# PURR-FECT HEIGHT 2', 3' & 4' ELECTRIC STEAM SHELL GRIDDLE & STEAM GRIDDLE

# **OWNER'S MANUAL**

### WARNING: NEVER MAKE ANY REPAIRS OR ADJUSTMENTS TO THE GRIDDLE/OVEN WHEN HOT OR IN OPERATION. THIS CAN RESULT IN SERIOUS INJURY.



2' MODELS:

- MFHP2
  - MFHPS2 (with Steam Lid)

### **3' MODELS:**

- MFHP3
- MFHPS3 (with Steam Lid)

### 4' MODELS:

- MFHP4
- MFHPS4 (with Steam Lid)



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STEAM PRESSURE MUST BE REDUCED TO 0 PSI BEFORE ATTEMPTING REPAIRS!

01/07

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### **INTRODUCTION**

The high performance Market Forge 2', 3' and 4' Purr-fect Height Electric Steam Shell Griddles and Steam Griddles create a new class of steam cooking equipment. More heat is delivered per square inch than any other griddle and assures food safety. Additionally, steam is injected into the cooking compartments. This technology allows the food to be cooked from both sides, dramatically decreasing cooking times and allowing for broader menu items. These items include sea-food, stir-fry, vegetables and pork. With the glass window in the cooking lids, food can be observed while cooking.

### **INSTALLATION**

**GENERAL:** Once the unit is installed it must be electrically grounded and comply with local codes, or in the absence of codes with the National Electrical Code ANSI NFPA 70-1999. Installation in Canada must comply with CSA Standard C22. NO. 109-M1987.

**CLEARANCES:** Allow at least a three in clearance between the back of the unit and any wall obstruction for proper ventilation, room for plumbing and electrical connections. The ventilation opening on the back of the griddle must have access to cool air. Griddle needs to be placed on a level surface to provided ultimate performance. A nonlevel unit could lead to heating element damage.

#### THIS PROCEDURES SHOULD BE FOLLOWED BY QUALIFIED PERSONNEL ONLY. DAMAGE WILL VOID WARRANTY!

All griddles are shipped with a de-scaling filter. Installing the de-scaling filter according to the manufacturers instructions. See manual included with de-scaler. If de-scaler filter is not included with the griddle when shipped, contact the factory. Failure to use approved de-scaler system may void warranty.

#### **TO INSTALL:**

- 1. Unpack carefully. Remember to report any damage to the freight company immediately.
- 2. Do not remove any tags or labels until the unit is installed and working properly.
- 3. Set the unit on a level floor.
- 4. Install lids as shown in figures 1 through 3.

#### CAUTION: Glass Doors! Use extra caution when unpacking.

Slide lid until lift flange on lid is under counterweight bar.





Lift lid with both hands and set parallel to back of unit.

Once lid is securely seated under counterweight bar, lower lid slowly parallel to surface of griddle.



#### WATER CONNECTION:

Connect to cold waterline, 1/4" tubing. DO NOT CONNECT TO HOT WATER SOURCE! Waterline pressure should be 30 PSI minimum. Recommended 1/4" stainless steel braided hose for water supply line. Dp not use transparent water tubing. Connect 1/4" tubing to drain fitting and run to drain location.

A water de-scaling filter system must be installed to comply with warranty. If you do not have your own water de-scaling and filter system contact our factory immediately.



#### **ELECTRICAL CONNECTIONS:**

Electrical supply to unit must conform to the National Electrical Codes. See appliance nameplate for service requirements. For proper connection of field wiring to junction box, see the wiring diagram on page 4-53. Make sure the input voltage and phase match the requirements shown on the serial plate. (The serial plate is located on the rear of the grill cabinet.) NOTE: Depending on the model of the griddle it may require two power sources. DO NOT ALLOW ANY TAMPERING OR ADJUSTMENT OF ANY CONTROL OR WIRING. THE UNIT IS FACTORY SET AND ADJUSTMENT OF ANY INTERNAL COMPONENT OTHER THAN THE JUNCTION BOX CAN VOID WARRANTY.

