

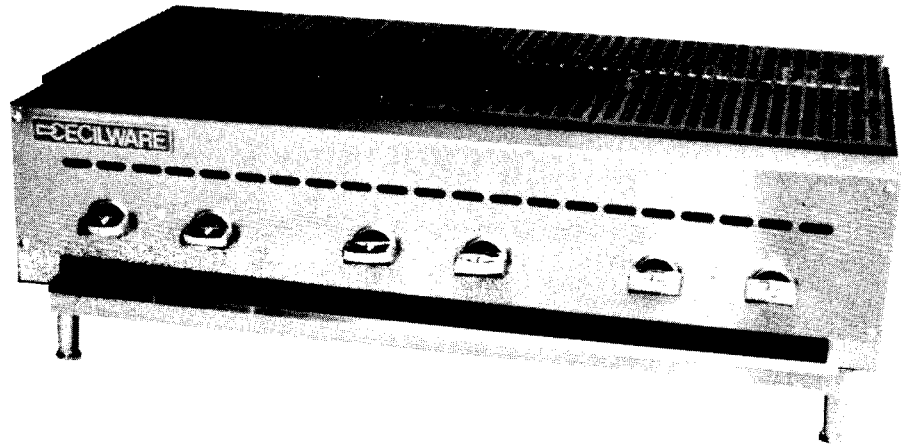


HEAVY DUTY COMMERCIAL GAS CHAR BROILER

OPERATION MANUAL

BC 1812
BC 1824
BC 1836

CCB 1812
CCB 1824
CCB 1836



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STANDARD FEATURES:

- 18 Gauge aluminized steel unibody construction with asbestos-free insulation.
- 18 Gauge stainless steel front panel.
- Durable cast iron burners.
- Cast Iron fire grate and top cooking grate.
- Non-corrosive aluminum drip pan.
- Re-usable lava rock briquettes.
- Supplied with adjustable NSF listed legs.
- C.S.A. design certified.
- MEA listed.

FOR YOUR SAFETY

DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

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



CECILWARE CORPORATION

43-05 20th Avenue, Long Island City, N.Y. 11105 • 718-932-1414

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

SAFETY PRECAUTIONS

**FOR YOUR SAFETY, THE FOLLOWING SAFETY PRECAUTIONS SHOULD BE FOLLOWED
AND ENFORCED**

Instructions must be posted in a prominent location and all safety precautions taken in the event the user smells gas. Obtain this information from your local gas supplier.

1. IF YOU SMELL GAS:

A. OPEN WINDOWS

B. DON'T TOUCH ELECTRICAL SWITCHES

C. EXTINGUISH ANY OPEN FLAMES

D. IMMEDIATELY CALL YOUR GAS SUPPLIER

2. LIGHTING - Follow the instructions on page 3 and on label attached to right side of unit.

3. Do not place combustible or non-combustible materials in the vicinity of the char broiler as this could cause fires or obstruct the main burners.

4. The installation must conform with local codes, or in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1/NFPA 54*, or the *National Gas and Propane Installation Code, CSA B149.1* as applicable, including:

a. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 KPa).

b. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 KPa).

5. Provide adequate air supply and ventilation.

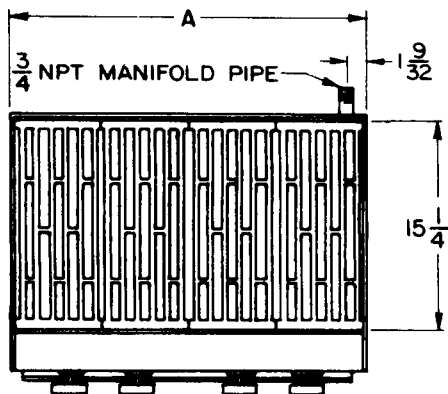
6. Provide adequate clearance for air openings into the combustible chamber.

7. Provide clearances for servicing and proper operation. This unit is for use in non-combustible locations only.

Minimum clearances to non-combustible construction are 6 inches to the side and 6 inches to the rear.

