

FORTRESSTM

B U I L T T O L A S T

Instruction, Service, Installation, and Care Manual

Please read this manual completely before attempting to install or operate this equipment. Notify carrier of damage! Inspect all components immediately.

Countertop Thermostatic Gas Griddle

15" - 24" - 36" - 48" - 60"

Countertop Manual Gas Griddle

15" - 24" - 36" - 48" - 60"

Countertop Radiant Gas Charbroiler

15" - 24" - 36" - 48"

Gas Hot Plate

12" - 24" - 36" - 48" - 60"

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE



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.



FOR YOUR SAFETY



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

Warranty/TECH Support Call: 800•722•6075
or Email us at: service@fortress-cke.com

 FORTRESSTM
407 Jeffrey's Lane
Goldsboro NC 27530

IMPORTANT SAFETY INSTRUCTIONS

Your safety and the safety of others are very important.

THIS MANUAL CONTAINS IMPORTANT SAFETY INFORMATION. READ CAREFULLY AND SAVE FOR FUTURE CONSULTATION.



This is the Safety Alert Symbol. This symbol alerts you to potential hazards that can kill or injure you and others. All safety messages will follow the Safety Alert Symbol and either the words "DANGER", "WARNING", "CAUTION" or "IMPORTANT".



DANGER means that failure to heed this safety statement may result in severe personal injury or death.



WARNING means that failure to heed this safety statement may result in extensive product damage, serious personal injury, or death.



CAUTION means that failure to heed this safety statement may result in minor or moderate personal injury, or property or equipment damage.



IMPORTANT means it is essential information that the customer must follow with regard to the equipment.

All safety messages will alert you to what the potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.



This appliance is not intended for use by persons with lack of experience and knowledge regarding this type of equipment, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Cleaning and user maintenance shall not be made by inexperienced persons without supervision.

Periodically check if the hose and gas regulator are within their expiration date. If you constantly smell gas, turn off the equipment quickly and check if your equipment gas connections are leaking. If the problem persists, contact your nearest authorized dealer.

IMPORTANT SAFETY INSTRUCTIONS**WARNING: Risk of fire / flammable materials.**

- Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 (latest edition). In Canada, installation should conform to installation codes for gas burning appliances and equipment standard CAN/CGA-B149.1 or the propane installation code, CAN/CGA-B149.2, as applicable.
- Installation must be performed according to the manufacturer's instructions and by qualified and authorized persons.
- For repairs, contact an authorized service technician only and request original replacement parts.
- Before operating the equipment and whenever there is any doubt about its operation, the user has the duty to read and understand this manual in detail.
- Install the equipment in a place where there is sufficient physical space for perfect handling of the equipment.
- Never use your equipment without first installing it correctly.
- If any abnormalities in operation are observed when using the equipment, discontinue use, close the manual gas shut off valve, and call an authorized service technician to correct the problem.
- Any unauthorized alteration and / or tampering is DANGEROUS and will void all warranties.
- Close the gas valve that powers the equipment and check if the knobs are in the closed position when: not in use, before servicing and cleaning the equipment.
- Use three or more people, or a load lifting device to move and install it.
- Do not soil, remove or obstruct the identification labels.
- For proper operation of the appliance, do not obstruct the flow of gas and ventilation.
- When your equipment is in use, accessible parts can become hot, and children should be kept away.
- Ensure that children do not play with the equipment.
- Always check if the gas connections are correctly installed, have no malfunctions and no gas leaks.

Important Tips

- Carefully keep this manual for future reference.
- Failure to follow the instructions in the consumer manual for equipment installation conditions will void your warranty.
- For repairs, contact an authorized service technician only and request original replacement parts.
- Before operating the equipment and whenever there is any doubt about its operation, the user has the duty to read and understand this manual in detail.
- Install the equipment in a place where there is sufficient physical space for perfect handling of the equipment.
- Never use your equipment without first installing it correctly.
- If any abnormalities in operation are observed when using the equipment, discontinue use, close the manual gas shut off valve, and call an authorized service technician to correct the problem.
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- Use three or more people, or a load lifting device to move and install it.
- Do not soil, remove or obstruct the identification labels.
- For proper operation of the appliance, do not obstruct the flow of gas and ventilation.
- When your equipment is in use, accessible parts can become hot, and children should be kept away.



Intended for Industrial / Professional use Indoors.

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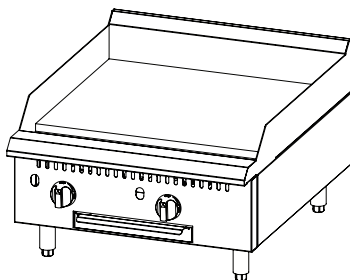
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RECEIVING AND INSPECTING THE EQUIPMENT

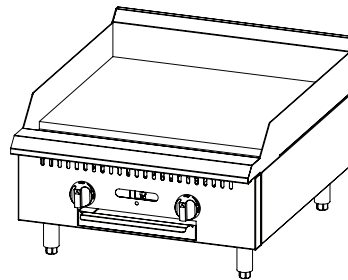
Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment, notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 5 days from receipt of the equipment.
5. Freight carriers can supply the necessary damage forms upon request.
6. Retain all crating material until an inspection has been made or waived.

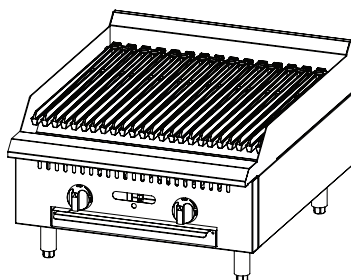
01. INTRODUCTION



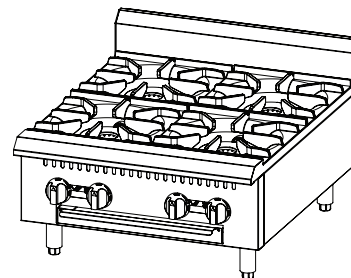
**Countertop Thermostatic
Gas Griddle**



**Countertop Manual
Gas Griddle**



**Countertop Radiant
Gas Charbroiler**



Gas Hot Plate

The equipment you have purchased from **Fortress™** is "**Built to Last**". Quality, performance, and innovative design built-in, brings value and reliability to your business! Please read this manual carefully to know and understand your equipment to ensure its correct operation for maximum performance. The proper care and use will help for the life your purchase.

02. EQUIPMENT INSTALLATION

2.1 Equipment Installation Instructions

Upon receipt of the equipment, make sure that the equipment is not defective. For assembly, verify first if the accessory kit has the following items: a gas pressure regulator, an instruction manual, the gas conversion injectors and adjustable legs.

Place the equipment the workplace carefully and adjust the foot level.

The gas pressure regulator supplied with the equipment must be installed when the appliance is connected to the gas supply. Installation must comply with local codes or, in the absence of local codes, with the national combustible gas code.

Gas equipment supply piping must be at least 3/4" in diameter.

Adequate space must be left in front of the device for proper maintenance and operation. Provisions should be incorporated into the kitchen design to ensure an adequate supply of fresh air and adequate clearance for combustion chamber overhead operations, for proper combustion and ventilation.

IMPORTANT

Conversion, gas line connection, thermostat calibration, burners, manometer gas pressure adjustment, etc. are all part of the normal installation and will no be paid under warranty. If a warranty technician is called and the unit is installed incorrectly, the end user may be charged.

Proper installation of this gas appliance is the sole responsibility of the end user. It is the buyer's responsibility to determine if the installer is qualified in the installation procedures.

FOR MAINTENANCE, SERVICE, REPAIRS OR INSTALLATIONS - contact the factory to schedule authorized service.

02. EQUIPMENT INSTALLATION

Clearances

The appliance area must be kept free and clear of all combustibles.

| MODEL | Combustible | | Non-combustible | |
|-------------------------------------|-------------|-------|-----------------|-------|
| | Rear | Sides | Rear | Sides |
| Countertop Thermostatic Gas Griddle | 8" | 6" | 0" | 0" |
| Countertop Manual Gas Griddle | 8" | 6" | 0" | 0" |
| Countertop Radiant Gas Charbroiler | 8" | 6" | 0" | 0" |
| Gas Hot Plate | 8" | 6" | 0" | 0" |

Rating Plate

Information on this plate includes the model, serial number, BTU/h input of the burners, operating gas pressure in inches WC, and whether the appliance is orificed for natural or propane gas. When communicating with factory about a unit or requesting special parts or information, rating plate data is essential for proper identification.

2.2 Recommendations Before Installation

Before installing the gas supply system, observe the pipes and fittings, check the components for dirt, clean internally with compressed air to eliminate possible particles, and prevent burners and valves from becoming clogged.

After cleaning, use thread sealant to connect the equipment to the gas network. For correct application, avoid concentrating the compound on the first two threads of the pipe, otherwise it may generate particles that will clog the system injectors.

2.3 Gas Installation

Your gas appliance will give you peak performance when the gas supply line is of sufficient size to provide the correct gas pressure. The gas line must be installed to meet the local building codes or National Fuel Gas Code ANSI Z223.1 Latest Edition.

02. EQUIPMENT INSTALLATION

In Canada, install the appliance in accordance with CAN/CGA-B149.1 or .2 and local codes. Gas line sizing requirements can be determined by your local gas company or, in North America, by referring to the National Fuel Gas Code, Appendix C, Table C-4 (for natural gas) and Table C-16 (for propane). The gas line needs to be large enough to supply the necessary amount of fuel to all appliances without losing pressure to any appliance.

WARNING

Never supply the appliance with a gas other than the one that is indicated on the data plate. Using the incorrect gas type will cause improper operation and could result in serious injury or death. If you need to convert the appliance to another type of fuel, contact the dealer your purchased it from.

Never use an adapter to make a smaller gas supply line fit the cooker connection. This may not allow the correct amount of gas flow for optimum burner operation, resulting in poor cooker performance.

2.4 Installation - Gas Standards and Codes

IMPORTANT

FAILURE TO INSTALL THE PRESSURE REGULATOR WILL VOID YOUR WARRANTY.

In North America, gas appliances equipped with casters must be installed with connectors that comply with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69.CSA 6.16 Latest Edition. This connection should include a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel Appliances ANSI Z21.41.CSA 6.9 Latest Edition.

02. EQUIPMENT INSTALLATION

Installation of this appliance must be in accordance with local installation codes, including:

1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any system pressure testing when this test pressure exceeds 1/2 PSI (3.45 kPa).
2. The appliance shall be isolated from the gas supply piping system by closing the manual shut off valve during any pressure test of the gas supply piping system at test pressures equal to or less than 1/2 PSI (3.45 kPa).

Gas Connection

The external thread of equipment's intake-tube is 3/4" NPT. For proper operation, the gas supply line must be the same size or larger. Gas line size should not be reduced at any point along the supply line.

Manual Shut Off Valve

A gas pressure regulator and a shut off valve supplied by the technical shall be installed in the gas service line before the appliance - in a physical location where it can be reached quickly in an emergency.

2.5 Gas Pressure Regulator

The gas pressure regulator (which accompanies the equipment) is of utmost importance for its operation and is indispensable. The pressure regulator must be installed in the equipment supply gas line (failure to install the pressure regulator will void the equipment warranty).

Regulators are supplied with 3/4" NPT connection ranges.

