



Gas Countertop Thermostatic Griddles

A Professional Line of Commercial Cooking Equipment



Instruction Manual GRIDDLES

**MODELS: CULCTG24TNG, CULCTG36TNG,
CULCTG48TNG, CULCTG60TNG**

This manual contains important information regarding your Culitek unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.



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WARNINGS

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without all 4 legs.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow for hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Do not operate unattended.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not touch any electrical switch; do not try to light the burner; do not use a telephone within close proximity.

SET-UP

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Place the equipment in the desired position and height.
3. Install the four (4) legs onto the equipment.
4. Clean and dry the equipment thoroughly before using.

BEFORE INSTALLATION

- Installation of this device should be done by professional technicians
- This device is suitable for area whose altitude is lower than 6,500 ft. If it is higher than this altitude, please contact the manufacturer.
- Installation of this unit should conform to provisions of gas safety, installation and usage
- This device should be kept a minimum clearance of 4" away from non-combustible objects on both sides and 6" at the back (e.g. walls, windows etc.). Do not install on a flammable floor or around other combustible objects.

TO INSTALL - *Please read manual thoroughly before installation and operation*

1. Select a location for the unit that has a level, solid, non-skid surface that is non-flammable.
2. Screw legs into the permanently fastened nuts on the four corners of the unit and tighten by hand. Legs must be installed for proper ventilation to the unit.
3. Level unit by adjusting the four feet and tighten securely. The adjustable feet have an adjustable range of one inch. Do not slide unit with the legs mounted. Lift if necessary to move unit.
4. The supplied gas pressure regulator is factory set at 4" Natural Gas W.C or 10" Propane Gas.
5. Do not obstruct the flow of combustion and ventilation air under the unit by the legs or behind the unit by the flue. Do not place objects between the bottom of the unit and countertop.
6. There must be adequate clearance for removal of the front panel. All major parts except the burners are removable through the front if the gas is disconnected.
7. It may be unnecessary to adjust the balance of gas volume and air supply to each burner. This must be done by an authorized service technician.

CODES AND STANDARDS

This item must be installed in accordance with:

In the United States:

State and local codes, or in the absence of local codes, with:

National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association Accredited Standards Committee Z223, @ 400 N. Capital St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park Quincy, MA 02169-7471.



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NFPA Standard #96 Vapor Removal from Cooking Equipment, latest edition, available from the National Fire Protection Association, Batterymarch Park, Quincy, MA. In the commonwealth of Massachusetts all gas appliances vented through a ventilation hood or exhaust system with a damper or with a power means of exhaust shall comply with 248 CMR.

In Canada:

Local codes:

CAN/CSA-B149.1 Natural Gas Installation (latest edition).

CAN/CSA-B149.2 Propane Installation Code (latest edition), available from the Canadian Gas Association 178 Rexdale Blvd., Etobicoke, Ontario Canada M9W 1R3.

The installer of this unit should be aware of state, county or local code for connecting this equipment to determine if an external regulator is required

Clearance and positioning around the equipment:

This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides. This equipment must be a distance of 6" from other equipment. The equipment must have the 4" legs installed and be placed on a non-combustible surface.

Air Supply and ventilation:

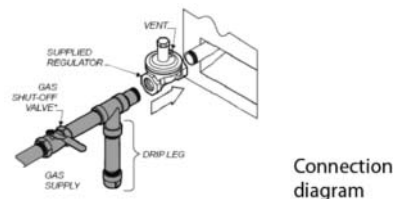
The area in front and around the equipment must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.

Adequate clearance must be maintained at all times in front of and at the sides of the equipment for servicing and proper ventilation.

Pressure Regulator:

All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. The regulator provided for this equipment is adaptable for both Natural gas and LP gas.

Regulator specifications: $\frac{3}{4}$ " NPT inlet and outlet, factory adjusted for 4" WC Natural Gas standard and may be converted by qualified personnel to be used for Propane at 10" WC.



GAS CONVERSION:

Conversion from Natural Gas to Liquid Propane (LP) or vice versa may only be performed by the factory or its authorized service agent. In case of troubleshooting, ensure the correct orifice sizes of the tips have been provided.

