



PLEASE RETAIN THIS MANUAL FOR INSTALLING, OPERATING AND SERVICE PERSONNEL

**Stock Pot Stoves (ASP- Series)
Hot Plates (AHP-Series)
Char-Rock Broilers (ACB- Series)
Radiant Broilers (ARB, ALPRB, AHVRB, - Series)
Manually Controlled Griddles (AMG- Series)
Infrared Cheesemelter Broiler (ACM- Series)**

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
Keep area around appliances free and clear from combustibles.

WARNING

Improper installation, adjustment, alteration, service, operation or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing, operating or servicing this equipment

FOR YOUR SAFETY

Instructions must be posted in a prominent place within the kitchen area which instructs the user of this equipment in the event he detects the smell of gas. This information must be obtained from your local gas company or gas distributor.

IMPORTANT INSTALLING, OPERATING and SERVICE PERSONAL

Qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes should perform installation of the equipment. Qualified or authorized personnel who have read this manual and are familiar with the functions of the equipment should perform operation of the equipment. Qualified personnel who are knowledgeable with Abamaster equipment should perform Service of the equipment.

THESE APPLIANCES ARE MANUFACTURED AS COMMERCIAL COOKING EQUIPMENT ONLY

The most updated product information available for viewing, printing or downloading online at www.abamaster.com

GENERAL INFORMATION

INSTALLATION INSTRUCTIONS

A manual gas shut-off valve must be installed in the gas supply (service) line ahead of the appliance and gas pressure regulator in the gas stream for safety and ease of future service.

The gas pressure regulator provided with the equipment must be installed when the appliance is connected to gas supply. The area around the appliance must be kept free and clear of combustibles such as solvents, cleaning liquid, broom, rags, etc. Proper clearances must be provided at the front of the appliance for servicing and proper operation.

Provisions shall be incorporated in the design of the kitchen, to ensure proper combustion and ventilation; there must be an adequate supply of fresh air and clearance for air openings in the combustion chamber.

For proper operation of the appliance, do not obstruct the flow of combustion and air ventilation.

The Appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system in excess of ½ PSI.

The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ PSI. The gas supply line must be at least the same size as the gas inlet of the appliance.

Clearances	Combustible		Non-Combustible	
	Back	Sides	Back	Sides
ASP	17"	15"	0"	0"
AHP	7"	8"	0"	0"
ACB, ARB, ALPRB, AHVRB	N/A	N/A	0"	0"
AMG	7"	8"	0"	0"
ACM	4"	4"	0"	0"

For installation on a non-combustible tabletop/floor only.

ACB, ARB, ALPRB, AHVRB, series broilers are for installation in non-combustible locations only.

FLEXIBLE COUPLINGS, CONNECTORS AND CASTERS

For an appliance equipped with casters the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 or Connectors for Moveable Gas Appliances, CAN/CGA-6.16, and a quick disconnect devices that complies with the standard for Quick Disconnect Devices for Use with Gas Fuel, CANI-6.9, adequate means must be provided to limit device or its associated piping to limit the appliance movement.

Restraining devices may be attached to the back frame/panel of the unit.

LEVELING

Leveling should be placed on the cooking surface and the unit leveled side-to-side, and front to back. If it is not level, burner combustion may be erratic or the unit may not function efficiently.

ALTITUDE

The appliance input rating (BTU/hr) is for elevations up to 2,000 feet. For elevations above 2000 feet, the rate should be reduced 4% for each 1000 feet above sea level. The correct orifices are installed at the factory if the operating altitude is known at the time of sale.

LIGHTING AND SHUT DOWN

Turn all valves to "OFF" position. Wait five minutes. Turn pilot valve(s) adjusting screw counter-clockwise, then light standing pilot and adjust flame ¼ inch high. Turn "ON" gas valve(s) to light main burners. For complete shutdown, shut off gas valve(s) and turn pilot valve(s) adjusting-screw clockwise to shut off gas to the pilot(s).

