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GAS HOTPLATES OPERATING INSTRUCTIONS

Models: REL-GHP-2L-NG / REL-GHP-4L-NG / REL-GHP-6L-NG

**PLEASE READ THESE INSTRUCTIONS CAREFULLY TO AVOID
INCORRECT USAGE OF UNIT AND TO AVOID SAFETY HAZARDS.**

NOTICE: Use this appliance for its intended purpose as described in this User Manual.

Dear Purchaser/User:

Thank you for choosing our product. For your safety and ease of use, please read and follow this guide's instructions carefully. Keep this manual in a safe place for your future reference. This manual is subject to change without further notice. The manufacturer reserves the right of final interpretation.

NOTE: This appliance is designed for commercial purposes, NOT for household use.

We strongly advise the user to obtain and post in a prominent location safety instructions from the local gas supplier to address any event where the user suspects a gas leak.

FOR YOUR SAFETY:

Do not store or use gasoline or other flammable vapours 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.

This manual contains important information regarding your purchased equipment. Please read the 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. Please keep it for future reference after installation and do not throw it away!

This is a universal installation and operation instruction book which would apply to different models.

WARNINGS

- Do not store or use gasoline or other flammable vapours 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:

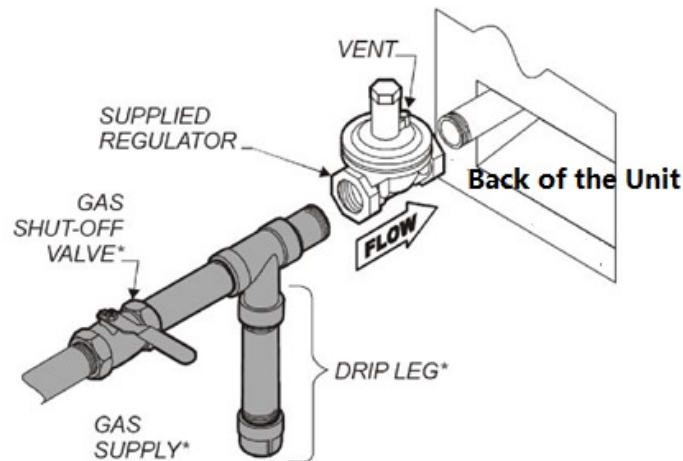
- This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides. This equipment must be a distance of 6" from other equipment. The equipment must have the 4" legs installed and be placed on a noncombustible surface.

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 4" WC Natural Gas standard and may be converted by qualified personnel to be used for Propane at 10" WC.



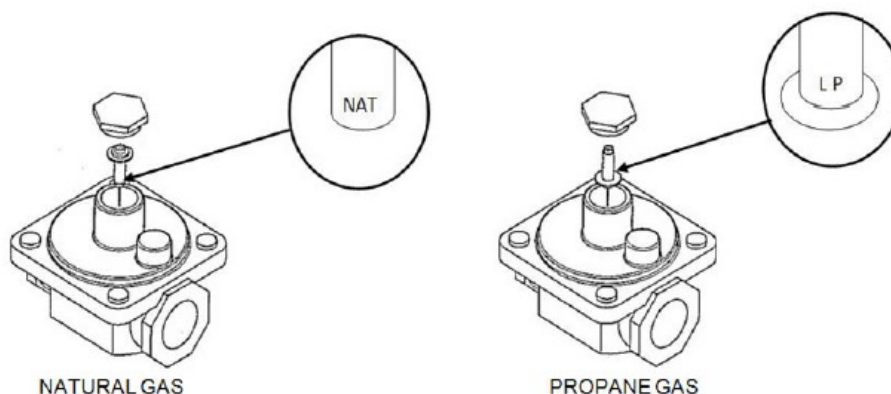
Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of ½ PSI (14" WC). If the line pressure is beyond this limit, a step down regulator before the regulator provided will be required. The arrow above (FLOW) shows gas flow direction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

PROPANE GAS CONVERSION

This hotplate is shipped from the factory equipped with fixed burner orifices for natural gas operation. The burner orifices required to convert the hotplate to propane gas are shipped with the hotplate in the shipping packaging. It is recommended that a trained gas service technician with the necessary tools, instruments and skills perform the conversion.

To convert to propane, following steps must be completed:

1. Remove all natural gas burner orifices and install the provided propane burner orifices.
2. Set the regulator to 10" W.C. by inverting the regulator spring plug like below pictures



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 from the top. Hold an ignition source and light the pilot. When the flame is stable, remove ignition source.
5. Turn off the main gas valve to shut down the equipment.

There is one pilot for each burner. The hotplate is equipped with standing, unmonitored pilots. Gas will flow from the pilots as soon as the main gas supply to the unit is turned on. Standing pilots should be adjusted to provide a slight yellow tip on the flame. Air shutters on the main burners must be individually adjusted to provide a blue flame. All traces of yellow should be adjusted out of the burner flame.

