



Heavy Duty Gas Countertop Charbroiler

Models: PT-CB24-T, PT-CB36-T, PT-CB48-T



This manual contains important information regarding your unit. Please read the manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

PLEASE READ!!!



WARNINGS

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without all 4 legs.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow for hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Do not operate unattended.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not touch any electrical switch; do not try to light the burner; do not use a telephone within close proximity.
- Never attempt to move grates while cooking.

SET UP

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Place the equipment in the desired position and height.
3. Install the four (4) legs onto the equipment.
4. Clean and dry the equipment thoroughly before using.

INSTALLATION:

The installation of this equipment must conform with local codes, or with the National Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

- The equipment and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa).
- The equipment 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 ½ psi (3.5 kPa).

Clearance and positioning around the equipment:

- This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides. This equipment must be a distance of 6" from other equipment. The equipment must have the 4" legs installed and be placed on a non-combustible surface.

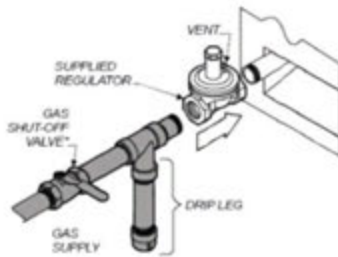
Air Supply and ventilation:

- The area in front and around the equipment 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 equipment 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. The regulator provided for this equipment is adaptable for both Natural gas and LP gas.
- Regulator specifications: 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.





Connection diagram

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

Gas Conversion:

- Conversion from Natural Gas to Liquid Propane (LP) or vice versa may only be performed by the factory or its authorized service agent. In case of troubleshooting, ensure the correct orifice sizes of the spuds have been provided.
- Natural Gas Orifice is #45
- Liquid Propane Gas Orifice is #54
- Orifice size is marked on the spud

LIGHTING THE PILOT:

The manifold units are equipped with standing pilots and each should be lit immediately after the gas is supplied to the equipment.

1. Before attempting to light the pilots, turn off the main gas valve to the equipment and wait 5 minutes to clear the gas.
2. Turn off all gas control knobs.
3. Turn on control valve and light all pilots.
4. The pilot burner must be lit at the end of the tube. Hold an ignition source through the pilot light hole in the front panel at the pilot tube. When the flame ignites remove ignition source.
5. Turn off the main gas valve to shut down the equipment.

Smoke appearing on initial use of the equipment is normal. This is a result of the rust preventative coating burning off. Allow the equipment to "burn in" for at least 15 minutes before the first use.

Pilot Flame Regulation:

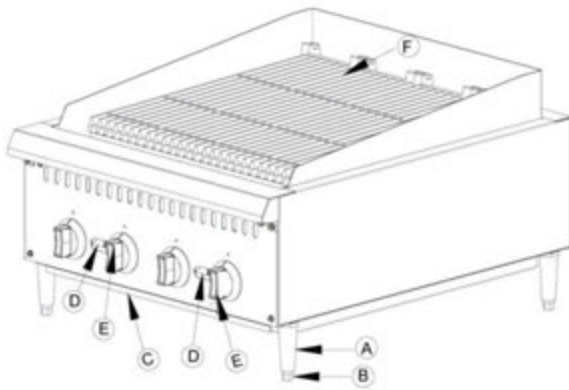
- The pilot flame on the equipment has been factory adjusted. When adjustment is necessary, adjust the pilot flames as small as possible but high enough to light the burner immediately when the burner valve is turned to the highest setting. Access to the pilot flame adjustment screw is obtained by removing the front panel.

Burner Adjustment:

- Remove the front panel to gain access. Turn burner valve knob to highest setting. 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.



FEATURES AND CONTROLS:



- (A) LEG. Supports the equipment.
- (B) ADJUSTABLE FEET. Used to adjust the level of the equipment.
- (C) DRIP TRAY. A tray that collects grease and oil. This tray can be removed for cleaning. It is recommended that water be in the drip tray to reduce flare-ups and smoking.
- (D) PILOT LIGHT ACCESS HOLE. Allows access to the pilot light.
- (E) GAS CONTROL KNOB. Used to set or adjust the temperature of the grilling surface.
- (F) GRILL GRATES. Cooking surface.