#### ELECTRICAL SPECIFICATION AND PLUG TYPES

MODEL	VOLTS	PH	TOTAL	HZ	STEAMER HEATERS @	<b>BOILER &amp; SURFACE HEATERS</b>
			AMP		16.8 AMPS	@ 29 AMPS
2'	208/240	3	45	60	(3) 2500WATT	(3) 3500 WATT-BOILER HEATERS
						(3) 1500 WATT-SURFACE HEATERS

					STEAMER HEATERS @ 18 AMPS	BOILER & SURFACE HEATERS @ 40 AMPS
3'	208/240	3	58	60	(3) 3500 WATT	(3) 3500 WATT-BOILER HEATERS
						(3) 1500 WATT-SURFACE HEATERS

					STEAMER HEATERS @ 18 AMPS	BOILER & SURFACE HEATERS @ 40 AMPS
4'	208/240	3	85	60	(3) 4500 WATT	(3) 3500 WATT-BOILER HEATERS
						(3) 1500 WATT-SURFACE HEATERS

#### **GRIDDLE SPECIFICATIONS**

	2'	2'	4'
Griddle Surface	23.8" Wide x 26.5" Deep	35.8" Wide x 26.5" Deep	47.8" Wide x 26.5" Deep
Cooking Compartments	1	1	2
Temperature Zone	1	1	2
Exterior Dimensions	24" W x 34.2" D x 22.3" H	36" W x 34.2" D x 22.3" H	48" W x 34.2" D x 22.3" H
Max Operating Temperature	390°F	390°F	390°F















### FILLING BOILER WITH WATER:

### CAUTION: MAKE SURE POWER IS OFF AND GRIDDLE IS COOL.

#### TURN OFF WATER SUPPLY:

Locate boiler water fill valve located front right of the griddle and remove caps (A & B). Locate purge valve left back of griddle inside power head and remove caps (C & D). Detach existing water fill hose rear of unit (F) and attach to boiler water fill located front right of griddle (A). Open valve; allow water to run until water exits purge valve then close purge valve. Close fill valve. Turn water line at its source and disconnect. Replace caps on all fittings.







## **OPERATION**

#### STARTING THE GRIDDLE:

- 1. Turn on the main power switch for the griddle.
  - a. Main power switch.
  - b. Power switch on the steam generator.
- 2. Set control to the desired temperature.
- (265°F minimum to cook, heating period is 20 mins.)3. Allow griddle to reach set point temperature before beginning to cook. Heating period is 20 mins.

STARTING AUTOMATIC STEAM INJECTION LIDS WHEN COOKING:

NOTE: Steam injection will not turn on unless lid is lowered to closed position and pushed towards back of griddle.

Slightly lifting lid and pulling forward will turn off steam.



Pushing lid back will turn steam back on.



## GRIDDLE SHUT DOWN PROCEDURE FOR UNHEATED STORAGE:

- 1. Disconnect water and electrical supply.
- 2. Water will need to be drained and blown out with compressed air from all components. It is recommended that a qualified service agent do this.

#### HOW TO SET TEMPERATURE:

- A. Actual temperature reading.
- B. Desired set temperature.
- C. Factory set program function.
  - 1. Increase desired set temperature.
  - 2. Decrease desired set temperature.



- Tap button 1 or 2 (up or down key) for less than 1 second.
- All four temperature digits on the lower display will light with the first digit being brighter.
- Advance to the digit you want to change by pressing button 1 or 2 (up or down key) for less than 1 second.
- To change the value of the digit hold in the up or down key. After 10 seconds the new value will be entered and the display will read normally.
- Tap either arrow button once to highlight all digits.
- Once desired digit is highlighted hold the proper button in to increase or decrease digits.

Refer to page 6 for illustrated help.



