



INSTALLATION AND OPERATION MANUAL

GARLAND GD SERIES GAS COUNTER UNITS



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,
OPERATING AND MAINTENANCE
INSTRUCTIONS THOROUGHLY
BEFORE INSTALLING OR
SERVICING THIS EQUIPMENT

PLEASE READ ALL SECTIONS OF THIS MANUAL
AND RETAIN FOR FUTURE REFERENCE.

THIS PRODUCT HAS BEEN CERTIFIED AS
COMMERCIAL COOKING EQUIPMENT AND
MUST BE INSTALLED BY PROFESSIONAL
PERSONNEL AS SPECIFIED.

IN THE COMMONWEALTH OF MASSACHUSETTS
THIS PRODUCT MUST BE INSTALLED BY A
LICENSED PLUMBER OR GAS FITTER. APPROVAL
NUMBER: G-1-07-05-28

For Your Safety:
Post in a prominent location, instructions to be
followed in the event the user smells gas. This
information shall be obtained by consulting
your local gas supplier.

Users are cautioned that maintenance and repairs must be performed by a Garland authorized service agent using genuine Garland replacement parts. Garland will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or installation instructions provided with the product, or any product that has its serial number defaced, obliterated or removed, or which has been modified or repaired using unauthorized parts or by unauthorized service agents.

For a list of authorized service agents, please refer to the Garland web site at <http://www.garland-group.com>.

The information contained herein, (including design and parts specifications), may be superseded and is subject to change without notice.

General Inquires 1-905-624-0260
USA Sales 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service
1-844-724-2273

GARLAND COMMERCIAL RANGES, LTD.
1177 Kamato Road, Mississauga, Ontario L4W 1X4
CANADA
Phone: 905-624-0260
Fax: 905-624-5669

IMPORTANT INFORMATION

WARNING:

This product contains chemicals known to the state of california to cause cancer and/or birth defects or other reproductive harm. Installation and servicing of this product could expose you to airborne particles of glass wool/ceramic fibers. Inhalation of airborne particles of glass wool/ceramic fibers is known to the state of california to cause cancer. Operation of this product could expose you to carbon monoxide if not adjusted properly. Inhalation of carbon monoxide is known to the state of california to cause birth defects or other reproductive harm.

Keep appliance area free and clear of combustibles.

TABLE OF CONTENTS

IMPORTANT INFORMATION	2
SPECIFICATIONS	4
PRE INSTALLATION	4
Damage Check	4
Rating Plate	4
INSTALLATION	5
General	5
Clearances	5
Gas Connections	6
Leg Installation	6
Installation of Banking Plates	6
Installation of Non-Combustible Counter Stands (Optional)	7
Ventilation	7
ADJUSTMENTS	8
Burner Adjustments – All Units	8
Hot Plates	8
Pilot Burner Adjustment	8
Burner Operation	8
Fryers	8
Before Operating the Fryer	8
Pilot Burner Adjustment	8
To Operate Main Burner	8
Shutdown Instructions	9
Calibration Instructions	9
Griddles	9
Lighting Instructions And Pilot Burner Adjustment	9
Burner Operation	9
Hi-Lo Valve Adjustment	9
Calibration Instructions	9
Broilers	10
Pilot Burner Adjustment	10
Burner Operation	10
HI-LO Valve Adjustment	10
Flame Size	10
Flame Size Chart	10
OPERATION FOR “FF” MODELS	11
Open Type Hot Plate	11
Broilers	11
Griddles	11
OPERATION ALL MODLES	12
Lighting Standing Pilots - All Models	12
MAINTENANCE INSTRUCTIONS	12
Cleaning Instructions	12
PARTS AND SERVICE	13

SPECIFICATIONS

MODEL NUMBER	MANIFOLD INLET SIZE	OPERATING PRESSURE "WC		INPUT BTU/H
		NATURAL	PROPANE	
GD-152H(J)(FF), GD-302H(J)(FF), GD-304H(J)(FF)	3/4"	4.0	10.0	14,800
GD-15F(J)	1/2"	4.2	9.0	45,000
GD-15G(J)(FF), GD-15GTH(J), GD-24G(J)(FF), GD-24GTH(J), GD-36G(J)(FF), GD-36GTH(J)	3/4"	4.0	10.0	20,000
GD-18RB(J)(FF), GD-24RB(J)(FF), GD-30RB(J)(FF), GD-36RB(J)(FF)	3/4"	4.0	10.0	15,000

PRE INSTALLATION

Damage Check

Damage check: Check carton or crate for possible damage incurred in shipping. After carefully uncrating, check for "concealed" damage. Report any damage immediately to your carrier.

