



INSTRUCTIONS FOR INSTALLATION, USE AND GAS INDOOR CHARBROILER FOR THE HOME

MODELS: PRZ-RICB-15P; PRZ-RICB-30P

This unit was designed for ease of installation and operation. However, we recommend that you read all sections of this manual before beginning installation and that your unit is installed by a approved gas installation technician, or in the Commonwealth of Massachusetts a Licenced plumber or licenced gas fitter, capable of reviewing and performing the manufacturers installation checklist included in your information packet.

Please do not remove permanently affixed labels, warnings, or data plates from the unit, as this may void the manufacturer's warranty and/or hinder effective servicing and maintenance.

IMPORTANT - These instructions are to remain with the appliance and the consumer is to retain them for future reference.

WARNING: If the information in this manual is not followed correctly, a fire or explosion may result causing property damage, personal injury or death.

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

WHAT TO DO IF YOU SMELL GAS:

DO NOT TRY TO LIGHT ANY APPLIANCE.

DO NOT TOUCH OR ENGAGE ANY ELECTRICAL SWITCH.

DO NOT USE ANY PHONE IN YOUR BUILDING.

IMMEDIATELY CALL YOUR GAS SUPPLIER FROM A NEIGHBOR'S PHONE.

FOLLOW THE GAS SUPPLIER'S INSTRUCTIONS.

IF YOU CANNOT REACH YOUR GAS SUPPLIER, CALL THE FIRE DEPARTMENT.

INSTALLATION AND SERVICING OF THIS APPLIANCE MUST BE PERFORMED BY A QUALIFIED INSTALLER, SERVICE AGENCY, OR GAS SUPPLIER.





Since 1980, we have been dedicated to quality! Our belief is that our success can only be measured by the continuing success of our customers. We achieve customer satisfaction by ensuring that each of our employees understands, meets, and exceeds customer expectations. We establish and maintain an environment that encourages all employees to pursue continuous improvement in quality and productivity.

Every unit is quality tested by a certified quality technician, who uses an installation audit form to review each unit for cosmetic issues such as scratches, gaps and squareness, as well as functional issues such as flame control.

Our quality policy is implemented in all functions and levels and are monitored by the highest levels of management.

We hope you enjoy your new unit! And THANK YOU again for believing in our product as much as we do!

Truly,

The Staff and Team of Prizer!

Welcome...

...to the exciting world of professional cooking equipment for the home! You've purchased the finest unit available for home use, which shows that you take cooking seriously. As the owner of a new unit, you can look forward to years of cooking enjoyment. You'll prepare meals with the speed and accuracy of a professional chef right in your own kitchen! All equipment is designed and manufactured to the highest quality standards in the industry specifically to meet the needs of the world's most demanding chefs. From simmering to sautéing, baking and broiling, this versatile unit provides the flexibility you need in any cooking application. Commercial styling adds a touch of elegance to your kitchen like no other appliance can. What's more, this high quality, high performance unit is backed by our vast service network with agents from coast to coast to provide you with quick, competent technical service should the need arise. Please take a few moments now to fill in the information below for your future reference. In the event you require service, this information will be needed to ensure that you receive the highest quality service we can provide.

DATE OF PURCHASE:

DEALER'S NAME:

DEALER'S ADDRESS:

DATE OF INSTALLATION:

INSTALLER'S NAME:

INSTALLER'S ADDRESS:

MODEL NUMBER:

WARRANTY SERIAL NUMBER:

NOTE: WARRANTY SERVICE MUST BE PERFORMED BY AN AUTHORIZED SERVICE AGENT. A LIST OF THESE AGENTS MAY BE PROVIDED BY YOUR DISTRIBUTOR.

In the Commonwealth of Massachusetts, gas connection must be performed by a licensed plumber or licensed gas fitter.

TABLE OF CONTENTS

INSTALLATION	5-9
REQUIREMENTS	5
UNPACKING	6
HIGH-SHELF/STD. BACKGUARD/ISLAND TRIM INFO	6
PROXIMITY TO CABINETS	7
POSITIONING	8
LEVELING	8
GAS CONNECTION	8-9
GAS CONVERSION	9
ELECTRICAL CONNECTION	10
INSTALLERS & END-USER'S INITIAL CHECK	10
FINAL PREPARATION FOR USE	10
IMPORTANT SAFETY INSTRUCTIONS	11-12
START-UP, OPERATION, CLEAN-UP	13
PAINTED SURFACES	12
STAINLESS STEEL	13
CHARBROILER AIR SHUTTER ADJUSTMENT	14
CHARBROILER OPERATING INSTRUCTIONS	15
OPTIONAL ROTISSERIE OPERATING INSTRUCTIONS	15
COOKWARE	15
SERVICE	15
WARRANTY	16
PERFORMANCE CHECKLIST-CUSTOMER COPY	17
PERFORMANCE CHECKLIST-MANUFACTURERS COPY	19