### **OPERATION**



#### **GRIDDLE CLEANING AND SEASONING:**

- 1. Seasoning is a process to protect the griddle from rusting and prevent foods from sticking to the surface during cooking.
- 2. Use only a small amount of vegetable oil, such as Wesson. Spread is around evenly (avoiding Corners) while heating.
- 3. Pour salt over griddle surface and rub in circular motions over entire griddle surface with a handle and grill screen.
- 4. When the oil begins to smoke, turn off griddle and squeegee off salt and oil. Let griddle cool for a 30 minute period.
- 5. Repeat the process one of two more times.
- 6. Re-season as needed.
- 7. Do not use water, soaps or griddle cleaners to clean griddle surface. If you do, you must re-season griddle surface. In between normal cooking operation scrape griddle with a plastic scraper to keep clean. DO NOT THROW COLD WATER ON A HOT GRIDDLE! it may cause the griddle surface to warp.

ТҮРЕ	PRODUCT	PORTIONS	MINUTES
Beef	Hamburger	4 oz.	3-4
Beef	Hamburger	6 oz.	5-6
Beef	Hamburger	8 oz.	6-8
Beef	Hamburger	12 oz.	9
Poultry	Chicken Breast	4 oz.	4
Poultry	Chicken Breast	5 oz.	5
Poultry	Chicken Breast	6 oz.	6
Poultry	Thighs	6 oz.	6
Poultry	Quarters	10 oz.	20
Poultry	Quarters Marinated	10 oz.	16-18
Seafood	Crab Legs	1 lb.	12
Seafood	Lobster	6 oz	6
Seafood	Shrimp 16/20	1 oz	1 1/2
Seafood	Snow Crab	1 lb.	8-9
Seafood	Scallops - Cape	4 oz	3
Seafood	Crab Cakes	4 oz	4
Seafood	Crab Stuffed Mushrooms	6 oz	6
Fish	Haddock	4-5 oz.	3-4
Fish	Yellow Fin Tuna	5 oz.	4
Fish	Salmon	8 oz.	4-5
Fish	Cod	4 oz.	4
Eggs	Fried	2 Each	Under 1
Eggs	Omelet	3 Eggs	Under 1
Eggs	Scrambled	2 Each	Under 1
Breads	Grilled BLT	7-8 oz.	5
Breads	Grilled Cheese	4.5 oz.	2
Breads	Reuben Sandwich	7-8 oz.	4
Breads	Tortilla	20"	20
Breads	Potato Pancakes	4 oz.	4
Breads	French Toast	2-3 oz.	3
Breads	Pattie Melt	4 oz.	4
Breads	Quesadillas	12"	Under 1
Sausages	Patties / Thick	2 oz.	5
Sausages	Patties / Thin 1/4"	2 oz.	3
Sausages	Links	1 oz.	6-8
Sausages	Brats	4 oz.	7
Sausages	Hot Dog	5/1	6
Sausages	Polish	4 oz.	6
Sausages	Italian Rope	16 oz.	7 1/2
Vegetables	Broccoli Florets	16 oz.	6-7
Vegetables	Asparagus	11 oz.	5-6
Vegetables	Mushrooms, Large Whole	16 oz.	6-7
Vegetables	Mushrooms, Sliced	16 oz.	3
Vegetables	Peppers & Onions 1/2" Cut	24 oz.	3
Vegetables	Carrots	16 oz.	6-7
Vegetables	Corn	16 oz.	5
Pork	Chop Center Cut	6 oz.	6
Pork	BBQ Rib	Slab	6 or less
Pork	Cutlet	4 oz.	4
Lamb	Chops / Thick 3/4"	1 1/2-2 oz	4

# **TROUBLE-SHOOTING**

The griddle is designed to operate smoothly and efficiently is properly maintained. However, the following is a list of checks to make in the event of a problem.

Wiring diagrams are furnished inside the service panel as well as in this manual.

IF AN ITEM ON THE LIST IS FOLLOWED BY AN (\*), THE WORK SHOULD BE DONE BY A QUALI-FIED SERVICE AGENT.

