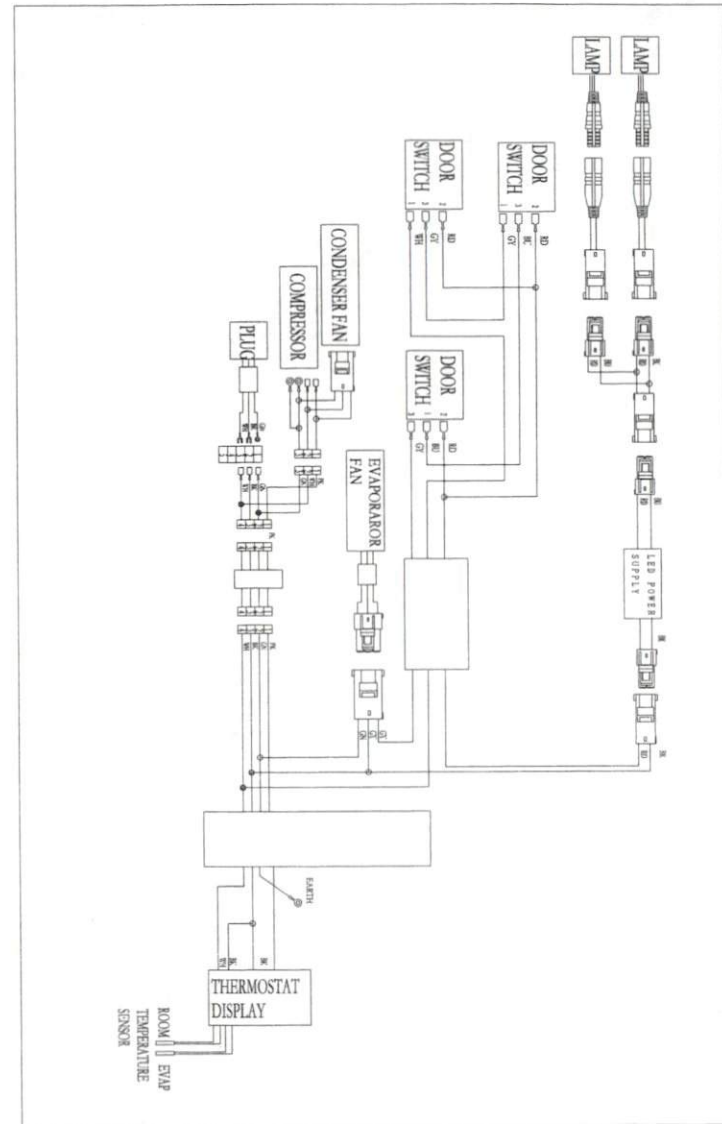
HOW TO SEE THE ALARM AND RESET THE RECORDED ALARM

1. Push the ▲ or ▼ key to display the alarm signals.
2. When the signal is displayed, hold the **SET** key until the "rst" message is displayed, and push the **SET** key again. The "rst" message starts blinking and the normal temperature will be displayed.

Message	Cause	Outputs
"P1"	Room probe failure	Compressor output according to par. "Con" and "CCF"
"P2"	Evaporator probe failure	Defrost end is timed
"HA"	Maximum temperature alarm	Outputs unchanged.
"LA"	Minimum temperature alarm	Outputs unchanged.
"dA"	Door open	Compressor and fans restarts
"EA"	External alarm	Output unchanged.
"CA"	Serious external alarm (r1F=bAL)	All outputs OFF.
"CA"	Pressure switch alarm (r1F=pAL)	All outputs OFF

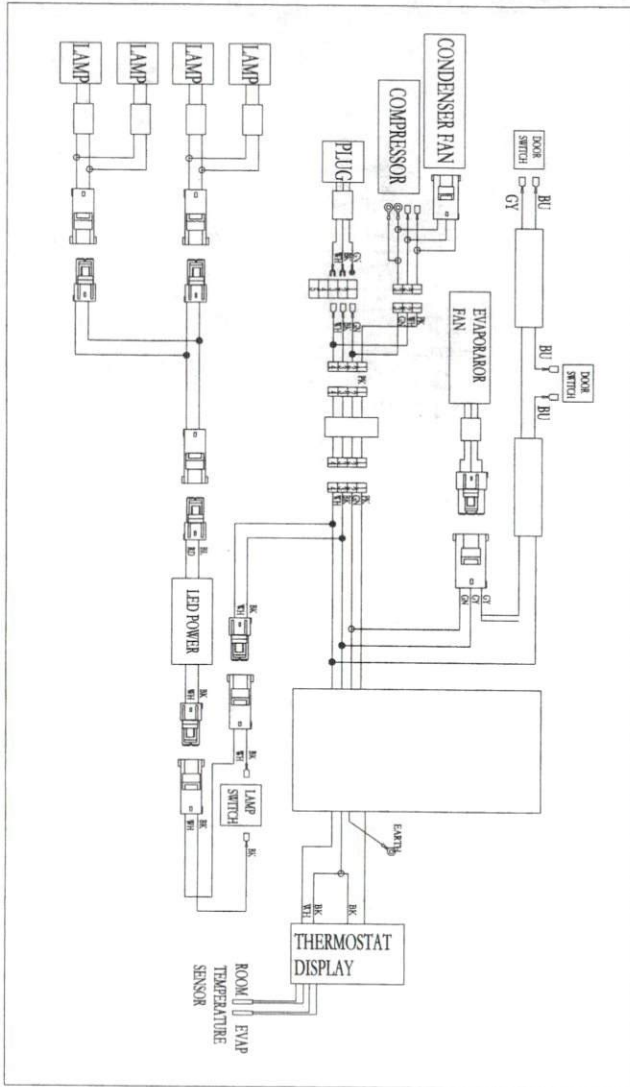
WIRING DIAGRAM

MODEL: RR3-HC



WIRING DIAGRAM

MODEL: RR2G-HC



MAINTENANCE



The unit must be turned OFF and disconnected from the power source whenever performing service, maintenance functions or cleaning the refrigerated area.

Refrigerators and Freezers

The interior and exterior can be cleaned using soap and warm water. If this isn't sufficient, try ammonia and water or a nonabrasive liquid cleaner. When cleaning the exterior, always rub with the "grain" of the stainless steel to avoid marring the finish.

Do not use an abrasive cleaner because it will scratch the stainless steel and plastic and can damage the breaker strips and gaskets.

Cleaning the Condenser Coil

The condenser coil requires regular cleaning and it is recommended every 90 days. In some instances, you may find that there is a large amount of debris and dust or grease accumulated prior to the 90 day time frame. In these cases the condenser coil should be cleaned every 30 days.

If the build up on the coil consists of only light dust and debris, the condenser coil can be cleaned with a simple brush. Heavier dust build-up may require a vacuum or even compressed air to blow through the condenser coil.

If heavy grease is present, there are de-greasing agents available for refrigeration use and specifically for the condenser coils. The condenser coil may require cleaning with the de-greasing agent and then blown through with compressed air.

Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with dirty or clogged condenser coils can result in compressor failures. Neglecting the condenser coil cleaning procedures will void any warranties associated with the compressor or cost to replace the compressor.



Never use a high pressure water wash for this cleaning procedure as water can damage the electrical components located near or at the condenser coil.

In order to maintain proper refrigeration performance, the condenser fins must be cleaned of dust, dirt and grease regularly. It is recommended that this be done at least every three months. If conditions are such that the condenser is totally blocked in three months, the frequency of cleaning should be increased. Clean the condenser with a vacuum cleaner or stiff brush. If extremely dirty, a commercial-grade condenser cleaner may be required.

Stainless Steel Care and Cleaning

To prevent discoloration of rust on stainless steel several important steps need to be taken. First, we need to understand the properties of stainless steel. Stainless steel contains 70-80% iron which will rust. It also contains 12-30% chromium which forms an invisible passive film over the steels surface which acts as a shield against corrosion. As long as the protective layer is intact, the metal is still stainless. If the film is broken or contaminated, outside elements can begin to breakdown the steel and begin to form rust or discoloration. Proper cleaning of stainless steel requires soft cloths or plastic scouring pads,



NEVER USE STEEL PADS, WIRE BRUSHES OR SCRAPERS!

DANGER

MAINTENANCE

Cleaning solutions need to be alkaline based or non-chloride based. Any cleaner containing chlorides will damage the protective film of the stainless steel. Chlorides are commonly found in hard water, salts, and household and industrial cleaners. If cleaners containing chlorides are used, be sure to rinse and dry thoroughly.

Routine cleaning of stainless steel can be done with soap and water. Extreme stains or grease should be cleaned with a non-abrasive cleaner and plastic scrub pad. It is always good to rub with the grain of the steel. There are also stainless steel cleaners available which can restore and preserve the finish of the steel's protective layer.

Early signs of stainless steel breakdown can consist of small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the passivity of the steel.



Never use an acid based cleaning solution! Many food products have an acidic content which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products.

Gasket Maintenance

Gaskets require regular cleaning to prevent mold and mildew build up and also to keep the elasticity of the gasket. Gasket cleaning can be done with the use of warm soapy water. Avoid full strength cleaning products on gaskets as this can cause them to become brittle and prevent proper seals. Do not use sharp tools or knives to scrape or clean the gasket which could possibly tear the gasket and rip the bellows.

Gaskets can easily be replaced and don't require the use of tools or authorized service technicians. The gaskets are "Dart" style and can be pulled out of the groove in the door and replaced by pressing the new one back into place.

