

# Chef's Line® Extra-Deep Gas Griddles Installation & Operating Instructions

## Models #CLAGGD, CLAGGDT and CLAGGDTS SERIES

Retain this manual for future reference.

Contact this factory, the factory representative or a local service company to perform maintenance and repairs.

## INSTALLATION INSTRUCTIONS

(See page 5 for Operating Instructions.)

### CAUTION

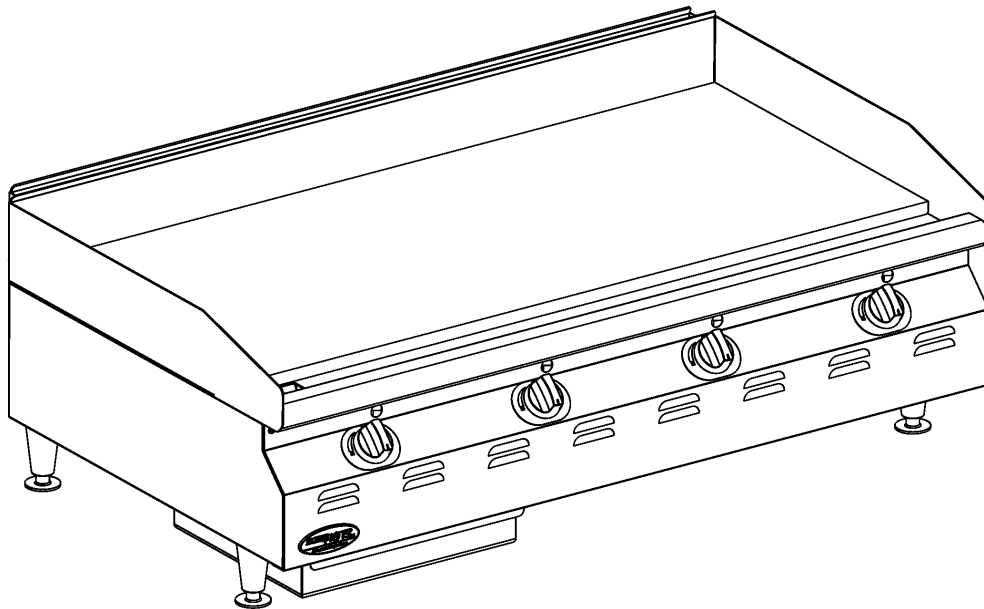
INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE.

**SAVE YOUR BOX AND ALL PACKING MATERIALS.**

YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.



**NOTE: INTENDED FOR OTHER THAN HOUSEHOLD USE. THIS COMMERCIAL APPLIANCE MUST BE INSTALLED WITHIN SURROUNDINGS AND VENTILATION REQUIREMENTS AS DICTATED BY NATIONAL AND/OR LOCAL CODE.**



### FOR YOUR SAFETY:

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

EG9993 Revised 11/16



*Profit from the Eagle Advantage®*

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# INSTALLATION INSTRUCTIONS

(See page 5 for Operating Instructions.)

## IMPORTANT

BEFORE PLACING THIS APPLIANCE IN OPERATION, CONTACT YOUR LOCAL GAS SUPPLIER AS TO WHAT INSTRUCTIONS ARE TO BE FOLLOWED IF YOU SMELL GAS. THE INSTRUCTIONS OBTAINED SHOULD THEN BE POSTED IN A PROMINENT LOCATION.

This griddle is designed for installation as an independent HEAVY DUTY APPLIANCE and is not intended for residential use.

## CLEARANCE INSTRUCTIONS

Appliances for installation on non-combustible countertops only. **Minimum clearance from combustible construction is 6 inches from the sides, 10 inches from the back and 48 inches from top of the griddle.**

The appliance area must be free and clear of all combustible items.

The unit must be leveled before placing it in operation. To level the unit on an uneven surface to prevent rocking, adjustable feet have been provided.

When using gas griddle, keep the appliance area free from obstructions that can block the flow of combustible gases.



