



Cecilware[®]

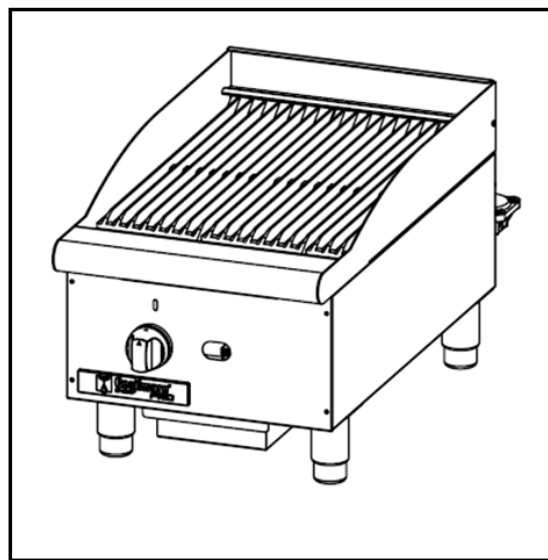
BY GMCW[™] **PRO**

Operation Manual

Gas Charbroiler

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Item Number	Model	Description
6600-1000	CCP15	One Burner
6600-1001	CCP24	Two Burner
6600-1002	CCP36	Three Burner
6600-1003	CCP48	Four Burner

Prior authorization must be obtained from GMCW for all warranty claims.

Retain this manual for future reference



Intertek
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Intertek

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Part # 390-00013

Safety Precautions

For your safety, the safety of others and to prevent damage to your appliance, read all warnings and the operator’s manual before installing or using the product.

DANGER: This term warns of imminent hazard that will result in serious injury or death.

WARNING: This term refers to a potential hazard or unsafe practice, which could result in serious injury.

CAUTION: This term refers to a potential hazard or unsafe practice, which could result in minor or moderate injury or product or property damage.

NOTICE: This term refers to information that needs special attention or must be fully understood.

Important Safety Information

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 this equipment.

FOR YOUR SAFETY
Do not store or use gasoline or flammable vapors or liquids in the vicinity of this or any other appliance.



This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

 **DANGER**

- You must post instructions in a prominent location to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.
- 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.
- Do not store flammable liquids near this unit.
- Unit should only be used in a flat, level position
- Failure to install, adjust or maintain this equipment properly can result in injury or death.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Have this equipment installed and adjusted by a qualified technician in accordance with all federal, state and local codes.

 **WARNING**

- Read installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.
- A qualified service technician must handle all maintenance and repair.
- Keep the appliance area free and clear from combustibles.
- Allow hot unit to cool before cleaning or moving.

CAUTION

- Do not leave appliance unattended with main gas valve open.
- 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.
- 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.
- Do not spray controls or outside of unit with liquids or cleaning agents.
- DO NOT use an open flame to check for leaks. Check all gas piping for leaks with a soap and water solution before operating unit.

NOTICE

- 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.

Specifications

MODEL	WIDTH IN. (MM)	DEPTH (MM)	IN. HEIGHT IN. (MM)	# OF BURNERS	BTU/PER BURNER
CCP15	15 (381)	33.1 (840)	15.6 (395)	1	40000
CCP24	24 (610)	33.1 (840)	15.6 (395)	2	40000
CCP36	36 (915)	33.1 (840)	15.6 (395)	3	40000
CCP48	48.3 (1220)	33.1 (840)	15.6 (395)	4	40000

General Information

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

If you have questions concerning the installation, operation, maintenance or service of this product, contact your authorized service agent.

THESE UNITS ARE SUITABLE FOR INSTALLATION ON NON-COMBUSTIBLE SURFACES ONLY.

Noncombustible and unit clearances: 6" sides (152 mm) 6" rear (152 mm) 4" floor (102 mm)

There must be adequate clearance for removal of the front panel. All major parts except the burners are removable through the front if the gas line is disconnected.

Do not obstruct the flow of combustion and ventilation air, under the unit near the legs or behind the unit near the flue. The space between the legs at the bottom admits combustion air. DO NOT BLOCK THIS SPACE. Do not place objects between the bottom of the unit and the counter top.

If equipped, the vent line from the gas appliance pressure regulator shall be installed to the outdoors in accordance with local codes or, in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1/NFPA 54*, or the *Natural Gas and Propane Installation Code, CSA B149.1*, as applicable.

