

USER'S GUIDE

FOR GRIDDLE TOASTER



SPECIFICATION

NAME OF APPLIANCE	SUPERTRON COMMERCIAL TWIN GRILL WITH SOLID GRILL PLATE
MODEL NO.	HC-T-600, HC-T-900, HC-T-1200
MANUFACTURED BY	TU'S BROS PTY LTD 77 MAIN ROAD, CLAYTON SOUTH VIC 3169 AUSTRALIA
CERTIFICATE NO.	6235

General Description

Heavy Duty Commercial Solid Grill Plate incorporating a toasting grill area, beneath the grill plate, Manufactured in stainless steel outer panels and mild steel inner panels with enamel finish.

Heating of the Grill Plate and Toasting Grill area is by means of cast ported burners (every 300mm wide) running front to back beneath the solid grill plate.

The unit incorporates flame failure protection to all burners, operating a combination gas cock and flame failure valve, with pilot ignition to the burners.

Fluing from the burner grill/toasting area is directed to the rear of the appliance into the splashback. The splashback deflects the products of combustion from the rear walls, the outer panels are attached to a square tubular sub frame which is rust proofed.

Exterior Panels	304/No4/1.2mm stainless steel
Sub Frame	25x25x2 square tube
Rear Panel	304/No4/1.2mm stainless steel
Insulation	Tombo Board
Heating of Unit	Is by means of standard Bunsen burners, cast iron with ports on either side of the burner located beneath the grill plate running front to rear of the unit.
Burner details cast bar type x 2	2 rows of ports x 2.50mm x 7mm centers, 60 per side
Flame length	430mm x 100mm width
Cross Light Slot	x 2.5mm with under slung venture Overall length 231mm from primary air entry
Primary Air Opening	Ø 43mm
Grill Plate	Cast Iron 600mm(L) / 900mm(L) /1200mm(L) x 500mm(W) x 20mm (Thick)
Burner Supports	Venture end supported off injector holder attached to bracket off angle iron frame. Support for burner at end by angle iron bar.
Grilling or Toasting	Is by means of cast inverted grids which glow when heated and heat is radiated to the products beneath the grid.
Grease Collection Box	Beneath Grill Plate
Drip Tray (Located in Base of Grilling Compartment)	As hot plate long x 105mm(W) x 30mm(Depth)
Secondary air to Grill Burners	Induced to burners through front opening of grill compartment
Primary air Control to Grill Burners	Is by means of a rotating air shutter x Ø20mm with a locating hole for centering injector into burner
Heating of the Grill Plate	Is by the burners (every 300mm) located beneath the grill plate serving the grill compartment
Ignition to Pilot Burners	Spark igniter adjacent to burner is by means of piezo press button located on front panel or you can manual lighting at under cast plate
Gas cock knobs	Indicate 'Off', 'Hi', 'Lo'
Injectors	12.7mm hexagon 25.4mm(L) x Ø11mm Nozz 15mm long with 3mm B.S.P. thread x 6mm long
Regulator	Natural Gas Maxitrol RV48m-66. App. No. 3088

Appliance Support	The unit is supplied with 4 x Ø50mm x 400mm(L) tube incorporating adjustable feet			
Markings	Supertron on splashback Gas cock markings indicate gas flame position Data plate on front panel Serial No N.H.G.C. per burner Test Point Pressure Lighting Instructions			
N.H.G.C.	NG @ 1.0 Kpa		LPG @ 2.75Kpa	
	Injector	N.H.G.C.	Injector	N.H.G.C.
	2.05	22MJ/h	1.25	22MJ/h
Overall Dimensions				
Height splashback	over	1130mm		
Width	603mm (HC-T-600), 903mm (HC-T-900), 1203mm (HC-T-1200)			
Depth	825mm			
Depth (Body of Unit)	780mm			
Height to Hob	900mm			
Splashback	255mm x 82mm			
Weight	40kg (HC-T-600), 80kg (HC-T-900), 120kg (HC-T-1200)			
Gas Inlet	¾" – 20mm B.S.P. located 60mm in front rear of unit x 30mm in the center of the unit x 70mm down beneath the body of the unit			

INSTALLATION INSTRUCTIONS

(By Authorised Personnel Only)

this appliance should be installed by authorized persons only and must be installed in accordance with AG601, 1995 refer Section 5.12.4 Catering Equipment and all Clauses to 5.12.4.5.

