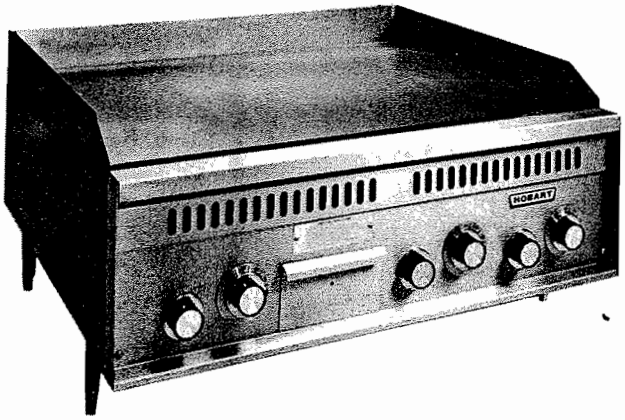
HOBART

# INSTRUCTION MANUAL




MODEL GG036 SHOWN

## GAS GRIDDLES

GG036 - 36" W x 24" D Grid
GG048 - 48" W x 24" D Grid
GG072 - 72" W x 24" D Grid

A product of HOBART CORPORATION TROY, OHIO 45374

FORM 14558 (Rev. C, 12-85)

# IMPORTANT

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL AUTHORIZED, QUALIFIED, CERTIFIED OR LICENSED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD STARTUP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

# IMPORTANT

POST IN A PROMINENT LOCATION INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

**IMPORTANT**

IN THE EVENT A GAS ODOR IS DETECTED SHUT DOWN UNITS AT MAIN SHUT-OFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

# FOR YOUR SAFETY

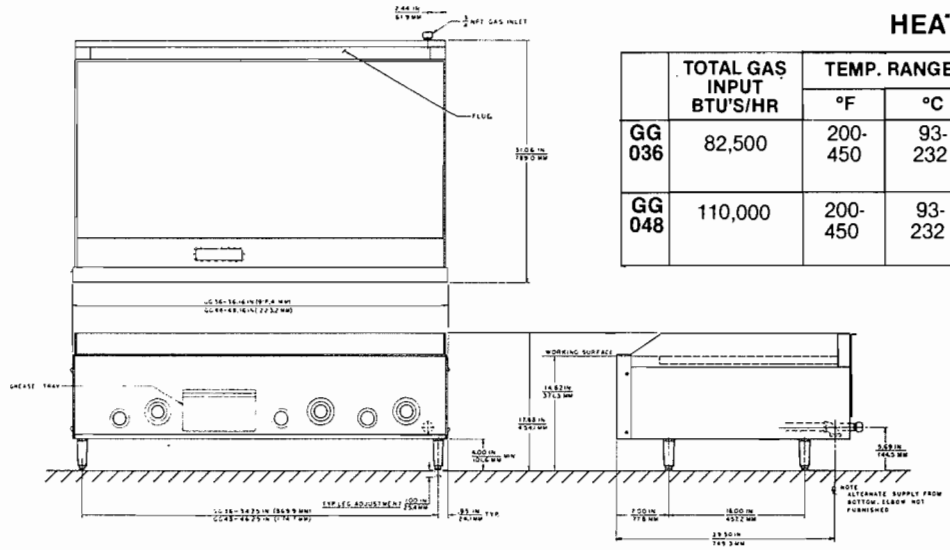
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

## NOTE

IT IS IMPORTANT THAT YOU RETAIN THIS MANUAL FOR FUTURE REFERENCE.

## Fig. 1 - GENERAL & DIMENSIONAL DATA

| MOD | OVERALL BODY DIMENSIONS | | | | | | GRID SURFACE DIMENSIONS | | | | | | TYPICAL PRODUCTION | | | | | | | | WEIGHTS | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | W | | D | | H (W/O 4" (102 MM) LEGS | | W | | D | | SQUARE AREA | | HAMBURGERS 2.5 OZ, 3.5" (71 GM, 89 MM) | | PANCAKES 4" DIA. (102 MM) | | MIN. STEAKS 4 OZ,.5" THK (114 GM, 13 MM) | | FRIED EGGS | | SHIP | | NET | |
| | IN. | MM. | IN. | MM. | IN. | MM. | IN. | MM. | IN. | MM. | IN. | CM. | QTY/ LOAD | QTY/ LOAD | QTY/ LOAD | QTY/ LOAD | QTY/ LOAD | QTY/ LOAD | QTY/ LOAD | QTY/ LOAD | LBS. | KILOS | LBS. | KILOS |
| GG 036 | 36 5/32 | 918 | 31 1/16 | 789 | 13 7/8 | 353 | 35 27/32 | 910 | 24 | 610 | 860 | 5590 | 65 | 975+ | 40 | 450+ | 24 | 300+ | 65 | 900+ | 289 | 637 | 264 | 582 |
| GG 048 | 48 5/32 | 1223 | 31 1/16 | 789 | 13 7/8 | 353 | 47 27/32 | 1215 | 24 | 610 | 1148 | 7407 | 86 | 1300+ | 53 | 600+ | 32 | 400+ | 86 | 1200+ | 372 | 820 | 342 | 754 |