Doors/Hinges

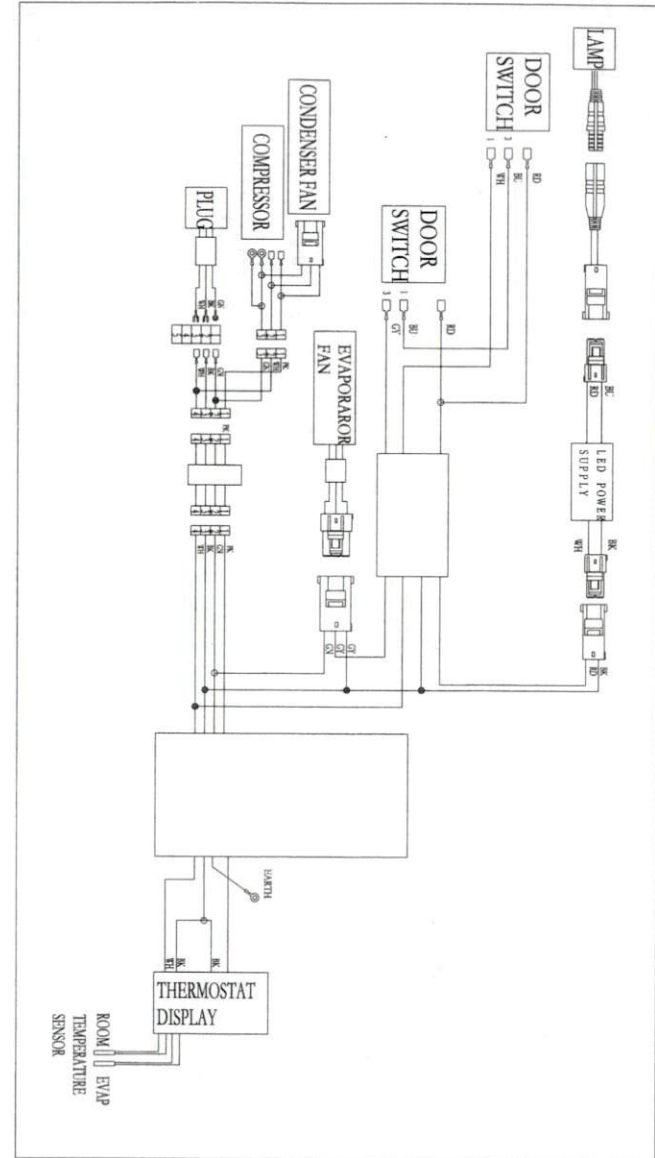
Over time and with heavy use, door hinges may become loose. If the door is beginning to sag, tighten the screws that mount the hinge brackets to the frame of the unit. If the doors are loose or sagging, this can cause the hinge to pull out of the frame which may damage both the doors and the door hinges.

Drain Maintenance

Each unit has a drain located inside the unit which removes the condensation from the evaporator coil and evaporates it into an external condensate evaporator pan. Each drain can become loose or disconnected from moving or bumping the drain. If you notice excessive water accumulation on the inside of the unit, be sure the drain tube is connected from the evaporator housing to the condensate evaporator drain pan. If water starts to collect underneath the unit, you may want to check the condensate evaporator drain tube to be sure it is still located inside the drain pan. The leveling of the unit is important as the units are designed to drain properly when on a level surface, if your floor is not level, this can also cause drain problems. Be sure all drain lines are free of obstructions because this may cause water to back up and overflow the drain pans.

