

GAS GRIDDLE

Instruction Manual

Marketed globally by:

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Safety and Warranty

GAS PRESSURE

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

- For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliances. Keep the area free and clear of combustible.
- 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.
- Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.
- These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.
- A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact your authorized service representative.
- This product is intended for commercial use only. Not for household use.
- Installation must comply with all local codes.

DANGER: This warns of imminent hazard, which could result in serious injury or death.

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

Installation

- If the U burner does not ignite, open the pilot valve more.
- If the pilot flame appears larger than necessary, turn it down and reset burner ignition.
- The pilot flame should be as small as possible but large enough to guarantee reliable ignition of the burners when the knobs are turned to “I”

Note: Please check leakage before re-installing the control-panel.

Operation

LIGHTING INSTRUCTIONS

FOR THERMOSTAT MODELS

Lighting the Main Burners

These Griddles are fitted with individual standing pilots for each burner. Flame Failure Protection is incorporated for each burner by way of a thermo-electric system which will shut off the gas supply to that burner in the event that the burner goes out, so that un-burnt gas is not expelled.

- Select the burner required, depress and turn the corresponding gas control knob anti-clockwise to the 'PILOT' position.
- With the gas control knob depressed, manually light the pilot burner.
- Release the gas control knob after approximately 10-20 seconds after lighting the pilot burner.
- The pilot burner should stay alight - if not, repeat the above steps.
- Rotate the gas control knob anti-clockwise to the desired temperature mark.
- The main burner will be now ignited automatically.

Turning 'OFF' the Main Burners / Pilots

- To turn 'OFF' the main burner, but keep the pilot burner lit, rotate the gas control knob to the 'PILOT' position. The main burner will extinguish and the pilot will remain lit.
- To turn 'OFF' the 'PILOT', depress and turn the gas control knob clockwise back to the 'OFF' position. The 'PILOT' burner will extinguish.

Note: Please wait at least 15 seconds to restart the main burners to maintain the best function of the thermostat valve after turning off the main burners.

CAUTION: All burners are lit from constantly burning pilots. Turning the valve to the desired flame height is all that is required to put the unit in service. Do not permit fans to blow directly at the unit. Wherever possible, avoid open windows next to the unit's sides or back. Avoid wall-type fans, which create air crosscurrents within a room.

