



OWNER'S MANUAL

"SUPPLEMENT FOR BUILT-IN UNITS"

MODELS: BI-30, BI-36 & BI-48
REVISED MARCH, 2003

*PLEASE RETAIN FOR FUTURE REFERENCE



THANK YOU for purchasing this quality product. Your Crown Verity Inc. charbroiler will give you years of outdoor cooking enjoyment.

Please read this manual carefully to ensure safe operation and to maximize your cooking enjoyment. It is your responsibility to see that your unit is properly assembled, installed and cared for. Failure to follow instructions in this manual could result in serious bodily injury and/or property damage.

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.

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This owner's manual was created as a supplement to the standard MCB manual to assist you and the contractor(s) you have hired to install the BI-30, BI-36 or BI-48.

The standard MCB manual contains a lot of valuable safety and operation information.

Please read through the manual before operating your charbroiler, paying special attention to the safety, operation, and shut down instructions. Not all of the information will apply to you. It will be up to you to decide what applies and what doesn't. We at Crown Verity inc. felt it better to include the standard manual for reference rather than leave you short-handed on proper operational, maintenance and safety precautions. Questions/concerns? Call 519-751-1800.

Whether you are connecting your broiler to natural gas, a fixed LP supply, or self-contained LP cylinders (propane tanks), this manual should give you enough information to get the job done.

PLANNING YOUR PROJECT

A built-in Crown Verity Inc. charbroiler requires some sort of support structure to house the unit. In all cases, this is a custom made project involving a gas technician and possibly other contractors, i.e. mason, carpenter, electrician, plumber, etc. It is important that you form a clear and concise plan before beginning. We strongly suggest purchasing your broiler and accessories before beginning. Once you have the broiler on-site and have read through this manual, you should meet with the contractors involved and give them the information they need from this manual so they can outline any concerns they may have so that everyone can work together to achieve a finished product that is aesthetically appealing, safe, and convenient for everyone to use.

As simple or elaborate as your project may be, proper planning is key. Each contractor, as few or as many as there may be, will have some concerns regarding the placement of their equipment or materials with respect to access, clearance from hot surfaces, ventilation and routing, etc.

Points to remember when planning:

1. Is the selected location appropriate for a charbroiler? Remember, they can be greasy and messy and they can be a fire hazard.
2. Is the location properly ventilated? All broilers will produce smoke and possibly noxious fumes.
3. Are the materials selected appropriate (durability, weather resistance, heat resistance, and clean-up are primary concerns)?

The following diagrams represent mechanical clearances (areas that must be kept free of obstructions). Of particular concern is the roll dome. Whether or not you purchased one with your unit, there are some clearances to maintain should you wish to add or remove a roll dome (Diagram #1). Also, the roll dome requires some clearance in order to operate (Diagram #2).