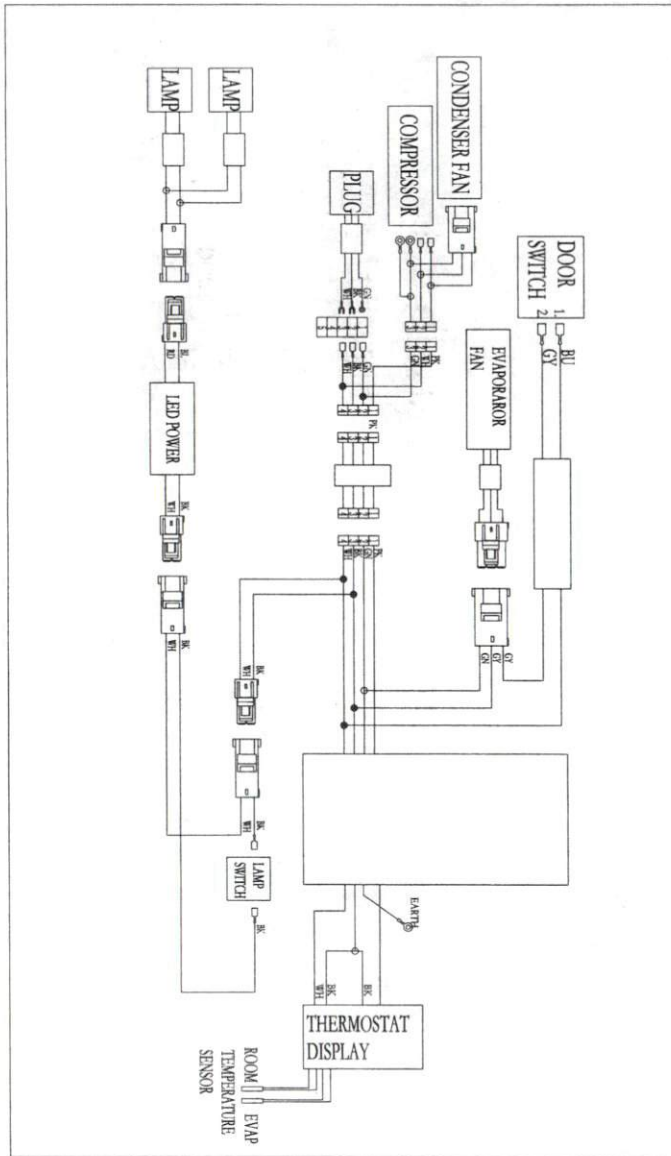
WIRING DIAGRAM

MODEL: RR2-35-HC / RR2-HC



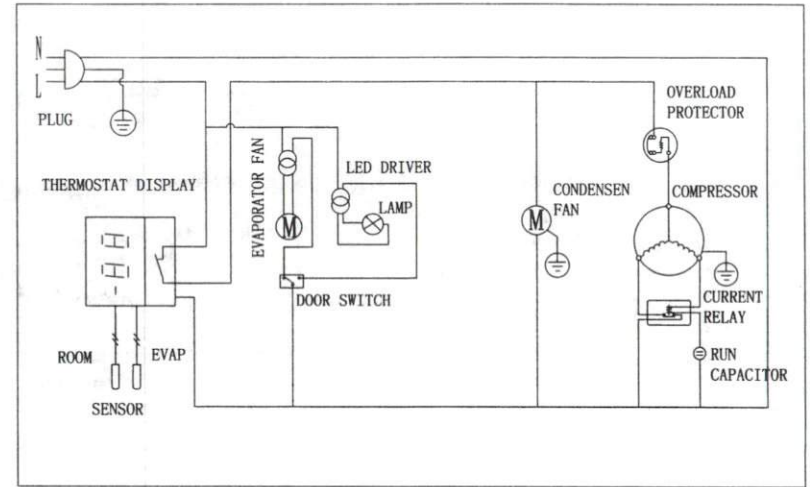
WIRING DIAGRAM

MODEL: RR1G-HC

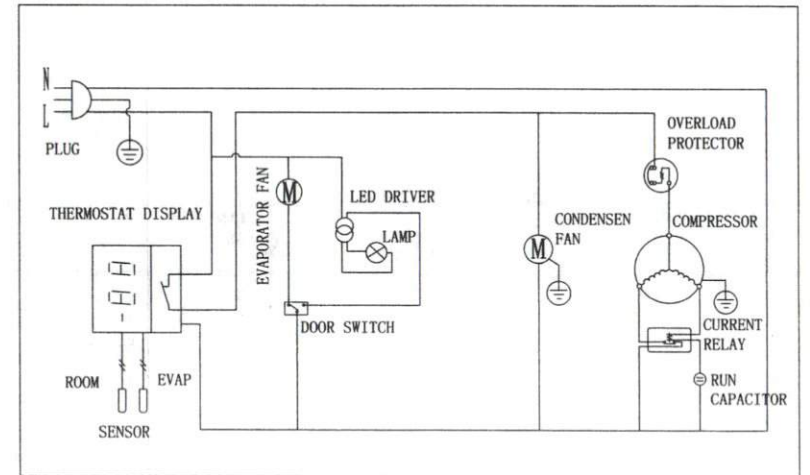


WIRING DIAGRAM

MODEL: RR1-19-HC

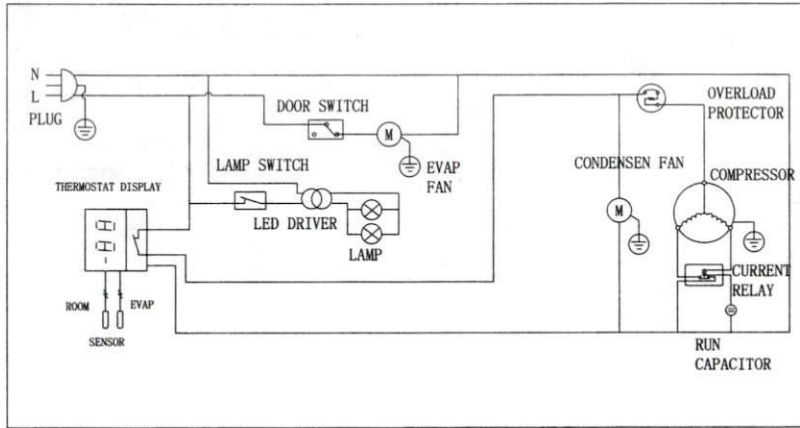


MODEL: RR1-HC

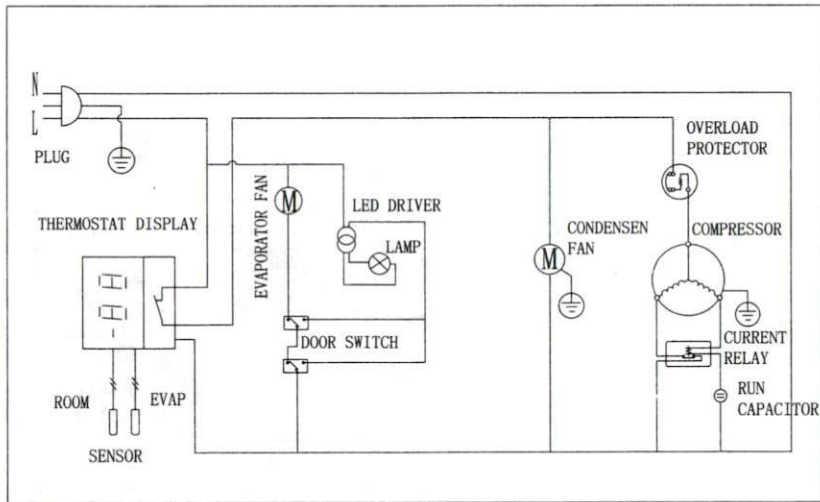


WIRING DIAGRAM

MODEL: RR1G-HC

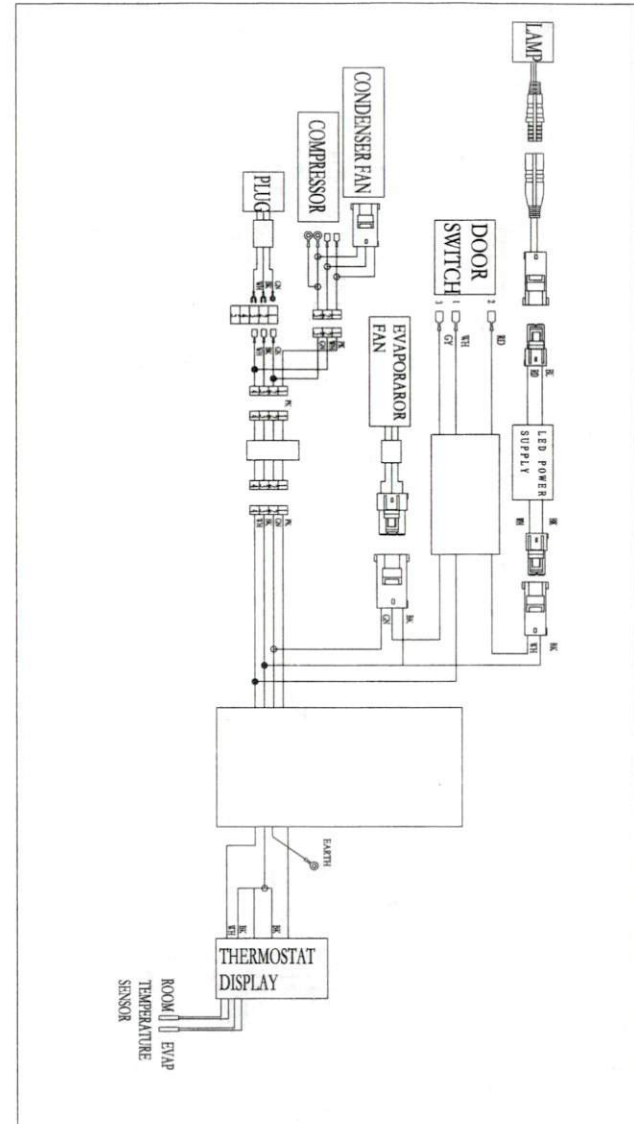


MODEL: RR2-35-HC / RR2-HC



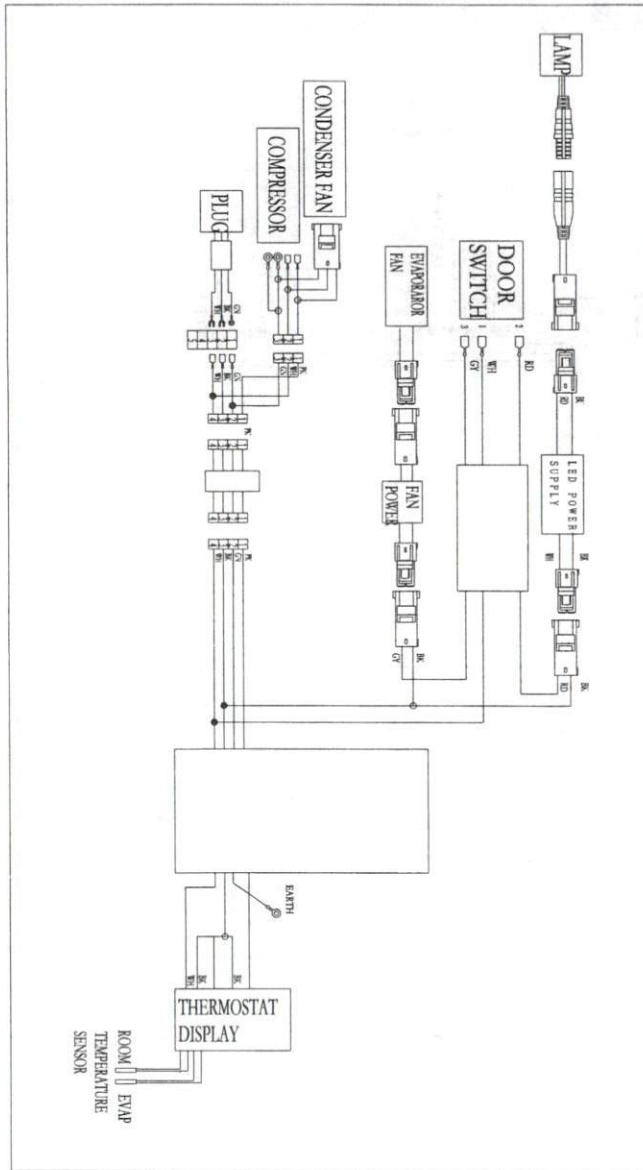
WIRING DIAGRAM

MODEL: RR1-HC



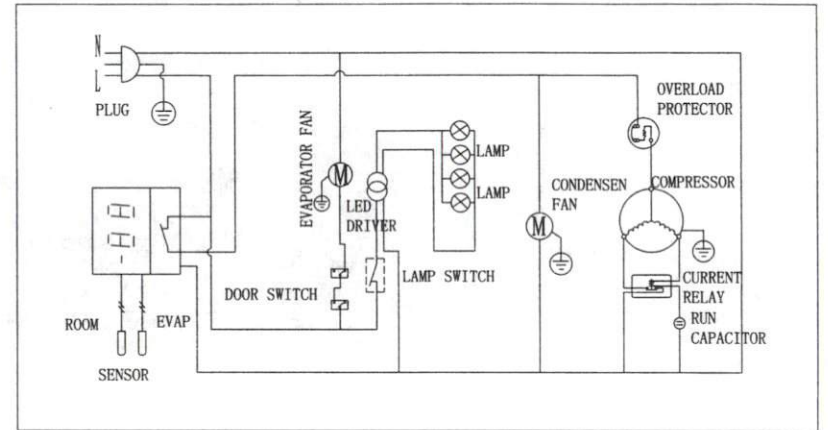
WIRING DIAGRAM

MODEL: RR1-19-HC

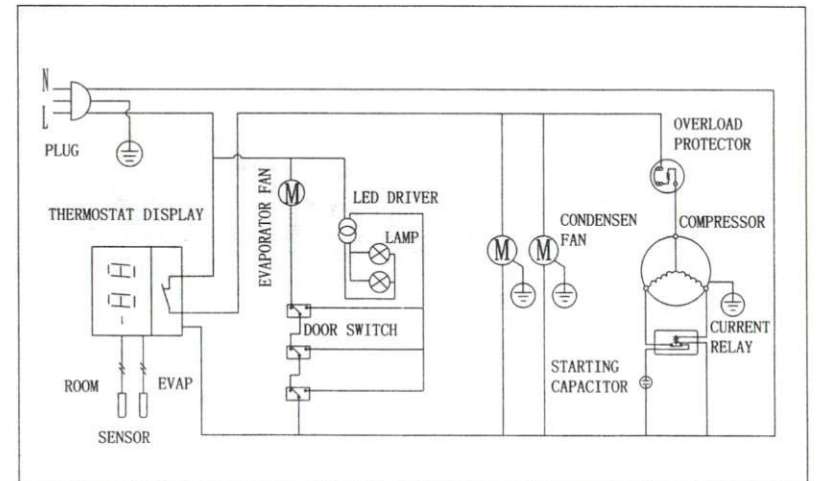


WIRING DIAGRAM

MODEL: RR2G-HC

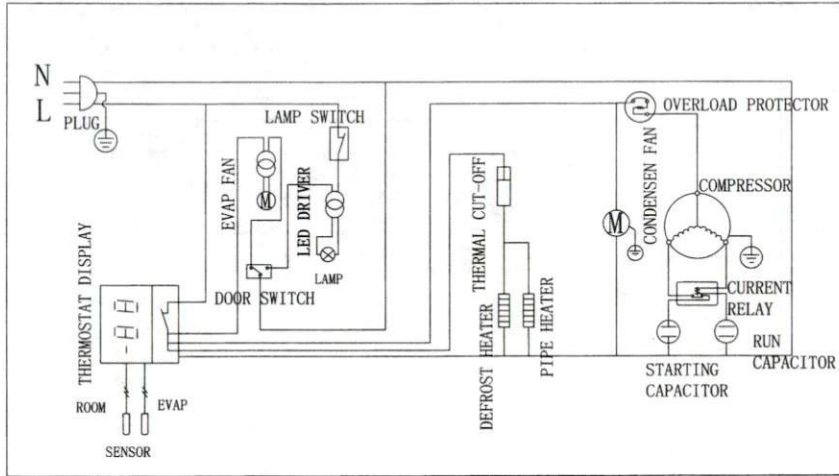


MODEL: RR3-HC

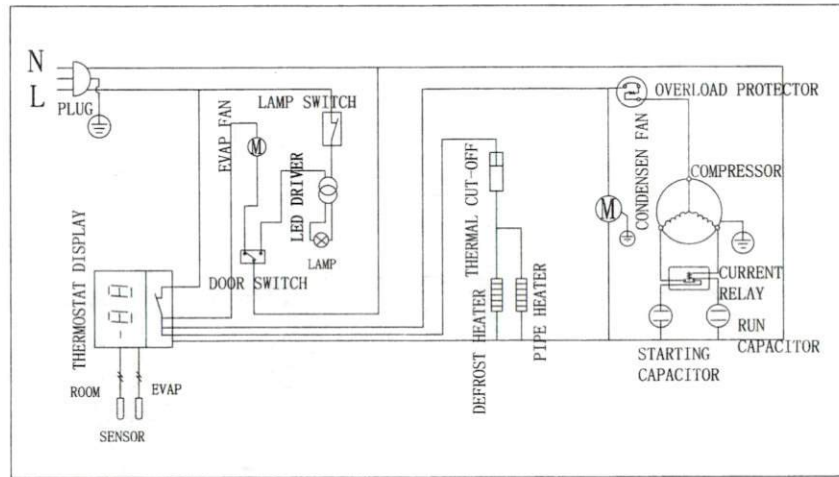


WIRING DIAGRAM

MODEL: RF1-19-HC

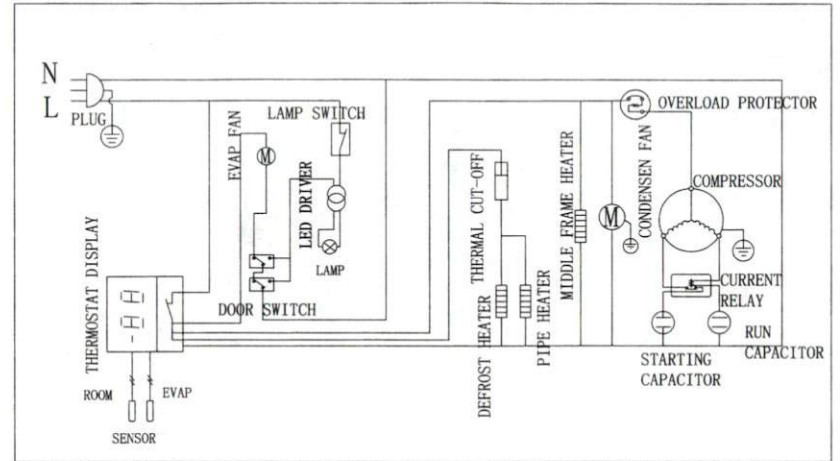


MODEL: RF1-HC

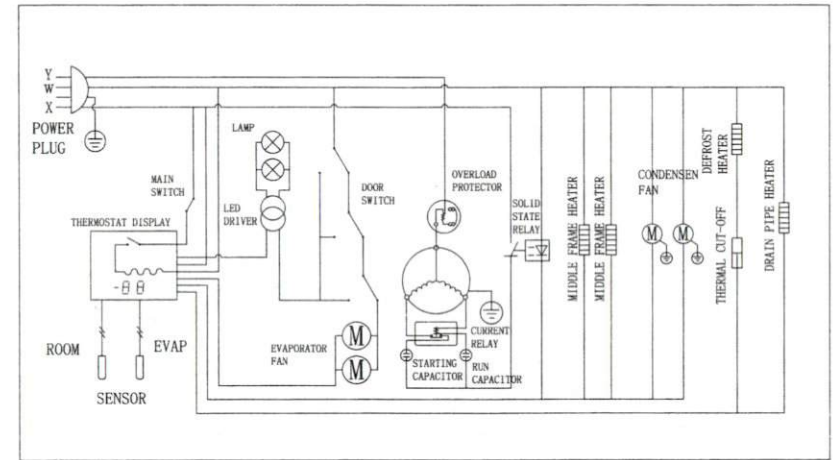


WIRING DIAGRAM

MODEL: RF2-HC



MODEL: RF3DV-HC



LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY FOR THE GFF SERIES GAS FRYERS

GLOBE warrants the GFF Gas Fryer to be free of defects in materials and workmanship for a period of 1 year from the date of original installation.