Rating Plate

All burner input ratings are shown on the serial, rating plate of each unit and are readily visible by opening the enameled door located below the control panel.

The correct type of gas for which the unit was manufactured is noted on the rating plate, and this type of gas must be used.

When corresponding with the factory or your local authorized factory service center regarding service problems or replacement parts, be sure to refer to the particular unit by the correct model number (including the prefix and suffix letters and numbers) and the warranty serial number. The rating plate affixed to the unit contains this information.

We suggest installation, maintenance and repairs should be performed by your local authorized service agency listed in your information manual pamphlet.

In the event you have any questions concerning the installation, use, care or service of the product, write or call our Product Service Department.

This product must be installed by professional personnel as specified. Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

INSTALLATION

General

- Carefully remove unit from carton or crate. Burner tie wires and other packing material should be removed from units. On stainless steel units, the protective material covering the stainless steel should be removed immediately after the unit is installed.
- Remove top grates and place in a safe area to prevent damage.
- Should it be necessary to remove the steel griddle plate on units equipped with griddle thermostats, the griddle thermostat bulb and capillary must first be withdrawn from the bulb shield assembly, located on the underside of the griddle plate. This can be accomplished with the griddle front raised and supported by the griddle prop located on the underside of the griddle plate. Loosen the four pal nuts securing the bulb shield assembly to the griddle plate and withdraw the griddle thermostat bulb.
- When a griddle plate is being installed on units equipped with griddle thermostats, the thermostat bulb must be inserted in the groove between the plate and the bulb shield assembly. This can be accomplished with the griddle front raised and supported by the griddle prop, located on the underside of the griddle plate. It is important for accurate temperature control that the bulb be located inside the groove. Tighten the four pal nuts securing the bulb shield assembly to the griddle plate.
- These units must be installed under an adequate ventilation system. Refer to section titled Ventilation for further instructions.
- All burner adjustments and setting shall be made by a qualified gas technician.

Clearances

MINIMUM INSTALLATION CLEARANCES TO ADJACENT COMBUSTIBLE/NON-COMBUSTABLE WALLS OR BASE			
Model #	Sides & Back		Floor Or Base
	Combustible	Non Combustible	
GD-152H(J)(FF), GD-302H(J)(FF), GD-304H(J)(FF)	6" (152mm)	0"	Combustible
GD-15F(J)	6" (152mm)	0"	Non Combustible
GD-15G(J)(FF), GD-25G(J)(FF), GD-36G(J)(FF), GD-15GTH(J), GD-24GTH(J), GD-36GTH(J)	6" (152mm)	0"	Combustible
FOR INSTALLATION IN NON COMBUSTIBLE LOCATIONS ONLY			
GD-18RB(J)(FF), GD-24RB(J)(FF), GD-30RB(J)(FF), GD-36RB(J)(FF)	N/A	0"	Non Combustible