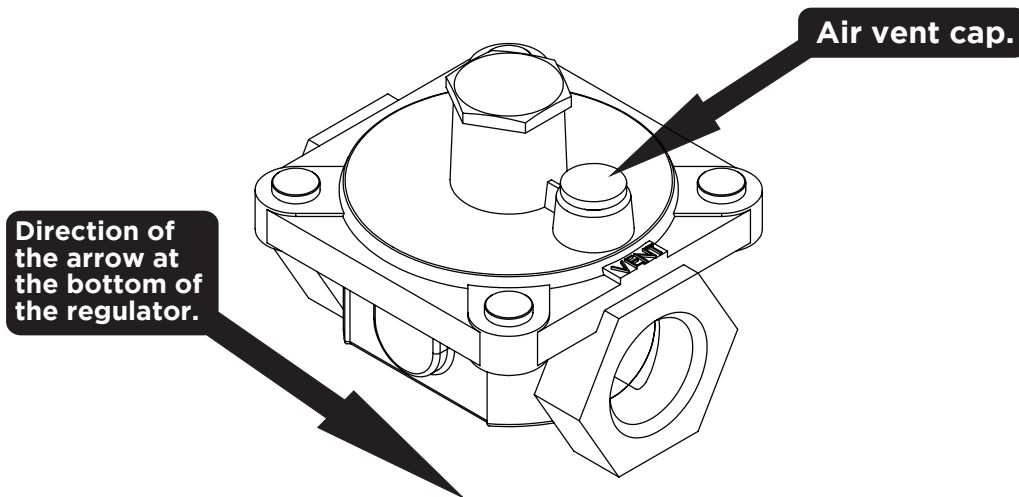
The regulator is factory set by 102 mmH₂O ((4" WC) water column) gas pressure at connector (natural gas) and gas pressure at 254 mmH₂O (10" WC) connector for LPG gas operation. pipe, otherwise it may generate particles that will clog the system injectors.

Before connecting the regulator, check the supply line pressure in the equipment. This may not exceed the maximum pressure of 3.45 kPa (1/2 PSI). If the gas supply line pressure is higher than indicated, use a pressure reducing regulator.

02. EQUIPMENT INSTALLATION

At the bottom of the regulator body there is a gas direction arrow to minimize installation error. This arrow should point to the device's direction of entry into the equipment.

The blue air vent cap on the top of the regulator is part of the regulator and should not be removed.



⚠ IMPORTANT ⚠

Visually check all inlet pipes supplied by the installer and/or blow them out using compressed air to clean out any dirt or debris (threads or other foreign matter) before installing a service line. These particles will clog the gas holes when gas pressure is applied. Compounds used in appliance pipe threaded joints shall be resistant to the action of GN and LPG gas and shall provide a gas tight seal to prevent leakage.

When installing the pressure regulator remember that it can support 1/2 PSI (3.45k Pa).

When installing LPG, you have high source pressures ranging from 20 PSI (127.89kPa) to 100 PSI (689.48 kPa). If the LPG tank's high pressure gas line is directly connected to a unit without the proper reduction regulator, it will rupture the diaphragm in the valve, making it useless.

Any adjustment to the regulator should be done only by qualified and licensed personnel with the appropriate calibrated test equipment. Connections must be made by a licensed and qualified contractor.

02. EQUIPMENT INSTALLATION

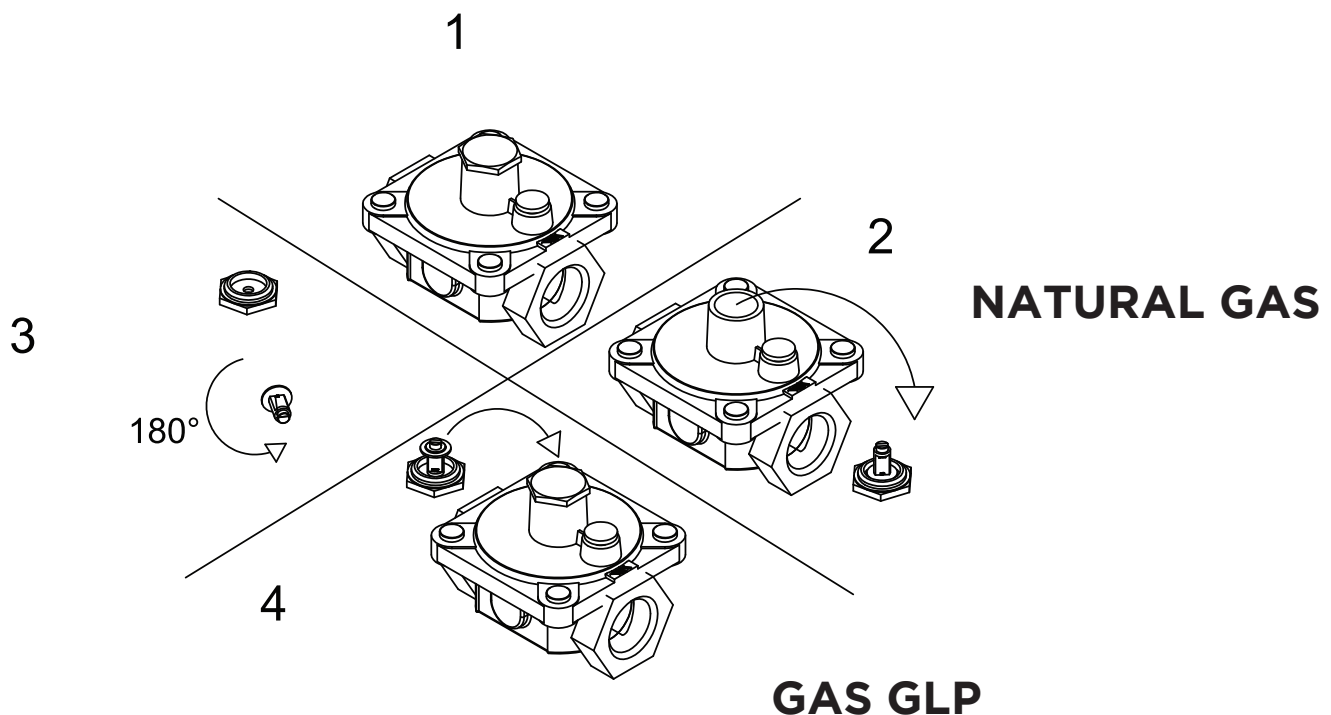
2.6 Gas Conversion Instruction

The equipments are produced for the use of natural gas (NG). Then check if the gas used in your region is compatible with the type of gas for which the equipment was manufactured. Otherwise, the equipment must be converted to be used in propane gas (LPG).

! IMPORTANT !

To perform gas conversion, a licensed and qualified technician is required.

After converting the equipment gas, the pressure regulator must be converted by inverting the fitting under the regulator cover. This will require a reasonable amount of force. Do not remove the spring. When replacing the cover, make sure the insert of the socket is facing upwards in the middle of the spring. As shown in the image on the side. Then re-attach the pressure regulator to the gas inlet of the equipment and apply the **"Warning"** sticker for the gas to be used on the front of the unit for future reference.

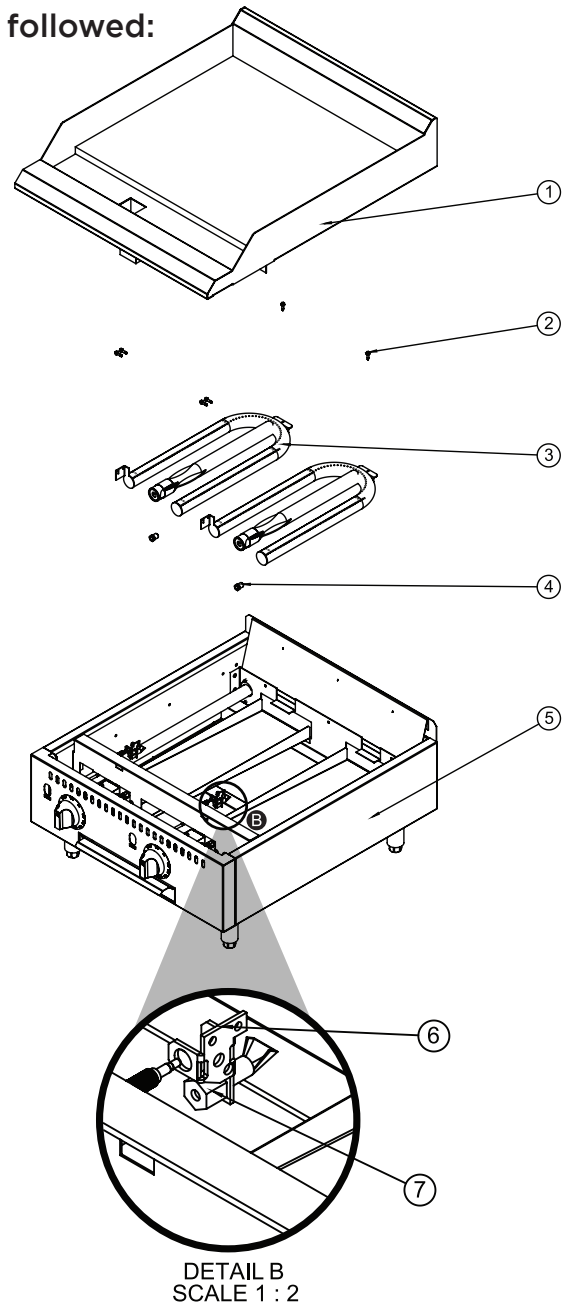


02. EQUIPMENT INSTALLATION

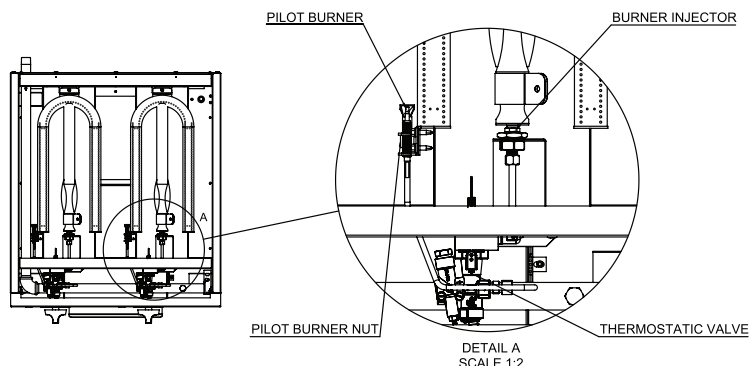
COUNTERTOP THERMOSTATIC GAS GRIDDLE

For conversion the following guidelines should be followed:

1. Close the manual gas valve and disconnect the equipment from the main pipeline gas, making sure that there is no leakage. Then remove the pressure regulator from the gas inlet on the equipment to make work easier.
2. Remove the manual gas griddle assembly **(1)** with the help of two or more people. For this, extreme care must be taken, as physical injuries or serious damage can occur.
3. Carefully pull the wire from the thermostat bulb that is fixed inside a support welded on the bottom of the plate until it is loose.
4. Remove the screws that secure the burners **(3)** to the rear support and pilot burner support **(6)** with the aid of the double screwdriver. Afterwards, remove the burners from the equipment.
5. Remove the burners injectors **(4)** with a 1/2" wrench.
6. In place of the removed gas injectors **(4)**, place the new injectors that are included with the kit shipped with the equipment. But first apply some pipe sealant to the valve thread and then screw in the new injectors to the correct gas type.
7. Remove the pilot burner nut **(7)** to change the injector orifice that is inside the nut. The orifice for the exchange is included in the accessory kit.
8. After changing the gas injectors, reassemble your equipment. Return the burners to their original configuration, however, now with the new injectors.
9. After repositioning the thermostat bulb inside the welded support at the bottom of the plate, fit the plate assembly back into the equipment. Replace the panel and secure it with the screws that were removed earlier.