INSTALLATION

REQUIREMENTS

1. This unit has been designed to be installed directly against rear walls and side base cabinets. It **cannot**, however, be installed directly against **tall** side cabinets, side walls, tall appliances, or base cabinets extending beyond 24". (see, 'Proximity to Side Cabinets').
2. The side trims must be at least 11/16" above adjoining counter top surfaces (see 'Proximity to Side Cabinets').
3. Any openings in the back wall or floor of the installation site must be sealed.
4. Electrical requirements: 120 volt, 15 amp, 60Hz properly grounded household current.
The receptacle must be positioned to prevent strain and physical damage to the power supply cord.
5. Gas requirements: Natural Gas...5.0" WC; LP Gas 10.0" WC.
6. Proper ventilation must be installed for this product. For best results, consult with your dealer or HVC installer for minimum CFM's. NOTE: Undersizing of vent hood or no vent hood could result in smoke combustion.
7. **The installation of this appliance must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1.**
In Canada, installation must be in accordance with the current CAN/CGA B149.1 and .2 installation codes and/or local codes.
NOTE: Be sure to check the rating plate label located on the left side under the burner grate to confirm that the appliance is properly equipped for the gas supply.

WARNING!

ELECTRICAL GROUNDING INSTRUCTIONS:

This unit must be electrically grounded in accordance with local codes, and the National Electrical Code ANSI/NFPA No. 70, (or latest edition). Installation must be made by a licensed electrician. This appliance is equipped with a three-prong grounding plug for your protection against shock hazard, and should be plugged directly into a properly grounded receptacle.

Do not cut or remove the grounding prong from this plug.

In Canada, the installation must be in accordance with the current CSA C22.1 Canadian Electrical Code, Part 1, and local codes.

****IMPROPER INSTALLATION WILL VOID WARRANTY****

UNPACKING

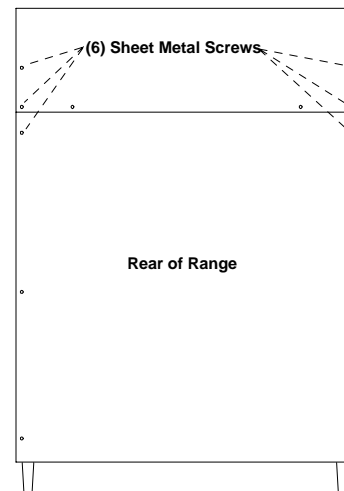
1. Check the packaging for any damage. If damage is visible, you should mark the bill of lading for possible concealed damage.
2. Check to make sure that the container is upright. If unit is not upright, major damage may occur. If damage is discovered, do not refuse delivery, but contact the carrier and file the appropriate freight claims. Do not contact the factory, as responsibility for shipping lies with the carrier, dealer, and end-user. We will assist with claims, but such assistance does not concede responsibility.
3. Cut the straps and lift the box directly upward and off the unit. Do not hammer on the carton.
4. Thoroughly check the unit for damage. If damage is discovered, do not refuse delivery, but contact the carrier and file the appropriate freight claims. Do not contact the factory, as responsibility for shipping lies with the carrier, dealer, and end-user. We will assist with claims, but such assistance does not concede responsibility.
5. Remove and unpack any accessories shipped with the unit, making sure that no hardware or accessories are left to be disposed of accidentally.

HIGH-SHELF / STANDARD BACKGUARD

A standard backguard for the unit **must** be mounted before the unit is placed in its final position.

Installation instructions are located with your 6" backguard or high shelf.

Note: A non-combustible rear wall extending a minimum of 6" below the countertop must be used. In no cases will we accept responsibility for claims which may result from heat damage to a rear wall or counter, including cosmetic damage. It is the responsibility of the owner/end user to ensure that the material used in such applications is not only non-combustible, but is also truly heat resistant.



PROXIMITY TO CABINETS

1. **Base Cabinets:** The unit may be installed directly adjacent to base cabinets at a maximum height of 36".