### 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



#### FOR YOUR SAFETY

IF YOU SMELL GAS:

1. DO NOT TOUCH ELECTRIC SWITCHES
2. EXTINGUISH ANY OPEN FLAME
3. IMMEDIATELY CALL YOUR GAS COMPANY

# INSTALLATION INSTRUCTIONS (continued)

## GAS CONNECTIONS

Installation Personnel: Check all connections and fittings on valves and tubing supplied as a part of this unit to make sure they did not come loose during shipment. A manual shutoff gas valve should be provided upstream within 6 feet of the appliance for shutting the gas off during servicing. A ground joint union should be provided between the house plumbing and the gas inlet to the appliance. A gas pressure regulator has been provided as a part of this appliance. It is factory pre-set for natural gas and is field adjustable for liquid propane gas. *Caution: Never exceed 1/2" psig inlet pressure!* All plumbing should be clean and free of burrs and metal chips. All pipe connections should be made using a pipe joint compound resistant to the action of LP gases. A drip TEE must be used to collect any moisture or dirt in the gas. Upon completing the installation of this appliance, all the gas connections must be checked for gas leaks. Use a solution of liquid dishwashing soap and water to check for leaks. On models with safety pilot, check the lighter tube for correct position.

This installation must conform with local codes, or in the absence of local codes with the National Fuel Gas Code ANSI Z223.1/NFPA 54, or the National Gas and Propane Installation code CSA-B149.1 as applicable.

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff gas valve during any pressure testing of the gas supply piping system at test pressures equal to or more than 1/2" psig (3.45 kPa).

Provisions for proper air supply must be taken into account when installing the unit. Care should be taken so as not to obstruct the area in front and in rear of the unit. **DO NOT PLACE BACK OF THE UNIT CLOSER THAN 10 INCHES TO A WALL OR OTHER SURFACES.**

The appliance shall be located with respect to other equipment so it will have adequate clearances for servicing and proper operation.

This unit is supplied with four (4) adjustable feet, which must be installed prior to operation. Four (4) threaded openings are provided on bottom of the unit to accept the threaded portion of the feet. Screw in the feet and tighten them securely. During operation, check the feet every sixty (60) days to assure that they are tight. Failure to use the feet will void warranty and could cause unsafe conditions.

**NOTE: Appliance must be installed under a ventilation hood.**

## INSTALLING ADJUSTABLE FEET, REGULATOR, AND GREASE PAN/SLIDES

The following items are not installed at the factory and are shipped loose in the grease pan:

**Adjustable Feet:** This unit is provided with four (4) adjustable feet, which must be installed *prior* to operation. Four (4) threaded openings are provided on bottom of the unit to accept the threaded portion of the feet. Screw in the feet and tighten them securely. During operation, check the feet every sixty (60) days to assure they are tight. ***FAILURE TO USE THE FEET PROVIDED WILL VOID THE WARRANTY AND COULD CAUSE UNSAFE CONDITIONS.***

**Gas Pressure Regulator:** The provided regulator is convertible for either Propane or Natural Gas. Insure the regulator is set for gas being used. Install with appropriate sealing compound.

**Grease Pan and Slides:** The grease pan and slides must be installed *before* use. Left and right slides are provided. These are installed on the underside of the unit with the six-(6) 10-32 screws provided. Slide grease pan into position after installing slides.

## LEVELING UNIT

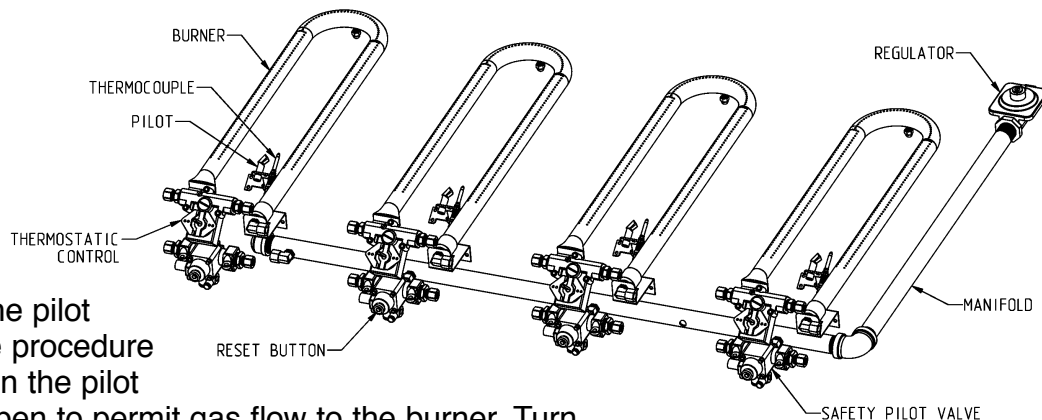
Level unit by adjusting the four (4) feet, which have an adjustment of one inch for lineup with other Eagle Countertop lines.

