



Gas Countertop HeavyDuty Charbroilers

A Professional Line of Commercial Cooking Equipment



Instruction Manual CHARBROILERS

MODELS: CULCTC24NG, CULCTC36NG, CULCTC48NG

This manual contains important information regarding your Culitek unit. Please read this 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.

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 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, ANSIZ223.1/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:

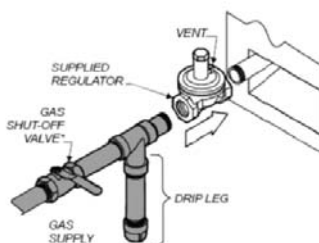
- This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides. This equipment must be a distance of 6" from other equipment. The equipment must have the 4" legs installed and be placed on a non-combustible surface.

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.

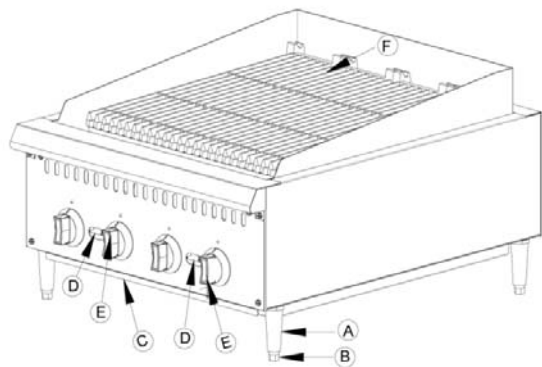
Pilot Flame Regulation:

- 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.



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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:

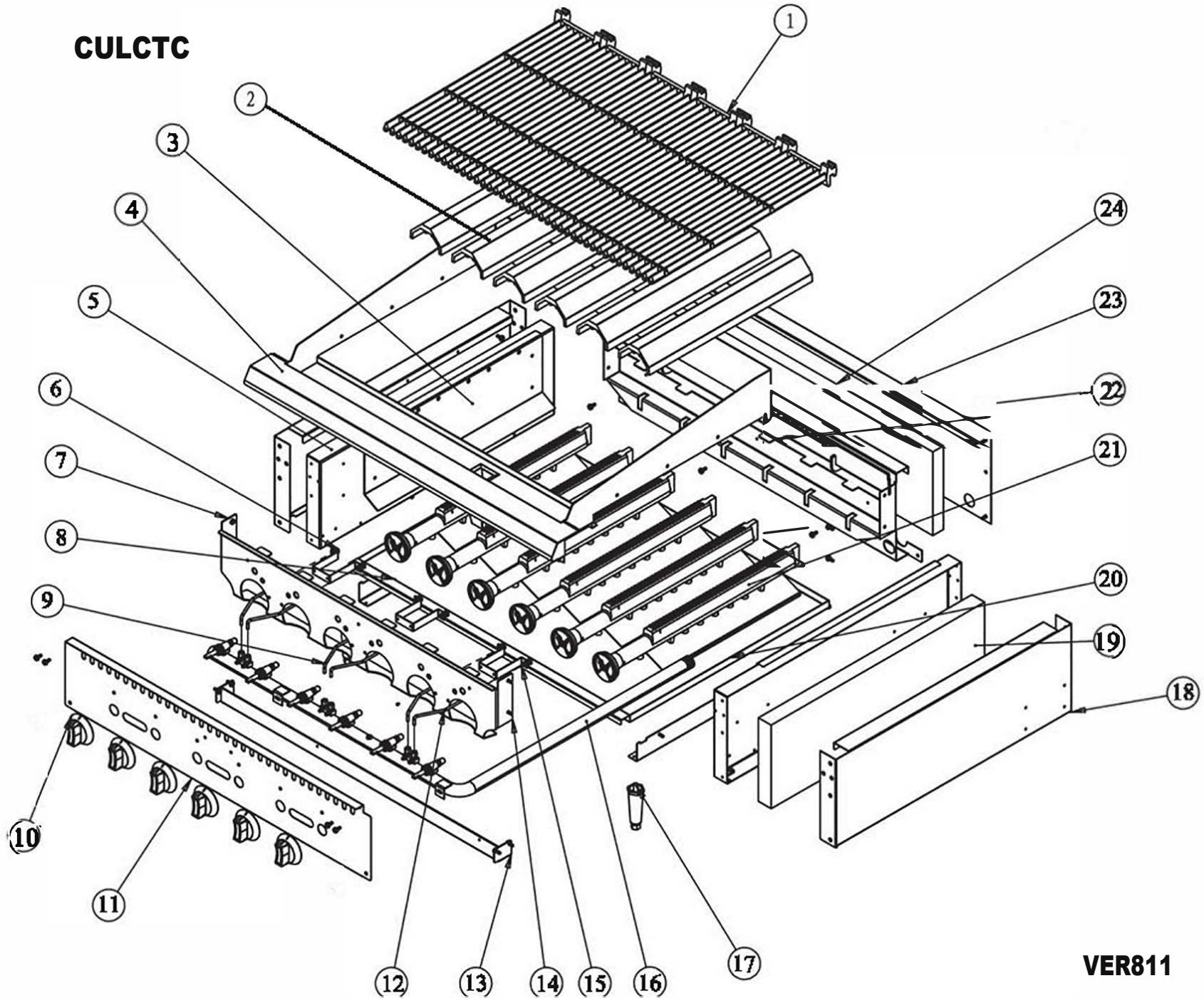
- A qualified service company should check the unit for safe and efficient operation on an annual basis.
- Gas piping shall be a certain size and installed to provide a supply of gas sufficient to meet the full gas input of the equipment.
- A manual shut off valve should be installed upstream from the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

