

VULCAN

INSTALLATION & OPERATION MANUAL

MGG SERIES MEDIUM DUTY GAS GRIDDLES

MODEL

<i>MGG24</i>	<i>ML-103818</i>
<i>MGG36</i>	<i>ML-103819</i>
<i>MGG48</i>	<i>ML-103820</i>



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, 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.

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Installation, Operation and Care of MGG SERIES GAS GRIDDLES

PLEASE KEEP THIS MANUAL FOR FUTURE USE

GENERAL

Vulcan griddles are produced with quality workmanship and material. Proper installation, usage and maintenance of your griddle will result in many years of satisfactory performance.

It is suggested that you thoroughly read this entire manual and carefully follow all of the instructions provided.

INSTALLATION

Before installing, verify that the electrical service and type of gas supply (natural or propane) agree with the specifications on the rating plate located inside the griddle door panel. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact your dealer or Vulcan-Hart Company immediately.

UNPACKING

This griddle was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the shipment. Immediately after unpacking, check for possible shipping damage. If the griddle is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Carefully unpack griddle. Make sure no parts are discarded with crating material. Place griddle in its final installed position.

LOCATION

The equipment area must be kept free and clear of combustible substances.

The griddle may be installed on a combustible countertop.

When installed, minimum clearance from combustible construction must be 3" at the sides and 3" at the rear. Minimum clearance from non-combustible construction is 0" at the sides and rear.

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

Do not obstruct the flow of combustion and ventilation air. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room to replace air taken out by the ventilating system.

Do not permit fans to blow directly at the griddle. Wherever possible, avoid open windows next to the griddle. Avoid wall-type fans which create air cross currents within the room.

INSTALLATION CODES AND STANDARDS

The griddle must be installed in accordance with:

In the United States of America:

1. State and local codes.
2. National Fuel Gas Code, ANSI-Z223.1 (latest edition). Copies may be obtained from The American Gas Association, Inc., 1515 Wilson Blvd., Arlington, VA 22209.
3. National Electrical Code, ANSI/NFPA-70 (latest edition). Copies may be obtained from The National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada:

1. Local codes.
2. CAN/CGA-B149.1 Installation for Natural Gas Burning Appliances and Equipment (latest edition).
3. CAN/CGA-B149.2 Installation for Propane Burning Appliances and Equipment (latest edition), available from the Canadian Gas Association, 55 Scarsdale Road, Don Mills, Ontario, Canada M3B2R3.
4. Canadian Electrical Code, Part 2, CSA Standard C22.1 (latest edition). Copies may be obtained from The Canadian Standard Association, 178 Rexdale Blvd., Rexdale, Ontario, Canada M9W1R3.

ASSEMBLY

The griddle is shipped as a complete unit and does not require field assembly except for the supporting legs. Screw the legs into permanently fastened nuts on the four corners of the griddle bottom. Hand tighten the legs and set the griddle in place.

LEVELING

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

GAS CONNECTIONS

CAUTION: Gas supply connections and any pipe joint compound must be resistant to the action of propane gases.

Location of the gas inlet is at the rear of the griddle. Codes require that a gas shutoff valve must be installed in the gas line ahead of the griddle.

Connect gas supply. Make sure the pipes are clean and free of obstructions.

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

Natural gas pressure regulators are preset for 4" W.C. (Water Column) supply; propane gas pressure regulators are preset for 10" W.C. supply. No further adjustment should be required.

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.

After piping has been checked for leaks, all piping receiving gas should be fully purged to remove air.

TESTING THE GAS SUPPLY SYSTEM

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

When gas supply pressure is $\frac{1}{2}$ psig (3.45 kPa) or less, the griddle should be isolated from the gas supply system by closing its individual manual shutoff valve.

FLUE CONNECTIONS

DO NOT obstruct the flow of flue gases from the flue located on the rear of the griddle. It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.

From the termination of the flue to the filters of the hood venting system, a minimum clearance of 18" must be maintained.

Information on the construction and installation of ventilating hoods may be obtained from the standard for "Vapor Removal from Cooking Equipment," NFPA No. 96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

ELECTRICAL CONNECTIONS

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

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH INDICATING THAT YOU ARE WORKING ON THE CIRCUIT.

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.

Power supply for electric thermostats is 120 volts, 50/60 Hertz, 1 phase, 5 amperes.

