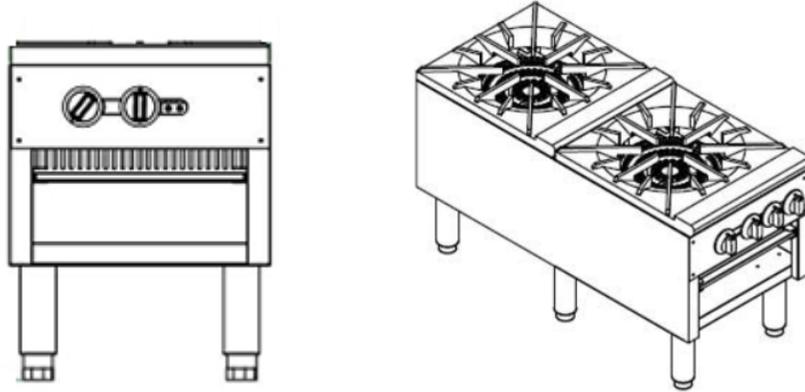




INSTALLATION & OPERATION MANUAL



GAS STOCK POT RANGE

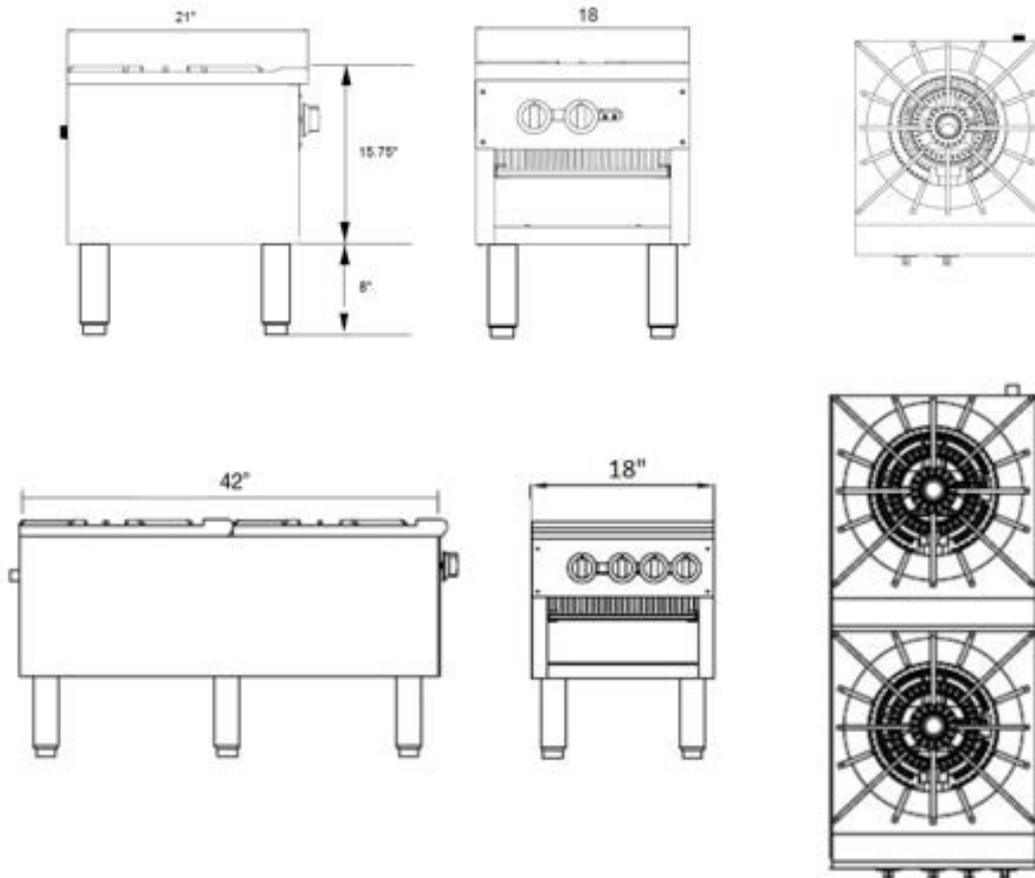
Warranty Service– Technical Support
(704) 900 2068

⚠ WARNING

This manual contains important information regarding your ENTREE unit. Please read the manual thoroughly prior to equipment set-up, and operation maintenance. Failure to comply with regular maintenance guidelines outlined in the manual may void the warranty. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read this manual thoroughly before installing or servicing this equipment.

MUST READ!

Specifications of Stock Pot Range



Model	Burners	External Dimensions			Total BTU's		Crated Weight(lbs)
		W	D	H	Natural	LP	
SP-1	1(3rings,2valves)	18	21	24	80,000	80,000	145
SP-2	2(3rings,2valves)	18	42	24	160,000	160,000	292

**Shipped setup for Natural Gas and includes a kit for conversion to Propane Gas

Orifice Size for Natural Gas is 3.15 mm, Orifice Size for Propane is 1.95 mm

Thank you for purchasing this equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed

SAFETY PRECAUTIONS

To ensure safe operation read the following statements and understand their meaning. Please read carefully.

