

INSTRUCTIONS

GAS GRIDDLES

MODELS

<i>GGO36S</i>	<i>ML-52004</i>
<i>GGO36D</i>	<i>ML-52005</i>
<i>GGO48S</i>	<i>ML-52006</i>
<i>GGO48D</i>	<i>ML-52007</i>
<i>GGO72S</i>	<i>ML-52008</i>
<i>GGO72D</i>	<i>ML-52009</i>



EXECUTIVE OFFICES
701 RIDGE AVENUE
TROY, OHIO 45374-0001

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

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 OR MODIFICATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

Installation, Operation, and Care of GAS GRIDDLES

SAVE THESE INSTRUCTIONS FOR FUTURE USE

GENERAL

The Models GGO36S, GGO48S and GGO72S Standard Gas Griddles have a standing pilot light and snap action electromechanical thermostats which allow fast response to load conditions.

The Models GGO36D, GGO48D and GGO72D Deluxe Gas Griddles feature solid state temperature controls and an electric pilot ignition.

The gas griddle is furnished with a set of four 4" legs with adjustable feet.

INSTALLATION

UNPACKING

CAUTION: Do not use a fork lift to remove griddle from skid; it may result in damage to the components underneath the griddle or to the front panel.

Immediately after unpacking the griddle, check it for possible shipping damage. If this griddle is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Prior to installation, verify that the electrical service and type of gas (natural or propane) agree with the specifications on the griddle data plate (located on the wall inside the control panel).

LOCATION

Keep the appliance area free and clear of combustible substances. The griddle, when installed, must have clearances from combustible construction of 7" at the sides and 3" at the rear. The clearance from non-combustible construction is 0" at the sides and 0" at the rear.

The installation location must allow adequate clearances for servicing and proper operation. A minimum front clearance of 32" is required.

The griddle must be installed so that the flow of combustion and ventilation air will not be obstructed. This air flow is necessary for proper combustion of gases and for ventilation of the griddle. Provisions for ventilation of incoming air supply in the room must be in accordance with National Fuel Gas Code ANSI-Z223.1 (latest edition).

There must be no obstruction of the flow of flue gases from the flues located on the rear of the griddle. The griddle must be installed under a ventilation hood and ventilation provided in accordance with National Fire Protection Association Standard #96 (latest edition).

INSTALLATION CODES AND STANDARDS

Hobart griddles should be installed in accordance with:

In the United States

1. State and local codes, or in the absence of local codes, with:
2. National Fuel Gas Code, ANSI-Z223.1 (latest edition), available from American Gas Association, Inc., 1515 Wilson Blvd., Arlington, VA 22209.
3. NFPA Standard #96 (latest edition).
4. National Electrical Code ANSI/NFPA 70 (latest edition).

In Canada

1. Local codes.
2. CSA Standard C22.1 Canadian Electrical Code, Part 1 (latest edition).
3. CANI-B149-1 Installation for Natural Gas Burning Appliances and Equipment (latest edition).
4. CANI-B149-2 Installation for Propane Burning Appliances and Equipment (latest edition).

ASSEMBLY

Attaching the Legs

Place the griddle on its back, being careful to avoid scratching the finish. Screw the legs on the four corners of the griddle into permanently fastened nuts. Hand-tighten the legs.

Carefully raise the griddle to its normal position and place it in the installing location.

For griddle stands equipped with casters, the installation must be made using a connector (not supplied by Hobart) that complies with the Standard for Connectors for Movable Gas Appliances, ANSI-Z21.69 (latest edition), and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI-Z21.41 (latest edition). Provide a gas line strain relief to limit movement of the griddle without depending on the connector and/or any quick-disconnect device or its associated piping to limit movement of the appliance. Attach the gas line strain relief to the rear of the appliance.

If disconnection of the gas line strain relief is necessary, reconnect this restraint after the griddle has been returned to its originally installed position.

LEVELING

Place a carpenter's level on top of the griddle plate and level front-to-back and side-to-side by turning the adjustment screw at the bottom of each leg.

GAS CONNECTIONS

Connect the griddle to the gas line after leveling.

Pipe gas supply to the griddle.

Pipe thread compound used must be a type resistant to the action of propane gases.

Location of the gas inlet is underneath the griddle in the center.

A manual gas shutoff valve (shipped with the griddle) must be installed in the gas line ahead of the griddle as required by codes.

The gas supply line must be at least the equivalent of $\frac{3}{4}$ " iron pipe. Make sure the pipes are clean and free of obstructions, dirt and piping compound.

WARNING: PRIOR TO LIGHTING, CHECK ALL JOINTS IN THE GAS SUPPLY LINE FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.

