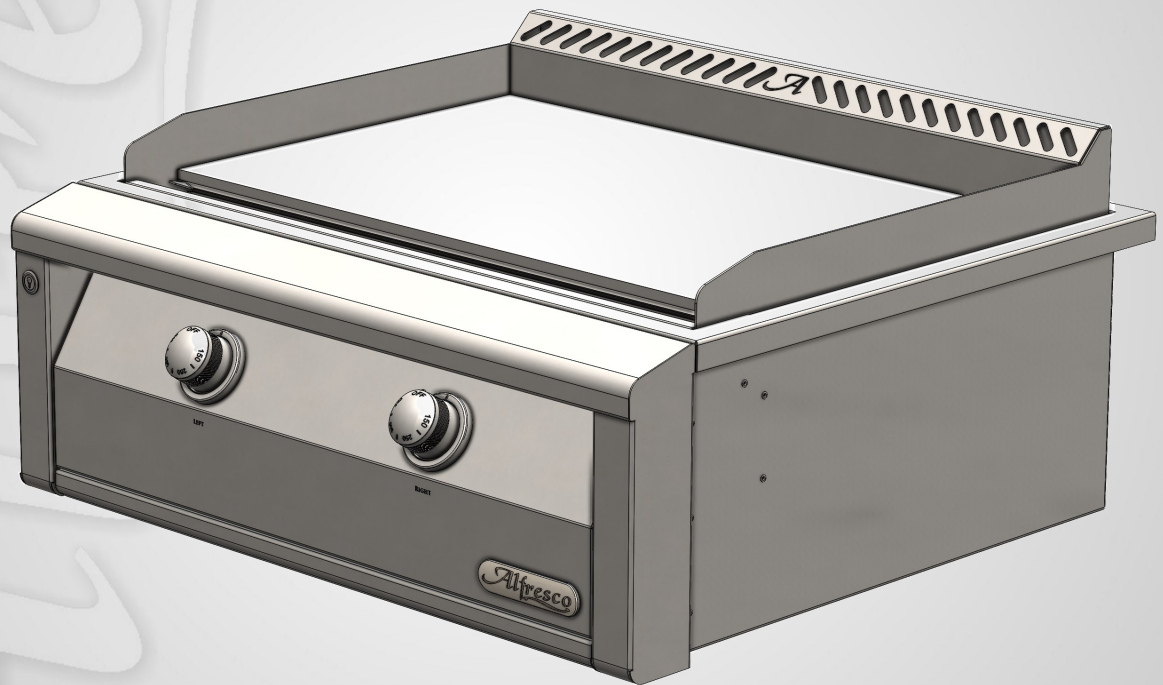


TM

AlfrescoTM

Open Air Culinary Systems



Care and Use Manual

For all AXE-30GT Griddles

GENERAL SAFETY PRECAUTIONS:

DANGER

IF YOU SMELL GAS:

1. SHUT OFF GAS TO THE APPLIANCE
2. EXTINGUISH ANY OPEN FLAME.
3. IF ODOR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR GAS SUPPLIER AND OR FIRE DEPARTMENT.

WARNING

1. DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE LIQUIDS OR VAPORS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
2. AN LP CYLINDER NOT CONNECTED FOR USE SHALL NOT BE STORED IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

DANGER

S'IL Y A UNE ODEUR DE GAZ:

1. COUPEZ L'ADMISSION DE GAZ DE L'APPAREIL.
2. ÉTENDRE TOUTE FLAME NUE.
3. OUVRIR LE COURVERCLE.
4. SI L'ODEUR PERSISTE, ÉLOIGNEZ-VOUS DE L'APPAREIL ET APPELEZ IMMÉDIATEMENT LE FOURNISSEUR DE GAZ OU LE SERVICE D'INCENDIE.

AVERTISSEMENT

1. NE PAS ENTREPOSER NI UTILISER DE L'ESSENCE NI D'AUTRES VAPEURS OU LIQUIDES INFLAMMABLES DANS LE VOISINAGE DE L'APPAREIL, NI DE TOUT AUTRE APPAREIL.
2. UNE BOUTEILLE DE PROPANE QUI N'EST PAS RACCORDÉE EN VUE DE SON UTILISATION. NE DOIT PAS ÊTRE ENTREPOSÉE DANS LE VOISINAGE DE CET APPAREIL OU DE TOUT AUTRE APPAREIL.

WARNING:

- If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.
- Do not try lighting this appliance without reading the **LIGHTING INSTRUCTIONS** section of this manual. For outdoor use only.
- This cooking appliance is not intended to be installed in or on recreational vehicles and / or boats.

BEFORE USING THE GRIDDLE:

- Ensure that the Griddle has been leak tested. (see page 10)
- Remove any packing material.
- Read and understand the instructions in this manual.
- Electric power supply must be plugged-in at all times for Griddle operation; except during any electrical maintenance.

WARNING

ELECTRICAL PARTS AND COMPONENTS
DISCONNECT ALL POWER SUPPLIES AND BATTERIES BEFORE SERVICING.

WARNING

FLAMMABLE GAS
DISCONNECT ALL PROPANE OR NATURAL GAS SUPPLIES TO THIS UNIT BEFORE SERVICING.



AVERTISSEMENT

PIÈCES ÉLECTRIQUES ET COMPOSANTS.

DÉBRANCHER TOUS LES BLOCS D'ALIMENTATION ET LES PILES AVANT DE LES RÉPARER.



AVERTISSEMENT

GAZ INFLAMMABLE

DÉBRANCHER TOUS LES GAZ PROPANE OU GAZ NATUREL DE CET APPAREIL AVANT DE PROCÉDER À L'ENTRETIEN.

TESTED IN ACCORDANCE WITH: ANSI Z21.58-2018 / CSA 1.6-2018

The Standard for Outdoor Cooking Gas Appliances.

Installation of this cooking appliance must be made in accordance with local codes. In the absence of local codes, this unit should be installed in accordance with the *National Fuel Gas Code No. Z223.1/ NFPA 54, Natural Gas and Propane Installation code CSA B149-1*, or *Propane Storage and Handling Code B149.2*. All Electrical Components must be electrically grounded in accordance with local codes or in the absence of local codes with the *National Electrical Code ANSI/NFPA 70* or *Canadian Electrical code CSA C22.1*

CALIFORNIA PROPOSITION 65 - WARNING

The burning of gas cooking fuel generates toxic by-products, which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas. This warning is issued pursuant to California Health & Safety Code Sec. 25249.6

PASTE SERIAL NUMBER
LABEL IN THIS LOCATION

GRIDDLE SERIAL NUMBER LABEL

SAFETY PRACTICES TO AVOID PERSONAL INJURY

READ THIS CARE AND USE MANUAL CAREFULLY AND COMPLETELY BEFORE USING YOUR GRIDDLE TO REDUCE THE RISK OF FIRE, BURN HAZARD OR OTHER INJURY. KEEP THIS MANUAL FOR FUTURE REFERENCE.

