



**GAS GRIDDLE
Planned Maintenance Recommendations
(PM)**

Note: Accutemp approved service providers should complete these PM Task.

PM TASK DESCRIPTION	DAILY	BI-ANNUAL	ANNUAL
Verify that the griddle is level and properly located under the hood.	X		
Verify the operation of the indicator lamps.	X		
Verify the operation of the power switches. The switches should turn easily and tight against control panel. If there is evidence of damage to switch consider installing Knob guard kit - P/N: AT2A-3263-1.	X		
Verify the operation of the thermostat knob. The knob should turn easily with no binding. Remove the knob and check for any corrosion on the shaft. If there is evidence of damage to knob consider installing Knob guard kit - P/N: AT2A-3263-1.	X		
Inspect AC power cord for degradation or bare wires. Replace if defective or suspect.		X	X
Inspect the flue for foreign particulate that has fallen inside. Remove any particulate. Check that the flue has not been pushed in. If the flue has been pushed in, pull the flue out so that flue opening is at the original shape.	X	X	X
Inspect the control compartment for foreign particulate and any loose wiring or connections.		X	X
Check the control compartment gasket for cuts and degradation. Replace if missing or damaged.		X	X
Check that the grease chute is in place and tight. Assure that the chute is flush with bottom of the griddle.		X	X
Verify the operation and condition of the igniter probe assembly. Probes should be cleaned with a stainless steel wire brush and/ or emery cloth. Caution: DO NOT use any abrasive that contains aluminum oxide. This will leave a coating on the flame sensor that could cause the unit not to light. Install Ignitor Probe Kit P/N: Ignitor Kit if cleaning doesn't work.		X	X
Clean all gas orifices, making sure the orifices are clear and free. Note: It maybe necessary to clean the pilot orifice more often.		X	X
Inspect the burner venturi tubes for foreign particles. Wipe out with a mild detergent and warm water and rinse with clean water.		X	X
Inspect combustion chamber and the burner tiles. If water stains are present on tiles check that tiles have no cracks and haven't sunk into the burner. Replace burners if this condition is present. Always cover the flue during hood cleaning as most solvents used for cleaning hoods are corrosive to the ceramic tiles.		X	X
Inspect the ignition wire harness for any evidence of high temperature degradation or grease build-up on the harness connector. Spray contact cleaner into white connector and clean mating connector embedded in ignition module. Apply die-electric grease to the ignition module connector pins and connect harness connector.		X	X

PM TASK DESCRIPTION	DAILY	BI-ANNUAL	ANNUAL
Check the installation of the supply line and make sure it is adequate for the BTU requirements of the griddle. Check for an external regulator. If supply pressure is 1/2" PSI (14" WC) or less suggest removing the external regulator. If over 1/2" PSI (14" WC) verify the external regulator is sized 25% larger than the BTU requirements and working properly. Clean vent of external regulator if grease laden.		X	X
Verify pilot burner and main burner regulator pressures. Check that the stand-by burner tile is flush with surface of burner and if not replace pilot burner.		X	X
Complete a 9 point temperature test.		X	X

Note: Accutemp approved service providers should complete these PM Task.

Ignition/Flame Sense Assembly

Igniter/flame sense probes ignite and sense that the pilot burner is operational. Depending on the kitchen-cooking environment, geographic location and cleaning solutions used, the ventilation airflow can deposit airborne material onto the probes, causing the pilot burner to have difficulty lighting or sensing that it is operational.

Tools and Materials Required

- AccuTemp adapter part #ATR-FT003
- Nut-driver/wrench
- Phillips screwdriver #2
- Steel brush
- Voltmeter

Tasks

1. Remove the pilot burner from the griddle.
2. Inspect pilot orifice for grease and debris and clean with small wire or orifice drill of the same size as orifice.
3. Inspect the Igniter/flame sense probes for wear and corrosion
4. Remove probes from pilot burner and brush all probes to remove any foreign material and corrosion.
5. Re-install the probe assembly into the pilot burner and set to probes to proper spacing.
6. Install pilot burner assembly.
7. Check millivolts or μA by grounding black lead of adapter to the chassis, then inserting the red lead into socket of the connector containing the orange lead to the flame sensor. Reading should be above 30 millivolts.