Gas Pressures and Orifices

All griddles are equipped with fixed orifices for use with natural or propane gas and no adjustment is necessary.

Griddles for operation on natural or propane gas are also equipped with a factory preset pressure regulator with an outlet pressure of $4\frac{1}{2}$ " W.C. (Water Column) for natural gas supply and 10" W.C. for propane gas supply. No further adjustment should be required.

TESTING THE GAS SUPPLY PIPING SYSTEM

When test pressures exceed $\frac{1}{2}$ psig (3.45 kPa), the griddle and its individual shutoff valve must be disconnected from the gas supply piping system.

When test pressures are $\frac{1}{2}$ psig (3.45 kPa) or less, the griddle must be isolated from the gas supply system by closing the individual manual shutoff valve.

ELECTRICAL CONNECTIONS

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODES AND/OR OTHER LOCAL ELECTRICAL CODES.

WARNING: APPLIANCES EQUIPPED WITH A FLEXIBLE ELECTRIC SUPPLY CORD ARE PROVIDED WITH A THREE-PRONG GROUNDING PLUG. IT IS IMPERATIVE THAT THIS PLUG BE CONNECTED INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT REMOVE THE GROUNDING PRONG FROM THIS PLUG.

If the griddle is not equipped with a grounding plug and electrical supply is needed, ground the griddle by using the ground lug provided. (Refer to the wiring diagram located on the inside of the control panel.)

Do not connect griddle to electrical supply until after gas connections have been made.

The electrical wiring diagram is located inside the upper front control panel.

FLUE CONNECTIONS

Ventilation requirements will vary with each installation and must comply with applicable portions of National Fire Protection Association Standard #96 and with local codes. Considerations to keep in mind include:

Flue connections must never be made directly to the griddle.

Griddle must be located under a hood with an adequate connection to an exhaust duct and with a 6" extension beyond griddle sides.

Clearance above the griddle flue should be adequate for products of combustion to escape so that there is no interference with the heat circulation in the griddles. Refer to the Standard for Vapor Removal from Cooking Equipment (NFPA #96).

Conditions resulting in cross currents within the kitchen (such as wall-type fans, open windows next to the griddle or fans blowing directly on the griddle) should not be allowed to exist.

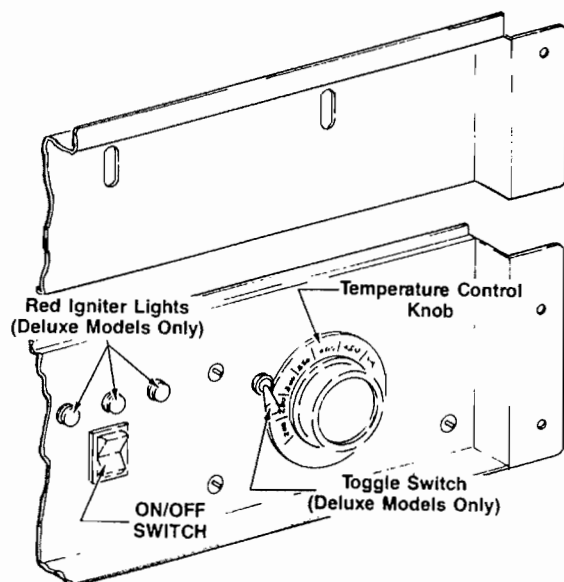
To prevent griddle function from being affected by a reduced atmospheric pressure, provide adequate make-up air in the kitchen to replace air taken out by the ventilating system.

OPERATION

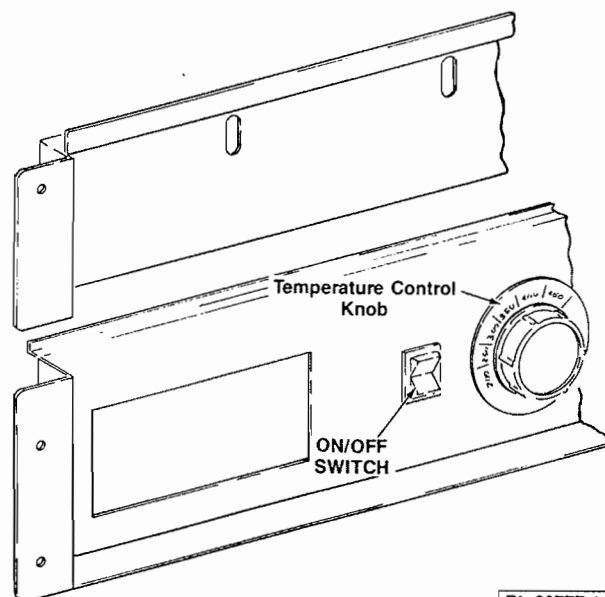
WARNING: THE GRIDDLE IS HOT. BE CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE GRIDDLE.