## HEATING DATA

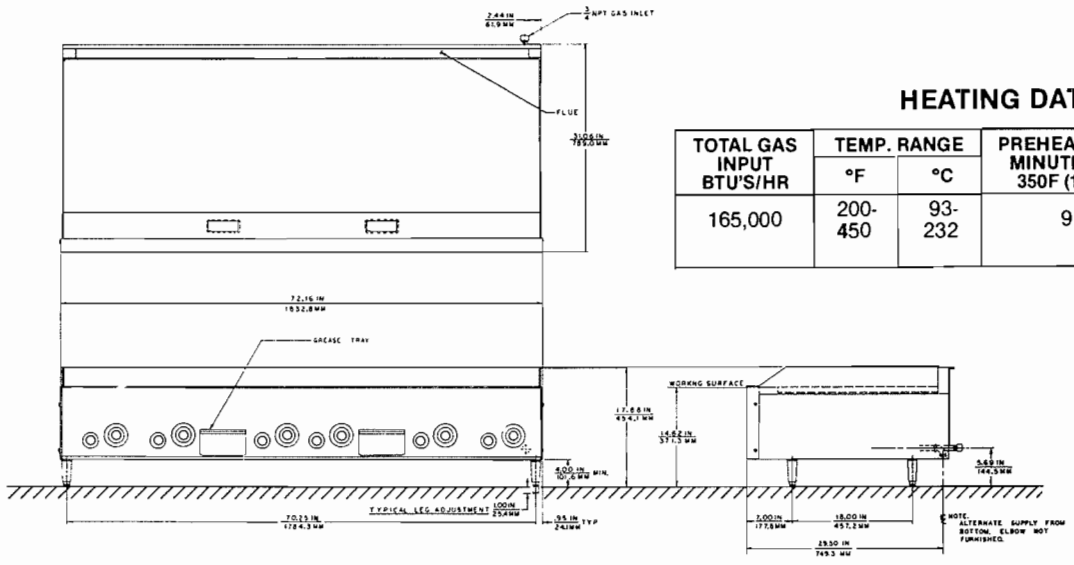
| | TOTAL GAS INPUT BTU'S/HR | TEMP. RANGE | | PREHEAT TIME MINUTES TO 350F (177C) | BTU'S TO HOLD 350F (177C) |
|---|---|---|---|---|---|
| | | °F | °C | | |
| GG 036 | 82,500 | 200-450 | 93-232 | 9 | 11,433 |
| GG 048 | 110,000 | 200-450 | 93-232 | 9 | 15,244 |

**IMPORTANT:** Cooking Equipment for the commercial kitchen must be adequately ventilated. Reference should be made to National Fire Protection Association Standard No. 96 (NFPA No. 96). This standard can be obtained by contacting the National Fire Protection Association, 470 Atlantic Avenue, Boston, MA 02210.