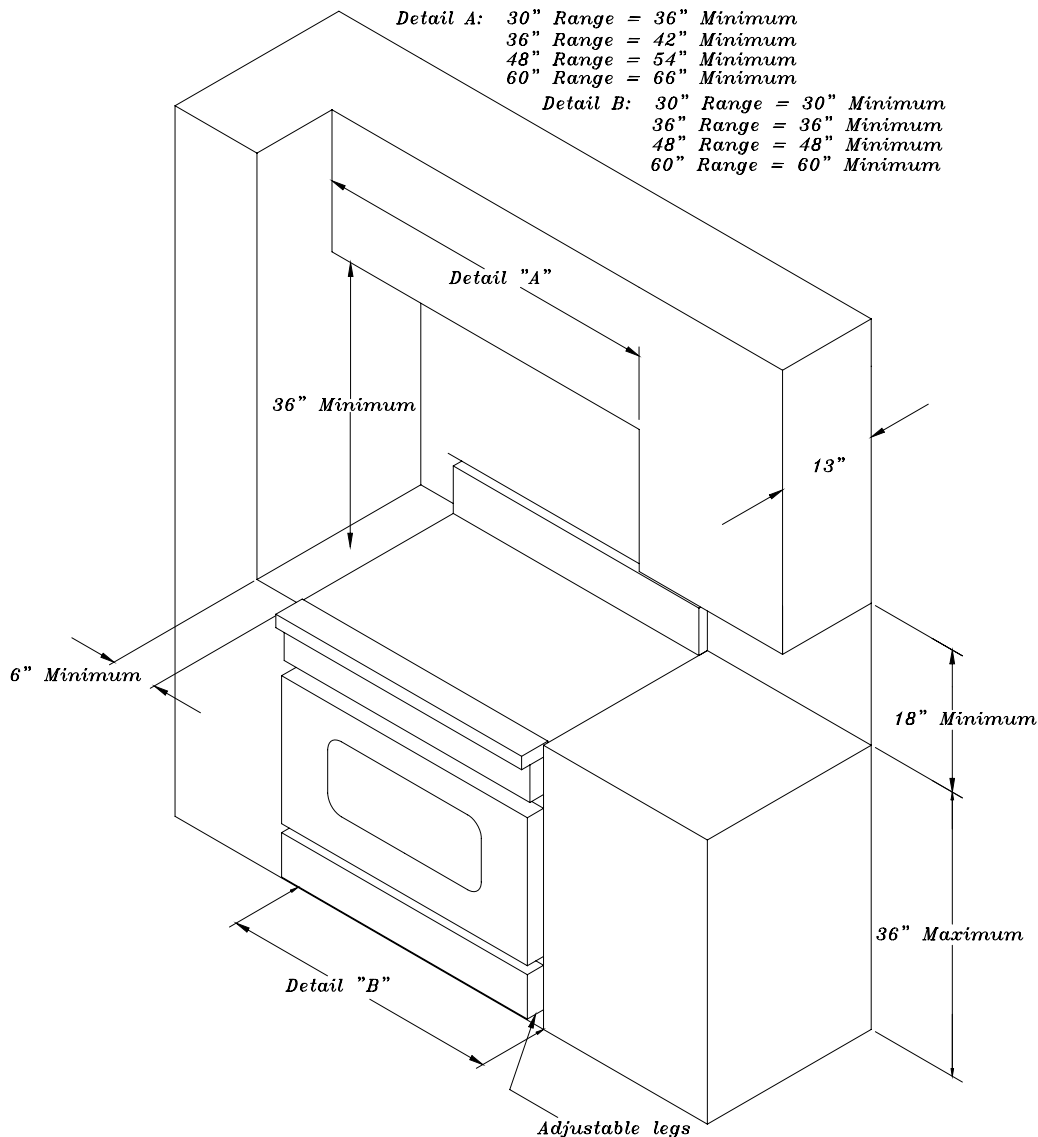
IMPORTANT: The unit's side pieces (both left and right) **MUST be 11/16" above** adjacent base cabinet counter top.

2. **Tall Cabinets etc.:** The unit **CANNOT** be installed directly adjacent to tall cabinets, tall appliances, side walls or other vertical surfaces above 36" high. A 6" side clearance from the unit to such combustible surfaces must be maintained 18" above the counter height.

3. **Wall Cabinets:** Wall cabinets to the side(s) of the shelf/flue riser must be a minimum of 18" above the counter.

Wall cabinets above the unit must be minimum of 36" above the unit top cooking surface for the full width of the unit. The maximum depth of wall cabinets must be minimum 13".

NOTE: The unit shown above is a graphic representation of a model to show acceptable clearances. Actual units will vary in appearance.



Note!!
Oven door cannot be recessed into the base cabinetry or damage to surrounding cabinetry may occur!!!

POSITIONING

Do not push against the edges or sides of the unit in an attempt to slide it into position. Although all metal parts are deburred during manufacture, serious injury could occur if the unit were to move suddenly while being positioned by hand. We recommend you use gloves during installation process.

LEVELING

For optimum performance, the unit must be leveled with metal shims.

A carpenter-type level should be placed on the grates, and the unit should be leveled side-to-side, front-to-back, and diagonally.

GAS CONNECTION

The gas supply line must be the same size or larger than the gas inlet on the unit. This unit has a ½" or ¾" NPT inlet accessed from the back of the unit. We recommend the gas inlet should be approximately ¼ " larger than the NPT inlet. Sealants used on all pipe joints must be resistant to LP gas. Any openings in the wall behind the unit, or the floor beneath must be sealed. **ATTENTION MASSACHUSETTS RESIDENTS** refer to state code 248CMR! Gas conversions should only be performed by a licensed plumber or licensed gas fitter.

