

HEAVY DUTY COMMERCIAL GAS GRIDDLES

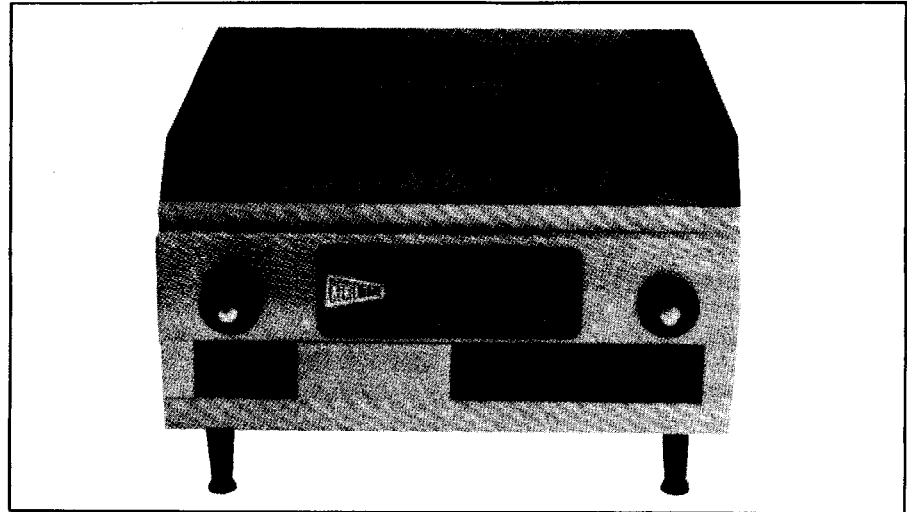
MODEL NOS.

BG 12 BG 36
BG 24 BG 48

OPERATION MANUAL

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STANDARD FEATURES:

1. 18 gauge aluminized steel unibody construction.
2. 18 gauge stainless steel splash guards. TIG welded to griddle plate for leakproof operation.
3. Heavy Duty 18 gauge aluminized steel burner box construction.
4. Each linear 12 inches of griddle surface has a high efficiency tubular "U" burner for even temperature distribution.
5. $\frac{5}{8}$ " thick machine polished griddle plate.
6. 1 gallon capacity grease drawer with baffle.
7. Supplied with adjustable NSF listed legs.
8. A.G.A. design certified.
9. MEA Listed.
10. NSF Listed.

FOR YOUR SAFETY

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

This installation must conform with local codes, with the National Fuel Gas Code, ANSI Z223.1 (latest edition), Natural Gas Installation Code, CAN/CGA - B149.1, or the Propane Installation Code, CAN/CGA - B149.2 as applicable.

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

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**FOR YOUR SAFETY
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS
AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

SAFETY PRECAUTIONS

FOR YOUR SAFETY, THE FOLLOWING PRECAUTIONS SHOULD BE FOLLOWED AND ENFORCED.

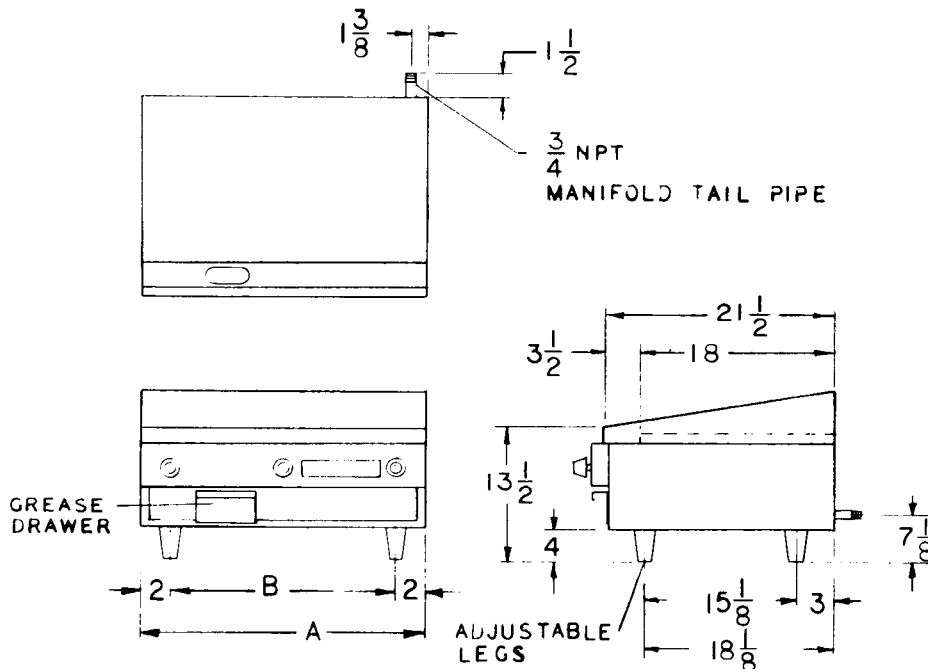
Instructions must be posted in a prominent location and all safety precautions taken in the event the user smells gas. Obtain this information from your local gas supplier.