Diagram #1

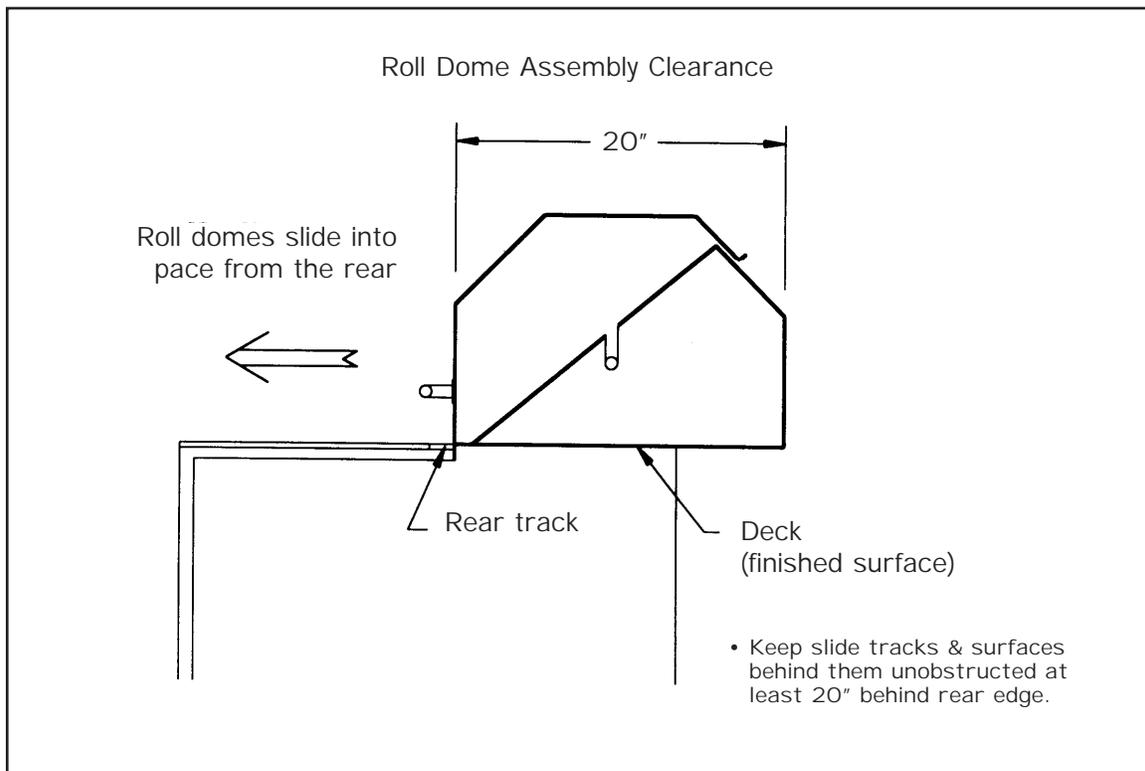


Diagram #2