1. An installer-provided manual shut-off valve must be installed in the gas service line ahead of the appliance. The shut-off valve must be in a position where it can be accessed quickly in the event of an emergency.
2. All heavy-duty cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. Service pressure may fluctuate due to local demand. An external regulator is not required on the unit, as a regulator is built in to each unit at the factory. Under no condition should the factory-installed regulator be by-passed.

This unit was constructed for use with either natural or propane (LP) gas. Verify that the unit and the incoming gas supply are compatible by checking the rating plate label, located on the left side of the unit under the burner grate. The correct

regulator, valves, and orifices are installed at the factory for natural/LP gas. See the following section, titled "GAS CONVERSION," for detailed conversion instructions, if required.

Incoming line pressure should be checked with a manometer. The correct operating manifold pressure for natural gas is 5.0" WC; for Propane (LP) gas, 10.0" WC. Incoming line pressure upstream of the regulator should be 1" WC higher than the correct operating manifold pressure. The regulator used on this unit will withstand a maximum input pressure of 1/2 psi, (12" WC). If the incoming line pressure is higher than this maximum rating, a step-down regulator is required upstream of the unit's factory-installed regulator.

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the homes' gas line system at pressures in excess of 1/2 psig, (3.5kPa).

The appliance must be isolated from the gas supply piping system by closing its individual shut-off valve during any testing of the homes' gas system at pressures equal to or less than 1/2 psig, (3.5kPa).

3. Rigid connections: Incoming gas is brought from the inlet pipe at the rear of the unit to the pressure regulator, then through the upper manifold for distribution. The only connection

necessary is from the service line, through the installer-supplied shut-off valve, to this inlet pipe.

Be sure to double check any installer-supplied pipes and fittings, and/or blow compressed air through them to clean out dirt particles, threading chips, or other foreign matter before connecting the unit to the service line. Such particles will clog orifices when gas pressure is applied. **Service to clean such clogs is not covered by the warranty.**

Check all gas connections for leaks using a soapy solution before lighting any pilots. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!** Using an open flame to check a new connection is not only dangerous, but it will also miss small leaks that a soapy solution would detect.

4. Flexible connections: If the unit is to be installed with flexible couplings and/or a "quick-disconnect," the installer must use a commercially

approved AGA Design Certified flexible connector of at least 1/2" NPT, in compliance with ANSI Z21.41.

In Canada, a connector complying with CAN 16.10 - 88, and a quick disconnect device complying with CAN 16.19M - 79 must be installed with a strain relief device to guard against the transmission of strain to the connector.

5. Air shutter adjustments are the responsibility of the installer, and are not covered by warranty. Burners are preset at the factory and may need fine-tuning by the installer.

GAS CONVERSION

Any field gas conversions will automatically void the manufacturers warranty!! Gas conversions should only be performed by a licensed professional to assure a complete and safe conversion. Please contact your distributor for additional information regarding gas conversion.

WARNING: IN ORDER TO AVOID A FIRE OR EXPLOSION, CAUSING PROPERTY DAMAGE, PERSONAL INJURY OR DEATH; PRECAUTION MUST BE TAKEN WHEN PERFORMING A CONVERSION BY ENSURING THAT THE VALUES IN THE GAS PRESSURE CHARTS ARE EMPLOYED WHERE APPLICABLE.

For additional information regarding field conversions, contact your distributor/dealer or the factory at (610) 376-7826.

ELECTRICAL CONNECTION

There is no connection necessary beyond plugging the unit into a polarized, grounded, 120-volt, 60-Hz, 15-amp circuit. **This circuit, however, MUST be grounded and properly polarized.**

The unit is equipped with a NEMA #5-15P power cord, accessed by removing the rear panel, and if an extension is required, it must be at least this gauge.

NOTE: If electrical power is not supplied or is interrupted, the unit will not be operational.

ELECTRICAL GROUNDING INSTRUCTIONS FOR OPTIONAL ROTISSERIE

The rotisserie motor is equipped with a three-prong grounding plug for your protection against shock hazard. This plug must be inserted directly into a properly grounded three-prong receptacle. **WARNING:** Keep the rotisserie motor electric cord away from the heated surfaces of the grill. When not in use, remove the motor and store in a dry location.

WARNING !!!

This appliance is equipped with a three-pronged grounded plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle.

Do not cut or remove the grounding prong from this plug.

If the unit is not grounded or its polarity is reversed, severe shock hazards can exist.

Do not cut or remove the grounding prong from this plug.

The rotisserie motor must be electrically grounded in accordance with local codes, or, in the absence of local codes, in accordance with National Electrical Code, ANSI/NFPA 70-1990 or latest edition.

****Removing the third prong will void the manufacturers warranty****

INSTALLERS & END-USERS INITIAL CHECK

All units are adjusted and tested before leaving the factory. The manufacturer has supplied you with an installation checklist in order for your technician to properly install your new unit.