# INSTALLATION INSTRUCTIONS (continued)

## UNITS THAT HAVE THERMOSTATIC CONTROLS OR AUTOMATIC SAFETY PILOT AND THERMOSTATIC CONTROLS

### Lighting and Shutdown Instructions:

To light pilot, push in the red reset button on the safety pilot valve body and light the pilot. Hold reset button in for approximately 30 seconds, then release. If the pilot goes out, repeat the above procedure until the pilot stays lit. When the pilot stays lit, a valve disc will open to permit gas flow to the burner. Turn thermostatic controls to full ON position to light burners, then set to desired temperature. Check the main burner for proper lighting and burning using the observation port provided.



Before using this appliance, the pilot must be checked for adjustment. Do this by turning the pilot adjustment screw located on the safety pilot valve body.

When shutting the appliance down for long periods of time, shut off all thermostatic controls; then shut off the pilot.

**CAUTION: Before attempting to light the appliance, the cover, if so equipped, shall be opened. If pilot or burner goes out, turn off all gas and wait 5 (five) full minutes before attempting to relight.**

### Propane Gas Conversion:

This griddle is shipped from the factory with fixed Orifice Hoods for use on Natural Gas. To convert to Propane Gas, follow these steps:

- 1) Remove screws. Remove control knobs. Pull the control panel forward from top and allow to drop down.
- 2) Remove the Access Panels.
- 3) Remove the main burner(s) by sliding the burner toward the rear until the front part of burner clears the hood.
- 4) Replace Natural Gas Burner Orifices #32 with Propane Gas Orifice(s) #50 marked in red (located in the grease drawer).
- 5) Safety Pilot: Remove bottom nut, and replace existing orifice with part #305109 included with conversion kit.
- 6) Reinstall burner and lighter tubes.
- 7) Reinstall the Access Panels.
- 8) Change the convertible pressure regulator to Propane Gas by removing slotted or hex threaded plug from pressure regulator, invert and reinstall. The letters LP should be visible. The regulator is now set for 10" W.C.
- 9) Follow instructions to light the safety pilot – adjust the flame for Propane Gas by turning the pilot adjustment screw located next to the red button on the auto safety pilot valve body.
- 10) Reinstall Front Panel.

# INSTALLATION INSTRUCTIONS (continued)

## UNITS THAT HAVE MANUAL VALVES WITH STANDING PILOTS

### Lighting and Shutdown Instructions:

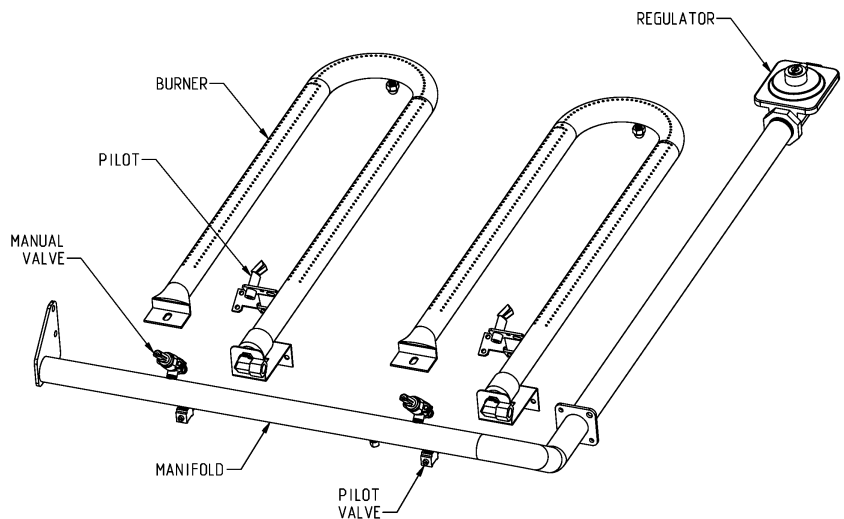
Turn pilot valves on and light pilot burners using a lighting wand or taper.