This image serves to help identify the components mentioned above.

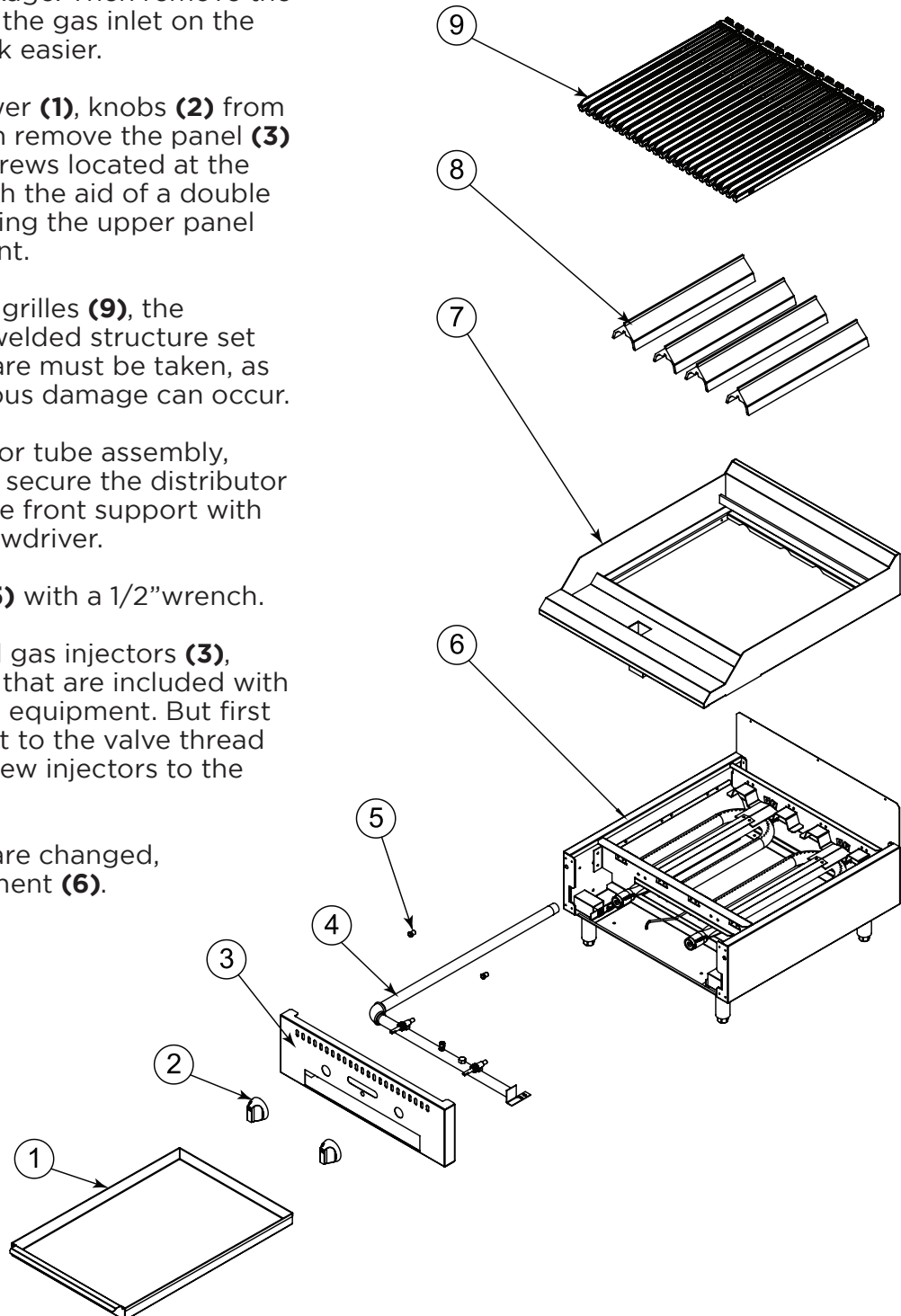


02. EQUIPMENT INSTALLATION

COUNTERTOP RADIANT GAS CHARBROILER

For conversion the following guidelines should be followed:

1. Close the manual gas valve and disconnect the equipment from the main pipeline gas, making sure that there is no leakage. Then remove the pressure regulator from the gas inlet on the equipment to make work easier.
2. Remove the waste drawer (1), knobs (2) from the equipment and then remove the panel (3) by removing the two screws located at the bottom of the panel with the aid of a double screwdriver and detaching the upper panel fittings on the equipment.
3. Remove the removable grilles (9), the deflectors (8) and the welded structure set (7). For this, extreme care must be taken, as physical injuries or serious damage can occur.
4. To remove the distributor tube assembly, remove the screws that secure the distributor tube assembly (4) to the front support with the aid of a double screwdriver.
5. Remove the injectors (5) with a 1/2" wrench.
6. In place of the removed gas injectors (3), place the new injectors that are included with the kit shipped with the equipment. But first apply some pipe sealant to the valve thread and then screw-in the new injectors to the correct gas type.
7. Once the gas injectors are changed, reassemble your equipment (6).

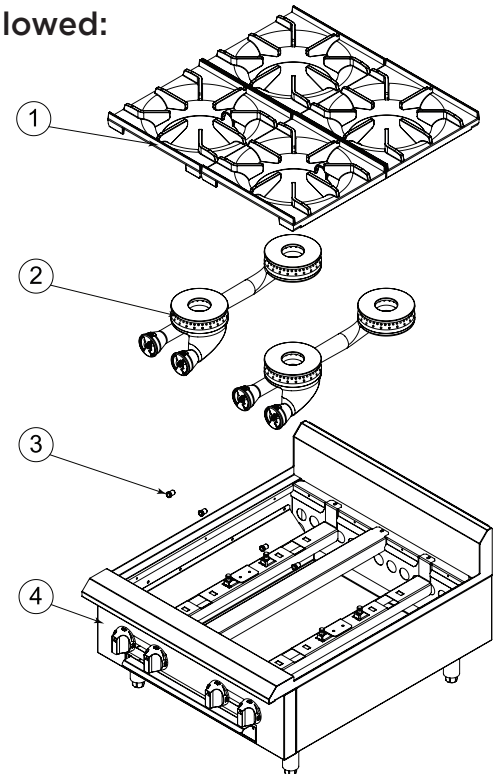


02. EQUIPMENT INSTALLATION

GAS HOT PLATE

For conversion the following guidelines should be followed:

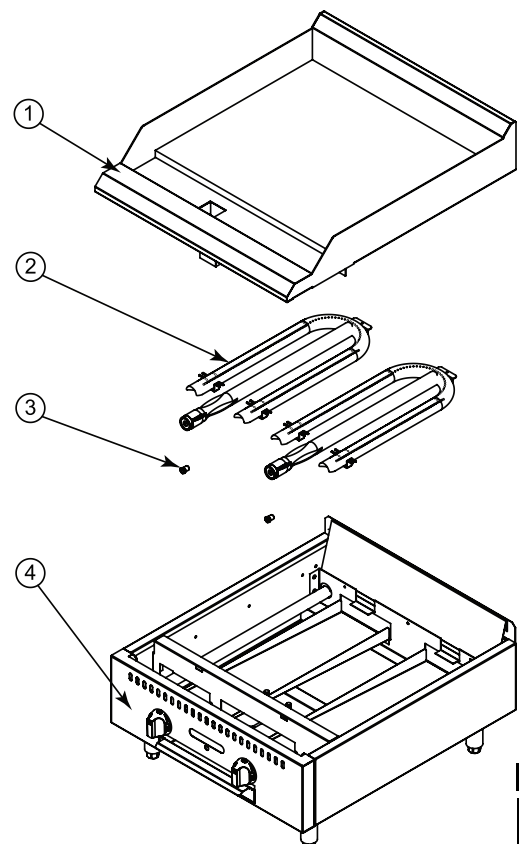
1. Close the manual gas valve and disconnect the equipment from the main pipeline gas, making sure that there is no leakage. Then remove the pressure regulator from the gas inlet on the equipment to make work easier.
2. Remove grills **(1)** and burners **(2)**.
3. Remove the injectors **(3)** with a 1/2" wrench.
4. In place of the removed gas injectors **(3)**, place the new injectors that are included with the kit shipped with the equipment. But first apply some pipe sealant to the valve thread and then screw in the new injectors to the correct gas type.
5. Once the gas injectors **(3)** are changed, reassemble your equipment **(4)**.



COUNTERTOP MANUAL GAS GRIDDLE

For conversion the following guidelines should be followed:

1. Close the manual gas valve and disconnect the equipment from the main pipeline gas, making sure that there is no leakage. Then remove the pressure regulator from the gas inlet on the equipment to make work easier.
2. Remove the manual gas griddle assembly **(1)** with the help of two or more people. For this, extreme care must be taken, as physical injuries or serious damage can occur.
3. Remove the screws that secure the burners **(2)** to the rear support with the aid of the double screwdriver. Afterwards, remove the burners from the equipment.
4. Remove the injectors **(3)** with a 1/2" wrench.
5. In place of the removed gas injectors **(3)**, place the new injectors that are included with the kit shipped with the equipment. But first apply some pipe sealant to the valve thread and then screw in the new injectors to the correct gas type.
6. Once the gas injectors **(3)** are changed, reassemble your equipment **(4)**.



02. EQUIPMENT INSTALLATION

2.7 Gas Leak Check

Before lighting the equipment and putting it into operation, check all gaskets on the gas supply line for leaks. For this, do not use any type of wrench to check for leaks, use a sudsy soap and water solution.

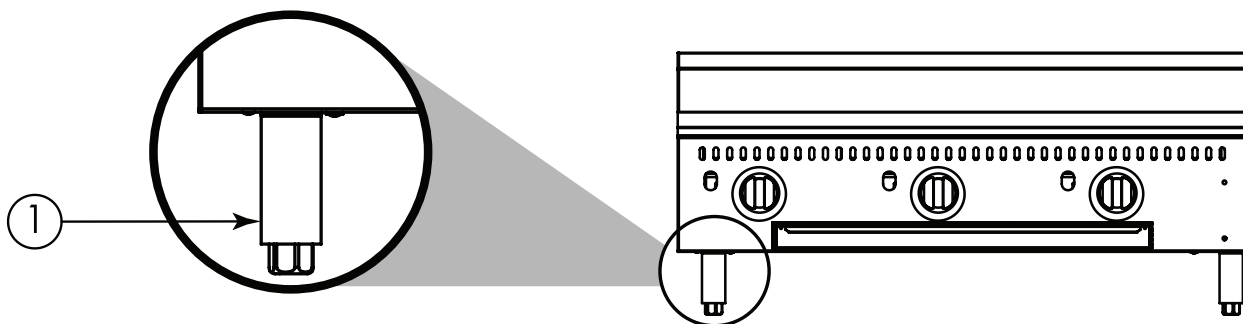
Follow the steps below for the correct procedure to power on:

1. Turn pilot valves to **OFF** position by turning adjusting screws clockwise.
2. Turn pilot valves to **OFF** position by turning adjusting screws clockwise.
3. Check for gas leaks at the flexible coupling or gas connector connection using a soap solution.
4. In moderation, spray or scrub the solution with soap on gas connections - active bubbling indicates the location of the gas leak.
5. If a gas leak is detected, turn off the manual gas valve at the inlet side of the gas line. Call your certified and licensed service technician.
6. If the equipment has no gas leak, continue with the equipment operating instruction.

