

CARNIVAL KING

USER MANUAL



GAS CREPE MAKER

Item #382GCM16LP (LPG), #382GCM16N (NAT)

02/2018

www.CarnivalKingSupplies.com

GAS CREPE MAKER



General Safety Precautions

To ensure safe operation, read the following statements carefully.

These precautions should be followed at all times. Failure to follow these precautions could result in injury.

- Do not touch any hot surfaces.
- Do not immerse unit, in liquid at any time.
- Do not use this unit for other than intended use.
- Always cook on a firm, dry and level surface.
- High temperature will cause scalding. Do not stand over the unit when operating and do not touch any part of machine while in operation, other than the gas controls.
- Keep children and animals away from the gas crepe maker when in use.
- Do not modify unit.
- Install this appliance in non-combustible locations only.
- Do not place combustible or non combustible material in the vicinity of the unit as this could cause fires or obstruct airflow to the burner.
- For your protection we recomend a competent intallation agency install this appliance.
- Do not use an appliance that is damaged, leaking or which does not operate properly.
- Do not cover or change the primary air supply apertures in the burner as this will affect the performance of the product and may lead to unstable flames.
- If there is a leak on your appliance (smell of gas), Turn off the gas supply, first at the control valve on the cylinder and then on your appliance by turning the control knobs clockwise.
- This appliance consumes oxygen and needs ventilation for optimum performance and for the safety of those in close proximity.

IF YOU SMELL GAS!

- *OPEN WINDOWS*
- *DO NOT TOUCH ELECTRICAL SWITCHES OR PLUGS*
- *EXTINGUISH ANY OPEN FLAMES*
- *IMMEDIATELY CALL YOUR GAS SUPPLIER*



GAS CREPE MAKER

General Installation

- These appliances are intended for use with Natural Gas or LPG
Regulators used with this appliance must comply with the local standards
Appliances may be converted by qualified personnel. A conversion kit is supplied for the orifice spud.
- GAS CONVERSION - Conversion from Propane to Natural Gas 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	LP GAS
ORIFICE	#44 (2.1mm)	#55 (1.3mm)

- GAS CONNECTION - The Crepe Maker comes fitted with a 3/4" N.P.T. male adapter for connection to pressure regulator.
- GAS PIPING - Gas piping shall be of such a 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 LP gases.
- MANUAL SHUT OFF VALVES - A manual shut off valve should be installed upstream from the manifold and within 4 ft of the unit in a position where it can be reached in the event of an emergency.
- This appliance should only be used in a WELL VENTILATED ROOM, adequate ventilation allows for the removal of the products of combustion and allows the entry of replacement air.
- This appliance has a factory set primary air intake and no adjustment is necessary. No adjustments should be undertaken unless carried out by a factory approved agent.
- This appliance has a low shelf which can be used as the warming tray.

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Operating Instructions

- 1) Turn on the gas supply
- 2) The unit is fitted with a flame failure control valve. To ignite the burner, push in the knob and turn to maximum. Using the piezo ignitor to ignite the burner.
- 3) Allow at least 15 seconds for the flame failure device to operate and then release the knob.
- 4) Adjust the control valve to the desired setting. **Note !** should the flame be extinguished for any reason the control valve will cut off the gas supply to the burner.
- 5) The cast iron griddle plate needs seasoning before using for the first time.
 - Turn on the unit to maximum for around 5 minutes. The cooking plate may smoke during this period, but this is completely normal.
 - Add approximately one tablespoon of cooking oil onto the centre of the hot griddle. the flame should be turned to LOW
 - Spread the cooking oil over the entire surface carefully using a rolled up cotton cloth. leave the oil to cook for around 5 - 10 minutes and repeat the process using less oil everytime. (6 - 8 times) A well seasoned plate should be dark brown and have a shine.

Carnival King Gas Crepe Maker Features

- Stainless steel construction.
- Flame failure safety device
- 16" cooking surface
- Warmer drawer built in.
- Wooden T shaped batter spreader included.

