



Serial #: _____

Models CPRG30 and CPRG50



**Instruction Manual for the
Roller Grill
Model CPRG30 & CPRG50**

For Service on Your Grill:

Call the Service Department at:

Phone: 800-347-5423

Or: 866-298-625

and ask for contact information for your local service company.

- IMPORTANT SAFETY NOTICE -

This manual contains important safety instructions which must be strictly followed when using this equipment.



Tentative Interim Amendment

NFPA 96

Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations

2004 Edition

Reference: 2.1.2.3, 4.3.1
TIA 04-2 (NFPA 96)
SC# 05-1-14/Log 801

Pursuant to Section 5 of the NFPA Regulations Governing Committee Projects, the National Fire Protection Association has issued the following Tentative Interim Amendment to NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2004 edition. The TIA was processed by the Venting Systems for Cooking Appliances Committee, and was issued by the Standards Council on January 14, 2005, with an effective date of February 3, 2005.

A Tentative Interim Amendment is tentative because it has not been processed through the entire standards-making procedures. It is interim because it is effective only between editions of the standard. A TIA automatically becomes a proposal of the proponent for the next edition of the standard; as such, it then is subject to all of the procedures of the standards-making process.

1. Add new section 2.3.1 and renumber 2.3.1 and 2.3.2 as 2.3.2 and 2.3.3.

2.3.1 ASTM Publications.

ASTM International, 100 Barr Harbor Drive, West Conshohocken, PA 19428-2959

ASTM E2336-04 Standard Test Methods for Fire Resistive Grease Duct Enclosure Systems.

2. Revise section 4.3.1 to read:

4.3.1 Field-applied grease duct enclosures and factory-built grease duct enclosures shall be listed in accordance with UL 2221, *Standard for Tests of Fire Resistive Grease Duct Enclosure Assemblies*, or ASTM E2336 Standard Test Methods for Fire Resistive Grease Duct Enclosure Systems, and installed in accordance with the manufacturer's instructions and the listing requirements.

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Attention Owners and Operators

Commercial Pro products are designed to provide safe and productive processing, cooking and warming of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that we cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

Warnings affecting your personal safety are indicated by:



or



Warnings related to possible damage to the equipment are indicated by:



If any warning labels or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or call the service number listed on the front of this manual directly for these items at no charge.

Please remember that this manual or the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

Installation

UNPACKING

Unpack the roller grill immediately after receipt. If the machine is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery. Immediately contact service or your local dealer of the equipment. **You have no recourse to damage after fifteen (15) days.**

⚠️ WARNING

TO AVOID SERIOUS PERSONAL INJURY:

- **ALWAYS** install equipment in a work area with adequate light and space.
- **ONLY** operate on a solid, level, nonskid surface that is nonflammable and away from sinks and water hazards.
- **NEVER** bypass, alter or modify this equipment in any way from its original condition. Doing so may create hazards and will void warranty.
- **NEVER** operate the roller grill without all warnings attached to it.

⚠️ WARNING PROPER GROUNDING

THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD GROUND PRONG FROM THE POWER CORD OR USE ANY ADAPTER PLUG (Fig. 7-1 and Fig. 7-2).



Fig. 7-1 Correct

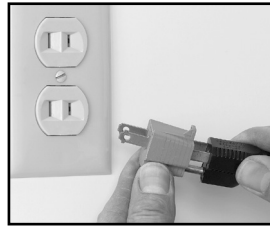


Fig. 7-2 Incorrect

1. Complete the warranty card and place it in the mail.
2. Roller grill and outside covering/containment unit may become HOT after use. Use caution when touching the unit.

INSTALLATION

1. Read this manual thoroughly before installation and operation. DO NOT proceed with installation and operation if you have any questions or do not understand anything in this manual. Contact your local representative or call the service number on the front of this manual.
2. Remove the roller grill from the box. Once your roller grill has been removed from the packaging, be certain that all protective plastics and residues are removed from all surfaces.
3. Select a location for the roller grill that has a level, solid, nonskid surface that is nonflammable and away from water hazards or sinks, and is in a well-lighted work area away from children and visitors.
4. Inspect the roller grill to ensure all parts have been provided (i.e. - catch tray).