Orifice size is marked on the tip.

Natural Gas Orifice is #36

Liquid Propane Gas Orifice is #50

Gas Connection: The appliance comes fitted with a $\frac{3}{4}$ " NPT (National Pipe Thread) male adapter for connection to the pressure regulator.

Maintenance: A qualified service company should check the unit for safe and efficient operation on an annual basis. Contact the factory representative or local service company to perform maintenance and repairs.



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Gas Piping: Gas piping shall be of such size and so installed as to provide a supply of gas sufficient to meet the full gas input of the appliance. If the appliance is to be connected to existing piping, it shall be checked to determine if it has adequate capacity. Joint compound (pipe dope) shall be used sparingly and only on the male threads of the pipe joints. Such compounds must be resistant to the action of Liquefied Propane (LP) gases.

Manual Shut Off Valve: A manual shut off valve should be installed upstream from the manifold, within four (4) feet, (1.2M) of the appliance and in a position where it can be reached in the event of an emergency.

Checking For Gas Leaks: Using a gas leak detector or a soapy water solution is recommended for locating gas leaks. Matches, candle flame, or other sources of ignition shall not be used for this purpose. Check entire piping system for leaks.

Exhaust Canopy: Cooking appliances inherently create a good deal of heat and smoke and should be installed under an efficient exhaust hood with flame proof filters. A vertical distance of not less than four (4) feet shall be provided between the top of the appliance and filters or any other combustible material.

OPERATING INSTRUCTIONS AND CONTROLS

When turning on for the first time please be advised that it might take a little longer to ignite due to the air existing in the pipe. If the ignition does not light, turn off the ignition switch and wait 3 minutes to try again.

Lighting the Pilot: The manifold units are equipped with a standing pilots and each should be lit immediately after the gas is supplied to the appliance.

Before attempting to light pilots, turn off the main gas valve to the appliance and wait five (5) minutes to clear the gas.

1. Turn off all gas control knobs
2. Turn on main gas valve and light all pilots.
3. The pilot burner must be lit at the end of the tube. Hold an ignition source through the pilot light hole (D) in the front panel at the pilot tube. When the flame is established remove ignition source.
4. To shut down the appliance, turn off the main gas valve to the appliance.

NOTE: Smoke appearing on initial use of the appliance is normal. This is a result of the rust preventative coating burning off. This will occur for at least fifteen (15) minutes during the first use or seasoning process.

Pilot Flame Regulation: The pilot flame on the appliance has been factory adjusted. When adjustment is necessary, adjust the pilot flames as small as possible, but high enough to light the burner immediately when burner valve is turned to the "HIGH" setting. Access to the pilot flame adjustment screw is obtained by removing the front panel.

Burner Adjustment: Remove the front panel to gain access. Turn burner valve knob to "HIGH" position. Slowly decrease mixing ring aperture to give a soft blue flame having luminous tips, then slowly increase opening to a point where the yellow tips disappear and a hard blue flame is obtained.

COMMISSIONING: Commission of your new Griddle is of the utmost importance. Commissioning is the thorough and methodical testing of the equipment, subsystems, and systems to ensure that the final product functions properly and safely at the work site. By identifying any potential problems (i.e.: equipment location, ventilation, local fire/electrical codes, installation, operator training, and certification) prior to equipment being placed into service, costly outages and potential damages may be avoided.

Operating the Griddle – Pilot Lighting Instructions for THERMOSTAT CONTROLLED GRIDDLES

Before operating Griddle, it should be checked to see that is sitting level. Adjust the feet to level the Griddle. Be sure the catch tray had been properly placed.

The pilot light on the appliance has been set at the factory. Each burner has a pilot light. Make sure all knobs are in the "OFF" position.



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The main gas valve should be “CLOSED/OFF” for five (5) minutes prior to lighting pilots to clear any existing gas. (Main gas valve is supplied by others.)