Your unit must be installed to factory specifications. Failure to perform the installation checklist and returning it will void the warranty coverage agreement. When the unit is properly

installed and connected to proper gas and electrical service, it will operate properly. Any issues regarding service should be directed to your distributor/dealer or call factory-direct at (610) 376-7826.

FINAL PREPARATION FOR USE

New units are wiped clean at the factory to remove any visible signs of dirt, oil, grease, etc., remaining from the manufacturing process, then coated with a thin film of mineral oil. Some stainless steel parts may have a protective plastic wrapper, which must be peeled off. Prior to use,

the unit should be washed thoroughly with hot, soapy water to remove these film residues and any installation dust or debris, then rinsed and wiped dry. Solutions stronger than soap and water are rarely required.

IMPORTANT SAFETY INSTRUCTIONS

To avoid personal injury or property damage, please read and follow these important safety precautions.

WARNING:

Operation of this product could expose you to carbon monoxide if not adjusted properly. Inhalation of carbon monoxide is known to the State of California to cause birth defects or other reproductive harm.

1. Before any maintenance or repairs are performed, disconnect the unit from its power supply.
2. Your unit should be installed by a qualified gas installation technician. Have the technician show you the exact location of the gas shutoff valve on the incoming gas line so you know how to turn off the gas if necessary.
3. **In the event of a power failure, no attempt should be made to operate this unit.** Though the unit is gas-fired, it employs electrical components such as the ignition and safety devices.
4. Do not attempt to repair or replace any part of this unit unless specifically instructed to do so by this manual. In-warranty service must be performed by an authorized service agency.
5. **Do not store flammable materials on or near the unit, including cabinets above and adjacent to the appliance. Keep the appliance area clean and free of combustible materials, gasoline and other flammable vapors and liquids. A check before each use to determine that no hazardous materials are in the unit area is recommended.**
6. The push-to-turn control knobs on this unit are designed to be child-safe, however, not a guarantee of operation. Children should not be left alone or unattended in the kitchen while the unit is in use. **Do not store items of interest to children above the unit.**
7. Never leave the unit unattended during use. Boil-overs may occur, causing spills which may ignite.
8. **Do not use water on grease fires. Never pick up a flaming pan.** We recommend the purchase of a multi-purpose dry chemical or foam-type fire extinguisher for your home, kept in a location in close proximity to your unit.
9. If you are flaming liquor or other spirits, and your unit is installed under a vent hood, **TURN THE FAN OFF.** The draft could cause flames to spread out of control.
10. For your safety, never use your unit or any other cooking appliance as a space heater to warm or heat a room.
11. Use only dry potholders. Moist or damp potholders on hot surfaces may result in steam burns. Do not allow potholders to touch hot burner areas. Do not use a towel or other bulky material as a potholder.
12. To reduce the risk of burns, ignition of flammable materials, and spillage, the handle of any pot or pan should be positioned so that it does not extend over adjacent burners or the front of the unit.
13. **Surface areas near burners may become hot enough to cause burns. Allow sufficient time for the entire unit to cool before attempting any cleaning.**

14. Use only cooking utensils and vessels that are intended for unit use. Certain types of glass, ceramic, stoneware, or other glazed utensils may break shatter or melt due to sudden changes in temperature.
15. Loose-fitting or hanging garments should not be worn while using this appliance.
16. Never heat food in unopened containers. The build-up of pressure inside the container could cause it to burst, possibly resulting in injury.
17. Be aware of the potential hazards involved when retrieving items from cabinets above the unit during operation. Do not allow apron strings, neckties, or loose fitting clothing to drag across the open top burners.
18. Before activating any of the controls on the unit, be sure the power cord is fully plugged in and the fuse or circuit breaker for that circuit is not blown or tripped.
19. Never pull on the unit for cleaning or servicing.
20. Never use the unit top for storage. Potential hazards may result.
21. Do not obstruct the flow of combustion air to the appliance. The area surrounding the unit must be kept clear. Effort toward eliminating air flow obstructions in the vicinity of the unit should be the ongoing rule to ensure continual flow of combustion and ventilation air.
22. As in the case of most professional-style units, during use of this product will cause surfaces to become hot to the touch. Oven mits should be worn when touching and children should not be in the proximity of the unit.
23. **To avoid burns, do not touch the drip tray handle when your unit is in use!**
24. Clean grease pan after each use of your cooktop. **BE CERTAIN THAT THE HANDLE AND TRAY HAVE HAD TIME TO COOL BEFORE HANDLING!**

START-UP, OPERATION & CLEAN-UP

All units are wiped clean with various solvents or detergents at the factory to remove visible signs of dirt, oil, and grease remaining from the manufacturing process. Before cooking, it is important that the various parts of your unit be cleaned. SEE CHARBROILER SECTION FOR INFORMATION REGARDING SEASONING PROCEDURES.