Installation

5. The installation of the roller grill must conform to the NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC CODES AND ORDINANCES AND ALL THE LOCAL ELECTRICAL COMPANY RULES AND REGULATIONS. Additionally we recommend that the roller grill is allowed a 4" spacing surrounding the unit in order to provide adequate ventilation.

NOTICE: Local codes regarding installation vary greatly by area. The National Fire Protection Association, Inc, states in its NFPA 96 latest edition (see NFPA page at the beginning of this manual) that local codes are "authority having jurisdiction" when it comes to requirements for installation of equipment. Therefore, installation should comply with all local codes.

6. For your protection we recommend that a qualified electrician install this roller grill. They should be familiar with electrical installations and all electrical codes.
7. Proper connections and power supply are essential for efficient performance.
8. The external wiring should be in conduit or an approved type of flexible cable suitable for operation at temperature indicated at the conduit hole, and in a proper size to carry the load.
9. The supply circuit should be properly fused and equipped with a means of disconnecting, as required by the local electrical code. For roller grill with plugs and leads set, simply provide a suitable power point and connect.



This equipment gets EXTREMELY HOT so make sure all flammable/combustible materials are set away from this equipment.

Leveling

The roller grill comes standard with rubber non-slip feet. Please ensure a firm, level surface is used when placing this unit.

Assembly

Ensure the catch tray is installed before each use. The use of this tray will assist in keeping the roller grill clean and hygienic and enable for easy cleaning.


COMMISSIONING:

Commissioning of your new roller grill is of the utmost importance. Commissioning is the thorough and methodical testing of the equipment, sub systems, and systems to ensure that the final product functions properly and safely at the work site. By identifying any potential problems (i.e.: equipment location, ventilation, local fire/electrical codes, installation, operator training and certification) prior to equipment being placed into service, costly outages and potential damages may be avoided.

SAFETY ALWAYS.

Safeguards & Safety Instructions


WARNING TO AVOID SERIOUS PERSONAL INJURY:

- **DO NOT** operate the roller grill before reading the instruction manual first.
- **ALWAYS** disconnect or unplug electrical power before cleaning, servicing or adjusting any parts or attachments. 
- **NEVER** bypass, alter, modify or attach any unauthorized parts to this equipment. Doing so may create hazards and will void warranty.
- **NEVER** operate roller grill with a damaged power cord or plug.
- **NEVER** leave the roller grill on overnight or for prolonged periods of non-use.
- **NEVER** use the roller grill as a heating source for your kitchen, space, or room.
- **ALWAYS** keep hands, hair and clothing away from moving parts and heating elements.

CAUTION

IMPORTANT SAFEGUARDS & SAFETY INSTRUCTIONS

When using electrical food equipment, basic safety precautions should always be followed, including the following:

- Do not touch hot surfaces. Use handles or knobs.
- To protect against risk of electrical shock, do not put in water or other liquid; do not put the roller grill into a dishmachine for cleaning. 
- Never directly touch the heated, moving rollers while the grill is on.
- Unplug from power outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not operate any equipment with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Call for service.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
- Do not use outdoors.
- Do not let power cord or the extension cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use this equipment for any use other than the use intended by the manufacturer.
- Do not yank on any cord to disconnect.
- Never plug equipment in where water floods the area.
- Place the appliance on a firm, stable surface.
- The roller grill does not contain **any** user-serviceable parts. Commercial Pro product dealers or recommended qualified technicians should carry out repairs. Do not remove any components or service panels on this product.
- We take every care to ensure that all products are safe. Steel cutting procedures used to manufacture these items result in sharp edges. These sharp edges are removed to the best of our ability; however, we insist the operator take care when in contact with this piece of equipment.
- During operation the roller grill reaches high temperatures, in turn, heating any stainless steel surfaces. Take extreme care when operating.
- Switch off power, and disconnect from, the main / plug from wall for cleaning.
- Allow the roller grill to cool down after use and before dismantling for cleaning; the unit will be too hot to handle immediately after use.
- The roller grill is equipped for the voltage indicated on the nameplate mounted on the rear of the unit. This roller grill is designed for use on alternating current (AC) only.

Operating Instructions

Operating the Roller Grill

Before operating roller grill, it should be checked to see that it is sitting level. Ensure the roller grill is level, the unit is clean, and all parts are installed correctly including the catch tray . Please allow 8-10 minutes for warm up time. Cooks product in 3-10 minutes depending on likeness.