2.8 Foot Leveling

For the proper functioning of the equipment it is ideal that the equipment is level and perfectly fixed to the work surface. To adjust the leveling, turn item 1 (identified in the drawing) counterclockwise to open and clockwise to close to find the best position to operate the equipment safely.

1 - Foot Regulator



02. EQUIPMENT INSTALLATION

2.9 First Time Use

Against shock damage or rocking from transportation, the sides and waste tray have a protective PVC film. Remove any plastics, straps, or protective film from the equipment before operating the equipment.

COUNTERTOP GRIDDLE THERMOSTATIC GAS AND COUNTERTOP GRIDDLE MANUAL GAS

To protect the equipment against possible moisture damage between fabrication and installation on site, the flat-tops are coated with a layer of vegetable shortening and brown paper.

In addition, you should remove and remove grease and brown paper, cleaning should be performed with the aid of a sponge, mild soap and water in small amount.

After this procedure, turn the burners on and leave them on for about 15 minutes, this will cause all flat-top grill residue to be burned and eliminated. Only then will the equipment be ready for use.

COUNTERTOP RADIANT CHAR BROILER GAS

To protect the equipment against possible moisture damage between manufacture and installation on site, the grills and baffle rails are coated with a layer of vegetable oil.

In addition, you should perform a cleaning with the help of a sponge, neutral soap and water in small amounts. After this procedure, turn the burners on and leave them on for about 15 minutes, this will cause all gas charbroiler residue to be burned and eliminated. Only then will the equipment be ready for use.

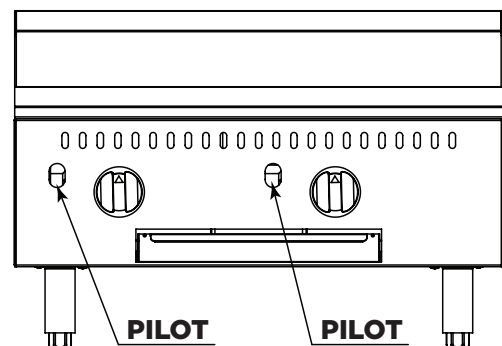
COUNTERTOP RANGE GAS

You should perform a cleaning with the help of a sponge, neutral soap and water in small amounts. Only then will the equipment be ready for use.

2.10 Turning on the Equipment - Product Ignition

COUNTERTOP GRIDDLE THERMOSTATIC GAS

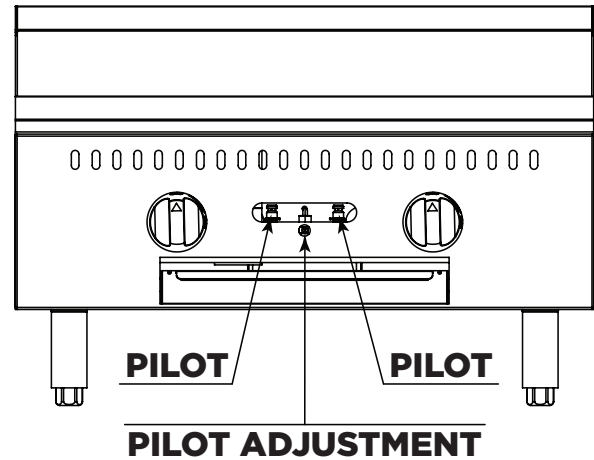
1. Open the manual gas supply valve (which will release gas into the equipment).
2. Press lightly and rotate the handle to the pilot position.
3. Keep it pressed and put your lighting device (wick) passing between the pilot flame ignition hole in the equipment panel until it comes into contact with the pilot and ignites the flame.
4. Keep the knob pressed for 10 seconds after the pilot flame is lit and turn the knob counterclockwise until the temperature desired.
5. Make sure the burner is lit. If the burner does not light, repeat the procedure.



02. EQUIPMENT INSTALLATION

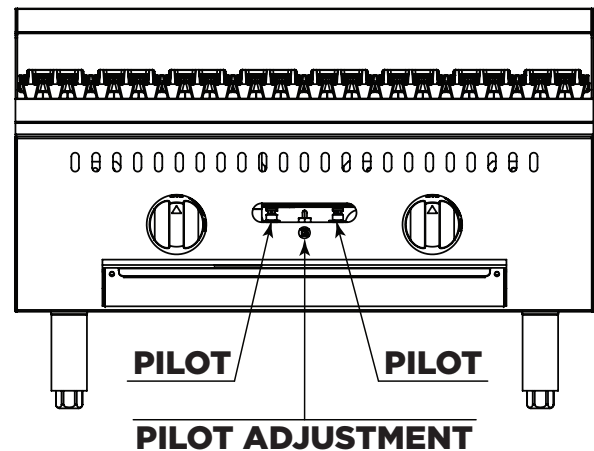
COUNTERTOP GRIDDLE MANUAL GAS

1. Open the manual gas supply valve (which will release gas into the equipment).
2. Put your lighting device (wick) past the ignition hole in the flame of the pilot on the equipment panel until contact with the pilot burner and until the flame ignites, repeat this procedure on all pilots (see following image).
***Note: The ignition order does not interfere with the use of the equipment.**
3. Turn the knob corresponding to the burner you wish to operate counterclockwise (adjust the flame through the knob).
4. Make sure the burner is lit. If the burner does not light, repeat the procedure.
5. After lighting all burners, you can turn off the burners and turn them back on simply by turning the corresponding knobs.
***Note: The pilot burner flame is factory set according to the gas for which the equipment was originally manufactured. Always check through the hole identified on the panel as PILOT, if the pilot burner flame is lit. If it is not, perform the procedures described above again.**



COUNTERTOP RADIANT GAS CHARBROILER

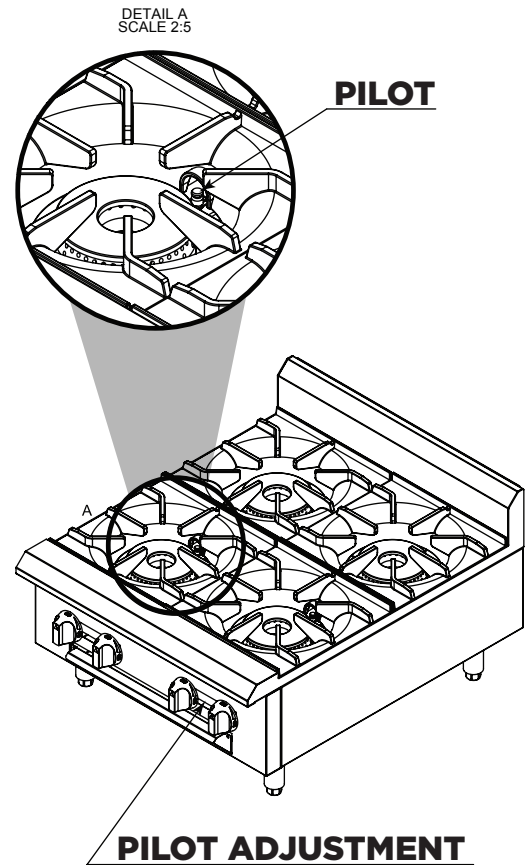
1. Open the manual gas supply valve (which will release gas into the equipment).
2. Put your lighting device (wick) past the ignition hole in the flame of the pilot on the equipment panel until contact with the pilot burner and until the flame ignites, repeat this procedure on all pilots (see following image).
3. Rotate the knob corresponding to the burner you wish to operate, rotate 90° counterclockwise.
4. Make sure the burner is lit. If the burner does not light, repeat the procedure.
5. After lighting all burners, you can turn off the burners and turn them back on simply by turning the corresponding knobs.
***Note: The pilot burner flame is factory set according to the gas for which the equipment was originally manufactured. Always check through the hole identified on the panel as PILOT, if the pilot burner flame is lit. If it is not, perform the procedures described above again.**



02. EQUIPMENT INSTALLATION

GAS HOT PLATE

1. Open the manual gas supply valve (which will release gas into the equipment).
2. Light the burner pilot until the flame ignites, repeat on all others. (see image below).
***Note: The ignition order does not interfere with the use of the equipment.**
3. Turn the knob corresponding to the burner you wish to operate counterclockwise (adjust the flame through the knob).
4. Make sure the burner is lit. If the burner does not light, repeat the procedure.
***Note: The pilot burner flame is factory set according to the gas for which the equipment was originally manufactured. Always check that the pilot burner flame is lit. If it is not, perform the procedures described above again.**

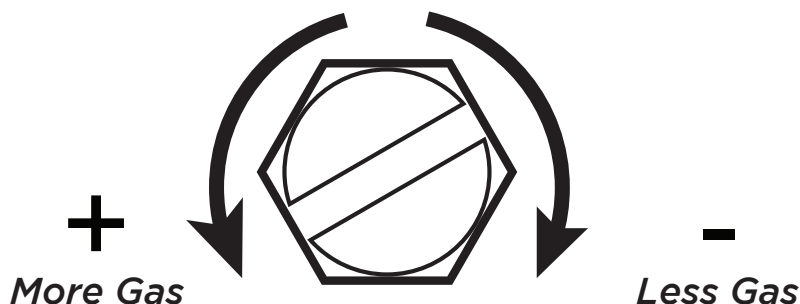


*** NOTE:**

If you need to adjust the pilot valves (one pilot valve corresponds to two burners) do the following:

1. Turn the pilot adjusting screw counterclockwise, then light the pilot with the aid of the igniter (wick) accompanying the equipment and adjust the flame to a height of approximately 13/64" (0.5 cm).
2. Turn on the gas valve by turning the knob counterclockwise to light the main burners.
3. To shut down completely, close the gas valves by turning the knob clockwise and turn the pilot adjusting screw clockwise to close the gas for the pilots.

Pilot Screw Adjustment



03. CLEANING AND MAINTENANCE

3.1 Cleaning



Do not use toxic or high chemical cleaning materials. See all instructions given by the cleaning equipment manufacturer.

After using the equipment and with the equipment not working or hot, clean it to remove food residue. Remove the waste drawer for debris removal and cleaning.

Read the steps below to clean your equipment properly:

- Use a non-abrasive sponge with mild detergent and water to clean the equipment.
- Never use sharp or abrasive materials (with corrosive elements in the formula) on stainless steel components, but on range and charbroiler grills it is possible. On the Manual Griddle and Thermostatic Griddle flat-top it is recommended to use a kitchen spatula to facilitate the cleaning of residues.
- Keep in mind that constant and correct cleaning is critical to the proper functioning of the equipment.
- NEVER attempt to move or slide the equipment when it is hot. ALWAYS let the unit cool down and empty the waste drawer before attempting to relocate or move the unit.
- DO NOT FLOOD A HOT GRIDDLE WITH COLD WATER. This could cause warping and the griddle plate to crack.
- After the end of the working day, clean the Gas Range, Charbroiler and burners and turn them on to remove moisture. On the Manual Griddle and Thermostatic Griddle clean the equipment and grease the flat-top with vegetable oil. This practice is recommended between one working day and another, thus avoiding its oxidation;

3.1.1 Cleaning the Outside of the Equipment

The equipment has stainless steel external coating and for its correct cleaning it is necessary to follow the following guidelines:

Read the steps below to clean your equipment properly:

- First, let the equipment cool. Normal daily dirt can be removed with a mild detergent or soap solution applied with a damp cloth. Wash and dry thoroughly.
- To remove deposited grease, apply a cleanser in the direction of the polished lines on the metal. NEVER rub in a circular motion.