This Warranty is subject to the following conditions and limitations:

1. This warranty is limited to product(s) sold by GLOBE to the original user in the continental United States and Canada.
2. Original installation must occur within 18 months of date of manufacture, and proof of the installation must be provided to GLOBE.
3. The liability of GLOBE is limited to the repair or replacement of any part found to be defective.
4. GLOBE will bear normal labor charges incurred in the repair or replacement of a warranted piece of equipment within 50 miles (80 kilometers) of an authorized service agency. Time and travel charges in excess of 50 miles (80 kilometers) will be the responsibility of the person or firm requesting the service.
5. This warranty does not apply to any product(s) which have not been installed in accordance with the directions published in the appropriate installation and operation manuals. GLOBE will bear no responsibility or liability for any product(s) which have been mishandled, abused, misapplied, misused, subject to harsh chemical action, (chlorinated or sulfate products), or poor water quality, field modified by unauthorized personnel, damaged by flood, fire, or other acts of nature, or which have altered or missing serial numbers.
6. GLOBE does not recommend or authorize the use of any product(s) in a non-commercial application, including but not limited to residential use. The use or installation of product(s) in non-commercial applications renders all warranties, expressed or implied, including the warranties of MERCHANTABILITY and FITNESS FOR A PARTICULAR PURPOSE, null and void, including any responsibility for damage, cost and legal actions resulting from the use or installation of product(s) in any non-commercial setting.
7. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer and not that of GLOBE.
8. Exception to the 1 year warranty period is as listed:
Fry Tanks:
If tank is found to be leaking within the first year of operation from date of installation and verified by an authorized service agency, the entire GFF-fryer will be replaced. Replacement fryer will be warranted for the balance of the original warranty. Original purchased replacement parts manufactured by GLOBE will be warranted for 90 days from the parts invoice date. This warranty is for parts cost only, and does not include freight or labor charges. Exceptions are stainless steel fry tanks which will be warranted as stated in item 8.
9. This states the exclusive remedy against GLOBE relating to the product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause. GLOBE shall not be liable, under any legal theory, for loss of use, revenue or profit, or for substituted use or performance, or for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type.
10. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY OF GLOBE WITH RESPECT TO THE PRODUCT(S).

GLOBE FRYER


GLOBE
2153 DRYDEN RD.
DAYTON, OH 45439
937-299-5493

A product with the GLOBE name incorporates the best in durability and low maintenance. We all recognize, however, that replacement parts and occasional professional service may be necessary to extend the useful life of this unit. When service is needed, contact a GLOBE Authorized Service Agency, or your dealer. To avoid confusion, always refer to the model number, serial number, and type of your unit.





- Wipe off the basket support frame and the inside of the frypot with a clean cloth.



CAUTION

SOME AREAS OF THE FRYPOT MAY BE HOT!

- Close drain valve and strain the oil back into the frypot through several thicknesses of cheesecloth, or filter it back using a filter machine.
- Replace the basket support frame (if applicable)
- Add oil or shortening to MIN oil level mark on rear of frypot.
- To resume cooking, turn the combination gas valve knob to "ON" position.

WEEKLY CLEANING

- Follow steps 1 through 4 of the Daily Cleaning procedure (see previous section).
- Close drain valve and fill frypot with a solution of warm water and boil-out compound
- Relight the fryer and bring the solution to a gentle boil for at least five minutes.
- Turn off main burners and let the solution stand until the gum deposits are softened and the carbon spots and burned grease spots can be rubbed off.
- Scrub the frypot walls and heat tubes, then drain out frypot and rinse it with clean water.
- Refill the frypot with clean water and boil again.
- Turn off gas and drain and rinse well until clean.
- Wipe dry with a clean cloth.
- Refill as specified in the "Filling the Frypot" section (see page 13).

MONTHLY CLEANING

- Perform the Weekly Cleaning procedure (see previous section).
- Clean around burner and orifices if lint has accumulated.
- Visually check that burner carry-over ports are unobstructed.

CLEANING STAINLESS STEEL SURFACES

To remove normal dirt, grease and product residue from stainless steel use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth. Never use vinegar or any corrosive cleaner.

To remove grease and food splatter or condensed vapors that have baked on the equipment apply cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines on the metal. Rubbing cleanser, as gently as possible, in the direction of the polished lines will not mar the finish of the stainless steel. NEVER RUB WITH A CIRCULAR MOTION. Soil and burnt deposits that do not respond to the above procedure can usually be removed by rubbing the surface with SCOTCH-BRITE™ scouring pads or STAINLESS scouring pads. DO NOT USE ORDINARY STEEL WOOL, as any particles left on the surface will rust and further spoil the appearance of the finish. NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE OR OTHER STEEL TOOLS. Surfaces that are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack. Refinishing may then be required.

Darkened areas, called "heat tint," sometimes appear on stainless steel surfaces where the area has been subjected to excessive heat. These darkened areas are caused by thickening of the protective surface of the stainless steel and are not harmful. Heat tint can normally be removed by the above cleaning techniques, but tint which does not respond to that procedure calls for a vigorous scouring in the direction of the polish lines, using SCOTCH-BRITE™ scouring pads or a STAINLESS scouring pad in combination with a powered

SERVICE



HIGH LIMIT CONTROL

GLOBE Fryers are equipped with a secondary heat control that prevents the oil temperature from rising above 450°F. (Because of the accuracy tolerance of the sensor, the oil temperature may reach as high as 475°F.)

In the event the fryer shuts down due to this condition, the oil must be cooled to below 400°F before the pilot burner can be re-ignited. When the oil has cooled, use the "Lighting" procedure on page 12 to place the fryer back in operation. If the problem persists, contact your GLOBE Service Representative or the GLOBE Service Department.

COOKING HINTS

USER TIPS

- Smoking oil means that the temperature is too high, or that the oil has broken down.
- Gum in frypot denotes a need for thorough cleaning (see "Weekly Cleaning" on page 15)
- Use different oil for oily foods (mackerel, nutmeg, etc.) than for foods with water-soluble flavors (potatoes, onions, etc.).
- Taste cool oil for quality. Replace it regularly.
- Poor oil cannot produce good food.

CLEANING

GLOBE equipment is constructed with the best quality materials and is designed to provide durable service when properly maintained. To expect the best performance, your equipment must be maintained in good condition and cleaned daily. Naturally, the frequency and extent of cleaning depends on the amount and degree of usage.

Following daily and more extensive periodic maintenance procedures will increase the life of your equipment. Climatic conditions (e.g., salt air) may result in the need for more thorough and more frequent cleaning in order to keep equipment performing at optimal levels.



WARNING: BURN HAZARD

If necessary to move the fryer for cleaning, etc., drain oil first to avoid death or serious injury.



WARNING

If disconnection of the restraint is necessary to move the appliance for cleaning, etc., reconnect it when the appliance is moved to its originally installed position.


DAILY CLEANING

1. Turn thermostat knob to "OFF" position.
2. Place hot-oil in a safe container under the drain and drain the frypot completely.
3. Remove the basket support frame (if applicable) and flush out any sediment remaining in the frypot with a little hot oil.



FILLING THE FRYPOT

1. Close drain valve completely before filling the frypot.
2. When the fryer is new, fill the frypot with water and clean thoroughly (see "Weekly Cleaning" on page 15) in order to remove protective coatings and any foreign matter.
3. The recommended solid shortening capacity for the frypot (35, 55 or 75lbs) is described on the serial plate (which is located inside the front door).
4. Remove the basket support frame when filling the frypot with solid shortening.
5. When solid shortening is used, be careful not to bend, break, or twist the thin capillary wires of the sensing elements located in the frypot.
6. Pack solid shortening into the zone below the tubes, all spaces between the tubes, and at least an inch above the top of the tubes before lighting the fryer. If any air spaces are left around the heat tube surfaces when the heat is turned on, the tube surfaces will become red hot, burn the solid shortening, weaken the frypot, and could result in a fire.

 **CAUTION**

*NEVER ATTEMPT TO MELT A SOLID BLOCK OF SHORTENING ON TOP OF THE HEAT TUBES.
NEVER START THE BURNERS WHEN THE FRYPOT IS EMPTY.*

7. To prevent burning or scorching the solid shortening, keep the thermostat set at the lowest temperature until all the solid shortening between and above the tubes has been melted. Additional solid shortening can then be added until the desired frying depth has been reached.
8. Replace the basket support frame over the frypot heat tubes.

SHUTDOWN PROCEDURE

Standby: Turn knob on the combination gas valve to the "PILOT" position. At this setting, only the pilot burner will remain ignited.

Complete Shutdown: Turn knob on the combination gas valve clockwise, press down on the knob and continue to turn to the "OFF" position.

RELIGHTING

 **WARNING**

In the event of a main burner ignition failure, a five minute purge period must be observed prior to re-establishing the ignition source.

1. Shut off all gas.
2. Wait five minutes.
3. Follow the "Lighting" procedure described on page 12.

AUTOMATIC PILOT VALVE

The Automatic Pilot Valve provides an automatic safety shutoff for the fryer when the pilot flame is extinguished. When the pilot flame is burning, the valve is held open electromagnetically by the electrical current from a thermopile in the pilot flame. When the pilot flame goes out, generation of current ceases and the valve closes automatically.

