ADCRAFT®

CTC-24, CTC-36, CTC-48
Gas Countertop Charbroiler

This manual contains important information regarding your *Admiral Craft* unit. Please read the manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty. PLEASE READ!!!

4 legs

WARNINGS

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without 4" legs.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow for hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Do not operate unattended.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not touch any electrical switch; do not try to light the burner; do not use a telephone within close proximity.
- Never attempt to move grates while cooking.

SET UP

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Place the equipment in the desired position and height.
3. Install the four (4) legs onto the equipment.
4. Clean and dry the equipment thoroughly before using.

INSTALLATION:

The installation of this equipment must conform with local codes, or with the National Gas Code, ANSIZ223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

- The equipment 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).
- The equipment 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 then ½ psi (3.5 kPa).

Clearance and positioning around the equipment:

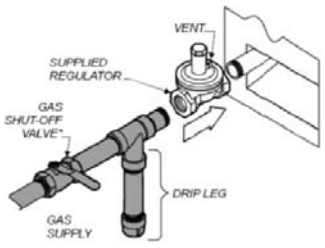
- This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides. This equipment must be a distance of 6" from other equipment. The equipment must have the 4" legs installed and be placed on a non-combustible surface.

Air Supply and ventilation:

- The area in front and around the equipment must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.
- Adequate clearance must be maintained at all times in front of and at the sides of the equipment for servicing and proper ventilation.

Pressure Regulator:

- All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. The regulator provided for this equipment is adaptable for both Natural gas and LP gas.
- Regulator specifications: ¾" NPT inlet and outlet, factory adjusted for 5" WC Natural Gas standard and may be converted by qualified personnel to be used for Propane at 10" WC.



Connection diagram

Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of ½ PSI (14" WC). If the line pressure is beyond this limit, a step down the regulator before the regulator provided will be required. The arrow on the bottom shows gas flow direction and should point downstream to the equipment.

Gas Conversion:

- Conversion from Natural Gas to Liquid Propane (LP) or vice versa may only be performed by the factory or its authorized service agent. In case of troubleshooting, ensure the correct orifice sizes of the spuds have been provided.
- Natural Gas Orifice is #45
- Liquid Propane Gas Orifice is #54
- Orifice size is marked on the spud

LIGHTING THE PILOT:

The manifold units are equipped with standing pilots and each should be lit immediately after the gas is supplied to the equipment.

1. Before attempting to light the pilots, turn off the main gas valve to the equipment and wait 5 minutes to clear the gas.
2. Turn off all gas control knobs.
3. Turn on control valve and light all pilots.
4. The pilot burner must be lit at the end of the tube. Hold an ignition source through the pilot light hole in the front panel at the pilot tube. When the flame ignites remove ignition source.
5. Turn off the main gas valve to shut down the equipment.

Smoke appearing on initial use of the equipment is normal. This is a result of the rust preventative coating burning off. Allow the equipment to "burn in" for at least 15 minutes before the first use.

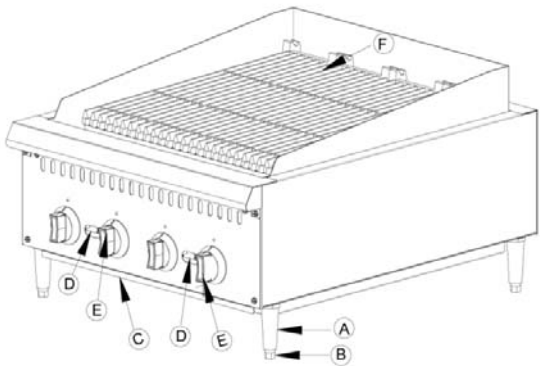
Pilot Flame Regulation:

- The pilot flame on the equipment has been factory adjusted. When adjustment is necessary, adjust the pilot flames as small as possible but high enough to light the burner immediately when the burner valve is turned to the highest setting**.** Access to the pilot flame adjustment screw is obtained by removing the front panel.

Burner Adjustment:

- Remove the front panel to gain access. Turn burner valve knob to highest setting. Slowly decrease mixing ring aperture to give a soft blue flame having luminous tips. Then slowly increase opening to a point where the yellow tips disappear and a hard blue flame is obtained.

FEATURES AND CONTROLS:



(A) LEG. Supports the equipment.

(B) ADJUSTABLE FEET. Used to adjust the level of the equipment.

(C) DRIP TRAY. A tray that collects grease and oil. This tray can be removed for cleaning. It is recommended that water be in the drip tray to reduce flare-ups and smoking.

(D) PILOT LIGHT ACCESS HOLE. Allows access to the pilot light.

(E) GAS CONTROL KNOB. Used to set or adjust the temperature of the grilling surface.

(F) GRILL GRATES. Cooking surface.

OPERATION:

Before initial use, turn the gas control knob to the maximum setting and allow the equipment to burn-in for 15 minutes. Seeing smoke coming from the cooking surface is normal during burn-in. After 15 minutes of burn-in, equipment is ready for use.

