



The Vollrath Company, L.L.C.  
1236 North 18<sup>th</sup> Street  
P.O. Box 611  
Sheboygan, WI 53082-061

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# Operating and Safety Instructions

## Gas Hot Plates

### **Model Number:**

40736, 12" 52,000 BTU/hr - Natural Gas\*

40737, 24" 104,000 BTU/hr – Natural Gas\*

40738, 36" 156,000 BTU/hr – Natural Gas\*

\*Includes kit for conversion to Propane Gas.

**IMPORTANT:** It is vital that the purchaser of this equipment post in a prominent location instructions to be followed in the event that the user smells gas. This information shall be obtained by consulting the local gas supplier.



## Gas Hot Plate

Thank you for purchasing this Vollrath Gas Hot Plate. Before operating this unit, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

### WARNING

#### **FIRE, INJURY OR DEATH HAZARD**

**Have this equipment installed and adjusted by a qualified technician in accordance with all federal, state and local codes. Failure to install, adjust or maintain this equipment properly can result in injury or death.**

### WARNING

#### **FIRE HAZARD**

**This unit is designed to be used with legs. Do not use without legs. Use of this equipment without legs can cause the unit to overheat and cause a fire.**

### WARNING

#### **FIRE AND BURN WARNING**

**Injuries or death can occur if this equipment is not used properly. To reduce risk of injury or death:**

- **Do not store flammable liquids near this unit.**
- **Unit should only be used in a flat, level position.**
- **Let hot unit cool before cleaning or moving.**
- **Do not spray controls or outside of unit with liquids or cleaning agents.**
- **Do not operate unattended.**

### WARNING

**Have this equipment installed by a qualified installer in accordance with all federal, state and local codes. Failure to install this equipment properly can result in injury or death.**

### **Function and Purpose:**

This unit is intended to be used to as a cooking appliance in commercial foodservice operations only. It is not intended for household use.

Before using this equipment it must be cleaned thoroughly. Clean all surfaces before use. Failure to clean surfaces before using the unit could cause food contamination and excessive smoking.

This hot plate gas burner is a medium duty appliance capable of a wide variety of cooking applications.

The gas valve control also functions as the ON/OFF control.

## Installing the Gas Hot Plate:

### **⚠ WARNING**

#### **FIRE, INJURY OR DEATH HAZARD**

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#### **Unpacking and set up:**

1. Remove all packing material and tape, as well as any protective plastic from all surfaces of the unit.
2. Clean any glue residue left over from the plastic or tape.
3. Place the unit in the desired position and level using the adjustable feet.
4. Prior to using equipment must be cleaned thoroughly. Oil has been used to prevent rust during shipping. **CLEAN ALL SURFACES**; failure to do so could cause oil to burn onto the surfaces.

**Clearance and positioning around the unit:** This unit must be installed adjacent to non combustible surfaces only with a minimum spacing of 6" from all sides. The unit must have 4" legs installed and be placed on a non-combustible surface.

**Air supply and ventilation:** The area in front and around the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must be maintained at all times in front of and at the sides of the appliance for servicing and proper ventilation.

**Pressure regulator:** All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. A regulator for this appliance is provided.

**Regulator information:** ¾" NPT inlet and outlet; factory adjusted for 5"WC Natural Gas standard and may be converted by qualified personnel to be used for Propane at 10"WC.

Prior to connecting the regulator, check the incoming line pressure, as the regulator can only withstand a maximum pressure of ½ PSI (14" WC). If the line pressure is beyond this limit, a step down regulator will be required. The arrow forged into the bottom of the regulator body shows gas flow direction, and should point downstream to the appliance.

**Gas conversion:** Conversion from Natural Gas to Propane or vice versa may only be performed by the factory or its authorized service agent. In the case of troubleshooting, ensure that the correct orifice sizes of the spuds have been provided.

NATURAL GAS ORIFICE #40

LP GAS ORIFICE #52

NOTE: THE ORIFICE SIZE IS MARKED ON THE SPUD

**Gas connection:** The appliance comes fitted with a  $\frac{3}{4}$ " N.P.T male adapter for connection to the pressure regulator.

**Gas piping:** Gas Piping shall be of such size and so installed as to provide a supply of gas sufficient to meet the full gas input of the appliance. If the appliance is to be connected to existing piping, it shall be checked to determine if it has adequate capacity. Joint compound (pipe dope) shall be used sparingly and only on the male threads of the pipe joints. Such compounds must be resistant to the action of L.P gases.

**CAUTION:** Any loose dirt or metal particles, which are allowed to enter the gas lines on this appliance, will damage the valve and affect its operation. When installing this appliance, all pipe and fittings must be free from any internal contaminates. It is recommended that a "drip leg" be installed inline before the regulator.

**Manual shut off valve:** A manual shut off valve should be installed upstream from the manifold and within 4 ft (1.2m) of the appliance and in a position where it can be reached in the event of an emergency.

**Checking for gas leaks:** A soapy water solution is recommended for locating gas leakage. Matches, candle flame or other sources of ignition shall not be used for this purpose. Check entire piping system for leaks.

**Exhaust canopy:** Cooking burners inherently create a good deal of heat and smoke and should be installed under an efficient exhaust hood with flame proof filters. A vertical distance of not less than 4 ft (1.2m) shall be provided between the top of the appliance and filters or any other combustible material.

**Lighting the pilot:** The units are equipped with standing pilots, and should be lit immediately after the gas is supplied to the appliance.