1. IF YOU SMELL GAS:

- A. OPEN WINDOW
 - B. DON'T TOUCH ELECTRICAL SWITCHES
 - C. EXTINGUISH ANY OPEN FLAME
 - D. IMMEDIATELY CALL YOUR GAS SUPPLIER
2. LIGHTING - Follow the instructions on page 3 and on label attached to right side panel of unit.
 3. DO NOT place anything over flue opening.
 4. DO NOT place combustible or non-combustible materials in the vicinity of the griddle as this could cause fires or obstruct air to the main burners.
 5. This installation must conform with local codes or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1 (latest edition), or the National Gas Installation Code, CAN/CGS-B149.1, or the Propane Installation Code, CAN/CGA-B149.2 as applicable.
 6. Provide adequate air supply and ventilation.
 7. Provide adequate clearance for air openings into the combustion chamber.
 8. Provide clearances for servicing and operation. This unit is for use only on non-combustible floors. Minimum clearances from combustible and non-combustible construction: 6 inches from side and 6 inches from back.
 9. Griddle must be disconnected from gas supply during pressure testing of pipelines in excess of 1/2 psig (3.45KPa) and isolated (by turning off the manual gas shut-off valve) during any testing to or less than 1/2 psig.
 10. Retain this manual for future reference.

MODEL NO.	GAS DATA		GENERAL DATA		
	*TOTAL BTU	NO. OF BURNERS	DIM A	DIM B	GRIDDLE AREA in inches
BG 12	16,000	1	12	8	18 x 12
BG 24	32,000	2	24	20	18 x 24
BG 36	48,000	3	36	32	18 x 36
BG 48	64,000	4	48	44	18 x 48

*NATURAL AND PROPANE AT 4 in. AND 10 in. W.C.



THIS GRIDDLE INTENDED FOR OTHER THAN HOUSEHOLD USE. DESIGN CERTIFIED FOR USE ONLY ON NON-COMBUSTIBLE FLOORS. MINIMUM CLEARANCE FROM COMBUSTIBLE AND NON-COMBUSTIBLE CONSTRUCTION: 6 INCHES FROM SIDE AND 6 INCHES FROM BACK PANEL.

FOR QUALIFIED SERVICE PERSONS ONLY

INSTALLATION INSTRUCTION

UNPACKING AND INSPECTION:

Cut the two plastic straps around shipping container and lift off top of container exposing griddle. Remove boards and bottom of shipping container. Install the legs, shipped with griddle in a separate plastic envelope. To install legs, tilt back and screw in two front legs. Mount rear legs by tilting unit forward.

**Inspect the griddle immediately for damage due to exceptionally rough handling during shipping.*

Note: Your griddle was thoroughly inspected before leaving the factory and the carrier accepted and signed for it. File any claims for shipping damage or irregularities directly with the carrier, not with the company.

CAUTION:

Examine the gas specification label attached to the right hand side panel of the unit to be certain that the type of gas for which the unit is equipped is the same as the supply available.

INSTALLATION:

This unit must be installed without alteration in accordance with these printed instructions and applicable codes, the National Fuel Gas Code ANSI Z223.1 (latest edition), or the Natural Gas Installation Code CAN/CGA-B149.1, or the Propane Installation Code, CAN/CGA-B149.2 as applicable.

