



Stock Pot Range Operator's Manual



Please read these instructions completely before operating the units.

- IMPORTANT SAFETY NOTICE -

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.


POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOUR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUT OFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE

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, operation and maintenance instructions thoroughly before installing or servicing this equipment.

INSTALLATION, OPERATION AND CARE OF

STOCK POT RANGE

GENERAL

Stock pot ranges are designed for commercial use only and feature fast, efficient gas heat. Each burner is controlled by an adjustable gas valve. Heavy-duty, cast iron top grate(s) are easily removed for cleaning, when cool. A grease drawer is provided to collect fat run-off: It opens to the front for inspection or drain-off.

This unit comes from the factory set up for Natural Gas.

Natural Gas is equipped with a No.32 drill-size orifice.

Propane Gas is equipped with a No.48 drill-size orifice. (Included in kit)

For conversion to Propane gas see instruction plate on the appliance, see page 10.

For conversion to NATURAL gas see instruction plate on the appliance, see page 11.

INSTALLATION

UNPACKING

This stock pot range was inspected before leaving the factory. The carrier assumes full responsibility for the safe delivery upon acceptance of the shipment. Check for possible shipping damage immediately after receipt.

If the stock pot range is found to be damaged, save the packaging material, take photos and contact the carrier immediately. Immediately contact your local equipment dealer.

Remove all packing material and protective plastic from the surfaces of the unit. Before installing; verify that the type of gas (natural or propane) and the clearance dimensions agree with the specifications on the rating plate, which is located at the back of the stock pot range.

LOCATION

The installation location must be kept free and clear of combustibles.

Do not obstruct the flow of combustion and ventilation air. DO NOT install the stock pot range adjacent to open burners or fryers. Sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system and for combustion of the gas burners. Do not obstruct the airflow into and around the appliance. Do not obstruct the flow of flue gases through and above the stock pot range top grate. Position the stock pot range in its final location. Check that there are sufficient clearances to service the stock pot range and to make the required gas supply connection(S) provide 24" clearance at the front for cleaning, maintenance, service and proper operation.

Clearances

	Combustible construction	Noncombustible construction
Back	24"	4"
Right	18"	0"
Left	18"	0"

INSTALLATION CODES AND STANDARDS

The stock pot range must be installed in accordance with:

In the United States of America:

1. State and local codes.
2. National Fuel Gas Code, ANSI-Z223.1/NFPA 54 (latest edition). This shall include but not be limited to: NFPA #54 section 10.3.5.2 for venting. Copies may be obtained from The American Gas Association Accredited Standards Committee Z223, @400N.Capital St. NW. Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Battery March Park Quincy, 20169-7471.

NOTE: in the Commonwealth of Massachusetts

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

3. NFPA Standard # 96 Vapor Removal from Cooking Equipment, latest edition, available from the National Fire Protection Association, Battery March Park, Quincy, MA02269.

In Canada:

1. Local codes.
2. CAN/CSA-149.1 Natural Gas Installation (latest edition)
3. CAN/CSA-B149.2 Propane Installation Code (latest edition), available from the Canadian Gas Association, 178 Rexdale Blvd, Etobicoke, Ontario, Canada M9W1R3.

LEG INSTALLATION

⚠ WARNING The stock pot range is shipped without the legs attached, the stock pot range must not be operated without the legs attached to the unit.

1. Remove the cast iron grate and burners from the chassis.
2. Turn the chassis upside down and locate the leg plate to align the four screw holes (Fig. 1).
3. Screw the legs plate with four screws on the bottom until tight (Fig. 2). Use a pipe or wrench with a towel (so as not to scratch the legs) if needed to firmly tighten the legs.