Fig. 2 - GG036, GG048 FLOOR PLANS
348144-1

## GENERAL & DIMENSIONAL DATA

| MOD | OVERALL BODY DIMENSIONS | | | | | | GRID SURFACE DIMENSIONS | | | | | | TYPICAL PRODUCTION | | | | | | | | WEIGHTS | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | W | | D | | H (W/O 4" (102 MM) LEGS | | W | | D | | SQUARE AREA | | HAMBURGERS 2.5 OZ, 3.5" (71 GM, 89 MM) | | PANCAKES 4" DIA. (102 MM) | | MIN. STEAKS 4 OZ..5" THK (114 GM, 13 MM) | | FRIED EGGS | | SHIP | | NET | |
| | IN. | MM. | IN. | MM. | IN. | MM. | IN. | MM. | IN. | MM. | IN. | CM. | QTY/ LOAD | QTY/ LOAD | QTY/ LOAD | QTY/ LOAD | QTY/ LOAD | QTY/ LOAD | QTY/ LOAD | QTY/ LOAD | LBS. | KILOS | LBS. | KILOS |
| GG 072 | 72 25/32 | 1833 | 31 1/16 | 789 | 13 3/8 | 353 | 71 27/32 | 1825 | 24 | 610 | 1724 | 11.123 | 120 | 2400+ | 80 | 900+ | 48 | 700+ | 130 | 1800+ | 628 | 1385 | 513 | 1131 |



## HEATING DATA

| TOTAL GAS INPUT BTU'S/HR | TEMP. RANGE | | PREHEAT TIME MINUTES TO 350F (177C) | BTU'S TO HOLD 350F (177C) |
|---|---|---|---|---|
| | °F | °C | | |
| 165,000 | 200-450 | 93-232 | 9 | 22,866 |

**IMPORTANT:** Cooking Equipment for the commercial kitchen must be adequately ventilated. Reference should be made to National Fire Protection Association Standard No. 96 (NFPA No. 96). This standard can be obtained by contacting the National Fire Protection Association, 470 Atlantic Avenue, Boston, MA 02210.

Fig. 3 - GG072 FLOOR PLAN
348145-1

# INSTALLATION INSTRUCTIONS

## ■ GENERAL

The Hobart gas griddle you have purchased is a fine quality product in the tradition of Hobart quality excellence. Properly installed and used it will provide you with many years of service and contribute to your profitable business environment.

## ■ SHIPPING DAMAGE CLAIM PROCEDURE

The equipment you have received was carefully inspected and packed by competent personnel before leaving the factory. The company transporting the equipment assumes full responsibility for safe delivery upon acceptance of the shipment. If the shipment is damaged:

1. **Damage or Loss that is Visible**
   Make certain this is noted on the freight bill or other shipping documents and signed by the person making delivery.
2. **Damage Claims Should be Filed Immediately**
   This should be done regardless of extent of damage.
3. **Unnoticed Damage or Loss**
   If damage is noticed after the equipment is unpacked, the transportation company or delivery carrier should be notified immediately and a concealed damage claim filed with them within (15) days of date delivery was made. The package should be kept for inspection.

Hobart cannot assume responsibility for loss or damage incurred in transit.

## ■ INSTALLATION CODES AND STANDARDS

All griddle installations that are required by local or national codes to include fire protection devices, such as fire extinguisher systems, etc., that are supplied by the installer shall comply with nationally recognized standards.

Hobart gas griddles should be installed in accordance with:

1. State and local codes;
2. National Fuel Gas Code, ANSI-Z223.1—1984. Copies of this code may be obtained from American Gas Assn., Inc., 1515 Wilson Blvd., Arlington, Virginia 22209.
3. The applicance 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 ½ psig (3.45kPa).
4. The applicance 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 or less than ½ psig (3.45kPa).
5. Check device nameplate to make sure that griddle gas agrees with type being supplied.
6. The griddles must be installed under a ventilation hood and ventilation provided in accordance with National Fire Protection Association Standard #96.

IN CANADA

Installation shall be in accordance with:

1. CANI-B149.1 Installation for Natural Gas Burning Applicances and Equipment, or;
2. CANI-B149.2 Installation Code for Propane Burning Appliances and Equipment, and;
3. Provincial and local codes, where applicable.

## ■ POSITIONING

Figure 1 shows key general and dimensional data of all models. Consult floor plans on pages 3 & 4 for positioning and related information.

# IMPORTANT

1. **Combustibles in the Area**
   The equipment area should be kept free and clear from combustibles.
2. **Clearances from Combustible Construction**
   The griddle when installed should have the following clearances from combustible construction:
   6 inches from the sides
   4 inches from the back
   Non-combustible counter top
3. **The Flow of Combustion and Ventilation Air**
   The griddle, where installed, must be so located that the flow of combustion and ventilation air will not be obstructed. Adequate clearance for air openings into the combustion chamber will be provided.
4. **Clearances for Servicing**
   The installation location should take into consideration adequate clearances for servicing and proper operation.