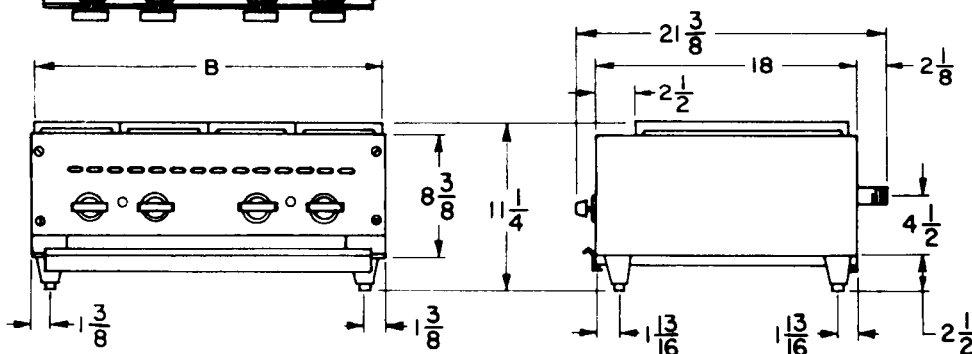
8. Char broiler must be disconnected from gas supply during any pressure testing of pipelines in excess of ½ psig (3.45 KPa), and isolated by turning off manual gas shut-off valve during any testing equal to or less than ½ psig.

9. Retain this manual for future reference.



Model No.	GENERAL DATA			GAS DATA	
	Dim. A	Dim. B	Shipping Wt. (lbs)	Total BTU	No. of Burners
BC-1812	12"	11 1/2"	50	17,000	1
BC-1824	24"	23 1/2"	90	34,000	2
BC-1836	36"	35 1/2"	130	51,000	3
CCB-1812	12"	11 1/2"	55	25,000	2
CCB-1824	24"	23 1/2"	95	50,000	4
CCB-1836	36"	35 1/2"	140	75,000	6

Natural or Liquefied Propane Gas



FOR QUALIFIED SERVICE PERSONS ONLY INSTALLATION INSTRUCTION

UNPACKING AND INSPECTION

Remove char broiler from container and immediately inspect unit for damage due to exceptionally rough handling during shipping.

#Note: Your char broiler was thoroughly inspected before leaving the factory and the carrier accepted and signed for it. *File any claims for shipping damage or irregularities directly with the carrier, not with the company.*

Accessories shipped with the unit include:

BC-1812/CCB-1812

- 1 - pressure regulator
- 4 - 2½" adjustable legs
- 1 - fire grate
- 2 - top grates
- 1 - drip pan
- 1 - bag briquettes

BC-1824/CCB-1824

- 1 - pressure regulator
- 4 - 2½" adjustable legs
- 2 - fire grates
- 4 - top grates
- 1 - drip pan
- 2 - bags briquettes

BC-1836/CCB-1836

- 1 - pressure regulator
- 4 - 2½" adjustable legs
- 3 - fire grates
- 6 - top grates
- 1 - drip pan
- 3 - bags briquettes

Accessories available as optional:

All units:

- 4-4" adjustable legs (stainless steel)
- 1-splash guard with grate tilt (stainless steel)

CAUTION:

Examine the gas specification label attached to the right side of the unit to be certain that the type of gas for which unit is equipped is the same as the supply available.

MOUNTING OF LEGS:

To install legs, tilt unit to one side and screw in two side legs. Tilt unit to other side and screw in remaining two legs.

INSTALLATION:

This unit is design certified for installation in non-combustible locations only (see safety precautions).

CAUTION:

The unit should not be operated without first installing the legs, and they should NOT BE REMOVED under any circumstances. Select a location and level unit by turning the leg adjustment screws.

To achieve the most satisfactory operational conditions, the char broiler should be placed under an adequate hood or canopy. The char broiler comes equipped with a separate ¾" NPT Pressure Regulator (4" W.C. for Natural Gas and 10" W.C. for Propane Gas). The regulator supplied must be installed directly to the manifold pipe protruding from the rear of the unit. Insure that the regulator is installed so that the direction of gas flow matches the direction of the arrow on the regulator body. A manual gas shut off valve should be installed between the gas supply line and the regulator inlet. The size of the supply pipe to the char broiler is very important for peak performance. Check with your local gas company as to the proper pipe size. Use a pipe compound resistant to L.P. gases on all threaded joints. Check for gas leaks with soap solution before attempting to light the char broiler.

