



## Gas Griddle Periodic Maintenance (PM) Recommendations

**NOTE:** AccuTemp-approved service providers should complete these PM tasks.

PM TASK DESCRIPTIONS	DAILY ITEMS	BI- ANNUAL ITEMS	ANNUAL ITEMS
1. Verify that the griddle is level and properly located under the hood.	X		
2. Verify the operation of the indicator lamps.	X		
3. 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 guards.	X		
4. 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 guards.	X		
5. Inspect the control panel seal for proper location and condition. All surfaces should be wiped with a solution of a mild detergent and water and rinsed with clean water. If there is evidence that grease has migrated into control panel consider installing a new seal.	X	X	X
6. Inspect the control compartment for foreign particulate and any loose wiring or connections.		X	X
7. <b>Daily</b> inspect the flue for foreign particulate that has fallen inside. Remove any particulate. Consider installation of a back draft diverter, which will keep scrapings from spatulas from dropping down the flue and will provide additional protection from back drafts that, can effect stand-by burner operation. 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
8. Verify the operation and condition of the igniter probe assembly. Probes should be cleaned with a wire brush and/or emery cloth. If probe is not one that uses ceramic adhesive it should be changed to one that does. Date code on probe should be "0717" or higher. <b>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.</b>		X	X
9. Clean all gas orifices, making sure the orifices are clear and free. <b>Note: It maybe necessary to clean the pilot orifice more often.</b>		X	X

PM TASK DESCRIPTIONS	DAILY ITEMS	BI-ANNUAL ITEMS	ANNUAL ITEMS
10. Inspect the burner venturi tubes for foreign particles. Wipe out with a mild detergent and warm water and rinse with clean water.		X	X
11. 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. If when cleaning the vent hood water and solvent drip down into the flue, consider adding a back draft diverter. This device keeps foreign material out of flue and combustion chamber. Serious consideration should be given since most solvents used for cleaning hoods are corrosive to the ceramic tiles.		X	X
12. 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 imbedded in ignition module. Replace harness if it doesn't have high heat quick disconnect on end of orange wire. Install heat shield if not already installed.		X	X
13. Verify ignition module voltage (MV) output greater than 30 MV. Must have AccuTemp adaptor ATR-FT003 to check millivolts. Install ground strap between stand-by burner and control panel to improve ground plane performance.		X	X
14. Verify pilot burner and main burner regulator pressures. Check that stand-by burner tile is flush with surface of burner and if not replace pilot burner.			X
15. Check output of control transformer after unit has been running for several hours. The output of the secondary coil must be greater than 20 volts or if less than this replace transformer.		X	X



Phone: (800) 480-0415  
 Fax: (260) 493-8914  
 Hours: 7 Days a Week  
 7:00 a.m. – 7:00 p.m. (EST)

**Gas Griddle Periodic Maintenance (PM) Recommendations (cont.)**  
**AccuTemp Products, Inc.**

**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.

- Required Material:**
- Manometer
  - 1/8" NPT barbed hose fitting
  - 1/4" NPT barbed hose fitting
  - Two 2-inch long lengths of approximately 1/8" diameter flexible rubber hose (closed on one end)

**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 mount one length of the rubber hose.
- 3) Remove the 1/4" NPT pipe plug from the downstream fitting after the pilot burner pressure regulator and install 1/4" NPT barbed hose fitting. Tighten and mount the other length of the rubber hose.
- 4) Allow the griddle to heat up to at least 200°F. First, check the main burner regulator pressure. Remove the rubber hose and replace with the manometer tube. 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.
- 5) Check the pilot burner pressure (pilot burner regulator) in the 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.
- 6) Replace the hose fittings with original pipe plugs.

**Gas Griddle Periodic Maintenance (PM) Recommendations (cont.)**  
**AccuTemp Products, Inc.**

**Igniter Probe Assembly**

The igniter 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.

- Required Material:**
- AccuTemp adaptor part #ATR-FT003
  - Nut-driver/wrench
  - Phillips screwdriver
  - Steel brush,
  - Voltmeter

**Tasks:**

- 1) Remove the retaining screws and remove the probe assembly.
- 2) Brush all probes to remove foreign material.
- 3) Re-install the probe assembly and verify operation.
- 4) Check millivolts by grounding black lead of adaptor 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.

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

**Tasks:**

- 1) Dampen a towel with the soap and water solution and clean the orifice.
- 2) Take the stiff wire or orifice drill and insert it into the hole in the center of the orifice and run it back and forth, making sure all foreign material is removed.
- 3) Clean the burner venturi opening so that it is free of any collected dust, grease and any other foreign substances.