When properly cared for, your Alfresco™ Griddle will give safe, reliable service for many years. However, extreme care must be used since the Griddle produces intense heat, which can increase accident potential. When using this appliance, basic safety practices must be followed, including but not limited to the following:

- 1) To protect against electric shock, do not immerse cord or plugs in water or other liquid.
- 2) Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 3) Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
- 4) Do not let the cord hang over the edge of a table or touch hot surfaces.
- 5) Do not use an outdoor cooking gas appliance for purposes other than intended.
- 6) If applicable, when connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
- 7) Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
- 8) Never remove the grounding plug or use with an adapter of 2 prongs.
- 9) Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.
- 10) Begin by ensuring proper assembly. A qualified technician should perform all other service.
- 11) Do not repair or replace any part of the Griddle unless specifically advised in this manual.
- 12) All other service should be referred to and performed by a qualified technician.
- 13) For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- 14) If the Griddle is used to heat other cooking utensils such as pots and pans, only certain types of glass, heatproof glass, ceramic, earthenware, or other glazed utensils are suitable for Griddle, burner or hot surface use. These types of materials may break with sudden temperature changes. Use only on low or medium heat settings and according to their manufacturer's directions.
- 15) Never let clothing, potholders or other flammable materials come in contact with or too close to the exhaust or hot surfaces until it has cooled down sufficiently. Some fabrics may ignite and result in personal injury.
- 16) Use only dry potholders. Moist or damp potholders on hot surfaces may cause personal burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the Griddle surface.
- 17) Grease is flammable. Let hot grease cool before attempting to handle it on the Griddle Surface, grease trough or grease tray.
- 18) Avoid letting grease deposits collect in the bottom of the Griddle trough by cleaning the grease trough and grease tray often. Never remove the Griddle grease trough or grease tray while the Griddle is on or hot from recent use.
- 19) Never cook without the grease trough or grease tray in place. Without the grease tray, hot grease could leak downward creating a fire or explosion hazard.
- 20) Children should not be left alone or unattended in an area where the Griddle is being used. Never allow them to sit, stand or play on or around the Griddle. Do not store items of interest to children around or below the Griddle or in the cart. Never allow children to crawl inside of the cart (cart mounted models) or inside the built-in structure.
- 21) Never leave unopened food containers (cans, etc.) over a hot Griddle that may cause the container to build-up pressure and burst.

(Safety, cont.)

- 22) Never lean over a hot pot or pan while being heated on top of the Griddle.
- 23) When lighting a burner, always pay close attention to what you are doing. Be certain you are turning the knob labeled for the burner you intend on using on the left or right side of the Griddle.
- 24) When using the Griddle do not touch the Griddle cooking surface or immediate surrounding areas as these areas become extremely hot and could cause burns.
- 25) For proper lighting and performance of the burners keep the ports clean. It is necessary to clean them periodically for optimum performance.
- 26) Clean the Griddle with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the Griddle while it is hot. Some cleaners produce noxious fumes or can ignite when applied to a hot surface.
- 27) **INSECT WARNING:** Spiders and insects can nest in the burners of this Griddle and cause the gas to flow from the a wrong of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel and under the Griddle controls, thereby damaging the unit and making it unsafe to operate. Inspect the Griddle at least every 6 months.
- 28) Be sure all Griddle controls are turned off and the Griddle is cool before using any type of aerosol cleaner on or around the Griddle. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- 29) Do not operate the Griddle under combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or any enclosed areas.
- 30) Keep the area surrounding the Griddle free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion gases and ventilation airways.
- 31) Keep the back of the cart free and clear from debris (Cart models only).
- 32) If the unit is stored indoors ensure that it is cool. If propane is used, the cylinder must be unhooked and the propane cylinder stored outside in a well-ventilated area, out of reach of children.
- 33) Never use the Griddle in windy conditions. If located in a consistently windy area, oceanfront, mountaintop, etc... a windbreak will be required. Always adhere to the specified clearances.
- 34) Keep any electrical supply cord, away from the heated areas of the Griddle.

⚠ WARNING

NEVER COVER SLOTS, HOLES, OR PASSAGES IN THE GRIDDLE BOTTOM OR COVER AN ENTIRE GREASE TRAY WITH MATERIAL SUCH AS ALUMINUM FOIL. DOING SO BLOCKS AIR FLOW THROUGH THE OVEN AND MAY CAUSE CARBON MONOXIDE POISONING. ALUMINUM FOIL LININGS MAY TRAP HEAT CAUSING A FIRE HAZARD.

⚠ AVERTISSEMENT

NE JAMAIS RECOUVRIR LES FENTES, LES TROUS OU LES PASSAGES DE LA PLAQUE CHAUFFANTE OU COUVRIR TOUROT LE BAC À GRAISSE AVEC UN MATÉRIAU TEL QUE DUE PAPIER D'ALUMINIUM. CELA BLOQUE LA CIRCULATION DE L'AIR DANS LE FOUR ET PEUT PROVOQUER UN EMPOISONNEMENT AU MONOXYDE DE CARBONE. LES REVÊTEMENTS EN ALUMINIUM PEUVENT EMPIRER LA CHALEUR CAUSANT UN RISQUE D'INCENDIE.

⚠ WARNING

FOR OUTDOOR USE ONLY.
NOT TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND / OR BOATS.

⚠ AVERTISSEMENT

POUR UTILISATION À L'EXTÉRIEUR
NE PAS ÊTRE INSTALLÉ DANS OU SUR DES VÉHIC-

⚠ WARNING

NEVER USE A DENTED OR RUSTED LIQUID PROPANE TANK. SHUT OFF TANK WHEN NOT IN USE.

⚠ AVERTISSEMENT

N'UTILISEZ **JAMAIS** DE RÉSERVOIR DE PROPANE LIQUIDE BOSSÉLÉ OU ROUILLÉ. ÉTEINDRE LE RÉSERVOIR LORSQU'IL N'EST PAS UTILISÉ.

LOCATING AND ASSEMBLING THE GRIDDLE:

When determining a suitable location for your Griddle, take into account concerns such as exposure to wind, rain, sprinklers, proximity to traffic paths and keeping any gas supply line runs as short as possible. Locate the Griddle only in a well-ventilated area. Never locate the Griddle in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. Never locate the Griddle over, under or next to combustible construction.

CLEARANCES

TO NON-COMBUSTIBLE CONSTRUCTIONS:

This appliance can be mounted in a non-combustible construction structure. However, the countertop surface and any structure above the countertop must be made of non-combustible materials with a minimum clearance of **3"** around the Griddle to allow heat to escape freely while cooking.

TO COMBUSTIBLE CONSTRUCTIONS:

This appliance can be located in a combustible construction **ONLY** if the proper cutout as shown in the specification sheet is followed. However, the countertop surface and any structure above the countertop must be made of non-combustible materials with a minimum clearance of **3"** around the Griddle to allow heat to escape freely while cooking.

ASSEMBLY

BUILT-IN MODELS: To locate your Alfresco™ Griddle into your enclosure, complete the following steps:

1. Remove all packaging materials
2. Install and secure the body of the Griddle to your counter's enclosure.
3. Make the connection to the gas regulator according to the instructions explained on pages 7 through 10 for your gas type.
4. To comply with safety and service requirements, The main gas shut off valve must be accessible from the front of the Griddle without using any tools.

