

BTT-16G

ROUND GAS TABLETOP BRAISING PAN

INSTALLATION – OPERATION – MAINTENANCE



BLODGETT OVEN COMPANY

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IMPORTANT NOTES FOR INSTALLATION AND OPERATION



This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.



WARNING: Improper installation, operation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing, operating or servicing this equipment.

Keep the appliance area free and clear from combustibles.

Do not obstruct the flow of combustion and ventilation air.

Adequate clearances must be maintained for servicing and proper operation.

This manual should be retained for future reference.



WARNING: For your safety do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.




Instructions to be followed in the event that the operator of this appliance smells gas must be posted in a prominent location. This information shall be obtained by consulting the local gas supplier.

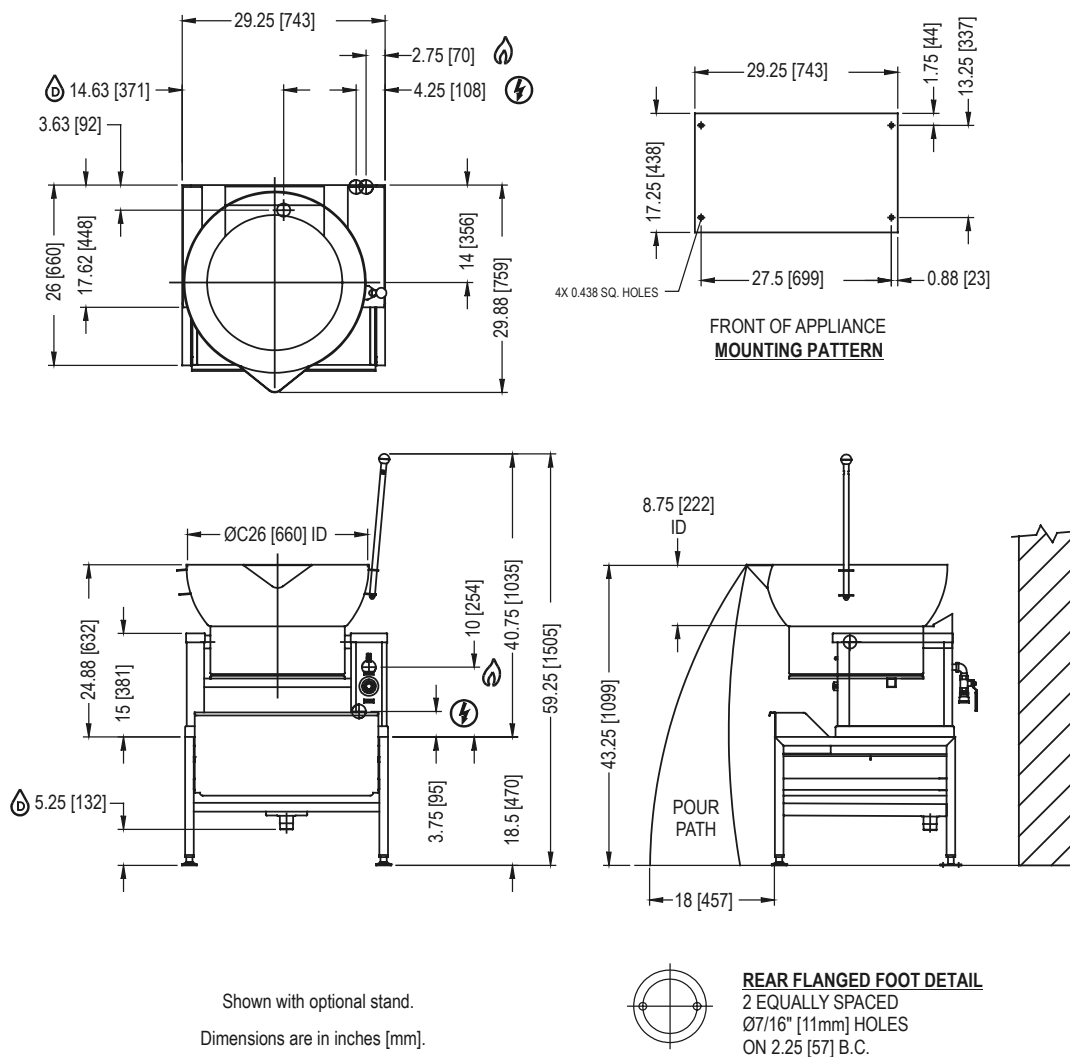
Contact the factory, the factory representative or a local service company to perform maintenance and repairs should the appliance malfunction. Refer to warranty terms.