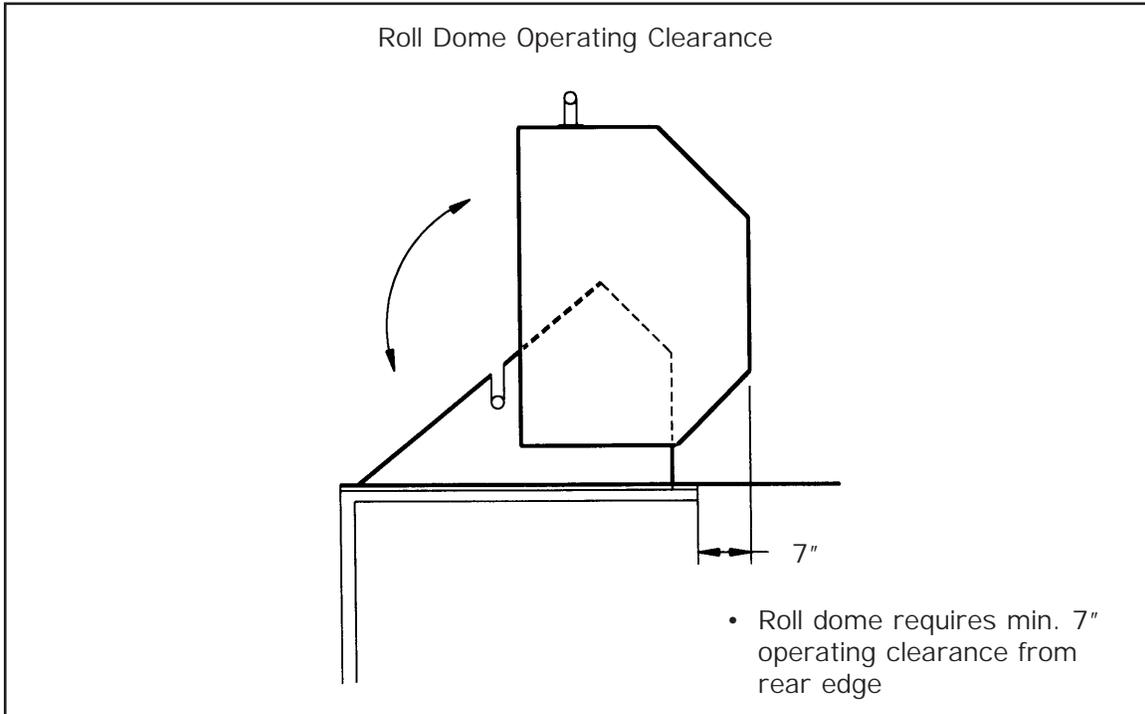
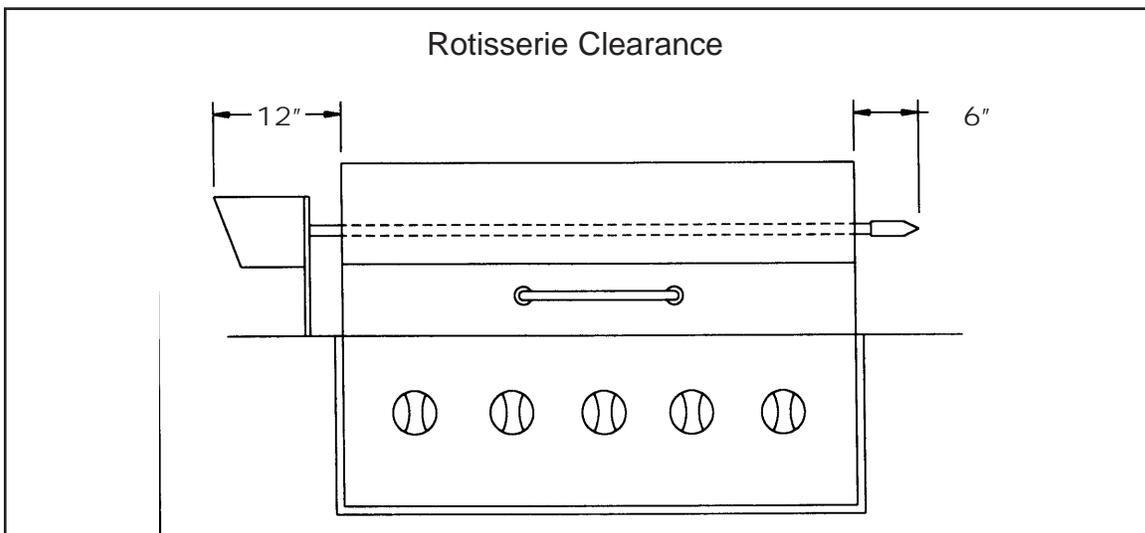