1. Turn off the main valve to the unit and wait 5 minutes to clear gas.
2. Turn off all knobs and pilot valves.
3. Turn on main valve and light all pilots.
4. The pilot burner must be lit at the end of the tube. Hold an ignition source through the opening in the front panel at the pilot tube. When the flame is established remove ignition source.

**Note:** Smoke appearing on initial use of the appliance is normal. This is as a result of the rust preventing coating burning off. Allow the unit to 'burn in' for at least 30 minutes before the first use.

**IMPORTANT:** If you smell gas close the shut off valve, open windows, ventilate and evacuate the area immediately. Do not touch electrical switches or plugs. Extinguish any open flames. Immediately call your gas supplier.

**⚠ WARNING****FIRE, INJURY OR DEATH HAZARD**

**Have this equipment installed and adjusted by a qualified technician in accordance with all federal, state and local codes. Failure to install, adjust or maintain this equipment properly can result in injury or death.**

**PILOT FLAME REGULATION:** The pilot flame on the appliance has been factory adjusted. When adjustment is necessary, adjust the pilot flames as small as possible, but high enough to light the burner immediately when burner valve is turned to the 'High' setting. Access to the pilot flame adjustment screw is obtained by removing the front panel.

**BURNER ADJUSTMENT:** Remove the front panel to gain access. Turn burner valve knob to 'High' position. Slowly decrease mixing ring aperture to give a soft blue flame having luminous tips, then slowly increase opening to a point where the yellow Tips disappear and a hard blue flame is obtained.

**BURNER OPERATION:**

1. To ignite burners, depress and turn burner valve knob to the High position.
2. Adjust the valve set-point to obtain the desired flame height.

**Using the Gas Hot Plate:**

1. Make sure unit is sitting securely on the work surface and the work area is free from hazards.
2. Make sure the cooking surface of the unit is free from anything that is not suited for high heat.
3. Turn temperature dial to the desired heat setting.

**Cleaning:**

To maintain appearance and increase the service life, the Gas Hot Plate should be cleaned at least daily.

1. Before cleaning, be sure the unit is turned off.
2. Wipe the entire unit with a clean, damp cloth.
3. Empty and clean the grease drawer daily.

**Repair:**

There are no user serviceable parts within this flat top Gas Hot Plate. To avoid serious injury or damage, never attempt to repair yourself. Contact a qualified professional repair service.



## WARRANTY INFORMATION

### Warranty Policy for The Vollrath Company L.L.C

The Vollrath Company L.L.C. warranties all products it manufactures and distributes against defects in materials and workmanship for a period of one year - except as listed below:

- Refrigeration compressors – 5 year warranty
- Intrigue & Classic Select cookware – Limited lifetime warranty
- Replacement parts – 90 (ninety days) on the part only
- Fry pans and coated cookware – 90 (ninety days)

All warranties cover normal use and service only and are void if the product has been damaged by accident, neglect, improper use or other causes not arising out of defects in material or workmanship. The Vollrath Company shall not be liable for loss of use of the product or other incidental or consequential costs, expenses or damage incurred by the purchaser.

Warranty work must have prior approval from The Vollrath Company L.L.C.

### Vollrath Equipment Warranty

All Vollrath equipment is repaired or replaced at the discretion of The Vollrath Company L.L.C., in accordance with the warranty policy listed above. Should you have a problem with your equipment and it is under warranty, please contact The Vollrath Warranty Service number and a technical representative will assist you. Please have the model number, serial number and proof of purchase information available when calling.

**The Vollrath Company L.L.C. Warranty Service Number 1-800-628-0832**

**IMPORTANT! WARRANTY REGISTRATION**

Please register your new equipment via our online registration form at:

[www.vollrathco.com/register.jsp](http://www.vollrathco.com/register.jsp)

If you do not have access to the web, kindly register by completing this form and faxing to the Vollrath office: Fax **920-459-6573**

**Business Name**

**Key Contact Name**

**Street Address**

**City**

**State**

**Zip Code**

**Country**

**Phone**

**Fax**

**Email**

**Model**

**Item Number**

**Serial Number**

 -           -   
**Operation Type**

- |   |   |  |                                      |
|---|---|--|--------------------------------------|
| <input type="checkbox"/> Limited Service Restaurant | <input type="checkbox"/> Full Service Restaurant  | <input type="checkbox"/> Bars and Taverns    | <input type="checkbox"/> Supermarket |
| <input type="checkbox"/> Convenience Store          | <input type="checkbox"/> Recreation               | <input type="checkbox"/> Hotel/Lodging       | <input type="checkbox"/> Airlines    |
| <input type="checkbox"/> Business/Industry          | <input type="checkbox"/> Primary/Secondary School | <input type="checkbox"/> Colleges/University | <input type="checkbox"/> Hospitals   |
| <input type="checkbox"/> Long-Term Care             | <input type="checkbox"/> Senior Living            | <input type="checkbox"/> Military            | <input type="checkbox"/> Corrections |

**Reason for Selection of our Product**

- |  |  |                                       |   |
|--|--|---------------------------------------|---|
| <input type="checkbox"/> Appearance        | <input type="checkbox"/> Full Service Restaurant | <input type="checkbox"/> Availability | <input type="checkbox"/> Sellers Recommendation |
| <input type="checkbox"/> Ease of Operation | <input type="checkbox"/> Versatility of Use      | <input type="checkbox"/> Price        | <input type="checkbox"/> Brand                  |

**Would you like our full line catalog and to remain on our mailing list?**

- Yes  No