Before using this appliance, the pilots must be adjusted. Do this by turning the control adjustment screw in one pilot, adjust the valve, and use the lighting wand to light that pilot burner. Adjust the size of the pilot flame. Repeat for each pilot valve.

When lighting the burners by turning on the burner knobs, always make sure the burner has lit properly from the pilot by looking through the observation port.

When shutting the appliance down for long periods of time, shut off all the burners valves; then shut off all the pilot valves.

**CAUTION: Before attempting to light the appliance, the cover, if so equipped, shall be opened. If pilot or burners go out, turn off all gas and wait 5 (five) full minutes before attempting to relight.**



### Propane Gas Conversion:

This griddle is shipped from the factory with fixed Orifice Hoods for use on Natural Gas. To convert to Propane Gas, install the burner Orifice Hoods supplied (located in the grease drawer).

- 1) Pull the Control Panel forward from the top and allow it to drop down. On models where control panel is attached with screws, remove screws then remove control panel.
- 2) Remove the Access Panels.
- 3) Remove burner(s) from the Orifice Hood(s) by sliding the burner toward the rear and lifting off the hood(s).
- 4) Remove #41 Natural Gas Orifice Hood(s) and install the #52 Propane Gas Orifice Hood(s) marked in red.
- 5) Reinstall the burner(s).
- 6) Reinstall the Access Panels.
- 7) Change the convertible pressure regulator to Propane Gas by removing slotted or hex threaded plug from pressure regulator, invert and reinstall. The letters LP should be visible. The regulator is now set for 10" W.C.
- 8) Adjust the Standing Pilot(s) flame height for Propane by turning the screw located on the pilot valve body.
- 9) Reinstall Front Panel.

# OPERATING INSTRUCTIONS

## TO SEASON THE GRIDDLE HEATING SURFACE

Clean the griddle surface thoroughly. After the griddle has been thoroughly cleaned, it should be seasoned to prevent food from sticking. Before using and after each thorough scouring, season the griddle-heating surface in the following manner:

- 1) Bring griddle up to a cooking temperature of about 350 degrees F.
- 2) Using a clean cloth, not a spatula, spread a thin film of cooking oil/fat over the griddle cooking surface. This film should remain on the hot griddle surface for half-hour.
- 3) Remove the excess oil/fat and wipe clean. (CAUTION: GRIDDLE SURFACE WILL BE HOT).
- 4) Apply another film of cooking oil/fat over the hot cooking area for another half-hour and again remove the excess oil/fat and wipe clean. The griddle surface will be ready for use.

Even with careful seasonings, food may, to some extent, stick to the griddle cooking surface until the griddle plate is "broken in".

## IDLING

During idle periods, to save on operating cost, lower the temperature setting of the thermostats to about 250 degrees F. It is not necessary to maintain a cooking temperature during idle periods, as the griddle can quickly be reheated to desired temperature.

## THIS APPLIANCE IS EQUIPPED FOR NATURAL GAS

This appliance is equipped with Orifices sized for operation with Natural Gas. ***For conversion to Propane Gas, see instruction plate on the appliance. Orifices necessary for Propane Conversion are provided in grease drawer.***

## GRIDDLE CARE

1) After each use, scrape the griddle with a scraper or a flexible spatula to remove excess fat and food. A grease drawer is provided for the scrapings. If there is an accumulation of burned on fat and food, the griddle should be thoroughly scoured and re-seasoned as outlined above. Use pumice or griddle stone while the griddle is warm. Do not use steel wool because of the danger of steel slivers getting into the food.

