



SERVICE INSTRUCTIONS

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FLAME MASTER® LO-TEMP GRIDDLE CONTROL

Model UA Flame Master® consists of a gas griddle control and automatic shut-off valve with No. 70 pilot burner, Temperature range—"BROIL" down to 140°F.

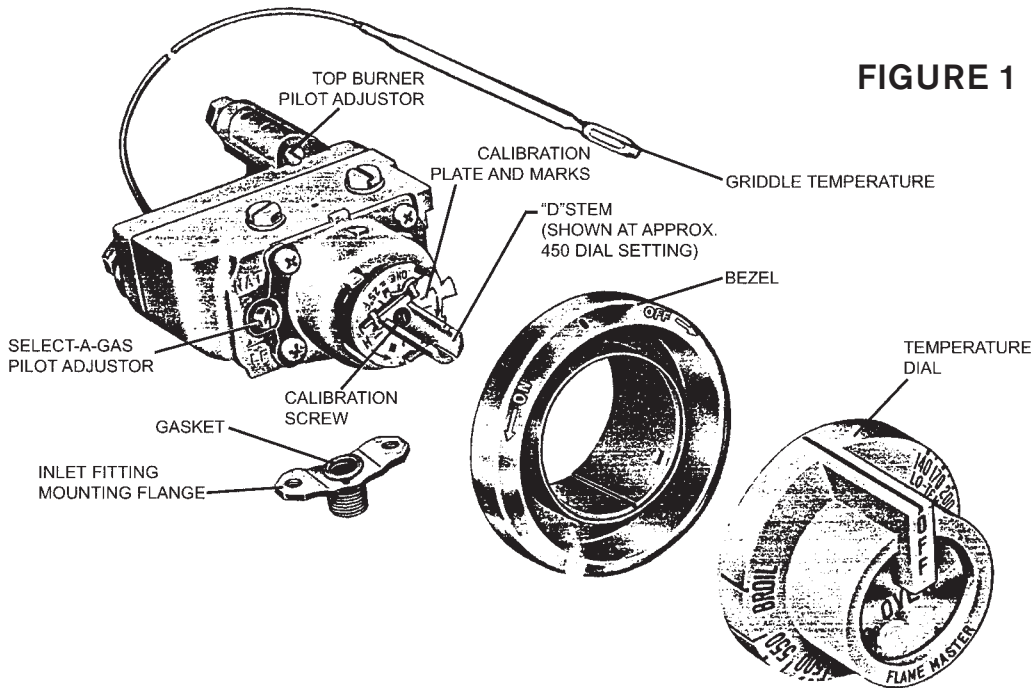


FIGURE 1

LIGHTING INSTRUCTIONS:

1. Be sure temperature dial is in "OFF" position.
2. Turn "ON" main gas supply to appliance.
3. With SELECT-A-GAS PILOT ADJUSTOR in "open" position, (turn ADJUSTOR full clockwise for natural gas or full counter clockwise for LP gas) "LIGHT" standby pilot. (See Figure 2).
3. To light GRIDDLE BURNER—turn temperature dial counterclockwise to desired temperature setting.

GRIDDLE BURNER WILL IGNITE ABOUT 45 SECONDS AFTER DIAL IS TURNED TO DESIRED TEMPERATURE SETTING.

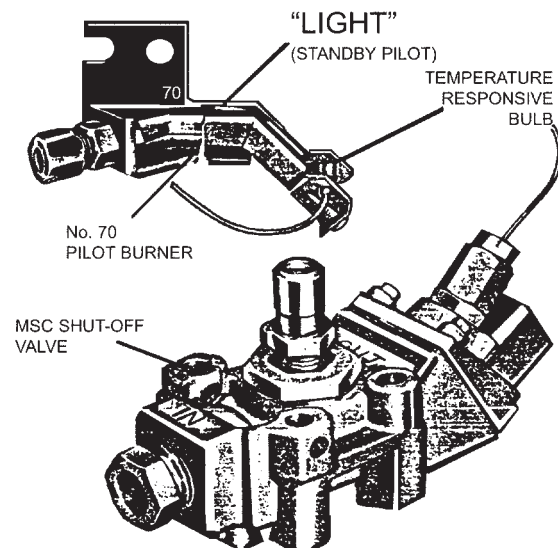


FIGURE 2



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FLAME MASTER® LO-TEMP GRIDDLE CONTROL (CONTINUED)

ADJUSTMENTS:

SELECT-A-GAS PILOT ADJUSTOR

Under NORMAL GAS PRESSURES, the standby and heater pilot flames do not require adjustment. Simply remove dial assembly and bezel, then turn the SELECT-A-GAS ADJUSTOR to the proper gas position, making sure standby pilot is ignited.

NOTE: Clockwise to full stop for natural gas and counterclockwise to full stop for LP-gas. "OFF" is midway between NAT and LP positions.

