



Gas Countertop Heavy Duty Hotplates

A Professional Line of Commercial Cooking Equipment



Instruction Manual HOTPLATES

MODELS: CULCTH12NG, CULCTH24NG, CULCTH36NG,

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.

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.
- Never attempt to move grates while cooking.

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.

INSTALLATION:

The installation of this equipment must conform with local codes, or with the National Gas Code, ANSIZ223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

- The equipment and its 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 ½ psi (3.5 kPa).
- The equipment must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

Clearance and positioning around the equipment:

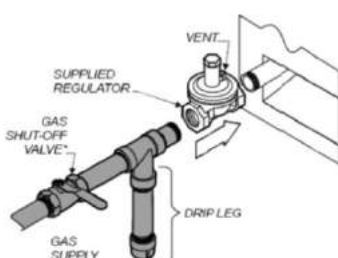
- This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides. This equipment must be a distance of 6" from other equipment. The equipment must have the 4" legs installed and be placed on a non-combustible surface.

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: ¾" NPT inlet and outlet, factory adjusted for 5" WC Natural Gas standard and may be converted by qualified personnel to be used for Propane at 10" WC.



Connection diagram

Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of ½ PSI (14" WC). If the line pressure is beyond this limit, a step down the regulator before the regulator provided will be required. The arrow on the bottom shows gas flow direction and should point downstream to the equipment.

Gas Conversion:

- Conversion from Natural Gas to Liquid Propane (LP) or vice versa may only be performed by the factory or its authorized service agent. In case of troubleshooting, ensure the correct orifice sizes of the spuds have been provided.
- Natural Gas Orifice is #42
- Liquid Propane Gas Orifice is #53
- Orifice size is marked on the spud

LIGHTING THE PILOT:

The manifold units are equipped with standing pilots and each should be lit immediately after the gas is supplied to the equipment.

1. Before attempting to light the pilots, turn off the main gas valve to the equipment and wait 5 minutes to clear the gas.
2. Turn off all gas control knobs.
3. Turn on control valve and light all pilots.
4. The pilot burner must be lit at the end of the tube. Hold an ignition source through the pilot light hole in the front panel at the pilot tube. When the flame ignites remove ignition source.
5. Turn off the main gas valve to shut down the equipment.

Smoke appearing on initial use of the equipment is normal. This is a result of the rust preventative coating burning off. Allow the equipment to “burn in” for at least 15 minutes before the first use.

Pilot Flame Regulation:

- The pilot flame on the equipment 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 the burner valve is turned to the highest 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 highest setting. 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.

FEATURES AND CONTROLS

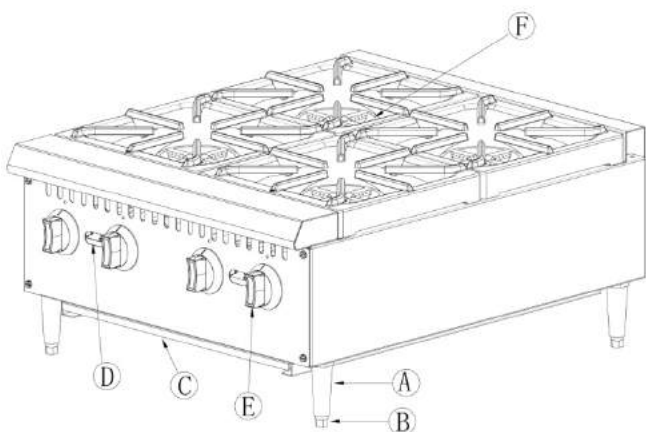


Figure 1. Features and Controls.

- (A) LEG. Supports the equipment.
- (B) ADJUSTABLE FEET. Used to adjust the level of the equipment.
- (C) DRIP TRAY. A tray that collects grease and oil. This tray can be removed for cleaning.
- (D) PILOT LIGHT ACCESS HOLE. Allows access to the pilot light.
- (E) GAS CONTROL KNOB. Used to set or adjust the temperature of the grilling surface.
- (F) HOT PLATE. Cooking surface.



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OPERATION:

Before initial use, turn the gas control knob to the maximum setting and allow the equipment to burn-in for 15 minutes. Seeing smoke coming from the cooking surface is normal during burn-in. After 15 minutes of burn-in, equipment is ready for use.

1. Hold the leg and rotate the adjustable feet so the equipment is level.
2. Set the grill grates to the full tilt position to start. This will allow grease to run down the grates and into the drip tray to reduce flare-ups.
3. Check the drip tray frequently and add water as necessary.
4. To ignite the burners, depress and turn the gas control knob to high position
5. Allow the equipment to pre-heat before attempting to use.
6. Adjust the valve set-point to obtain the desired level of heat.
7. To adjust the grill grate(s), raise or lower the back of the grates. Turn unit off and allow the grill grate(s) to cool. Make sure to use pot holders or oven gloves to reposition.

CLEANING:

To maintain the appearance and increase the service life, clean your equipment daily.