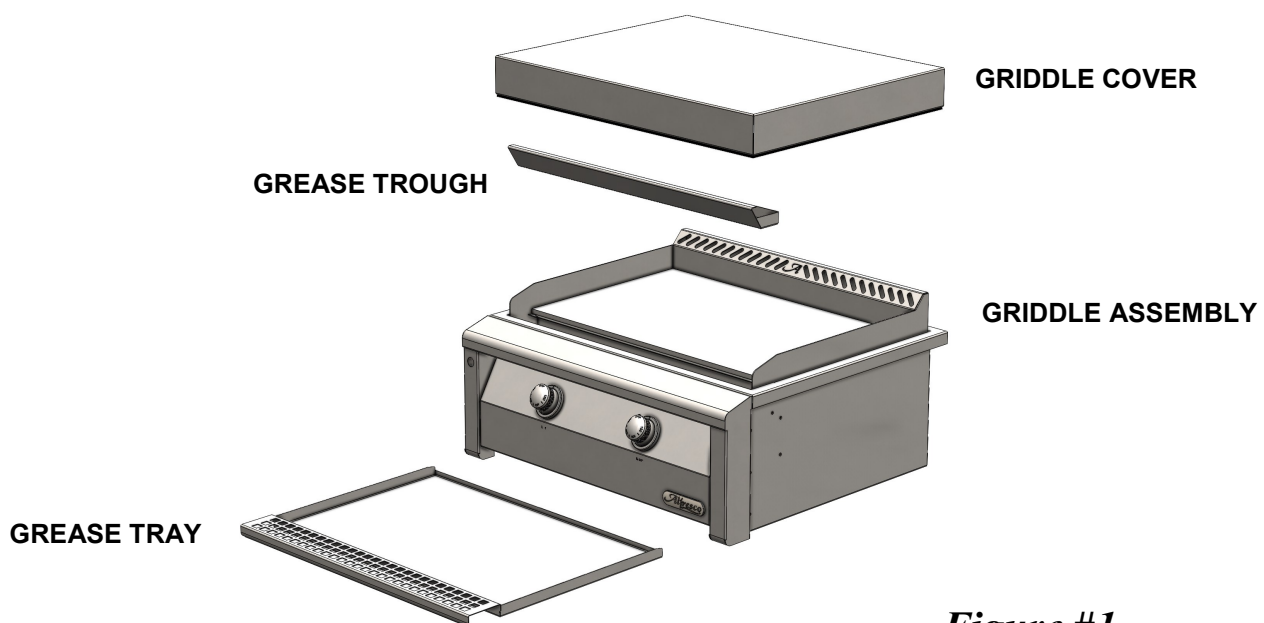


Figure #1

CART MODELS: Please follow the instructions supplied with the unit in order to mount and connect all required piping that comes with the unit.

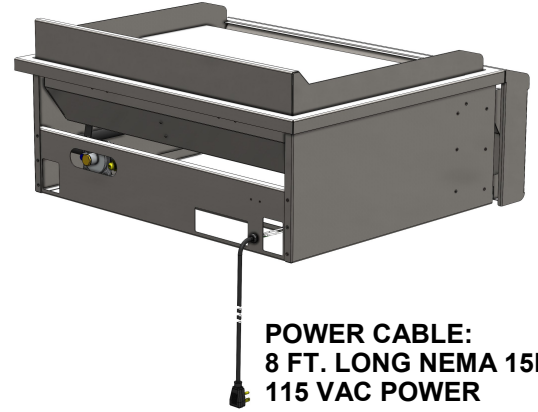
ELECTRICAL REQUIREMENTS:

The AXE-30GT Griddle is equipped with electrical igniters for the burners and accent lights on the front panel of the unit.

The electrical system is designed to be operated at:

115 VAC - 50 / 60 Hz.

The unit should be kept plugged into the receptacle (located under the counter and away from the elements) except when it is being disconnected for maintenance or troubleshooting (see page 15). We recommend using a **GFCI Receptacle** to maintain proper grounding and safety at all times.



GAS CONNECTION—LIQUID PROPANE (LP)

NEVER CONNECT THE GRIDDLE TO AN UNREGULATED GAS SUPPLY.

Before proceeding, ensure the unit is fitted for LP gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury. Total gas consumption (per hour) with all burners set at maximum temperature is as follows:

- **AXE-30GT** **37,400 BTUH**

The installation of this appliance must conform with local codes or, in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1988. Installation in Canada must be in accordance with the Standard CAN/CGA-B149.1 Natural Gas Installation or CAN/CGA-B149.2, Propane Installation Code.

Manifold pressure with LP **Operating: 10.0" W.C.** **Non-operating: 11.2" W.C.**

L.P. TANK REQUIREMENTS:

Use only a standard 20 Lb. (5 Gal.) propane gas cylinder (18-1/4" H x 12-1/4" Ø). The tank must be installed in the upright position. Do not use a dented or rusty LP tank as it may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve.

The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT). The cylinder must be provided with a shut off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection type **QCC1** in the standard for compressed gas cylinder valve outlet and inlet connections ANSI/CGA-V-I.

LP GAS CONNECTION TO LP TANKS:

Your ALFRESCO™ Griddle for use with LP gas comes equipped with its own regulator, which **MUST NOT** be removed.

There is also a secondary high capacity, hose/regulator assembly for connection to a standard 20 Lb. LP cylinder. The LP gas pressure regulator and hose supplied with this unit must be used without alteration. If this assembly needs to be replaced use only the type specified by ALFRESCO™ for this appliance.

To connect the regulator / hose assembly follow the next steps:

1. Locate the regulator and gas connection point in the rear side of your Griddle unit .
2. Verify that the a 1/2" FPT x 1/2" MPT (male-to-female) 90° Elbow connected to the regulator points in the required direction. (see Figure # 2 below)
3. Fasten the hose connection to a 1/2" MPT x 3/8" COMP (compression flare fitting) connected to the elbow. (see Figure # 2 below).

LP GAS CONNECTION TO LP PIPED SYSTEMS:

An LP piped system is one with a large central LP tank that feeds the entire household. Those systems are normally equipped with a high pressure regulator by the large LP tank and low pressure regulators close to the home.

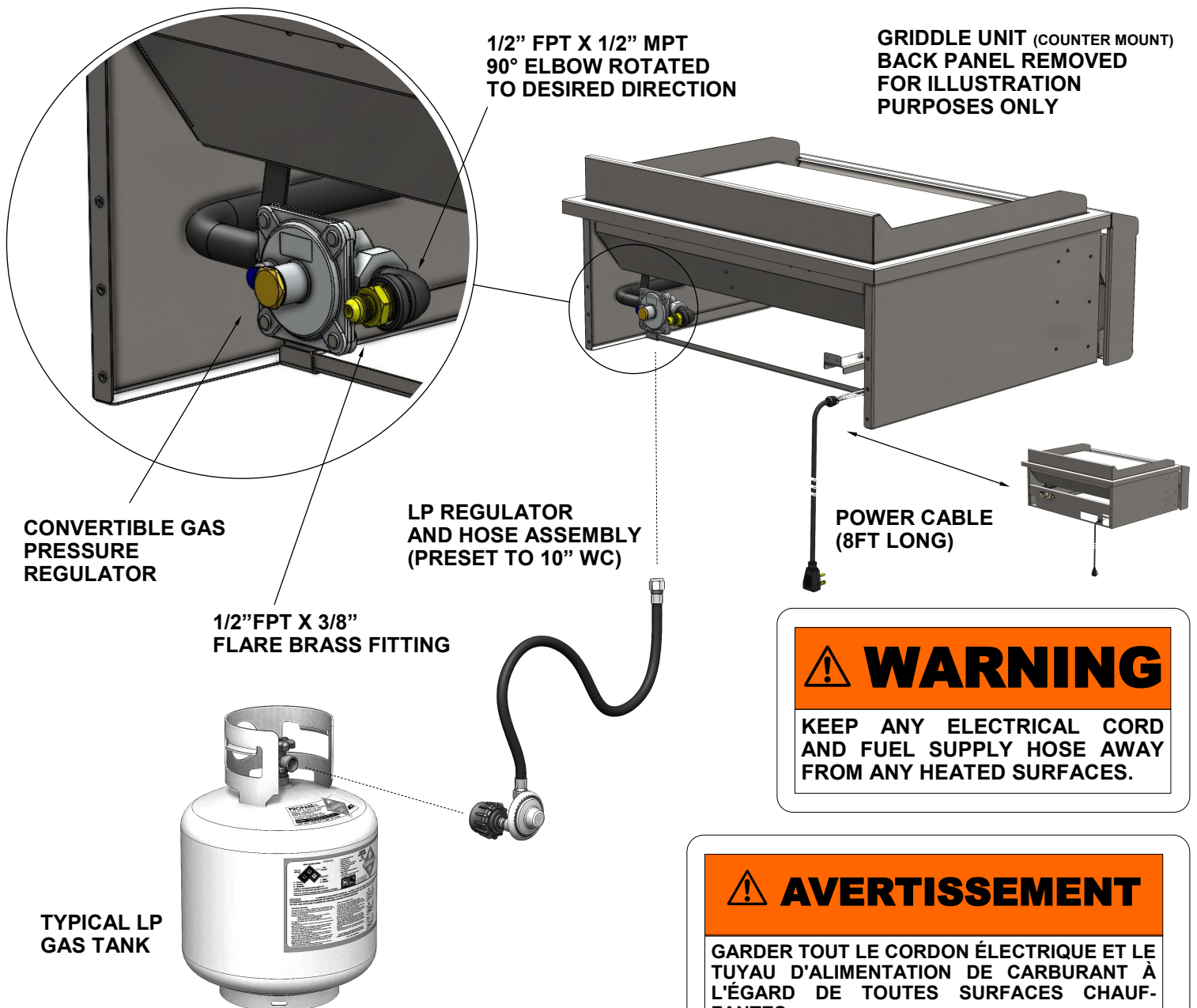


Figure # 2

CAUTION

CYLINDERS MUST BE STORED OUTDOORS IN A WELL VENTILATED AREA OUT OF THE REACH OF CHILDREN.