## ■ ATTACHING THE LEGS

The four four-inch legs are in compliance with NSF Code, and they are adjustable for leveling the device. Attach the legs to the body by threading the exposed leg stud into the threaded holes located on the underside of each device.
**IMPORTANT:** Tighten each leg so that the top face of the leg is pressed firmly against the body bottom. Leg adjustment is made by using a wrench to turn the adjustable foot and thereby increase or decrease leg height. **You must hold the leg with one hand** while turning the foot to prevent the leg from loosening from its attachment.

## ■ GAS PRESSURES AND ORIFICES

***IMPORTANT:*** Check the data plate and make sure that the gas supplied agrees with the data plate.

1. **Natural Gas**
   The standard orifices are set at 5 inch WC (Water Column) pressure. A pressure regulator is supplied and must be installed when the griddle is connected to the gas supply.

2. **Liquefied Propane Gas**
   The standard orifices are set at 10 inches WC (Water Column) pressure. A pressure regulator is supplied and must be installed when the griddle is connected to the gas supply.

### ■ GAS CONNECTIONS

1. The regulator supplied must be connected to the manifold (note direction of gas flow arrow).
2. The griddle should be connected to the gas line after leveling.
3. A gas shut-off valve should be installed in the gas line ahead of the griddle, as required by codes.
4. The gas supply line must be at least the equivalent of ¾" iron pipe.
5. The pipes should be clean and free of obstructions, dirt and piping compound.
6. WARNING: All joints in the gas supply line must be checked for leaks before lighting. THE CHECK SHOULD BE MADE WITH SOAP AND WATER SOLUTION (BUBBLES). AN OPEN FLAME SHOULD NOT BE USED.
7. Make sure that the thermostat bulb is in its proper location and no part of the capillary is in any flame zone.

# OPERATING INSTRUCTIONS

### ■ LIGHTING THE GRIDDLE

**WARNING:** PRIOR TO LIGHTING, CHECK ALL JOINTS IN THE GAS SUPPLY LINE FOR LEAKS. **USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.** EXAMINE THE THERMOSTAT BULB TO SEE THAT IT IS IN ITS PROPER LOCATION AND THAT NO PART OF THE CAPILLARY, LEADING TO THE BULB, IS IN ANY HEAT OR FLAME ZONE.

The following instructions for lighting the griddle are also affixed to the front of the griddle.

1. Be sure griddle gas valves are **off.**
2. Check position of main gas valve — if off, turn on.
3. Automatic pilot shut off with red button is located behind front panel.
4. Press up on the downward facing red button while lighting trailer burner. Release red button after 45 seconds.
5. Turn thermostat to desired temperature and turn valve **on.**
6. On-off valve may be turned off - trailer burner will remain lit.
7. Should trailer burner be extinguished, burner will not operate. Turn main valve off, wait 5 minutes and repeat.
8. Complete shutdown sequence - turn thermostat counterclockwise to stop - turn valve to off - turn main valve off.

### ■ TRAILER BURNER ADJUSTMENTS

Trailer burners should be adjusted to provide a slight yellow tip on the flame. The trailer burner adjustment is located on the automatic pilot control.

### ■ BURNER AIR SHUTTER ADJUSTMENTS

Burner air shutters should be adjusted as required.To adjust, open the shutter until flame leaves the burner port, then close .ightly. Yellow-tipped flame should not be present.

### ■ LIGHTER TUBES ADJUSTMENT

1. Turn on-off valve to on and lighter tube will light from horizontal trailer burner. Flame on lighter should be adjusted to provide a flame approximately 1/8" high over the entire lighter tube.
2. Using a screwdriver, turn the lighter tube adjuster screw, located on the upper left of the thermostat body, clockwise to decrease the flame or counterclockwise to increase the flame.

### ■ FLUE CONNECTIONS

Ventilation requirements will vary with each installation and must comply with applicable portions NFPA Standard #96 and with local codes. Considerations to be kept in mind include:

1. Flue connections should never be made directly to the griddle.
2. The griddle should be located under a hood with an adequate connection to an exhaust duct and having a 6 inch extension beyond the griddle sides.
3. Clearance above the griddle flue should be adequate for the flue products to escape so that there is no interference with the heat circulation in the griddles. Refer to the Standard for the Installation of Equipment for the **Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment,** NFPA Standard #96.
4. Conditions resulting in cross currents within the kitchen—such as wall type fans, or open windows next to the griddle or fans blowing directly on the griddle should not be allowed to exist.

