



Cecilware®

Operator Manual

Gas Griddle / Cheesemelter

HDB2031 & HDB2042



Model: HDB2042



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Thank you for purchasing this quality Griddle / Cheesemelter. For your safety and the safety of others, read all warnings and the operator's manual before installing or using the product. Properly instruct all operators. Keep training records. For future reference, record serial number here:

Grindmaster-Cecilware

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Fax: 502.425.4664

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Grindmaster-Cecilware provides the industry's BEST warranty. Visit gmcw.com for warranty terms and conditions.



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Cecilware**

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Part # 390-00080

Safety Information

Important Safety Information



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.

For your safety and the safety of others, read all warnings and the operator's manual before installing or using the product.

DANGER: This term warns the user 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 or death.

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

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

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.

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

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.

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. This installation must conform with local codes, with the National Fuel Gas Code, ANSI Z223.1 (latest edition), Natural Gas Installation Code, CAN/CGA - B149.1, or the Propane Installation Code, CAN/CGA - B149.2 as applicable. Have this equipment installed and adjusted by a qualified technician in accordance with federal, state, and local codes.

Do not place anything over the flue opening.

Do not place combustibles or non-combustible material in the vicinity of the unit as this could cause fires or obstruct air flow to the burner(s).

The unit must be disconnected from the gas supply during pressure testing of pipelines in excess of 1/2 psig and isolated, by turning of the manual gas shut-off valve, during any testing equal to or less than 1/2 psig.

FAILURE TO COMPLY TO THE ABOVE RISKS PERSONAL INJURY, SHOCK HAZARD, FIRE, OR DAMAGE TO EQUIPMENT.

CAUTION

- Read and understand the operating instructions in this manual thoroughly. Only allow properly trained persons to operate this machine.
- Stay alert at all times during operation.
- Operate with care. Surfaces and area inside broiler will get very hot and may cause serious burns.
- This unit must be installed under a ventilation hood.

NOTICE

- Keep operating area clean.
- For use only in non-combustible locations.

Unpacking

Carefully lift unit out of shipping container, and inspect immediately for shipping damage. Your Gas Griddle / Cheesemelter was shipped in a carton designed to give it maximum protection. It was thoroughly inspected before leaving the factory. File any claims for shipping damage or irregularities directly with the carrier.

Installation

▲ WARNING: Do not store combustible materials on top or under any griddle / cheesemelter.

NOTICE Unit must only be installed and operated with legs provided by manufacturer.

Component Assembly

Legs are shipped with unit in a plastic bag. To install the legs, tilt back and screw in the two front legs. Mount the rear legs by tilting unit forward. Level unit after final installation. Height may be adjusted by turning the feet up or down as desired.

Place baffle plates on frame and position over locating studs as illustrated in exploded view.

Griddle plate will be properly located when adjusting screws fall into the recesses provided in the plate. Turn adjusting screws (8) so that the left hand side of the griddle plate is slightly higher than the right hand side which will enable the excess grease to drain off toward the grease can. A minimum space of a least 5/8" between the griddle plate and the frame should be maintained to insure proper operation of the broiler-griddle. Place grease can in groove provided for directly under grease trough in griddle plate.

Place food rack in side rails according to the height desired.

Clearances

Distance required between combustible and non-combustible material: 6" rear and 8" sides.

Air Supply and Ventilation

Adequate ventilation and air supply must be provided in order for the griddle / cheesemelter to operate properly and efficiently. The area in front and above the griddle / cheesemelter must be clear to avoid any obstruction of flow of combustion and ventilation air. Do not connect the griddle / cheesemelter flue directly to a building exhaust system or place the flue directly into the plenum of an exhaust hood as it will adversely affect the gas combustion of the unit.