SPECIFICATIONS:

Model	Description	Burners	BTU/hr	Gas Type
CULCTC24NG	Gas Charbroiler 24"	4	80,000	Natural or LPG*
CULCTC36NG	Gas Charbroiler 36"	6	120,000	Natural or LPG*
CULCTC48NG	Gas Charbroiler 48"	8	160,000	Natural or LPG*

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

CULCTC





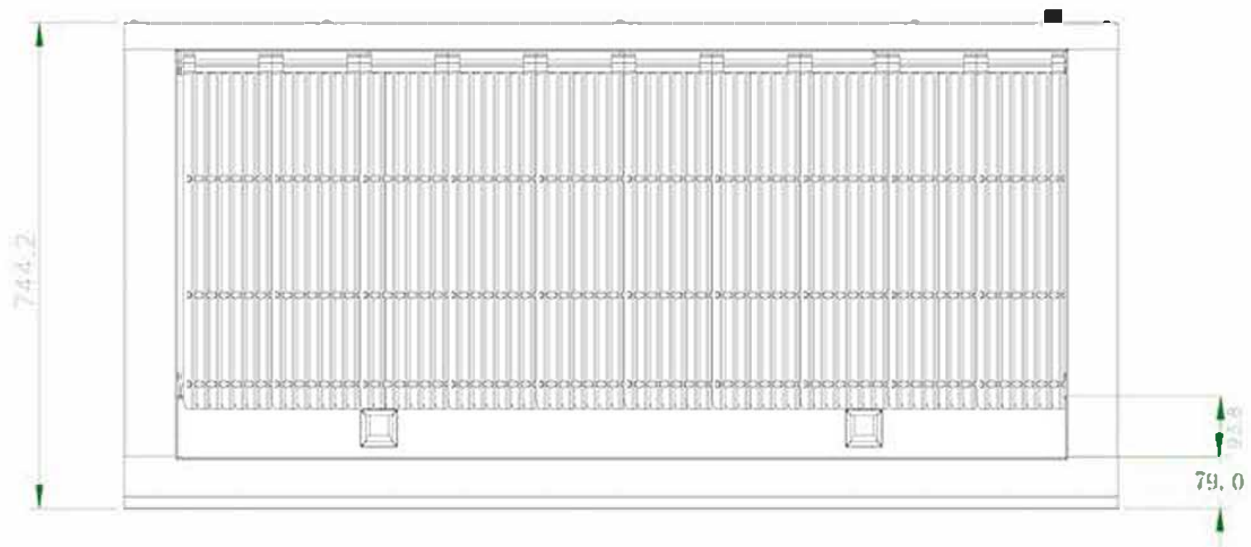
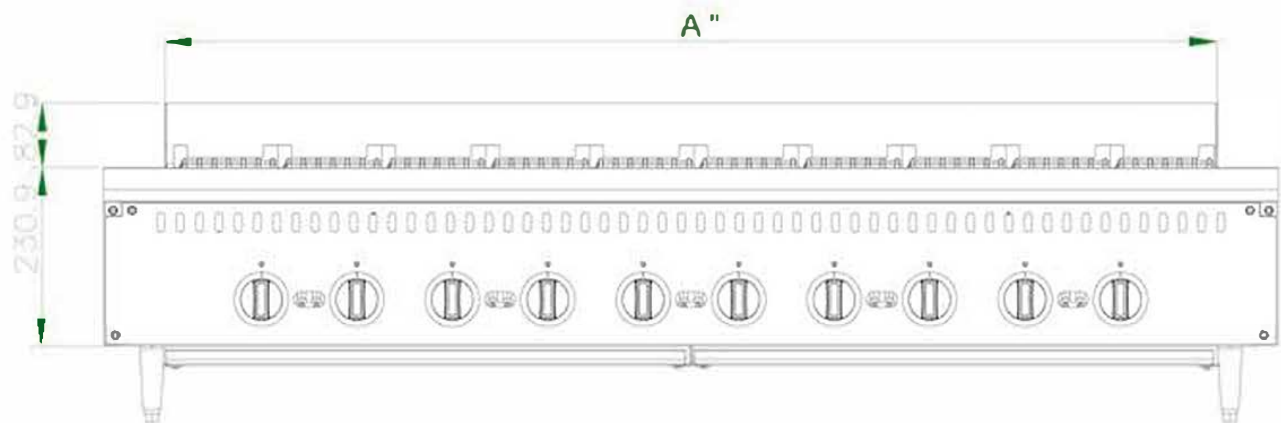
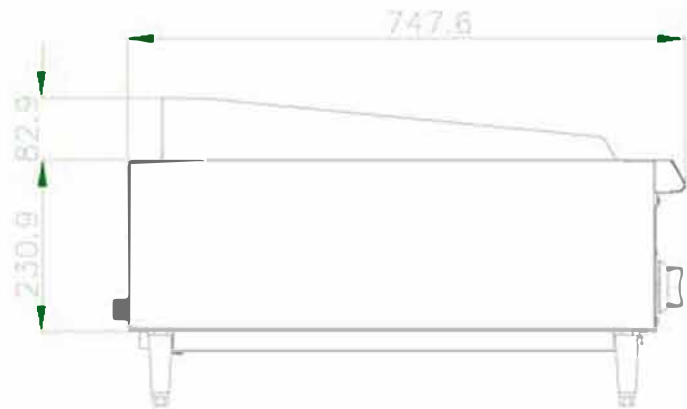
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Countertop Gas Charbroiler - CULCTC-24NG, CULCTC-36NG, CULCTC-48NG



