

Gas Griddles

Installation & Operating Instructions

Models #AGGH, AGGHT and AGGHTS SERIES

Retain this manual for future reference.

Contact this factory, the factory representative or a local service company to perform maintenance and repairs.

INSTALLATION INSTRUCTIONS

(See page 5 for Operating Instructions.)

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

IMPORTANT

BEFORE PLACING THIS APPLIANCE IN OPERATION, CONTACT YOUR LOCAL GAS SUPPLIER AS TO WHAT INSTRUCTIONS ARE TO BE FOLLOWED IF YOU SMELL GAS. THE INSTRUCTIONS OBTAINED SHOULD THEN BE POSTED IN A PROMINENT LOCATION.

This griddle is designed for installation as an independent HEAVY DUTY APPLIANCE and is not intended for residential use.

CLEARANCE INSTRUCTIONS

Appliances for installation on non-combustible countertops only. "Minimum clearance from combustible construction is 6 inches from the sides, 6 inches from the back and 48 inches from top of the griddle".

The appliance area must be free and clear of all combustible items.

The unit must be leveled before placing it in operation. To level the unit on an uneven surface to prevent rocking, adjustable feet have been provided.

When using gas griddle, keep the appliance area free from obstructions that could block the flow of combustible gases.

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.

FOR YOUR SAFETY

IF YOU SMELL GAS:

- 1. DO NOT TOUCH ELECTRIC SWITCHES**
- 2. EXTINGUISH ANY OPEN FLAME**
- 3. IMMEDIATELY CALL YOUR GAS COMPANY**



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INSTALLATION INSTRUCTIONS (continued)

GAS CONNECTIONS

Installation Personnel: Check all connections and fittings on valves and tubing supplied as a part of this unit to make sure they did not come loose during shipment. A manual gas valve should be provided upstream within 6 feet of the appliance for shutting the gas off during servicing. A ground joint union should be provided between the house plumbing and the gas inlet to the appliance. A gas pressure regulator has been provided as a part of this appliance. It is factory pre-set for natural gas and is field adjustable for liquid propane gas. All plumbing should be clean and free of burrs and metal chips. All pipe connections should be made using a pipe joint compound resistant to the action of LP gases. A drip TEE must be used to collect any moisture or dirt in the gas. Upon completing the installation of this appliance, all the gas connections must be checked for gas leaks. Use a solution of liquid dishwashing soap and water to check for leaks. On models with safety pilot, check the lighter tube for correct position.

This installation must conform with local codes, or in the absence of local codes with the National Fuel Gas Code ANSI Z223.1, National Gas Installation code, CAN/CGA-B149.1, or The Propane Installation Code, CAN/CGA-B149.2 as applicable.

The appliance and it's 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 psig (3/45 kPa).

The appliance must be isolated from the gas supply piping system by closing it's individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2" psig (3.45 kPa).

Provisions for proper air supply must be taken into account when installing the unit. Care should be taken so as not to obstruct the area in front and in rear of the unit. **DO NOT PLACE BACK OF THE UNIT CLOSER THAN 6 INCHES TO A WALL OR OTHER SURFACES.**

The appliance shall be located with respect to other equipment so it will have adequate clearances for servicing and proper operation.

This unit is supplied with four (4) adjustable feet, which must be installed prior to operation. Four (4)-threaded openings are provided on bottom of the unit to accept the threaded portion of the feet. Screw in the feet and tighten them securely. During operation, check the feet every sixty- (60) days to assure that they are tight. Failure to use the feet will void warranty and could cause unsafe conditions.

NOTE: Appliance must be installed under a ventilation hood.

LEVELING UNIT

Level unit by adjusting the four (4) feet, which have an adjustment of one inch for line-up with other Eagle Countertop lines.