CAUTION:

The unit should not be operated without first installing the legs, and they should NOT BE REMOVED under any circumstances. Select a location and level unit by turning the leg adjustment screws (16) as indicated on the drawing. The flue opening must not be obstructed in any manner and should not be connected directly to or near the intake of a power exhaust system. The griddle comes equipped with a separate 3/4" NPT Pressure Regulator (4" W.C. for Natural Gas and 10" W.C. for Propane Gas). The regulator supplied must be installed directly to the manifold pipe protruding from the rear of the unit. Insure that the regulator is installed so that the direction of gas flow matches the direction of the arrow on the regulator body. A manual gas shut off valve should be installed between the gas supply line and the regulator inlet. The size of the supply pipe to the griddle is very important for peak performance. Check with your local gas company as to the proper pipe size. Use a pipe compound resistant to L.P. gases on all threaded joints. Check for gas leaks with soap solution before attempting to light the griddle. Inspect the burners to see that they are properly seated on the support bracket at the rear, and properly located on the burner orifices. The griddle is now ready for lighting.

LIGHTING INSTRUCTIONS:

These lighting instructions are to be followed for installation only. For normal operation, follow the simple instructions on the gas specification label attached to the right hand side of the unit.

1. Make sure burner valves are turned to "OFF" position.
2. Turn on main gas supply valve to unit.
3. Locate pilot light adjustment valve on gas manifold pipe opposite each pilot burner. Open valve by turning adjusting screw counterclockwise and light pilot. Turn adjusting screw to obtain a flame.

Note: When the unit is being lit for the first time it may take a little longer to light the pilot until the air is purged out of the system.

4. Turn burner valves counterclockwise to "ON" position to ignite burners.
5. To turn unit off, turn burner valves clockwise to "OFF" position.
6. To re-light unit, shut off all gas and wait five (5) minutes before re-lighting pilots.
7. To completely shut down unit, turn burner valves to "OFF" position and close main gas valve.

WARNING: If the pilot(s) should become extinguished, turn off the main gas supply and vent the interior of the griddle for five (5) minutes before attempting to re-light.

PREPARING GRIDDLE:

Peel off paper covering griddle plate.

The cooking surface is protected with a coating of petroleum jelly, which must be removed before the griddle can be used.

To do this, turn all burners to fully "ON" position for 3 minutes or until the griddle plate has heated up enough to melt the petroleum jelly. Immediately turn off all burners and use a cloth to wipe off as much petroleum jelly as possible. Then wipe the cooking surface with a griddle cleaner, rinse thoroughly with water and wipe dry.

TO SEASON the griddle plate, pre-heat the griddle with all burners turned fully on for 3 minutes. Turn burners off and spread a light film of unsalted cooking oil or shortening over the entire griddle surface. Allow to stand for 2 minutes and then wipe clean. Repeat this process. Then thoroughly wipe off excess oil.

IMPORTANT: Unless the product being cooked contains sufficient fat, the griddle surface must be seasoned before each operation, and after each operation thoroughly cleaned.

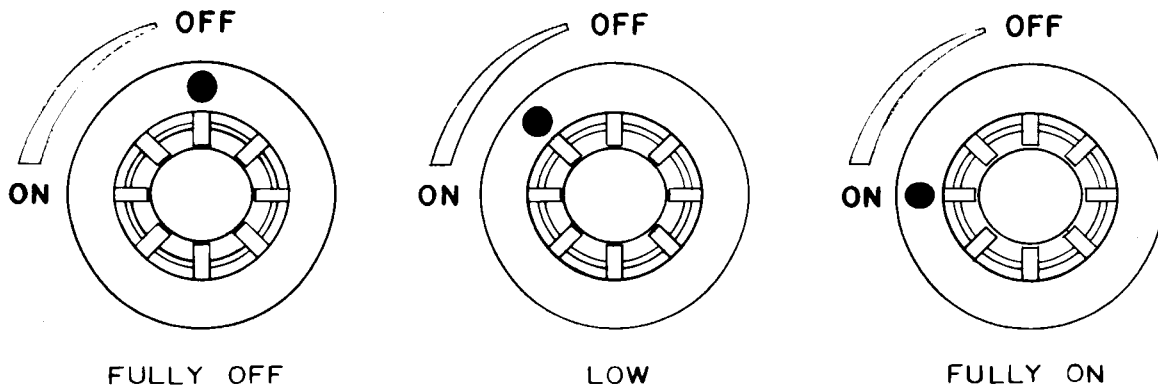
Apply a light coating of cooking oil or shortening to the entire cooking surface. Your griddle plate is now ready for normal operation.

