



Gas Thermostatic Griddles

A Professional Line of Commercial Cooking Equipment



Instruction Manual THERMO-GRIDDLES

**MODELS: TEKTG-24-NG/LP, TEKTG-36-NG/LP,
TEKTG-48-NG/LP**

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.

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 with 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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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.

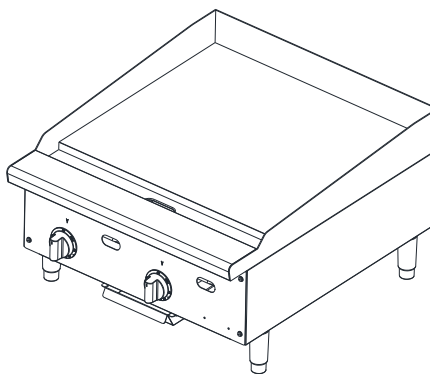
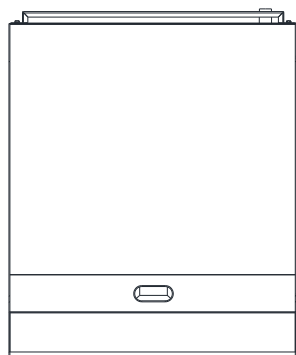
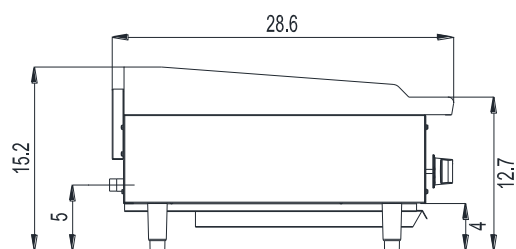
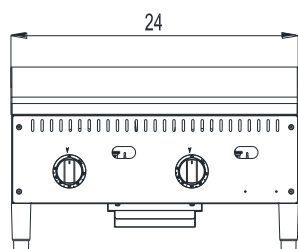
Manufacturers refused to undertake responsibility to third parties as the following reasons:

- ⚠ 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.**

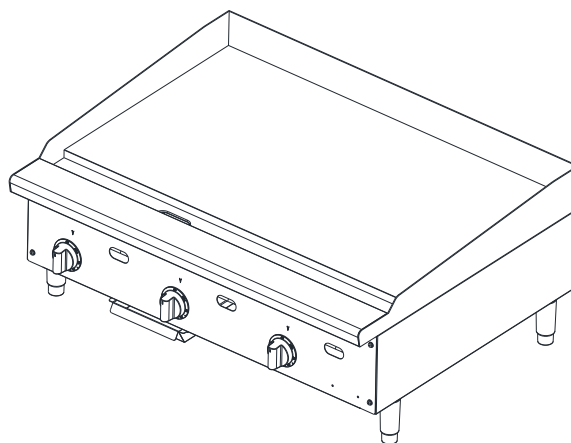
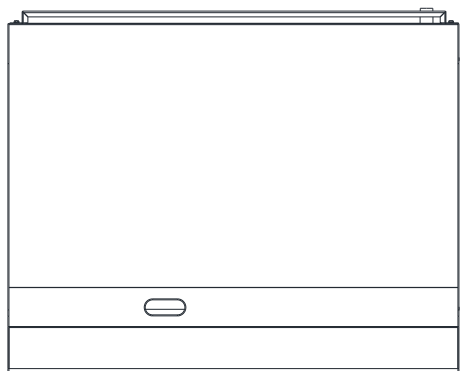
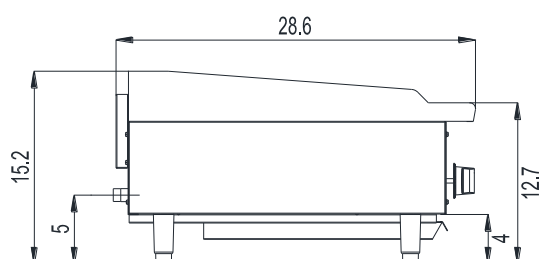
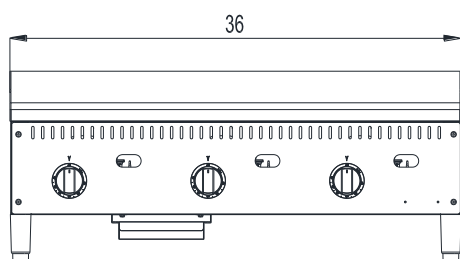
4. Parameter Specifications