DISCONNECTED LP CYLINDERS MUST HAVE THREADED VALVE PLUGS TIGHTLY INSTALLED, AND MUST NOT BE STORED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA. THE GAS MUST BE TURNED OFF AT THE SUPPLY CYLINDER WHEN THE UNIT IS NOT IN USE. IF THE APPLIANCE IS STORED INDOORS, THE CYLINDER MUST BE DISCONNECTED AND REMOVED FROM THE APPLIANCE.

MISE EN GARDE

LE CYLINDRE DOIT ÊTRE STOCKÉ À L'EXTÉRIEUR DANS UN ENDROIT BIEN VENTILÉ ET HORS DE LA PORTÉE DES ENFANTS.

DÉBRANCHER LES BOUTEILLES DE LP DOIVENT AVOIR DES BOUCHONS DE VALEUR VISSÉS HERMÉTIQUEMENT INSTALLÉS, ET NE DOIVENT PAS ÊTRE STOCKÉS DANS UN BÂTIMENT, GARAGE OU TOUT AUTRE ESPACE FERMÉ. LE GAZ DOIT ÊTRE ARRÊTÉ AU NIVEAU DU CYLINDRE D'ALIMENTATION LORSQUE L'APPAREIL N'EST PAS UTILISÉ. SI L'APPAREIL EST ENTREPOSÉ À L'INTÉRIEUR, LE CYLINDRE DOIT ÊTRE DÉBRANCHÉ ET RETIRÉ DE L'APPAREIL.

WARNING

YOUR ALFRESCO™ GRIDDLE PRESSURE REGULATOR HAS A **MAXIMUM INPUT PRESSURE OF 14" WC.** (OR APPROX. .5 PSI) , AND A **SAFETY LIMIT OF 69" WC.** (2.5 PSI).

AVERTISSEMENT

LE RÉGULATEUR DE PRESSION DE VOTRE PLAQUE CHUFFANTE ALFRESCO™ A UNE **PRESSION D'ENTRÉE MAXIMALE DE 14" WC** (OU ENVIRON 0,5 PSI), ET UNE **LIMITE DE SÉCURITÉ DE 69" WC** (2,5 PSI).

REGULATOR NOTICE

EXPOSURE TO PRESSURES ABOVE THE SAFETY LIMIT OF 69" WC. WILL PERMANENTLY DAMAGE THE GAS REGULATOR REQUIRING A REPLACEMENT.

OVER PRESSURE DAMAGE IS NOT COVERED BY YOUR ALFRESCO WARRANTY

GAS CONNECTION - NATURAL GAS (NG)

NEVER CONNECT THE GRIDDLE TO AN UNREGULATED GAS SUPPLY.

Before proceeding, ensure the unit is fitted for natural gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury. The installation of this appliance must conform with local codes or, in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1988. Installation in Canada must be in accordance with the Standard CAN/ CGA-B149.1 Natural Gas Installation or CAN/CGA-B149.2, Propane Installation Code.

- **AXE-30GT** **37,600 BTUH**

Manifold pressure with NG: **Operating:** **4.0" W.C. (.14 PSI)**
 Non-operating: **4.5" W.C. (.16 PSI)**

NOTE: To ensure proper heating performance of this appliance, verify that the gas line supply pressure is adequate (7.0" W.C. supply pressure is preferred) to maintain 4.0" W.C. manifold pressure. Use a minimum 1/2" ID flex hose to prevent gas starvation.

NATURAL GAS CONNECTION:

Ensure that the service pipe supplying the Griddle is fitted with a shut off valve conveniently positioned and easily accessible as an emergency gas shutoff. Your ALFRESCO™ Griddle for use with Natural Gas comes equipped with its own regulator which **MUST NOT** be removed. If this regulator needs to be replaced use only the type specified by Alfresco™ for this appliance.

To connect the piping or hose assembly follow the next steps:

1. Locate the regulator and gas connection point in the rear side of your Griddle.
2. Verify that the a 1/2" FPT x 1/2" MPT (male-to-female) 90° Elbow connected to the regulator points in the required direction. (see *Figure # 3 below*).
3. Fasten the pipe or hose connection to a 1/2" MFT elbow with the appropriate gas fittings. (Flex hose or hard pipelines) (see *Figure # 3 below*).

If the connection of the Griddle is done with flare fittings and a flexible hose to the existing NG gas supply, a 1/2" diameter flexible stainless steel gas hose, no more than 48" in length will be required.