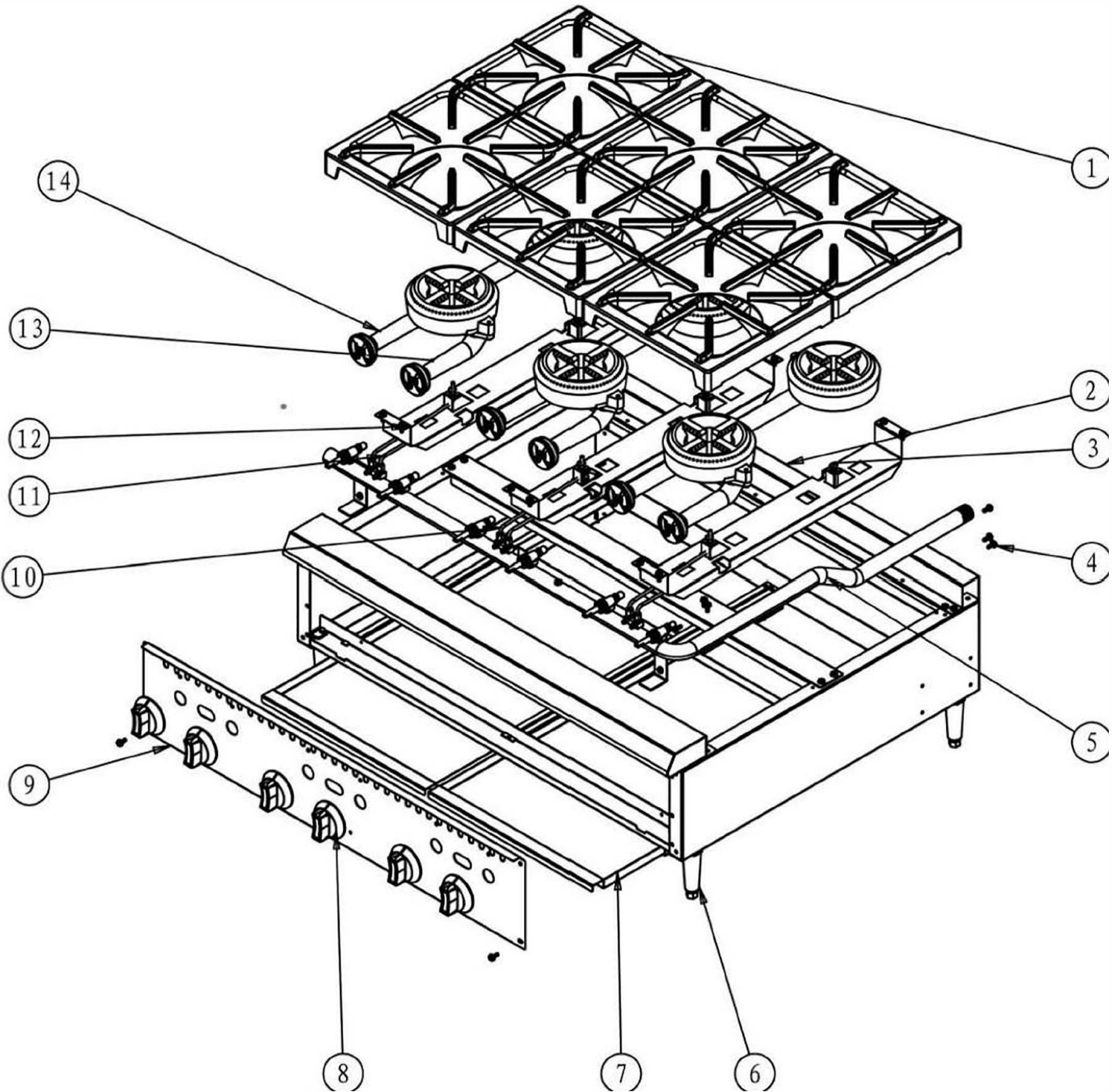
DO NOT clean equipment with steel wool.

1. Allow the equipment to cool completely before cleaning.
2. Using a wire brush, scrape the grill grate(s) to remove any food residue.
3. To clean equipment, use either a damp cloth, sponge with soapy water or a metal scraper.
4. Dry grates thoroughly to prevent rusting.
5. Empty and clean the drip tray.

MAINTENANCE:

- A qualified service company should check the unit for safe and efficient operation on an annual basis.
- Gas piping shall be a certain size and installed to provide a supply of gas sufficient to meet the full gas input of the equipment.
- A manual shut off valve should be installed upstream from the manifold within 4 ft. (1.2m) of the equipment and in a position where it can be reached in the event of an emergency.
- Check entire gas piping system for leaks every so often. Using a gas leak detector or soapy water solution is recommended.
- Install equipment under efficient exhaust hood with flameproof filters with a distance of no less than 4 feet between the top of the equipment and the filters or any other combustible materials.

*Shipped setup for Natural Gas and includes a kit for conversion to LPG.



Countertop Hot Plates

| Reference Number | Description |
|-------------------------|-----------------------|
| 1 | Grate |
| 2 | Body Shell Assembly |
| 3 | Pilot |
| 4 | Screw |
| 5 | Gas Control Assembly |
| 6 | Foot |
| 7 | Crumb Tray |
| 8 | Knob |
| 9 | Front Panel |
| 10 | Short Pilot Gas Pipe |
| 11 | Long Pilot Gas Pipe |
| 12 | Burner Rack |
| 13 | Short Burner Assembly |
| 14 | Long Burner Assembly |

VER811



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.