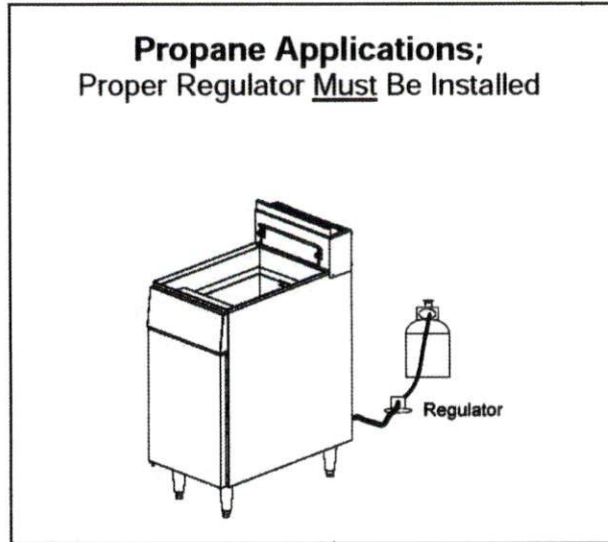


PHOTO 1

OPERATION

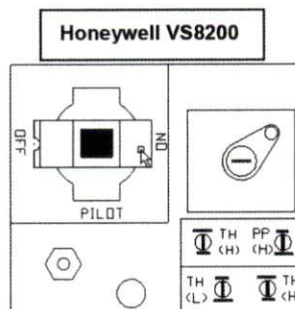
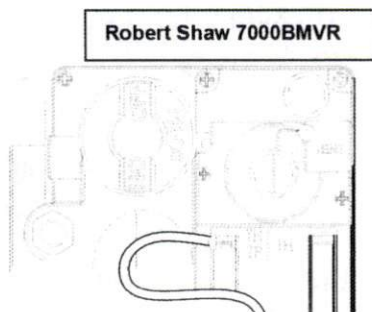
LIGHTING

! CAUTION

IF YOU SMELL GAS DURING THE LIGHTING PROCEDURE, IMMEDIATELY SHUT OFF THE GAS SUPPLY UNTIL THE LEAK HAS BEEN CORRECTED.

Open the burner compartment door and do the following:

1. Turn thermostat to "OFF"
2. Press down the knob of the combination gas valve, turn it counterclockwise to the "PILOT" position (shown), and continue to press the knob down.



3. While pressing the knob down, use a lit match to ignite the pilot. Continue to press the knob down for about 30 seconds. If the pilot does not stay lit when the knob is released, repeat the lighting procedure and keep the knob down longer. Adjustment of pilot flame may be necessary.
4. When the pilot stays lit, turn the knob counterclockwise to the "ON" position. Do not press down on the knob in this step.
5. Do NOT turn the thermostat "ON" until the frypot is filled with oil or solid shortening.
6. Once the frypot is filled with shortening, set the thermostat to the desired temperature

SERVICE



INSTALLATION

Step 5: Gas Connection

A 3/4" male NPT line for the gas connection is located near the lower right rear corner of the fryer. The serial plate (located inside the front door of the fryer) indicates the type of gas the unit is equipped to burn (natural gas or propane). The fryer should be connected ONLY to the type of gas for which it is equipped.

A circuit diagram is located inside the front door of the fryer.

All GLOBE equipment is adjusted at the factory; however, pilot height should be checked at installation and adjusted, if necessary.

For orifice sizes and pressure regulator settings, see the chart on page 4. If the fryer is being installed at over 2,000 feet altitude and that information was not specified when ordered, contact the appropriate authorized GLOBE Service Representative or the GLOBE Service Department. Failure to install with proper orifice sizing will result in poor performance and may void the warranty.

If applicable, the vent line from the gas appliance pressure regulator shall be installed to the outdoors in accordance with local codes or, in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1*, or the *Propane Installation Code, CAN/CGA-B149.2*, as applicable.

An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas necessary for satisfactory performance. A combination gas valve and pressure regulator, which is provided with each unit, is set to maintain a 4" W.C. manifold pressure for natural gas or 10.0" W.C. manifold pressure for propane gas. However, to maintain these conditions the pressure on the supply line, when all units are operating simultaneously, should not drop below 7" W.C. for natural gas or 11" W.C. for propane gas. Fluctuations of more than 25% on natural gas or 10% on propane gas will create problems and affect burner operating characteristics. A 1/8" tap to measure the manifold pressure is located on the combination gas valve, which is on the burner manifold located directly below the burners inside the cabinet.

Purge the supply line to clean out dust, dirt, or other foreign matter before connecting the line to the unit.

It is recommended that an individual manual shutoff valve be installed in the gas supply line to the unit.

Use pipe joint compound that is suitable for use with both natural and LP gas on all threaded connections.

CAUTION

ALL PIPE JOINTS AND CONNECTIONS MUST BE TESTED THOROUGHLY FOR GAS LEAKS. USE ONLY SOAPY WATER FOR TESTING ON ALL GASES. NEVER USE AN OPEN FLAME TO CHECK FOR GAS LEAKS. ALL CONNECTIONS MUST BE CHECKED FOR LEAKS AFTER THE UNIT HAS BEEN PUT INTO OPERATION. **TEST PRESSURE SHOULD NOT EXCEED 14" W.C.**

CAUTION

THIS APPLIANCE AND ITS INDIVIDUAL COMBINATION GAS VALVE MUST BE DISCONNECTED FROM THE GAS SUPPLY PIPING SYSTEM DURING ANY PRESSURE TESTING OF THAT SYSTEM AT TEST PRESSURES IN EXCESS OF 14"WC (1/2 PSIG or 3.45 kPa).

If the incoming gas pressure is in excess of 14"WC (1/2PSI, 3.45 kPa), a proper step-down regulator will be required. See PHOTO 1 for LP application


Connect the gas supply directly to the 3/4" male NPT connector located near the lower left rear corner of the fryer. When tightening the supply pipe, be sure to hold the mating connector extending from the unit securely with a wrench. This will prevent any damage or distortion to the internal piping and controls of the unit.

After connecting the gas supply, check again that the fryer is level. Use a long spirit level four ways; across the front and rear of the frypot, and along each edge.



Step 4: Check Clearances and Ventilation

Select a firm, level location for your fryer. Leave clearance, whenever possible, so that access from the rear is possible to permit cleaning. If the unit is to be set on non-combustible flooring, such as a concrete slab, 3 inches minimum toe room must be provided to prevent restriction of the air opening in the bottom of the unit.

 **WARNING**


There must be adequate clearance between fryer(s) and construction. Clearance must also be provided in front for servicing and for operation.

Minimum Clearances:

	From Combustible Construction
Sides	6 inches
Rear	6 inches

ALL GLOBE FRYERS SHALL BE INSTALLED WITH AT LEAST A 16 INCH SPACE BETWEEN THE FRYER AND SURFACE FLAMES FROM ADJACENT EQUIPMENT. A FLAME GUARD IS ACCEPTABLE IF ALLOWED UNDER LOCAL CODE.

No additional side and rear clearance is required for service as the fryer is serviceable from the front.

 **WARNING**

Improper ventilation can result in personal injury or death. Ventilation that fails to properly remove flue products can cause headaches, drowsiness, nausea, or could result in death.

Unit Must be installed under a ventilation hood

All units must be installed in such a manner that the flow of combustion and ventilation air is not obstructed. Provisions for adequate air supply must also be provided. Do NOT obstruct the bottom front of the unit, as combustion air enters through this area. Be sure to inspect and clean the ventilation system according to the ventilation equipment manufacturer's instructions.

Due to the variety of problems that can be caused by outside weather conditions, venting by canopies or wall fans is preferred over any type of direct venting. It is recommended that a canopy extend 6" past the appliance and the bottom edge be located 6'6" from the floor. Filters should be installed at an angle of 45° or more from the horizontal. This position prevents dripping of grease and facilitates collecting the run-off grease in a drip pan, unusually installed with a filter. A strong exhaust fan tends to create a vacuum in the room and may interfere with burner performance or may extinguish pilot flames. Fresh air openings approximately equal to the fan area will relieve such a vacuum. In case of unsatisfactory performance on any appliance, check the appliance with the exhaust fan in the "OFF" position. Do this only long enough to check equipment performance, then turn hood back on and let it run to remove any exhaust that may have accumulated during the test.

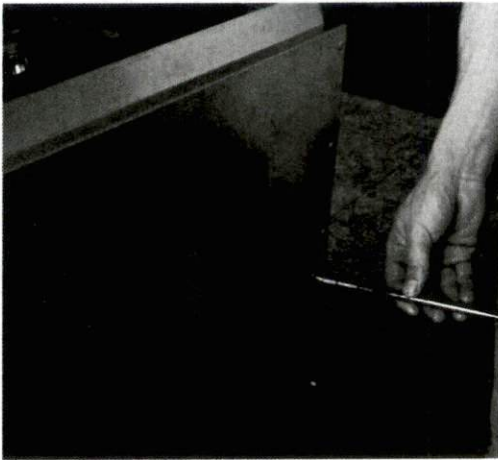
The exhaust fan should be installed at least 2 feet above the vent opening at the top of the fryer.

Make sure all ventilation meet local code requirement

This unit is not intended to be connected directly to an outside flue.



4. Secure it with four self-tapping screws two on the back and one on each side using a 5/16" socket



INSTALLATION

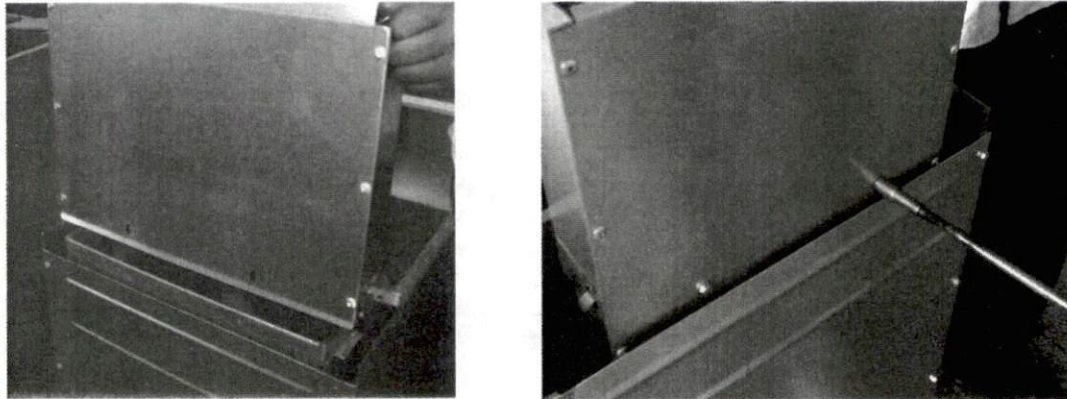


Step 3: Flue Installation

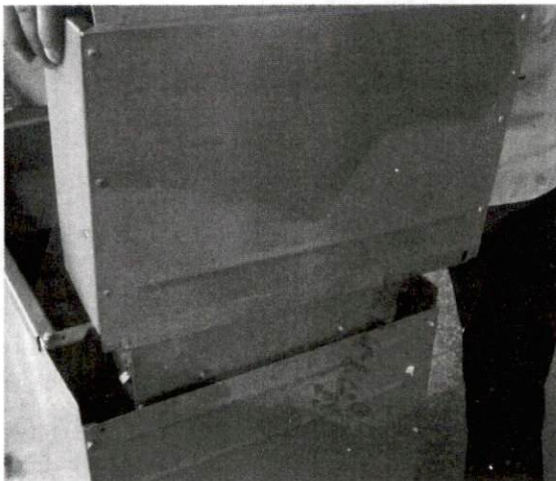
1. Unpack the flue box and flue wrap



2. Slide the flue box over the flue and secure it with the two self-tapping screws using a 5/16" socket



3. Slide the flue wrap over the flue



INSTALLATION



Step 2: Install the Legs (or Optional Casters) and Restraints

A set of legs is packed with the fryer. Casters are optional, purchased separately. Mounting fasteners are pre-mounted on the base plates.