GENERAL INFORMATION

FOR YOUR SAFETY

When lighting pilots and checking leaks, do not stand with your face close to the combustion chamber. Before lighting, check all joints in the gas supply line for leaks. **DO NOT USE OPEN FLAME TO DETECT GAS LEAKS, USE SOAP ON WATER SOLUTION.**

PRESSURE REGULATOR

All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand. The manual shut-off valve is normally supplied by the installer, but a pressure regulator is packed inside each unit. Failure to install a pressure regulator warranty will void.

MAINTENANCE INSTRUCTIONS

If the appliance is on casters, a restraining device should be provided at the rear, disconnect the restraining device before moving the appliance for cleaning or servicing re-connect the restraining device after returning the appliance to the original installed position.

Clean to grate(s) with warm water, mild cleaner and wire brush. Clean and brush off debris from and around the burner area. Empty and clean grease pan.

Griddle plates should be cleaned with warm water and scrubbed with cleaning abrasive such as a griddle brick of fine grit type. Top surface can also be 'bleached' with vinegar, pickle juice or club soda when the plate is warm to give the plate a 'new' look.

IMPORTANT: CHAR-ROCK BROILER

Place lava rocks with air spaces between the rocks. Do not overfill with lava rocks

A single layer just covering the bottom grate is sufficient

Do not double layer the stones

Improper usage may result in damage to bottom grate or burners and void the warranty. If not sure please contact a qualified service agency to install.

NOTE: Place 3 (lbs.) of lava rocks per every 12" of char-rock broiler

DAILY CLEANING

CHAR-ROCK BROILER AND RADIANT BROILER

Remove and empty grease pan. Clean and brush with soap and warm water

Clean top grate(s) with warm water, mild cleanser and wire brush. Dry the grate and apply a light coating of cooking oil.

GRIDDLES MAINTENANCE AND CLEANING

Make sure unit is properly leveled.

Raise rear of griddle plate 1/8 to 1/4 inch, so as to allow for the heat to rise out the back.

Re-check for level, making sure plate has slight rear rise.

Remove all factory applied protective material by washing with hot water, mild detergent or soap solution.

Apply a thin coat of cooking oil to the griddle surface, about one ounce per square foot of griddle surface.

Spread over the entire griddle surface with a cloth to create a thin film. Wipe off any excess oil with a cloth.

Light all burners set a lowest possible setting. Some discoloration will occur when heat is applied to steel.

Steel griddle surface will tone (blue discoloration) from heat. This toning will not diminish function or operation and is not a defect.

Heat the griddle slowly then apply a thin coat of cooking oil to the griddle surface until you have reached the desired cooking temperature.

AFTER EACH USE: Clean griddle thoroughly with a grill scraper or spatula. Wipe off any excess debris left from the cooking process.

GENERAL INFORMATION

ONCE A DAY Clean griddle surface with a grill brick and grill pad. Remove grease container and clean thoroughly, in same manner as any ordinary cooking utensil.

PERIODIC CLEANING

Remove burner(s), clean and brush with warm water and soap. Make sure the ports are not clogged. Check valves and lubricate, if necessary. Consult your service agency or local Gas Company.

HOT PLATES MAINTENANCE INSTRUCTIONS

Cleaning hot plate is a simple procedure, and, if done at regular intervals will prolong the life and ensure good flame characteristics.

The most common problem with open burner is spillage. Once the burner ports are partially plugged with food, the air-to-gas mixture is disturbed and results in a inefficient burner.

Top grates and crumb trays should be removed daily, washed, rinsed and dried thoroughly.

Use a wire brush to clean the ports of the burners ignite and check for clogged holes.

If any clogged holes are apparent, the burner should be lifted out and brushed inside and out with a small venture brush. Each port on the burner itself should be cleaned with a properly sized wire or thumb drill. Wash with soap and hot water if grease is observed on the burners. Dry thoroughly.

Reinstall and check the flame pattern. Readjust the air shutter if necessary.

If a yellow flame appears around the edges instead of being uniformly blue, it is usually a sign of grease and dirt in the throat of the burner. Remove and clean the burner and readjust the air shutter.