CONTROLS (Fig's. 1 & 2)

Each temperature control knob independently operates a 12" wide grid section:



Model GGO36D
Fig. 1



Model GGO36S
Fig. 2

PL-20777-1

USING THE GRIDDLE

The griddle plate is steel, but the surface can be scored or dented by carelessly using a spatula. Be careful not to dent, scratch, or gouge the plate surface or backsplash. Do not try to knock off loose food that may be on the spatula by tapping the corner or the edge of the spatula on the griddle surface.

Before First Use

The griddle is shipped covered with a protective coating of grease. Before using for the first time, remove this protective coating by washing well with a mild detergent and hot water. Rinse with a clean, damp cloth and wipe dry.

Seasoning the Griddle

The metal surface of the griddle is porous. Food tends to get trapped in these pores and stick; therefore, it is important to "season" or "fill up" these pores with griddling "fat" before cooking on any metal-surfaced griddle. Seasoning gives the surface a slick, hard finish from which the food will release easily.

To season, heat the griddle to approximately 400°F and pour on a small amount of cooking oil (about one ounce per square foot of surface). With a cloth, spread the oil over the entire griddle surface to create a thin film. Wait 2 minutes, then wipe off any excess oil with a cloth.

LIGHTING PILOTS ON STANDARD GRIDDLES (MODELS GGO36S, GGO48S, GGO72S)

Instructions for lighting and shutdown of the griddle are affixed to the inside of the upper front panel. To open the panel, remove the screws securing it to the griddle. After lighting pilots, reinstall the panel using the screws previously removed.

If the pilot goes out, an automatic shutoff valve turns off the gas supply to the griddle burners. To relight the griddle pilot, follow this procedure:

1. Turn the temperature control knob to OFF. Wait 5 minutes.
2. Depress and hold in on the red reset button (Fig. 3) on the automatic shutoff valve while lighting the pilot burner.
3. When gas at pilot has been burning for about 45 seconds, release the red reset button. If pilot does not remain lit, repeat the operation, allowing more time before releasing red reset button.

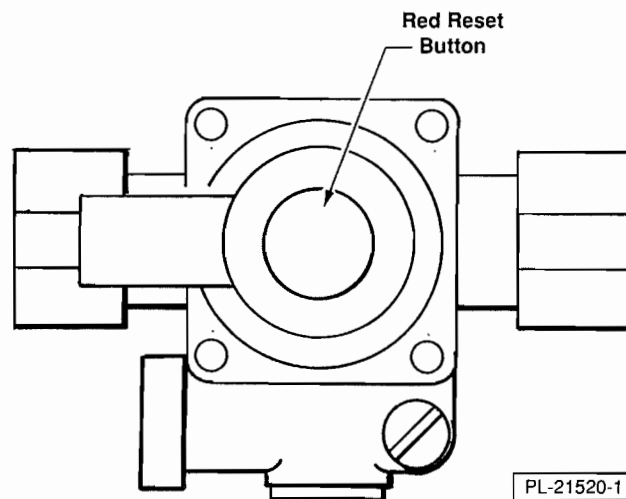


Fig. 3

OPERATING A STANDARD GRIDDLE

Since all burners are lit from constantly burning pilots, turning the temperature control knobs as desired is all that is required to put the griddle into service or shut it off.

Turn burners on about 15-20 minutes before cooking for pre-heating. Set the temperature control knob(s) to the desired griddle plate temperature(s). Each thermostat will control gas flow to the burners to bring that area of the plate up to the set temperature.

EXTENDED SHUTDOWN

Turn the manual shutoff valve to OFF, or turn all temperature control knobs to the OFF position and shut off the pilot flame by turning the adjusting screw on the pilot valve. Turn off electric supply to griddle.

If the griddle is to be shut down for an extended period, put a heavy coat of grease over the griddle plate to inhibit rusting.

LIGHTING PILOT ON GRIDDLES WITH ELECTRICAL IGNITION (MODELS GGO36D, GGO48D, GGO72D)

CAUTION: Do not turn on electronic ignition without first establishing gas supply to pilots. Failure to do this may shorten the life of the pilot relight.

Instructions for lighting and shutdown of the griddle are affixed to the inside of the upper front panel. To open the panel, remove the screws securing it to the griddle. When finished, reinstall the panel using the screws previously removed.