Gas Connection

Before connecting griddle / cheesemelter to gas line, check the rating label to verify that the gas type called for on label coincides with the type available on site. The unit comes equipped with a 3/4" NPT Gas pressure regulator - set for either 4" W.C. (for natural gas) or 10"

W.C. (for L.P.) which must be installed directly to the 3/4" NPT gas manifold pipe protruding from the rear of the base. When installing the regulator ensure that the direction of the gas flow matches the direction of the arrow on the regulator body (the arrow must point towards the griddle / cheesemelter pipe). An accessible manual shut-off valve must be installed in gas supply line ahead of the unit. The size of the supply pipe must be sized to accommodate all of the gas-fired equipment that may be connected to the gas supply. Check with your local gas company as to the proper size. Only pipe sealant resistant to the action of L.P. gas should be used on pipe joint. Before attempting to light the griddle / cheesemelter, check all joints for leaks using a soap and water solution.

▲ WARNING: Do not use an open flame to test for leaks.

Initial Lighting Instructions

NOTE: These instructions are for initial lighting only. For normal operation of unit, following lighting instructions on front panel.

Before turning on main gas supply, burner valves should be in the "OFF" (horizontal) position. Turn on gas supply and light the two standing pilots (9) visible from inside the broiling section as shown in the drawing on page (6). Length of pilot flame should be approximately 1/2" long for proper ignition of burner.

Two holes in front frame are provided through which the pilot flames may be adjusted by turning the screw (10) in the pilot valve as indicated in drawing on page (6). Burner valves may now be turned to the "ON" position and burners should ignite. Proper flame adjustment of burners is obtained by opening or closing of primary air shutters just below where yellow tipping of flames disappear. When proper burner flame is obtained, unit is ready for operation.

SHUT DOWN - FOR COMPLETE SHUTDOWN, TURN MAIN GAS VALVE TO "OFF".

Lighting Instructions

1. Make sure burner valves are turned to "OFF" or horizontal position.
2. Turn on main gas supply valve to unit.
3. Light pilots which are located directly behind front panel in broiler section.
4. Turn burner valves counterclockwise to "ON" position to ignite burners.
5. To turn unit off, turn burner valves clockwise to "OFF" position.
6. RELIGHTING · Shut off all gas and wait 5 minutes before relighting pilot.
7. To completely shut down unit, turn burner valves to "OFF" position and close main gas valve.

Preparing Griddle

The griddle surface is protected with a protective coating. To remove this coating, light the burners and wait approximately 5 minutes for the griddle to heat, wet the entire griddle surface with clear water, and then add some griddle cleaner to the water. Let the cleaner work a few minutes, then wipe the cooking surface dry. Apply a light cooking oil or shortening on the griddle plate.

Your griddle is now ready for normal operation.

A grease trough is provided at the right of the griddle with a drain chute which empties into a grease can. Loosen the soil on the griddle plate and sweep it into the chute. Do not tap the edge of the spatula on the griddle plate, as this will mar the finish of the polished surface and possibly cause the food to stick when cooking.

Operation

Turn burner valves to "ON" position and wait approximately 20 minutes for griddle to reach operating temperature. Food may then be placed on griddle or broiler rack and rack adjusted to desired height. For Stand-By periods and adjustment of griddle temperature, turn valve handles between the "ON" and "OFF" positions.

Cleaning

▲ CAUTION: To avoid burns, allow Griddle / Cheesemelter to cool before cleaning.

Keep the griddle clean by washing and using griddle cleaners available from your dealer. Do not attempt to use any steel wool or abrasives which will embed in the plate.

Remove the grate and wash with common dishwashing detergent. Wipe inside area of broiler with damp cloth. Wipe exterior with damp cloth.

Air shutters should be cleaned of lint and dirt periodically.

Contact Grindmaster Cecilware if major repairs or maintenance is required.

Maintenance

Qualified Service Personnel Only

NOTE: Only for qualified personnel specializing in Hotel and Restaurant Cooking Equipment. Factory approval required prior to any warranty repairs.

After long periods of usage, burners and pilots should be cleaned for proper ignition and burner flame efficiency.