5. To prevent the griddle function from being affected by a reduced atmospheric pressure, adequate make up air in the kitchen should be provided to replace the air taken out by the ventilating system.

## ■ CALIBRATING THE THERMOSTATS

1. Allow griddle to preheat to 300°F (until thermostat cycles on and off 3-4 times).
2. Using an accurate pyrometer measure the temperatures at the thermostat bulb (see figure 4) when the burner ignites and extinguishes.
3. If the dial setting does not match the average of the "ON" and "OFF" temperatures

    a. Mark with a pencil the position of the pointer just adjacent to the dial plate.

    b. Pull off thermostat knob.

    c. Loosen screws retaining dial plate.

    d. Rotate dial plate so pencil mark aligns with the **measured** temperature.

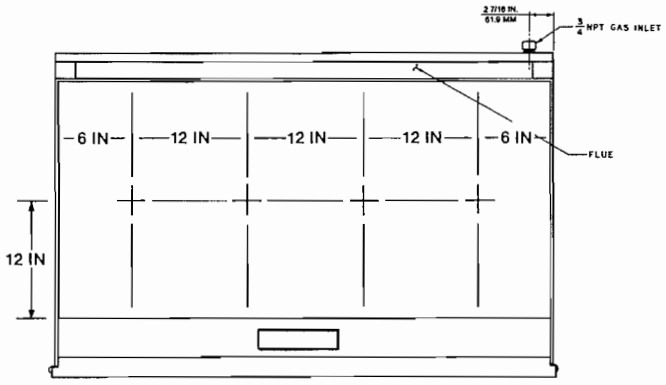



Fig. 4 Thermostat bulb locations. (Shown for GG048. Locations are comparable for GG036 or GG072, (6 inches from the sides and 12 inches between thermostats).

    e. Tighten screws retaining dial plate.

    f. Push thermostat knob back on shaft.

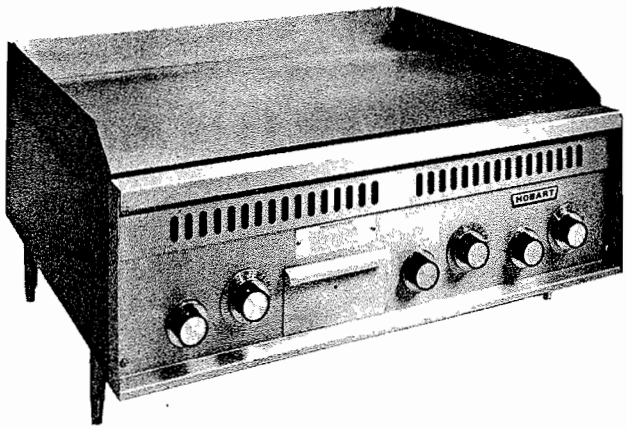
# OWNER'S INFORMATION

Rear Flue

0.75″ (19mm) thick high-polished, cold-rolled grid.

Durable aluminized steel U-shaped tubing burners have a series of slot-like top ports for uniform griddle plate heating, quiet ignition and operation (one per 12″ (305mm) of griddle surface). Adjustable air shutters control primary air.

Manual shutoff valve for each burner.




All-welded construction including integral wrap-around splatter guard.

Snap-action thermostat for each burner gives fast response and recovery. Needs no separate electrical power source. Temperature range of 200-450F (93-232C).

0.75″ (19mm) right rear gas supply line and standard 5″ water column pressure regulator (for natural gas); 10″ for LP gas.

Long-lasting stainless steel cabinet.

Furnished 4″ (102mm) die-cast steel legs with adjustable feet.

3″ (76mm) wide front grease trough with large drain chute.

Easy-to-adjust thermostat calibration ring.

Full-depth grease drawer.

## ■ OPERATING INSTRUCTIONS

1. Preheat griddle - set the thermostat dials at the correct griddling temperature for the food to be cooked. The griddle preheats to 350°F in 9 minutes. When the griddle reaches temperature, the burners turn off. This can be ascertained by looking at the burners through the ventilation slots on the front of the griddle.
2. Load griddle - cook according to recipe. Turn foods, half-way through cooking time, unless otherwise specified in recipe.
3. Each thermostatic control controls a 12-inch-wide grid section, independently.