Porcelain/Painted Surfaces

- ❑ Always allow the unit to cool sufficiently before cleaning.
- ❑ Porcelain/Painted surfaces may be cleaned using hot soapy water and a non-abrasive cloth. Household spray cleaners suitable for painted surfaces may also be used. Be sure to follow the manufacturer's instructions carefully.
- ❑ ***Never use steel wool, oven cleaners, or other harsh chemicals to clean the painted surfaces on your unit, as these methods will damage the finish.***

Stainless Steel

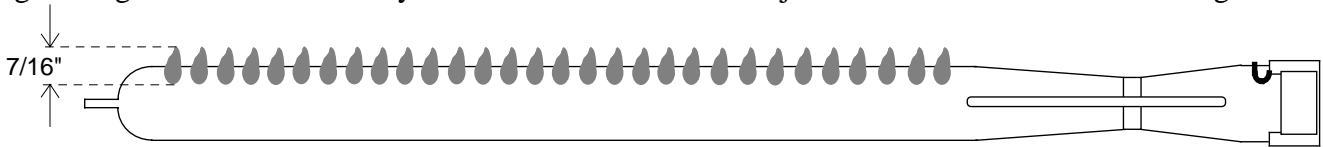
- ❑ All stainless steel body parts should be cleaned regularly with hot soapy water, or with a liquid cleaner designed for stainless steel when soapy water is not sufficient.
- ❑ ***Do not use steel wool, abrasive cleaners or powders. This product is polished and using any of these types of cleaners will considerably scratch your finish.***
- ❑ To remove stubborn, hardened, or encrusted residue, apply a cloth soaked in hot water and allow time for the residue to soften and loosen. Then use a wooden or nylon spatula or scraper to remove the material.
- ❑ Never use a metal knife, spatula, or any other metal tool to scrape stainless steel.
- ❑ Do not permit citrus or tomato juice to remain on a stainless steel surface. Wipe any spills immediately. Citric acid will permanently discolor stainless steel.

OPERATION

CHARBROILER

Operation

To light the charbroiler, push, then turn the appropriate control knob to the desired position. (Note: On a 15-inch charbroiler, there is one burner and one control knob. On a 30-inch charbroiler, there are two burners and two control knobs. This control knob is both a gas valve and an electric switch. When the knob is in the "IGN" position and after the oven igniter glows a bright red, gas is permitted to flow to the burner. The oven burner should burn blue with "cones" approximately 7/16 inch high. There is no pilot burner. The igniter lights the burner directly. Push the control knob to adjust the flame to the desired setting.



Clean-Up

- ❑ Once your charbroiler has cooled, always remove the drip pan located below it by pulling the pan out toward you slowly. Be careful to avoid burns and grease spillage when handling the pan. Wash the pan in hot soapy water, rinse thoroughly and dry. Clean the drip pan after each use to avoid accumulation of grease that will become a fire hazard, as the drip pan is directly under the burner.
- ❑ The charbroiler grate on your unit is coated with a porcelain enamel that may be effectively cleaned with hot soapy water or use a standard grate brush.
- ❑ In the event that heavy soiling occurs, a commercial oven cleaner may be used on this part. Be sure to follow the manufacturer's instructions carefully, and to avoid the cleaner coming in contact with the painted surfaces of your unit. The grate may be removed for cleaning.
- ❑ Once your charbroiler has cooled, always remove the flavor saver by pulling the pan out toward you slowly. Be careful to avoid burns and grease spillage when handling the pan. Wash the pan in hot soapy water, rinse thoroughly and dry. Clean the drip pan after each use to avoid accumulation of grease that will become a fire hazard.

CHARBROILER BURNER AIR SHUTTER ADJUSTMENTS

Before attempting to adjust any top burner air shutter, assure the following information has been reviewed and is correct.

1. Gas:
 - a. Proper Type (must match serial plate on product)
 - b. Proper regulator setting (utilizing a manometer)
2. Orifice:
 - a. Properly parallel with the venturi throat of burner.

After verifying all the above issues, and the burner in question is yellow, lifting, or not a sharp pointed cone, proceed to adjust air shutter as follows:

1. Remove all top cooking sections associated with the burners that are in question for air shutter adjustment.
2. Utilizing the required tool for the air shutter on the burner, loosen the appropriate securing fastener or slide non-securing air shutter as required or proceed to adjust the air shutter by turning the air shutter counter clockwise, to close and clockwise to open the gap.
3. Test burner flame for proper burn, and upon an acceptable flame condition, reinstall the top section area onto the product.

Please Note:

Opening the air shutter gap will eliminate the yellow tipping on the burner. Closing the air shutter gap will prevent a noisy flame that lifts off the burner port.



IMPORTANT NOTE: Conditions that cause hazardous pungent odors from your range:

1. Floating flames that are lazy looking and do not have a well-defined inner cone. They are long ill defined, quiet flames that sometimes lift completely off the ports of the burner.
2. A lifting flame that is well defined, and noisy.
3. An orifice that is out of line with the burner venturi.