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

OPERATION

WARNING: THE GRIDDLE AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING OR SERVICING THE GRIDDLE.

CONTROLS

THERMOSTAT — Each thermostat controls the gas flow to the burner to bring that area of the griddle plate up to the set temperature.

BEFORE FIRST USE

The griddle is shipped covered with a protective coating of grease. Remove this film only when the griddle plate is being cleaned prior to its first cooking use. Use a non-corrosive, grease dissolving commercial cleaner, following manufacturer's directions. Rinse thoroughly and wipe dry with a soft clean cloth. Clean all accessories. Rinse thoroughly and wipe dry.

Season the griddle to avoid possible surface corrosion. Heat griddle to a low (300-350°F) temperature and pour on a small amount of cooking oil (about one ounce per square foot of surface). Use a soft lint-free cloth to spread the oil over the entire griddle surface to create a thin film. Wipe off any excess oil with a cloth. Repeat the procedure two to three times until the griddle has a slick, mirror-like surface. This should also be done after every cleaning.

LIGHTING INSTRUCTIONS

Lighting instructions are also inside the front panel. To open the front panel, remove two screws from upper front panel. Lift the upper front panel until it clears the lower front panel.

To reinstall the upper front panel, place panel above lower front panel, slip upper panel down so it engages the lower front panel and install screws.

1. Turn manual shutoff valve OFF.
2. Turn thermostat to OFF. Wait five minutes to allow gas which may have accumulated in the burner compartment to escape.
3. Turn manual shutoff valve ON.
4. Depress and hold in on the red button (Fig. 1) on the automatic pilot shutoff valve while lighting the pilot burner with a lit taper.
5. When gas at pilot has been burning for about 45 seconds, release the red button. If pilot does not remain lit, repeat Steps 1 through 4, allowing more time before releasing red reset button.

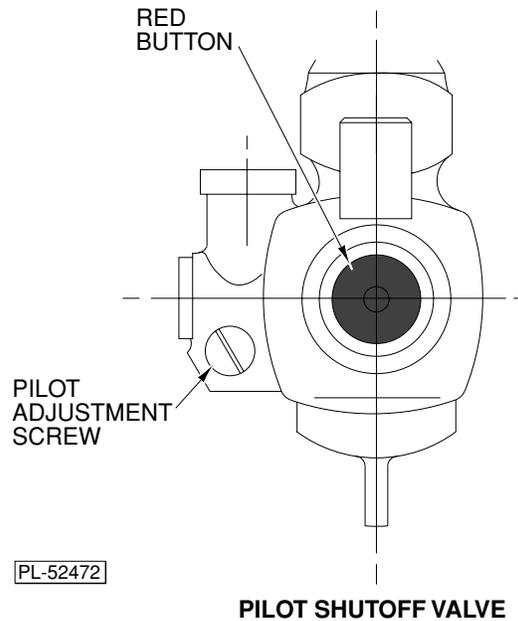


Fig. 1

TURNING THE GRIDDLE ON AND OFF

Since all burners are lit from constantly burning pilots, turning the thermostats as desired is all that is required to put the griddle into service. To turn the griddle off, turn thermostats to OFF.

Extended Shutdown

1. Turn all thermostats to OFF.
2. Extinguish pilot flame by turning the adjusting screw on the pilot shutoff valve (Fig. 1).
3. Turn manual shutoff valve OFF.

USING THE GRIDDLE

Each 12" section of the griddle is independently controlled by a thermostat. Turn the thermostat(s) to the desired setting. If different temperature settings are to be used, adjoining areas should be set at progressively higher temperatures, the lowest temperature being adjacent to one side. **CAUTION: DO NOT overheat the griddle plate by setting thermostats well above recommended temperatures. Overheating the plate may cause plate warpage and will carbonize the grease on the plate, causing sticking.** See SUGGESTED TEMPERATURES AND TIMES FOR GRIDDLING in this manual.

Turn the burners on about 15-20 minutes before cooking to preheat.

A uniform and systematic approach to the loading of the griddle will produce the most consistent product results.

This griddle plate is steel, but the surface is relatively soft and can be scored or dented by carelessly using a spatula. Be careful not to dent, scratch, or gouge the plate surface. 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.

CLEANING

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING.

Empty and clean the grease drawer daily.

Clean the griddle regularly. A clean griddle looks better, lasts longer and performs better. To produce evenly cooked, perfectly browned griddle products, keep the griddle plate clean and 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 procedures:

After Each Use

Clean the griddle with a wire brush or flexible spatula.