⚠️ WARNING

Warning is used to indicate the presence of a hazard that *can* cause *severe* personal injury death or substantial property damage if the warning is ignored.

⚠️ CAUTION

Caution is used to indicate the presence of a hazard that *will* or *can* cause *minor* personal injury or property damage if the caution is ignored

NOTE

Note is used to notify people of installation operation or maintenance information that is important but not hazard-related

For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

FUNCTION AND PURPOSE

This equipment is intended to be used for grilling foods in commercial foodservice operations only. This is not intended for household or industrial or laboratory use

UNPACKING THE EQUIPMENT

When no longer needed dispose of all packaging and materials in an environmentally responsible manner.

1. Remove all packing material and tape as well as any protective plastic from the equipment.
2. Use caution and assistance from others in lifting and moving this equipment.
3. Clean any glue residue left over from the plastic tape.
4. Place the equipment in the desired location.
5. Install the four (4) legs (A) and feet (B) on the equipment. See Figure 1
6. Before using this equipment it must be cleaned and dried thoroughly

INITIAL SETUP

NOTE: It is vital that the purchaser of this equipment post in a prominent location instructions to be followed in the event that the user smells gas. This information shall be obtained by consulting the local gas supplier. The purchaser of this equipment must post in a prominent location

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.

⚠️ WARNING

FIRE INJURY or DEATH HAZARD

Have this equipment installed by a qualified installer in accordance with all federal, state and local codes. Failure to install this equipment properly can result in injury or death.

⚠️ WARNING

FIRE INJURY or DEATH HAZARD

This appliance must be installed and adjusted by a qualified technician in accordance with all federal, state and local codes. Failure to install, adjust or maintain this equipment properly can result in property damage, injury or death

⚠️ WARNING

FIRE HAZARD

Do not install or use without 4" legs. Use of this equipment without legs can cause the appliance to overheat and cause a fire.

⚠️ WARNING

FIRE INJURY or DEATH HAZARD

This appliance is for use in non-combustible locations only.

⚠️ WARNING

FIRE and INJURY OR DEATH HAZARD

Injuries or death can occur if this equipment is not used properly. To reduce risk of injury or death

- Keep the appliance area free and clear from combustibles
- Do not obstruct the flow of combustion and ventilation air
- Do not spray controls or the outside of the appliance with liquids or cleaning agents
- Let hot appliance cool before cleaning or moving
- The appliance should only be used in a level position
- Do not operate unattended

The installation of this appliance must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSIZ223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSAB149.1, as applicable.

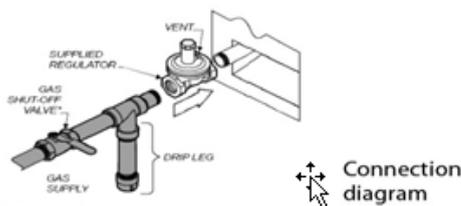
- The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to less than 1/2 psi(3.5kPa).

Clearance and positioning around the appliance: this appliance must be installed adjacent to not-combustible surfaces only with a minimum spacing of 6" from all sides. This appliance must be a minimum distance of 6" from another appliance. The appliance must have the supplied 4" legs installed and be placed on a non-combustible surface.

Air supply and ventilation: The area in front and around the appliances must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must be maintained at all times in front of and at the sides of the appliance for servicing and proper ventilation.

Pressure regulator: All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. The regulator provided for this appliance is adaptable for both Natural gas and LP gas. A conversion kit with separate instructions is included explaining this procedure in detail.

Regulator information:3/4"NPT inlet and outlet; factory adjusted for 4" WC Natural Gas standard and may be converted by qualified personnel to be used for Propane at 10"WC.



Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of 1/2 PSI (14"WC). If the line pressure is beyond this limit, a step down regulator before the regulator provided will be required. The arrow forged into the bottom of the regulator body shows gas flow direction, and should point downstream to the appliance.

Gas Conversion: Conversion from Natural Gas to Liquid Propane (LP) or vice versa may only be performed by the factory or its authorized service agent. In the case of troubleshooting, ensure that the correct orifice sizes of the spuds have been provided.

Gas piping: Gas piping shall be of such size and so installed as to provide a supply of gas sufficient to meet the full gas input of the appliance. If the appliance is to be connected to existing piping, it shall be checked to determine if it has adequate capacity. Joint compound (pipe dope) shall be used sparingly and only on the male threads of the pipe joints. Such compounds must be resistant to the action of LP gases.

CAUTION

Any loose dirt or metal particles, which are allowed to enter the gas lines on this appliance, will damage the valve and affect its operation. When installing this appliance, all pipe and fittings must be free from any internal contaminants. It is recommended that a "drip leg" be installed in-line before the regulator.

Manual shut off valve: A manual shut off valve should be installed upstream from the manifold, within 4ft. (1.2m) of the appliance and in a position where it can be reached in the event of an emergency.

Checking for gas leaks: Using a gas leak detector or a soapy water solution is recommended for locating gas leaks. Matches, candle flame or other sources of ignition shall not be used for this purpose. Check entire piping system for leaks.