4.1、 Outline Dimensions(in)*

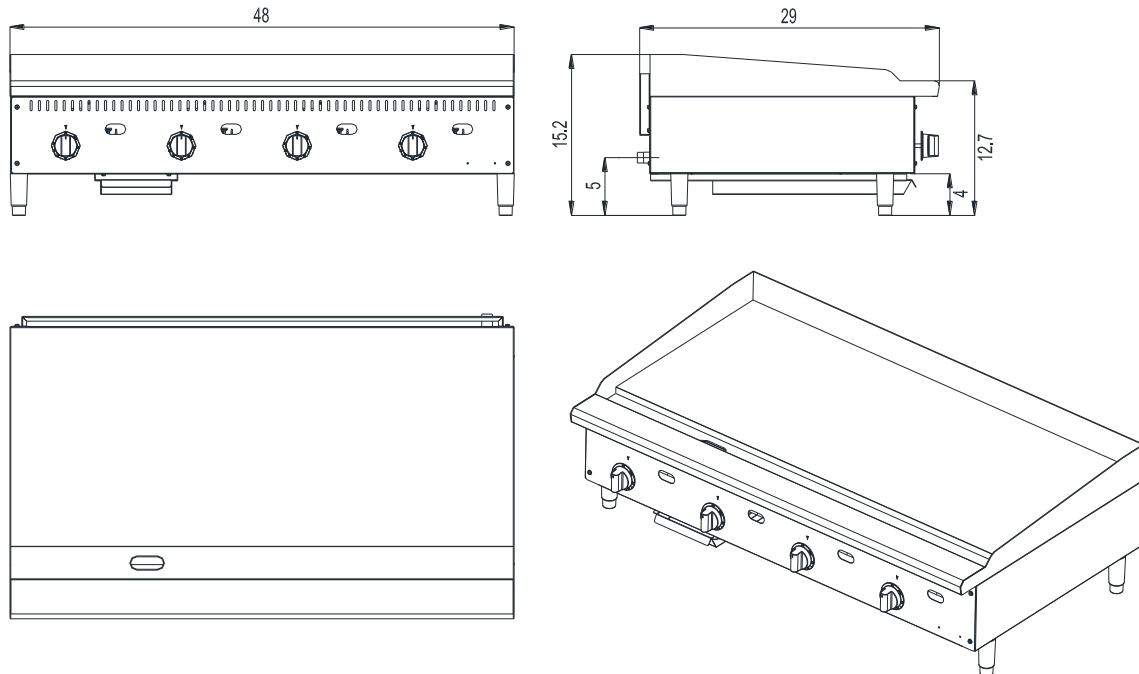
TEKTG-24



TEKTG-36



TEKTG-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-tub e pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzl e No.
TEKTG-24	2 pieces Independent control	Natural Gas	4	25,000	50,000	#42
		L.P. Gas	10	25,000	50,000	#53
TEKTG-36	3 pieces Independent control	Natural Gas	4	25,000	75,000	#42
		L.P. Gas	10	25,000	75,000	#53
TEKTG-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.

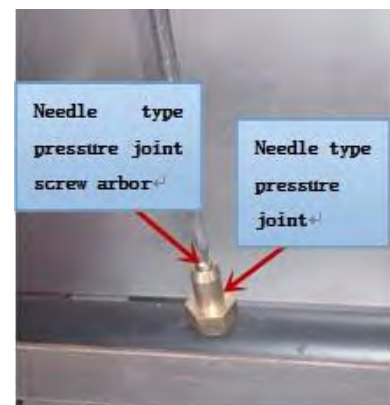
⚠ **Warning! Use soap water or testing instrument to test whether piping joint leaks or not before using, and forbid using an open flame to test!**

⚠ 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;

Fig.1



- 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!**

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.

8. Operating Instructions

- ⚠ Before operating, make sure place the unit horizontally by adjusting bottom adjustable legs, and place the catch tray properly.
- ⚠ To ensure that the air flow in the bottom of the equipment.
- ⚠ Do not use a fan or air conditioning to the flame, so as to avoid the flame extinguished and a safety accident.
- ⚠ Must be installed the matched exhaust hood according to the local regulations above the equipment.
- ⚠ To ensure that the air in the kitchen is kept in circulation.
- ⚠ The pilot light has been set at the factory. Each burner has a pilot light.

8.1. Before first use

Remove all packing material and protective plastic from surfaces of the unit.

Before leaving the factory, the griddle plate is coated with protective coating as a rust inhibitor. Heat the griddle to 200-300°F to loosen and melt the coating, then clean the surface with a non-corrosive. Rinse thoroughly and wipe dry with a soft clean cloth.

Clean all accessories. Do not use corrosive or abrasives detergent.

Tip : Season the griddle to avoid possible surface corrosion before first use, and after every cleaning. Heat griddle to a low temperature(300-350 °F) and apply a small amount of cooking oil-about one ounce per square foot of surface. Use a soft lint-free cloth to spread the oil over the entire griddle surface to create a thin film. Wipe off any excess oil with a cloth. Repeat the procedure until the griddle has a slick, mirror-like finish. This will also help reduce the sticking of cooked food product.

Notice: Before first preheating, the furnace will smoke rise. This is because of protective lipids on the grills and other parts are heated, it is normal, and it will be eliminated after the power up to the maximum for burning an hour.