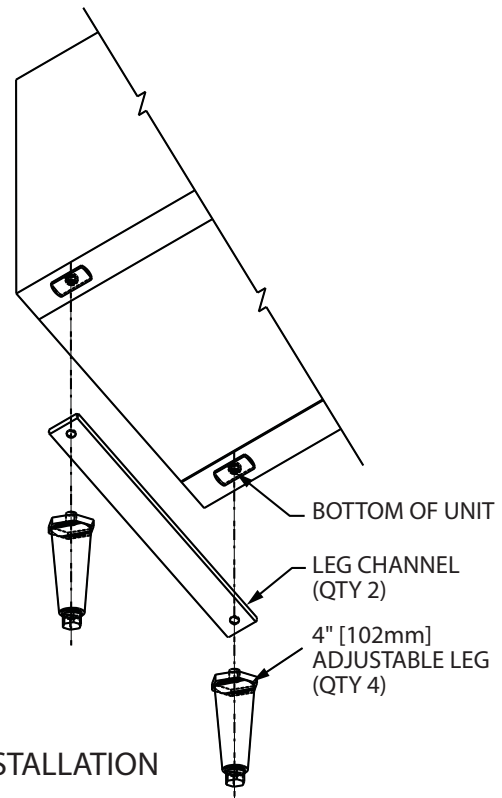
INSTALLATION Continued

Gas Connections

1. The installation and connection must comply with local codes, or in the absence of local codes, with CAN/CGA-B149 Installation Code or with the national Fuel Gas Code, ANSI Z223.1/NFPA No. 54 – Latest Edition.
2. The correct type of gas for which the unit was manufactured is noted on the rating plate, and this type of gas must be used.
3. The gas pressure must be checked when the unit is installed, to ensure that the unit gas pressure is the same as specified on the rating plate. If necessary, pressure adjustments can be made at the pressure regulator, supplied on each unit.
4. Have a qualified gas technician check the gas pressure to make certain that existing gas facilities (meter, piping, etc.) will deliver the BTU's of gas required at the unit with no more than 1/2" water column pressure drop. When checking pressure, be certain that all the equipment on same gas line is turned to the "ON" position.
5. 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 test pressures in excess of 1/2 PSIG. (3.45 KPA).
6. 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 1/2 PSIG. (3.45 KPA).
7. Make certain that the new piping, joints and connections have been made in a clean manner and have been purged, so that the piping compound, chips, etc., will not clog pilots, valves and/or controls. Use pipe joint sealant that is certified for use with liquefied petroleum gas.
8. **WARNING:** Check gas connections for leaks, using soap solution or similar means. Do Not Check with an Open Flame.

Leg Installation

The leg channel is located on the package base. This channel must be installed when using the legs.



Installation of Banking Plates

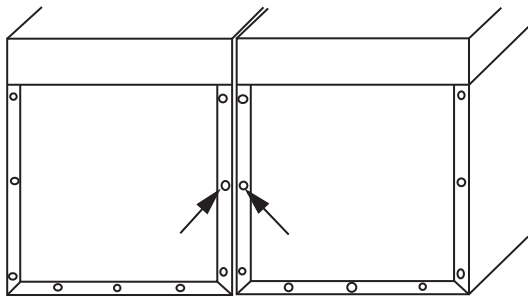
All units may be installed independently or banked with other GD or ED Series equipment. To ensure a matching and permanent fit between units, two banking plates are available for each unit to be installed. One at the front and one at the rear of each two units being banked together.

1. Level each unit by adjustment of leveling bolts or legs. Use a spirit level and level unit four ways; across front and back and down left and right edges. Level all other units to the first unit.

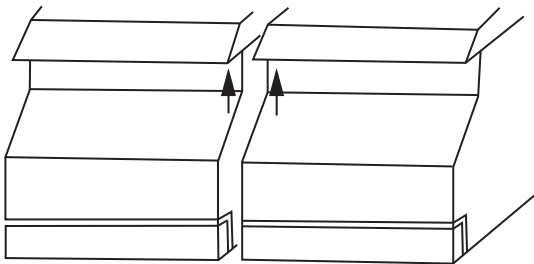
INSTALLATION Continued

Note: Griddles may not rest evenly on the unit body if units are not leveled.

2. Remove sheet metal screws at rear of unit.
3. Attach one banking plate in position at rear by placing the 1/4" (6 mm) diameter holes in the banking plate over the screw holes in the rear of units and fasten by replacing the sheet metal screws removed in Step 2.
4. Push units into position on counter top or back bar.
5. Remove the two acorn nuts from the sides being banked (one for each control panel). Place banking plate over the two protruding screw heads, replace acorn nuts and tighten.