1. Turn “ON or OPEN” the main gas valve to the unit.
2. Light and hold an ignition source (match) at the pilots. When the flame is established, remove the ignition source. Repeat this step for each burner as each burner has its own individual pilot. The pilot can be reached through the holes in the front of the unit.
3. Turn each burner knob “ON”. If the burners do not ignite promptly, turn the knobs “OFF”. From the opening in the front panel, use a screwdriver and turn the pilot valve screw counterclockwise, which will increase the flame height and repeat step 4.

If the pilot flame appears large than necessary, turn it down and retest the 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 “ON”. In the holes located in the front panel are pilot valve adjustments. Use a screwdriver to turn the valve to adjust the flame height to your desired level.

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.

Igniting the Burner:

To ignite the burner, turn knob to the “ON” position, then back off to the desired flame level. The range of adjustment is virtually infinite between “ON” and “OFF”. On the Thermostat controlled griddle, turn the knob to the desired temperature and allow it to preheat for approximately fifteen (15) minutes. (*Be sure the griddle plate has been properly season before attempting to cook). The space between the legs at the bottom admits combustion air. DO NOT BLOCK THIS SPACE.

All burners are lit from a constantly burning pilots. Turning the valve to the desired flame height is all that is required to put the unit in service. Or if thermostatically controlled, simply set to the desired temperature.

Do not permit fans to blow directly at the unit. Whenever possible, avoid open windows next to the unit’s sides or back. Avoid wall type fans which create air cross-currents 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 ventilation 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 ventilation system for the room or area in which the unit is installed, and will leave the unit independent of changing draft conditions.

NOTE: It may be necessary to adjust the balance of gas, volume, and air supply to each burner. This must be done by an authorized service technician.

SEASONING THE GRIDDLE

Be sure to start with a clean Griddle surface. Pour small amount of high quality cooking oil to the griddle plate (about one ounce (30 cc) per square foot of surface. Spread the oil over the entire griddle surface with a clean cloth to create a thin film. Turn on the griddle to the lowest flame height or the lowest setting on the dial if it is a thermostatically controlled griddle, and allow to heat for approximately 30 minutes. As the griddle is heating it will be necessary to spread the oil over the griddle surface to prevent it from drying. Repeat this process 2 to 3 times gradually increasing the flame height each time or increase the temperature by turning the dial up 100 degrees at a time, on the burner until the griddle has a slick, mirror-like surface. This process will take 1 ½ to 2 hours.

Note: Each time the griddle is cleaned with soap and WATER, the seasoning is removed and this process must be repeated.

Note: If the process occurs too fast the griddle surface may turn a light bluish tint in color. The tint does not hurt the griddle surface. You should allow the surface to cool and start over.

OPERATING THE GRIDDLE

Turn the burners on about 15-20 minutes before cooking for preheating. Set the knobs to the desired flame height or temperature.

Each valve controls the gas flow to the burner to bring that area of the griddle up to the desired temperature. If different temperature settings are to be used, adjoining areas should be set to progressively higher temperatures using the lowest temperature on the outside burners. A uniform and systematic approach to the loading of the unit will produce the most consistent product results.

CLEANING - NOTE: It is important to check the machine daily. Checking the machine regularly can avoid serious accidents. Stop using if user feels that there are some problems with the unit. Check the situation of the machine before and after using every day.

Before using: Is the machine tilted?

Is the control panel damaged?

During use: Is there a strange smell or vibration noise?

Is the flame color of burner normal? Any light back or flameout?

DO NOT use any abrasive or flammable cleaning fluids.

DO NOT hose down, immerse, or pressure wash any part of the Griddle, excluding the catch tray.

NEVER use a scrubber pad (on all exterior surfaces, except the griddle plate), steel wool or abrasive material, or cleaners containing chlorine, iodine and ammonia, or bromine chemicals as these will deteriorate the stainless steel and shorten the life of the unit.