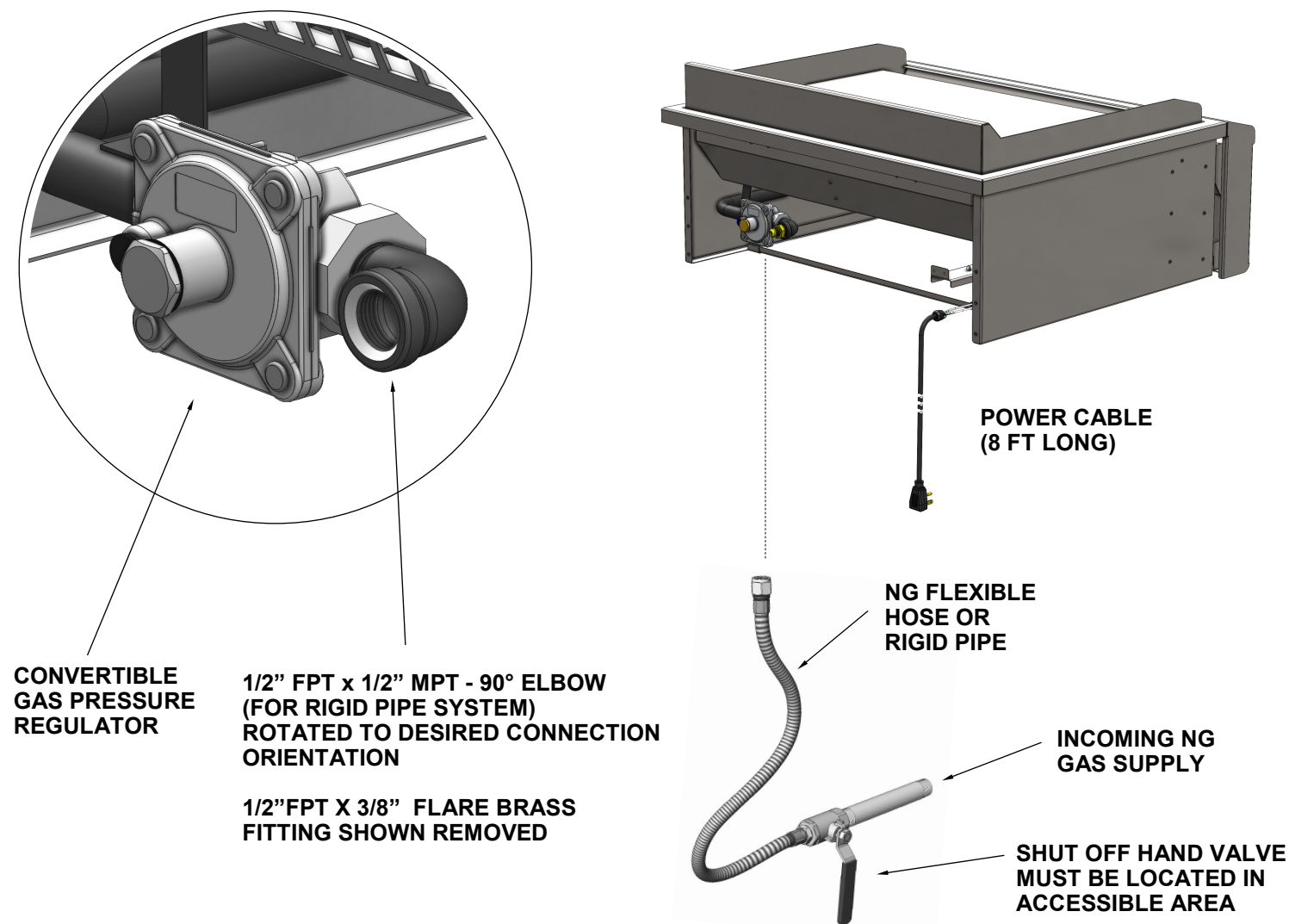


Figure # 3

NOTE:

The ALFRESCO™ Griddle and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa).

The ALFRESCO™ Griddle 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 1/2 psi (3.5 kPa)

LEAK TESTING

GENERAL:

Although all gas connections on your ALFRESCO™ Griddle are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit.

Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

BEFORE TESTING:

- Make sure that all packing material is removed from the Griddle.
- Do not smoke while leak testing.
- Never leak test with an open flame.
- Make a soap solution of one part liquid detergent and one part water for leak testing purposes.
- Apply the solution to the gas fittings by using a spray bottle, or brush.
- For LP units, always check with a full cylinder.

TO TEST:

- Make sure all control valves are in the "OFF" position.
- Apply the soap solution described above to all fittings.
- Turn the gas supply on.
- Check all connections from the supply line, or LP cylinder up to and including the manifold pipe assembly.
- Soap bubbles will appear where a leak is present.
- If a leak is present, immediately turn off gas supply, tighten any leaking fittings, turn the gas supply back on, and recheck.
- If you cannot stop a gas leak turn off the gas supply and call your dealer where you purchased your Griddle.
- Do not use the Griddle until all connections have been checked and do not leak.
- Only those parts recommended by the manufacturer should be used on the Griddle.
- Substitution can void the Griddle's warranty.

IMPORTANT NOTE

ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK CHANGE.

If a leak is present, or if the connection hose shows signs of wear, these conditions must be corrected prior to using your Griddle.

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

BUTTON SYMBOL AND LOCATION

There is one button located on the upper left corner of the front panel of the Griddle. This button is meant to turn on the control knobs accent lights.



**LIGHT BUTTON SWITCH
(TURN ON ACCENT LIGHTS)**

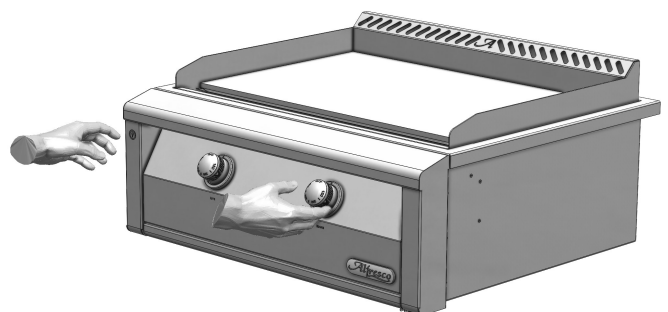


Figure # 4

LIGHTING INSTRUCTIONS

BEFORE LIGHTING... ► REMOVE THE COVER !

GRIDDLE LIGHTING:

Turn all knobs to “**OFF**” then turn on the gas supply. Always keep your face and body away from the Griddle as far as possible when lighting.

Push and Turn the burner control knob counter-clockwise past the 150 °F degrees mark. The Pilot light will turn ON as the griddle is heating. Wait for the burner to light. (approximately 30 seconds) - (See *Figure # 5*)

The markings on the knobs are approximate temperatures which can vary depending on ambient conditions such as direct sun light, ambient temperature and wind.

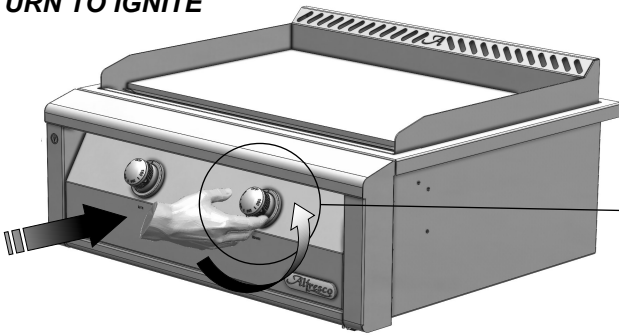
The temperature of the food you are cooking with (frozen or thawed out), will also affect overall Griddle Temperatures. Always adjust as necessary in small increments.

NOTE :

When the pilot light cycles OFF, the Griddle control thermostat has reached the desired temperature on the Griddle.

The Pilot Light will also be OFF if the control knob is in the OFF position. Additionally, the first time the burner is turned on, it may take longer to light while air is purged from the gas supply system.

**PUSH KNOB AND
TURN TO IGNITE**



PILOT LIGHT:

**ON = WHEN BURNER IS HEATING
OFF = WHEN IT HAS REACHED
DESIRED TEMPERATURE
OR KNOB IS IN OFF
POSITION.**

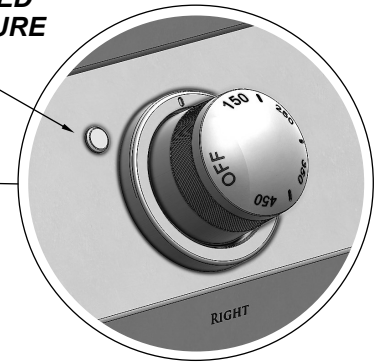


Figure # 5

WARNING

COVER MUST BE REMOVED WHEN LIGHTING THE GRIDDLE. THE COVER CANNOT BE CLOSED AT ANY TIME WHEN THE GRIDDLE IS IN USE.

AVERTISSEMENT

LE COUVERCLE DOIT ÊTRE RETIRÉ LORS DE L'ALLUMAGE DE LA PLAQUE CHAUFFANTE. LE COUVERCLE NE PEUT PAS ÊTRE FERMÉ À AUCUN MOMENT LORSQUE LA PLAQUE CHAUFFANTE EST UTILISÉE.

WARNING

**DO NOT ATTEMPT TO LIGHT THE GRIDDLE IF THE ODOR OF GAS IS PRESENT.
CALL FOR SERVICE.**

AVERTISSEMENT

**NE TENTEZ PAS D'ALLUMER LE PLAQUE CHAUFFANTE EN CAS D'ODEUR DE GAZ.
APPEL DE SERVICE.**

BURNER ADJUSTMENTS

*YOUR GRIDDLE IS PRESET AT THE FACTORY. ADJUST **ONLY** IF ALTITUDE OR ENVIRONMENTAL FACTORS ARE CAUSING POOR OR LOW HEAT PERFORMANCE.*

BURNER AIR ADJUSTMENT

In order to access the Burners Air adjustment, the grease trough and cooking Griddle surface must be removed.

The cooking Griddle assembly is very heavy (**approx. 61 lbs.**) and it must be done carefully by two people. If you are unable to lift the cooking surface because of its weight, we strongly suggest contacting Alfresco customer service.