2) Daily use a clean cloth and a good non-abrasive cleaner to clean the stainless steel body of the griddle. Wipe the polished front with a soft cloth.

3) At least once a day, remove the grease drawer and wash in the way as an ordinary cooking utensil. If the grease drawer is permitted to fill too high, the excess grease will run out of the overflow hole at the front of the drawer. The drawer is removed by pulling forward. **(USE CAUTION WHEN FILLED WITH HOT GREASE).**

### TROUBLESHOOTING CHART

<u>Trouble</u>	<u>Cause</u>	<u>Remedy</u>
Griddle will not heat	A) Burner not on B) Gas supply shut off	Check pilot light operation and turn burner on Turn off burner valves and pilot light valves, turn gas on and follow lighting procedure
Griddle surface too hot	A) Frying unevenly	Space out food uniformly on griddle surface
Food sticking	A) Grease or food particles accumulating on surface B) Not seasoned	See "Griddle Care," page 5 See "Griddle Care," page 5
Liquid runs to one side	A) Not level	See "Leveling Unit," page 2

**NOTE:** If service is required, call local service company from directory provided or call factory for referral to agency in your region.

# Replacement Parts List for Extra-Deep Gas Griddles

Model prefixes: CLAGGD, CLAGGDT, CLAGGDTS  
Parts are for units manufactured after 1997 (prior to 97 NLA)

## CLAGGD Series

### Gas Griddle with standing pilot and manual valves (Core items)

Part No.	Description
378261 . . . .	Burner 30,000 BTU
360983 . . . .	Burner Orifice #41 NG 30,000 BTU
312131 . . . .	Burner Orifice #52 LP 30,000 BTU
332778 . . . .	Manual Gas Valve
374738 . . . .	Pilot
378173 . . . .	Pilot Valve
379960 . . . .	Pressure Regulator, Convertible 4" NG & 10" LP
380251 . . . .	Knob, Manual Valve