1. Shut off all gas to the broiler griddle.
2. Remove griddle plate and baffles.
3. Lift burners from hanger brackets and off burner valves.
4. Wire brush and clean burners, nichrome mesh and venturi of carbon deposits.
5. Lubricate gas valves with high temperature valve grease.
6. Replace burners and assemble parts in reverse order of removal.
7. Follow lighting instructions, light and adjust flames for proper combustion and burner efficiency.

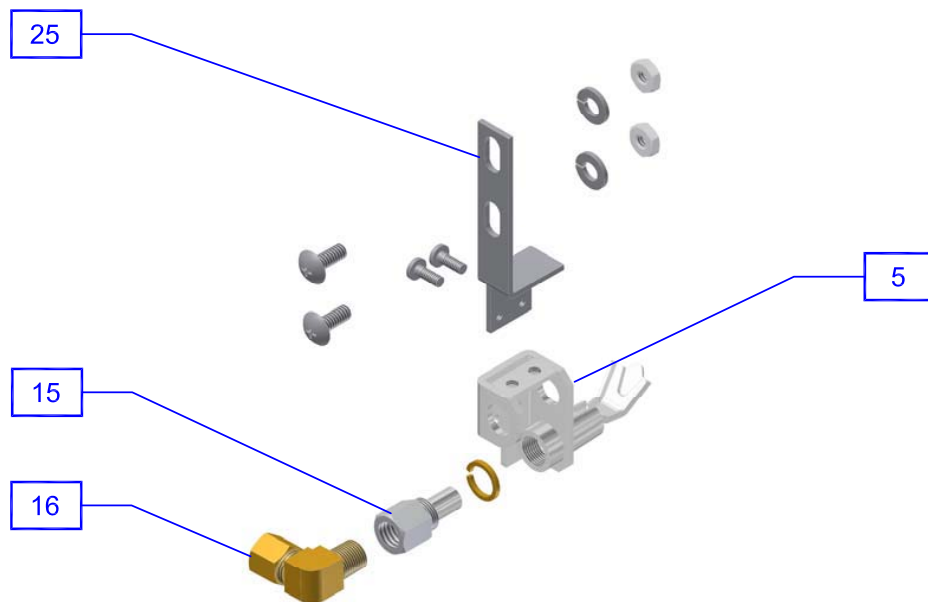
If you need help, call Grindmaster-Cecilware Technical Service Department, (502) 425-4776 or (800) 695-4500 (USA & Canada only) (Monday through Friday 8 AM - 6 PM EST). Please have the model and serial number ready so that accurate information can be given.

Prior authorization must be obtained from Grindmaster- Cecilware for all warranty claims.

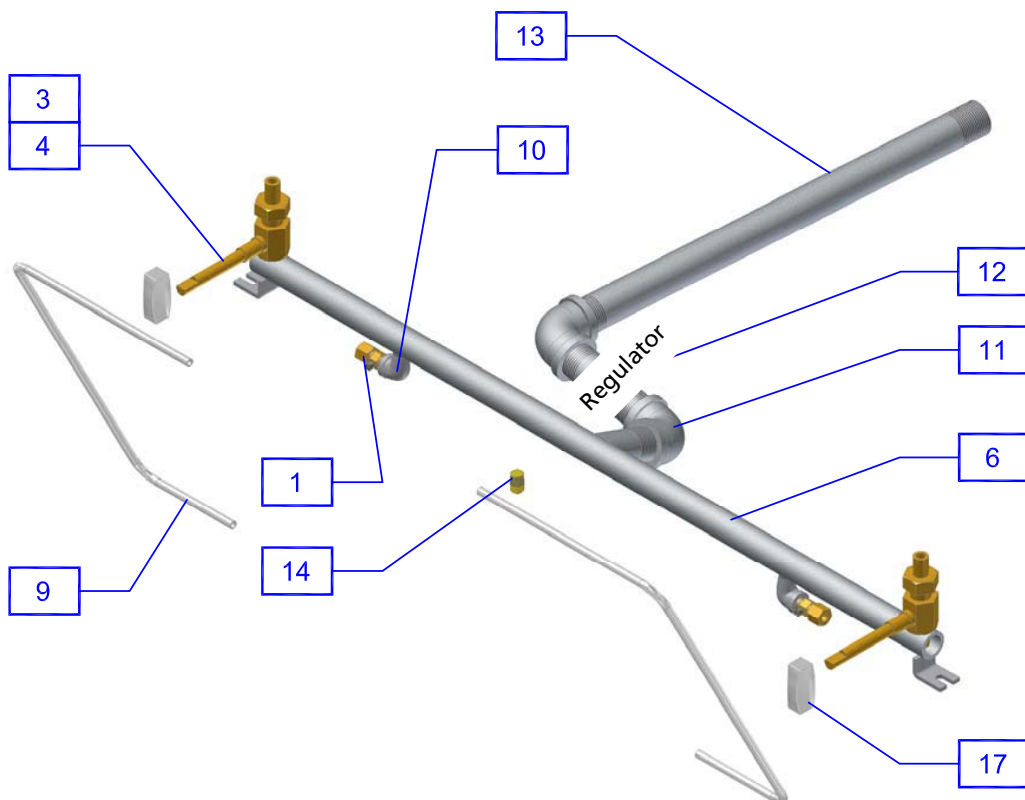
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Parts Diagram