1. Raise fryer sufficiently to allow legs or casters to be screwed into the base plate. For safety, "shore up" and support the fryer with an adequate blocking arrangement strong enough to support the load.
2. Screw the four legs or casters to the plate on the bottom of the fryer. When casters have been ordered, the casters having a locking-brake should be attached under the front of the fryer.
3. Lower the fryer gently. Never drop or allow the fryer to fall.
4. Use a level to make sure that the fryer is level. Each caster, or the tubular-end of each leg, can be screwed in or out to lower or raise each corner of the fryer.
5. Attach restraints as required by local codes.


INSTALLATION

NOTICE

Unit must be level to assure maximum performance. Improper leveling may void warranty.

NOTICE


When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with either ANSI Z21.69 CSA 6.16 and a quick-disconnect device complying with ANSI Z21.41 CSA 6.9. It must also be installed with restraining means to guard against transmission of strain to the connector, as specified in the appliance manufacturer instructions.

 **WARNING**

If disconnection of the restraint is necessary to move the appliance for cleaning, etc., reconnect it when the appliance is moved to its original installed position.

 **WARNING**

When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with either ANSI Z21.69 or CAN/CGA-6.16 and a quick disconnect device complying with either ANSI Z21.41 or CAN1-6.9. It must also be installed with restraining means to guard against transmission of strain to the connector, as specified in the appliance manufacturer's instructions.

 **WARNING**

All fryers must be restrained to prevent tipping in order to avoid the splashing of hot liquid. The means of restraint may be the manner of installation.



INSTALLATION

NOTICE

Installation must conform with local codes, or in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1*, or the *Propane Installation Code, CAN/CGA-B149.2*, as applicable.

NOTICE

These installation procedures must be followed by qualified personnel or warranty will be void.

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 the "authority having jurisdiction" when it comes to installation requirements for equipment.

INSTALLATION

Step 1: Unpack

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for safe transit and delivery. If damaged equipment is received, 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. The freight bill must then be signed by the carrier representative (Driver). If the bill is not signed, the carrier may refuse the claim. The carrier can supply the necessary forms.

A request for inspection must be made to the carrier within 15 days if there is concealed damage or loss that is not apparent until after the equipment is uncrated. The carrier should arrange an inspection. Be certain to hold all contents plus all packing material.

1. Uncrate carefully. Report any hidden damage to the freight carrier IMMEDIATELY.
2. Do not remove any tags or labels until unit is installed and working properly.

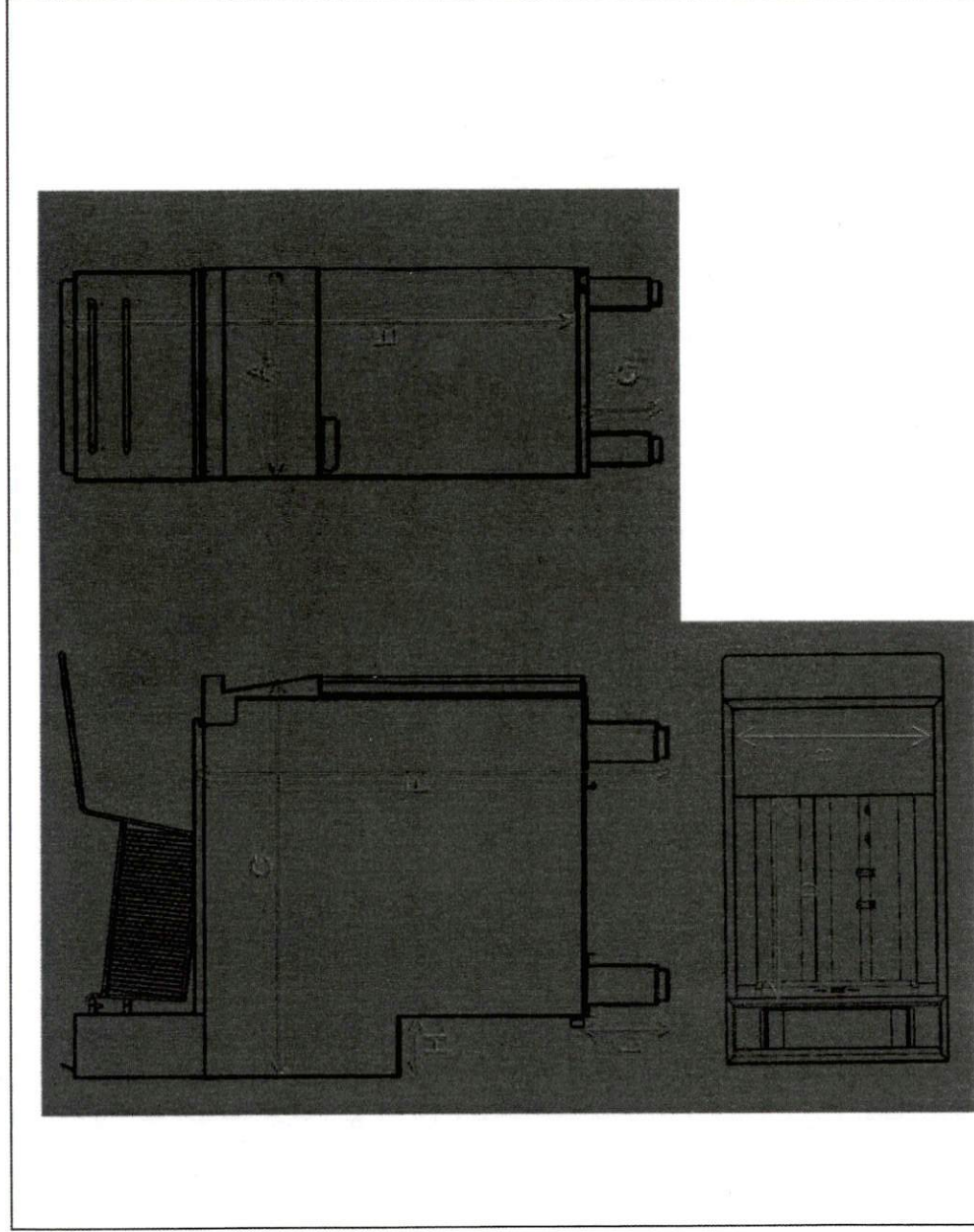
GAS SUPPLY AND BURNER INFORMATION

Supply pressure should be minimum of 4" W.C. for natural gas or 10" W.C. for propane. The fryer comes with 3/4" NPT male connector on a 1/2" pipe, allowing you to connect with either 3/4" or 1/2" NPT female connector.

Model	Burners	Gas Type	Manifold Pressure	Number of heat tube	Rate Each BTUs / Hour	Total Rate BTUs / Hour	Orifice Size
GFF35G	Main	Natural	4" W.C.	3	30,000	90,000	#39
GFF35PG		Propane	10" W.C.	3	30,000	90,000	#52
GFF50G	Main	Natural	4" W.C.	4	30,000	120,000	#39
GFF50PG		Propane	10" W.C.	4	30,000	120,000	#52
GFF80G	Main	Natural	4" W.C.	5	30,000	150,000	#39
GFF80PG		Propane	10" W.C.	5	30,000	150,000	#52
* Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane. ** Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.							

SPECIFICATIONS

DIMENSIONS



Note: for mm, multiply inches by 25.4

Model	Width (in)			Depth (in)			Height (in)			Gas Connection (in)		Total BTU/hr	Crated Weight (lbs)
	A	B	C	D	E	F	G	H	I				
GFF35G	15.5	14.0	30.3	14.0	47.2	34.7	6.0	4.2	7.0	90,000	176		
GFF50G	15.5	14.0	30.3	14.0	47.2	34.7	6.0	4.2	7.0	120,000	192		
GFF80G	21.0	18.0	34.3	18.0	47.2	34.7	6.0	4.2	7.0	150,000	265		

NOTICE

GLOBE Fryers are intended for commercial use only. Not for household use.

Warranty will be void if service work is performed by other than a qualified technician, or if other than genuine GLOBE replacement parts are installed.

Be sure this Operator's Manual and important papers are given to the proper authority to retain for future reference.

Congratulations! You have purchased one of the finest pieces of commercial cooking equipment on the market.

You will find that your new equipment, like all GLOBE equipments, has been designed and manufactured to meet the toughest standards in the industry. Each piece of GLOBE equipment is carefully engineered and designs are verified through laboratory tests and field installations. With proper care and field maintenance, you will experience years of reliable, trouble-free operation. **For best results, read this manual carefully.**

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

MODELS

This manual is for GLOBE Fryers with 35-lb (GFF35), 55-lb (GFF50) and 80-lb (GFF80) capacity frypots. The capacity is described on the serial plate that is located inside the front door on the left side.

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Parts 20

Read these instructions carefully before attempting installation. Installation and initial startup should be performed by a qualified installer. Unless the installation instructions for this product are followed by a qualified service technician (a person experienced in and knowledgeable with the installation of commercial gas and/or electric cooking equipment) then the terms and conditions on the Manufacturer's Limited Warranty will be rendered void and no warranty of any kind shall apply.

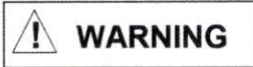
SAFETY PRECAUTIONS

Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and aware of precautions. Accidents and problems can be caused by failure to follow fundamental rules and precautions.

The following symbols, found throughout this manual, alert you to potentially dangerous conditions to the operator, service personnel, or to the equipment.



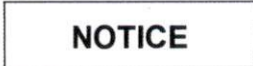
This symbol warns of immediate hazards that will result in severe injury or death.



