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JADE ROTATING TORTILLA GRILL

MODEL: JTRG Series

INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS

NOTE: Instructions must be posted in a prominent location, which will instruct the user in the event that he/she detects the odor of gas. This information shall be obtained from your local gas company.



FOR YOUR SAFETY
Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- Open Windows
- Do not touch electric switches
- Extinguish any open flame
- Immediately call your gas company



WARNING
Improper installation, adjustment, alteration, service or maintenance can cause damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Adequate clearances must be provided in front, rear and at sides of appliance for servicing. The appliance area must be kept free and clear from combustibles. There must be no material or obstacles obstructing the flow of combustion and ventilation air.



RETAIN THIS MANUAL FOR FUTURE REFERENCE

INSTALLATION INSTRUCTIONS

IMPORTANT

Read these instructions carefully before starting the installation. Upon receipt of your equipment, thoroughly inspect it for any damage. If any damage is noted, immediately file a claim with the trucking company. Failure to contact the trucking company immediately may result in their refusal of your claim. After checking for damage, examine the markings on the equipment to ensure that type of gas is correct.

The input rating of your equipment is for elevations up to 2,000 feet. For elevations above 2,000 feet, the rating must be reduced 4% for each 1,000 feet above sea level.

Safe and satisfactory operation of your equipment depends to a great extent upon its proper installation. Installation must conform with local codes, or in absence of local codes, to the National Fuel Code, **ANSI Z223.1-1988** or latest edition. Electrical installation must conform with local codes, or in the absence of local codes, to the National Electrical Code, **ANSI/NFPA 70-1990** or latest edition.



INSERT – GENERAL SPECIFICATIONS DIAGRAM



CLEARANCES AND VENTILATION

- This appliance is design certified for installation in noncombustible locations only. Keep appliances area free and clear from combustibles.
- If the appliance is provided with adjustable feet and is connected to solid piping, it is essential to provide adequate space around the unit to enable the outer stainless steel shroud to be removed or lowered should it be necessary, to remove the rotating plate.
- When the appliance is equipped with casters, flexible gas line and a restraining cable is required. See warning label at front of appliance on stainless shroud.
- The area around the rotating plate and between the outer shroud should not have any blockage other than any built into the appliance.
- The area around the base cabinet and under the circular form of the body must be kept clear of any material that would interfere with the intake of combustion air.

GAS AND ELECTRICAL HOOK-UP

- Position the appliance in its desired location and level using the adjustable legs provided.

INSTALLATION SHOULD BE PERFORMED BY QUALIFIED PERSONNEL AND PLUMBING AND ELECTRICAL WORK SHOULD BE CONDUCTED BY A LICENSED ELECTRICIAN AND PLUMBER.

- This appliance is provided with a regulator, set at 5" W.C. for Natural Gas or 10" W.C. regulator for propane gas.

Warning: Gas regulator must be installed for the safety and proper operation of this appliance.

- The gas connection line to the appliance must be of sufficient size to enable a minimum of 50,000 BTU per hour supply of gas to the appliance. The incoming service line must not be smaller than the pipe fitting at rear of the appliance.

A 115V ELECTRICAL SUPPLY IS REQUIRED.

THE SUPPLY CORD PROVIDED ON THE APPLIANCE IS EQUIPPED WITH A 3-PRONG (GROUNDING) PLUG FOR PROECTION AGAINST SHOCK HAZARD. THE ELECTRICAL SERVICE IN THE BUILDING MUST BE EQUIPPED WITH A PROPERLY GROUNDED 3-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THE PLUG. AN ELECTRIC WIRING DIAGRAM IS ATTACHED TO THE APPLIANCE AND IS LOCATED ON THE INSIDE OF THE DOOR PANEL.

A rating plate is attached to the appliance and is located inside the door panel and can be easily read with the door open. The information regarding Serial Numbers, Type of Gas, Total BTUs,



Model Number, etc., is provided on this plate. Should the type of gas need change in the field, PLEASE inform the manufacturer at once. Experienced responsible service personnel only should convert the appliances from one type of gas to another type (Natural/Propane only). The regulator, burners orifices, pilot orifices, and rating plate description must be changed.