Installation must conform with local codes, or in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1/NFPA 54*, *Liquefied Petroleum Gas Code ANSI/NFPA 58, CSA-B149.1*, or the *Propane Installation Code, CSA-B149.2* as applicable and in accordance with local codes.

- The appliance and its individual shutoff valve (to be supplied by user) 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 appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

Do not permit fans to blow directly at the unit. Wherever possible, avoid open windows next to the units' sides or back. Avoid wall type fans, which create air crosscurrents within a room.

It is also necessary that sufficient air should be allowed to enter the room to compensate for air removed by any ventilating system. Otherwise, an abnormal atmospheric pressure will occur, affecting operation and causing undesirable working conditions.

A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the unit is installed, and will leave the unit independent of changing draft conditions. For more information about air flow and venting, please read *NFPA 96: Standard For Ventilation Control And Fire Protection Of Commercial Cooking Operations*

Set-Up Instructions

⚠ DANGER

Failure to install, adjust or maintain this equipment properly can result in injury or death.

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Have this equipment installed and adjusted by a qualified technician in accordance with all federal, state and local codes.

⚠ WARNING

Read installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

⚠ CAUTION

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.

Unpacking

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

A) Apparent damage or loss must be noted on the freight bill at the time of delivery. The carrier representative (Driver) must then sign it. If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

B) In case of concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

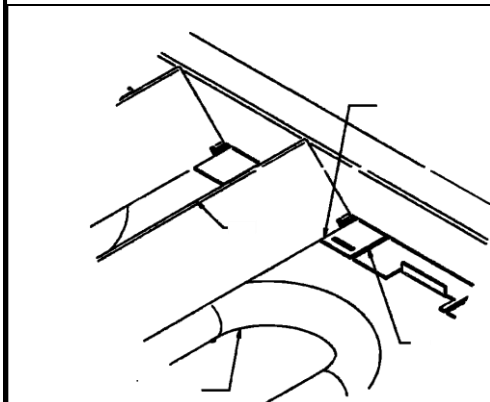
Installation must conform with local codes, or in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Liquefied Petroleum Gas Code ANSI/NFPA 58, CSA-B149.1*, or the *Propane Installation Code, CSA-B149.2* as applicable and in accordance with local codes.

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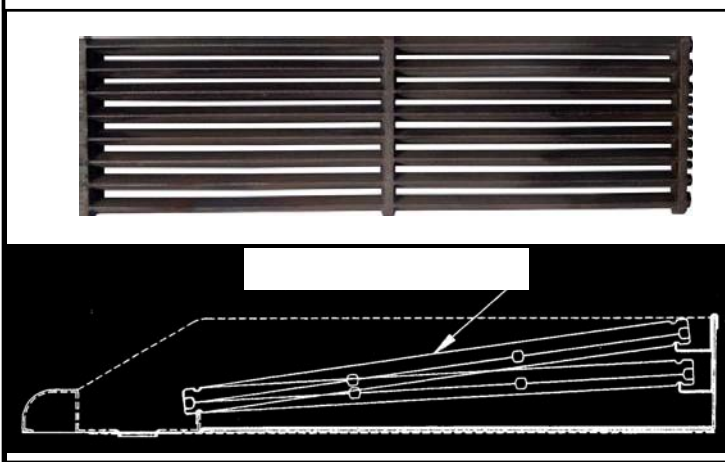
Assembly

1. Screw legs into the permanently fastened nuts on the four corners of the unit and tighten by hand.
2. Level the unit by turning the adjustment screw at the bottom of each leg. Do not slide unit with legs mounted; lift to move the unit.
3. Place the radiant tents in their position as shown in Sketch 1. Make sure that the tents are setting properly into the slots on the front and rear supports. Tents should be centered over straight section of the burners.
4. Place the top cooking grates with the grid bars sloping toward the front as shown in Sketch 2. NOTE: When cooking grates are placed correctly, the grooves on top will guide the excess fat drippings into the grease tray.

SKETCH 1



SKETCH 2



Installation Instructions

⚠ CAUTION

DO NOT use an open flame to check for leaks.

Check all gas piping for leaks with a soap and water solution before operating unit.

A qualified installer who thoroughly reads, understands and follows these instructions should perform installation.

Installation must conform with local codes, or in the absence of local codes, with the *National Fuel Gas Code*, *ANSI Z223.1/NFPA 54*, *Liquefied Petroleum Gas Code ANSI/NFPA 58*, *CSA-B149.1*, or the *Propane Installation Code*, *CSA-B149.2* as applicable and in accordance with local codes.