INSTALLATION INSTRUCTIONS (continued)

LIGHTING AND SHUTDOWN INSTRUCTIONS

For units with automatic safety pilot and thermostatic controls

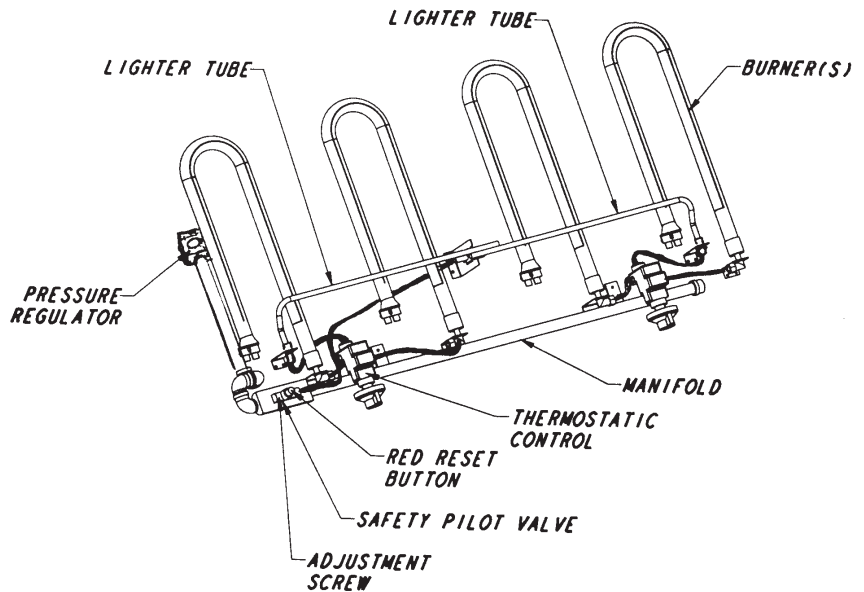
If pilot or burner goes out, turn off all gas and wait 5 (five) full minutes before attempting to relight.

To light pilot, push in the red reset button on the safety pilot valve body and light the pilot. Hold reset button in for approximately 30 seconds, then release. If the pilot goes out, repeat the above procedure until the pilot stays lit. When the pilot stays lit, a valve disc will open to permit gas flow to the burner. Turn thermostatic controls to desired temperature and check the main burner for proper lighting and burning using the observation port provided.

Before using this appliance, the pilot must be checked for adjustment. Do this by turning the pilot adjustment screw located on the safety pilot valve body.

When shutting the appliance down for long periods of time, shut off all thermostatic controls; then shut off the pilot.

Before attempting to light the appliance, the cover, if so equipped, shall be opened.



For units that have manual valves with standing pilots or thermostatic controls with standing pilots

Turn pilot valves on and light pilot burners using a lighting wand or taper.

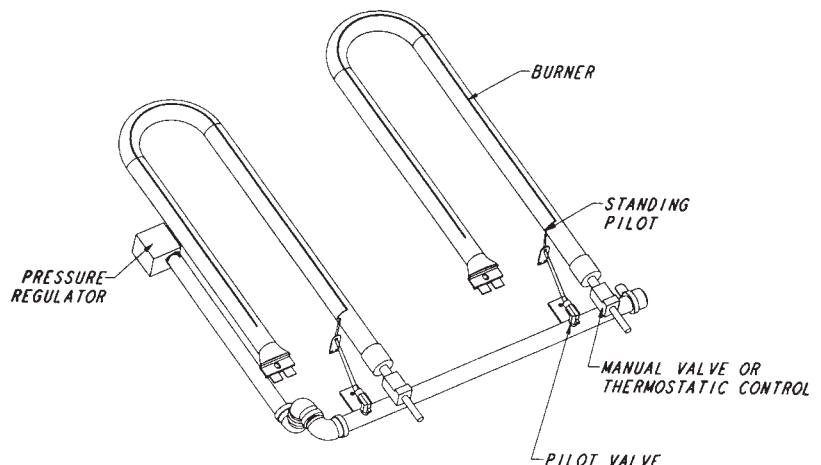
If pilots or burners go out, turn off all gas and wait 5 (five) full minutes before attempting to relight.