PROBLEM	PROBABLE CAUSE	REMEDY
LOW WATER IN BOILER	1. Steam system leak.	1. Repair leak.*
HEATER(S) NOT WORKING	<ol> <li>Unit not wired properly.</li> <li>Heater(s) bad.</li> <li>Contactor or solid state relays not working.</li> <li>Failed temperature controller.</li> </ol>	<ol> <li>Check wiring.*</li> <li>Replace heater(s).*</li> <li>Repair or replace.*</li> <li>Replace temperature controller.*</li> </ol>
GRIDDLE HOTTER THEN SET POINT	<ol> <li>Temperature controller out of calibration.</li> <li>Thermocouple sensor defective.</li> <li>Solid stare relay(s) stuck on.</li> <li>Failed temperature controller.</li> </ol>	<ol> <li>Recalibrate temperature controller.*</li> <li>Replace thermocouple.*</li> <li>Replace solid state relay(s).*</li> <li>Replace temperature controller.*</li> </ol>
GRIDDLE HEATS UP TOO SLOWLY	<ol> <li>Heater(s) not working.</li> <li>Too much water in boiler.</li> </ol>	<ol> <li>Purge air per instruction.</li> <li>Remove excess water.</li> </ol>
GRIDDLE NOT HEATING UP	<ol> <li>Temperature control not set high enough.</li> <li>Low water in boiler.</li> <li>Failed temperature controller.</li> <li>Heater(s) not working.</li> </ol>	<ol> <li>Adjust to desired temperature.</li> <li>See "low water in boiler".</li> <li>Replace temperature controller.*</li> <li>See "heater(s) not working".</li> </ol>
UNEVEN SURFACE TEMPERATURE	<ol> <li>Air in system.</li> <li>Low water in boiler.</li> </ol>	<ol> <li>Check water level and purge air from system. Check for leaks.</li> <li>Check water level in boiler. Add water if needed.</li> </ol>
NO POWER	<ol> <li>Power switch off.</li> <li>Not plugged in.</li> <li>Breaker off or tripped.</li> </ol>	<ol> <li>Turn on power switch.</li> <li>Check plug.</li> <li>Check breaker.</li> <li>Check for shorts.*</li> </ol>
NO STEAM COMES OUT OF NOZZLE	<ol> <li>Start up procedure not done.</li> <li>Steam generator low on water.</li> <li>Lid not closed.</li> <li>Heater(s) not working.</li> <li>Steam solenoid defective.</li> </ol>	<ol> <li>Perform "start up procedure".</li> <li>See "steam generator water low"/</li> <li>Lid must be closed to activate steam.</li> <li>See "heater(s) not working".</li> <li>Replace.</li> </ol>
STEAM GENERATOR WATER LOW	<ol> <li>Water supply to steam generator off.</li> <li>Water solenoid plugged or defective.</li> </ol>	<ol> <li>Check water supply.</li> <li>Repair or replace.*</li> </ol>
NOT ENOUGH STEAM PRESSURE	<ol> <li>Heater(s) not working.</li> <li>Pressure switch out of adjustment or defective.</li> <li>Pressure switch waterlogged.</li> </ol>	<ol> <li>See "heater(s) not working".</li> <li>Repair or replace.*</li> <li>Restore air trap for pressure switch and repair air leak.</li> </ol>
HEATER(S) NOT WORKING	<ol> <li>Wired incorrectly.</li> <li>Heater(s) bad.</li> <li>Pressure switch out of adjustment or defective.</li> <li>Pressure switch waterlogged.</li> </ol>	<ol> <li>Check wiring.*</li> <li>Replace heater(s).*</li> <li>Repair or replace.*</li> <li>Restore air trap for pressure switch and repair air leak.</li> </ol>

# **CLEANING / PREVENTIVE MAINTENANCE**

Cleaning procedures for griddle and stainless steel surfaces:

- 1. Suggested tools: Rubber Squeegee, rubber or plastic scrapers, plastic wool, cloth, griddle cleaner and sanitizer.
- 2. Precautions: Before any cleaning, reduce temperature to 325°F.
- 3. Remove glass lids and divider. CAUTION: LIDS AND DIVIDER MAY BE HOT!
- 4. Clean all food contact surfaces as soon as possible after use, preferably while the griddle is still hot. Scrape griddle with a spatula to remove loose food debris. BE CAREFUL NOT TO SCRAPE THE GRIDDLE SUR-FACE WITH METAL UTENSILS.
- 5. Prepare a solution of griddle cleaner as instructed by the supplier, clean the griddle surface thoroughly.
- 6. To remove materials stuck to the surface use a brush, sponge, cloth, rubber scraper, plastic scraper or plastic wool along with the detergent solution. To minimize the effort required in washing let the detergent solution sit on the unit and soak into the residue or heat the detergent briefly. DO NOT use any abrasive materials or metal

implements that might scratch the surface. Scratches make the surface hard to clean and provide places for bacteria to grow. DO NOT use steel wool which may leave particles imbedded in the surface, causing corrosion and pitting.

