

CATER-COOK

Commercial Gas Griddle - Instruction Manual

Models: CK3401, CK3400, CK3600, CK3601, CK3801, CK3800



To avoid risk of accidents or damage to the appliance, it is essential to read these instructions before it is installed and used for the first time.

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Gas Griddle - Instruction Manual

Introduction

Introduction

Thank you for purchasing the Cater-Cook Commercial Gas Griddle, in order to make full use of its functions, please read these instructions carefully and keep for future reference.



Important Safety Tips

This appliance is NOT intended for use by children, people with reduced physical, sensory or mental capabilities or lack of experience unless supervised by a person responsible for their safety.

A qualified technician or service agent should carry out any repairs and installation of this appliance.

Do not use the appliance for anything other than its intended use. This unit is for commercial use - not for household use.

Do not use the appliance if it is damaged, leaking or not operating properly. Do not try and detect leaks using a flame.

Some surfaces will become hot during operation - take care when operating this appliance to avoid burns.

Check the packaging upon arrival. Any damage to the packaging or the appliance, report it to Caterkwik within 24 hours.

The appliance should be installed following these instructions and in compliance with local regulations.

Failure to comply with the above may jeopardize the safety of the appliance.

Any gas conversions needed to be made to this product must be carried out by a gas safe registered engineer.



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Safety Precautions

Warning

- Great care must be taken by the operator to use the appliance safely and guard against risk of fire.
- This appliance must not be left unattended when not in use.
- It is recommended that the appliance is serviced regularly by a qualified service person to ensure safe operation.
- Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this appliance.

Caution

- This appliance is for professional use and is to be used by a qualified person only.
- Only a qualified Gas Safe engineers are to carry out installations and servicing.
- Components should not be adjusted or modified by the user.
- Do not operate the appliance without the legs (supplied) fitted.

1. Safety

1.1 Using the appliance safely

The appliance should be operated exclusively by a qualified personnel. Never leave the appliance unattended while it is on. Do not use the appliance while hot.

Do not install the appliance next to flammable walls (made of wood or similar material) or next to heat sensitive walls (made of plasterboard or similar material).

1.2 In case of malfunction

If the appliance is idle for a long period of time or in the event of a failure, turn it off. Call for service.

1.3 Additional Prohibitions

Never tamper with the seals on the valves.



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Function

1.4 Disposing of the appliance

This appliance has been manufactured using recyclable raw materials and does not contain any hazardous or toxic substances. To dispose of the appliance and all its packaging, strictly follow the local regulations.

2. Safety

2.1 Application of the appliance

The intended use of the appliance is to cook raw food on the griddle plate. The griddle plate transmits heat to the food.

2.1.1 Prohibited Use

The manufacturer cannot be held liable for any faults caused by defective installation or inappropriate use of the appliance. In such cases, the warranty will be void. The appliance is not designed to heat pots and pans.

2.2 Construction

2.2.1 Construction Features

Supporting structures are made of stainless steel.
The exterior finish and height adjustable feet are stainless steel.

Steel griddle plate with:

- Side and back splash.
- Grease trough with drain hole.
- Removable grease drawer.

The appliance is equipped with gas burners controlled by safety valves with thermocouple and piezo electric ignition.



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2.2.2 Operating Principle

The gas burners located underneath the griddle plate heat the cooking surface to the desired temperature.

The cooking surface will sear the meat, thus capturing the juices within the meat.

3. Technical Data

Model	CK3400/01	CK3600/01	CK3800/01	CK1100/03
Dimensions (WxDxHmm)	400 x 510 x 235	600 x 510 x 235	800 x 510 x 235	1000 x 510 x 235
Gas	G 1/2"	G1/1"	G1/2"	G1/2"
Each Burner kW	3.1	2.75	2.75	3.1
Each Burner	3.1	5.5	8.25	9.3
Net Weight	16	22	29	35



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4. Installation

Do not install the appliance next to the flammable walls (made of wood or similar material) or heat sensitive walls (made of plasterboard or similar materials).

4.1 General Information

Caterkwik can not be held liable for any damage to property or injury to persons deriving from installation errors or from appropriate use of the appliance and is not responsible for any faults caused by defective installation. In such cases the warranty will be void.

The appliance should be installed, serviced, connected to the gas system and only by a Gas Safe engineer.

The appliance is to be installed with sufficient ventilation to prevent occurrence of unacceptable concentrations of substances harmful to health.