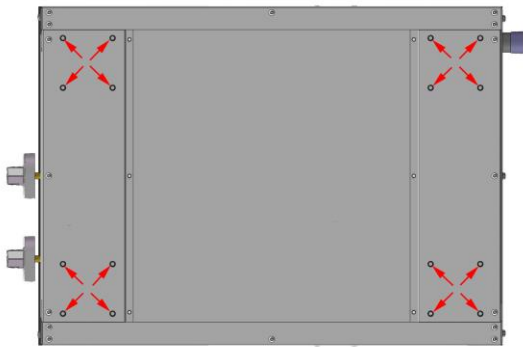


Fig. 1

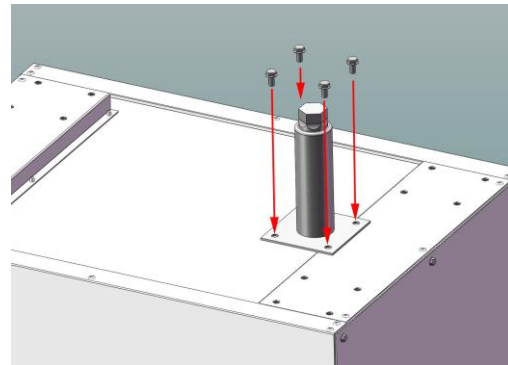
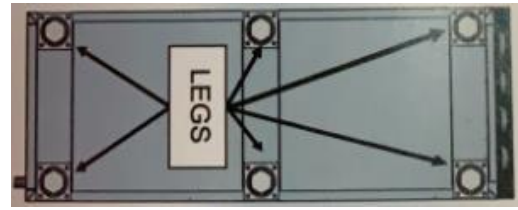
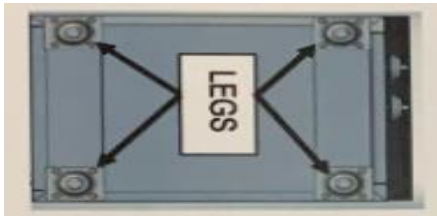


Fig. 2

4. Continue the process until all the legs are installed. Single stock pot ranges have four legs and double stock pot ranges have six legs.
5. Return stock pot range to upright position; reinstall burners and grates.

LEG ORIENTATION



GAS PRESSURE REGULATOR INSTALLATION

Gas regulator pressure is preset at 5" Water Column (W.C.) for Natural Gas and 10" (W.C.) for Propane Gas. Minor adjustments may be required based on site-specific gas pressure.

Install the regulator as close to the stock pot range on the gas supply line as possible. Make sure that the arrow on the underside of the regulator is oriented in the direction of gas flow to the stock pot range (Fig. 3) and the regulator is positioned with the vent plug and adjustment screw upright (Fig. 4).



Fig.3



Fig.4

The minimum supply pressure (upstream of the regulator) should be 7-9" W.C. for Natural Gas and 11-12" W.C. for Propane Gas. At no time should the hotplate be connected to supply pressure greater than 1/2 psig (3.45kPa) or 14" W.C.

LEVELING

The stock pot range is equipped with legs. Turn the feet at the bottom of the legs in or out to level the stock pot range in the final installed location.

VENTILATION HOOD

The stock pot range should be installed under a suitable ventilation hood. For safe operation and proper ventilation, keep the space between the stock pot range and vent hood free from any obstructions.

GAS CONNECTION

The data plate on the rear of the stock pot range indicates the type of gas your unit is equipped to burn. **DO NOT connect to any other gas type.**

NOTICE: Gas supply connections and any pipe joint compound must be resistant to the action of Propane Gases.

Purge the supply line to clean out any dust, dirt, or foreign matter before connecting the line to the unit.

Codes require that a gas shut-off valve be installed in the gas line ahead of the stock pot range. The gas supply line must be at least the equivalent of a 3/4" iron pipe.

A pressure regulator is supplied and must be installed outside of the stock pot range when making the gas supply connection. Standard orifices are set for 5" W.C. (Water Column) for Natural Gas and 10" W.C. (Water Column) for Propane. Use the 1/8" pipe tap on the burner manifold for checking pressure. Make sure the gas piping is clean and free of obstructions, dirt, and piping compounds.

An adequate gas supply is necessary. Undersized or low-pressure lines will restrict the volume of gas required for a satisfactory performance. A minimum supply pressure of 7" W.C. for Natural Gas and 11" W.C. for Propane Gas is recommended. With all units operating simultaneously, the manifold pressure on all units should not show any appreciable drop.

When testing the gas supply piping system, if test pressures exceed 1/2 psig (3.45kPa), the stock pot range and its individual shutoff valve must be disconnected from the gas supply piping system. When test pressures are 1/2 psig (3.45kPa) or less, the stock pot range must be isolated from the gas supply piping system by closing individual manual shut-off valve during any pressure testing of the system.

 **WARNING** Prior to lighting, check all joints in the gas supply line for leaks. Use a soap and water solution. Do not use an open flame.

OPERATION

⚠ WARNING The stock pot range and its parts are hot. Use care when operating, cleaning or servicing the stock pot range.

CONTROLS

The burner is in two sections, controlled by two heavy-duty infinite control valves. The center "star" section (Fig.6) is on a separate burner with an input of 40,000 btu/hr. It is controlled by the right burner valve knob. The outer circle of the burner is the other separate 40,000 btu/hr input burner, controlled by the left burner valve knob.