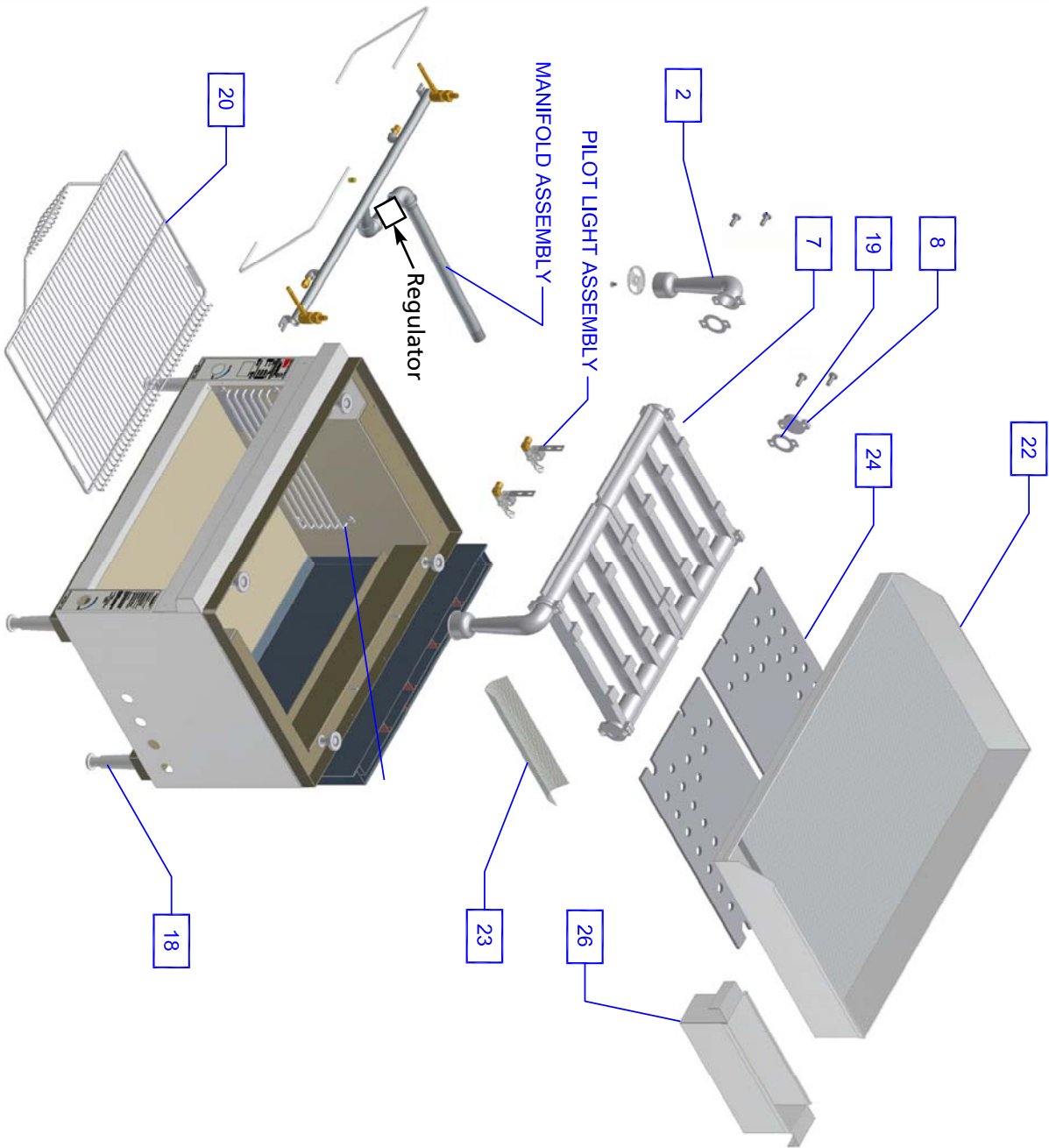
PILOT LIGHT ASSEMBLY



MANIFOLD ASSEMBLY



GAS BROILER - GRIDDLE



Parts List

ITEM	PART #	DESCRIPTION	HDB2031		HDB2042	
			Natural Gas	Propane	Natural Gas	Propane
1	F019A	PILOT, ADJUSTABLE	2	2	2	2
2	F025A	VENTURI ASSEMBLY, SMALL	2	2	2	2
3	F064L	GAS VALVE BODY (LIQUID PROPANE)	0	2	0	2
4	F064N	GAS VALVE BODY (NATURAL GAS)	2	0	2	0
5	F136A	PILOT BRACKET	2	2	2	2
6	F147A	MANIFOLD - HDB2031	1	1	0	0
6	F148A	MANIFOLD - HDB2042	0	0	1	1
7	G054A	BURNER - HDB2031	2	2	0	0
7	G055A	BURNER - HDB2042	0	0	2	2
8	G073Q	BURNER CAP DRILLED	2	2	2	2
9	H030V	PILOT TUBING - HDB-2042	0	0	2	2
9	H031V	PILOT TUBING - HDB-2031	2	2	0	0
10	J038A	1/8 BLACK STREET EL	2	2	2	2
11	K159A	ELBOW, 90 DEG. 3/4" STEEL PIPE	2	2	2	2
12	L203L	REGULATOR - LP	1	1	1	1