03. CLEANING AND MAINTENANCE

3.1.2 Cleaning the Inside of the Equipment

Let the inside of the equipment cool completely. Use a non-alkaline cleaning agent following the manufacturer's recommendations.

Read the steps below to clean your equipment properly:

- Do not use abrasive products.
- Rinse well with water at room temperature, clean and dry thoroughly.

3.2 Maintenance

Maintenance is one of the precautions to be taken for a good equipment life. Proper cleaning, installation, checking and equipment life all contribute to reduced maintenance. Before any maintenance, verify that the gas connections, regulators or check valves must be completely closed and disconnected from the equipment.

IMPORTANT

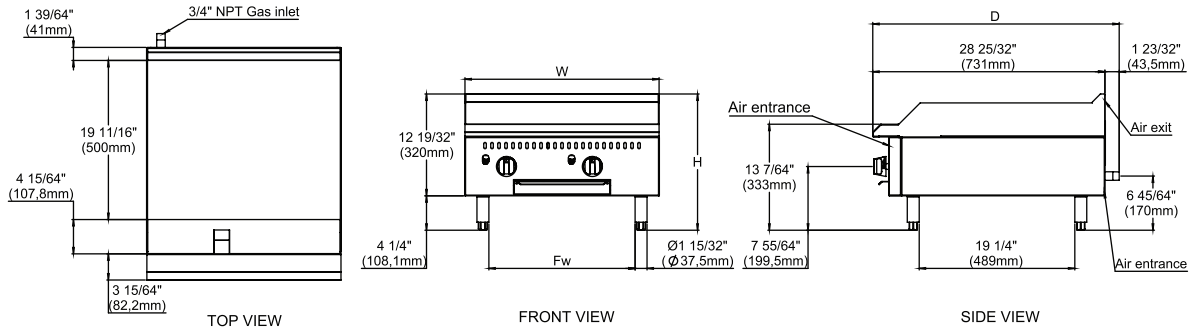
The maintenance of the equipment should only be performed by a technician authorized by the manufacturer.

The operator should be familiar with how to connect and disconnect the restrictions / removable parts. If the restriction is removed for maintenance or cleaning, it must be reconnected before using the equipment again.

04. TECHNICAL SPECIFICATIONS

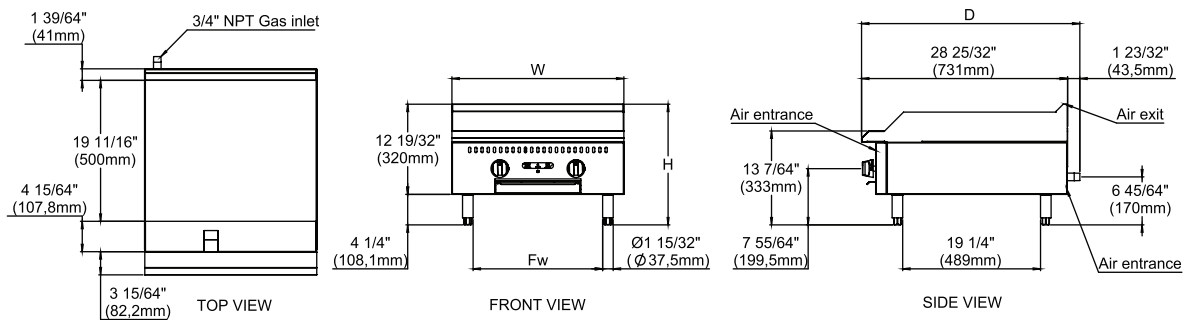
4.1 Equipment Dimensions and Weight

COUNTERTOP THERMOSTATIC GAS GRIDDLE



| Model | Exterior Product Dimensions & Weight | | | | | Shipping Crate Dimensions & Weight | | | |
|---------------|--------------------------------------|-----------|------------|----------|--------|------------------------------------|---------|-----------|--------|
| | Width (W) | Depth (D) | Height (H) | Fw | Weight | Width | Depth | Height | Weight |
| FGTG15 | 15" | 30 33/64" | 16 27/32" | 9 5/64" | 112 lb | 18 29/32" | 34 1/4" | 19 19/64" | 137 lb |
| FGTG24 | 24" | 30 33/64" | 16 27/32" | 18 3/32" | 165 lb | 27 61/64" | 34 1/4" | 19 19/64" | 196 lb |
| FGTG36 | 36" | 30 33/64" | 16 27/32" | 31 9/32" | 234 lb | 40 5/32" | 34 1/4" | 19 19/64" | 282 lb |
| FGTG48 | 48" | 30 33/64" | 16 27/32" | 43 9/32" | 322 lb | 52 31/32" | 34 1/4" | 19 19/64" | 355 lb |
| FGTG60 | 60" | 30 33/64" | 16 27/32" | 26 5/16" | 368 lb | 64 1/16" | 34 1/4" | 19 19/64" | 439 lb |

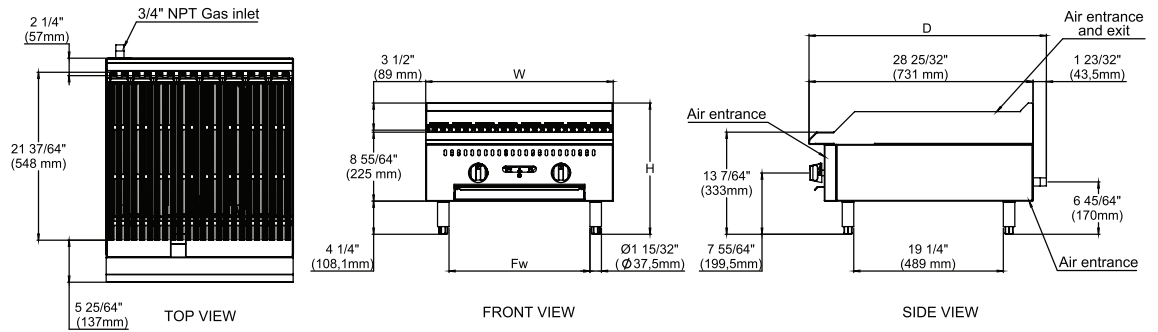
COUNTERTOP MANUAL GAS GRIDDLE



| Model | Exterior Product Dimensions & Weight | | | | | Shipping Crate Dimensions & Weight | | | |
|---------------|--------------------------------------|-----------|------------|----------|--------|------------------------------------|---------|-----------|--------|
| | Width (W) | Depth (D) | Height (H) | Fw | Weight | Width | Depth | Height | Weight |
| FGMG15 | 15" | 30 33/64" | 16 27/32" | 9 5/64" | 108lb | 18 29/32" | 34 1/4" | 19 19/64" | 132 lb |
| FGMG24 | 24" | 30 33/64" | 16 27/32" | 18 3/32" | 163 lb | 27 61/64" | 35 1/4" | 19 19/64" | 194 lb |
| FGMG36 | 36" | 30 33/64" | 16 27/32" | 31 9/32" | 227 lb | 40 5/32" | 36 1/4" | 19 19/64" | 273 lb |
| FGMG48 | 48" | 30 33/64" | 16 27/32" | 43 9/32" | 315 lb | 52 31/32" | 37 1/4" | 19 19/64" | 353 lb |
| FGMG60 | 60" | 30 33/64" | 16 27/32" | 26 5/16" | 360 lb | 64 1/16" | 38 1/4" | 19 19/64" | 430 lb |

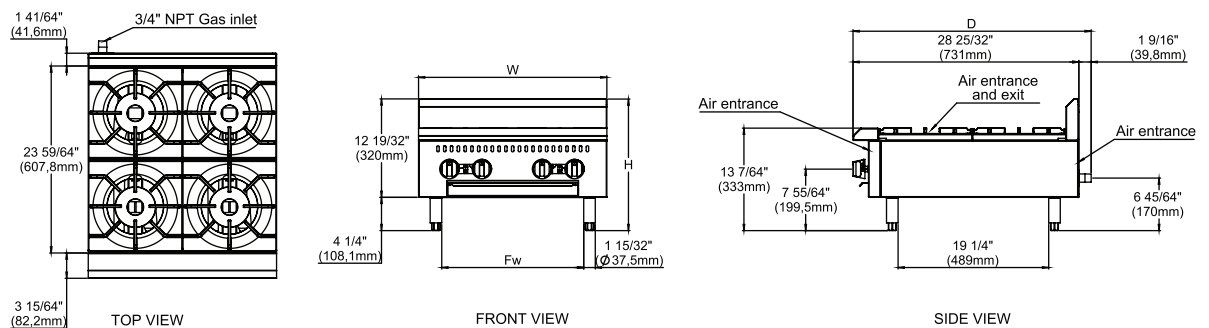
04. TECHNICAL SPECIFICATIONS

COUNTERTOP RADIANT GAS CHARBROILER



| Model | Exterior Product Dimensions & Weight | | | | | Shipping Crate Dimensions & Weight | | | |
|---------------|--------------------------------------|-----------|------------|----------|--------|------------------------------------|---------|-----------|--------|
| | Width (W) | Depth (D) | Height (H) | Fw | Weight | Width | Depth | Height | Weight |
| FCBG15 | 15" | 30 33/64" | 16 27/32" | 9 5/64" | 88 lb | 20 7/8" | 34 1/4" | 19 19/64" | 132 lb |
| FCBG24 | 24" | 30 33/64" | 16 27/32" | 18 3/32" | 152 lb | 28 61/64" | 34 1/4" | 19 19/64" | 183 lb |
| FCBG36 | 36" | 30 33/64" | 16 27/32" | 31 9/32" | 212 lb | 40 5/32" | 34 1/4" | 19 19/64" | 258 lb |
| FCBG48 | 48" | 30 33/64" | 16 27/32" | 43 9/32" | 280 lb | 52 31/32" | 34 1/4" | 19 19/64" | 329 lb |

GAS HOT PLATE



| Model | Exterior Product Dimensions & Weight | | | | | Shipping Crate Dimensions & Weight | | | |
|---------------|--------------------------------------|-----------|------------|-----------|--------|------------------------------------|---------|---------|--------|
| | Width (W) | Depth (D) | Height (H) | Fw | Weight | Width | Depth | Height | Weight |
| FHPG12 | 12" | 30 33/64" | 16 27/32" | 9 5/64" | 70 lb | 16 9/64" | 34 1/4" | 18 1/2" | 93 lb |
| FHPG24 | 24" | 30 33/64" | 16 27/32" | 18 3/32" | 121 lb | 28 1/16" | 34 1/4" | 18 1/2" | 154 lb |
| FHPG36 | 36" | 30 33/64" | 16 27/32" | 31 9/32" | 174 lb | 40 1/32" | 34 1/4" | 18 1/2" | 176 lb |
| FHPG48 | 48" | 30 33/64" | 16 27/32" | 43 9/32" | 238 lb | 52 31/32" | 34 1/4" | 18 1/2" | 298 lb |
| FHPG60 | 60" | 30 33/64" | 16 27/32" | 55 19/64" | 300 lb | 64 1/16" | 34 1/4" | 18 1/2" | 352 lb |