OPERATION:

Before initial use, turn the gas control knob to the maximum setting and allow the equipment to burn-in for 15 minutes. Seeing smoke coming from the cooking surface is normal during burn-in. After 15 minutes of burn-in, equipment is ready for use.

1. Hold the leg and rotate the adjustable feet so the equipment is level.
2. Set the grill grates to the full tilt position to start. This will allow grease to run down the grates and into the drip tray to reduce flare-ups.
3. Check the drip tray frequently and add water as necessary.
4. To ignite the burners, depress and turn the gas control knob to high position
5. Allow the equipment to pre-heat before attempting to use.
6. Adjust the valve set-point to obtain the desired level of heat.
7. To adjust the grill grate(s), raise or lower the back of the grates. Turn unit off and allow the grill grate(s) to cool. Make sure to use pot holders or oven gloves to reposition.

CLEANING:

To maintain the appearance and increase the service life, clean your equipment daily. DO NOT clean equipment with steel wool.

1. Allow the equipment to cool completely before cleaning.
2. Using a wire brush, scrape the grill grate(s) to remove any food residue.
3. To clean equipment, use either a damp cloth, sponge with soapy water or a metal scraper.
4. Dry grates thoroughly to prevent rusting.
5. Empty and clean the drip tray.

MAINTENANCE:

- A qualified service company should check the unit for safe and efficient operation on an annual basis.
- Gas piping shall be a certain size and installed to provide a supply of gas sufficient to meet the full gas input of the