Specifications

Item #	382GCM16N	382GCM16LP
PlateDimensions	16 "	16 "
Overall Dimensions	17.7"W x 9.4"H x 19"D	17 7"W x 9.4"H x 19"D
Weight	57.6lbs.	57.6 bs.
Output BTU	22 000 BTU	22 000 BTU
Gas Type	NATURAL	LPG
Orifice size	#44 (2.1mm)	#55 (1.3mm)



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Instructions for Gas Conversion: MODEL SERIES 382GCM16

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.

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.

Specific Instructions :

CAUTION

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

Switch off the gas at the main supply valve and allow the unit to cool down before commencing with the conversion.

Take off the front panel to expose the pilot valve and control valve.

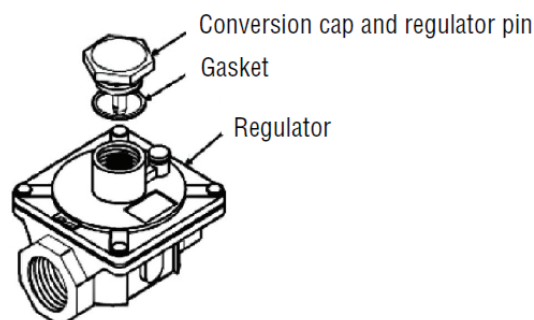
Change the orifice for main burner:

Loosen and remove the brass orifice located on the end of the burner with a wrench.

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 nozzle holder, this will ensure a good gas tight seal.

Adjust the gas regulator: From NAT Gas to LP Gas:

1. Use a 22mm wrench to remove the conversion cap from the top of the regulator.



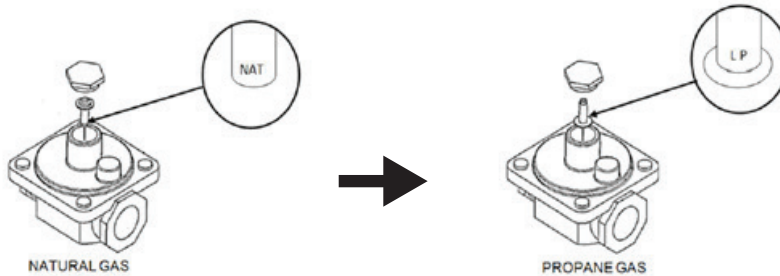
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Instructions for Gas Conversion: MODEL SERIES 382GCM16

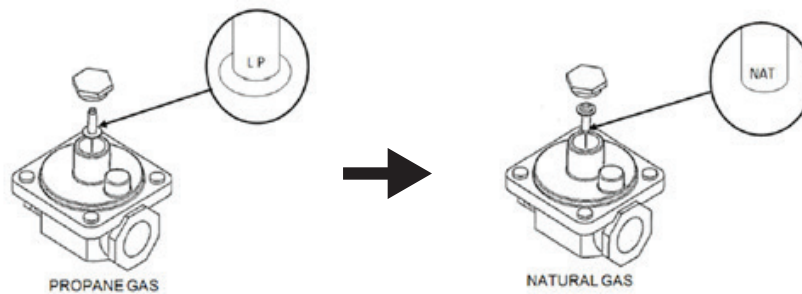
2. Remove the regulator pin, invert, and reinsert:

- From NAT Gas to LP Gas:



To operate with LPG gas, the regulator must be changed to operate at 10" WC

- From LP Gas to NAT Gas:



To operate with NAT gas, the regulator must be changed to operate at 5" WC.

3. Replace the conversion cap, taking care that the regulator pin and the gasket are both properly seated.

Test the equipment & Affix the rating label

Prior to connecting the regulator, check the incoming line pressure, as the regulators can only withstand a maximum pressure of 1/2PSI (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.

- 1) 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.
- 2) Put back the front panel and fasten it by screws
- 3) 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 surface of the unit.



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Instruction for Normal Operating Sequence:

Burner Operation:

To start main burners, turn the burner valve knob to “ON” position then press the igniter.

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 (610m).

For operation at elevations above 2000 ft (610m), equipment ratings shall be reduced at the rate of 4 percent for each 1000 ft (300m) above sea level before selecting appropriately sized equipment.

6 Month Replacement Warranty

(Effective from date of purchase)

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up, supervision when required, or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty. This warranty does not apply to any warranty claims made on products sold or used outside of the United States. Residential use voids this warranty.