

CATER-COOK

Gas Chargrills - Instruction Manual

Models: CK8324, CK8336



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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Basic Specification

Model	Description	Dimensions	Power
CK8324	24" Heavy Duty NAT Gas Chargrill	610 x 700 x 385mm	17.6kW
CK8336	36" Heavy Duty NAT Gas Chargrill	910 x 700 x 385mm	26.4kW




Do NOT attempt to convert the gas type. Gas conversion MUST be done by a qualified Gas Safe engineer.



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Installation



WARNING Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. This appliance must not be left unattended. The appliance should be regularly serviced by a competent service person to ensure correct and safe operation.

To avoid serious personal injury and property damage:

- **Always** install the equipment in a work area with adequate lighting.
- **Only** operate on a solid, level, nonskid surface that is non flammable and away from sinks and water hazards.
- Never bypass, alter or modify this equipment in any way from its original condition. Doing so may create hazards and will void the warranty.
- This appliance **must** be installed by a gas safe engineer.
- Read this manual thoroughly before installation and operation.
- This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas and fire safety.
United Kingdom: Gas Safety (Installation of Catering Appliances. BS 6173
Installation of Catering Appliances. BS 5440 - 1&2 Installation Flueing & Ventillation.
- This equipment must be installed under proper ventilation as required.
- Screw the legs into the permanently fastened nuts on the four corners of the unit and tighten. **must be installed to adequately provide proper ventilation to the unit.**
- Level the unit by adjusting the four feet.



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Installation Instructions

Gas Connection

Gas Installation MUST be carried out by a qualified Gas Safe engineer.

- 1) The Gas Chargrills do not require an electrical connection.
- 2) It is essential that the gas supply is correct for the appliance with the correct supply pressure and volume. Please refer to the appliance data plate.
- 3) It is important that adequately sized piping runs directly to the connection joint on the appliance.
- 4) Ensure the regulator is converted to the correct gas type for the appliance.
- 5) Correctly locate the appliance into operating position.
- 6) Connect the gas supply to the appliance through the regulator. Jointing compound should be used to resist breakdown. This should be used on every gas line connection.
- 7) All gas connections should be checked for leakages.



Contact Grills - Instruction Manual

Operation Instructions

This appliance should only be operated by adequately trained people.

- 1) Make sure all knobs are in the 'OFF' position.
- 2) The main gas valve should be 'Closed / Off' for 5 minutes prior to lighting pilots to clear any existing gas.
- 3) Turn 'On / Open' the main gas valve to the unit.
- 4) Light and hold an ignition source at the pilots. When the flame is established, remove the ignition source. Repeat this step for each burner as each burner has its own individual pilot.

Note: The pilot can be reached through the holes on the front of the unit or through top grate. Remove the radiant before attempting to light.

- 5) Turn each burner knob 'On'. If the burners do not ignite promptly, turn the knobs 'Off'. From the opening in the front panel, use a screwdriver and turn the pilot valve screw counterclockwise which will increase the flame height and repeat step 4.

Note: If the burner fails to ignite when gas is turned 'On', turn 'Off' and wait for five minutes prior to retrying to light the pilots to clear existing gas.



Correct Disposal Of This Product



This marking indicates that this product should not be disposed of with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote sustainable reuse of material resources. To return the appliance for correct disposal contact Caterkwik Returns Department on 01229 480001.

Notes:

Feedback

At Caterkwik we value your feedback. If you have any comments or suggestions we would like to hear from you. Call our customer service team on 01229 480001 or email info@caterkwik.co.uk.