- 7. Rinse the griddle thoroughly with clean water.
- 8. When the equipment needs to be sanitized, use a sanitizing solution. Contact our factory to ask which sanitizing solution is best. Follow the instructions on the sanitation solution bottle and apply to the unit after it has been cleaned and drained. Rinse off the sanitizing solution thoroughly with clean water.
- 9. Turn the griddle on and allow surface to heat up enough to dry thoroughly. Once dry, coat the griddle surface with a thin layer of liquid shortening.

Cleaning the glass lids:

- A. During daily cooking, the glass lid window can be cleaned using a rubber squeegee and a wet towel.
- B. The lids can be removed and placed into the dish-washer for easily cleaning.

#### <u>WARNING:</u> KEEP WATER AND SOLUTIONS AWAY FROM CONTROL PANEL! NEVER HOSE OR SPRAY CONTROL PANEL OR OUTSIDE OF UNIT!

#### **DE-SCALING STEAM GENERATOR:**

CAUTION: DO NOT USE "LIME AWAY" OR OTHER HIGH ACID DELIMING SOLUTIONS (if they cause excessive foaming).

USE WHITE VINEGAR OR CITRUS BASE DE-SCALING CHEMICALS. Use a minimum of 32 oz. of citrus de-scaler solution.

De-scaling os steam generator: (Every 60 days, more if you have hard water) This procedure must be done while steam generator is off and all lids are pulled forward and in the closed position.

- 1. Power off steam generator.
- 2. Remove steam cap inspection plate located on topside of power head.
- 3. Ensure release of pressure by rotating 1/4 turn. Remove cap.
- 4. Drain water from steam generator using valve located at the bottom center of griddles backside.
- 5. Close drain valve after draining is complete.

- 6. Add 32 oz. of de-scaling solution & 3 qts. of clean water through fill opening.
- 7. Replace cap by tightening fully.
- 8. Power on steam generator.
- 9. Allow generator to reach operating temperature.
- 10. Close lids and pull forward slightly to deactivate steam injection. Allow steam generator to cycle for 15-20 minutes.
- 11. Push lids forward to allow steam injection to operate for 10 minutes to allow de-scaling of steam nozzle lines.
- 12. Power steam generator off and allow 5 minutes for pressure relief.
- 13. Repeat steps 3-6.
- 14. Add 1 gallon clean water through fill opening.
- 15. Repeat steps 5-6 to flush de-scaling solution.
- 16. Again add 1 gallon of clean water through fill opening.
- 17. Replace cab by tightening fully.
- 18. Power on steam generator as normal for continued operation.

Alternate method:

- 1. turn power off to steam generator.
- 2. Let solution set overnight.
- 3. Follow steps 2-18 above.