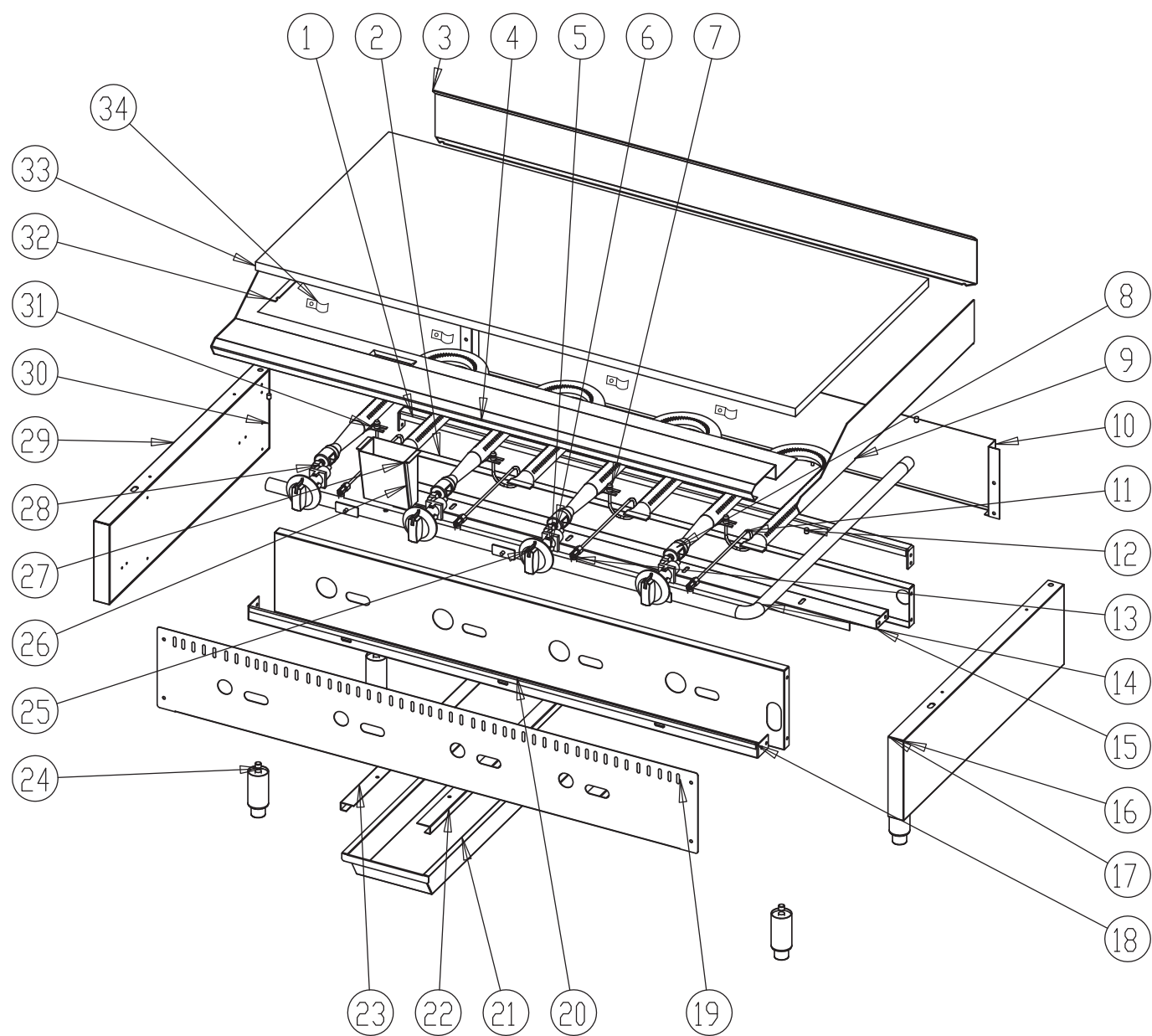
IF CLEANING ALL THE GRIDDLE'S SURFACES, THE MAIN GAS VALVE MUST BE SWITCHED TO THE CLOSED POSITION. AFTER CLEANING, THE GAS LINE CAN BE SWITCHED BACK TO THE OPEN POSITION. PLEASE FOLLOW THE LIGHTING INSTRUCTION IN THE MANUAL TO RELIGHT THE GRIDDLE'S PILOTS AS NEEDED.