Orifices and Burner Venturi

Pilot and main burner orifices can collect dust and grease over time in any kitchen environment. If this material blocks the orifices, the griddle will be less efficient and can cause intermittent operation or complete shutdown.

Depending on the size of your griddle, there are a minimum of 3 and a maximum of 4 orifices that require inspection and cleaning. Each main burner will have an orifice and each griddle's pilot burner will have an orifice.

Tools and Materials Required

- Clean Towel
- Soap and warm water
- Stiff wire smaller than the orifice nozzle or orifice drill of the same size hole.

Gas Pressures

The griddle requires the proper gas pressure setting to operate properly. All pressure readings should be taken after the unit has reached a temperature of at least 200°F and while it is running to ensure proper flow rates.

Tools and Materials Required

- Manometer
- 1/8" NPT barbed hose fitting
- 1/4" NPT barbed hose fitting
- 7/16" wrench or socket
- 1/4" Allen wrench
- Small straight screwdriver
- 1/8" diameter flexible rubber hose (for manometer)
- Teflon pipe sealant for natural or propane gas

Tasks

1. Verify pressure regulator vents are clear before making any pressure adjustments.
2. Remove the 1/8" NPT pipe plug from the main gas valve and install the 1/8" NPT barbed hose fitting. Tighten and connect the Manometer. Allow the griddle to heat up to at least 200°F. First, check the main burner regulator pressure. The pressure should be 5" WC for natural gas and 10" WC for propane (Caution: Pressure must be set with the main burners on.) If the pressure does not meet or exceed these values, remove the cap on the main burner pressure regulator and adjust it to the necessary value.
3. Once main burner valve is set. Turn griddle off and shut off supply gas pressure. Replace main burner test port plug and tighten
4. Check the pilot burner pressure (pilot burner regulator). Remove the pilot burner test port using The 1/4" Allen wrench. Install the 1/4" NPT barbed hose fitting. Attach the Manometer to the barbed hose fitting same manner as the main burner pressure. The pressure should measure 3.5" WC for natural gas and 8" WC for propane. If the pressure does not meet or exceed these values, remove the cap on the pilot burner pressure regulator and adjust it to the necessary value.
5. Turn the griddle off and shut the supply gas off.
6. Replace the pilot burner test port pipe plug and check for gas leaks.
7. Turn the gas supply on and turn the griddle on and check for gas leaks.
8. Check the flame sense signal is within specification. (30 dc millivolts or more or 2 uA or more)

9 Point Temperature Test

Tools and Materials Required

- Weighted Temperature Probe
- Digital Temperature Meter
- Hi-Temp cooking oil

Warning:

Do Not Use Infrared Instruments to measure temperatures. Infrared instruments are inaccurate on stainless steel surfaces and may cause harm to person(s) using the instrument.

1. With the griddle plugged in set thermostat dial to 200°F and turn on.
2. Place weighted temperature probe in the center in the first 1/3 of the cooking surface: between the weld stud dimples.
3. Allow the griddle to heat to the initial setting. Verify that the heat light turns off and the after 2 minutes that the temperature stabilizes.
4. Increase thermostat setting to 300°F. The heat light will turn off between 296°F and 298°F and the heat will continue to rise to the set point.
5. Increase thermostat to 400°F. The heat light will turn off between 396°F and 398°F and the heat will continue to rise to the set point.
6. For Surface Temperature Checks Only, Place weighted temperature probe record the measured temperatures according to the chart below.

Nine Point Chart						
Horizontal Position	Vertical	Temperature	Vertical	Temperature	Vertical	Temperature
Rear	Left		Center		Right	
Center	Left		Center		Right	
Front	Left		Center		Right	

Temperatures Shall Be Within $\pm 5^\circ$ Of Each Other Across The Entire Surface.