4.1.1 Regulatory Installation Conditions

The appliance should be both installed and serviced in accordance with applicable regulations and standards in force, namely:

- Safety regulations on fire hazard and panic in public assembly buildings.
- General regulations applicable to all appliances.
- Systems burning combustible gas and liquified hydrocarbons.

Ensuring to follow the specific regulations according to the type of gas being used.

- Installation of foodservice cooking appliances.
- Specific regulations applicable to each type of public assembly building (hospitals, shops etc.)



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4.3 Exhaust Fumes

The appliance should be installed in a well ventilated area, if possible under a vent hood, in compliance with all applicable regulations in force. This will ensure that all burnt gases produced during the combustion process are completely exhausted.

4.4 Preparing for Installation

Check that the appliance has the same gas type as your gas supply.

The appliance must not be installed on or against combustible surface, minimum clearance must be:

Rear: 150mm (6")

Side: 150mm (6")

Floor: 102mm (4")

Note: Only non-combustible materials can be used in close proximity to this appliance.

Warning: Side / back enclosed panels and back flue panel as work surfaces are very hot during operation. Never touch the side / back enclosed panels in use.

The height of the adjustable legs is between 100mm and 120mm.

4.5 Storage

If the appliance has been stored where room temperature is below 0°C it should be warmed up to at least +10°C before switching on.

4.6 Transporting the Appliance

The best way to transport the appliance is inside its packing to protect it from damage. After the appliance has been unpacked, use wooden spacers if you should need to lift up.



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4.7 Unpacking the Appliance

Prior to installation, remove all packaging materials from the appliance. Certain parts are wrapped in adhesive film which should be carefully removed. Remove any glue traces left on the appliance thoroughly using non-flammable solvents. It is forbidden to use abrasive substances.

4.8 Disposing of Packing Materials

All packaging materials must be disposed of in compliance with applicable local regulations in force. Packaging materials should be separated according to their types and delivered to specific collection sites. Ensure compliance with environmental protection regulations.

4.9 Positioning the Appliance

Level the appliance using a spirit level. Height can be adjusted with the adjustable feet.

Note: It is important that adequately sized piping runs directly to the connection joint on the appliance with as few tees and elbows as possible to give maximum supply volume.

Note: The appliance should be used on or next to combustible surfaces and the height should not exceed 800mm.

4.10 Gas Supply Connection

When using LP Gas the gas bottle should match current local requirements, supply gas type and pressure required for this appliance shown on the rating label. The maximum dimensions (regulator included) should not be more than 500 x 900mm diameter.

IMPORTANT!

This appliance must be fitted and tested by a gas safe registered engineer in accordance with current regulations





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4.10 Gas Supply Connection (continued)

The gas cylinder should be located on a ventilation cylinder compartment. The gas bottle should be kept away from the gas appliance (1.2 to 1.5 metres). The gas bottle should never be used during operation and should be fixed to a rigid support.

If the gas bottle is inserted with compartment, effective ventilation is provided by openings on the compartment base and upper side areas. The total area of the opening in the upper part being at least 1/100th of the floor area of the compartment and that of the openings at the base being at least 1/50th of the floor area of the compartment.

Before installation, please check the data plate on the rear of the appliance to ensure the appliance is suitable for the gas supply available.

The size of the gas supply pipe should be no less than 3/4" B.S.P and easily accessible isolation tap fitted close to the appliance in the gas line.

The gas safe registered engineer installing the appliance must ensure the connections are gas tight. If it is not gas tight DO NOT use the appliance.

The appliance should be installed under an extraction hood in compliance with all applicable regulations in force. This will ensure that all gases produced in the production process are completely exhausted.

Note: DO NOT obstruct or block the appliances flue. Never directly connect the ventilation system to the appliance flue outlet.

The gas supply hose or tubing shall comply with national requirements in force and shall be periodically examined and replaced as necessary.

IMPORTANT!

This appliance must be fitted and tested by a gas safe registered engineer in accordance with current regulations





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Only local national requirements rubber or PVC flexible hose (Nominal core of hose shall be 6.3mm to 12.5mm) can be used for LP gas connection. The length of flexible hose should not be more than 1.5 metres. The flexible hose should not come in to contact with sharp edges.