REAR VIEW



FRONT VIEW

Installation of Non-Combustible Counter Stands (Optional)

1. Assemble and level counter stand as illustrated in the instructions found in the counter stand carton.
2. Remove and discard leveling bolts on unit to be installed on a non-combustible counter stand.
3. Place units in desired position on counter stand, securing the first unit with 8-32 machine screws and flat washers. Insert 8-32 machine screws through the 7/32" (5 mm) diameter holes in stand into the nutserts in the bottom of GD Series units.
4. Connect banking plates as described in section titled. Installation of Banking Plates.
5. Secure last unit to counter stand with 8-32 machine screws and flat washers. Insert 8-32 machine screws through the 7/32" (5 mm) diameter holes in stand into nutserts in the bottom of GD Series units

Ventilation

Counter equipment must be installed in a location in which the facilities for ventilation permit satisfactory combustion of gas and proper venting. Proper ventilation is imperative for good operation of the appliance. The ideal method of ventilating counter equipment is the use of a properly designed ventilating canopy, which should extend at least 6"/152mm beyond all sides of the appliance (except against the wall if the canopy is a wall installation). This is usually part of a mechanical exhaust system.

Air Supply

1. It is necessary that sufficient room air ingress be allowed to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmospheric pressure will occur, affecting the appliance operation adversely and causing undesirable working conditions.
2. Appliances shall be located so as not to interfere with proper circulation of air within the confined space. All gas burners and pilots require sufficient air to operate.
3. Large objects should not be placed in front of the appliance which might obstruct the air flow through the front. Do not obstruct the flow of combustion and ventilation air.
4. Do not permit fans to blow directly at the appliance, and wherever possible, avoid open windows adjacent to the appliance sides and back; also wall type fans which create air cross-currents within the room.

ADJUSTMENTS

Burner Adjustments – All Units

1. Before making any adjustment, turn all gas valves to “OFF”. Remove the burner tie wires, if not already removed. Be sure all piping is gas tight and that air is purged from lines.
2. All units are shipped from factory at burner ratings set for the gas specified on the rating plate at normal gas pressure. The only adjustment necessary is for that governing air.

Air Adjustment: If necessary, the air is adjusted by rotating the air shutter on burner. The burner must have enough air that the tips of the flames are not yellow, but not so much air that the flames will lift off the burner ports. Securely tighten air shutter screw so air shutter cannot be moved.

Hot Plates

IMPORTANT: The flue must be installed prior to start-up.

Pilot Burner Adjustment

Each burner in the hot plate is equipped with a pilot. The burner pilot is ignited by the piezo ignitor located behind the front door.

The pilot has been adjusted at the factory; however, it may require adjustments once installed. The pilot adjusting valve is located under each burner valve.

Open the bottom door and use a long thin straight blade screwdriver to adjust the valve. Refer to Flame Size Chart.

Burner Operation

The burner will light automatically from the pilot. Turn the valve to the full “ON” position. Once the flame has ignited, adjust the valve to the desired setting.

Fryers

Before Operating the Fryer

1. Before leaving the factory, the fryer was tested and the thermostat calibrated with oil in the fry tank; therefore, it is necessary to clean the fry tank before filling with frying compound. Use detergent or other cleaning agents, with hot water. Thoroughly rinse and dry fry tank.
2. BEFORE LIGHTING THE PILOT, fill the fry tank. NEVER OPERATE THE PILOT OR BURNER WITH AN EMPTY FRY TANK. It only takes a few minutes to completely ruin a fry tank and void the warranty.
3. **WARNING:** When fryers are in use, fryer restraint chains/cables must be installed in order to prevent the fryer from tipping and splashing hot liquid. Hot shortening causes severe burns. Never attempt to move a fryer when the frypot is full. Drain frypot completely before moving fryer.

Pilot Burner Adjustment

1. Turn thermostat knob to lowest position.
2. Depress and turn automatic gas valve knob to “OFF” position. Caution: Wait 5 minutes before lighting or relighting pilot.
3. Turn automatic gas valve knob to “Pilot” position.
4. Push knob in, light pilot, and continue to hold knob in for about 60 seconds after pilot light is lit.
5. Adjust pilot flame to 3/4” (19 mm).
6. If pilot does not continue to burn after releasing button, repeat above procedure or...
7. Have a qualified Serviceman check the system. DO NOT ALLOW ANYONE ELSE TO ATTEMPT REPAIRS.