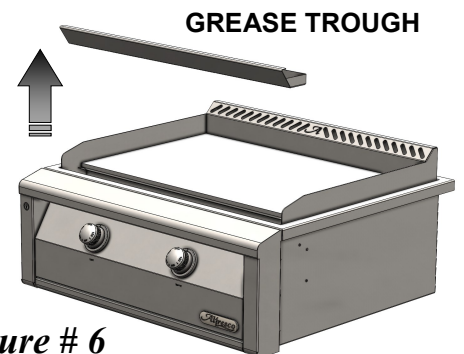


Figure # 6

STEP 1:

The first step is to remove grease trough (Figure # 6) by lifting it up from the Griddle front area.

STEP 2:

Using a 7/16" wrench or socket, remove the (2) 1/4-20 x 1/2" bolts at the front of the Griddle. (Figure # 7).

1/4-20 x 1/2" BOLT

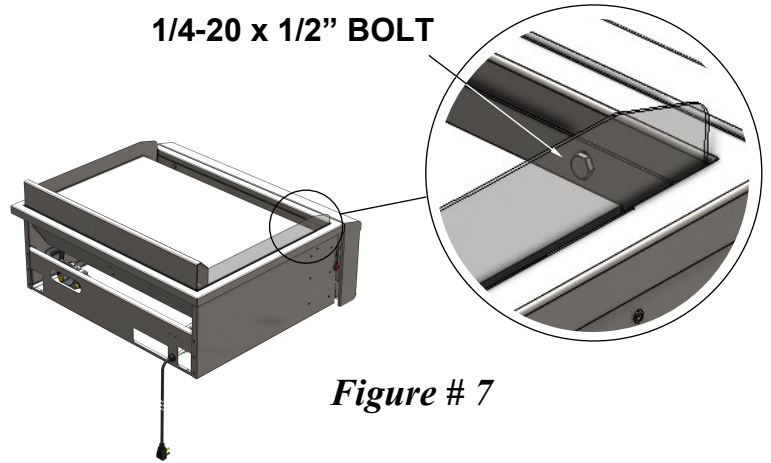


Figure # 7

STEP 3:

Remove the cooking Griddle (Figure # 8) by lifting up the front of the cooking Griddle ONLY, at an angle (or approximately 6 ~ 8" high).

Then remove the Griddle assembly from the perimeter frame by pulling the Griddle towards you and disconnecting the lock tabs from the frame at the rear of the assembly.

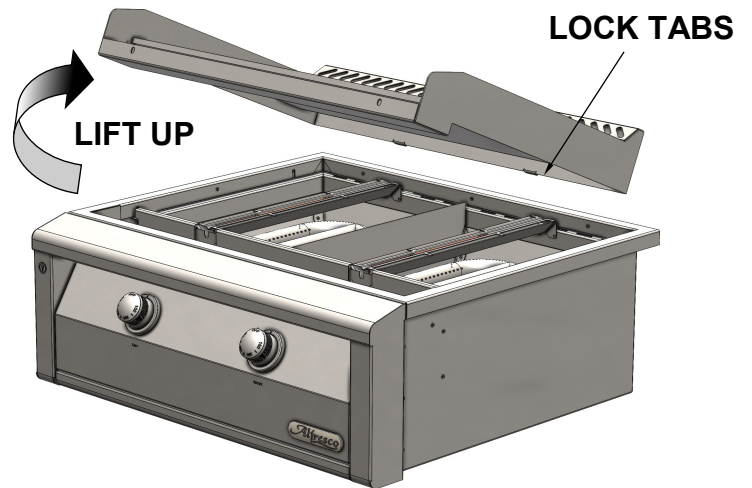


Figure # 8

STEP 4:

A sheet metal cap at the inlet of the burner called the "AIR SHUTTER" regulates the amount of air that enters into the burner for combustion. The air shutter is secured in place by a screw, which must be loosened for the burner adjustment prior to lighting it.

At this point you can adjust the air shutter by removing the burner completely (remove mounting screws shown in figure # 9) or adjusting it in place (recommended).

Loosen the screw of the air shutter. Adjust the shutter opening accordingly to allow more or less air by rotating it either left or right. Tighten up the shutter screw once adjusted.

BURNER REMOVED FROM UNIT

ADJUSTMENT LOCK SCREW

ROTATE TO ADJUST

AIR SHUTTER CAP

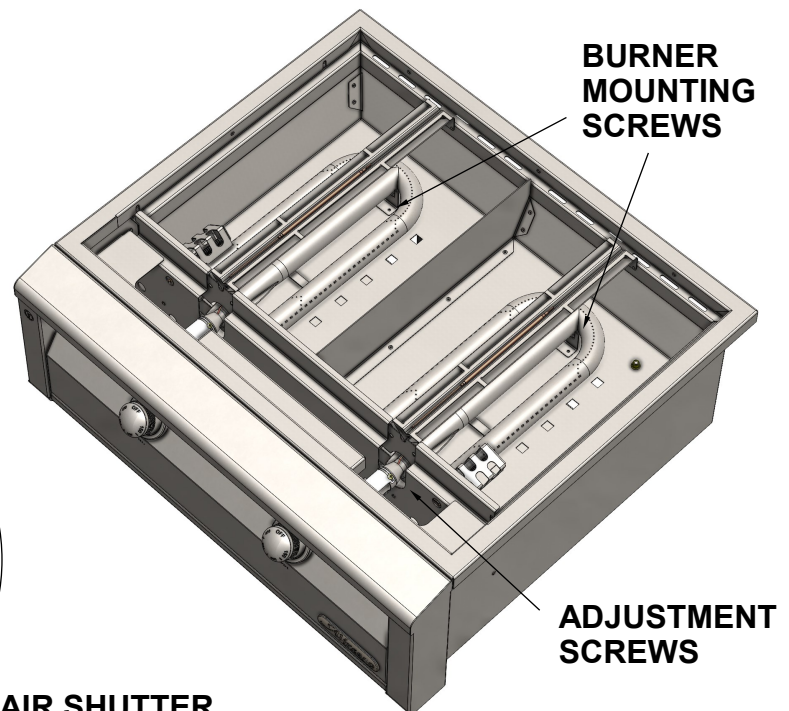


Figure # 9

NOTE: BE CAREFUL, AS THE BURNER WILL BECOME VERY HOT AFTER LIGHTING IT.

ADJUSTMENT TEST:

- Always keep your face away from the Griddle or Burners as far as possible.
- Turn the control knob to at least 150°F or higher to light the burner. This will turn on the glow igniter next to the burner and light up the burner when all safety conditions are met. This process takes approximately 15 to 30 seconds.
- Allow the burner to “WARM UP” for 5 to 10 minutes.
- If the flame is yellow, indicating insufficient air, turn the burner OFF, let it cool to the touch, and adjust the air shutter to allow more air into the burner.
- If the flame is noisy and tends to lift away from the burner, indicating too much air, turn the burner OFF, let it cool to the touch, and adjust the air shutter to reduce the amount of air to the burner.
- Re-tighten the locking screw of the air shutter cap.

NOTE: AIR SHUTTER APPERTURE IS FACTORY SET TO APPROXIMATELY OPENING OF 1/2” FOR LP & 5/8” FOR NG - MINOR ADJUSTMENTS MAY BE NECESSARY DUE TO FACTORS SUCH AS HIGH ALTITUDE LOCATIONS.

BURNER CHARACTERISTICS:

Check burner flames to verify that the burner is operating properly. Check to see if the perimeter flames are yellow or detached from the burner surface indicating there is little or too much air at the burner inlet. (see *Figure # 10*). Flames should be approximately 1/2” to 3/4” wide and about 1-1/2” to 2” tall around the perimeter, otherwise adjust the burner by following the instructions previously outlined.