The appliance and its individual shutoff valve (to be supplied by user) 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 appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

- The installer must include a manual valve to shut off the fuel supply into the appliance.
- Pipe thread sealing compound must be resistant to the action of liquefied petroleum gases.
- Verify that the product regulator and orifice match gas type (natural gas or LPG-propane).
- Adjust pilot if necessary.
- Adjust main burner(s) if necessary.
- Adjust main burner air shutter if necessary.

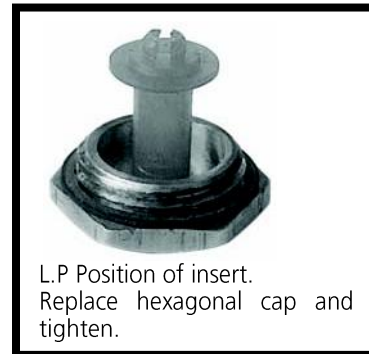
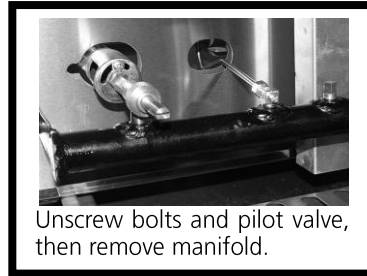
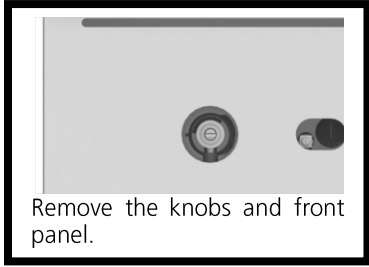
Conversion to Propane (LP)

Instructions are for conversion from Natural Gas to Propane (L.P.) on all models. The conversion must be completed before connecting the unit to the gas supply.

Units are shipped from the factory equipped for use on natural gas. Orifices necessary for LP (propane) are provided in a bag tied to the valve on the front panel.

- 1) Remove trivets, burners and replace valve orifice fittings with those marked #49 for LP (propane). Reinstall burners and trivets.
- 2) Before installing regulator, remove regulator cap and flip plastic insert attached to the underside of cap.

Conversion to Propane (LP) (continued)



Pilot Light Adjustment

Note: The pilot light on the appliance has been set at the factory. A screwdriver may be required for the first lighting to adjust the flame.

1. Turn off the gas supply valve and wait 5 minutes to clear the gas.
2. Turn all burner control valves to the "OFF" position.
3. Hold an ignition source (match) at the pilot.
4. Open the gas supply valve. Once the pilot flame is established, remove the ignition source.
5. Turn the burner control valves to "ON". If the pilot does not ignite the burners, promptly, turn off burner control valve and increase the size of the pilot flame. If the pilot flame appears larger than necessary, turn it down and retest burner ignition. The pilot flame should be as small as possible but large enough to guarantee reliable ignition of the burners when the burner control valves are turned to "ON".

Main Burner Adjustment

Note: The pilot burners provide ignition for the main burners.

1. To light burner, turn burner control valve to "ON."
2. Adjust flame height to desired position by turning the burner control valve.
3. To turn off, turn burner control valve to "OFF".
4. To shut down appliance, turn off manual gas supply valve.

Main Burner Air Supply Adjustment

Note: For efficient burner operation, a proper balance of gas volume and primary air supply must be maintained which will result in complete combustion. Insufficient air supply results in a yellow flame. An air shutter on the front of the burner controls the mixing of air and gas.

1. Loosen the air shutter retaining screws on the front of the burner and increase the air inlet opening size to eliminate the yellow tips of the burner flame.
2. Lock the air shutter in place by tightening the screws. If flames are noisy and pale blue, reduce the air openings to eliminate the excessive mixing air intake.

Operating Instructions

⚠ WARNING

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.

Never attempt to move a grill section while cooking. An unexpected flare could result in injury. Turn off unit, allow to cool, and use potholders and/or insulated gloves to move.

The space between the legs at the bottom admits combustion air. DO NOT BLOCK THIS SPACE.

Do not leave appliance unattended with the gas supply valve open.

⚠ CAUTION

Do not cover the top of the grid grates during a burn off operation. Restricting the airflow by covering the grid grates may cause them to warp. It will also cause damage to the valves, the knobs and the front panel decal.