To Operate Main Burner

1. If liquid frying compound is used, the main burner may be turned on.
2. To ignite burner, turn automatic gas valve counterclockwise to the “ON” position.
3. If a Hydrogenated (SOLID) frying compound is used, pack the tank with compound and turn the main burner on for approximately five seconds and turn it off for approximately ten seconds. Repeat until compound is melted. If any smoke is seen during the process, the heating action is being carried out too fast and the frying compound is being scorched as well as possibly damaging the fry tank.

ADJUSTMENTS Continued

Shutdown Instructions

To shut down fryer for a short period, turn automatic gas valve knob to the "PILOT" position.

For complete shutdown, turn automatic gas valve knob clockwise to "PILOT" position, depress the knob, turn slightly clockwise, release, and continue to turn clockwise to "OFF".

Calibration Instructions

1. Field calibration is seldom necessary and should not be attempted unless experience with cooking results definitely proves that the control is not maintaining the temperature to which the dial is set.
2. Suspend thermometer or thermocouple in the middle of the fry tank, approximately 2" (51 mm) below the shortening level.
3. Allow burner to cycle at least four times.
4. When the burner just cycles off after the fourth cycle, compare reading of the thermometer or thermocouple with thermostat setting.
5. If the two do not agree, $\pm 10^{\circ}\text{F}$ (5°C), loosen the two set screws on the thermostat knob.
6. Set the pointer at the temperature indicated by the thermometer.
7. Tighten the set screw firmly.
8. Ensure the back surface of the knob is spaced away from the dial plate at least the thickness of a dime.

NOTE: Do not turn adjusting shaft more than two turns in either direction or permanent damage can result. This action will void the Standard Fenwal thermostat warranty.

Griddles

IMPORTANT: The flue must be installed prior to start-up.

Lighting Instructions And Pilot Burner Adjustment

Each griddle burner is equipped with a pilot.

For the HI-LO valve operated model, the pilot adjusting valve pilot burner is located on the manifold to the left of each griddle valve. Open the pilot valve with a screwdriver and light the pilot with a match.

For the griddle equipped with thermostats the pilot and the main burner are controlled by the ON-OFF valve. **MAKE SURE THE THERMOSTAT IN ON OFF POSITION.** Turn on the main valve and light the pilot with a match. The pilot adjusting screw is located at the bottom of the thermostat.

Pilots flames must be 3/4 inch (19mm) long

Burner Operation

The burner will light automatically from the pilot. Turn the valve to full "ON" position. Once the flame has ignited, adjust the valve to the desired setting.

Hi-Lo Valve Adjustment

Griddles equipped with Hi-Lo valves require a low flame setting. To adjust, proceed as follows:

1. Burner must be cold.
2. Be sure pilot flames are lit, and adjusted.
3. Turn dial to "LO" position, then remove dial.
4. With a screwdriver, turn the small adjusting screw inside the valve stem and adjust to obtain the low cooking temperature desired, maintaining a stable flame covering the entire burner (minimum 3/16 inch (5 mm) long flame).
5. Replace dial and turn to "OFF" position.

Calibration Instructions

1. Use a test instrument with a special disc type thermocouple or a reliable surface type pyrometer. Note: a drop of oil on the face of the disc will provide better contact with the plate.
2. Set all griddle thermostats to 350°F (177°C). In order to allow the griddle temperature to stabilize, the thermostats must be allowed to cycle twice before taking a test reading.
3. Check the griddle temperature when the thermostat just cycles "OFF" by placing the thermocouple firmly on the griddle surface directly above the sensing bulb of the thermostat. The reading should be between 335°F (168°C) and 365°F (185°C). If the reading is outside of these limits, calibrate as follows:
4. Carefully remove the dial, not disturbing the shaft position.

ADJUSTMENTS Continued

5. Hold the shaft steady and with a small flat screw driver turn the calibration screw located inside the shaft clockwise to decrease temperature or anti-clockwise to increase temperature. Note: Each 1/4 turn of the screw will create a change of approximately 25°F (14°C).
6. Replace the thermostat dial and repeat steps 1 through 3 to verify that a correct adjustment has been made.

Broilers

IMPORTANT: The flue must be installed prior to start-up.

Pilot Burner Adjustment

Each burner in the broiler is equipped with a pilot. The burner pilot is ignited by the piezo ignitor located behind the front door.

