



INSTALLATION AND OPERATING INSTRUCTIONS

Dante

 SERIES

GAS CHAR BROILERS

Models: **XXE & CHE**

INTENDED FOR OTHER THAN HOUSEHOLD USE
RETAIN THIS MANUAL FOR FUTURE REFERENCE
BROILER MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES

IMPORTANT INSTRUCTIONS

After the gas supply has been connected to your unit, it is extremely important to check piping for possible leaks. To do this, use soap and water solution or solutions which are expressly made for this purpose. DO NOT USE matches, candles, flames, or other sources of ignition since these methods are extremely dangerous.

Post in a prominent location instructions to be followed in the event you smell gas. Obtain these instructions from your local gas supplier.

	FOR YOUR SAFETY <i>Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.</i>	
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	WARNING <i>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.</i>	
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This equipment has been engineered to provide you with year round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.



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TABLE OF CONTENTS

I. INSTALLATION INSTRUCTIONS

<u>SECTION</u>	<u>ITEM</u>	<u>PAGE</u>
1	Installation	3
2	Clearances	3
3	Gas Connection	3
4	Burners	4
5	Radiants	4
6	Top Grates	4
7	Lighting Instructions	4
8	Grease Pan	5
9	Griddle Plate	5
10	Additional Installation Instructions	5
11	Installation with Casters	5

II. OPERATING INSTRUCTIONS

<u>SECTION</u>	<u>ITEM</u>	<u>PAGE</u>
1	Lighting Procedure	5
2	Broiling	5

III. MAINTENANCE

<u>SECTION</u>	<u>ITEM</u>	<u>PAGE</u>
1	Service	6
2	Care & Cleaning	6
3	Cleaning Tools	6

IV. ILLUSTRATIONS

Manifold & Valve Assembly Views	7
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V. WARRANTY

Bakers Pride Limited Warranty	8
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Note: For part numbers, see specific "Parts List" shipped with each broiler.

I. INSTALLATION INSTRUCTIONS

1. INSTALLATION:

- (A) INSTALLATION of this broiler must conform with the latest edition of National Fuel Gas Code and/or local codes, (the American National Standard 2-223.1 in USA and CAN/CGA-B149.1 or 2 Installation Code in Canada).
- (B) This broiler, when installed, must be electrically grounded in accordance with local codes, (the latest edition of the National Electrical Code ANSI/NFPA No. 70 in USA; Canadian Electrical Code CSA C22.2 in Canada).

2. ACCEPTABLE CLEARANCES:

- (A) USA and Canada.

Due to intense heat generated by radiation, in USA and Canada these broilers should be installed in non-combustible locations only, including the areas above the grate level.

MINIMUM CLEARANCE FROM NON-COMBUSTIBLE CONSTRUCTION:

<u>Right Side</u>	<u>Left Side</u>	<u>Back</u>
50mm(2")	50mm (2")	50mm (2")

- (B) European Community Countries

Minimum clearance from:	<u>Right Side</u>	<u>Left Side</u>	<u>Back</u>	<u>Floor</u>
Combustible construction	50mm	50mm	50mm	100mm
Non-combustible construction	250mm	250mm	250mm	150mm

3. GAS CONNECTION:

The gas pressure regulator supplied must be installed at the gas inlet of each broiler unless required otherwise by local codes. Each regulator is adjusted to yield a manifold pressure of 3.5" water column (9 mbar) for natural gas or 10" water column (25 m bar) for propane gas. **Units for propane gas are available for use in USA and Canada only.**

Recommended minimum gas supply lines are listed below:

All XXE Models	3/4" (19 mm)
CHE-4 thru CHE-8	1" (25.4 mm)
CHE-10 thru CHE-16	1-1/2" (38 mm)

NOTE: A shut off valve in a readily accessible location must be installed on the gas supply line before connecting it to the unit.

For units using propane gas supply In USA and Canada lines less than' 1/2" (12.7 mm) Inside diameter should not be used.