8.2、 Lighting the pilot light and Igniting the main burner

1. Align the OFF indicative line of thermostat valve knob to the arrow (Figure 2) to close the valve.
2. And then axial press the thermostat valve knob, left 45 degrees, to the pilot position. (Figure 3)
3. At the fire position, completely press the knob, meanwhile light the fire by pilot with another hand. (Figure 4) Keep pressing the knob about 10-15 seconds, then loosen the knob and observe stability of fire.
4. If the pilot fire is not ignited, please repeat the procedure above until the pilot fire is ignited.
5. After successful ignition, the main fire valve was opened, turn left to the desired temperature (figure 5) and the griddle starts warming. When reaching the set temperature, the thermostat valve will automatically adjust the gas flow to keep the temperature on the griddle constant.

Tips :The pilot light may not be lighted immediately, for existing gas in the pipe. Wait a minute, the pilot light will be lighted after the gas extinguished.



Fig.2



Fig.3



Fig.4



Fig.5

- ⚠ Make sure air circulation well at the bottom of equipment;
- ⚠ Do not use fan or air-conditioning blowing at the flame, in order to avoid extinguishing flame and cause safety accidents;
- ⚠ Install the matched cooking fume exhauster according to the local regulations of char broiler;
- ⚠ Make sure to keep the natural air circulation in the kitchen.

8.3、 Turn off the valve

Revolve the control valve knob to the pilot position (Fig.3). the main fire burner flame is extinguished, but the pilot light will continue to work.

Axial press the knob to rotate knob clockwise continually, so that the direction of the knob on the "off" position, at this time, the fire extinguished, the valve closed (Fig.2).

After turning off the equipment, the main fire should be stop more than 5 minutes before next using.

8.4、 Exchange the main fire nozzle and the pilot orifice to switch gas source

Remove control panel, grill, take off the pilot assemblies and main fire nozzle with a wrench, exchange the other gas of the main fire nozzle (Fig.6) and the pilot orifice (Fig.7), then screw it. Reinstall the grill、 the pilot assemblies and the control panel in proper place.

- ⚠ **Caution:** Each main fire nozzle of the burner has been installed before delivery,

normal use without adjustment but only switching gas. Adjust only by authorized and licensed technicians. When you change the gas source, you need exchange the corresponding pressure maintaining valve which installed on air intake.



Fig.6



Fig.7

9. Cleaning and Maintenance

- ⚠ Do not use any abrasive or flammable detergent to wipe;
- ⚠ Do not hose down, immerse or pressure wash any part of the cooker, excluding the catch tray;
- ⚠ Do not use abrasive cleaning matters to wash, even not use corrosive detergent!
- ⚠ Grill cleaning/maintenance:
 - (1) when grill cools down, use a cloth with cleaning agent to wipe unit surface and residue;
 - (2) use a cloth with water to wipe unit surface;
 - (3) burning the main fire burner about 10-20 minutes for sterilization;
 - (4) no use for long time, spread cooking oil on grill after cleaning.

⚠ Warning: Before cleaning, all control valves must be turned off.

Strictly follow the lighting instructions to work again after cleaning!

⚠ Warning: Wait for the equipment to cool down after the unit has been turned off before you clean!

⚠ Cut off the gas source as not in using;

⚠ If the equipment is not used for a long time, clean the surface by wiping it with a soft cloth and place it in a well-ventilated area;

⚠ Comprehensively check the equipment at least once every year by authorized and licensed technicians;

⚠ The product is made of 90% metals, and cannot be discarded everywhere. Deal with it in accordance with the local codes.

⚠ Instructions to clean appliance regularly with recommended cleaning agents, if necessary

Recommended cleaning methods

<Table 2>

Items	Methods	Times
Body	Wipe it with a soft cloth and mild detergent;	daily
Control panel	Turn off valves when not in use; Wipe panel and control valve knob with mild detergent.	daily
Catch tray	Pull out catch tray from front body until the equipment cools down. Clean grease and other crumbs. Reinstall after cleaning. Warning: if the catch tray is permitted to fill too high, should be cleaned!	Per use

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 Z33.11-2016
 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.

CULITEK One Year Limited Warranty

CULITEK warrants its equipment against defects in materials and workmanship, subject to the following conditions:

ONE YEAR WARRANTY

CULITEK equipment is warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only, and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at CULITEK's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by CULITEK, after defective unit has been inspected and defect has been confirmed. CULITEK does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts that may need to be replaced due to normal usage, wear or lack of preventative maintenance.

This warranty covers products shipped into the 48 contiguous United States. Warranty coverage on products used in Hawaii, Alaska, Puerto Rico, and Canada cover parts only.

Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase.

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment on which the security seal has been broken.

If the equipment has been changed, altered, modified, or repaired without express written permission from CULITEK, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF CULITEK. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."

WARRANTY CLAIMS & SERVICE

For all warranty claims please have the model number, serial number and a proof of purchase available.

Phone: 1-800-325-1740

For all online warranty claims please include the model number, serial number and detailed description of the issue.

Please attach a copy of your proof of purchase with your e-mail.

E-Mail: customerservice@partstown.com