The pilot has been adjusted at the factory; however, it may require adjustment once installed. The pilot adjusting valve is located under each burner valve. Open the bottom door and use a long thin straight blade screwdriver to adjust the valve. Refer to Flame Size Chart.

Burner Operation

The burner will light automatically from the pilot. Turn the valve to the full "ON" position. Once the flame has ignited, adjust the valve to the desired setting.

HI-LO Valve Adjustment

Broilers are equipped with HI-LO valves which require a low flame setting. To adjust, proceed as follows:

1. Burner must be cold.
2. Be sure pilot flames are lit and adjusted.

3. Turn dial to "LO" position, then remove dial.
4. With a screwdriver, turn the small adjusting screw inside the valve stem and adjust to obtain the low cooking temperature desired, maintaining a stable flame covering the entire burner (minimum 3/16" (5 mm) long flame).
5. Replace dial and turn to "OFF" position.

Flame Size

Flame Size Chart

The correct air and/or gas adjustment has been made when a stable blue inner cone is obtained.

MODEL NUMBER	DESCRIPTION	PILOT FLAME LENGTH
GD-152H(FF)	Hot Plate	1/2" [13 mm]
GD-302H(FF)	Hot Plate	1/2" [13 mm]
GD-304H(FF)	Hot Plate	1/2" [13 mm]
GD-15F	Fryer	3/4" [19 mm]
GD-15G(FF)	Griddle	3/4" [19 mm]
GD-15GTH	Griddle	3/4" [19 mm]
GD-24G(FF)	Griddle	3/4" [19 mm]
GD-24GTH	Griddle	3/4" [19 mm]
GD-36G(FF)	Griddle	3/4" [19 mm]
GD-36TGTH	Griddle	3/4" [19 mm]
GD-18RB(FF)	Broiler	1/2" [13 mm]
GD-24RB[FF]	Broiler	1/2" [13 mm]
GD-30RB(FF)	Broiler	1/2" [13 mm]
GD-36RB(FF)	Broiler	1/2" [13 mm]

OPERATION FOR “FF” MODELS

Open Type Hot Plate

All burners are equally rated and may be used either for fast boiling or simmering. The pan supports will safely accommodate pans from 125mm (5”) diameter. It is, however, recommended that pans larger than 30mm (12”) diameter should be heated on the rear burners.

NOTE: For maximum efficiency and stability, use flat bottomed utensils and place centrally over burner head.

Lighting the Open Type Hot Plate

To light the open top burners:

1. Push in the tap and turn it anti-clockwise to the ignition position “★”.
2. Holding the tap fully in, depress the ignitor button and observe that the pilot lights. If it does not, repeatedly depress the ignitor button until it does.
3. When the pilot is lit, continue to hold the tap in for 20 seconds, then release it. If the pilot goes out, wait for 5 minutes, then repeat from step 1.
4. When the pilot is established, push the tap in again and turn it anti-clockwise to the full flame position “▲” to light the main burner.
5. To shut the burner off, turn the dial to the “●” position and the safety device will disengage within 60 seconds.

Broilers

Lighting the Broiler

1. Push in the tap and turn it anti-clockwise to the ignition position “★”.
2. Holding the tap fully in, depress the ignitor button and observe that the pilot lights. If it does not, repeatedly depress the ignitor button until it does.
3. When the pilot is lit, continue to hold the tap in for 20 seconds, then release it. If the pilot goes out, wait for 5 minutes, then repeat from step 1.

4. When the pilot is established, push the tap in again and turn it anti-clockwise to the full flame position “▲” to light the main burner.
5. For low flame or simmer, push the tap in and turn it anti-clockwise to the “▲” position.
6. To shut the burner off, turn the dial to the “●” position and the safety device will disengage within 60 seconds.

Griddles

Griddle tops are designed to have food cooked directly on the surface. Do not put pots or pans on the griddle surface. This will scratch or nick the surface and result in improper cooking or sticking of product. Never salt food over a griddle since this will build up a gummy residue making it difficult to clean.

Avoid hitting the surface of the griddle with the edge of a spatula since this will cause nicks. The most frequently used temperatures are 300°F (149°C) to 350°F (177°C). After one firing, the griddle plate will discolour. This is normal and will not affect cooking performance.