This symbol refers to a potential hazard or unsafe practice that could result in injury or death.



This symbol refers to a potential hazard or unsafe practice that could result in injury, product damage, or property damage.



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

 **WARNING**
FIRE HAZARD
FOR YOUR SAFETY

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

Keep area around appliances free and clear of combustibles.

Purchaser of equipment must post in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.

 **WARNING**
BURN HAZARD

Contact with hot oil will cause severe burns. Always use caution. Oil at 200°F is more dangerous than boiling water.

 **WARNING**

In the event a gas odor is detected, shut down equipment at the combination gas valve and contact the local gas company or gas supplier for service.

OPERATOR'S MANUAL

GFF Series Fryers



Model GFF35G
GFF35PG
(3 Burner Fryer)

Model GFF50G
GFF50PG
(4 Burner Fryer)

Model GFF80G
GFF80PG
(5 Burner Fryer)

 **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 order to provide the best service, ATOSA Catering Equipment INC. requests that please register your warranty online at www.atosausa.com For any service issues, please kindly contact us at

Email: warranty@atosausa.com

Or

Toll Free: +1-800-683-8660

Gas Countertop Griddles Operating Instructions

Before you begin, please read these instructions carefully to use this product correctly, to make the product perform ideally, and to avoid hazards.

Models: ATTG-24 / ATTG-36 / ATTG-48

Dear customers and users:

Thank you for purchasing our products. In order to be able to better use this product, please read these instructions carefully before any operation, and follow the guide, to avoid any unnecessary trouble during using.

Please keep this instruction manual in a safe place for convenient reference and operation.

This instruction manual is subject to any change without further notice, and the manufacturer reserves the right of final interpretation.

The appliance is designed for commercial purposes, not for household use.

A statement instructing the purchaser to post in a prominent location instructions to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.

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.

Gas Countertop Griddles

The Installation, Operation and Maintenance Guide

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2. Brief Instruction.....	- 3 -
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7. Safety Notices and Precautions.....	- 8 -
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9. Cleaning and Maintenance.....	- 11 -
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1. Safety Protection

- ⚠ Please make sure that the operator is an authorized and licensed technician before you allow him/her to install and operate the products. Be sure to strictly follow this instruction guide during installation and using. The manufacturer is not responsible for any danger or accidents caused by improper operation or maintenance.
- ⚠ Do not store flammable or explosive objects around the product. Keep all flammable and explosive objects at a safe distance away from the product for normal using.
- ⚠ Place the product in a reasonable position. Regarding related matters of gas, customers should execute the requirements of local gas supply sector;
- ⚠ If you smell a gas leak, turn off the gas valves immediately and call the gas company;
- ⚠ The product should not be operated by those under 18 years of age, or those with physical or mental disorders, or disabilities that lack the necessary knowledge or experience unless with appropriate instructions and sufficient safety.

2. Brief Instruction

The product is a series of gas griddles in our company production, which is novel designed, reasonable structured, convenient operated, durable used, and convenient maintained. It's equipped with a flame-out protection device, to ensure the user's safety in use, The product allows for constant temperature control and the user can adjust the required temperature as required. This is hotel, supermarket, western restaurant, noshery and food industry's ideal grilled product equipment.

3. Manufacture's Authority and Responsibility

Banning of all or partial transformation to the products without the manufacturer's explicit authorization.

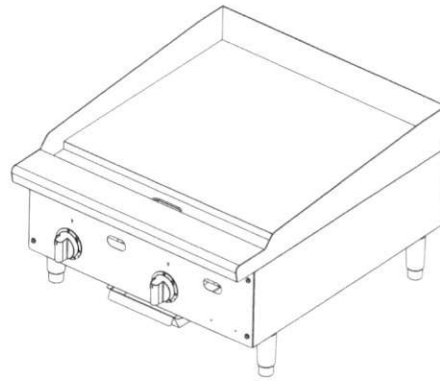
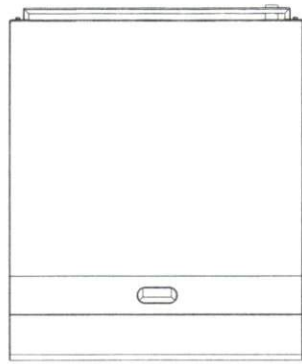
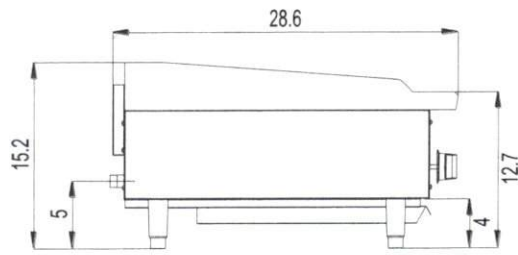
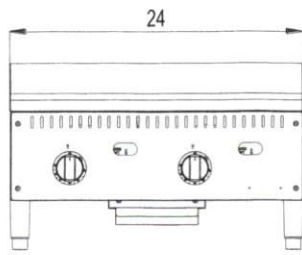
Manufacturers refused to undertake responsibility to third parties as the following reasons:

- ⚠ Not follow this instruction guidance and warning in using and testing;
- ⚠ Not in accordance with the requirements of technical parameters using this product;
- ⚠ Incorrectly or irrationally using the product by untrained personnel;
- ⚠ Not obey the local law using this product;
- ⚠ Be repaired or changed by unauthorized technicians;
- ⚠ Use the spare parts or accessories provided by non-manufacturers;
- ⚠ Accidents caused by force majeure;
- ⚠ Not strictly comply with related guide of instruction by any reason.

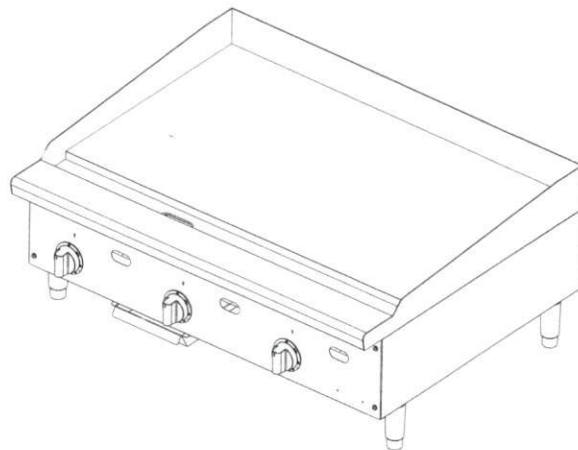
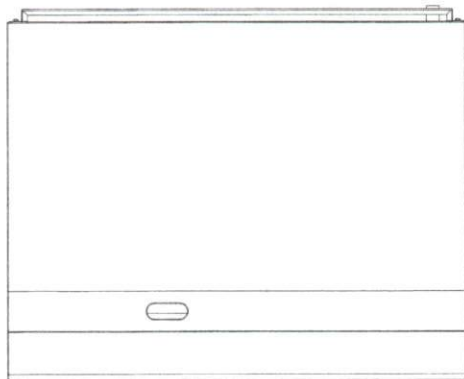
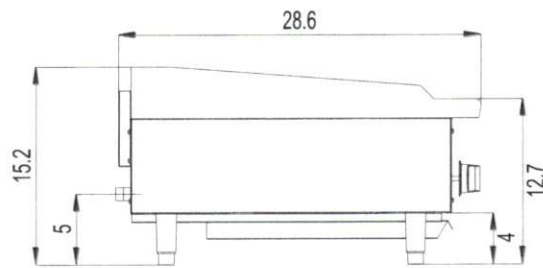
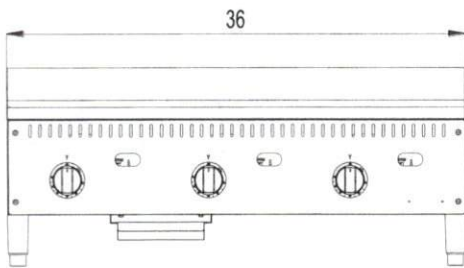
4. Parameter Specifications

4.1. Outline Dimensions(in)*

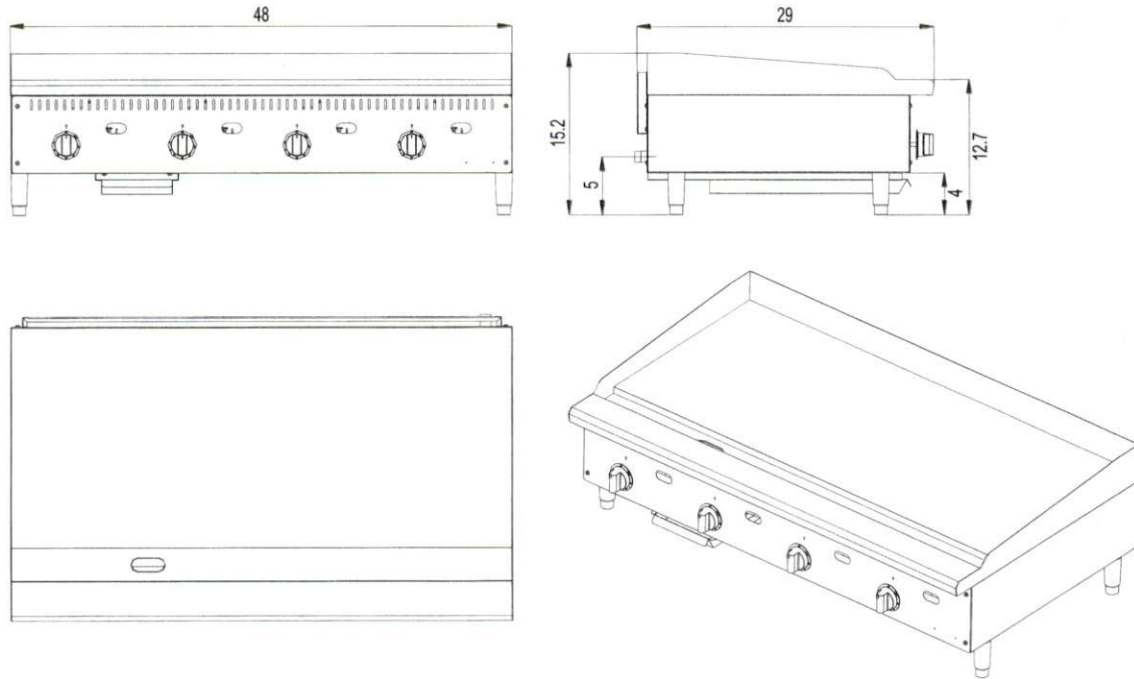
ATTG-24



ATTG-36



ATTG-48



4.2. Information of Gas Supply and Burner

The minimum supplied gas pressure regulator is factory set at 4" Natural Gas W.C, and 10" L.P. Gas W.C. The external thread of product' s intake-tube is 3/4 inches.