1. Hold the leg and rotate the adjustable feet so the equipment is level.
2. Set the grill grates to the full tilt position to start. This will allow grease to run down the grates and into the drip tray to reduce flare-ups.
3. Check the drip tray frequently and add water as necessary.
4. To ignite the burners, depress and turn the gas control knob to high position
5. Allow the equipment to pre-heat before attempting to use.
6. Adjust the valve set-point to obtain the desired level of heat.
7. To adjust the grill grate(s), raise or lower the back of the grates. Turn unit off and allow the grill grate(s) to cool. Make sure to use pot holders or oven gloves to reposition.

CLEANING:

To maintain the appearance and increase the service life, clean your equipment daily.
DO NOT clean equipment with steel wool.

1. Allow the equipment to cool completely before cleaning.
2. Using a wire brush, scrape the grill grate(s) to remove any food residue.
3. To clean equipment, use either a damp cloth, sponge with soapy water or a metal scraper.
4. Dry grates thoroughly to prevent rusting.
5. Empty and clean the drip tray.

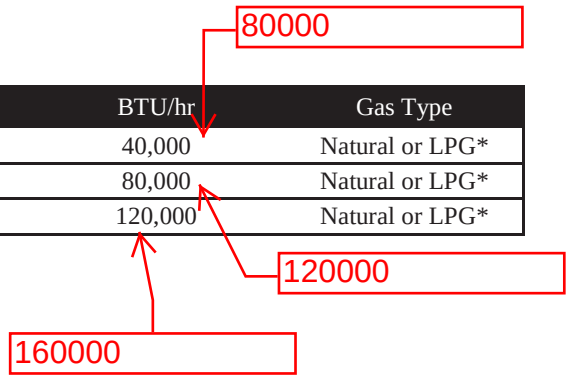
MAINTENANCE:

- A qualified service company should check the unit for safe and efficient operation on an annual basis.
- Gas piping shall be a certain size and installed to provide a supply of gas sufficient to meet the full gas input of the equipment.
- A manual shut off valve should be installed upstream from the manifold within 4 ft. (1.2m) of the equipment and in a position where it can be reached in the event of an emergency.
- Check entire gas piping system for leaks every so often. Using a gas leak detector or soapy water solution is recommended.
- Install equipment under efficient exhaust hood with flameproof filters with a distance of no less than 4 feet between the top of the equipment and the filters or any other combustible materials.

SPECIFICATIONS:

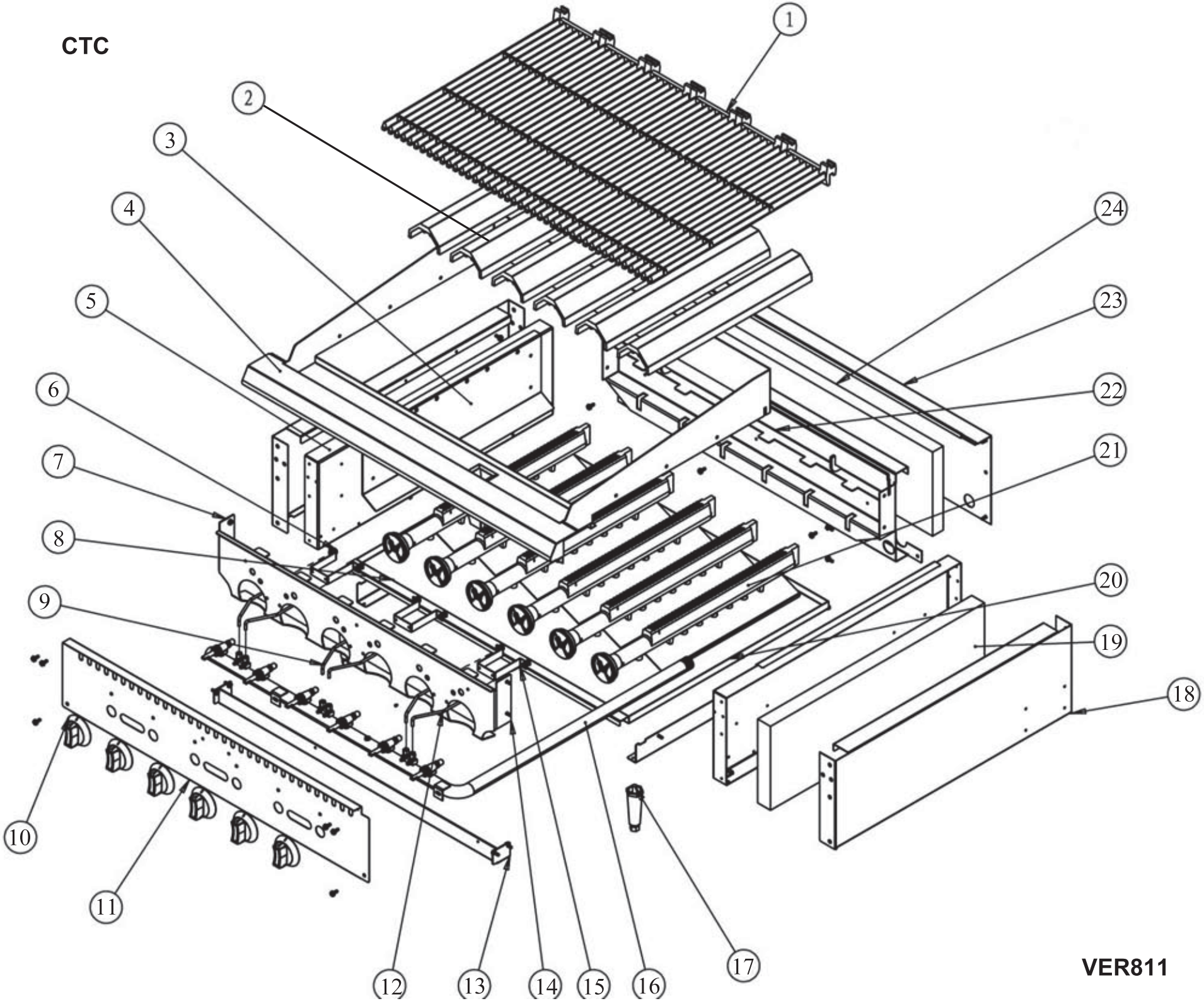
Model	Description	Burners	BTU/hr	Gas Type
CTC-24	Gas Charbroiler 24”	4	40,000	Natural or LPG*
CTC-36	Gas Charbroiler 36”	6	80,000	Natural or LPG*
CTC-48	Gas Charbroiler 48”	8	120,000	Natural or LPG*