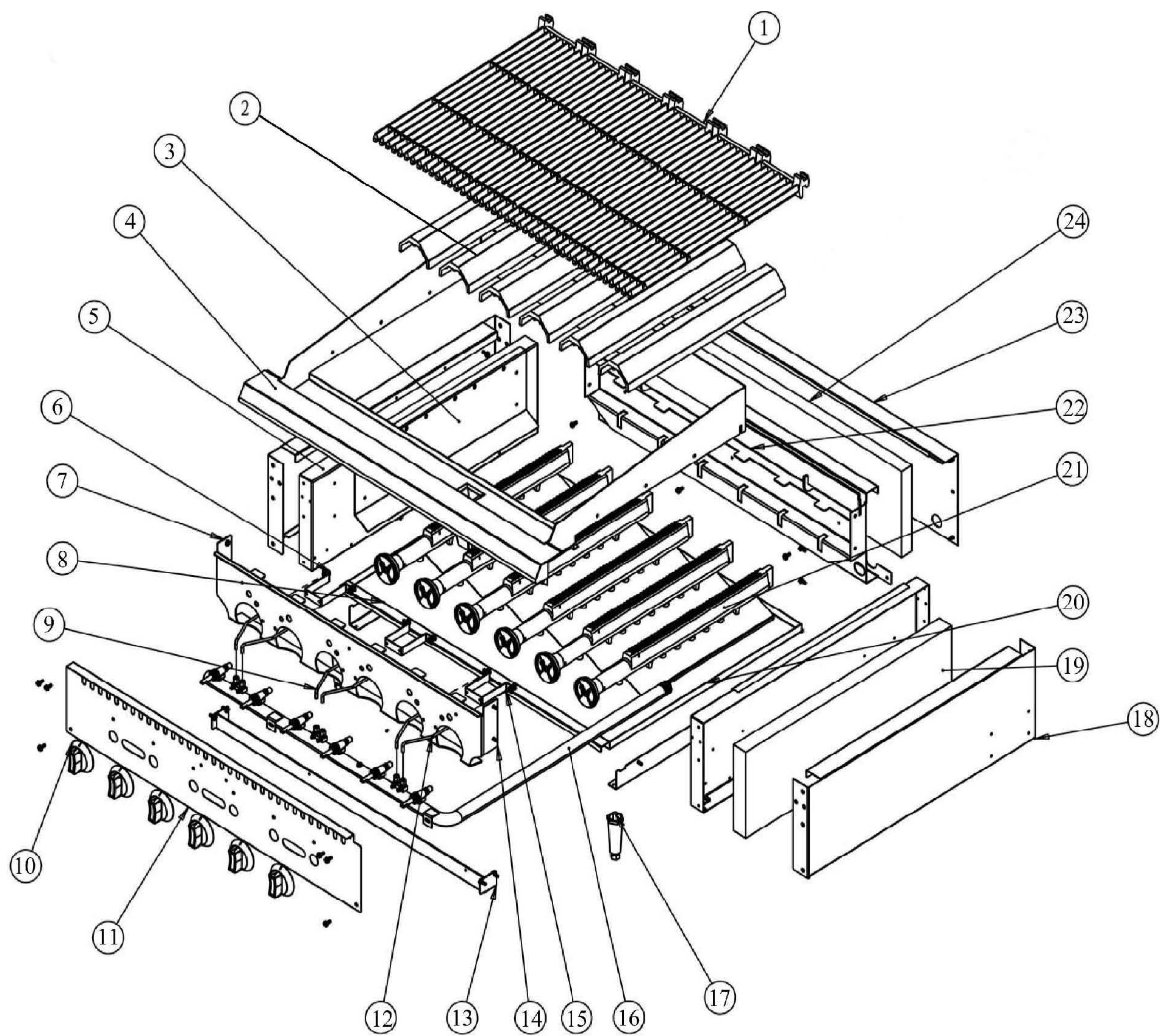


equipment.

- A manual shut off valve should be installed upstream from the manifold within 4 ft. (1.2m) of the equipment and in a position where it can be reached in the event of an emergency.
- Check entire gas piping system for leaks every so often. Using a gas leak detector or soapy water solution is recommended.
- Install equipment under efficient exhaust hood with flameproof filters with a distance of no less than 4 feet between the top of the equipment and the filters or any other combustible materials.

*Shipped setup for Natural Gas and includes a kit for conversion to LPG.





Countertop Gas Charbroiler

Reference Number	Description
1	Grate
2	Radiant Cover
3	Heat Insulation Plate - Chamber
4	Front Plate
5	Heat Insulation Plate - Side
6	Pilot
7	Screw
8	Crumb Tray Support Rack
9	Pilot Gas Pipe - Left
10	Knob
11	Front Panel
12	Pilot Gas Pipe - Right
13	Front Bottom Control Plate
14	Heat Insulation Front Plate
15	Pilot Rack
16	Gas Control Assembly
17	Foot
18	Steel Plate - Side
19	Heat Insulation - Side
20	Crumb Tray
21	Burner Assembly
22	Rear Plate in Chamber
23	Rear Plate Assembly
24	Heat Insulation - Rear



PATRIOTTM

PLATINUM WARRANTY

Patriot warrants its equipment against defects in materials and workmanship, subject to the following conditions:

Patriot gas equipment is warranted for two (2) years, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only, and is not assignable.

The stainless steel fry tank has a five (5) year limited tank warranty. If during the first year, the tank is found to have a leak and is verified by an authorized service company, the entire fryer will be replaced. During years two through five, a new tank will be given.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at Patriot's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by Patriot, after defective unit has been inspected and defect has been confirmed. Patriot does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts that may need to be replaced due to normal usage, wear or lack of preventative maintenance.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii and metropolitan areas of Alaska and Canada may vary.

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.

- Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.

- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.

- Equipment that has the model number or serial number removed or altered.

- Equipment on which the security seal has been broken.

If the equipment has been changed, altered, modified, or repaired without express written permission from Patriot, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application.

For warranty issues and technical support call Patriot Cooking at 888-585-9440. Please have your model number, serial number and proof of purchase ready. For non-warranty related issues call 800-458-5593.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF PATRIOT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."

Please register your product online at Patriotcooking.com