Reference Number	CTC-24 Part Number	CTC-36 Part Number	CTC-48 Part Number	Description
1	CTC-1	CTC-1	CTC-1	Grate
2	CTC-2	CTC-2	CTC-2	Radiant Cover
3				Heat Insulation Plate - Chamber
4				Front Plate
5				Heat Insulation Plate - Side
6	CTC-6	CTC-6	CTC-6	Pilot
7				Screw
8				Crumb Tray Support Rack
9	CTC-9	CTC-9	CTC-9	Pilot Gas Pipe - Left
10	CTG-7	CTG-7	CTG-7	Knob
11				Front Panel
12	CTC-12	CTC-12	CTC-12	Pilot Gas Pipe - Right
13				Front Bottom Control Plate
14				Heat Insulation Front Plate
15				Pilot Rack
16	CTC2-16	CTC3-16	CTC4-16	Gas Control Assembly
17	CTG-13	CTG-13	CTG-13	Foot
18				Steel Plate - Side
19				Heat Insulation - Side
20	CTC2-20	CTC3-20	CTC4-20	Crumb Tray
21	CTC-21	CTC-21	CTC-21	Burner Assembly
22				Rear Plate in Chamber
23				Rear Plate Assembly
24				Heat Insulation - Rear

MODEL	A"	Burners
CULCTC24	24	4
CULCTC36	36	6
CULCTC48	48	8



Mandatory markings:

Below are examples of the rating plates that must be fixed to the rear of the unit on completion of the conversion by the installer.

Counter top gas charbroiler, HD, 24"		CULITEK	
Model: CULCTC-24	Gas Type: NAT	Manifold Pressure: 4" WC	
Orifice Size: 45# Drill	Input: 80,000 BTU	Max. Pressure: 7" WC	
Serial:			
Made in China	 Conforms to ANSI Z83.11b - 2009 Certified to CSA STD 1.8b - 2009	 Conforms to NSF Std. 4	
Fabrique aux La China			
Hecho en China	Intertek *****		
Intended for other than household use - Non destiné à l'usage domestique			