Before using this appliance, the pilots must be adjusted. Do this by turning the control adjustment screw in one pilot, adjust the valve, and use the lighting wand to light that pilot burner. Adjust the size of the pilot flame. Repeat for each pilot valve.

When lighting the burners by turning on the burner knobs, always make sure the burner has lit properly from the pilot by looking through the observation port.

When shutting the appliance down for long periods of time, shut off all the burner valves; then shut off all the pilot valves.

Before attempting to light the appliance, the cover, if so equipped, shall be opened.



INSTALLATION INSTRUCTIONS (continued)

PROPANE GAS CONVERSION – MODELS WITH STANDING PILOTS

This griddle is shipped from the factory with fixed Orifice Hoods for use on Natural Gas. To convert to Propane Gas, install the burner Orifice Hoods supplied (located in the grease drawer).

- 1) Pull the Control Panel forward from the top and allow it to drop down. On models where control panel is attached with screws, remove screws then remove control panel.
- 2) Remove the Firewall Shield(s) and burner brackets.
- 3) Remove burner(s) from the Orifice Hood(s) by sliding the burner toward the rear and lifting off the hood(s).
- 4) Remove #44 Natural Gas Orifice Hood(s) and install the #55 Propane Gas Orifice Hood(s) marked in red.
- 5) Re-install the burner(s).
- 6) Re-install the Firewall Shield and burner bracket.
- 7) Change the convertible pressure regulator to Propane Gas by removing slotted or hex threaded plug from pressure regulator, invert and reinstall. The letters LP should be visible. The regulator is now set for 10" W.C.
- 8) Adjust the Standing Pilot(s) flame height for Propane by turning the screw located on the pilot valve body.

PROPANE GAS CONVERSION – MODELS WITH AUTO SAFETY PILOT

This griddle is shipped from the factory with fixed Orifice Hoods for use on Natural Gas. To convert to Propane Gas, follow these steps:

- 1) Pull the control panel forward from top and allow to drop down. On models where control panel is attached with screws, remove screws, then remove control panel.
- 2) Remove the Firewall Shield(s) and burner bracket(s).
- 3) Remove lighter tubes one (1) on 24" model and two (2) on 36" and 48" models.
- 4) Remove the main burner(s) by sliding the burner toward the rear until the front part of burner clears the hood.
- 5) Replace Natural Gas Burner Orifices with #55 Propane Gas Orifice(s) marked in red (located in the grease drawer).
- 6) Replace the lighter tube Orifice fitting(s) with Propane Orifice fitting(s). Use #73 Propane Gas Orifice for 19" long lighter tubes. Use #77 Propane Gas Orifice for 9" long lighter tubes. All Propane Gas Orifices will be marked with red.
- 7) Re-install burner and lighter tubes.
- 8) Reinstall the Firewall Shield and burner bracket(s).
- 9) Change the convertible pressure regulator to Propane Gas by removing slotted or hex threaded plug from pressure regulator, invert and reinstall. The letters LP should be visible. The regulator is now set for 10" W.C.
- 10) Follow instructions to light the safety pilot – adjust the flame for Propane Gas by turning the pilot adjustment screw located next to the red button on the auto safety pilot valve body.

OPERATING INSTRUCTIONS

TO SEASON THE GRIDDLE HEATING SURFACE

Clean the griddle surface thoroughly. After the griddle has been thoroughly cleaned, it should be seasoned to prevent food from sticking. Before using and after each thorough scouring, season the griddle-heating surface in the following manner:

- 1) Bring griddle up to a cooking temperature of about 350 degrees F.
- 2) Using a clean cloth, not a spatula, spread a thin film of cooking oil or fat over the griddle cooking surface. This film should remain on the hot griddle surface for half-hour.
- 3) Remove the excess fat and wipe clean. (CAUTION: GRIDDLE SURFACE WILL BE HOT).
- 4) Apply another film of cooking oil over the hot cooking area for another half-hour and again remove the excess fat and wipe clean. The griddle surface will be ready for use.