Remove the plastic ties from the burners and inspect the burners to see that they are properly seated in the slots at the rear, and properly located on the burner orifices. The char broiler is now ready for lighting.

LIGHTING INSTRUCTIONS

These instructions are to be followed for installation only. For normal operation, follow the simple instructions on the label attached to the right side of the unit:

1. Make sure burner valves are turned to "OFF" or horizontal position.
2. Turn on main gas supply valve to unit.
3. Locate pilot light adjustment valve behind each hole plug on front panel. Open valve by turning adjusting screw counterclockwise and light pilot which is accessible from below. Turn adjusting screw to obtain a $\frac{3}{4}$ " flame. Replace each hole plug.

Note: When the unit is being lit for the first time it may take a little longer to light the pilot until the air is purged out of the system.

4. Turn burner valves counterclockwise to "ON" position to ignite burners.
5. To turn unit off, turn burner valves clockwise to "OFF" position.
6. To re-light unit, shut off all gas and wait five (5) minutes before re-lighting pilots.
7. To completely shut down unit, turn burner valves to "OFF" position and close main gas valve.

WARNING: If the pilot(s) should become extinguished, turn off the main gas supply and vent the interior of the char broiler for five (5) minutes before attempting to re-light.

PREPARING THE CHAR BROILER:

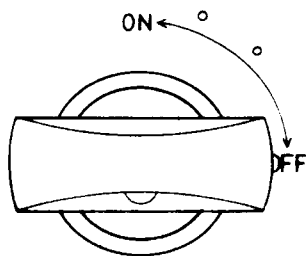
Place the fire grates onto the supports directly above the burners. Spread a single layer of charcoal briquettes on top of the grates. Place the top cooking grates in position on top of the unit.

Before using the char broiler to cook food for the first time, it is recommended that you turn the broiler on high heat for approximately 10 minutes. To do this, turn all burners to the fully "ON" position. This will remove any manufacturing oils or solvents which may be present.

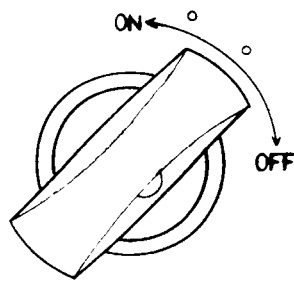
OPERATION:

The charcoal briquettes must be hot enough to radiate sufficient cooking heat. To preheat the briquettes, turn all burners to fully "ON" position for approximately 5 minutes. The burner should be turned down to an idling position, (low flame) when not cooking. To prevent meat from sticking to a hot grate, the top cooking grates may be removed during preheating. Also, to prevent further sticking and as an aid to cleaning, lubricate the cooking grates by brushing them with cooking oil, or rubbing them with the fat from the meat.

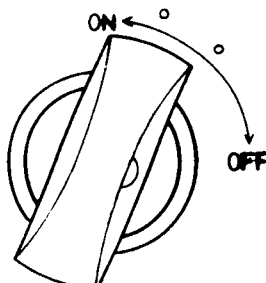
The operator should become acquainted with the operation of the char broiler. A moderate heat setting should be used and increased gradually to the preferred cooking speed. For rare meat, use a higher heat setting and a shorter cooking time. For well done meat, use a lower heat setting and a longer cooking time.



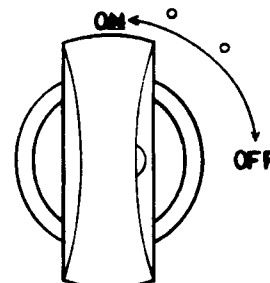
FULLY OFF



LOW FLAME



MEDIUM FLAME



FULLY ON

As the fat and juices from the meat drip onto the charcoal briquettes, flare up may occur. A certain amount of flare up is necessary to produce the smoke flavor. However, should the flare up become excessive, any or all of the following steps should be taken:

- 1) Move the meat to a cooler area on the grate.
- 2) Lower the heat setting.
- 3) Use a squirt bottle to extinguish the flare up.

With practice and experience, the operator can establish the necessary timing and technique for the cooking of different foods.

A drip pan is provided at the base of the char broiler to catch any grease and burnt residue.