Use quality pipe compound on all pipe joints. This compound must be resistant to the action of liquefied petroleum gases.

All gas connections must be checked for leaks using a soap and water solution. DO NOT USE AN OPEN FLAME FOR CHECKING PURPOSES.

UPON CONNECTION, IMMEDIATELY LEAK TEST ALL PIPING AND CONNECTIONS UP TO THE INLET OF THE SAFETY VALVE. THIS APPLIANCE IS EQUIPPED WITH A 100% SAFETY SHUT-OFF VALVE SO THE PILOT MUST BE LIT TO CHECK CONNECTIONS DOWNSTREAM OF THE SAFETY VALVE; SEE "LIGHTING INSTRUCTIONS." THE MAIN BURNERS MUST BE ON TO CHECK MAIN BURNER TUBING CONNECTIONS.

This 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 ½ psig (3.45 kPa). 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 pressure equal to or less than ½ psig (3.45 kPa).

LIGHTING INSTRUCTIONS

When all electrical and gas connections are approved and the appliance is ready for operation, proceed as follows:

1. Turn main gas valve to the appliance "ON."
2. Turn both burner valves "OFF."
3. Remove service panel.
4. Push red button on safety pilot and light pilot. Continue to push red button until pilot remains lit when button is released. Replace service panel.
5. Burners can now be operated. If pilot is extinguished, repeat Steps 2 through 4.

Allow 5 minutes to elapse before attempting to re-light a unit that has been in operation previously.

OPERATION

1. Open the door and turn the power switch "ON." The red light indicates that there is power to the motor control – See Figure 2.



2. Rotate the REVOLUTION CONTROL knob to the desired speed. The green light indicates power to the drive motor. TURN THE REVOLUTION CONTROL KNOB SLOWLY; rapid speed changes can result in unsafe conditions, blown fuses, or equipment damage.
3. Turn the burner knobs on and heat to the desired temperature. Do not overheat the griddle. Low heat can be obtained by using only one burner at its low setting. The plate should be revolving when the burners are operating.
4. To shut down, turn both knobs to the "OFF" position and turn the power switch "OFF." To extinguish the pilot, close the installer supplied shutoff valve.

USE AND CARE

1. Keep the griddle plate clean by wiping frequently with an absorbent cloth. A spatula can be used to remove food particles.
2. Do not cook foods that produce grease as this griddle is not equipped with a gutter or grease can.
3. Do not use a griddle stone or steel wool on the plate surface.
4. Limit preheat time to 15 to 20 minutes.
5. Avoid dropping water on the plate.
6. Keep the appliance free of grease and debris build-up.
7. Lubricate the shaft bearings every 2 to 4 weeks (depending on use) with good quality temperature-resistant grease. When lubricating bearings, add grease slowly while shaft is rotating. When grease begins to come out of the seals, the bearing will contain the correct amount of lubricant. Wipe away any excess grease.

SERVICING

WARNING: FOR YOUR SAFETY, DISCONNECT GAS AND POWER SUPPLY TO THE APPLIANCE BEFORE SERVICE

A qualified technician should perform servicing. Contact the factory for the local authorized representative.

This appliance is serviceable to the front. It is suggested to provide at least 36 inches to the front of the appliance for servicing and for proper operation.

IMPORTANT: When the appliance is equipped with casters, the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliance, ANSI Z21.69-1987, and Addenda, Z21-69-1989, and a quick-disconnect device that complies with the Standard for Quick-Disconnect Device for Use With Gas Fuel, ANSI Z21.41-1989. Adequate means must be provided to limit the movement of the appliance without depending on the



connector and the quick-disconnect device or its associated piping to limit the appliance movement.

The connector or restraining device must always be installed when the appliance is in use. Should it become necessary to remove this device for cleaning or servicing the appliance, be sure to reconnect this restraining device after the appliance is returned to its originally installed position.

INSERT – RESTRAINING DEVICE DIAGRAM