1. Before cleaning, please turn off all gas valves.
2. Please clean the burners and tray for odds and ends regularly.
3. Clean the stainless steel surface with warm soapy water every day and rinse it completely. During cleaning, do not clean the stainless steel surface with abrasive detergent, brush or scraper etc. The residual iron scale may cause rusting.
4. Do not clean the surface with chlorine cleanser (bleach, hydrochloric acid etc.). Do not clean the floor where the device locates with corrosive substance.
5. Clean the dirt on the burners and baffle regularly.
6. Do not modify the ventilation volume needed during combustion.
7. Accumulation of the iron substance (e.g. Material that formed by iron rust dissolving in water in the pipe, especially when the device is not used for a long time.). Therefore, to avoid accumulation of such substance, clean the food swill that is difficult to clean with stainless steel scraper or brush containing no iron substance instead of steel brush.
8. Accumulation of substance containing acidic ingredient, e.g. vinegar, lemon juice, spices, salt etc. Thus, please keep these substances away from long contacting with the stainless steel accessories. Vapor of acid solution will damage the surface of the device seriously.
9. A complete cleaning every day will ensure a good service and extend the service life of the unit. Clean the unit with a wet towel containing suds or a detergent, rinse it with water and dry it with a clean cloth. Do not clean the device with steel brush, which may cause rust. Similarly, do not contact the unit with substance containing iron.
10. Splotch and abrasion of the stainless steel surface: Scrape and black stain can be cleared away by artificial sponge. During cleaning, the direction should be the same as the polishing.
11. Rusting: To remove the rusting, please contact the industrial detergent manufacturer to find a proper detergent to remove such rusting. Industrial rust removal products may do. After cleaning, rinse it with clear water. If necessary, neutralize the residual acid chemical compound with alkaline detergent.
12. To avoid rusting of the unit, please make sure that the residual salt inside or outside the device is cleared away.
13. After cleaning, to avoid short-time incomplete combustion, the fire hole of the burner should be clear.
14. If not going to use the item at any time, please turn off the gas valve upstream the device or the power main switch.
15. If not going to use the device for a long time, please clean the stainless steel surface with a gasoline cloth and store it in a well-ventilated area without corrosive gas.
16. 90% of the device is metals (stainless steel, iron, aluminum, galvanized metal sheet) which can be recycled by appointed treatment plant according to environmental standards of the equipment installation countries.

TROUBLESHOOTING

Problem	Possible Causes	Solution
Griddle not lighting	Main gas line is closed	Open valve
Griddle not lighting	Quick disconnect not inserted all the way	Check quick disconnect and make sure it is fully inserted into female coupling
Griddle not lighting	Pilot is not lit	Ignite pilot light
Griddle not lighting	Cause Unknown	Call for service
Problem	Possible Causes	Solution
Pilot light not staying lit	Flame is too low	Adjust pilot light flame height
Pilot light not staying lit	Pilot tube clogged	Replace pilot tube and call for service
Problem	Possible Causes	Solution
Strong smell of gas in cooking area	Main gas line leak	Turn off main gas valve and DO NOT LIGHT FLAME, ignite anything or turn/switch on anything electrical.
Strong smell of gas in cooking area	One or more of the pilots may be out or burner knob turned on	Check to see if burners and pilots are lit. If not, turn off all burner valves and main gas valve and wait for excess gas to dissipate. Re-attempt to light pilots after allowing excess gas to clear
Problem	Possible Causes	Solution
Cooking surface is heating up slowly	Carbon buildup on griddle surface	Clean griddle surface
Cooking surface is heating up slowly	Cause unknown	Call for Service