NOTE: Upon first use, roller grill may omit a metal-burning smell. This is normal and smell will regress with use.

1. The main On/Off switch is located on the front panel in line with the control dials.
2. Switch the On/Off switch "ON".
3. The On/Off switch will activate the rollers, but heat will *not* be supplied to the elements.

The heat setting is controlled by the dials also located on the front panel. These dials offer the following settings.

Cooking Selection:

The roller grill has dual control allowing you to isolate the front and back sections of the unit. Each section can be adjusted to the following:

OFF:	Heating Elements are "OFF"
LOW:	Low Power to heated section selected. Power save when unit is on standby
2:	5% power
3:	50% power
4:	70% power
High:	Full power to heating section selected

NOTE: The indicator light on the front panel indicates the elements are active. If the indicator lights are OFF, the unit has reached cooking temperature or has been turned off.

Cleaning Instructions

⚠ CAUTION

- **ALWAYS** unplug the roller grill before cleaning.
- **DO NOT** use any cleaning fluids that can be harmful to humans.
- **DO NOT** hose down, immerse or pressure wash any part of the roller grill, excluding the catch tray.
- **NEVER** use a scrubber pad, steel wool or abrasive material to clean the roller grill.



ALWAYS DISCONNECT OR UNPLUG THE ELECTRICAL POWER FROM THE Roller grill BEFORE CLEANING.

RECOMMENDED CLEANING

It takes very little time and effort to keep the roller grill attractive and performing at top efficiency. Please allow the unit time to cool before cleaning.

PART	REQUIRED ACTION	FREQUENCY
Rollers	Use a clean cloth and warm clean soapy water to clean the stainless steel body of the roller grill. Wipe the polished areas with a soft cloth.	Daily
Body	Use a clean cloth and a non-abrasive cleaner to clean the stainless steel body of the roller grill. Wipe the polished areas with a soft cloth.	Daily
Controls	Unit should be turned off when not in use. It is recommended that the unit be disconnected from the power supply by shutting off power disconnect switch. Use a clean cloth to wipe down controls and knobs	Daily
Catch tray	Once the unit has cooled, remove the catch tray from the unit and discard the waste, debris and crumbs. Wipe clean with a dry cloth. For detailed cleaning, use a non-abrasive cloth and warm soapy water; wash, rinse and dry. NOTE: Use of cleaning agents, after prolonged use, can damage stainless steel.	per Use or at least Daily

Troubleshooting

ISSUE	CAUSE	SOLUTION
Rollers are not heating up	Power supply	Check power source
	Function control has not been turned on	Check the unit is correctly plugged in and turned on
	Internal wiring fault	Call for service
	Element fault	Call for service
Indicator light is not on, but the unit <i>IS</i> heating up	The indicator bulb has burned out	Call for service. Replace the indicator light
	The unit has not been turned on	Turn on and adjust the settings
Cooking surface is heating up slowly	Warm up	Allow 5 minutes for unit to warm up
	Lower element off	Refer to operating instructions
	Faulty elements	Call for service
Rollers are not rotating	The unit has not been turned on	Turn unit on Adjust the function setting
	Motor fault	Call for service
	Gears and chain fault	Call for service

If problems persist and the assigned solution does not remedy the issue, please call our Service Department at: 866-299-8625.

Limited Warranty

Commercial Pro products are warranted 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 labor warranty is one year from original installation or 18 months from actual factory shipment date whichever date occurs first. Warranty includes onsite service calls within 60 miles of an authorized service company. 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. WE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

COMMERCIAL PRO'S PRODUCT OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND 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 Designated Service Location during normal working hours. This warranty does not cover services performed at overtime or premium labor rates. End user is responsible for the difference between normal service rates and premium service rates. IN NO EVENT SHALL WE 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.

This 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, not covered.

This warranty is not in force until such time as a properly completed and signed installation/warranty registration form has been received within 30 days from the date of installation.

Proof of purchase is required to extend warranty more than 1 year from date of shipment from the factory.

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

Example of items not covered under warranty, but not limited to just these items:

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 a designated servicer.
6. Lubrication.
7. Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
8. Cleaning of equipment.
9. Misuse or abuse.