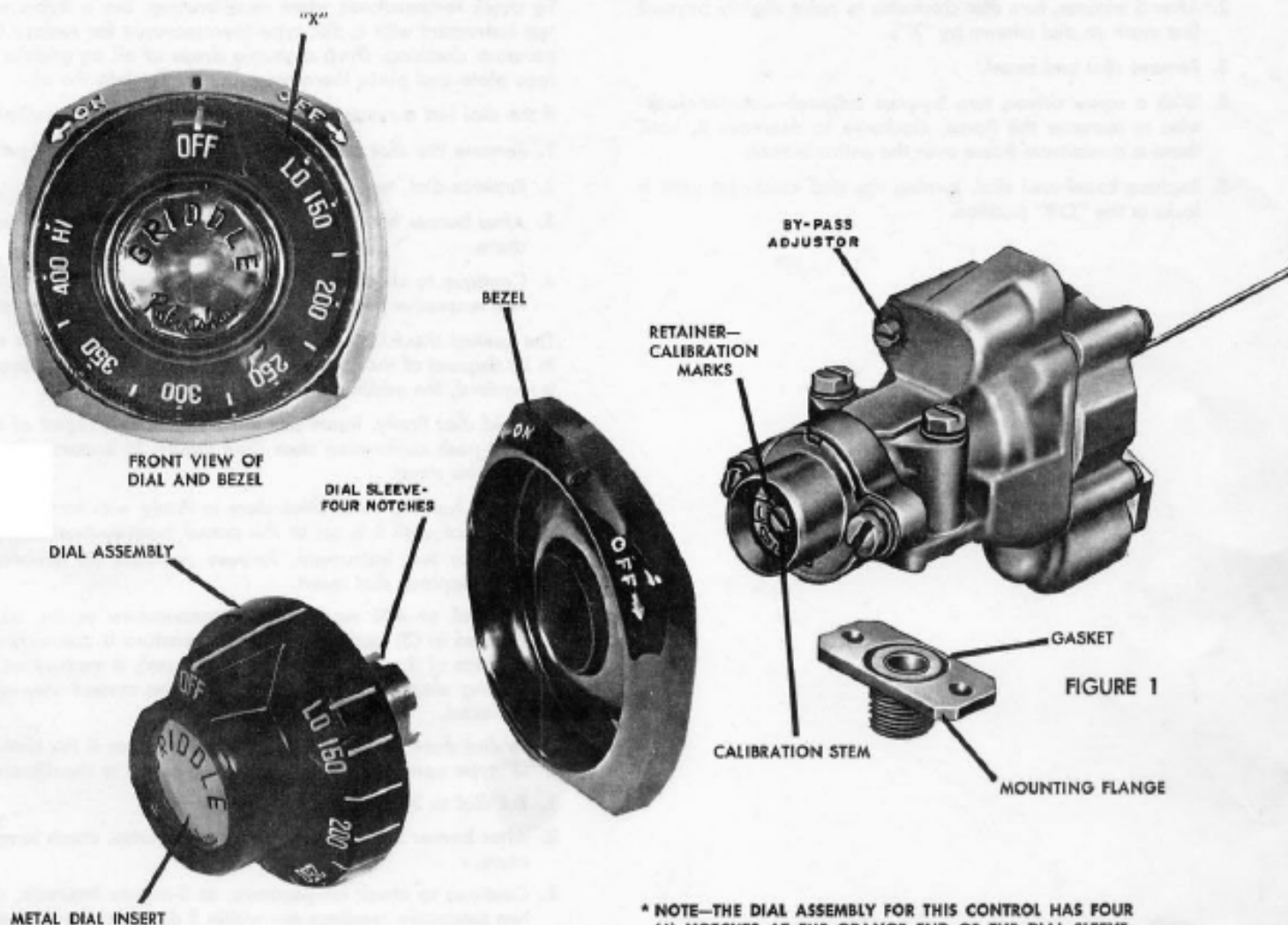


Robertshaw

GRIDDLE HEAT CONTROL



* NOTE—THE DIAL ASSEMBLY FOR THIS CONTROL HAS FOUR (4) NOTCHES AT THE ORANGE END OF THE DIAL SLEEVE. DO NOT USE ANY OTHER DIAL SLEEVE THAN THE TYPE SHOWN WITH THE FOUR (4) NOTCHES.

TO LIGHT BURNER—

Some griddles equipped with this griddle control will also be equipped with an automatic lighting device. When this is the case, follow the instructions given by the manufacturer of the device.

If the range does *not* have automatic lighting, the procedure is as follows:

1. Push dial inward and turn it counter-clockwise a quarter of a turn or more.

2. Light the burner with a match.

3. Turn dial to the desired temperature.

4. To shut off gas, turn dial clockwise to "Off" position.

NOTE—

Without automatic lighting, this procedure must be followed each time the griddle is used. It is necessary to push the dial inward because the dial automatically locks itself in place when in the "Off" position.

TO ADJUST BY-PASS (MINIMUM BURNER) FLAME—

When the appliance reaches the temperature at which the dial is set, the control cuts down the flow of gas to the amount required to keep the appliance at that temperature. Always, however, the control must by-pass enough gas to keep the entire burner lighted. To maintain this minimum flame, the by-pass must be set carefully and accurately, as follows—(See Figure 1)

1. Light the burner, then turn dial "FULL ON."
2. After 5 minutes, turn dial clockwise to point slightly beyond first mark on dial (shown by "X").
3. Remove dial and bezel.
4. With a screw driver, turn by-pass adjuster—counter-clockwise to increase the flame, clockwise to decrease it, until there is a minimum flame over the entire burner.
5. Replace bezel and dial, turning the dial clockwise until it locks in the "Off" position.

TO RECALIBRATE GRIDDLE CONTROL—

This griddle control is a precision instrument. It is carefully calibrated at the factory—that is, it is so adjusted that dial settings match actual temperatures. Field recalibration is seldom necessary, and should not be resorted to unless considerable experience with cooking results definitely proves that the control is not maintaining the temperatures to which the dial is set.

Recalibration should not be undertaken, however, until the by-pass flame has been adjusted.

To check temperatures when recalibrating, use a Robertshaw test instrument with a disc type thermocouple for surface temperature checking. Drop a couple drops of oil on griddle surface plate and place thermocouple disc flat into the oil.

If the dial has a removable metal insert, proceed as follows:

1. Remove the dial and push out metal insert. (See Figure 1)
2. Replace dial, turn to 350 mark, and light burner.
3. After burner has been on about 15 minutes check temperature.
4. Continue to check temperature, at 5-minute intervals, until two successive readings are within 5 degrees of each other.

The control should be recalibrated if your reading is not within 10 degrees of the dial setting (350 degrees). If recalibration is required, the additional steps to be taken are these:

5. Hold dial firmly, insert screw driver through center of dial, and push calibration stem (See Figure 1) inward. (Do not turn this stem)
6. While holding calibration stem in firmly with screw driver, turn dial until it is set at the actual temperature as shown by your test instrument. Release pressure on calibration stem. Replace dial insert.
7. Set dial at 400 mark. Check temperature again, as instructed in (3) and (4). If the temperature is not within 20 degrees of the dial setting (400 degrees), it means that the sensing element is inoperative and the control should be replaced.



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