LP gas regulator, flexible hose adapter and rubber gasket should match current local regulation requirements, a manual isolation valve must be fitted to the individual appliance supply line. The regulator should be certified according to EN16129 (latest version). The hose should be certified according to the latest version EN 16436-1, BSEN ISO3821, BSEN1327 or DIN1763.

Natural gas shall be connected to a natural gas supply pipe to a natural gas regulator and a connection adapter to match with current national installation requirements. The Natural gas supply line must be at least 1/2" iron pipe for a single unit, a manual isolation valve must be fitted to the individual appliance supply line.

The appliance should be connected to the gas supply by means of a flexible hose or metal pipe, either rigid or flexible having an adequate diameter. When joining pipe fittings, never use oakum or Teflon as their residues could get to the valve and jeopardize its operation.

Note: Manual Isolation Valve, Gas hose adapter, seal gasket, gas pipe, LP or Natural gas regulator and gas hose are not included with the purchase of this product. The gas pressure and the gas type must match with the gas rating label on the appliance.

Note: It is important that adequately sized piping runs directly to the connection joint on the appliance with as few tees and elbows as possible to give maximum supply volume.

IMPORTANT!

This appliance must be fitted and tested by a gas safe registered engineer in accordance with current regulations





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4.11 Checking Gas Supply Pressure After Installation

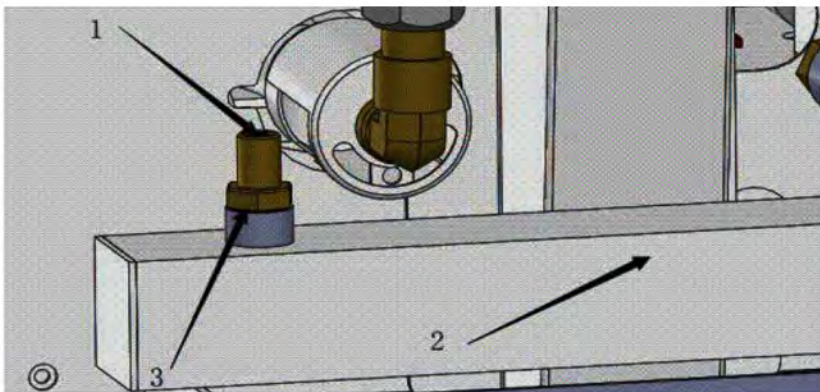
Gas supply pressure can be measured with a liquid filled pressure gauge (for example a U-shaped pressure gauge, minimum scale division 0.1mbar) or a digital gauge.

Proceed as follows:

1. Remove the gas regulator knob, grease drawer and the control panel to access the **Pressure Test Port**.
2. Unscrew the **Tiny Screw** of the Pressure Test Port.
3. Connect the pressure gauge.
4. Start up the appliance.
5. Check the supply pressure.
6. If the measured pressure valve is within the range shown on the rating label, the appliance can be used. Otherwise contact the gas utility company.
7. Remove the pressure gauge.
8. Install the Tiny Screw,
9. Check for leaks.

IMPORTANT!

This appliance must be installed by a gas safe registered engineer!



- #1 The Tiny Screw in the Pressure Test Port.
- #2 Gas Ramp.
- #3 The Pressure Test Port.



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Operation

4.12 Checking The Operation

1. Start up the appliance.
2. Check for gas leaks.
3. Check for flame stability throughout the whole control range by changing from high to low.

4.13 Staff Training

Inform any personnel assigned to operate the appliance on how to use it by referring to this user manual.

4.14 Rating Plate

The rating plate showing the specifications of the corresponding model is located on the side panel shown on the installation and connection drawings.

5 Adjustment Instructions

The gas type of the appliance is displayed on the on the rating label. Check that this is correct for the gas supply where the appliance is being installed.

5.1 Functional Check

- Start the appliance.
- Check for leaks.
- Check for flame stability.
- Check the lighting process along on the main burner and check the flames are even.
- Check the flue gases come out of the corresponding pipes regularly.
- Check that these is a good flow of fresh air.

5.2 Checking Primary Air

Primary air can be correctly regulated if the flames are stable.



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6 Operating Instructions

6.1 Before Using The Appliance.

6.1.1 Preparing The Appliance For Use

Before cooking food for the first time, it is recommended that the appliance is cleaned thoroughly. Remove all of the packaging materials and adhesive films from the appliance carefully.

Do not clean the appliance with detergents that contain abrasive substances. The detergents must be suitable for use on stainless steel surfaces. After cleaning, wipe the appliance dry with a cloth.