OPERATION OF GRIDDLE:

By turning all the burners to the fully on position, the griddle plate will preheat to about 350°F in 10 minutes. The burners should be turned down to an idling position (low flame) when not cooking; otherwise the griddle plate will overheat which may result in discoloration and warping.

Your griddle features independent heating zones, with each linear 12 inches of griddle surface being manually controlled by its separate burner. This allows different types of food to be cooked at the same time in different zones. With practice and experience, the operator can establish the necessary timing for the cooking of different foods.

A grease trough is provided at the front of the griddle which empties into a grease drawer; use spatula to loosen the soil on the griddle plate and sweep it into the chute. Do not tap the edge of the spatula on the griddle plate, as this will mar the finish of the polished surface and perhaps cause food to stick when cooking.



MAINTENANCE OF GRIDDLE:

Keep the griddle plate clean by washing with hot water and griddle cleaners, available from your dealer. Do not use steel wool or abrasives, which will become embedded in the plate, ruining the finish and causing food to stick.

Keep all exterior surfaces of the griddle free of splashed grease and other dirt by washing regularly with hot water and soap. Rinse and wipe dry; then polish with a soft cloth.

These simple procedures will not only keep your griddle clean and sparkling, but will prevent grease accumulations from forming. A well cleaned griddle will give you many years of service and perform more efficiently.

FOR QUALIFIED SERVICE PERSONS ONLY

When servicing of unit is required, contact a qualified service agency.

ADJUSTMENTS (Burner and Pilot):

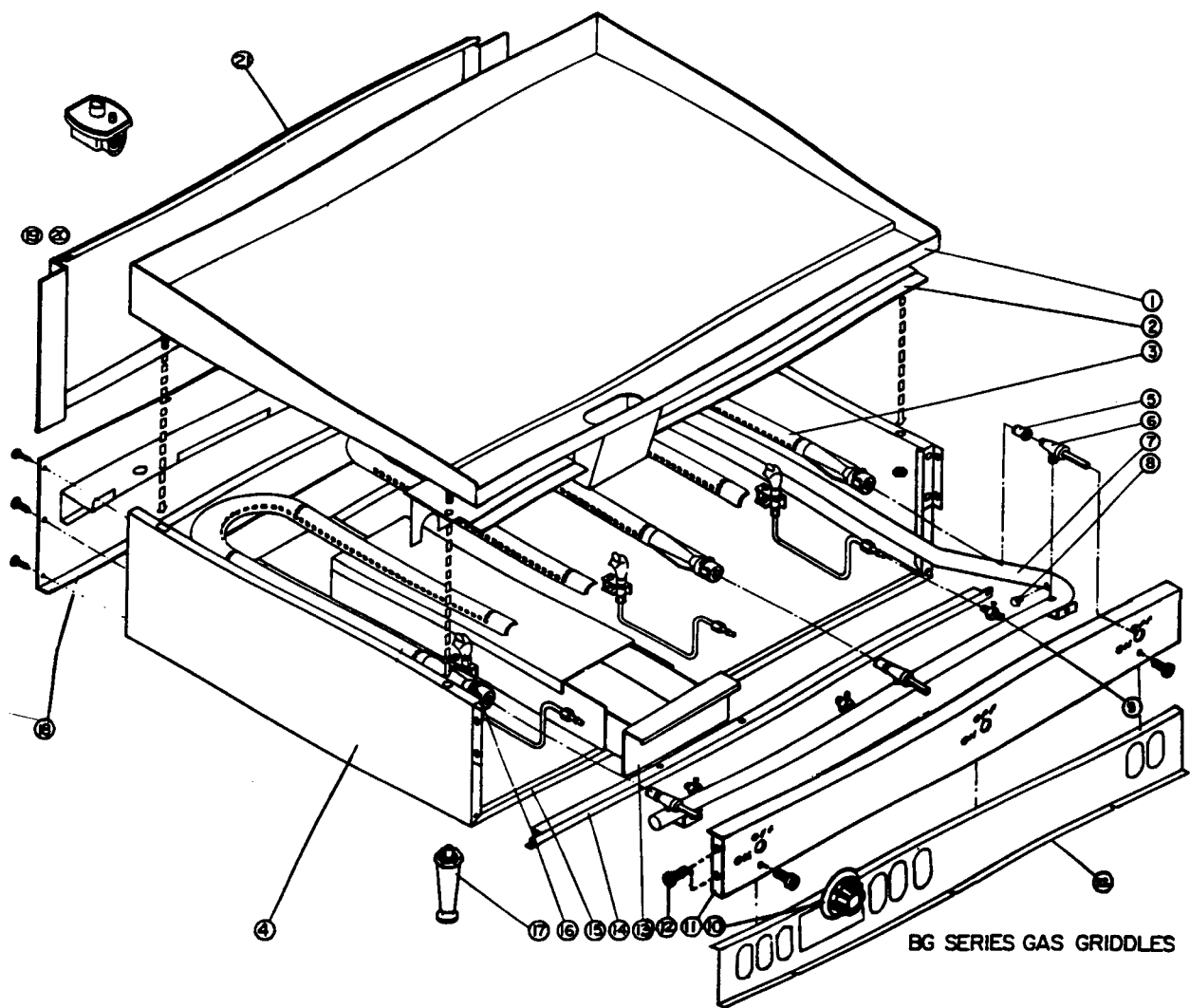
1. **To adjust burner flame:** loosen slotted hex screw on side of burner venturi and rotate air shutter slowly until flame with soft blue inner cone is obtained.
2. **To adjust pilot flame:** locate pilot light adjustment valve on gas manifold pipe opposite each pilot burner and turn adjusting screw to obtain a $\frac{3}{4}$ " flame.