Exhaust canopy: Cooking appliances inherently create a good deal of heat and smoke and should be installed under an efficient exhaust hood with flame proof filters. A vertical distance of not less than 4 ft. (1.2m) shall be provided between the top of the appliance and filters or any other combustible material.

WARNING

FIRE DEATH HAZARD

If you smell gas follow the instructions provided by the gas supplier.

Do not touch any electrical switch: do not try to light the burner; do not use a telephone within close proximity.

Lighting the pilot: The manifold units are equipped with standing pilots, and each should be lit immediately after the gas is supplied to the appliance.

1. Before attempting to light pilots, turn off the main gas valve to the appliance and wait 5 minutes to clear the gas.
2. Turn off all gas control knobs (E). See Figure 1.
3. Turn on control valve and light all pilots.
4. The pilot burner must be lit at the end of the tube. Hold an ignition source through the pilot light hole (D) in the front panel at the pilot tube. When the flame is established remove ignition source.
5. To shut down the appliance turn off main gas valve to the appliance. **NOTE:** Smoke appearing on initial use of the appliance is normal. This is as a result of the rust preventative coating burning off. Allow the appliance to burn in for at least 15 minutes before the first use.

Natural Gas Orifice	3.15 mm
LP (propane) Gas Orifice	1.95 mm

Note: The orifice size is marked on the spud.

Gas connection: The appliance comes fitted with a 3/4" N.p.t male adapter for connection to the pressure regulator.

Maintenance: A qualified service company should check the unit for safe and efficient operation on an annual basis. Contact the factory representative or local service company to perform maintenance and repairs.

Pilot flame regulation: The pilot flame on the appliance has been factory adjusted. When adjustment is necessary, adjust the pilot flames as small as possible, but high enough to light the burner immediately when burner valve is turned to the "High" setting. Access to the pilot flame adjustment screw is obtained by removing the front panel.

Burner adjustment: Remove the front panel to gain access. Turn burner valve knob to "High" position. Slowly decrease mixing ring aperture to give a soft blue flame having luminous tips, then slowly increase opening to a point where the yellow tips disappear and a hard blue flame is obtained.

FEATURES AND CONTROLS

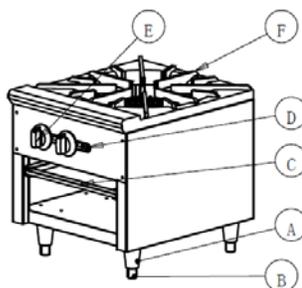


Figure 1. Features and Controls.

- a) LEG. Supports the equipment.
- b) ADJUSTABLE FEET. Used to adjust the level of the equipment.
- c) DRIP TRAY. A tray that collects grease and oil. This tray can be removed for cleaning.
- d) PILOT LIGHT ACCESS HOLE. Allows access to the pilot light.
- e) GAS CONTROL KNOB. Used to set or adjust the temperature of the grilling surface.
- f) GRIDDLE PLATE. Cooking surface.

OPERATION



WARNING

FIRE, INJURY or DEATH HAZARD

Contact the factory or an authorized service agent for any adjustments, maintenance or repairs. This appliance is not user serviceable.



WARNING

BURN HAZARD

Hot liquids and steam can burn skin. Never pour any liquid other than oil to be used for cooking on to hot surfaces.



WARNING

FIRE HAZARD

If you smell gas follow the instructions provided by the gas supplier. Do not touch any electrical switch; do not try to light the burner; do not use a telephone within close proximity.

Before initial use, turn the gas control knob to the maximum setting, and allow equipment to burn-in for 15 minutes. You will notice smoke appearing due to the cooking surface burning-in. This is normal. After 15 minutes burn in period the equipment is ready for use.

To adjust the leveling feet:

1. Hold the leg (A) and rotate the adjustable feet (B) so the equipment is level. See Figure 1.
2. Check the drip tray(C) frequently.
3. To ignite the burners, depress and turn the gas control knob (E) to "High" Position.
4. Allow the appliance to pre-heat before attempting to use.
5. Adjust the valve set-point to obtain the desired level of heat.

CLEANING

To maintain the appearance and increase the service life, clean your equipment daily.

NOTE:

Do not clean the equipment with steel wool.

1. Allow the equipment to cool completely before cleaning.
2. Using a wire brush, scrape the griddle plate (F) to remove any food residue.
3. Using a damp cloth, sponge dipped in soapy water or metal scraper to clean the equipment; rinse and dry thoroughly.
4. Empty and clean the drip tray(C). Place the drip tray(C) into the equipment.



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A product with the **ENTREE** name incorporates the best in durability and low maintenance. We all recognize, however, that replacement parts and occasional professional service may be necessary to extend the useful life of this unit. When service is needed, contact a ENTREE Authorized Service Agency, or your dealer. To avoid confusion, always refer to the Model Number, Serial Number, and Type of your unit.



Conforms to ANSI
STD Z83.11-2016
Certified to CSA STD
1.8-2016



Conforms to
NSF/ANSI STD.4

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