GAS PIPING SYSTEM

Each Burners run front to rear.

The gas inlet to the appliance is located at the rear of the unit. The connection point is 425mm above the floor facing down. The gas point is in the centre of the unit.

The unit is supplied with a ¾" B.S.P. regulator – the installer must supply a ¾" B.S.P. gas cock to enable isolation of the appliance for servicing. The unit must have at least a 1" B.S.P. (25mm) pipe up to the connection point, with a minimum pressure of no less than 1.13 kpa inlet. A minimum appliance operating pressure of no less than 0.1 kpa with 60% of the appliance operating. The installer must use a manometer to check the pressure and test for leaks.

Test points are provided off the Regulator control and off the gas cock manifold. Alternatively a burner injector may be used off the top burner and the monometer tube placed firmly over the injector after removing the burner.

The appliance must be installed to local Health Dept. and gas fitting regulations.

For test point pressure settings refer to data plate on the appliance.

For Service: call local gas agent or retailer in your region or contact manufacturer for service information, should appliance fail to operate correctly.

Before leaving installation instruct user on the operation of the appliance, lighting of burners etc.

OPERATING AND MAINTENACNE INSTRUCTIONS, SERVICE

These instructions must be read carefully prior to initial use and retained in a safe place.

Remove all protective covering on stainless steel panels.

GRILL PLATE BURNERS, GRILL PLATE & LOWER GRILLING COMPARTMENT (Lighting Procedure)

Each burner has flame failure protection. To light the main burner the pilot must be lit first. The following steps must be taken.

1. Press in gas cock knob and turn anti-clockwise till pilot symbol lines up with indicator on control panel. There is a stop at this point. Light Pilot by pressing piezo button for a couple of seconds or light by match or taper. Hold gas cock in for approximately 5-7 seconds, then release knob. The pilot should now stay on.
2. Turn gas cock knob to indicated settings as required. The boiling burner can now be operated off the pilot.
3. It is recommended to turn off all pilot lights at the finish of the day's operations. This conserves energy and reduces operating costs.

GRILL COMPARTMENT (Lighting Procedure)

1. Press in gas cock knob to pilot symbol and stop (anti-clockwise).
2. Pilot is lit by a piezo press button adjacent to gas cock. Press button several times until pilot remains alight or you can manually light the plate by match, then turn gas cock to the desired setting as indicated by flame symbols for satisfactory flame. Pilot can be seen through viewing hole.
3. Warning when using grilling compartment – remember solid plate is heating also.
4. Pre-heat grill plate for approximately 5-10 minutes before placing products on to the plate. This prevents sticking of meat products, then reduce flame height to prevent undue flaring of the flame while cooking. Then pre-heat the grill toasting area as above.
5. It is recommended that the appliance be kept clean to prevent excess fat build up. Always empty fat collection tray daily.

Do not use any caustic base cleaning products. Damage to the appliance could result and void warranty.

SERVICING

(Must only be carried out by Authorised Personnel)

1. To remove burners tilt burner up from the front, pull forward if required for servicing.
2. Service of combination gas controls and burners must be carried out by an authorized person only.
3. When the piezo button does not work, please use manual lighting of the pilots.

For gas service call authorized local gas agent or contact manufacturer for service information should appliance fail to operate.

Phone: (613) 9543 9577

Fax: (613) 9544 1487

Or you call local Supertron Agent contact us.

CONVERSION INSTUCTIONS – NG TO LPG

1. Conversion must not be carried out without consulting manufacturer or agent in the region.
2. (a) Remove N.G. injectors
(b) Remove N.G. regulator
(c) Replace pilot injector with L.P. type
(d) Set appliance operating pressure to 2.75 kpa

DIAGRAM