1. Turn all temperature control knobs to OFF. Wait 5 minutes.
2. Turn on the gas supply to the griddle.
3. Turn on the electrical supply to the griddle by pushing the toggle switch to ON. The red light will light.
4. At closing time, push the toggle switch to OFF. The pilot, igniter red light and thermostat will be turned off.

OPERATING A GRIDDLE WITH THE ELECTRIC IGNITION OPTION

1. Push the toggle switch to ON. The red light will light, the igniter will spark (not visible) and ignite the pilot.
2. When the pilot is lit, the igniter will turn off.
3. Griddle may now be operated from constantly burning pilots. Turning the temperature control knobs as desired is all that is required to put the griddle into service.

Turn burners on about 15-20 minutes before cooking for pre-heating. Set the temperature control knob(s) to the desired griddle plate temperature(s). Each thermostat will control gas flow to the burners to bring that area of the plate up to the set temperature.

If the pilot goes out, the electric ignition will automatically relight the pilot.

If the electricity to the griddle goes off, the gas supply to the pilots and to the burners is automatically shut off.

EXTENDED SHUTDOWN

To turn the griddle completely OFF for an extended shutdown:

1. Turn the electric supply to the griddle OFF.
2. Turn the gas supply to the griddle OFF.
3. If the griddle is to be shut down for an extended period, put a heavy coat of grease over the griddle plate to inhibit rusting.

SUGGESTED COOKING GUIDE

Cooking with the griddle requires that it be preheated to the required temperature first. Many factors, such as type of food, initial temperature and size, affect cooking time. Thus, this cooking guide is suggested only.

FOOD	CONTROL SET (°F)	TIME (MIN.)
Sandwich Items		
Hamburgers	350	3-4
Cheeseburgers	350	3-4
Cheese Sandwich	375	3-4
Ham Salad Sandwich	375	3-4
Meats		
Frankfurters	325	2-3
Minute Steak – medium	400	3-4
Club Steak – inch thick, medium	400	3-5
Ham Steak	375	3-4
Beef Tenderloin	400	3-4
Boiled Ham	375	2
Corned Beef Patties	350	2-3
Bacon	350	2-3
Canadian Bacon	350	2-3
Sausage Links or Patties	350	3
Eggs		
Scrambled Eggs	300	1-2
Hard Fried Eggs	300	3
Soft Fried Eggs	300	2
Sunny Side Up Eggs	300	2
Other		
French Toast	350	2-3
Pancakes	375	2
American Fried Potatoes	375	3-4
Potato Patties	375	3-4

Turn foods half-way through cooking time unless otherwise specified in recipe.

CLEANING

The griddle is shipped covered with a protective coating of grease. Remove this grease only when the griddle plate is being cleaned prior to its first cooking use.

To produce evenly cooked, browned griddle products, keep the griddle free of carbonized grease. Carbonized grease on the surface hinders the transfer of heat from the griddle surface to food. This results in spotty browning and loss of cooking efficiency. Worst of all, carbonized grease tends to cling to the griddled foods, giving them a highly unsatisfactory and unappetizing appearance.

To keep the griddle clean and operating at peak efficiency, follow these instructions:

After Each Use

Clean the griddle with a flexible spatula or griddle scraper.

During the Day

Flush the hot griddle with water and scrape with griddle scraper to reduce the amount of carbonized grease build-up. Follow by a light coating of oil to prevent product sticking.

Periodically inspect the grease drawer. As necessary, remove the grease drawer empty it, and wash it out in the same manner as any ordinary cooking utensil.

Once a Day

Thoroughly clean backsplash, sides and front. Take care the integral backsplash is not **vigorously** banged with the spatula.

Thoroughly clean and wipe out grease trough around griddle. As necessary, during use, wipe out accumulated material to provide good drainage.

Clean the griddle surface thoroughly with water and degreasing cleaner. Rub with the grain of the metal while the griddle is still warm (not hot). Make sure the degreasing cleaner is thoroughly removed by flushing with clear water.

Clean stainless steel and chrome surfaces with a damp cloth and polish with a soft dry cloth.

To remove discolorations, use a non-abrasive cleaner.

After each cleaning, the griddle must be reseasoned.

MAINTENANCE

WARNING: THE GRIDDLE IS HOT. BE CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE GRIDDLE.

Annually inspect the flue, when cool, to be sure it is free of obstructions.

CHECKS TO BE CONSIDERED BEFORE CALLING THE SERVICER

- Make sure the gas supply is on.
- Make sure the electric supply is on.
- Make sure the griddle is plugged in.
- On standard models, make sure the pilot light is lit.