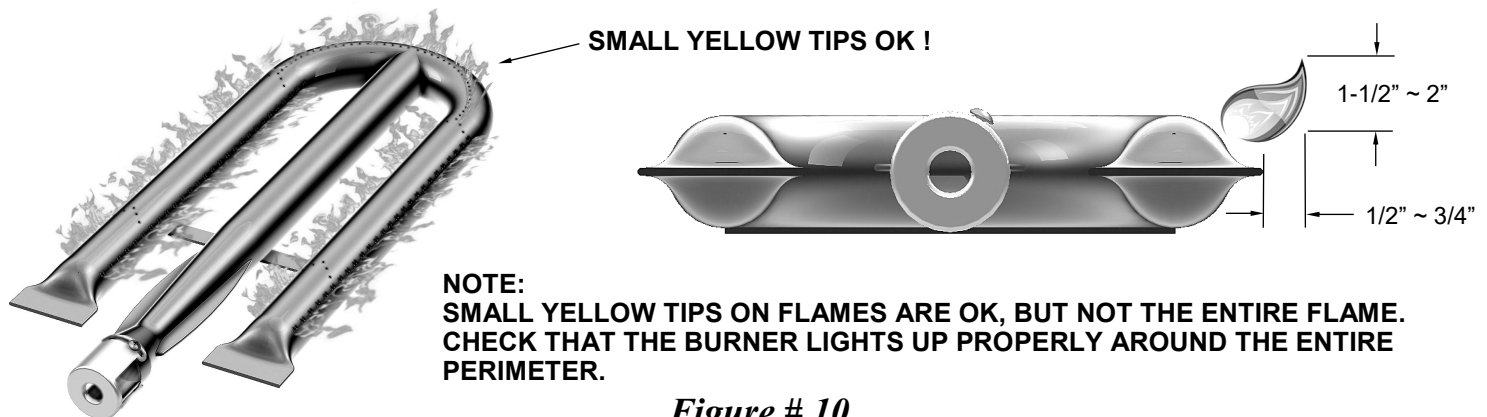


Figure # 10

NOTE: Once you are satisfied with the adjustments, turn the control knobs to the **OFF** position. The glow igniters will turn off (stop glowing), gas will continue to flow for a few seconds and immediately after, the safety valves will close and the burners will now be completely OFF.

Replace the Griddle cooking surface and grease trough by following STEP 1 through 4 on the previous page in a reverse fashion.

TROUBLESHOOTING

If the burner glow igniter does not light up when turning the knob (150°F when cold or higher when hot) then check to see if there is power to the unit. If there is power but the glow igniter will not turn ON, contact your service representative.

If the glow igniter lights up, in approximately 30 ~ 40 seconds gas will be allowed to flow into the burners and it will light up.

STAINLESS STEEL CARE

Stainless Steel is widely used for catering and residential kitchen equipment because of its strength, its ability to resist corrosion and its ease of cleaning. In fact, stainless steel ranks alongside glass and new china in terms of “ease of cleaning” and in percentage removal of bacteria during washing.

As a result of these virtues, the metal is often taken for granted and it is assumed that no problems will arise during its usage. However, some care is required to ensure that the stainless steel can live up to this reputation.

To prevent food from sticking to stainless steel, pour a few drops of water on the stainless-steel cooking griddle over high heat. If the drops crackle and slide onto the pan, it means it is the right temperature.

PRECOOKING BURN-OFF-PROCESS

Before first use, complete the burn-off-process to remove unwanted oils and substances.

1. Use hot water and mild detergent to remove the protective coating.
2. Rinse and dry.
3. Push and turn control knob counterclockwise to 350°F and heat for 30 minutes.
4. After 30 minutes, turn to OFF and allow to cool.

AFTER COMPLETING THE BURN-OFF-PROCESS

Season the griddle as follows:

1. While surface is warm, pour a small amount of peanut or vegetable oil on a paper towel and spread evenly.
2. Push and turn control knob to 350°F Heat until griddle begins to smoke, then turn to OFF and allow to cool.
3. Once cool, wipe off any excess oil.
4. After each use, reapply a small amount of peanut or vegetable oil on a paper towel and spread evenly

CLEAN AND GRIDDLE SEASONING INSTRUCTIONS

To maintain the original appearance of your Alfresco™ Griddle, regular cleaning and seasoning routines should be carried out using the following guidelines:

1. After use, following the safety precautions detailed on page 4 and 5, and do not clean the Griddle while it is still hot. Wipe the Griddle with a soft damp soapy cloth and rinse with clean water, preferably warm/hot water. This should remove most substances encountered during the cooking process.
2. For more tenacious deposits, including oil, grease and water-borne deposits, use a multi purpose cream cleanser and apply with a soft damp cloth. Rinsing with fresh water, as described above, should follow as the last step.
3. For really stubborn dirt or burnt-on grease, use a griddle scraper, metal spatula, or a nylon-scouring pad in conjunction with a cream cleanser. On no account should “wire wool” pads be used unless they are made of stainless steel.
4. Harsh abrasives and scouring materials should not be used for cleaning stainless steel as they will leave scratch marks in the surface and damage the appearance of the Griddle. Likewise do not use wire brushes, scrapers or contaminated scouring pads.
5. It is highly recommended to clean out the grease trough after every use. Allow the Grease Trough to cool down prior to handling.
6. Your Alfresco™ Griddle has a directional polished grain, any cleaning with abrasives should be carried out along this grain direction and not across it. Rinse and dry thoroughly. Never scour, as this could damage the nice seasoned finish you're going for.
7. After use, always remove wet cleaning aids (such as cloths, pads, containers) from the surface, to avoid formation of water marks or stains.
8. Apply a thin coat of Cast Iron Conditioner, peanut oil or cooking oil to the griddle and spread it using a paper towel.
9. Heat the griddle until it the oil starts to smoke. Then turn off the heat and wipe any excess oil off the griddle top.
10. Place the cover over Griddle once it has cooled down to further protect the cooking surface.

If the preceding guidelines are adhered to, your Alfresco™ Griddle should offer excellent life and should live up to its reputation of being “stainless”.

Neglect of this practice, however, can lead to deterioration of the surface and, in some extreme cases, corrosion of the steel itself. The two most common types of corrosion that may be encountered, particularly on stainless steel, are rust marks and pitting of the surface.

RUST-BROWN MARKS:

When this type of staining occurs it is unlikely that rusting of the stainless steel itself caused the marks. Similar marks can be found with both porcelain and plastic sinks. The rust marks are more likely to be the result of small particles of “ordinary-steel” which have become attached to the surface; these have subsequently rusted in the damp environment.

The most common source of such particles is from “wire-wool” scouring pads, but contamination may also occur from carbon steel utensils and old cast iron water supply pipes.

These brown marks are only superficial stains, which will not harm the Griddle; they should be removable using a soft damp cloth and a multi-purpose cream cleanser.

Occasionally, it may be necessary to resort to a proprietary stainless steel cleanser, to return the surface of the Griddle to its original condition. To avoid re-occurrence of any “rust-staining” it is essential that the source of the contamination is eliminated.

PITTING:

Another form of corrosion, which occasionally occurs in stainless steel, is pitting of the surface. The reason for this corrosive attack can usually be attributed to certain household products, for example:

BLEACHES:

Most common domestic bleaches & sterilizing solutions contain chlorine in the form of sodium hypochlorite. If used in concentrated form, bleaches can attack the stainless steel, causing pitting of the surface. They should always be used to the strengths prescribed by the manufacturer and should be thoroughly rinsed off with clean water immediately after use. All cleaning agents containing hypochlorite are unsuitable for long term contact with stainless steel and, even when used in the highly diluted form, they can produce pitting under certain conditions.

FOODSTUFFS:

In general stainless steel is fully resistant to all foodstuffs in common use. Only in isolated cases, such as when concentrated salt and vinegar mixtures are allowed to remain in contact with the steel for a long period, can any surface marking result.

