

# ROYAL RANGE OF CALIFORNIA, INC.

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## OWNERS MANUAL • INSTRUCTIONS • INSTALLATION • OPERATION • MAINTENANCE

\*\* **RIB-RIBT** Series – Radiant Broiler with Under Fired Infrared Burners.

### FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

### 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.

Instruction to be followed in the event the user smells gas shall be posted in a prominent location. This shall be obtained by consulting the local gas supplier. This equipment is design engineered for commercial use only.

### RETAIN THIS MANUAL FOR FUTURE REFERENCE.

### IMPORTANT. Installing, Operating and Service Personnel:

Qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes should perform installation of the equipment. Qualified or authorized personnel who have read this manual and are familiar with the functions of the equipment should perform operation of the equipment. Qualified personnel who are knowledgeable with ROYAL RANGE equipment should perform Service of the equipment.

### INSTALLATION INSTRUCTIONS

A manual gas shut-off valve must be installed in the gas supply (service) line ahead of the appliance and gas pressure regulator in the gas stream for safety and ease of future service.

Gas pressure regulator provided with the equipment must be installed when the appliance is connected to gas supply. The area around the appliance must be kept free and clear of combustibles such as solvents, cleaning liquid, broom, rags, etc. Proper clearances must be provided at the front of the appliance for servicing and proper operation.

Provisions shall be incorporated in the design of the kitchen, to ensure adequate supply of fresh air and adequate clearance for air openings into the combustion chamber, for proper combustion, and ventilation. For proper operation of the appliance, do not obstruct the flow of combustion and ventilation air.

The installation must conform with local codes, or in the absence of local codes, to the national fuel gas code, ANSI Z223.1 (or latest addenda). The Appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system in excess of ½ PSI.

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.

The gas supply line must be at least the same size as the gas inlet of the appliance.

RIB,RIBT, series broilers are for installation in non-combustible locations only.

### FLEXIBLE COUPLINGS, CONNECTORS AND CASTERS

For an appliance equipped with casters, the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 or *Connectors for Moveable Gas Appliances*, CAN/CGA-6.16, and a quick –disconnect devices that complies with the standard for *Quick Disconnect Devices for Use with Gas Fuel*, CANI-6.9. Adequate means must be provided to limit device or its associated piping to limit the appliance movement.

Restraining devices may be attached to the back frame/panel of the unit.

## **OPERATING INSTRUCTIONS**

Before lighting, check all joints in the gas supply line for leaks. **DO NOT USE OPEN FLAME TO CHECK FOR FLAMES! USE SOAP AND WATER SOLUTION.**

### **Lighting and Shut Down**

Turn all valves to "OFF" position. Wait five minutes. Turn pilot valve(s) adjusting – screw counter-clockwise, then light standing pilot and adjust flame ¼ inch high. Turn "ON" gas valve(s) to light main burners. For complete shut down, shut off gas valve(s) and turn pilot valve(s) adjusting- screw clockwise to shut off gas to the pilot(s).

Thermostat controls temperature only with the Hood in the down position. All Burners come on when the Hood is raised.

## **MAINTENANCE INSTRUCTIONS**

### **Cleaning Daily: Unit must be off and cool.**

- A. Cast iron top grates: Should be scraped with a wire brush frequently and periodically soaked in a hot water solution to remove grease. Never expose the grate(s) to extreme heat for the purpose of burning off excess grease. This practice will shorten the life of the grate(s).
- B. Radiant burner covers: DO NOT use harsh abrasives on any portion of the stainless. Remove large pieces of food residue and carefully clean spillovers.
- C. Infra-Red burners: Carefully remove any large pieces of debris. Use a non-metal soft brush to clean any remaining debris. The use of any solvents or wire brushes may damage the tiles.