Even with careful seasonings, food may, to some extent, stick to the griddle cooking surface until the griddle plate is "broken in".

IDLING

During idle periods, to save on operating cost, lower the temperature setting of the thermostats to about 250 degrees F. It is not necessary to maintain a cooking temperature during idle periods, as the griddle can quickly be reheated to desired temperature.

THIS APPLIANCE IS EQUIPPED FOR NATURAL GAS

This appliance is equipped with Orifices sized for operation with Natural Gas. For conversion to Propane Gas, see instruction plate on the appliance. Orifices necessary for Propane Conversion are provided in grease drawer.

GRIDDLE CARE

It takes very little time and effort to keep the griddle attractive and performing at top efficiency. If grease is permitted to accumulate, it will form a gummy cake and then carbonize into a hard substance, which is extremely difficult to remove. To prevent this condition, the following suggestions for proper cleanliness should be followed:

1) After each use, scrape the griddle with a scraper or a flexible spatula to remove excess fat and food. A grease drawer is provided for the scrapings. If there is an accumulation of burned on fat and food, the griddle should be thoroughly scoured and re-seasoned as outlined above. Use pumice or griddle stone while the griddle is warm. Do not use steel wool because of the danger of steel slivers getting into the food.

2) Daily use a clean cloth and a good non-abrasive cleaner to clean the stainless steel body of the griddle. Wipe the polished front with a soft cloth.

3) At least once a day, remove the grease drawer and wash in the way as an ordinary cooking utensil. If the grease drawer is permitted to fill too high, the excess grease will run out of the overflow hole at the front of the drawer. The drawer is removed by pulling forward.

(USE CAUTION WHEN FILLED WITH HOT GREASE).

TROUBLESHOOTING CHART

<u>Trouble</u>	<u>Cause</u>	<u>Remedy</u>
Griddle will not heat	A) Burner not on B) Gas supply shut off	Check pilot light operation and turn burner on Turn off burner valves and pilot light valves, turn gas on and follow lighting procedure
Griddle surface too hot	A) Frying unevenly	Space out food uniformly on griddle surface on griddle
Food sticking	A) Grease or food particles accumulating on surface B) Not seasoned	See "Griddle Care," page 5 See "Griddle Care," page 5
Food runs to one side	A) Not level	See "Leveling Unit," page 2

NOTE: If service is required, call local service company from directory provided or call factory for referral to agency in your region.

Replacement Parts List for Gas Griddles

Model prefixes: AGGH, AGGHT, AGGHTS

Parts are for units manufactured after 1997 (prior to 97 NLA)

AGGH Series

Gas Griddle with standing pilot and manual valves (Core items)

Part No. . . . Description

323149	Burner 20,000 BTU
326197	Burner Orifice #44 NG 20,000 BTU
326196	Burner Orifice #55 LP 20,000 BTU
324948	Manual Gas Valve
326202	Pilot Tube
323133	Pilot Valve
324949	Pressure Regulator, Convertible 4" NG & 10" LP
323870	Knob, Manual Valve

AGGHT Series

Gas Griddle with standing pilot and thermostatic gas valves

Part No. . . . Description

324793	Thermostat Gas Valve
324796	Dial, Gas Thermostat
324797	Bezel, Gas Thermostat

AGGHTS Series

Gas Griddle with automatic safety pilot and thermostatic gas valves

Part No. . . . Description

305108	Safety Pilot Valve
305107	Pilot Burner
305277	Lighter Tube 19" Left Hand
305278	Lighter Tube 19" Right Hand
305276	Lighter Tube 9" Right Hand
305296	Orifice Lighter Tube #63 (NG 19" tube)
305295	Orifice Lighter Tube #73 (19" tube LP 9" NG)
305294	Orifice Lighter Tube #77 (9" LP)
302097	Elbow Lighter Tube
311937	Elbow 90° 3/8 Bulkhead



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