## CLAGGDT Series

### Gas Griddle with standing pilot and thermostatic gas valves

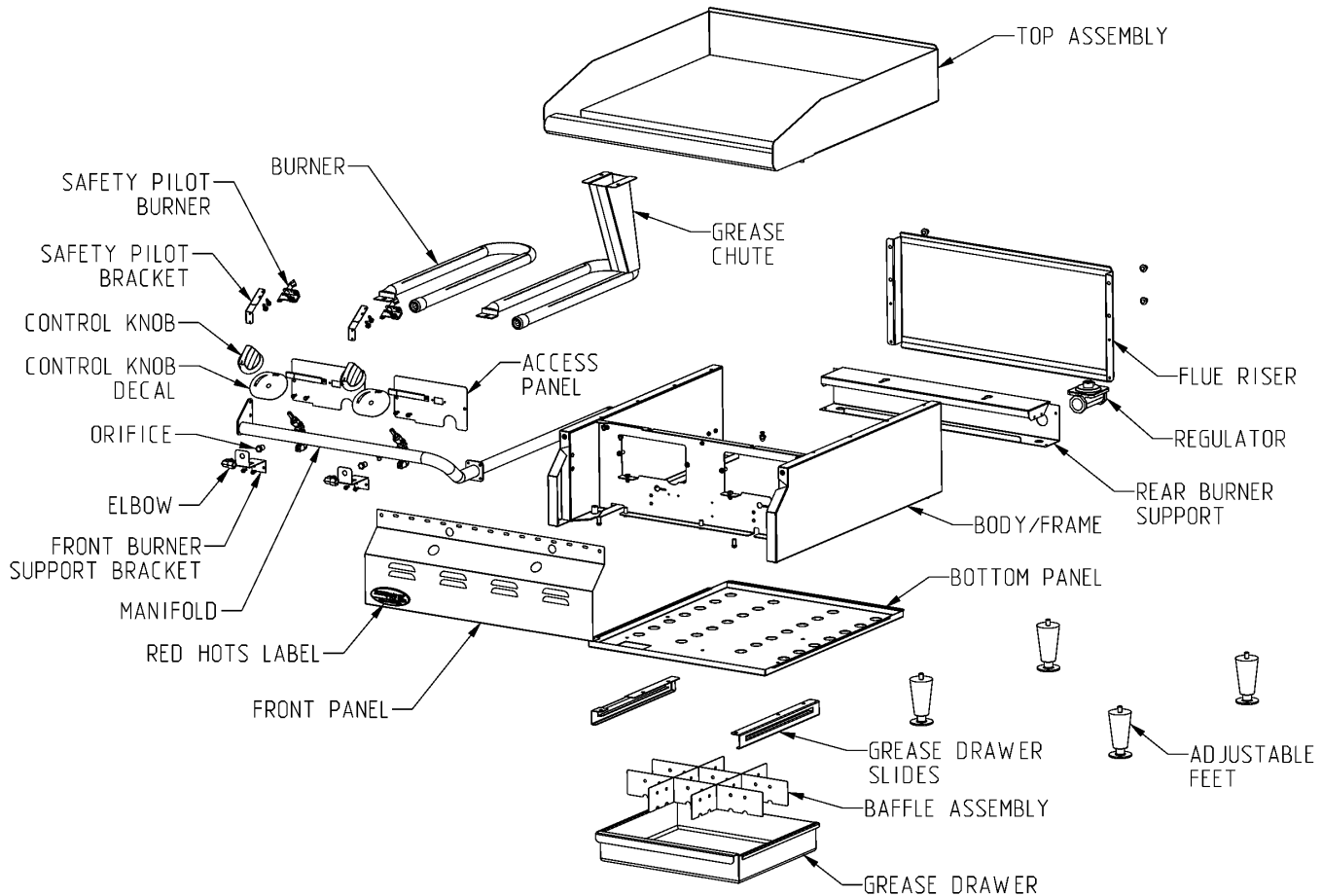
Part No.	Description
375936 . . . .	Thermostat Gas Valve
380257 . . . .	Knob, Thermostatic Control
336254 . . . .	Burner Orifice #32 NG 30,000 BTU
336007 . . . .	Burner Orifice #50 LP 30,000 BTU

## CLAGGDTS Series

### Gas Griddle with automatic safety pilot and thermostatic gas valves

Part No.	Description
374737 . . . .	Safety Pilot Valve
374738 . . . .	Pilot Burner
336007 . . . .	Burner Orifice #50 LP 30,000 BTU
336254 . . . .	Burner Orifice #32 NG 30,000 BTU
309879 . . . .	Thermo - Couple
375936 . . . .	Thermostatic Control with Pilot Key

# PARTS DESCRIPTION – Extra-Deep Gas Griddle



## GAS ORIFICE INFORMATION

SERIES	ORIFICE DRILL SIZE / EAGLE PART #		INCHES IN WATER COLUMN	
	NATURAL GAS (NG)	LIQUID PROPANE (LP)	NG	LP
CLAGGDTS-24 - Burners	41 / 336254	52 / 336007	4"	10"
CLAGGDTS-36 - Burners	41 / 336254	52 / 336007	4"	10"
- Runner Tube 19"	60 / 360985	67 / 360986	4"	10"
CLAGGDTS-48 - Burners	41 / 336254	52 / 336007	4"	10"
- Runner Tube 19" (2)	60 / 360985	67 / 360986	4"	10"
CLAGGD - Burners	41 / 336254	52 / 336007	4"	10"
CLAGGD - Burners	41 / 360983	52 / 312131	4"	10"

ORIFICE SIZE AT SEA LEVEL	ORIFICE SIZE REQUIRED AT OTHER ELEVATIONS				
	2000 ft	3000 ft	4000 ft	5000 ft	9000 ft
32	33	34	35	35	38
39	40	41	41	42	44
41	42	42	42	43	45
50	51	51	51	51	53
51	51	52	52	52	53
52	52	53	53	53	54
60	64	64	65	65	67
67	68	68	68	69	70
73	73	77	77	78	78
77	77	77	77	78	78
1.55mm	54	54	54	54	55



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