On the XXE series, the gas connection is located on the right *rear* of the unit.

On the CHE series, the gas manifold extends out on each side near the front of the unit. Gas can be connected from either side.

BE SURE TO CAP WHICHEVER SIDE IS NOT CONNECTED.

When making gas pipe connections, pipe joint compound resistant to the action of liquefied petroleum gases should be used.

The broiler and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2 psig (3.45 kpa).

The broiler must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.45 kpa).

4. BURNERS

Check to see that air mixer caps on the front of all burners are adjusted and tightened, allowing half the opening to show.

To install the burners:

- (A) Place the front venturi end of the burner into the valve assembly by fitting the center hole of the air mixer cap over the brass orifice.
- (B) Drop the two ends of the burners over the burner support pins in the front and back of the chamber.

5. RADIANTS

Mount the "A" shaped radiants over the burners with each end mounted on special supports on the front and rear of the chamber. A radiant should be mounted over each burner assembly.

6. TOP GRATES

Place a grate over each of the radiants. For normal operation the pointed side of the grate is facing up. For use with foods that require extra support, the flat side may be used.

On XXE models, grates can be placed on three levels; two positions are built into the rear of the unit; the third position requires a special adapter which is supplied with the unit.

The adapter covers only half of the broiler. To cover the entire unit, optional adapters can be ordered. On CHE models, three positions are already built into the rear of the unit.

7. LIGHTING:

Each burner has a standing pilot burner which must be lit before the burners can be lit. To light the pilot burners:

- (A) Turn all broiler valves to off position
- (B) Open main gas shut off valve (provided by customer).
- (C) Press. turn counterclockwise and hold the burner control knob to the pilot burner ignition position.
- (D) Using a lit taper, light the pilot burner
- (E) Release the knob after 30 seconds. Pilot burner should stay lit.
If the pilot burner does not remain lit, wait for 5 minutes and repeat steps C and D. Hold the knob pressed longer before releasing.
- (F) With a screwdriver adjust the pilot burner flame to about 1/2" (12.7 mm). Turn the adjusting screw clockwise to reduce or counterclockwise to increase the pilot burner flame.
- (G) Each burner may now be adjusted to the desired flame size by turning the individual burner valve knob.
- (H) Turn the knob to the pilot burner ignition position to shut down the main burner.
- (I) Turn the knob to off position to shut down the pilot burners.

NOTE: WAIT FIVE MINUTES BEFORE ATTEMPTING TO RELIGHT THE PILOT BURNERS.

8. GREASE PAN

A grease pan is provided below the burners to hold any grease that drips down past the radiants while broiling. An additional grease drawer is provided in the front right corner of the grease pan to collect the grease from the grease drain in the front which in turn drains into the grease collector.

Water is usually added to the grease pan to reduce flare-up and flash back. The grease drip will extinguish as it hits the water.

9. GRIDDLE PLATE (optional)

Griddle plates should not cover more than 50% of the BROILING area. Each Griddle Plate fits on top of two grates. It is not necessary to remove the top grates and radiants before installing the griddle plate.

10. ADDITIONAL INSTALLATION INSTRUCTIONS

- (A) Keep the area around the broiler free and clear of combustible materials.
- (B) The provision of an adequate air supply to your broiler is essential. Provide for sufficient outside air to enter the broiling area and assure that this air flow is not obstructed.
- (C) Air enters the burner area from the front of your broiler. Assure that this area is kept open and unobstructed.
- (D) Servicing is accomplished through the front and top of the broiler. Assure that this area is kept unobstructed for proper servicing and operation.