## ■ SEASONING GRIDDLE SURFACE

1. Clean the griddle.
   NOTE: Before using for the first time, be sure to remove the rust preventive compound that was applied to the grid at the factory. Add a mild detergent to hot water and wash the grid well. Rinse with a clean, damp cloth and wipe dry.
2. Preheat griddle to 400F.
3. Spread a light film of cooking oil or fat over entire griddle surface.
4. Wait 2 minutes, then wipe off excess oil.
5. Repeat this operation.
6. Use the griddle for cooking.

## ■ COOKING WITH THE GRIDDLE

Cooking with the griddle requires that it be preheated to the required temperature first. Cooking involves individual preferences. Thus the following cooking guide is suggested only.

### SUGGESTED COOKING GUIDE

| Food | Control Set (°F) | Time (Min.) |
|---|---|---|
| **SANDWICH ITEMS** | | |
| Hamburgers | 350 | 3-4 |
| Cheeseburgers | 350 | 3-4 |
| Cheese sandwich | 375 | 3-4 |
| Ham salad sandwich | 375 | 3-4 |
| **MEATS** | | |
| Frankfurters | 325 | 2-3 |
| Minute steak - medium | 400 | 3-4 |
| Club steaks - inch thick, med. | 400 | 3-5 |
| Ham steaks | 375 | 3-4 |
| Beef tenderloin | 400 | 3-4 |
| Boiled Ham | 375 | 2 |
| Corned beef patties | 350 | 2-3 |
| Bacon | 350 | 2-3 |
| Canadian bacon | 350 | 2-3 |
| Sausage links | 350 | 3 |
| Sausage patties | 350 | 3 |
| **EGGS** | | |
| Scrambled eggs | 300 | 1-2 |
| Hard fried eggs | 300 | 3 |
| Soft fried eggs | 300 | 2 |
| Sunny side up eggs | 300 | 2 |
| **OTHER** | | |
| French toast | 350 | 2-3 |
| Pancakes | 375 | 2 |
| American fries | 375 | 3-4 |
| Potato patties | 375 | 3-4 |

## ■ TURNING THE GRIDDLE OFF

At the end of each day's operation turn all temperature controls to "OFF".

## ■ CARE AND CLEANING

1. **The Grease Drawer**
   Periodically inspect the grease drawer to make sure that it does not overflow. As necessary, remove the grease drawer, empty and wash in the same way as any ordinary cooking utensil.
2. **The Grease Trough**
   Once a day, or whenever necessary, thoroughly clean and wipe out grease trough around griddle. As necessary during use, wipe out accumulated material to provide good drainage.
3. **The Griddle Surface**
   a. After each cooking load, scrape the griddle surface with scraper or rigid spatula to remove excess fat and food particles. Take care that the integral backsplash is not **vigorously** banged with spatula. Such

abuse could cause eventual metal separation and result in food contamination or leakage.

b. Each week, or whenever necessary, clean griddle surface thoroughly. If desired, use a pumice or griddle stone over surface. Rub with the grain of the metal while still warm. Avoid steel wool! After each thorough cleaning, the cooking surface must be re-seasoned.

4. **The Body**

The chassis and stainless steel parts can be cleaned with mild soap and detergent. Wipe body clean with a damp cloth and dry.

## ■ THE WARRANTY AND SERVICING

This Hobart product is covered by a one-year warranty on parts and labor. Should it require service, consult the Yellow Pages of your local telephone directory or call National Service Department, Hobart Corporation, Troy, Ohio, (513) 332-3000.

## ■ CHECKS TO BE CONSIDERED BEFORE CALLING THE SERVICER

1. **WARNING:** TURN OFF GAS SUPPLY BEFORE PROCEEDING TO CHECK THE BURNERS OR PILOT VALVES.
2. Gain access to the burners and pilot valves by removing the front panel.
3. Check for proper water column gas pressure for natural gas and for propane gas at the griddle with all the burners on.
4. Make sure the burner air shutters are clean and free of lint and grease buildup.
5. Make sure the air shutters are properly adjusted. When adjusted the burners produce a sharp flame that does not lift away from the burner.
6. Make sure that the thermostat capillaries are not exposed directly to the burner or pilot flame. Sharp bends or kinks in the capillary will result in improper operation. A 2″ to 3″ curling diameter should be allowed for excess capillary.
7. Make sure the thermostats are calibrated.
8. After the above items have been checked for proper functioning and there is still questionable or improper griddle operation, an authorized servicer should be called to check all brass fittings for surplus buildup and to ensure that thermostats are operating properly.

HOBART
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