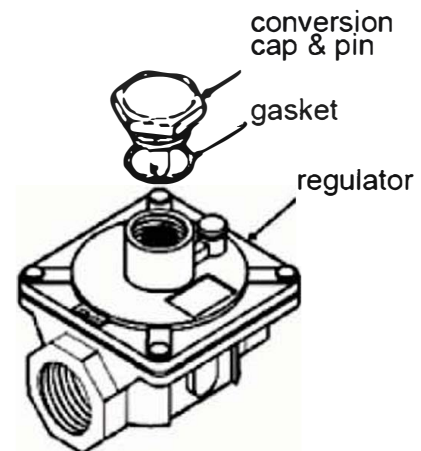


fig. 1 Gas pressure regulator

Example A Rating plate

CONVERSION BY QUALIFIED SERVICE AGENCY	
THIS APPLIANCE WAS CONVERTED ON	
day _____	month _____ year _____
To LPG gas with KIT # : _____	
By: company name _____	
address : _____	

<i>Which accepts the responsibility that this conversion has been properly made</i>	

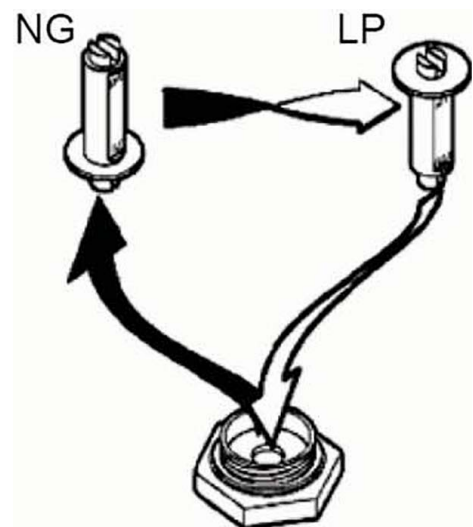


fig. 2 Conversion

Example B Installation plate

[LPG]	[GPL]	CLEARANCES ESPACES LIBRES	BACK ARRIERE	6"
FOR LP GAS WHEN EQUIPPED WITH NO. 54 DRILL SIZE ORIFICE POUR LP GAZ LORSQU'ÉQUIPÉ AVEC UNE OUVERTURE DE TAILLE DE MECHÉ NO. 54			RT SIDE COTE DROIT	6"
MAN.PRESS.	10.0	INCH W.C.	LT SIDE COTE GAUCHE	6"
PRESS.MAN.				
BTU CONSUMMATION /HR	80,000	BTU INPUT/HR		
FOR USE IN NON COMBUSTIBLE LOCATIONS ONLY DOIT ETRE UTILISE SEULEMENT DANS DES LOCAUX NON INFLAMMABLES COMPLIES WITH ANSI Z83.11b / CSA 1.8b -2009 , FOOD SERVICE EQUIPMENT For your safety refer to installation instructions for conversion procedure				

Example C warning label fixed to side of the unit



INSTRUCTIONS FOR FIELD CONVERSION TO LPG GAS

This instruction covers the following models

Counter top gas charbroiler

CTC-24/CTC-36/CTC-48

Please refer to specific instructions for each model range

WARNING

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 equipment.

WARNING

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, an explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit

MODELS	PARTS INCLUDES
CULCTC24	4×Jet #54 drill 1×installation plate
CULCTC36	6×Jet #54 drill 1×installation plate
CULCTC48	8×Jet #54 drill 2×installation plate

Specific Instructions for charbroiler:



CAUTION:
**ENSURE THE GAS SUPPLY IS SHUT OFF AT THE
MANUAL SHUT OFF VALVE BEFORE PROCEEDING
WITH THE CONVERSION**

1. Switch off the gas at the main supply valve and allow the unit to cool down before commencing with the conversion.
2. Lift off the complete grill plate assembly to expose the burners and valves.
3. Remove the burners by loosening the fastening nuts located under the rear of the burner, lift the rear of the burner and slide backwards.
4. The brass orifice located on the end of the control valve may now be loosened and removed using a 1/2" wrench.
5. Replace with the new orifice from the conversion kit, first applying a small amount of jointing paste to the thread on the end of the valve, this will ensure a good gas tight seal.
6. Replace the burner by sliding the open end over the orifice and then locating the M5 stud through the slot in the support bracket. Secure by replacing the M5 nut.
7. To operate with LP gas the regulator must be changed to operate at 10" WC. (see fig.1 on page 4) To do this remove the converter cap and pin from the regulator, remove the pin and invert then reinstall in the cap. Replace the cap on the regulator taking care that the gasket is in place on the cap
8. Prior to connecting the regulator, check the incoming line pressure, as the regulators can only withstand a maximum pressure of 1/2 PSI (13" 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.
9. Check 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.
10. Replace the loose fitting grill plate assembly into position.