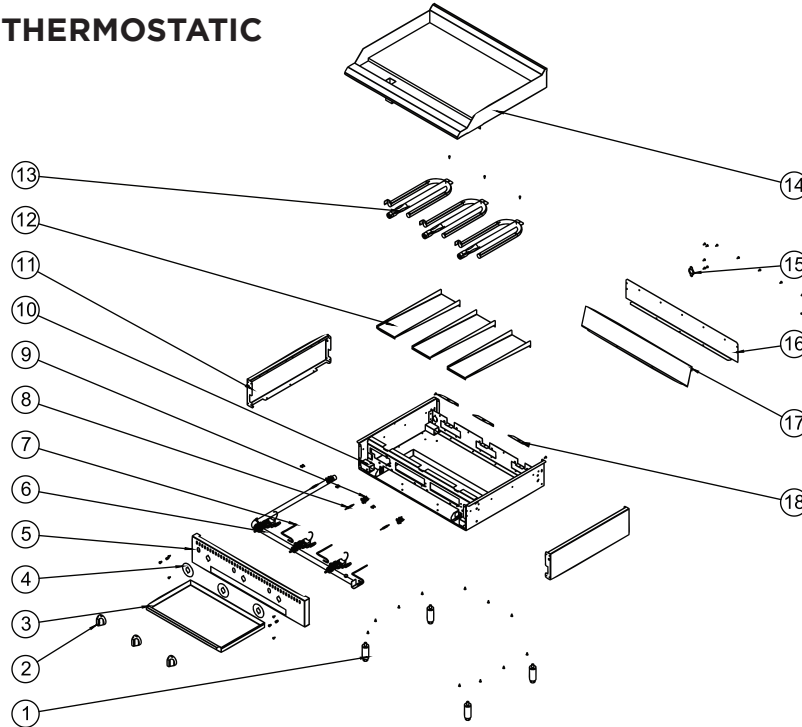
TECHNICAL SPECIFICATIONS

4.2 Technical Data

| PRODUCT | GAS SUPPLY | | | | | | MANIFOLD PRESSURE | |
|-------------------------------------|-------------------------------|---------|-------------|-------------|---------------------|--------------------|------------------------|----|
| | MODEL | BURNERS | GAS TYPE | NOZZLE | PER BTU B. T.U/h | PER Kcal kcal/h | TUBE PRESSURE(in. W.C) | |
| Countertop Thermostatic Gas Griddle | FGTG15 | 1 | NATURAL GAS | #43 | 35.000 | 8.820 | 4 | |
| | | | L.P. GAS | #54 | 35.000 | 8.820 | 10 | |
| | FGTG24 | 2 | NATURAL GAS | #43 | 70.000 | 17.640 | 4 | |
| | | | L.P. GAS | #54 | 70.000 | 17.640 | 10 | |
| | FGTG36 | 3 | NATURAL GAS | #43 | 105.000 | 26.460 | 4 | |
| | | | L.P. GAS | #54 | 105.000 | 26.460 | 10 | |
| | FGTG48 | 4 | NATURAL GAS | #43 | 140.000 | 35.280 | 4 | |
| | | | L.P. GAS | #54 | 140.000 | 35.280 | 10 | |
| | FGTG60 | 5 | NATURAL GAS | #43 | 175.000 | 44.100 | 4 | |
| | | | L.P. GAS | #54 | 175.000 | 44.100 | 10 | |
| | Countertop Manual Gas Griddle | FGMG15 | 1 | NATURAL GAS | #44 | 30.000 | 7.560 | 4 |
| | | | | L.P. GAS | #54 | 30.000 | 7.560 | 10 |
| FGMG24 | | 2 | NATURAL GAS | #44 | 60.000 | 15.121 | 4 | |
| | | | L.P. GAS | #54 | 60.000 | 15.121 | 10 | |
| FGMG36 | | 3 | NATURAL GAS | #44 | 90.000 | 22.680 | 4 | |
| | | | L.P. GAS | #54 | 90.000 | 22.680 | 10 | |
| FGMG48 | | 4 | NATURAL GAS | #44 | 120.000 | 30.240 | 4 | |
| | | | L.P. GAS | #54 | 120.000 | 30.240 | 10 | |
| FGMG60 | | 5 | NATURAL GAS | #44 | 150.000 | 37.800 | 4 | |
| | | | L.P. GAS | #54 | 150.000 | 37.800 | 10 | |
| Countertop Radiant Gas Charbroiler | | FCBG15 | 1 | NATURAL GAS | #40 | 30.000 | 7.560 | 4 |
| | | | | L.P. GAS | #52 | 30.000 | 7.560 | 10 |
| | FCBG24 | 2 | NATURAL GAS | #40 | 60.000 | 15.120 | 4 | |
| | | | L.P. GAS | #52 | 60.000 | 15.120 | 10 | |
| | FCBG36 | 3 | NATURAL GAS | #40 | 90.000 | 22.680 | 4 | |
| | | | L.P. GAS | #52 | 90.000 | 22.680 | 10 | |
| | FCBG48 | 4 | NATURAL GAS | #40 | 120.000 | 30.240 | 4 | |
| | | | L.P. GAS | #52 | 120.000 | 30.240 | 10 | |
| | Gas Hot Plate | FGHP12 | 2 | NATURAL GAS | #40 | 50.000 | 12.600 | 4 |
| | | | | L.P. GAS | #53 | 50.000 | 12.600 | 10 |
| | | FGHP24 | 4 | NATURAL GAS | #40 | 100.000 | 25.200 | 4 |
| | | | | L.P. GAS | #53 | 100.000 | 25.200 | 10 |
| FGHP36 | | 6 | NATURAL GAS | #40 | 150.000 | 37.800 | 4 | |
| | | | L.P. GAS | #53 | 150.000 | 37.800 | 10 | |
| FGHP48 | | 8 | NATURAL GAS | #40 | 200.000 | 50.400 | 4 | |
| | | | L.P. GAS | #53 | 200.000 | 50.400 | 10 | |
| FGHP60 | | 10 | NATURAL GAS | #40 | 250.000 | 63.000 | 4 | |
| | | | L.P. GAS | #53 | 250.000 | 63.000 | 10 | |

MAIN COMPONENTS

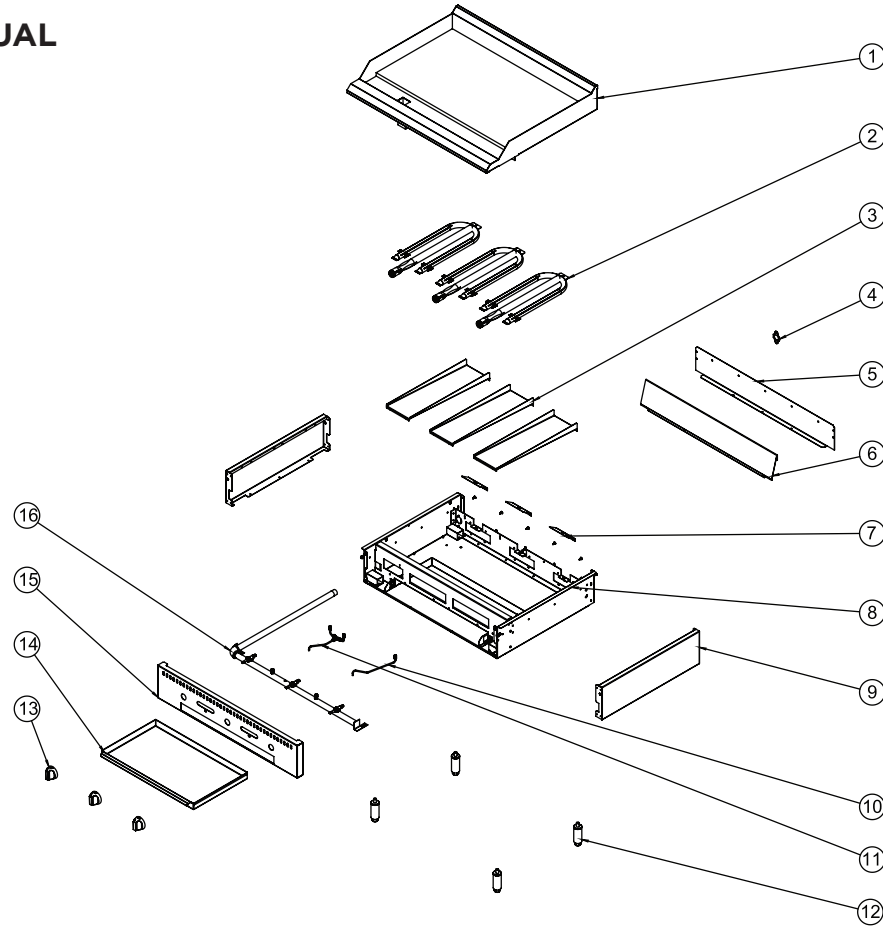
COUNTERTOP THERMOSTATIC GAS GRIDDLE



| MAIN COMPONENTS OF COUNTERTOP THERMOSTATIC GAS GRIDDLE | | | | QUANTITY | | | | |
|--|-----------------------------|------------|---------------------------------|----------|--------|--------|--------|--------|
| # | SIZE | CODE | DESCRIPTION | FGTG15 | FGTG24 | FGTG36 | FGTG48 | FGTG60 |
| 1 | 15" - 24" - 36" - 48" - 60" | FG101-0400 | LEG ASSEMBLY | 4 | 4 | 4 | 4 | 6 |
| 2 | 15" - 24" - 36" - 48" - 60" | FG101-1900 | KNOB ASSEMBLY | 1 | 2 | 3 | 4 | 5 |
| 3 | 15" | FG101-0075 | GREASE TRAP | 1 | 1 | 1 | 1 | 2 |
| | 24" | FG101-0781 | | | | | | |
| | 36" | FG101-0080 | | | | | | |
| | 48" | FG101-0094 | | | | | | |
| | 60" | FG101-0781 | | | | | | |
| 4 | 15" - 24" - 36" - 48" - 60" | FG101-0060 | KNOB BEZEL | 1 | 2 | 3 | 4 | 5 |
| 5 | 15" | FG101-0076 | FRONT PANEL | 1 | 1 | 1 | 1 | 1 |
| | 24" | FG101-0045 | | | | | | |
| | 36" | FG101-0081 | | | | | | |
| | 48" | FG101-0095 | | | | | | |
| 60" | FG101-0122 | | | | | | | |
| 6 | 15" | | GAS DISTRIBUTION TUBE ASSEMBLY | 1 | 1 | 1 | 1 | 1 |
| | 24" | | | | | | | |
| | 36" | | | | | | | |
| | 48" | | | | | | | |
| 60" | | | | | | | | |
| 7 | 15" - 24" - 36" - 48" - 60" | FG101-5362 | STAINLESS STEEL FLEX TUBE 3/16" | 1 | 2 | 3 | 4 | 5 |
| 8 | 15" - 24" - 36" - 48" - 60" | FG101-0200 | TERMOCOUPLE | 1 | 2 | 3 | 4 | 5 |
| 9 | 15" - 24" - 36" - 48" - 60" | FG101-0201 | PILOT | 1 | 2 | 3 | 4 | 5 |
| 10 | 15" | FG101-3300 | INTERNAL FRAME ASSEMBLY | 1 | 1 | 1 | 1 | 1 |
| | 24" | FG101-2600 | | | | | | |
| | 36" | FG101-4000 | | | | | | |
| | 48" | FG101-5300 | | | | | | |
| | 60" | FG101-8200 | | | | | | |
| 11 | 15" - 24" - 36" - 48" - 60" | FG101-0788 | EXTERNAL SIDE PANEL | 2 | 2 | 2 | 2 | 2 |
| 12 | 15" - 24" - 36" - 48" - 60" | FG101-0785 | BURNER DEFLECTOR | 1 | 2 | 3 | 4 | 5 |
| 13 | 15" - 24" - 36" - 48" - 60" | FG101-2100 | BURNER ASSEMBLY | 1 | 2 | 3 | 4 | 5 |
| 14 | 15" | FG101-3200 | GRIDDLE PLATE ASSEMBLY | 1 | 1 | 1 | 1 | 1 |
| | 24" | FG101-2500 | | | | | | |
| | 36" | FG101-3900 | | | | | | |
| | 48" | FG101-5200 | | | | | | |
| | 60" | FG101-8100 | | | | | | |
| 15 | 15" - 24" - 36" - 48" - 60" | FG101-0042 | GAS TUBE BACK BRACKET | 1 | 1 | 1 | 1 | 1 |
| 16 | 15" | FG101-0073 | EXTERNAL BACK PANEL | 1 | 1 | 1 | 1 | 1 |
| | 24" | FG101-0786 | | | | | | |
| | 36" | FG101-0835 | | | | | | |
| | 48" | FG101-0847 | | | | | | |
| | 60" | FG101-0120 | | | | | | |
| 17 | 15" | FG101-0074 | INTERNAL BACK PANEL | 1 | 1 | 1 | 1 | 1 |
| | 24" | FG101-0787 | | | | | | |
| | 36" | FG101-0836 | | | | | | |
| | 48" | FG101-0848 | | | | | | |
| | 60" | FG101-0121 | | | | | | |
| 18 | 15" - 24" - 36" - 48" - 60" | FG101-0151 | TOP BURNER DEFLECTOR | 1 | 2 | 3 | 4 | 5 |