MAINTENANCE & TROUBLESHOOTING

BEFORE CALLING FOR SERVICE:

If your Alfresco™ Griddle does not function properly use the following checklist before contacting your dealer for service. You may save the cost of a service call and the inconvenience of being without your Griddle. Additional troubleshooting tips can be found on our website at:

www.alfrescogrills.com

GAS SMELL:

IF YOU SMELL GAS WHILE THE GRIDDLE IS OPERATING, IMMEDIATELY TURN OFF ALL BURNERS. Perform a leak test and check for blockages.

It is recommended to periodically check the unit every 6 months for maintenance even if the unit is not being used in order to ensure safe operation.

LP SYSTEMS:

It is recommended to check the ventilation openings of the LP cylinder tank compartment to make sure they are free and clear from debris in order to have proper ventilation.

CLEAN THE BURNER OF SPIDER AND INSECTS:

Spiders and insects can nest in the burners of this or any other unit. A clogged tube or burner can lead to a fire underneath the Griddle control panel as the gas to flows from the wrong side of the burner. This is a very dangerous condition, thereby damaging the unit and making it unsafe to operate.

HOW and WHEN TO LOOK FOR SPIDERS:

You should inspect the burner by removing it from the unit (as previously explained under adjustments on page 12 through 14) at least every 6 months or immediately if any of the following conditions occur:

1. The smell of gas.
2. The Griddle does not reach temperature.
3. The Griddle heats unevenly.
4. The burners make popping noises.

ADDITIONAL IMPORTANT CLEANING AND STORAGE CONSIDERATIONS:

In order to maintain your Griddle in clean working order, it will be necessary, under certain conditions, to take additional precautions. If your Griddle is located in a coastal area, it will be exposed to salty air which is corrosive.

If it is located close to a swimming pool or Jacuzzi with chlorinated water, then it will be exposed to dilute hydrochloric acid which can be formed as a result of chlorine compounds used in the pool causing chlorine to be combined with hydrogen and water in the atmosphere.

Also, muriatic acid (another name for hydrochloric acid) is used to maintain the correct ph balance in the pool water. Chlorine is an oxidizing agent, and as such can promote rapid corrosion or other oxidizing processes which can damage various materials.

Type 304 stainless steel is highly resistant to corrosion but given enough exposure to such corrosive conditions might succumb to some degree, such that pitting or rusting may occur. Our Griddle materials have been tested in saline solutions with higher salinity than sea water, and they have been tested in highly chlorinated solutions.

They have also been tested by exposure to highly acidic foods. During and after these tests, we found these materials were able to withstand exposure over prolonged periods of time.

However, the above mentioned corrosive substances, along with neglect, can lead to a situation whereby conditions might combine to cause some damage to occur. Therefore, we suggest that you always keep your Griddle clean, dry and covered when not in use. This is even more important when long term storage is intended; always store the Griddle clean, dry and covered with its protective cover.

Also, do not allow any food particles or grease to be left inside your Griddle, as this will attract rodents which, in addition to being undesirable from an hygienic standpoint, are likely to cause physical damage to your Griddle. Rodents are known to chew on the insulation of wiring which will eventually cause permanent damage to the wiring and possibly electrical components.

One final consideration for Griddles located either along the coast or in a desert community: Wind driven sand is highly abrasive, therefore constant exposure will eventually pit and scratch almost anything; one more reason to keep your Griddle covered when not in use. By routinely caring for your Griddle as outlined in this manual, you can enjoy many years of service from it and keep it looking the way it should.

In the event that any light rusting is found on the stainless steel, it will usually not be the stainless steel which is corroding but iron particles which have somehow been deposited on the surface. For more information on this subject, please request our "Rust removal bulletin". As a first course of action though, we recommend "Bar Keepers Friend", available from many supermarkets and hardware stores.

This product, if used as directed, will usually solve the problem. Note though, when using this product on textured surfaces such as your barbecue, always rub in the direction of the grain; never across the grain, since doing so will damage the finish.

HOW TO OBTAIN SERVICE

For service, please contact our Alfresco™ Gourmet Grills authorized service agency at:
(866) 203-5607

Please provide:

- Model Number
- Serial Number (located under the drip pan)
- Gas Type
- Date of installation
- A brief description of the problem.

For all other Alfresco™ Gourmet Grill product inquiries please contact:

Alfresco Gourmet Grills.
Customer Service Department.
1085 Bixby Drive
City of Industry, CA. 91745

(888) 383-8800 or (323) 722-7900
(323) 726-4700. (fax)

Visit us on the WEB at: *www.alfrescogrills.com*

Alfresco Limited Warranty

(Residential use only)

GRIDDLES

LIMITED LIFETIME WARRANTY

Alfresco will repair or replace any stainless steel part including all fabricated stainless steel components, standard round grates (excluding what is covered in the Five Year Limited Warranty) to be defective from workmanship and when subjected to normal residential use and service. This warranty excludes surface corrosion, scratches, discoloration, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions. Labor to remove and replace defective parts is not covered after first year of ownership. Shipping and handling cost will apply. Alfresco recommends that you use an authorized Alfresco servicer to perform such service.

LIMITED FIVE-YEAR WARRANTY

Alfresco warrants the gas valves and drip pans, to be free from defects in materials and workmanship under normal residential use for a period of five years from the original date of purchase. Labor to remove and replace defective parts is not covered after first year of ownership. Shipping and handling cost will apply. All service provided by Alfresco under this warranty must be performed by an authorized Alfresco servicer.

FULL TWO YEAR WARRANTY

For two years from the date of original installation, your Alfresco Griddle warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Alfresco under this warranty must be performed by an authorized Alfresco servicer, unless otherwise specified by Alfresco. Service will only be provided during normal business hours.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

SERVICE & REPLACEMENT PARTS

For quicker and easier results visit our website at: <http://www.alfrescogrills.com> or, call 866-203-5607 to report service problems and/or to obtain replacement parts for your Alfresco Griddle. Replacement parts are shipped F.O.B. Citi of Industry, California 91745. Before calling for service, please make sure you have the following information: **Model number, serial number, date of purchase, and proof of purchase** by original owner.

Limitations & Exclusions: 1. Alfresco's warranty applies only to the original purchaser and may not be transferred. 2. Alfresco's warranty is in lieu of all other warranties, expressed or implied and all other obligations or liabilities related to the sale or use of its grill products. 3. Alfresco's warranty shall not apply and Alfresco is not responsible for damage resulting from misuse, abuse, alteration of or tampering with the appliance, accident, hostile environment, flare-up fires, improper installation, or installation not in accordance with the instructions contained in the User Manual, or the local codes. 4. Alfresco shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty. 5. Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on consequential damages. This warranty gives you specific legal rights and you may have other rights, which vary from state to state. 6. No one has the authority to add to or vary Alfresco's warranty, or to create for Alfresco any other obligation or liability in connection with the sale or use of its products.

Alfresco shall not be responsible for and shall not pay for the following: 1. Installation or start-up. 2. Service by an unauthorized service provider. 3. Damage or repair due to service by an unauthorized service provider or use of unauthorized parts. 4. Improper installation. 5. Damage caused by accidents, abuse, alteration, misuse, installation that is not in accordance with the instructions contained in the User Manual, or local codes. 6. Units installed in non-residential applications such as retirement homes, restaurants, hotels, schools, etc. 7. To correct normal adjustments or settings due to improper installation, commissioning or local gas supply properties. 8. Shipping and handling costs, export duties, or installation cost. 9. The cost of service calls to diagnose trouble; or Removal or re-installation cost.

TM

*Alfresco*TM

Open Air Culinary Systems

AXE-30GT CARE & USE MANUAL
ALFRESCO GOURMET GRILLS
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