11. Fix the conversion rating plate supplied in the kit adjacent to the original rating plate on the rear of the unit. Fill in the details required on the installation plate and fix to the rear of the unit

Setting the pilot burner:

When changing from natural gas to LPG it is necessary to adjust the pilot burner flame as well. This is done in the following steps:

1. Remove the control knobs from the front of the unit , loosen the screws holding the front panel and remove.
2. The pilot burner valve is positioned to the right of the control valve, a small adjustment screw is located on the front face of the valve body this can be turned in or out with a small flat screw driver.
3. Adjust the screw in small increments whilst the pilot flame is burning until a small stable flame is achieved.
4. Replace the front panel and secure, refit the control knobs.

Instruction for normal operating sequence:

PILOT BURNER OPERATION :

The units are equipped with standing pilots, and should be lit immediately after the gas is turned on.

- Turn off main valve to unit and wait 5 minutes to clear gas.
- Turn off all knobs and pilot valves.
- Turn on main valve and light all pilots.
- The pilot burner must be lit , at the end of the tube. Hold an ignition source (6 " fire lighter) Through the opening in the front panel at the pilot tube. When the flame is established remove ignition source.

BURNER OPERATION : To ignite burners, turn burner valve knob to 'High' position. Each burner is controlled by an individual high-low, on-off valve. An infinite number of grilling temperatures may be obtained by turning the burner valve knob to any position between high and low.

Derating at altitudes above 2000 ft (610m)

Ratings of gas utilization equipment are based on sea level operation and shall not be changed for operation at elevations up to 2000 ft (600m). For operation at elevations above 2000 ft (600 m), equipment ratings shall be reduced at the rate of 4 percent for each 1000 ft (300 m) above sea level before selecting appropriately sized equipment.



ONE YEAR WARRANTY

Culitek warrants all new gas components, such as cast-iron grates, stainless steel radiants, and briquettes to be free from defects in materials or workmanship. Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase. All claims for parts or labor must be made directly through Culitek, and must include model number of the unit, the serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect. Failure to comply with warranty policies will result in voiding claims.

WHAT IS NOT COVERED BY THIS WARRANTY

Culitek's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. Equipment on which the security seal has been broken, and/or that has the model number or serial number removed or altered will not be covered by this warranty. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

ROUTINE MAINTENANCE REQUIREMENTS MUST BE FOLLOWED OR WARRANTY IS VOID: Equipment that has not properly been maintained, been damaged from improper cleaning, and/or water damage to controls will void warranty in its entirety.

NO CONSEQUENTIAL DAMAGES: IN NO EVENT WILL CULITEK BE RESPONSIBLE FOR ECONOMIC LOSS, PROFIT LOSS, OR SPECIAL, EXEMPLARY, PUNITIVE, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE, REGARDLESS OF WHETHER OR NOT THEY RESULT FROM EQUIPMENT FAILURE.

WARRANTY IS NOT TRANSFERABLE: This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER THE WARRANTY PACKET PROVIDED WITH THE UNIT.



ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FOOD, OR ACTS OF GOD: Culitek is not responsible for the repair or replacement of any parts that are determined to have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of God.

IMPROPER ELECTRICAL CONNECTIONS: Culitek is not responsible for the repair or replacement of failed or damaged components resulting from electrical power failure, the use of extension cords, low voltage, or voltage drops to the equipment.

THE ONE YEAR PARTS & LABOR WARRANTY AND THE ADDITIONAL FIVE (5) YEAR FRY POT WARRANTY ARE AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, AND SELLER DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR THAT THE GOODS WILL BE FIT FOR A PARTICULAR PURPOSE. SELLER ALSO DISCLAIMS ANY IMPLIED WARRANTIES OF NON-INFRINGEMENT. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

Stocking Period: Equipment distributed by stocking dealers are permitted a period of up to six (6) months for time equipment is in-stock before sale to purchaser/user before warranty starts. For this extended warranty stocking period to be honored, customer must provide model number of the unit, the serial number, and dated proof of purchase. *In some cases, a 25% restocking fee may be charged to a buyer for returned items.

** Returns with applicable restocking fees will only be permitted on items returned within 90 days of purchase.*

Outside U.S. and Canada: This warranty does not apply to areas outside the continent of the United States. Culitek is not responsible for any warranty claims made on products sold or used in such areas.

Residential: Culitek assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications. The manufacturer does not recommend or authorize the use of any product in a non-commercial application, including but not limited to residential use. The use or installation of any product in non-commercial applications renders all warranties, expressed or implied, including the warranties of merchantability and fitness for a particular purpose, null and void, including any responsibility for damage, costs and legal actions resulting from the use or installation of products in any non-commercial setting.