Parts Diagram for the Gas Griddles



Parts List for the Gas Griddles

DRW. NO.	Part Description
1	TOP REAR BEAM
2	LOWER REAR SHROUDING
3	BACK SIDE PANEL (COAMING)
4	FRONT PLATEN
5	GAS VALVE
6	NOZZLE
7	PILOT
8	U-SHAPED BURNER
9	RIGHT SIDE PANEL (COAMING)
10	FLUE PANEL
11	SUPPLY PIPE (PILOT)
12	LOCATION PIN (GRIDDLE PLATE)
13	NG/LPG REGULATION VALVE
14	GAS INLET PIPE
15	FIXED PLATE (BURNER)
16	RIGHT SIDE PANEL (EXTERNAL HOUSING)
17	RIGHT SIDE PANEL (INTERNAL HOUSING)
18	LOWER FRONT BEAM
19	FRONT PANEL
20	FRONT HEAT SHIELD
21	OIL TRAY
22	RIGHT GUIDE RAIL
23	LEFT GUIDE RAIL
24	ADJUSTABLE LEG
25	KNOB (blue sticker)
	KNOB (black sticker)
26	SIDE PANEL 1 (DRIP PAN)
27	SIDE PANEL 2 (DRIP PAN)
28	TRANSITION JOINT
29	LEFT SIDE PANEL (EXTERNAL HOUSING)
30	LEFT SIDE PANEL (INTERNAL HOUSING)
31	FIXED PLATE (PILOT)
32	LEFT SIDE PANEL (COAMING)
33	GRIDDLE PLATE
34	PROBE FIXER



ONE YEAR WARRANTY

Culitek warrants all new gas components, such as cast-iron grates, stainless steel radiants, and briquettes to be free from defects in materials or workmanship. Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase. All claims for parts or labor must be made directly through Culitek, and must include model number of the unit, the serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect. Failure to comply with warranty policies will result in voiding claims.

ADDITIONAL FRY POT WARRANTY

All stainless steel fry tanks have a (5) year limited tank warranty. If the tank has a leak under normal usage in the first year of operation, verified by an authorized service company, the entire fryer will be replaced. After the first year and for the following (4) years, a replacement tank will be sent at no charge. Shipping costs and labor charges to install the tank will be the end users responsibility.

WHAT IS NOT COVERED BY THIS WARRANTY

Culitek's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. Equipment on which the security seal has been broken, and/or that has the model number or serial number removed or altered will not be covered by this warranty. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

ROUTINE MAINTENANCE REQUIREMENTS MUST BE FOLLOWED OR WARRANTY IS VOID:
Equipment that has not properly been maintained, been damaged from improper cleaning, and/or water damage to controls will void warranty in its entirety.

NO CONSEQUENTIAL DAMAGES: IN NO EVENT WILL CULITEK BE RESPONSIBLE FOR ECONOMIC LOSS, PROFIT LOSS, OR SPECIAL, EXEMPLARY, PUNITIVE, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE, REGARDLESS OF WHETHER OR NOT THEY RESULT FROM EQUIPMENT FAILURE.

WARRANTY IS NOT TRANSFERABLE: This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER THE WARRANTY PACKET PROVIDED WITH THE UNIT.

ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, OR ACTS OF GOD: Culitek is not responsible for the repair or replacement of any parts that are determined to have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of God.

IMPROPER ELECTRICAL CONNECTIONS: Culitek is not responsible for the repair or replacement of failed or damaged components resulting from electrical power failure, the use of extension cords, low voltage, or voltage drops to the equipment.

THE ONE YEAR PARTS & LABOR WARRANTY AND THE ADDITIONAL FIVE (5) YEAR FRY POT WARRANTY ARE AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, AND SELLER DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR THAT THE GOODS WILL BE FIT FOR A PARTICULAR PURPOSE. SELLER ALSO DISCLAIMS ANY IMPLIED WARRANTIES OF NON-INFRINGEMENT. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

Stocking Period: Equipment distributed by stocking dealers are permitted a period of up to six (6) months for time equipment is in-stock before sale to purchaser/user before warranty starts. For this extended warranty stocking period to be honored, customer must provide model number of the unit, the serial number, and dated proof of purchase. *In some cases, a 25% restocking fee may be charged to a buyer for returned items.

**Returns with applicable restocking fees will only be permitted on items returned within 90 days of purchase.*

Outside U.S. and Canada: This warranty does not apply to areas outside the continent of the United States. Culitek is not responsible for any warranty claims made on products sold or used in such areas.

Residential: Culitek assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications. The manufacturer does not recommend or authorize the use of any product in a non-commercial application, including but not limited to residential use. The use or installation of any product 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, costs and legal actions resulting from the use or installation of products in any non-commercial setting.