Low flame is set at the factory. A low flame adjustment may be required if supplied gas pressure to the unit is low. If the low flame setting on the burners do not sense the igniter, continuous clicking will occur. A low setting burner adjustment will be necessary. To do so, the following steps are required:

1. Remove burner knob from valve stem that corresponds with the burner needing adjustment
2. With a small, thin, straight screwdriver, gently insert the screwdriver into the D-shaped stem
3. Proceed to turn adjusting screw 1/8" turn at a time, clockwise to lower, counter-clockwise to raise, until desired flame is achieved.



OPERATING THE ROTISSERIE

Preferred by professional chefs over other methods, the intense heat is ideal for searing in the natural juices and nutrients found in quality meats.

To use the rotisserie, first mount the motor on the grill's left side. Place securely onto the support bracket. To load the skewer, slide one of the meat forks, with prongs facing away from

the handle, onto the skewer. Push the skewer through the center of the food, and then slide the second meat fork into position. Center the food and forks on the skewer and tighten the wingnuts on the forks. Secure any loose food with string, not plastic. Once the food is secured, place the sharp end of the skewer into the motor and rest the skewer on the supports on either side of the grill. Remove grill racks if needed to allow the food to rotate freely.

IF YOUR UNIT NEEDS SERVICING...

In the event that the unit requires service, contact our service administrator by calling Warranty Administration at (610) 376-7826. You may also contact your distributor/dealer. In-warranty service must be performed by an Authorized Service Agency. Replacement parts are available through the manufacturer or your distributor/dealer.

DISTRIBUTORS

Signature Marketing
103 Fairfield Road
Fairfield, NJ 07004
(973) 575-7785

GoldenWest Sales
3656 Enterprise Avenue
Hayward, CA 94545
(510) 784-6835

Grande Chef
4591 Metropolitan East Blvd.
Montreal, Quebec H1R 1Z7
(514) 374-5343

Distinctive Kitchen Appliances
6011 Benjamin Rd, Suite 104
Tampa, FL 33634
(510) 784-6835

Limited Warranty

WHAT IS COVERED?

FULL ONE (1) YEAR WARRANTY

This warranty covers all functional components of your unit. All repair, labor and replacement parts for parts found to be defective due to materials or workmanship which occurs during normal household use within one (1) year from the documented delivery date will be repaired or replaced at the discretion of the manufacturer, free of charge, when the unit is located in the continental United States and Canada. See below for limits of warranty. Please refer to your installation checklist to activate your warranty. All repairs or replacement service must be performed by an authorized service technician.

WHAT IS NOT COVERED?

Limits of Warranty

This warranty shall apply to products manufactured on or after February 22, 2002 and located in the continental United States and Canada. Warranty labor shall be performed by an authorized service agent. Unit must be accessible for service in the home as well as accessible via public highways. The dealer/distributor or the manufacturer assumes no responsibility for travel of over 100 miles round-trip. Additional costs shall be the responsibility of the consumer, including additional mileage, non-standard service and special equipment to remove the unit for service so there is accessibility on all sides of the unit.

The warranty does not apply to damage resulting from abuse, natural disaster, "acts of God", loss of electrical power to the product (for any reason), alteration for outdoor use, improper installation, misuse during installation or improper operation, instruction on the use of the product, unauthorized adjustments and calibrations performed on the product, nor damage due to harsh chemicals (i.e. cleaning products improperly applied). Cosmetic parts such as top grates, ring grates, plate rail, kick panel, body sides, glass, control panel, door panel, back guards, oven seals, light bulbs, and enameled parts are warranted to be free from defect in material and workmanship at the documented delivery date. All claims for these items must be reported immediately! Any claims not reported within seven (7) calendar days will not be honored. The warrantor agrees to repair or replace, at its option, any part that fails or is found to be defective, during the warranty period. Items, including but not limited to, those such as calibrations, replacements for parts improperly maintained (i.e. cleaning, etc), chipping of porcelain, normal adjustments after setups, cleaning of parts, shipping damage, unauthorized service, discoloration of griddle, improper installation (such as no regulator), damage caused by accident or abuse, and units installed in non-residential settings such as day cares, bed and breakfasts, hotels, nursing homes, churches, etc. are not covered under this warranty.

Warrantor is not responsible for consequential or incidental damage. Warranty does not apply to commercial usage, or to products with altered or removed serial numbers. Owner shall be responsible for proper installation, providing normal care and maintenance and proof of purchase and delivery date upon request as well as making the appliance accessible for service.

Warrantor's liability on a claim of any kind, with respect to the goods or services herein, shall in no case exceed the price of the goods or services or part thereof which gives rise to the claim. Also, parts and service needed to fulfill warranty obligations are to be performed at the manufacturers' discretion. Normal coverage does not include broken glass, rust, paint and porcelain finish, gasket materials, ceramic materials, light bulb or fuses.

