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OWNER'S MANUAL
INSTRUCTIONS, INSTALLATION, OPERATION, MAINTENANCE
COUNTERTOP EQUIPMENT

* RCB, RSCB Series Char Broilers
* R(D)SB Series Salamander Broilers
* R(D)CM Series Cheesemelters
* R(D)HP Series Hot Plates
* R(D)KTB, RKRB Series Kabob Broilers
* R(D)MG, RSMG, R(D)MGD Series Manual Griddles
* R(D)TG, RSTG, RTGD Series Thermostatic Griddles
* R(D)RB, RSRB Series Radiant Broilers
* RDSA, RDSAC, Series Snap Action Griddles
* RSP, RMJ,SPR,SSPR,OR-18-W Series Stock Pots & Wok Ranges
* R(D)ARB Series Radiant Broiler with Adjustable Lift Top Grates
* *RTY-SERIES, Teppan Yaki Griddle
* R(D)IB, R(D)IBT Series, Radiant Broiler with Under Fired Infrared Burners.
* TB / RB /DRB / 1223 /BG,DRBG /GB /RD80,RD85,RD100 /ORHP / ORSU SERIES

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. Disconnect power supply before cleaning or servicing.

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected & crafted carefully by skilled personnel before leaving factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

1. **Visible loss or damage**: Note on freight bill or express delivery and have signed by the person making delivery.
2. **File claim for damages immediately**: Regardless of the extent of damages.
3. **Concealed loss or damage**: If damage is noticed after unpacking, notify the transportation company immediately and file 'Concealed Damage' claim with them. This should be done within fifteen (15) days from the date delivery is made to you. Retain container for inspection.

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.

Clearances	Non-combustible Walls		Combustible Walls	
	Rear	Sides	Rear	Sides
R(D)MG, RSMG, R(D)MGD RDSA, RDSAC R(D)TG, RSTG, R(D)TGD, R(D)HP	0”	0”	6”	4”
RCB, RSCB, R(D)RB, RSRB, RKRB/R(D)KTB RIB, RIBT, RARB	0”	0”	N/A	N/A
RSP	4”	0”	17”	15”
R(D)SB, R(D)CM	0”	0”	4”	4”

For installation on a non-combustible counter/floor only.
RCB, RSCB, R(D)RB, RSRB, R(D)ARB, R(D)IB, R(D)IBT, R(D)KTB & RKRB 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.

ELECTRICAL CONNECTION:

IMPORTANT

Safe and satisfactory operation of your equipment depends to a great extent on its proper installation. The electrical service in the building must be equipped with a properly grounded receptacle and any appliance installed must be electrically grounded in accordance with local codes, or in the absence of local codes, with the **National Electrical Code, ANSI/NFPA 70** (latest edition). In Canada, conform to **Canadian Electrical Code CSA- C22.2**, as applicable.

ELECTRICAL GROUNDING INSTRUCTIONS:

Certain Royal Range Models are equipped with power cords that have a 3-prong grounded plug for your protection against shock hazard and should be plugged directly into a properly grounded 3-prong receptacle. Do not cut, remove or bypass the grounding prong from the plug.

Note: Wiring diagram is located on the sides of the appliance.

WARNING:

This appliance is not capable of being operated in the event of any prolonged period of power failure. No attempt should be made to operate this appliance during power failure.

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).

RIBT: Pilot lighting same as above.
Thermostat controls temperature only with the Hood in the down position. .All Burners come on when the Hood is raised.

RSAC: Turn Thermostat and power switch to "OFF". Wait 5 minutes. Turn power switch to "ON", pilots will light automatically. Set Thermostat to desired temperature, burners will come on.

MAINTENANCE INSTRUCTIONS:

Disconnect power supply before cleaning or servicing.

Cleaning, Daily:

1. Clean the grate(s) with warm water, mild cleaner and wire brush. Clean and brush off debris from and around the burner area. Empty and clean grease pan.
2. Griddle plates should be cleaned with warm water and scrubbed with cleaning abrasive such as a griddle brick of fine grit type. Top surface can also be 'bleached' with vinegar, pickle juice or club soda when the plate is warm to give the plate a 'new' look.

Cleaning, Periodic:

Remove burner and clean with warm water and wire brush. Make sure the ports are not clogged. Check valves and lubricate, if necessary. Consult your service agency or local Gas Company.

Stainless Steel Parts

Do not use steel wool, abrasive clothes, cleansers or powders to clean stainless steel surfaces. All stainless steel parts should be wiped regularly with hot soapy water during the day and a stainless steel liquid cleaner at the end of the day. To remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper.
Contact the factory, factory representative or a local service company to perform maintenance and repairs.