MAINTENANCE:

The char broiler can be kept clean and have less grease build-up if, after cooking, the grease and residue from the grates and charcoal briquettes are burnt off. This is achieved by turning all the burners fully on and burning for 15 minutes. There may be times when the grease and residue cannot be completely burnt off the charcoal briquettes. In this case, wait until the char broiler has cooled down and then turn the charcoal briquettes over so that the soiled sides are facing the burners. The next time the broiler is used, the grease and residue will be burnt off during normal preheating.

Keep all exterior surfaces of the char broiler free of splashed grease and other dirt by washing regularly with hot water and soap. Rinse and wipe dry; then polish with a soft cloth. These simple procedures will not only keep your char broiler clean and sparkling, but will prevent grease accumulations from forming. A well cleaned char broiler will give you many years of service and perform more efficiently.

OUTSIDE SERVICE: Should you require help contact the factory, your factory representative, or your local service company.

FOR QUALIFIED SERVICE PERSONS ONLY

When servicing of unit is required, contact a qualified service agency.

ADJUSTMENTS:

1. To adjust burner flame: loosen slotted screw on front of burner venturi and rotate air shutter slowly until flame with soft blue inner cone is obtained.

2. To adjust pilot flame: locate pilot light adjustment valve on gas manifold pipe opposite each pilot burner and turn adjusting screw to obtain a $\frac{3}{4}$ " flame.

MAINTENANCE:

THE MAIN BURNER CAN BE REMOVED FROM THE FRONT OF THE APPLIANCE AND SHOULD BE CLEANED BOTH INSIDE THE VENTURI PORTION AND ON THE OUTSIDE USING A SOFT BRISTLE BRUSH. THE MAIN BURNER MUST BE REPLACED INTO THE SAME POSITION AS PRIOR TO REMOVAL. ONCE A YEAR A QUALIFIED SERVICE AGENCY SHOULD BE CONTACTED TO INSPECT THE APPLIANCE FOR SAFE AND PROPER OPERATION.

PARTS LIST							
Item #	Description	BC-1812	BC-1824	BC-1836	CCB-1812	CCB-1824	CCB-1836
1	Pilot Light Adjustment Valve	F019A	F019A	F019A	F019A	F019A	F019A
2	Brass Gas Orifice (Natural)	F209A	F209A	F209A	F057A	F057A	F209A
	Brass Gas Orifice (Propane)	F210A	F210A	F210A	F199A	F199A	F210A
3	Brass Gas Valve	F196A	F196A	F196A	F196A	F196A	F196A
4	Pilot Burner Assembly (Nat.)	F175A & U582A	F175A & U582A	F175A & U582A	F175A & U582A	F175A & U582A	F175A & U582A
	Pilot Burner Assembly (Prop.)	F176A & U582A	F176A & U582A	F176A & U582A	F176A & U582A	F176A & U582A	F176A & U582A
5	Burner Assembly	G234A	G234A	G234A	G235A	G235A	G235A
6	Brass Plug	K044A	K044A	K044A	K044A	K044A	K044A
7	Gas Pressure Regulator (Nat.)	L053A	L053A	L053A	L053A	L053A	L053A
	Gas Pressure Regulator (Prop.)	L203A	L203A	L203A	L203A	L203A	L203A
8	Gas Valve Knob	M003A	M003A	M003A	M003A	M003A	M003A
9	4" Adjustable Leg (1-Leg) Opt.	M005A	M005A	M005A	M005A	M005A	M005A
10	2-1/2" Adjustable Leg (1-Leg)	M034A	M034A	M034A	M034A	M034A	M034A
11	3/8" Hole Plug	P221A	P221A	P221A	P221A	P221A	P221A
12	Nut Retainer	P297A	P297A	P297A	P297A	P297A	P297A
13	Fire Grate	S013A	S013A	S013A	S013A	S013A	S013A
14	Top Grate	S014A	S014A	S014A	S014A	S014A	S014A
15	Drip Pan Assembly	T578Q	T579Q	T580Q	T578Q	T579Q	T580Q
16	Front Panel	T590A	T591A	T592A	T593A	T594A	T595A
17	Splash Guard w/Grate Tilt Opt.	T600A	T601A	T602A	T600A	T601A	T602A
	Charcoal Briquettes (Bag)	V016A	V106A	V016A	V016A	V016A	V016A