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

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

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

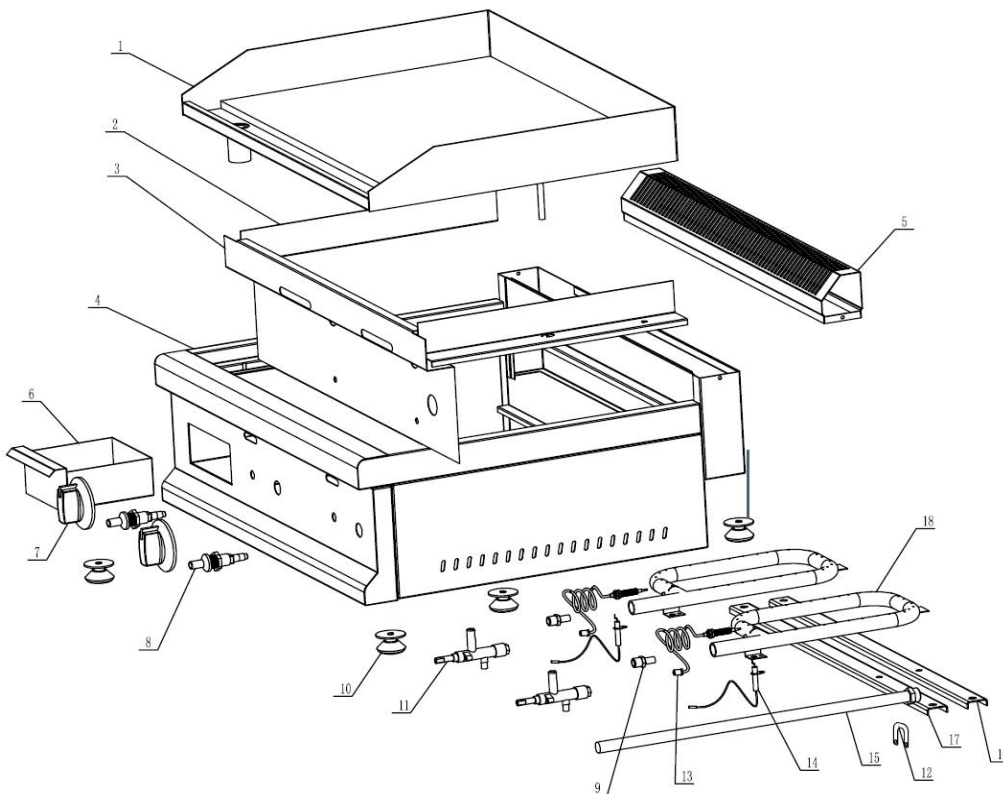
OPERATION

Turn the burners on about 15-20 minutes before cooking for preheating. Set the knobs to the desired flame height or temperature. Each valve will control the gas flow to the burner to bring that area of the unit up to the set temperature. If different temperature settings are to be used, adjoining areas should be set at progressively higher temperatures using the lowest temperatures on the outside burners. A uniform and systematic approach to the loading of the unit will produce the most consistent product results.

Technical Specifications

| MODEL | BURNERS | PRODUT SIZE (WxDxH) | GAS TYPE |
|----------|---------|---------------------|-------------|
| GG360 | 1 | 360x580x345mm | Natural Gas |
| GGN6002 | 2 | 600x580x305mm | Natural Gas |
| GGN10002 | 2 | 1000x580x305mm | Natural Gas |

Diagram (Model: GG-600/750)



| NO. | ITEM NAME |
|-----|-------------------|
| 1 | COOKING PLATE |
| 2 | SIDE BOARD |
| 3 | FRONT BOARD |
| 4 | COUNTERTOP BOARD |
| 5 | CHIMNEY |
| 6 | OIL CONTAINER |
| 7 | KNOB |
| 8 | IGNITER |
| 9 | GAS NOZZLE |
| 10 | METAL FEET |
| 11 | CONTROL VALVE |
| 12 | FIXED BRACKET |
| 13 | THERMOCOUPLE |
| 14 | IGNITION PROBE |
| 15 | GAS INLET PIPE |
| 16 | BACK FIXED PLATE |
| 17 | FRONT FIXED PLATE |
| 18 | GAS BURNER |

Troubleshooting

| Troubles | Possible Causes |
|---|---|
| Pilot burner cannot be lit. | The pilot valve is obstructed. |
| | Pilot gas turned off pilot valve. |
| | The pilot valve is bad. |
| Fat appears to smoke excessively. | Griddle plate is too hot. |
| | Moisture in the food may be turning into steam. |
| Food sticks to griddle. | Griddle plate is too hot. |
| | Griddle surface needs cleaning and/or seasoning. |
| | Surface under food may not have been covered with enough cooking oil. |
| Food burned around edges or contains dark specks. | Griddle plate is too hot. |
| | Griddle surface needs cleaning and/or seasoning. |
| | Surface under food may not have been covered with enough cooking oil. |
| Food is under cooked inside. | Griddle plate is too hot |
| | Food may not have been cooked for long enough time. |
| Food tastes greasy or has objectionable off-flavor. | Griddle plate is too hot. |
| | Food itself may have off flavor. |
| | Food may have been stored improperly before cooking. |
| | Too much fat used. |
| Noticeable build-up of gum on griddle. | Griddle plate is too hot. |
| | Griddle surface needs cleaning and/or seasoning. |
| | Too much fat used. |

INITIAL CLEANING

Prior to operating your new griddle, thoroughly wash the griddle surface and the exterior with a mild detergent or soap solution. Do not use abrasive cleaners since this might damage the cabinet finish. If the stainless steel surfaces become discolored, scrub by rubbing only in the direction of the finished grain.

DAILY CLEANING

1. Always turn unit off and allow it to cool completely before cleaning. Clean thoroughly before first use.
2. After each use, clean the griddle with wire brush or flexible spatula.
3. Once a day, thoroughly clean splash back, sides and front. Remove the grease drawer, empty it and wash it out.
4. Once a week, clean the griddle surface thoroughly. If necessary, use a griddle stone, wire brush or steel wool on the surface. Rub with the grain of the metal while the griddle is still warm. A detergent may be used on the plate surface to help clean it; but, care must be taken to be sure the detergent is thoroughly removed. After removal of the detergent, the surface of the plate should then be covered with a thin film of oil to prevent rusting. Clean stainless surfaces with a damp cloth and polish with a soft dry cloth. To remove discoloration, use a nonabrasive cleaner. After each “weekly” cleaning, the griddle must be seasoned again. If the griddle usage is very high, the “weekly” cleaning procedures may be done more often than once a week.

NOTE: Unless the installer is an authorized service agent, the installer must not adjust parts protected by the manufacturer or its age