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SERVICE CONNECTIONS

-  Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire. Finished with 6 foot cord with 3 prong plug. Maximum amps 2.0.
-  GAS CONNECTION: Supply gas through 1/2" pipe with pressure of approx. 7" W.C. For propane use 11" W.C. pressure. A gas shut-off valve is installed in supply piping convenient to appliance.
-  DRAIN: 1 1/2" - 11 1/2 NPT



1.0 **SERVICE CONNECTIONS** (Continued)

Installation must conform with local codes, or in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1/NFPA 54*, or the *Natural Gas and Propane Installation Code, CSA B149.1*, as applicable.

1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of ½ psi (3.5 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

Electrical grounding must be provided in accordance with local codes, or in the absence of local codes, with the National Electric Code ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

Ventilation must be provided in accordance with local codes, or in the absence of local codes, with ANSI/SFPA 96 Standard for Ventilation and Fire Protection of Commercial cooker Operations.



WARNING: Electrical grounding instructions - units equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug. (120 volt units only).


2.0 INSTALLATION INSTRUCTIONS




WARNING: Never use an open flame to check for gas leaks. Check all connections for leaks using soapy water before use.

1. Ideally an exhaust system should be located directly above the appliance to remove combustion gases and steam generated by the unit.
2. Appliance is intended for use on noncombustible floors. Minimum clearance from combustible and noncombustible wall construction, 3" (76 mm) on sides and 6" (152 mm) from back.
3. Set the appliance in place and level using spirit level.
4. Appliance location must allow air supply to unit and obstruction free clearance for air opening into the combustion chamber.
5. Make service connections as indicated.


3.0 OPERATION INSTRUCTIONS

	WARNING: In the event of main burner ignition failure, a 5 minute purge period must be observed prior to re-establishing ignition source.
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	WARNING: In the event you smell gas, shut down equipment at the main shut off valve and contact the local gas company or gas supplier for service.
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	CAUTION: The appliance and its parts are hot. Use care when operating, cleaning and servicing the appliance.
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1. Open manual gas shut off valve located on back of right-hand console facing front of unit.
2. Ensure skillet pan is in the down position.
3. Turn power switch ON. Set thermostat dial to desired setting. RED pilot light will come ON.
4. This will turn on electronic ignition. When the glow coil has reached temperature, the gas solenoid valve will open supplying gas to the burner. GREEN pilot light will come ON.
5. Gas in burner is ignited by the glow coil.
6. When ignition is complete, the flame sensor signals the controller to shut off the glow coil.
7. When the skillet has reached set temperature, the pilot lights will go off and the burner will shut off. The unit will cycle "ON" and "OFF" to maintain set temperature.
8. Turn power "OFF" and thermostat "OFF" when skillet not in use.

	NOTICE: If gas supply is interrupted during operation, a five minute period of complete shut off of gas supply is required before restarting.
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3.0 OPERATION INSTRUCTIONS (Continued)

TO TILT SKILLET

1. Lift lid.
2. Pull handle forward slowly to desired position. Do not release handle as pan will fall forward and could cause hot product to splash operator.



NOTE: When the pan is tilted a safety switch will automatically turn off gas supply. The skillet will not operate once the pan has been tilted.

3. To return pan to down position, push handle up until pan rests on support.
4. DO NOT ATTEMPT TO TILT PAN WITH LID ON.

4.0 PERIODIC MAINTENANCE

NOTICE: Contact the factory, the factory representative or local service company to perform maintenance and repairs.



NOTICE: As a safety precaution, disconnect the power supply during cleaning or servicing.

CLEANING



CAUTION: Do not use cleaning agents that are corrosive.

The gas fired tilting skillet should be cleaned after each use.

1. Keep exposed cleanable areas of unit clean at all times.
2. Thoroughly wash pan and lid. If necessary soak pan to remove product that is stuck to pan surface. Use mild detergent and water.
3. Clean around burner air mixer and orifice if lint has accumulated. Bottom cover must be removed to clean this area.
4. Rinse entire unit and dry. Do not get water in electrical box or any electrical component.

ADJUSTMENTS



WARNING: At least twice a year, have an authorized service person clean and adjust the unit for maximum performance.

All units are adjusted at the factory. In case of problems in operation at initial installation, check type of gas and manifold pressure and compare it with information on rating plate.

5.0 TROUBLESHOOTING

Burner does not come on:

1. Gas supply to unit is "OFF".
2. Manual shut off valve is "OFF."
3. Thermostat is not turned "ON."
4. Pan not in lowest position.
5. Glow coil not functioning.

Burner produces carbon deposits:

1. Wrong orifice size.
2. Increase primary air. Clean air opening.
3. Wrong gas supply.
4. Incorrect pressure at supply.