BURNER(S) TOP GRATES

Burner(s) top grates can be cleaned with mild soap and warm water. For baked on material, a wire brush can be used. Dry thoroughly. Lightly coat with vegetable oil to help prevent rust from forming.

CHEESEMELTER MAINTENANCE INSTRUCTIONS

DAILY CLEANING

Remove rack. Clean and brush with soap and warm water

Remove and empty grease pan. Clean and brush with soap and warm water

STAINLESS STEEL PARTS

Stainless Steel exterior provides reliability, durability and easy cleaning.

All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day. Do not use steel wool, abrasive clothes, cleansers or powders to clean stainless steel surfaces. If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material then use a wood or nylon scraper.

Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel scratches are almost impossible to remove. Contact the factory, factory representative or a local service company to perform maintenance and repairs.

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TERMS AND CONDITIONS OF SALE

Abamaster is not responsible for any damaged merchandise or incomplete orders accepted and signed for at the time of delivery. Do not return any merchandise to Abamaster without prior written authorization from Abamaster. Unauthorized returns will not be processed. The return authorization number must appear on all return cartons.

Visible loss or damage note on freight bill or express delivery and have signed by the person making delivery. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If damage is noticed after unpacking, notify the transportation company immediately and file (Concealed Damage) claim with them. This should be done with in fifteen (15) days from the date delivery is made to you. Retain container for inspection.

Weights and measurements may vary due to material and packaging.

Adjustments such as calibration, leveling, or utility connections normally associated with original installation are the responsibility of the dealer or installer and not that of Abamaster, Inc. Improper installation may void your warranty and could result in severe injury or death to the operator of this equipment.

State or Local codes is the responsibility of the Installer and the Owner, to comply with those codes.

An adequate ventilation system is required for commercial cooking equipment.

These appliances are manufactured for commercial installation only. Not for household use.

(30) days Warranty on labor from the date of original invoice. Original parts will be replaced for (1) year from the date of original invoice upon return at customer's expense. Cast iron parts are covered for (60) days, Next Day or Second Day shipping service at customer's expense. Overtime labor or holidays are not covered. Time and travel charges in excess of 60 miles round trip of authorized service agency will be the responsibility of the person or firm requesting the service. Warranty is extended to the original purchaser of the product(s), to use in the U.S.A. and is not transferable.

All repairs are to be made by authorized service centers with original parts only.

Warranty is void if equipment is installed in other than commercial application.

Abamaster shall have no responsibility or liability for any product(s) which have misapplied, abused, misused, mishandled, subjected to harsh chemical action or field modified by unauthorized personnel, damaged by flood, fire or other acts of nature, or which have altered or missing serial number.

Continuous product improvements reserve the right to change materials, product design, modify specifications or discontinue any product without prior notification

Warranty applies to the original owner only and is not transferable.

Contact us for the foodservice equipment dealer nearest you
Keep this literature for your records. Write your model and serial numbers in the box on the front cover of this manual for future reference.

This warranty cannot protect you unless your appliance is registered at the factory. For your own protection, mail accompanying card within ten days after this appliance has seen installed, or warranty will be void.

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WARRANTY REGISTRATION

Appliance Model Number _____ Appliance Serial Number _____

Installation Date _____ Type of gas Natural Gas Propane Gas

Owner / Business Name _____ Phone No. _____

Address _____ City _____ State _____ Zip _____

PURCHASE FROM

Dealer Name _____ Phone No. _____
Copy of original Dealer sales receipt is required

Address _____ City _____ State _____ Zip _____

Note _____

RETURN REGISTRATION TO

Abamaster, Inc.
P.O.Box 420088
Miami, FL 33242-9988
Phone (305) 325-8888

RETAIN A REGISTRATION COPY FOR YOUR RECORD

WARRANTY APPLIES TO THE ORIGINAL OWNER ONLY AND IS NOT TRANSFERABLE
THESE APPLIANCES ARE MANUFACTURED AS COMMERCIAL COOKING EQUIPMENT ONLY
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