These two separate burners provide heat flexibility. With one burner off and the second burner set low, up to both burners full on, you can move from low simmer on up to 80,000 btu/hr input.

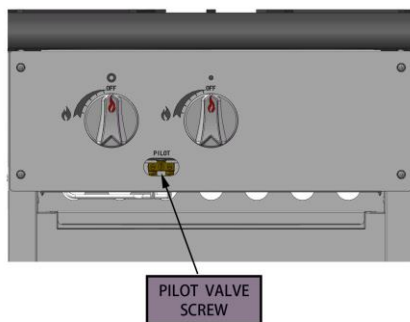


Fig.5

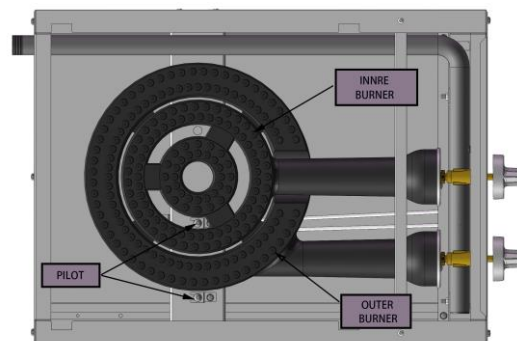


Fig.6

LIGHTING INSTRUCTIONS

1. Make sure all knobs are in the "OFF" position.
2. The main gas valve should be "CLOSED/OFF" for five minutes prior to relighting the appliance to clear any existing gas. (Main gas valve is supplied by others.)
3. Turn "ON/OPEN" the main gas valve to the unit.
4. 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.
5. Adjust the pilot valve, make sure the pilot flame is at 1/2 inch height.
6. 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. 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". 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.

TO COMPLETELY SHUTDOWN THE BURNERS AND PILOT LIGHTS

For complete shutdown: Turn the main gas supply valve OFF


CLEANING

Top grate(s) may be immersed in strong commercial cleaning compound overnight. In the morning, rinse with hot water to remove any residues of the cleaning compound. Thoroughly dry and apply a light coating of cooking oil to prevent rusting.

Stainless steel surfaces may be cleaned using a damp cloth with mild detergent and water solution. Places where fat, grease, or food can accumulate must be cleaned regularly.

The grease drawer should be emptied regularly when cool.

MAINTENANCE

 **WARNING** The stock pot range and its parts are hot. Use care when operating cleaning or servicing the stock pot range.

LUBRICATION

All valves must be checked and lubricated periodically. At the first sign of sticking, a certified service technician should lubricate using high temperature grease. Check with your service agency for details.

SERVICE AND PARTS INFORMATION

Contact the service contractor in your area to obtain service and parts information.

When calling for service the following information should be available from the appliance serial plate: Mode Number, Serial Number and Gas Type. The appliance serial plate is on the unit.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES
Pilot outage	Pilot flame too low
	Restriction in pilot orifice
	Restriction in pilot valve
Improper burner combustion	Improper ventilation
Poor Ignition	1. Insufficient gas input 2. Poor air-gas adjustment 3. Restriction in pilot orifice 4. Restriction in main burner ignition port valve 5. Restriction in control valve 6. Restriction in gas orifice