NOTICE

When the broiler is first heated, it will smoke until oil used in manufacturing, preservation and dust from storage and shipping are burned off. An hour at "max." on all burners is usually sufficient.

Pilot Lighting Instructions

Note: The pilot light on the appliance has been set at the factory. A screwdriver may be required for the first lighting to adjust the flame.

1. Turn off the gas supply valve and wait 5 minutes to clear the gas.
2. Turn all burner control valves to the "OFF" position.
3. Hold an ignition source (match) at the pilot.
4. Open the gas supply valve. Once the flame is established, remove the ignition source.
5. Turn the burner control valves to "ON". If the pilot does not ignite the burners, promptly, turn off burner control valve and increase the size of the pilot flame. If the pilot flame appears larger than necessary, turn it down and retest burner ignition. The pilot flame should be as small as possible but large enough to guarantee reliable ignition of the burners when the burner control valves are turned to "ON".

Main Burner Lighting Instructions

Note: The pilot burners provide ignition for the main burners.

1. To light burner, turn burner control valve to "ON".
2. Adjust flame height to desired position by turning the burner control valve.
3. To turn off, turn burner control valve to "OFF". Wait 5 minutes before attempting to relight the burners.
4. To shut down appliance, turn off manual gas supply valve.

Appliance Operation

1. Turn the burners on about 15-20 minutes before cooking for preheating.
2. Set the knobs to the desired flame height or temperature.
3. Each valve will control the gas flow to the burner to bring that area of the unit up to the set temperature.
4. If different temperature settings are to be used, adjoining areas should be set at progressively higher temperatures using the lowest temperatures on the outside burners.

Cleaning & Maintenance

⚠ CAUTION

Before cleaning, turn off all valves, including gas supply valve, and allow unit to cool to room temperature.

When handling grates or radiant tents, always use insulated gloves to prevent burns.

Note: Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit, marring its appearance and making it susceptible to dirt accumulation. Do not use steel wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, iodine, ammonia or bromine chemicals as these will deteriorate the stainless steel and glass material and shorten the life of the unit. If the stainless steel surfaces become discolored, scrub by rubbing only in the direction of the finished grain.

Cleaning & Maintenance (continued)

Initial Cleaning

1. Thoroughly wash exterior of unit using a mild detergent.

Daily Cleaning

1. Remove the grease pan, empty it and wash it with a mild detergent.
2. Clean grease buildup on grates daily or more often as needed by "burn off".
 - a. Place grates on broiler, with grid bars horizontal, facing down.
 - b. Turn the broiler on for approximately 45 minutes.
 - c. Turn off the broiler and allow it to cool for 20 Minutes.
 - d. Clean top and bottom surfaces of grate with a wire brush to remove animal fats and carbonized grease.
 - e. Clean channels on grates with a scraper.
 - f. Remove grates from broiler. Clean top surface of radiant vents with the wire brush. They may be cleaned in place.

Weekly Cleaning

1. Clean unit thoroughly. Clean stainless steel or chromed surfaces with a damp cloth and polish with a soft, dry cloth. A mild detergent may be used. To remove discolorations, use a non-abrasive cleaner.
2. To remove the drip pan, pull by handle through the opening in the front panel.
3. Burner air shutter openings must be kept clean. Main burner ports must be kept clean. Clean burners with a stiff brush.

Maintenance

⚠ WARNING

A qualified service technician must handle all maintenance and repair.