11. INSTALLATION WITH CASTERS

- (A) Install the casters with wheel brakes on the front of the appliance.
- (B) Installation should be made with a connector that complies with the latest edition of the Standard for Connectors for Movable Gas Appliances (ANSI Z21.69 in USA, CAN/CGA-6.16 in Canada) and a quick disconnect device that complies with the latest edition of the Standard for Quick Disconnect Devices for use with gas fuel (ANSI Z21.41 in USA, CAN1-6.9 in Canada). Adequate means must be provided to limit the movement of the appliance without depending on the connector and any quick disconnect device or its associated piping to limit the appliance movement.
- (C) The restraint should be attached to the center of the back about 1/2" (12.7mm) from the bottom.
- (D) If disconnection of the restraint is necessary, the restraint should be reconnected after the appliance has been returned to its originally installed position.

II. OPERATING INSTRUCTIONS

1. LIGHTING PROCEDURES

See Section 7 of INSTALLATION INSTRUCTIONS.

2. BROILING

BROILER TOP GRATE MUST BE HOT ENOUGH TO MAKE BLACK CHAR-MARKS WHEN STARTING TO BROIL.

Adequate preheating time is necessary for the food to release from the broiler and to cook properly. Allow the unit to preheat for 20-25 minutes before broiling.

- (A) Do not press the juice out of the meat because that will cause dry products.
- (B) After broiling, allow the meat to sit covered on a heated platter for 2-5 minutes before cutting. This will allow the juices to "settle" and the product will be more moist.
- (C) Do not use forks or other sharp objects to poke holes in the meat. Do not cut the meat as it cooks.
- (D) Thick pieces of meat require a longer broiling time with less flare-up. Reduce flare up by trimming excess fat for a longer broil time without burning.
- (E) Keep the unit clean. Food caught between the grate will not allow hot air to rise around the product. This will result in uneven heating and increase the cooking time.

III. MAINTENANCE

1. SERVICE

Shut off the main gas supply before attempting any maintenance on the unit. If required, contact your dealer, the factory, or a local service company to obtain qualified maintenance and repairs.

2. CARE AND CLEANING

- (A) The top grates should be cleaned using a stiff wire brush. If this is done daily, the accumulation of food and fat caught in the grates and work necessary to keep them clean will be reduced. Periodically, they should be turned over and brushed and then put back. In the event that an extra amount of fat is accumulated on the top, due to use of low heat, we recommend turning up the flame of this section for about an hour, which will burn off much of the fat and residue and the brushing operation will be easier. Under no circumstances should the grates be placed in a dishwasher. Soap, water, or any detergents should never be used on the cast iron grates.
- (B) Front - Sample supplied with the unit or any reputable stainless steel cleaner can be used.
- (C) Inner panels - These are made of aluminized steel. Use hot soapy water and soft nylon scrub pads to clean the surfaces.
- (D) Grease pan and grease collector - Grease pan and collector should be cleaned daily or more often if necessary.