SERVICE

WARRANTY SERVICE

Under the terms of this warranty, service must be performed by a factory-authorized service agent or representative. Service will be provided during normal business hours. Labor performed at overtime, premium rates, equipment needed to repair or replace parts shall not be covered by this warranty. To obtain service, call your dealer/distributor or the manufacturer at (610) 376-7826. Prior to calling, please have ready the model and serial number as well as the documented delivery date. IMPORTANT! Retain original proof of purchase to establish warranty period.

WARRANTY IS NOT TRANSFERABLE

Any implied warranties of merchantability and fitness for particular purpose or any other warranty applicable to the equipment are limited in duration to the period of coverage of this express written warranty. This warranty grants specific legal rights to the purchaser. Other rights, which may vary from state to state, may also apply. Title to the merchandise passes to the consignee upon acceptance by the carrier. After acceptance by the carrier, the merchandise travels at the risk of the purchaser. In the event of freight damage do not refuse shipment. Advise the agent of the damage on the freight bill before any freight charges are paid. Also, when signing for freight, always label the freight bill "must inspect for concealed damage". File a claim for damages with the freight agent. In the event of concealed damage (shipment arrives in apparent good order, but upon unpacking is found to be damaged) immediately notify the freight agent in writing and retain a copy of the notification.

DISTRIBUTORS

Signature Marketing
103 Fairfield Road
Fairfield, NJ 07004
(973) 575-7785

GoldenWest Sales
3656 Enterprise Avenue
Hayward, CA 94545
(510) 784-6835

Grande Chef
4591 Metropolitan East Blvd.
Montreal, Quebec H1R 1Z7
(514) 374-5343

Distinctive Kitchen Appliances
6011 Benjamin Rd, Suite 104
Tampa, FL 33634
(510) 784-6835

FAILURE TO EXECUTE YOUR INSTALLATION CHECKLIST AND RETURN THIS FORM EXECUTED WILL INVALIDATE YOUR WARRANTY

Customer Name _____ Date Purchased _____
Address: _____ Dealer: _____
City, State, Zip _____ Dealer's Address _____
Telephone _____ City, State, Zip _____
Product Model # _____ Date Installed _____
Serial # _____ Installation Technician _____

Customer Copy

MANUFACTURERS' PERFORMANCE CHECKLIST

This checklist has been developed to assure proper installation of your unit or cooktop as well as instruction on using this unit.

To validate your warranty, you must mail or fax this form with a copy of your receipt to:

Warranty Department, 600 Arlington Street, Reading, PA 19611. Fax: (610)376-2596

Failure to perform these steps during installation could invalidate your warranty.

Customer Information (please print legibly)

Name: _____
Address: _____
City _____
State, Zip _____
E-mail: _____
Telephone #: _____
Selling Dealer: _____
Dealer Telephone: _____

Product Information (please print legibly)

Model: _____
Serial #: _____
Purchase Date: _____
Delivery Date: _____
Installation Date: _____
Installer's Name: _____
Company Name: _____
Installer Telephone: _____

Overall Unit

Appearance & Aesthetics

- Exterior (Plate Rail, Control Panel, Oven Door, Kick Panel)
- Top Section (Top Grates Ring Grates, Burners)

Electrical Connection

- Voltage (see pg. 5)
- Ground (see pg. 5)
- Polarization (see pg. 5)

Installation

- Proximity to Cabinets (see pg. 7)
- Level (see pg. 8)
- Ventilation System (see pg. 5)
- Backguard (see pg. 6)
- Use & Care Guide (see pg. 15)
- Review Safety Instructions (see pg. 11)

Gas Connection

- Verify Fuel Type: Nat LP
- Gas shut-off (present/accessible)
- Supply Line Size (see pg. 8)
- Supply Pressure (see pg. 8)
- Operating Pressure (see pg. 8)
- Check All Gas Connections For Leaks

Cooktop/Unit

Ignition

- Charbroiler (see pg. 13)

Flame Adjustments

- Charbroiler (see pg. 21)

Air/Fuel Mix

- Charbroiler (see pg. 17)

Valve Operation

- Charbroiler (see pg. 13)
- Knobs (push to turn)

I acknowledge that we, the installation technician and the consumer, have checked and verified each item.

Consumer

Date

Installation Technician

Date

Customer Copy

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Warranty Department, 600 Arlington Street, Reading, PA 19611. Fax: (610)376-2596

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Name: _____
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City _____
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E-mail: _____
Telephone #: _____
Selling Dealer: _____
Dealer Telephone: _____

Product Information (please print legibly)

Model: _____
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Purchase Date: _____
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 Knobs (push to turn)

I acknowledge that we, the installation technician and the consumer, have checked and verified each item.

Consumer

Date

Installation Technician

Date

Factory Copy



Fold Here

Affix
Postage
Here

***Prizer-Painter Stove Works, Inc.
600 Arlington Street
Reading, PA 19611***

*****Performance Checklist Enclosed*****

Fold Here