⚠ CAUTION

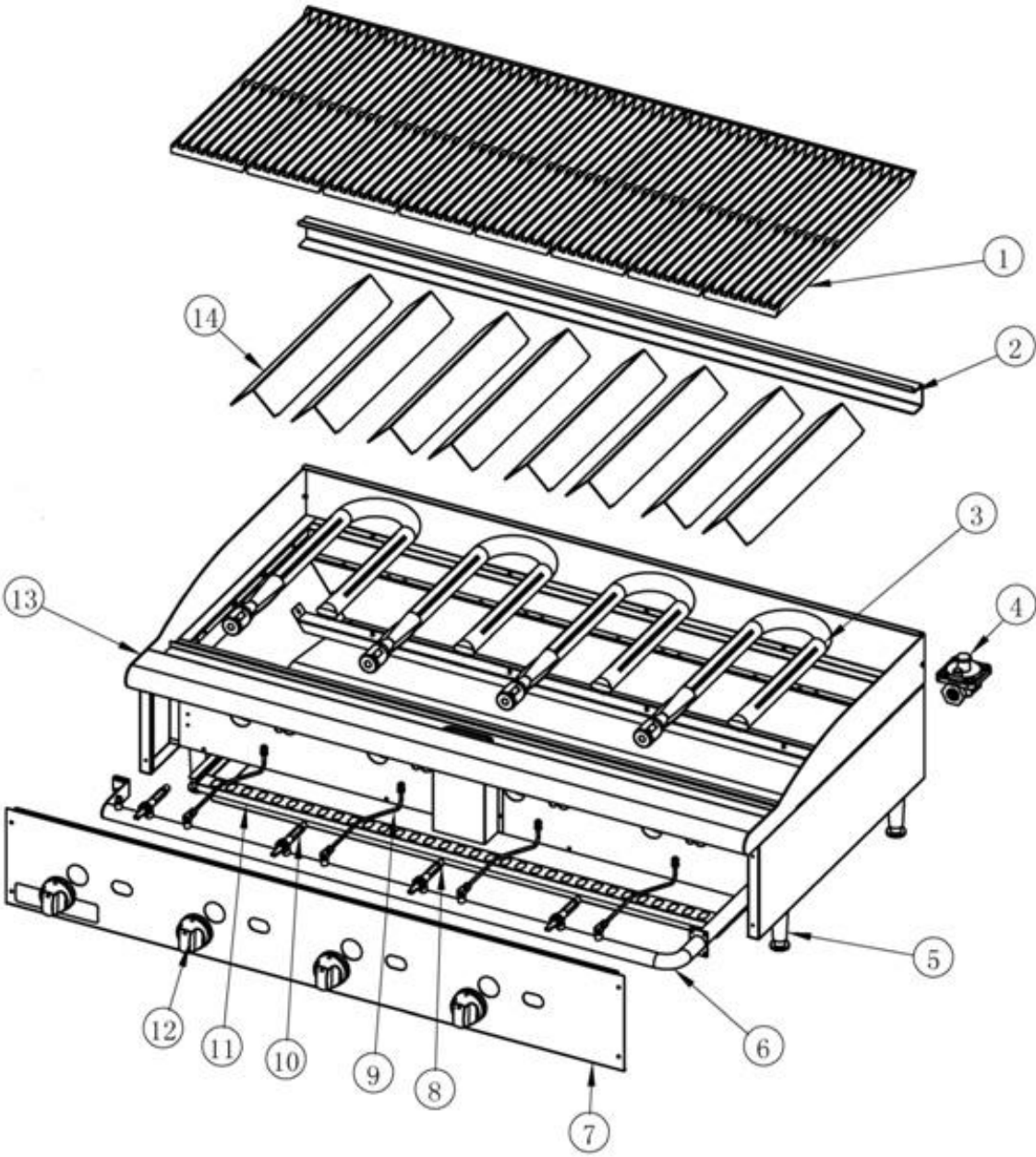
For your safety and to ensure proper operation, only use service and repair parts purchased from the manufacturer. If you have any questions or problems contact your nearest Service Representative.

All burner control valves must be checked and lubricated periodically by a qualified service technician.

Troubleshooting

Situation	Possible Solution
Pilot doesn't light	Ensure gas supply valve is turned on Ensure pilot orifice is not clogged
Pilot burner will not stay lit	Adjust pilot Ensure pilot orifices are not clogged Have qualified service technician ensure gas supply has been purged of air Redirect any fans or nearby ventilation
Heat does not come on when burner valve is turned on	Ensure pilot is lit Have qualified service technician check valve
Fat appears to smoke excessively	Turn down heat Moisture in the food may be turning into steam
Food sticks to grates	Turn down heat Clean or season grate Add small amount of cooking oil to surface under food
Food is undercooked inside	Turn down heat. Cook food longer
Food tastes greasy or has objectionable off-flavor	Turn up heat Use less cooking oil Food itself may have objectionable flavor Food may have been stored improperly