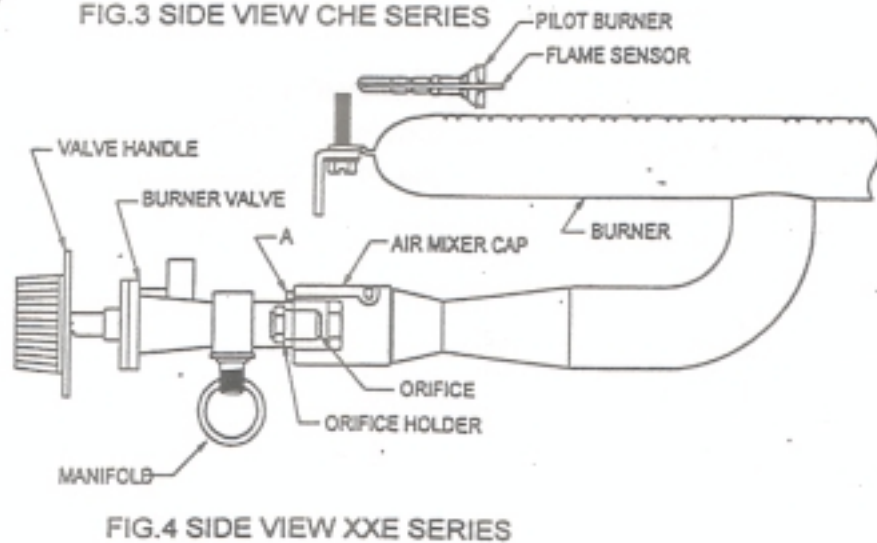
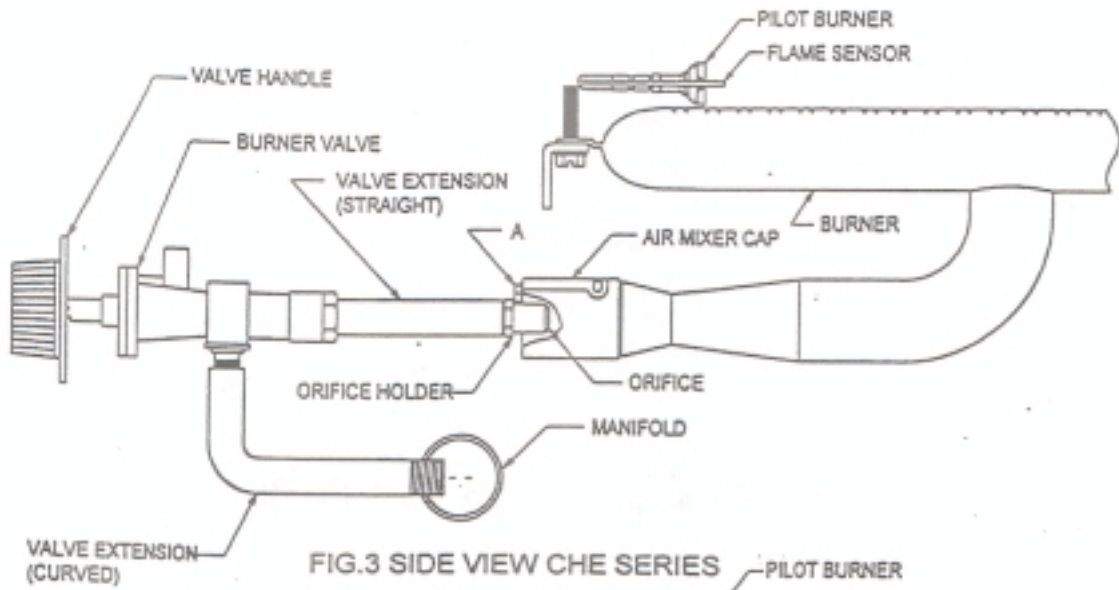
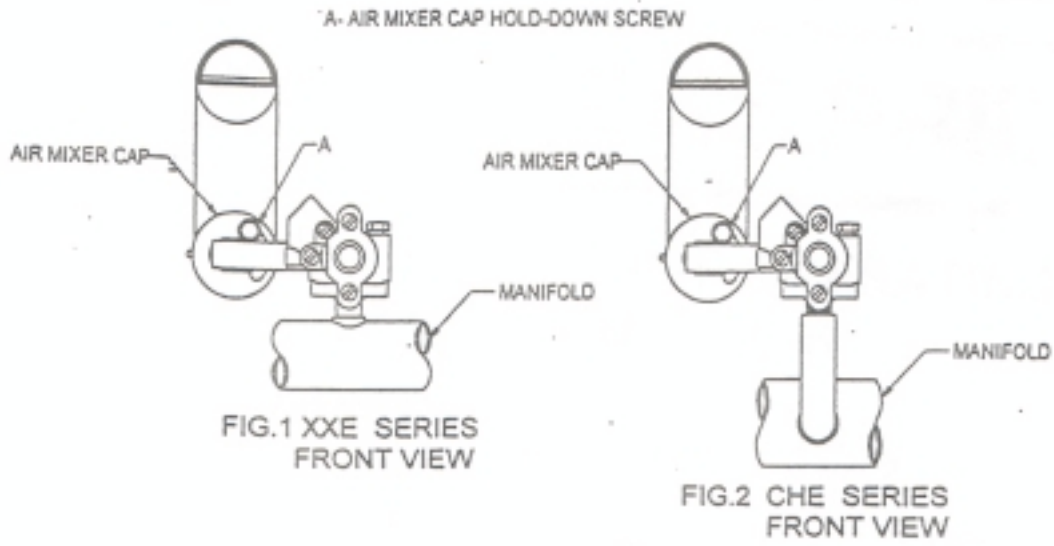
CAUTION:

- (A) Clean the unit only when it is cold.
- (B) Always rub with the grains when cleaning.
- (C) Do not use abrasive pads for cleaning.
- (D) Do not use caustic cleaning compounds on aluminized surfaces.

3. CLEANING TOOLS

Several models of specially designed top grate brushes and grease drain scrapers are available from Bakers Pride. Contact Bakers Pride for more information.

IV. MANIFOLD & VALVE ASSEMBLY VIEWS





V. BAKERS PRIDE LIMITED WARRANTY

30 Pine Street New Rochelle, New York 10801
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WHAT IS COVERED This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:

- ◆ The equipment has not been accidentally or intentionally damaged, altered or misused;
- ◆ The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes, and in accordance with the installation instruction provided with the product;
- ◆ The serial number rating plate affixed to the equipment has not been defaced or removed.

WHO IS COVERED This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.

COVERAGE PERIOD Cyclone Convection Ovens: BCO Models: One (1) Year limited parts and labor; (1) Year limited door warranty.
GDCC Models: Two (2) Year limited parts and labor; (2) Year limited door warranty.
CO11 Models: Two (2) Year limited parts and labor; (5) Year limited door warranty.
All Other Products: One (1) Year limited parts and labor. Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BAKERS PRIDE - whichever comes first.

WARRANTY COVERAGE This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service representative up to (100) miles, round trip, and (2) hours travel time. The purchaser, however, shall be responsible for all expenses related to travel, including time, mileage and shipping expenses on smaller counter models that may be carried into a Factory Authorized Service Center, including the following models: PX-14, PX-16, P18, P22S, P24S, PD-4, PDC, WS Series and BK-18.

EXCEPTIONS All removable parts in BAKERS PRIDE Char-broilers, including but not limited to: Burners, Grates, Radiants, Stones and Valves, are covered for a period of SIX MONTHS.
All Ceramic Baking Decks are covered for a period of THREE MONTHS. The installation of these replacement decks is the responsibility of the purchaser.
The extended Cyclone door warranty years 3 through 5 is a parts only warranty and does not include labor, travel, mileage or any other charges.

EXCLUSIONS

- ◆ Negligence or acts of God,
- ◆ Thermostat calibrations after (30) days from equipment installation date,
- ◆ Air and Gas adjustments,
- ◆ Light bulbs,
- ◆ Glass doors and door adjustments,
- ◆ Fuses,
- ◆ Char-broiler work decks and cutting boards,
- ◆ Tightening of conveyor chains,
- ◆ Adjustments to burner flames and cleaning of pilot burners,
- ◆ Tightening of screws or fasteners,
- ◆ Failures caused by erratic voltages or gas supplies,
- ◆ Unauthorized repair by anyone other than a BAKERS PRIDE Factory Authorized Service Center,
- ◆ Damage in shipment,
- ◆ Alteration, misuse or improper installation,
- ◆ Thermostats and safety valves with broken capillary tubes,
- ◆ Accessories — spatulas, forks, steak turners, grate lifters, oven brushes, scrapers, peels, etc.,
- ◆ Freight — other than normal UPS charges,
- ◆ Ordinary wear and tear.

INSTALLATION Leveling and installation of decks, as well as proper installation and check out of all new equipment — per appropriate installation and use materials — is the responsibility of the dealer or installer, not the manufacturer.

REPLACEMENT PARTS BAKERS PRIDE genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a BAKERS PRIDE Factory Authorized Service Center.

This Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturers part. BAKERS PRIDE shall in no event be liable for any special, indirect or consequential damages, or in any event for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.

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