Check the grease container and drain frequently during heavy use to prevent overflow.

Lighting the Griddle

1. Push in the tap and turn it anti-clockwise to the ignition position “★”.
2. Holding the tap fully in, depress the ignitor button and observe that the pilot lights. If it does not, repeatedly depress the ignitor button until it does.
3. When the pilot is lit, continue to hold the tap in for 20 seconds, then release it. If the pilot goes out, wait for 5 minutes, then repeat from step 1.
4. When the pilot is established, push the tap in again and turn it anti-clockwise to the full flame position “▲” to light the main burner.
5. For low flame or simmer, push the tap in and turn it anti-clockwise to the “▲” position.
6. To shut the burner off, turn the dial to the “●” position and the safety device will disengage within 60 seconds.

OPERATION ALL MODLES

Lighting Standing Pilots - All Models

These units are not designed to be disconnected from their gas connections and re-installed on a regular basis. Quick connect gas lines should not be used. Once the gas appliance has been installed by a licensed gas trades-person all connections, pilot lights and controls have been inspected for proper operation. All gas appliances that use standing pilot systems are generally assumed to be operating with the pilot on continuously. The units should not be restarted except in the event of a gas service interruption to the facility.

If a pilot flame does go out, here are the basic steps to check before you re-light the pilot:

1. Check to see that all gas lines are in place and secured and that there is no accumulation of gas inside the unit.
2. Check to make sure that the main shut off valve is in the off position.
3. Turn the thermostat to the off position. (If applicable)
4. Turn on or open the main shut off valve to the appliance.
5. Depending on the appliance type:
 - Lower the front black enamel panel to the unit and immediately depress the red button, which is the piezo to ignite the pilot.
 - Or.
 - Remove the front valve panel and light the pilot with a lighted taper, through pilot viewing hole.
6. The pilot should ignite within a few attempts. You will be able to see the pilot flame through the observation hole in the stainless steel front panel.
7. If you do not have a pilot flame established fairly quickly and begin to smell gas, shut off the main valve and wait five minutes to let the gas build-up escape.
8. Only once the pilot flame has been established should you turn on the burner control. When the burner control is on it allows gas flow to the burner. If there is no pilot flame it will allow gas to build up and cause possible delayed ignition, which could result in an explosion.

MAINTENANCE INSTRUCTIONS

NOTE: Any maintenance or service involving disassembly of components should be made by a qualified service technician. Also, ensure gas supply to the appliance is shut off.

You have purchased the finest commercial cooking equipment available anywhere. Like any other fine precision built piece of equipment, it should be given regular care and maintenance.

Periodical inspections by your dealer or qualified service agency are recommended to check temperatures, adjustments and ensure moving parts are operative. Whenever possible, avoid overheating idle equipment as this is the primary cause for increased service costs.

When corresponding with the factory or your equipment dealer regarding service problems or replacement parts, be sure to refer to the particular unit by the correct model number (including prefix and suffix letters and numbers) and the serial or code number. The rating plate affixed to the unit contains this information.

"Regular Maintenance Ensures Peak Performance."

Cleaning Instructions

Black Baked Enamel – Allow equipment to cool after use and wash all grease deposits from exterior with a hot mild detergent or soap solution. Dry thoroughly. Do not use abrasives.

Nickel Plated – Wash when cool with a hot mild detergent or soap solution. Do not use abrasives.

Stainless Steel – Normal soil may be removed with a detergent or soap solution applied with a cloth.

MAINTENANCE INSTRUCTIONS Continued

To remove grease that has baked on, apply cleanser to a damp cloth or sponge and rub cleanser on the metal. NEVER RUB WITH A CIRCULAR MOTION. Soil and burnt deposits which do not respond can usually be removed by rubbing the surface with Scotch-Brite scouring pads or Stainless scouring pads. DO NOT USE ORDINARY STEEL WOOL.

Heat tint can be removed by a vigorous scouring in the direction of the polish lines using Scotch-Brite scouring pads or a Stainless scouring pad in combination with a powdered cleanser.

PARTS AND SERVICE

It is easy to keep your Garland equipment working in top condition.

Technical information and/or parts literature is available through your local Authorized Garland Service Agency or direct from Garland.