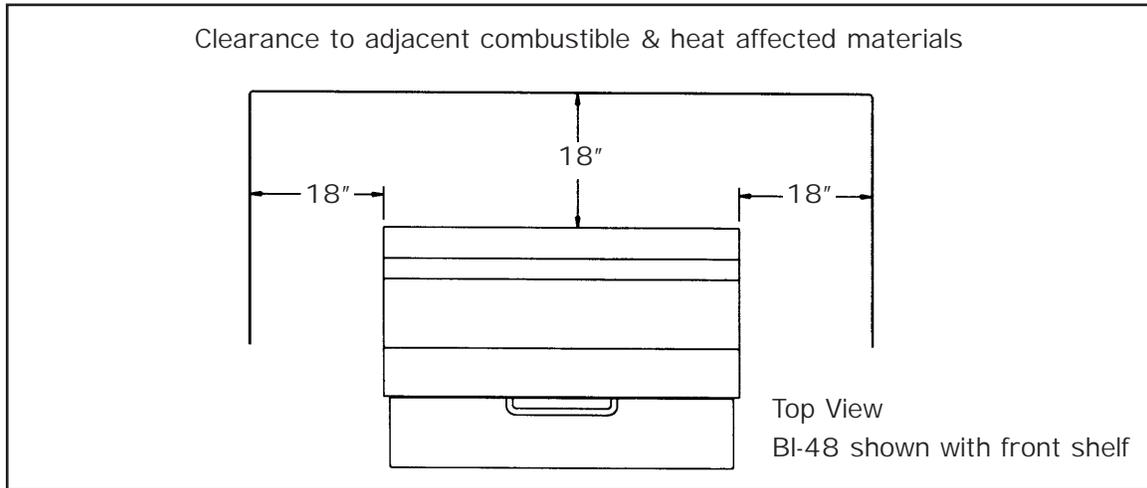
Diagram #3



CLEARANCE TO COMBUSTIBLE MATERIALS:

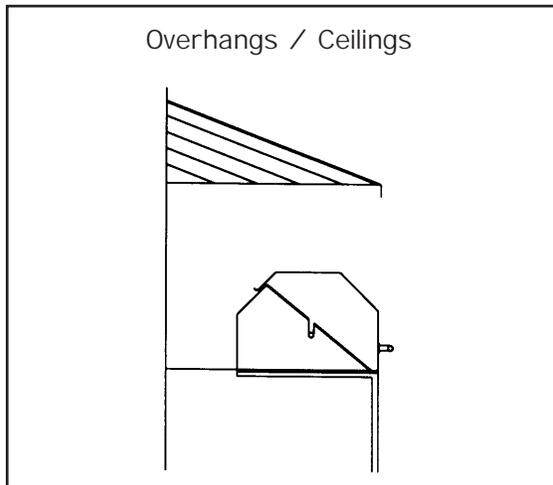
Of particular concern are clearances to combustible materials (i.e. wood, plastics, fibres, plant life, flammables, etc).

Diagram #4

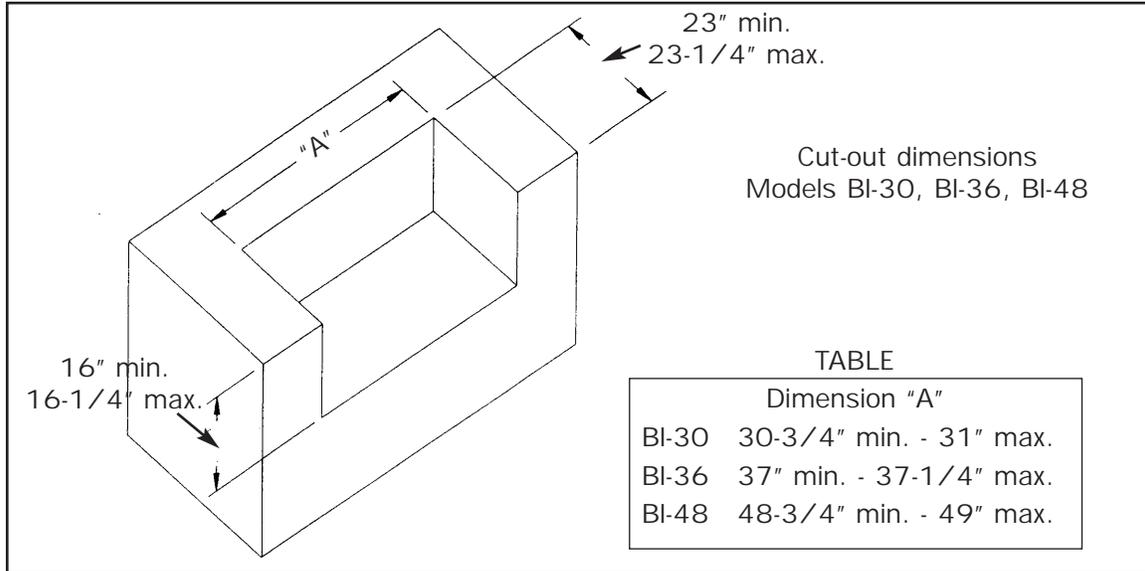


Be careful when placing a broiler against a wall. The smoke that exits the vents at the rear of a roll dome can quickly blacken brickwork and other surfaces!