Conversion to Propane gas orifice

1. Take out the grate on the top. You can see the orifice is in front of the burner. See Fig.7 below.

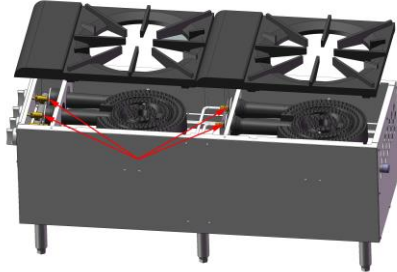


Fig.7

2. As Fig. 8 shows, screw out the Natural Gas orifice counterclockwise, then screw in the Propane Gas orifice clockwise.

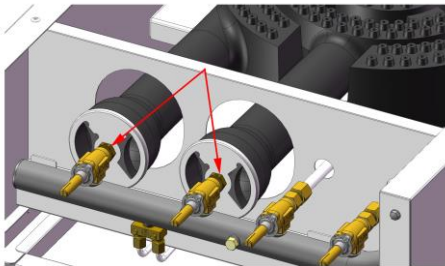


Fig.8

3. Change the pressure regulator spring kit to LP gas model, set at 10" W.C.

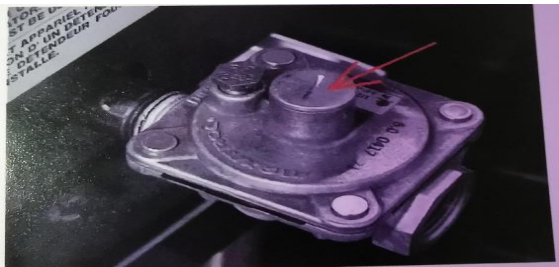


Fig.9

4. Turn pilot adjustment screw clockwise, then light standing pilot and adjust flame to 1/4" high.

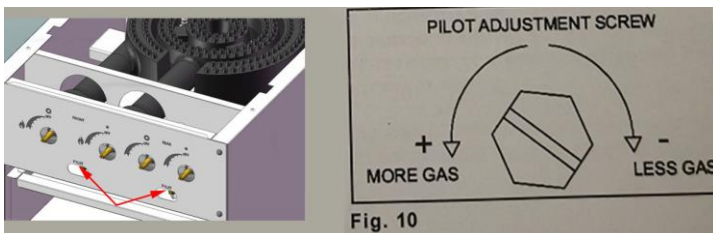


Fig. 10

Conversion to Natural gas orifice

1. Take out the grate on the top. You can see the orifice is in front of the burner. See Fig.7 below.

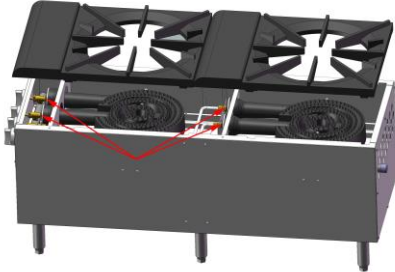


Fig.7

2. As Fig. 8 shows, screw out the Propane Gas orifice counterclockwise, then screw in the Natural Gas orifice clockwise.

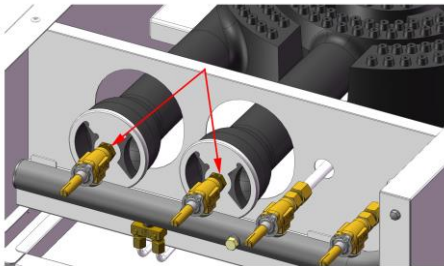


Fig.8

3. Change the pressure regulator spring kit to NG gas model, set at 5" W.C.



Fig.9

4. Turn pilot adjustment screw clockwise, then light standing pilot and adjust flame to 1/4" high.

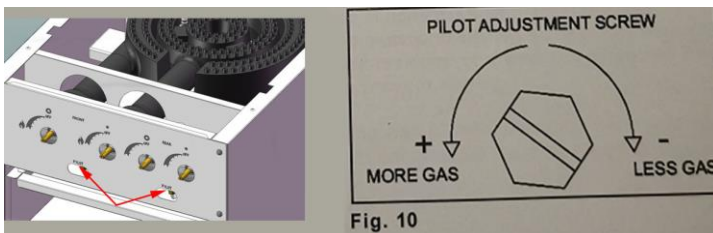


Fig. 10

Limited Warranty

We warrant to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year. The labour warranty is 1 year from the date of purchase. The warranty includes onsite service calls within 100 miles of an authorized service company. The end user is responsible for all extra travel and mileage at prevailing rates.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED IT EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

Our obligation and liability under this warranty is expressly limited to repairing or replacing equipment which proves to be defective in material or workmanship within the applicable warranty period.

All repairs pursuant to this warranty will be performed by an authorized service technician during normal working hours.

This warranty does not cover services performed at overtime or premium labour rates. The end user is responsible for the difference between normal service rates and premium service rates. **IN NO EVENT SHALL THE MANUFACTURER/DISTRIBUTOR/DEALER BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE**

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

Warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered. This warranty is not in force until such time as a properly completed and signed installation/warranty registration or an online registration form has been received within 30 days from the date of installation.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. IT NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Examples of items not covered under warranty, include but are not limited to:

- 1. Acts of God, fire, water damage, burglary, accident, theft**
- 2. Freight damage**
- 3. Improper installation or alteration of equipment**
- 4 . Use of generic or after-market parts**
- 5 . Repairs made by anyone other than an authorized service technician**
- 6 . Lubrication**
- 7 . Expendable wear parts, adjustable feet, blown fuses, lamps, etc.**
- 8 . Cleaning of equipment**
- 9 . Misuse or abuse**

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