4' Griddle Power Head



### 4' Griddle Power Head

ITEM NO	AG PART NO	PART NO	DESCRIPTION
1	90485	1.01	POWER SWITCH - RIGHT SIDE
2	90520		OGDEN 9200 CONTROLLER 240 VOLT - RIGHT SIDE
3	90645		MERCURY SWITCH BOILER & CONDENSATION HEATERS - RIGHT
4	09645		MERCURY SWITCH BOILER & CONDENSATION HEATERS - LEFT
5	91155		SIPHON HOSE FROM STEAM GENERATOR
6	90645		MERCURY SWITCH STEAM GENERATOR HEATERS
7	90760		STEAM GENERATOR PRESSURE CAP
8	91158		STEAM GENERATOR FILL TUBE
9	90600		BOILER HIGH LIMIT THERMOSTAT @ 450°F - RIGHT SIDE
10	90600		BOILER HIGH LIMIT THERMOSTAT @ 450°F - LEFT
11	90520		ORDEN 9200 CONTROLLER 240 VOLT - RIGHT SIDE
12	90485		POWER SWITCH - RIGHT SIDE
13	90485		STEAM POWER SWITCH
14	90303		COOLING FAN
15	90115		WATER FILL SOLENOID @ 240 VOLT
16	90650		PRESSURE REGULATOR
17	91445		SHRADER VALVE
18	~NPN~		
19	~NPN~		WATER FILL CAPILARY TUBE
20	90845		WATER FILL CONNECTION 1/4"
21	90845		WATER DRAIN SOLENOID
22	909850-90855		STEAM GENERATOR HEATER(S)
23 / 24	90570		2' - HEATER
	90575		3' - HEATER
	90489		4' - HEATER
25	91155		STEAM GENERATOR SIGHT GLASS
26	90595		SNAP DISK
	90596		O-ring
27	90657		DRAIN
28	~NPN~		STEAM GENERATOR
29	~NPN~		STEAM INJECTOR TUBES
30	91158		HEATERS (2) LEFT - (refer to 23 / 34)
31	91150		LOW PRESSURE SWITCH
32	90330		POWER TERMINAL BLOCK
33	90780		HIGH PRESSURE SAFETY SWITCH 250 PSI FOR BOILER
34	90695		PURGE VALVE - RIGHT & LEFT SIDE
35	90303		COOLING FAN

#### 4' Griddle Bottom View



### **Controller Wiring Chart**

- 1. N/A
- 2. N/A
- 3. N/A
- 4. To Thermo Probe Red Wire (-)
- 5. To Thermo Probe White Wire (+)
- 6. To Power Source
- 7. To Power Terminal Strip
- 8. To Solid State Relay
- 9. To Solid State Relay
- 10. N/A

#### Controller Rear View



### 3' Griddle Power Head





- 1. Controller
- 2. Mercury Switch
- 3. Steam Generator Fill Assy
- 4. High Limit Thermostat
- 5. Fan
- 6. Steam Generator Power Switch
- 7. Power Switch
- 8. Water Fill Solenoid
- 9. Boiler Access Panel (Heaters)
- 10. Heater Exchange
- 11. Steam Generator Solenoid
- 12. Steam Generator
- 13. Ground Block
- 14. Power Cord Grip
- 15. Power Terminal
- 16. Fan

### **3' Griddle Bottom View**



Condensate Heaters

### 2' Griddle Power Head



Close view of Purge Valves.

### 2' Griddle Bottom View



#### **Steam Generator Assy**



- 1. Power Head
- 2. Steam Generator Fill Cap Plate
- 3. Lid Counter Weight Assy
- 4. Conttroller
- 5. Heat Exchanger Steam Generator
- 6. Back Plate
- 7. Right Splash Plate
- 8. Right Skirt
- 9. Right Skit Bracket
- 10. Water Fill Valve Boiler

- 11. Griddle Plate
- 12. Front Waste Trap Channel
- 13. Front Skirt
- 14. Waste Trap
- 15. Left Skirt Plate Bracket
- 16. Left Splash Plate
- 17. Left Skirt
- 18.Lid Divider Rail
- 19. Lid Assy



- 1. Water Fill Valve
- 2. Surface Plate Retaining Plate
- 3. Air Tank Assy
- 4. Surface Heaters 1500 Watts
- 5. Serpentine Steam Channel
- 6. Rupture Disk
- 7. 5" Adjustable Stainless Steel Legs
- 8. Boiler Reservoir
- 9. Griddle Plate
- 10. Boiler Heaters
- 11. Controller Thermostat Probe
- 12. Condensate Return Tube
- 13. Condensate Return Reservoir
- 14. NPT Plug





(10)

### APPENDIX



Remove compression nuts from assembly. Cap "A' has a copper seal ring. Always replace ring when servicing griddle.

This assembly fills water to boiler.

Turn impact ring nut one quarter turn counter clock wise.

WHEN FINISHED Close Schrader valve completely. Close impact nut last. Replace all caps.

Attach water line here.

With impact ring nut loosened Schrader valve stem can be opened to fill water to griddle boiler.