Where ABNORMAL GAS PRESSURES exist, variable pilot adjustments can be made for STANDBY PILOT on NATURAL gas and for HEATER PILOT ON LP-gas. It is not necessary to reduce BOTH pilot flames on either type of gas.

FOR NATURAL gas, turn adjustor approximately halfway between full open (NAT) and "OFF". This lowers STANDBY pilot flame which should not extend higher than mounting holes of pilot bracket (See Figure 3).

FOR LP-gas, turn adjustor approximately halfway between full open (LP) and "OFF". This lowers HEATER pilot flame. The size of HEATER pilot flame should be checked and adjusted, when griddle is "cold". If adjustment is necessary, adjust flame to that it surrounds "temperature responsive bulb" (See Figure 2).

TOP BURNER PILOT ADJUSTMENT

(See Figure 1) Controls equipped with filtered top burner pilots are adjusted by one adjustment screw as follows:

Turn adjustor clockwise to lower the top burner pilot flame or counterclockwise to increase the flame.

TO RECALIBRATE GRIDDLE CONTROL

To check griddle temperatures when recalibrating, use a test instrument or equivalent. Place the thermocouple of test instrument in the middle of the griddle.

All AUTOMATIC FLAME MASTER griddle controls are carefully calibrated at the factory (i.e.: The dial is properly set to control griddle temperatures accurately). It is recommended that only a qualified service man perform this adjustment because calibration should not be changed until sufficient experience with cooking results has definitely proved that the control is not maintaining proper griddle temperatures.

1. Light griddle burner and turn dial to 350 mark.

2. Allow griddle to heat about 15 to 20 minutes.

NOTE: The griddle burner will snap at full burner rate "ON" "OFF" at all dial settings up to 575 mark. No by-pass flame or by-pass adjustment is needed.

3. After griddle burner has been on approximately 15 to 20 minutes, wait and watch for the griddle burner to snap "off" and "on" then check griddle temperature.

The griddle control should be recalibrated if a temperature variation from 350 degrees (dial setting) is greater than 25 degrees. If recalibration is required, make the following adjustment.

4. Carefully remove dial assembly and bezel, by pulling straight out, making sure "D" stem does not rotate in either direction which would change the dial setting.

5. Insert a screwdriver through center of the "D" stem and engage calibration adjustment screw. Using the screwdriver bit as a reference point, turn calibration screw clockwise to obtain a lower temperature or counterclockwise for a higher temperature. Each calibration mark on front of calibration plate, represents 25°F. Be careful that "D" stem does not move during this adjustment.

The griddle temperature should now increase or decrease, as required, to agree with the 350 degree dial setting.

Example: -Dial Setting 350

Test Instrument reading 300°F.

The griddle control is 50° too low. Turn calibration screw counterclockwise two marks.

6. Replace bezel and dial, turning dial clockwise to "OFF".

7. Recheck calibration by repeating step 1 except set dial at 350 mark. Check griddle temperature again as instructed in steps 2 and 3. If the griddle temperature is not within 25 degrees of the dial setting (350 degrees), it means that the sensing element is defective and the griddle control should be replaced.

8. Turn dial clockwise to OFF position.

ALTERNATE CALIBRATION:

To insure "D" stem not moving while making calibration adjustment, turn dial to "OFF" before proceeding with step 4 and 5. Replace bezel and dial to "OFF" position then recheck calibration beginning with Step 1.

*NOTE:

STANDBY PILOT FLAME SHOULD NOT EXTEND HIGHER THAN MOUNTING HOLE IN PILOT BRACKET.

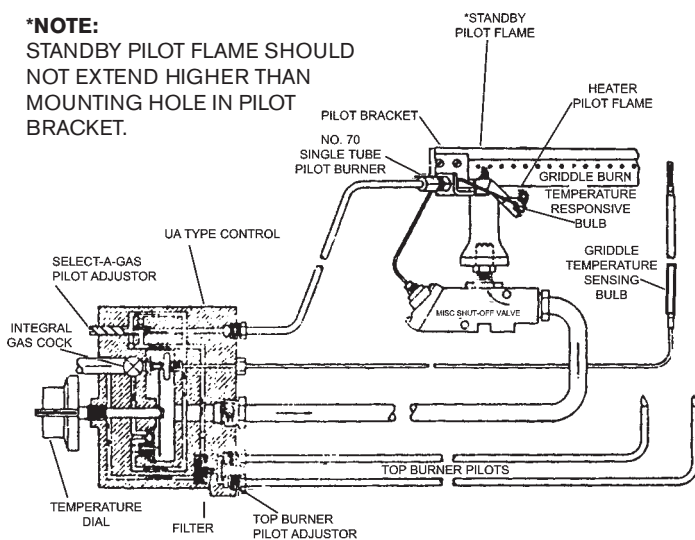


FIGURE 3