Exploded View Drawing Model: CCP48



Spare Parts List

Balloon Number	Description	Part Number
1	Cooking grid CCP24, CCP36, CCP48	410-00218
	Cooking grid CCP15	410-00219
2	Cooking grid support CCP15	410-00220
	Cooking grid support CCP24	410-00221
	Cooking grid support CCP36	410-00222
	Cooking grid support CCP48	410-00223
3	Stainless steel burner assembly	410-00225
4	Regulator	410-00226
5	Adjustable feet	410-00227
6	Manifold assembly CCP15	410-00228
	Manifold assembly CCP24	410-00229
	Manifold assembly CCP36	410-00230
	Manifold assembly CCP48	410-00231
7	Control panel CCP15	410-00234
	Control panel CCP24	410-00235
	Control panel CCP36	410-00236
	Control panel CCP48	410-00237
8	Orifice #36 NAT	410-00238
	Orifice #49 LP	410-00239
9	Pipe for pilot assembly	410-00240
10	Injector connection	410-00241
11	Drip tray CCP15	410-00242
	Drip tray CCP24	410-00243
	Drip tray CCP36	410-00244
	Drip tray CCP48	410-00245
12	Knob	410-00246
13	Main body CCP15	410-00247
	Main body CCP24	410-00248
	Main body CCP36	410-00249
	Main body CCP48	410-00250
14	Stainless steel tent radiant	410-00224
15	Cecilware medallion (not shown)	410-00325
16	Valve for manual control gas units (not shown)	410-00232
17	Pilot adjusting valve (not shown)	410-00233

Product Warranty

Effective October 1, 2013

New machines that have been manufactured by or for Grindmaster Corp. and all parts thereof are conditionally warranted to the original user by Grindmaster Corp. to be free from defects in material and workmanship (existing at the time of manufacture and appearing during the stated warranty period) under normal use and service as follows:

Limited Warranty 1 year parts and 90 days labor

During this warranty period, Grindmaster Corp. will at its option (and after inspection), repair or replace a defective unit with no charge for parts or bench labor during the applicable parts or labor warranty period, respectively. Grindmaster Corp.'s obligation under these warranty periods shall be limited to repairing or replacing any part of said machine (excluding plastic parts, rubber parts, light bulbs, fry baskets or other wear items) which proves defective within the warranty period. These warranty periods run from the date of installation (proof of installation date required), or 6 months following the date of shipment from the Grindmaster Corp. facility, whichever comes first. Bench labor does not include the service agent's travel time or cost of shipping to and from the service station or factory.

- This warranty is subject to the following conditions, terms and exclusions:
- Warranty does not apply to machines or any part thereof which have been subject to any accident, abuse, misuse, neglect, alteration, use on incorrect voltage, improper ventilation, damage caused in transit, improper installation or operation, improper maintenance or repair, normal wear items, plastic or rubber parts, poor water conditions, machine adjustments, temporary non-functioning conditions, fire, flood, electrical surge or acts of God;
- Warranty is in lieu of all other warranties expressed or implied. In no event shall Grindmaster Corp. be liable for consequential or incidental damages.
- The model and serial number of the unit (shown on the serial plate) shall be supplied to the service station or factory along with the defective parts of the unit.
- Upon request by Grindmaster Corp., some warranty parts, are to be shipped prepaid to the Grindmaster Corp. Factory Service Center designated in the RGA confirmation. Upon receipt, Grindmaster Corp. will inspect parts to verify warranty claim is valid. Replacement parts will be billed out when shipped, and then credited on return of a part that is proven to be a valid warranty claim upon inspection by Grindmaster Corp. Warranty labor will not be paid until warranty claim parts are received and validated by Grindmaster Corp.
- The buyer shall give prompt notice to Grindmaster Corp., and must obtain prior authorization from Grindmaster Corp., for any claim to be made under said warranty via telephone at (800-695-4500) or writing to P.O. Box 35020, Louisville, KY 40232-5020.
- Upon request by Grindmaster Corp., the defective equipment shall be shipped prepaid to the Grindmaster Corp. Factory Service Center designated in the RGA confirmation, or, if requested by Grindmaster Corp., to an authorized Grindmaster Corp. service location.
- **No field (including travel), outside or service station work is covered by this warranty without prior authorization by the Grindmaster Corp. Service Department.**

The dealers, distributors, employees and agents of Grindmaster Corp. are not authorized to modify this warranty or to add warranties that are binding to Grindmaster Corp. Neither written nor oral statements by such individuals establish warranties and thus should not be relied upon.

This will establish your warranty rights. The purchaser's redress against Grindmaster Corp. for the breach of any obligation arising from the sale of this equipment, whether derived from warranty or elsewhere, shall be limited to repair, replacement or refund at Grindmaster Corp.'s discretion.