Once a Day

Thoroughly clean splash back, sides and front. Remove the grease drawer, empty it and wash it out in the same manner as any ordinary cooking utensil.

Once a Week

Clean the griddle surface thoroughly. If necessary, use a griddle stone, wire brush or use steel wool on the surface. Rub with the grain of the metal while the griddle is still warm. A detergent may be used on the plate surface to help clean it, but be sure the detergent is thoroughly removed. After removal of the detergent, the surface of the plate should be covered with a thin film of oil to prevent rusting.

Clean stainless steel surfaces with a damp cloth and polish with a soft dry cloth. To remove discolorations, use a non-abrasive cleaner.

After each weekly cleaning, the griddle must be reseasoned.

If the griddle usage is very high, consider going through the "weekly" cleaning procedures more often than once a week.

Keep burner air shutter openings clean.

SUGGESTED TEMPERATURES AND TIMES FOR GRIDDLING

These are only suggested griddle temperatures and cooking times. You may want to try others. For example, some restaurants are cooking hamburgers at 300°F and under.

FOOD	CONTROL SETTING (°F)	TIME IN MINUTES
American Fried Potatoes	375	3 to 4
Bacon	350	6
Boiled Ham	375	2
Beef Tenderloin	400	5 to 7
Canadian Bacon	350	3 to 4
Hamburgers	350	3 to 4
Club Steak	450	3 to 5
Ham Steak	400	10
Sausage Links or Patties	350	3 to 4
French Toast	400	4 to 5
Pancakes	375	2
Scrambled Eggs	300	3 to 4
Hard Fried Eggs	225-300	3 to 4
Soft Fried Eggs	250-300	2 to 3
Sunny Side Up Eggs	225-300	3 to 4

MAINTENANCE

WARNING: THE GRIDDLE AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING OR SERVICING THE GRIDDLE.

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE PERFORMING ANY MAINTENANCE ON THE GRIDDLE.

LUBRICATION

All valves and thermostats must be checked and lubricated periodically. Check with your Vulcan-authorized servicer.

VENT

Annually, when the griddle is cool, check the flue and clear any obstructions.

SERVICE AND PARTS INFORMATION

To obtain service and parts information concerning this griddle, contact the Vulcan-Hart Service Agency in your area (refer to listing supplied with the griddle), or Vulcan-Hart Company Service Department at the address or phone number shown on the front cover of this manual.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES
Heat does not come on when thermostat is turned on.	<ol style="list-style-type: none"> 1. Not plugged in. 2. Problem with thermostat. 3. Circuit breaker tripped. 4. Loose wiring connection. 5. Pilot burner not lit. 6. Problem with gas valve.
Pilot burner will not light.	<ol style="list-style-type: none"> 1. Manual gas valve not turned on. 2. Obstructed pilot orifice. 3. Pilot gas turned off at automatic pilot. 4. Problem with automatic pilot valve.
Pilot burner will not stay lit.	<ol style="list-style-type: none"> 1. Problem with thermocouple. 2. Thermocouple not hot enough. 3. Obstructed or wrong size pilot orifice. 4. Gas supply not purged of air. 5. Air blowing pilot out. 6. Problem with automatic pilot valve.
Fat appears to smoke excessively.	<ol style="list-style-type: none"> 1. Heat set too high. 2. Moisture in food may be turning into steam.
Food sticks to griddle.	<ol style="list-style-type: none"> 1. Heat set too high. 2. Griddle surface needs cleaning and/or seasoning. 3. Surface under food not covered with enough cooking oil.
Food burned around edges or contains dark specks.	<ol style="list-style-type: none"> 1. Heat set too high. 2. Griddle surface needs cleaning and/or seasoning. 3. Surface under food not covered with enough cooking oil.
Food undercooked inside.	<ol style="list-style-type: none"> 1. Heat set too high. 2. Food not cooked for long enough time.
Food tastes greasy or has objectionable off-flavor.	<ol style="list-style-type: none"> 1. Food itself may have off-flavor. 2. Food stored improperly before cooking. 3. Too much griddle fat used. 4. Heat set too low.
Noticeable build-up of gum on griddle.	<ol style="list-style-type: none"> 1. Heat set too high. 2. Griddle surface needs cleaning and/or seasoning. 3. Too much griddle fat used.