Never use water jets to clean this appliance.

6.2 Lighting Instructions

1. All of the burners are fitted with a flame failure device for safety and a piezo ignition for easy lighting.
2. Press the valve knob and rotate anti-clockwise to '★' position.



Note: '★' position and '💧💧' position is in the same place on the valve knob. Hold down the knob (for the first time you need to press and hold the knob down for about 2 minutes so any air in the pipes can escape) at the same time push the red button (piezo ignition) to ignite the main burner. If the burner is not on, continue to press the piezo ignition until the burner is lit.

3. When the main burner is lit, continue to hold the knob in for 15 seconds to allow the thermocouple to heat up.



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4. If the burner flame goes out when you release the knob, turn the knob to the '●' position and wait for 5 minutes before repeating step 2 and 3.
5. Once the flame is stable, turn the knob to select your desired flame level. The burner can be controlled within a range between the positions MAX: '🔥🔥' and MIN: '🔥'.


6. Before cooking on the unit for the first time, turn the controls to the maximum heat and allow it to burn for approximately 20 minutes. You may notice smoke appear, this is the protective coating, this is normal.
7. After use, turn off the burner by following the below steps.

Turn the knob to the position '●', the main burner will be off.
Turn the mains gas supply OFF.

Note: You may notice and unpleasant smell when using the appliance for the first time, this is normal.

6.3 After Use Care

6.3.1 Cleaning

Before cleaning, turn the appliance off and shut off the gas supply.

- Do not use abrasive or acid detergents (bleach) on stainless steel.
- If the appliance is left unused for a long period of time, this could cause rust. Do not use wire wool pads to remove rust or stubborn food residues.
- Prevent long contact with substances such as vinegar, lemon juices and sauces as this may damage the surface.



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Cleaning

Routine Cleaning

Cleaning the appliance thoroughly every day will keep the appliance in good condition and increase its lifetime. Clean the appliance with a damp cloth using water and soap detergents. Do not clean the appliance with steel wool pads as they could leave rust stains. For the same reason, avoid touching the appliance with ferrous objects.

Never use direct water jets to clean the appliance.

Stains And Abrasions On The Steel Surface

Scratches and dark stains may be cleaned using an abrasive sponge which should be rubbed in the same direction as the satin finish.

6.3.2 Idle Period

If the appliance will remain idle for a long period of time, clean it thoroughly and wipe it dry with a cloth. Then apply a film of a suitable product i.e Vaseline or oil spray to protect it. Shut off the gas and supply upstream of the product.

To avoid the appearance of corrosion spots, ensure that any salt residue from the internal and external walls are carefully removed.

6.3.3 Periodic Maintenance

Only a qualified person should carry out service and maintenance work on this appliance.

The following maintenance should be performed at least annually.



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Servicing

Check the following safety devices and controls

The Burner Combustion:

1. The ignition.
2. Combustion safety.
3. Check for proper operation through the HIGH and LOW control range.

Replaceable Parts

Below parts that may need replacing during the life of the equipment.
For replacement original parts contact Caterkwik - 01229 480001.
No parts should be modified or adjusted.

- Burner
- Nozzle
- Grease tray
- Legs
- Control knobs
- Safety valves

IMPORTANT!

These annual safety checks and any repairs, gas conversions or installation must be carried out by a registered gas safe engineer.





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Troubleshooting

8. Troubleshooting

Users are not allowed to perform any maintenance operations on any parts of this appliance. Maintenance and repairs should be carried out by an gas safe registered engineer.

Fault	Possible Causes	Engineer Fixes
Pilot burner won't light.	Pressure drop in the gas supply pipe.	Contact the gas utility company.
	The nozzle is blocked.	Remove any dirt from the nozzle.
	The gas valve is damaged.	Replace it.
After releasing the knob, the pilot flame goes out.	The gas valve knob has not been pressed down for long enough or firmly enough to heat the thermocouple.	The user should repeat the lighting procedure.
	The thermocouple is faulty.	Replace the thermocouple.
	The gas valve is damaged.	Replace the gas valve.
Pilot flame stays lit, but the burner won't light.	Pressure drop in the gas supply.	Contact the gas utility company.
	The nozzle is blocked.	Remove any dirt from the nozzle.
	Gas valve is damaged.	Replace the gas valve.
	Gas outlet holes on the burner are blocked.	The user can clean the burner.