MAIN COMPONENTS

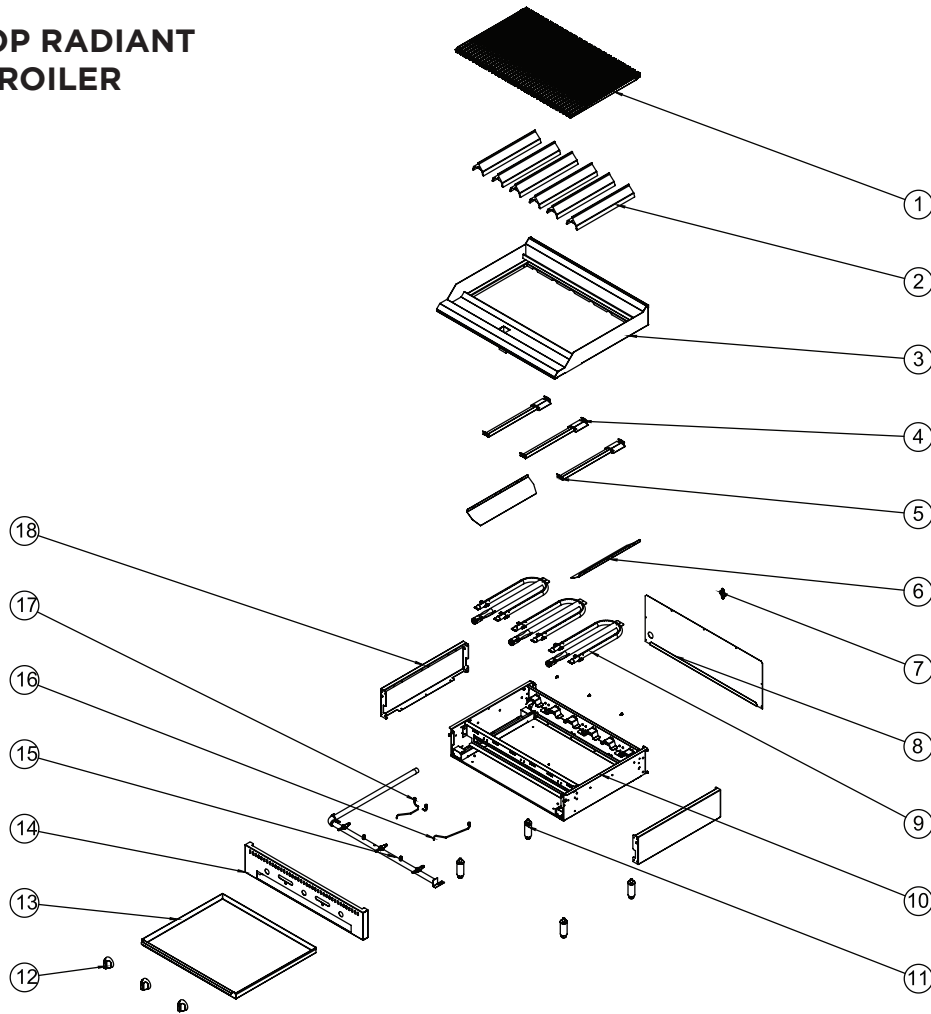
COUNTERTOP MANUAL GAS GRIDDLE



| MAIN COMPONENTS OF COUNTERTOP MANUAL GAS GRIDDLE | | | | QUANTITY | | | | |
|--|-----------------------------|------------|--------------------------------|----------|--------|--------|--------|--------|
| # | SIZE | CODE | DESCRIPTION | FGMG15 | FGMG24 | FGMG36 | FGMG48 | FGMG60 |
| 1 | 15" | | GRIDDLE PLATE ASSEMBLY | 1 | 1 | 1 | 1 | 1 |
| | 24" | | | | | | | |
| | 36" | | | | | | | |
| | 48" | | | | | | | |
| | 60" | | | | | | | |
| 2 | 15" - 24" - 36" - 48" - 60" | FG101-9500 | BURNER ASSEMBLY | 1 | 2 | 3 | 4 | 5 |
| 3 | 15" - 24" - 36" - 48" - 60" | FG101-0785 | BURNER DEFLECTOR | 1 | 2 | 3 | 4 | 5 |
| 4 | 15" - 24" - 36" - 48" - 60" | FG101-0042 | GAS TUBE BACK BRACKET | 1 | 1 | 1 | 1 | 1 |
| 5 | 15" | | EXTERNAL BACK PANEL | 1 | 1 | 1 | 1 | 1 |
| | 24" | | | | | | | |
| | 36" | | | | | | | |
| | 48" | | | | | | | |
| | 60" | | | | | | | |
| 6 | 15" | | INTERNAL BACK PANEL | 1 | 1 | 1 | 1 | 1 |
| | 24" | | | | | | | |
| | 36" | | | | | | | |
| | 48" | | | | | | | |
| | 60" | | | | | | | |
| 7 | 15" - 24" - 36" - 48" - 60" | FG101-0151 | TOP BURNER DEFLECTOR | 1 | 2 | 3 | 4 | 5 |
| 8 | 15" | | INTERNAL FRAME ASSEMBLY | 1 | 1 | 1 | 1 | 1 |
| | 24" | | | | | | | |
| | 36" | | | | | | | |
| | 48" | | | | | | | |
| | 60" | | | | | | | |
| 9 | 15" - 24" - 36" - 48" - 60" | FG101-0788 | EXTERNAL SIDE PANEL | 2 | 2 | 2 | 2 | 2 |
| 10 | 15" - 24" - 36" - 48" - 60" | FG101-2300 | SINGLE PILOT TUBE | 1 | 0 | 1 | 0 | 1 |
| 11 | 15" - 24" - 36" - 48" - 60" | FG101-2500 | DOUBLE PILOT TUBE | 0 | 1 | 1 | 2 | 2 |
| 12 | 15" - 24" - 36" - 48" - 60" | FG101-0400 | LEG ASSEMBLY | 4 | 4 | 4 | 4 | 6 |
| 13 | 15" - 24" - 36" - 48" - 60" | FG101-1900 | KNOB ASSEMBLY | 1 | 2 | 3 | 4 | 5 |
| 14 | 15" | FG101-0075 | GREASE TRAP | 1 | 1 | 1 | 1 | 2 |
| | 24" | FG101-0781 | | | | | | |
| | 36" | FG101-0080 | | | | | | |
| | 48" | FG101-0094 | | | | | | |
| | 60" | FG101-0781 | | | | | | |
| 15 | 15" | FG101-0109 | FRONT PANEL | 1 | 1 | 1 | 1 | 1 |
| | 24" | FG101-0780 | | | | | | |
| | 36" | FG101-0841 | | | | | | |
| | 48" | FG101-0853 | | | | | | |
| | 60" | FG101-0126 | | | | | | |
| 16 | 15" | | GAS DISTRIBUTION TUBE ASSEMBLY | 1 | 1 | 1 | 1 | 1 |
| | 24" | | | | | | | |
| | 36" | | | | | | | |
| | 48" | | | | | | | |
| | 60" | | | | | | | |