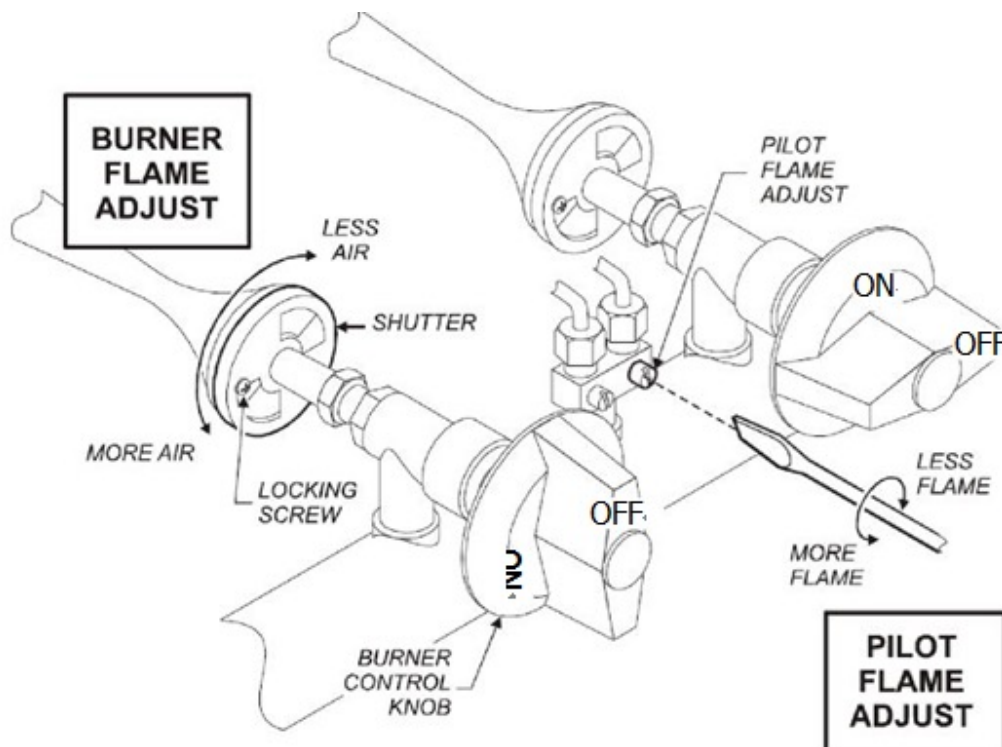
The hotplate is a free vented appliance. All products of combustion and the heat generated by the burners pass through the grates. When meat is placed on the grates, this blocks the venting and causes a temperature build-up.

PILOT FLAME HEIGHT ADJUSTMENT:

- 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 through the holes in the front panel

BURNER ADJUSTMENT:

- Remove the front panel to gain access. Turn burner valve knob to highest setting. Slowly decrease the air shutters 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.



OPERATION

Before initial use, turn the gas control knob to the maximum setting and allow the equipment to burn-in for 20 minutes.

Seeing smoke coming from the cooking surface is normal during burn-in. After 20 minutes of burn-in, equipment is ready for use.

1. To ignite the burners, depress and turn the gas control knob to high position
2. The valve should always be set at maximum positions. If it is set in the middle positions, this might cause pressure drop after the nozzle, thus leading to poor mixing of gas and air. The burners might have strong yellow tips of flame.
3. After cooking is done, please turn the valve to off position.

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.

PROBLEM	POSSIBLE CAUSES
Uneven heating, sides burning	A. Burner valves improperly adjusted B. Fluctuating gas pressure C. Improperly adjusted burner
Too much top heat	A. Burner valves adjusted too high B. Faulty ventilation C. Overrated gas pressure D. Improperly adjusted burner
Uneven heat side to side	A. Burner valves improperly adjusted B. Appliance is not level side to side C. Improperly adjusted burner
Pilot outage	A. Pilot flame is set too low. Adjust pilot to allow for gas flow. B. Obstruction in pilot orifice C. Low gas pressure.
Yellow burner flames	A. Open burner shutters until flames are blue
Lifting burner flames	A. Close burner shutters until flames touch burner
Fluctuating gas pressure	A. Check for clogged vent on regulator

PRODUCT SPECIFICATION SHEET

MODEL	STYLE MANUAL	GAS TYPE	MANIFOLD PRESSURE	TOTAL B.T.U. PER HOUR
REL-GCB-24	4 Burners w/ individual control	Natural Gas Propane Gas	4.0" W.C. 10.0" W.C.	80,000
REL-GCB-36	6 Burners w/ individual control	Natural Gas Propane Gas	4.0" W.C. 10.0" W.C.	120,000
REL-GCB-48	8 Burners w/ individual control	Natural Gas Propane Gas	4.0" W.C. 10.0" W.C.	160,000
REL-GCB-60	10 Burners w/ individual control	Natural Gas Propane Gas	4.0" W.C. 10.0" W.C.	200,000