Diagram #5



Crown Verity Inc. built-in charbroilers shall not be installed under combustible overhangs. If a non-combustible or fire-proofed overhang is necessary, it must be cleaned regularly to remove grease build-up and should be inspected by the fire department prior to construction.

Diagram #6

We hope that the information contained in this manual has helped you make some informed decisions with respect to the location and dimensions of your structure. It is imperative that all parties involved are aware of the limitations and requirements before construction begins. Please consult with people "in the know" – fire department, building inspectors, contractors, etc. They have a wealth of information and experience in these areas and are the best people to consult with. If Crown Verity Inc. can be of any technical assistance relating to the broiler itself, please don't hesitate to call 519-751-1800.

Crown Verity Inc. can fabricate stainless steel access doors to your size requirements. Please call for details and more information.

Final Installation Steps:

Once your support structure is complete and ready to accept the broiler unit, simply slide/drop the unit into place. Do not fasten the broiler in any way. The unit should remain removable from its supporting structure. Then have a gas technician make the final hook-up to the gas supply.

NOTE TO GAS TECHNICIAN:

The installation of this appliance must be in accordance with:

- 1) All applicable local codes, or in the absence of local codes:
- 2) i) Canada: must conform to current National Standard CAN/CGA B149.1/.2 - natural gas/propane installation code.
- ii) U.S.A.: must conform to national Fuel Gas Code, ANSI Z2223.2, 1988 or latest edition.

DO NOT perform any pressure tests on this appliance or the regulator supplied in excess of 1/2 PSIG.

DO NOT install any gas handling components/materials affected by elevated temperatures within 18" of any side of this appliance.

Make sure that the supply line is of adequate capacity to accommodate the higher inputs of these broilers before you begin. They are significantly higher input than average "BBQ's".

The use of a typical corrugated metallic appliance connector is recommended for connecting the appliance, with a minimum diameter of 1/2".

| <u>Model</u> | <u>Input</u> |
|--------------|--------------|
| BI-30 | 64,500 BTUH |
| BI-36 | 79,500 BTUH |
| BI-48 | 99,000 BTUH |

Orifice sizes and manifold pressures are indicated on the rating plate.

You are encouraged to explain any provisions or concerns you may have regarding the placement of your equipment near or within the supporting structure and the surroundings. Please forward any suggestions you may have should the gas supply components pose any aesthetic problems that the property owner may be concerned with before you begin.

Should you have any questions or require technical assistance, please call Crown Verity Inc. at 519-751-1800.

NOTE TO PLUMBERS AND ELECTRICIANS:

DO NOT install any electrical or plumbing materials affected by elevated temperatures within 18" of any side of this appliance.

Rotisserie outlet power requirements: 115 v 45 AMP straight blade receptacle.

Centre line of outlet face must be within 30 inches of rotisserie motor mounting slot on left side of the appliance for the cord set to reach.

NOTE TO MASONS/CARPENTERS/ETC:

Make sure your client has selected suitable materials for the application. Heat resistance and ability to clean are of primary concern.

The structure must be able to support a minimum of 300 lbs. Metal re-inforcements are recommended in key support areas (under the cabinet and under upper flange). Be sure not to impede roll dome operation or removal (if applicable), (see diagrams pages #3 & 4). Be sure not to block the rotisserie motor slot or its ability to be inserted and removed. Opening dimensions and rotisserie clearances are indicated on page #4.

The broiler should remain removable from the supporting structure. DO NOT grout, mortar, or trim it into place. Bull-nose style finishing, if any, up to the flange is recommended. DO NOT fasten the appliance in place.



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