12	L053A	REGULATOR - NAT GAS	1	1	1	1
13	J059A	15" LONG NIPPLE, 3/4" STEEL PIPE	1	1	1	1
14	K044A	PLUG, BRASS 1/8"	1	1	1	1
15	K193A	FITTING, PILOT LIGHT (NAT)	2	0	2	0
15	K549A	FITTING, PILOT LIGHT (LP)	0	2	0	2
16	K193A	1/8M NPT x 1/4 COMPRESSION FITTING	2	2	2	2
17	M003A	KNOB	2	2	2	2
18	M005S	LEGS/4" ADJ. (4 PER BAG)	1	1	1	1
19	M021A	GASKET, GAS BURNER, BLACK	4	4	4	4
20	S001A	SHELF RACK - HDB2031	1	1	0	0
20	S000A	SHELF RACK - HDB2042	0	0	1	1
22	S043Q	GRIDDLE PLATE ASSEMBLY- HDB2042	0	0	1	1
22	S044Q	GRIDDLE PLATE ASSEMBLY- HDB2031	1	1	0	0
23	T020A	MESH NICHROME, 3 1/2" x 11 1/8"	6	6	8	8
24	T022A	BAFFLE, CAST IRON	2	2	2	2
25	TC99A	MOUNTING BRACKET, PILOT LIGHT	2	2	2	2
26	V087C	GREASE CAN	1	1	1	1

Grindmaster-Cecilware

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