MAIN COMPONENTS

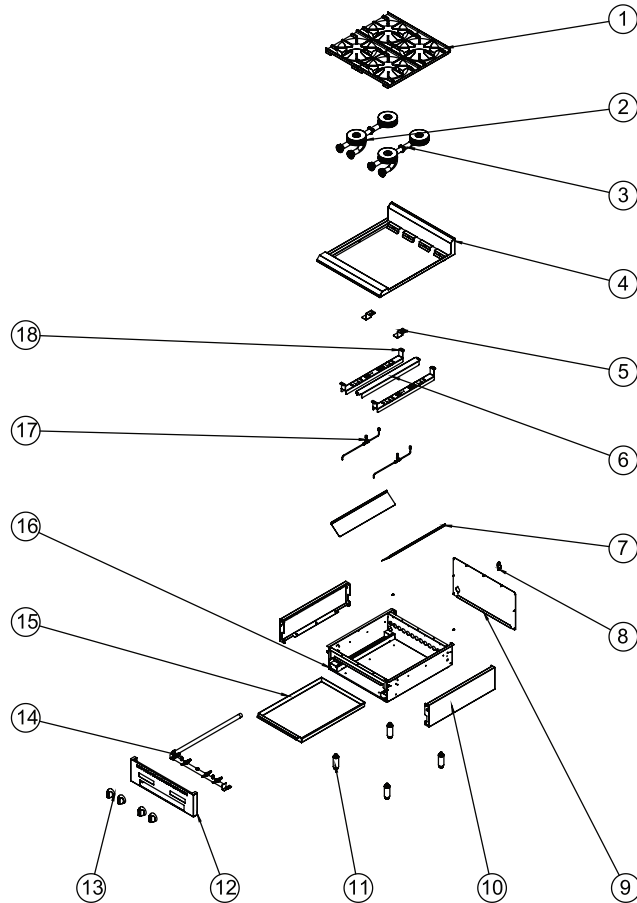
COUNTERTOP RADIANT GAS CHARBROILER



| MAIN COMPONENTS OF COUNTERTOP RADIANT GAS CHARBROILER | | | | QUANTITY | | |
|---|-----------------|------------|-----------------------------------|----------|--------|--------|
| # | SIZE | CODE | DESCRIPTION | FCBG24 | FCBG36 | FCBG48 |
| 1 | 24" - 36" - 48" | FG101-0105 | TOP GRATE | 8 | 12 | 16 |
| 2 | 24" - 36" - 48" | FG101-0063 | RADIANT | 4 | 6 | 8 |
| 3 | 24" | | EXTERNAL FRAME ASSEMBLY | 1 | 1 | 1 |
| | 36" | | | | | |
| | 48" | | | | | |
| 4 | 24" - 36" - 48" | FG101-0065 | SMALL BURNER PROTECTION DEFLECTOR | 2 | 3 | 4 |
| 5 | 24" - 36" - 48" | FG101-0064 | LARGE BURNER PROTECTION DEFLECTOR | 2 | 3 | 4 |
| 6 | 24" - 36" - 48" | FG101-0791 | SIDE DEFLECTOR | 2 | 2 | 2 |
| 7 | 24" - 36" - 48" | FG101-0042 | GAS TUBE BACK BRACKET | 1 | 1 | 1 |
| 8 | 24" | | EXTERNAL BACK PANEL | 1 | 1 | 1 |
| | 36" | | | | | |
| | 48" | | | | | |
| 9 | 24" - 36" - 48" | FG101-2800 | BURNER ASSEMBLY | 2 | 3 | 4 |
| 10 | 24" | | INTERNAL FRAME ASSEMBLY | 1 | 1 | 1 |
| | 36" | | | | | |
| | 48" | | | | | |
| 11 | 24" - 36" - 48" | FG101-0400 | LEG ASSEMBLY | 4 | 4 | 4 |
| 12 | 24" - 36" - 48" | FG101-1900 | KNOB ASSEMBLY | 2 | 3 | 4 |
| | 24" | FG101-0796 | | | | |
| 13 | 36" | FG101-0088 | CRUMB/DRIP PAN | 1 | 1 | 1 |
| | 48" | FG101-0103 | | | | |
| | 24" | FG101-0797 | | | | |
| 14 | 36" | FG101-0089 | FRONT PANEL | 1 | 1 | 1 |
| | 48" | FG101-0104 | | | | |
| | 24" | | | | | |
| 15 | 36" | | GAS DISTRIBUTION TUBE ASSEMBLY | 1 | 1 | 1 |
| | 48" | | | | | |
| | 24" | | | | | |
| 16 | 24" - 36" - 48" | FG101-2300 | SINGLE PILOT TUBE | 0 | 1 | 0 |
| 17 | 24" - 36" - 48" | FG101-2500 | DOUBLE PILOT TUBE | 1 | 1 | 2 |
| 18 | 24" - 36" - 48" | FG101-0788 | EXTERNAL SIDE PANEL | 2 | 2 | 2 |

MAIN COMPONENTS

GAS HOT PLATE



| MAIN COMPONENTS OF GAS HOT PLATE | | | | QUANTITY | | |
|----------------------------------|-----------------|------------|--------------------------------|----------|--------|--------|
| # | SIZE | CODE | DESCRIPTION | FHPG12 | FHPG24 | FHPG36 |
| 1 | 12" - 24" - 36" | FG101-0110 | TOP GRATE | 2 | 4 | 6 |
| 2 | 12" - 24" - 36" | FG101-9400 | SMALLER BURNER ASSEMBLY | 1 | 2 | 3 |
| 3 | 12" - 24" - 36" | FG101-9300 | LARGER BURNER ASSEMBLY | 1 | 2 | 3 |
| 4 | 12" | | TOP FRAME ASSEMBLY | 1 | 1 | 1 |
| | 24" | | | | | |
| | 36" | | | | | |
| 5 | 12" - 24" - 36" | FG101-0007 | BACK BURNER BRACKET | 1 | 2 | 3 |
| 6 | 12" - 24" - 36" | FG101-0006 | TOP GRATES SUPPORT BRACKET | 0 | 1 | 2 |
| 7 | 12" - 24" - 36" | FG101-0008 | CRUMB DEFLECTOR | 2 | 2 | 2 |
| 8 | 12" - 24" - 36" | FG101-0042 | GAS TUBE BACK BRACKET | 1 | 1 | 1 |
| 9 | 12" | | EXTERNAL BACK PANEL | 1 | 1 | 1 |
| | 24" | | | | | |
| | 36" | | | | | |
| 10 | 12" - 24" - 36" | | EXTERNAL SIDE PANEL | 2 | 2 | 2 |
| 11 | 12" - 24" - 36" | FG101-0400 | LEG ASSEMBLY | 4 | 4 | 4 |
| 12 | 12" | FG101-0012 | FRONT PANEL | 1 | 1 | 1 |
| | 24" | FG101-0018 | | | | |
| | 36" | FG101-0024 | | | | |
| 13 | 12" - 24" - 36" | FG101-1900 | KNOB ASSEMBLY | 2 | 4 | 6 |
| 14 | 12" | | GAS DISTRIBUTION TUBE ASSEMBLY | 1 | 1 | 1 |
| | 24" | | | | | |
| | 36" | | | | | |
| 15 | 12" | FG101-0014 | CRUMB/DRIP PAN | 1 | 1 | 1 |
| | 24" | FG101-0019 | | | | |
| | 36" | FG101-0026 | | | | |
| 16 | 12" | | WELDED INTERNAL FRAME ASSEMBLY | 1 | 1 | 1 |
| | 24" | | | | | |
| | 36" | | | | | |
| 17 | 12" - 24" - 36" | FG101-0100 | PILOT ASSEMBLY | 1 | 2 | 3 |
| 18 | 12" - 24" - 36" | FG101-0005 | BURNER SUPPORT BRACKET | 1 | 2 | 3 |

Fortress warrants that the equipment, as supplied by the factory to the original purchasers, is free from defects in materials and workmanship because of normal use for a period of one (1) year from the original purchase date or a maximum of eighteen (18) months after the shipment date from Fortress. When evaluating the warranty of each piece of Fortress equipment, proper installation, and start-up in accordance with the instruction manual will be considered. Warranty coverage includes Fortress equipment that is sold only in the Continental United States. Repairs under this warranty are to be performed by a Fortress authorized gas appliance service company that is located nearest to the equipment's location where the equipment is to be repaired.


This standard warranty is subject to the following conditions and limitations.

This warranty is limited to product(s) sold by Fortress to the original buyer in the continental United States. Original installation must occur within one (1) year of the date of the original purchase, and proof of the installation date must be provided. Equipment must be located at the original installation location regardless of the same owner. The Fortress warranty is limited to the repair or replacement of any part found to be defective. The Fortress warranty will cover normal labor charges incurred in the repair or replacement of a warranted piece of equipment. This warranty does not apply to any product(s) which have not been installed in accordance with the directions published in the appropriate installation and operation manuals. Fortress will bear no responsibility or liability for any product(s) which have been mishandled, abused, misapplied, misused, subjected to harsh chemical action or poor water quality, field modified by unauthorized personnel, damaged by flood, fire, or other acts of nature, or which have altered or missing serial numbers. Fortress warranty does not authorize the use of any product(s) in a non-commercial application, including but not limited to residential use. The use or installation of the product(s) in non-commercial applications renders all warranties, express or implied, null and void, including any responsibility for damage, costs, and legal actions resulting from the use or installation of the product(s) in any non-commercial setting. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer. Should service be required at times that normally involve premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. Exceptions to the standard warranty period are as listed: A two (2) year warranty for fryer tanks only will apply. Warranty shall not apply to defects attributable to the usage environment, for example from using dirty, corrosive water, poor quality gas, or electricity of incorrect current rating or voltage. All damage due to



overvoltage is excluded from the warranty. Non-clog range top open burners have a lifetime warranty. Original purchased replacement parts supplied by Fortress will be warranted for 30 days from the parts invoice date. This warranty is for parts cost only and does not include freight or labor charges.

Fortress assumes no liability for misuse or inadequate maintenance of the Product. In no event shall the user be entitled to recover incidental or consequential damages. Including but not limited to; damages for inconvenience, food loss, rental or replacement equipment, loss of profits, or other commercial loss. Warranties stated above are the only warranties made in connection with the sale and distribution of Fortress products. ANY AND ALL OTHER EXPRESSED STATUTORY AND IMPLIED WARRANTIES APPLICABLE TO THE PRODUCT INCLUDING, WITHOUT LIMITATION, ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR USE ARE EXPRESSLY DISCLAIMED. The warranty information set forth above shall be governed by and construed in accordance with the laws of the State of North Carolina and, if applicable, the laws of the United States of America. The warranty, as stated, is extended only to the original owner/user and is not assignable. Fortress reserves right to change product specifications without notice due to constant product improvement.



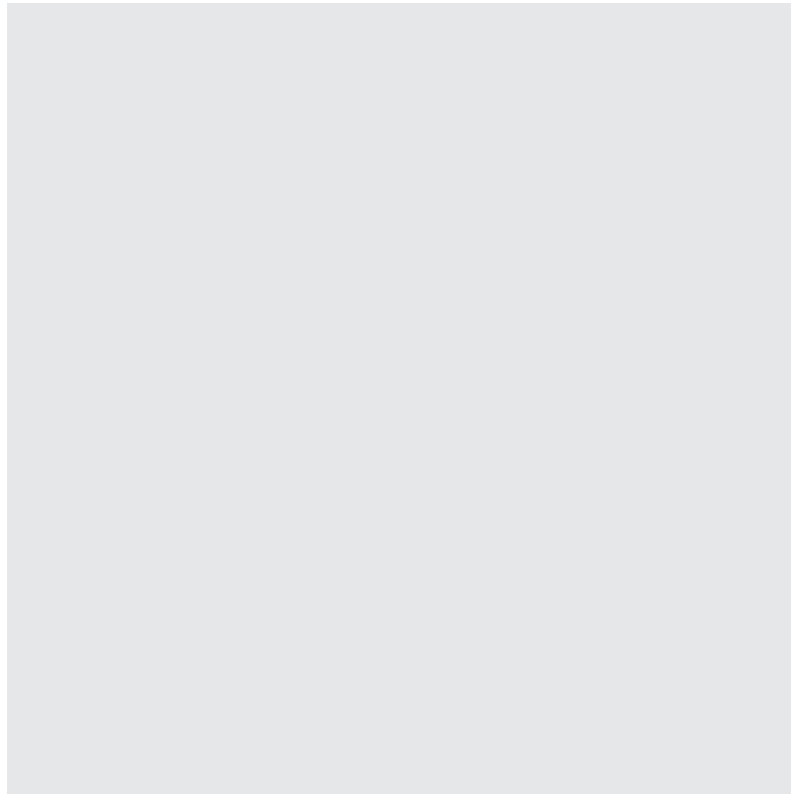
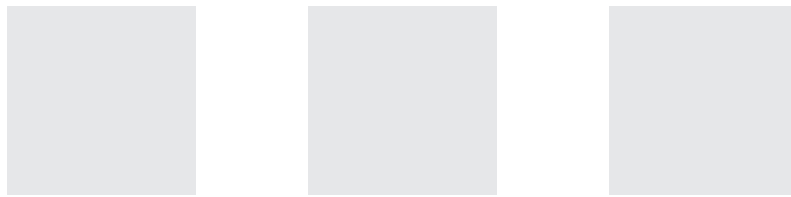
**Thank you for your support and
purchasing with us!**
- Fortress Team



CONSUMER AND PRODUCT IDENTIFICATION

| | |
|-------------------------|--|
| Purchase Date : | |
| Model Number : | |
| Serial Number : | |
| Installed Date : | |
| Install By : | |
| Gas Type : | |

Keep this manual, as it contains important information for questions, and adjustments. The same will be required for the warranty claim if required.



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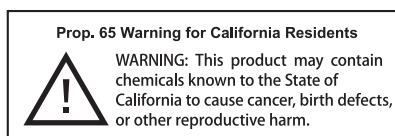
 **FORTRESS™**

407 Jeffrey's Lane
Goldsboro, NC 27530

Parts & Service Manuals Available.

**For Warranty/TECH Support Call: 800•722•6075
or Email us at: service@fortress-cke.com**

www.fortress-cke.com



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