<Table 1>

Model	#of burners and control method	Gas Species	Intake-tube pressure (in. W. C.)	Per BTU B. T. U. /h	Total BTU B. T. U. /h	Nozzle No.
ATTG-24	2 pieces Independent control	Natural Gas	4	25,000	50,000	#42
		L. P. Gas	10	25,000	50,000	#53
ATTG-36	3 pieces Independent control	Natural Gas	4	25,000	75,000	#42
		L. P. Gas	10	25,000	75,000	#53
ATTG-48	4 pieces Independent control	Natural Gas	4	25,000	100,000	#42
		L. P. Gas	10	25,000	100,000	#53

5. Transport and Storage

In the process of transportation, handle carefully and keep upright to prevent damage of the product packing. Wrapped equipment should not be in open air for a long time, and shall be placed in a well-ventilated and non-corrosive gases warehouse. When equipment needs temporary storage, waterproof measures should be taken.

6. Installation and Debugging

⚠ Any erroneous installation, adjustment, refit, overhaul or maintenance may cause property damage or personal injury. The work shall be performed by authorized and licensed technicians, otherwise the manufacturer has the right not to provide warranty service;

⚠ Only be installed in accordance with the local code. If no similar standard, you should conform to the National Fuel Gas Code, ANSI Z223.1/NFPA 54, the National Gas Installation Code, CSA-B149.1, or the L.P. Gas Installation Code, CSA-B149.2 as applicable;

⚠ The appliance individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2psi (3.45kPa).

6.1. Unpacking and Installation

⚠ Please dispose of all packaging materials and residues after unpacking;

⚠ Check the equipment. If it is damaged, please keep wrappers and receipts which must be signed by the carrier representative (Driver), and contact the carriers to pursue a claim within 15 days after receiving;

⚠ Be sure to install supporting legs before using, and do not tear up any label or logo before normal using;

⚠ Please read these instructions carefully before installation and operation. Please contact your local agent if you have any questions;

⚠ The equipment shall be installed on a level, solid, non-skid and incombustible surface, and placed in a well-lighted work area with waterproof, and stay away from children and customers;

⚠ The installation position is a well-ventilated place in accordance with the local regulations;

The char broiler must be installed under the matched cooking fume exhauster according to the local regulations;

⚠ **Important: Installation and ventilation laws, and codes are very different, you should state and comply with all codes of the National Fire Protection Association Inc when it comes to requirements for installation of equipment;**

⚠ Screw 4 adjustable stainless steel legs in the tapping hole at four corners of the char broiler bottom, ensure sufficient space for ventilation;

⚠ Adjustable stainless steel legs to make the equipment level, and get the

same level with other series of the equipment; Please lift the equipment rather than drag if you need to move it;

△ Supplied gas pressure regulator is factory set at 4" Natural Gas W.C, and 10" L.P. Gas W.C;

△ The equipment can only be placed on the incombustible counter top, and keep a distance at least 6 inches(152mm) to equipment' s both sides and back, and keep a distance at least 4 inches(102mm) to the bottom;

△ Do not put anything around the equipment, and on the counter top and bottom, in order to avoid influencing combustion and air circulation;

△ Leave enough distance in front of the equipment to take apart the control panel. All major parts, in addition to the burner remove from the front intake-tube;

△ It may be necessary to adjust the balance of air input by authorized and licensed technicians;

△ Thread glue must be resistant to the action of liquefied petroleum gases.

△ **Warning! Use soap water or testing instrument to test whether piping joint leaks or not before using, and forbid using an open flame to test!**

△ After installing completely, you should check gas supply pressure. Use a pressure gauge which is equipped with liquid (such as U-type pressure gauge, the minimum value is 0.1mbar) or a digital pressure gauge to test. Steps are

△ as following:

- Remove top panel, and needle type pressure joint screw arbor (Fig.1), then slip rubber tube of pressure gauge over needle type pressure joint;

- Start the equipment in accordance with the instructions, measuring gas supply pressure (dynamic pressure) in the work state;

- Access to the equipment if measured data within the limits of Table 1, otherwise, you will need to adjust gas pressure regulating valve or contact gas supplier to bargain;

- Unplug pressure gauge after you accomplish pressure testing, then install needle type pressure joint screw arbor. **Important: make sure screw up the needle valve to prevent gas escape!**

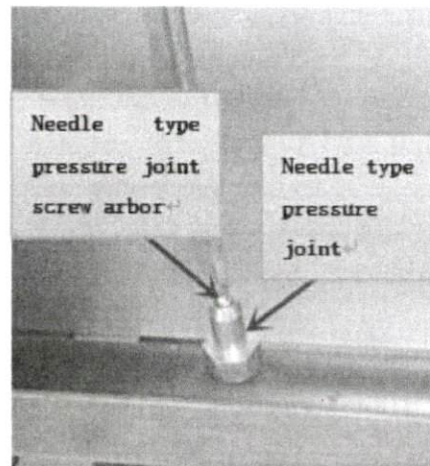


Fig. 1

6.2、Debugging

It' s very important to debug the new stove. Through the comprehensive system test of equipment, we can ensure function and safety performance of products. Discovering any potential problems before use (such as equipment' s placement, ventilation, operation, etc), can avoid costly losses.

7. Safety Notices and Precautions

⚠ Warning! For your safety, do not place petrol and other flammables nearby. Please keep clean and free of flammables surroundings. (Read ANSI Z83.14B, 1991 for reference)

⚠ Warning! Any erroneous installation, adjustment and refit may cause property damage or personal injury and maintenance failure. Read the instructions carefully before installation and using.

⚠ Warning! Operation instruction must be placed in a conspicuous location. When customers smell gas in the process of using, you should take safety precautions immediately. Immediately turn off the main gas valve, extinguish all heat and flames, and call 911. Safety information can be obtained from your local gas suppliers.

When using this equipment, safety precautions should always be followed, including the following:

⚠ The griddles burners, grates and outside surfaces may become hot after using, so you must be careful to touch;

⚠ During operation, do not directly touch burners and plates;

⚠ Turn off the equipment as not in using, cleaning, servicing or adjusting any parts or attachments.

⚠ If the equipment has any problems of equipment damage, gas piping leaks, igniter or valves damage, or lose product accessories, do not operate by yourself and call for the service immediately;

⚠ The attachments not recommended or sold by the manufacturer may cause fire, personal injury, even death;

⚠ Do not use out of doors;

⚠ The equipment is used for grill, not available for any other using;

⚠ The equipment does not contain any user-serviceable parts. Dealers or technicians will repair it. Do not take apart any spare parts without authorization;

⚠ Never change any other parts without authorization to this equipment, otherwise, may cause hazards, and the manufacturer has the right not to provide warranty service;

⚠ Steel cutting producers used to manufacture with sharp edges. The manufacturer has dealt with these sharp edges during production, however, we insist the operator take care when in contact with this piece of equipment;

⚠ Always keep hands, hair and clothing away from heating source.

⚠ Wait the unit cools down before you cleaning. Because the unit is too hot to handle after using.

10. Troubleshooting

<Table 3>

Problems	Possible causes	Problem solving
Not lighting	1. Insufficient gas pressure in pipe	1. Contact the local gas supply dept.
	2. Nozzle occlusion	2. Dredge nozzle
Ignite the pilot light but not the main fire	1. Insufficient gas pressure in pipe	1. Contact the local gas supply dept.
	2. The main fire nozzle occlusion	2. Dredge nozzle
	3. Gas control valves have problems	3. Change gas control valves
	4. The pilot light and the main fire's distance is too far	4. Adjust the distance of them
	5. Flame is too low	5. Adjust the height of the pilot light
Close gas and heard a sound of fire	1. Insufficient gas pressure in pipe	1. Contact the local gas supply dept.
	2. Not match nozzle aperture with gas resources	2. Adjust nozzle diameter
	3. Flow of connection pipe is not enough	3. Increase pipe's allowable flow
	4. Damper opening degree is too large	4. Adjust damper
Yellow flame and black smoke	1. Use the gas of bottom	1. Change gas
	2. Not match nozzle diameter with gas resources	2. Adjust nozzle diameter
	3. Not enough air to ignite	3. Increase damper opening degree
	4. In the peak of using gas, sources of gas float heavy	4. Turn down valves flow. Turn it up after the peak

The problems mentioned above are only for reference. If any fault occurs, please stop using, and contact technicians to check and repair. Safety first, turn off the power and gas supply before maintenance.

Notice:

- 1、 Pressure maintaining valve connects with air intake must be installed by authorized and licensed technicians to ensure interface tightness.
- 2、 Screw the hex nut (Fig.8) before connect air intake, ensure gas mark (Fig.9) on the plastic core match with connected gas source, if not, then pull out the plastic core and change another head, insert it again. The same as exchanging gas source.
- 3、 When exchange gas source, use the main fire orifice (Fig.10) in the accessories. Follow rules of 8.5.

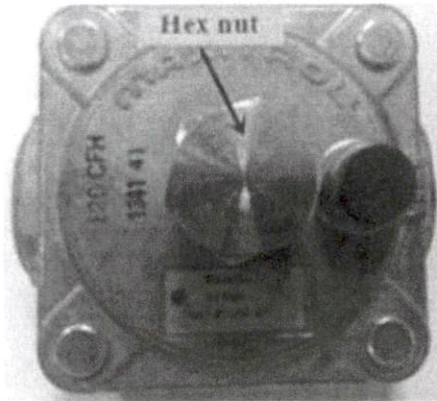


Fig. 8

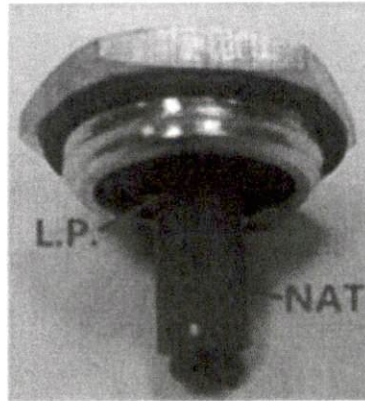


Fig. 9

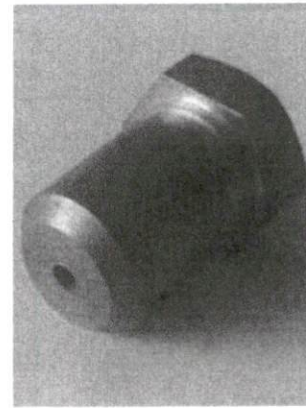


Fig. 10



Conforms to ANSI STD Z83.11-2016
Certified to CSA STD 1.8-2016
Conforms to NSF/ANSI STD.4

Our products have the advantages of good durability and low maintenance charge. But to update some components and necessary maintenance, can prolong life length of the products. Contact the dealer for assistance.