MAINTENANCE OF BURNERS:

THE MAIN BURNER CAN BE REMOVED FROM THE FRONT OF THE APPLIANCE AND SHOULD BE CLEANED BOTH INSIDE THE VENTURI PORTION AND ON THE OUTSIDE USING A SOFT BRISTLE BRUSH. THE MAIN BURNER MUST BE REPLACED INTO THE SAME POSITION AS PRIOR TO REMOVAL. ONCE A YEAR A QUALIFIED SERVICE AGENCY SHOULD BE CONTACTED TO INSPECT THE APPLIANCE FOR SAFE AND PROPER OPERATION.

SERVICING (Burner Control Valves and Pilot Adjustment Valves):

1. Shut off main gas supply to griddle.
2. Pull off gas knobs.
3. Remove front panel, held in place by front and side fasteners. This will expose the Burner Control Valves, the pilot control valves and the venturies of the burners.
4. When replacing components, make sure to apply an approved pipe compound resistant to L.P. gases to all threaded joints.
5. Open the gas supply valve to griddle and check for gas leaks by applying a soap solution on all threaded joints.



BG SERIES GAS GRIDDLES

PARTS LIST

FIG #	ITEM	BG 12	BG 24	BG 36	BG 48
1	Griddle Plate Ass'y	S213Q	S214Q	S215Q	S216Q
2	Heat Shield	T680A	T665A	T690A	T700A
3	Gas Burner Right Side	—	G236A	G236A	G236A
4	Gas Burner Left Side	G237A	G237A	G237A	G237A
5	Gas Orifice Hood (N)	F234A	F234A	F234A	F234A
	Gas Orifice Hood (P)	F235A	F235A	F235A	F235A
6	Gas Valve	F196A	F196A	F196A	F196A
7	Gas Manifold Pipe	F230A	F231A	F232A	F233A
8	Brass Plug	K044A	K044A	K044A	K044A
9	Pilot Light Adj. Valve	F019A	F019A	F019A	F019A
10	Gas Valve Knob	M241A	M241A	M241A	M241A
11	Front Panel	T683A	T663A	T689A	T701A
12	Nut Retainer	P297A	P297A	P297A	P297A
13	Grease Drawer	T704Q	T704Q	T704Q	T704Q
14	Bottom Panel	T708A	T705A	T706A	T704A
15	Body Wrap	T662A	T668A	T669A	T694A
16	Pilot Burner Ass'y (N)	F135A	F135A	F135A	F135A
	Pilot Burner Ass'y (P)	F134A	F134A	F134A	F134A
17	Adjustable Leg (Set)	M005S	M005S	M005S	M005S
18	Rear Panel	T670A	T671A	T672A	T695S
19	Gas Press. Reg. (N)	L053A	L053A	L053A	L053A
20	Gas Press. Reg. (P)	L203A	L203A	L203A	L203A
21	Flue Back	T715A	T716A	T717A	T718A
22	Fascia	U878A	U869A	U870A	U871A