*Shipped setup for Natural Gas and includes a kit for conversion to LPG.



Thank you for purchasing this Adcraft equipment
Admiral Craft Equipment Corp • 940 S. Oyster Bay Rd. • Hicksville, NY • 11801
Phone: 800-223-7751 • Fax: 800-447-7751
www.admiralcraft.com

CTC



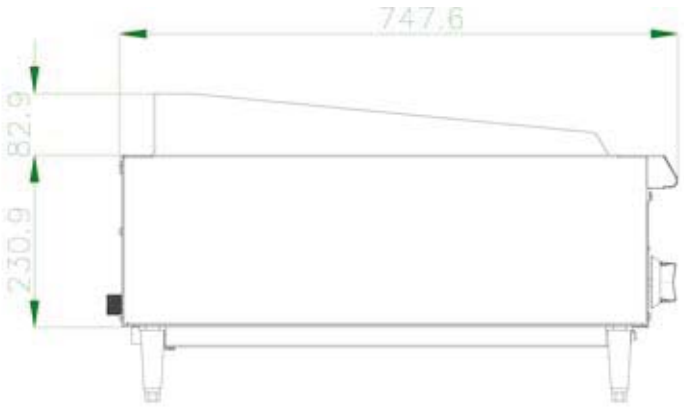
VER811

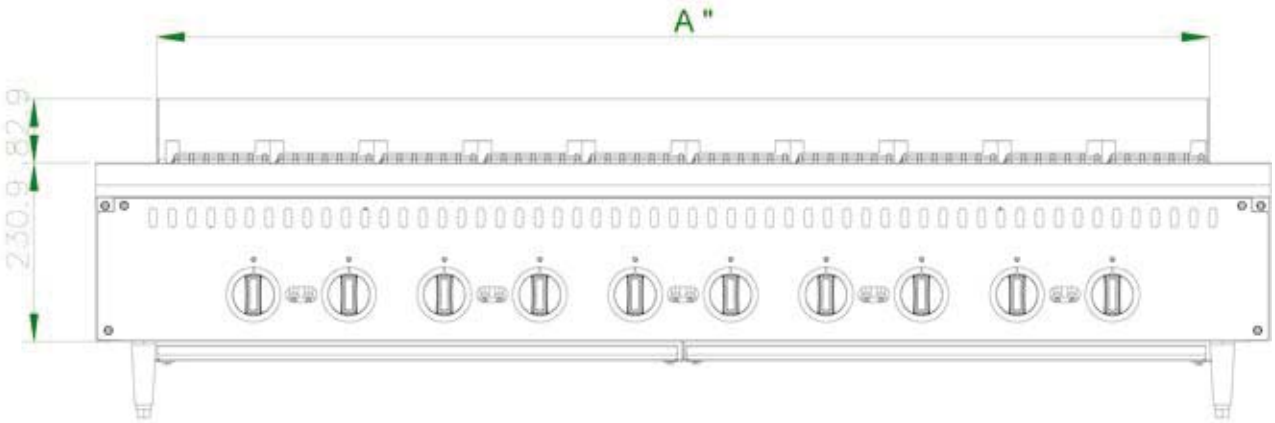
Countertop Gas Charbroiler - CTC-24, CTC-36, CTC-48

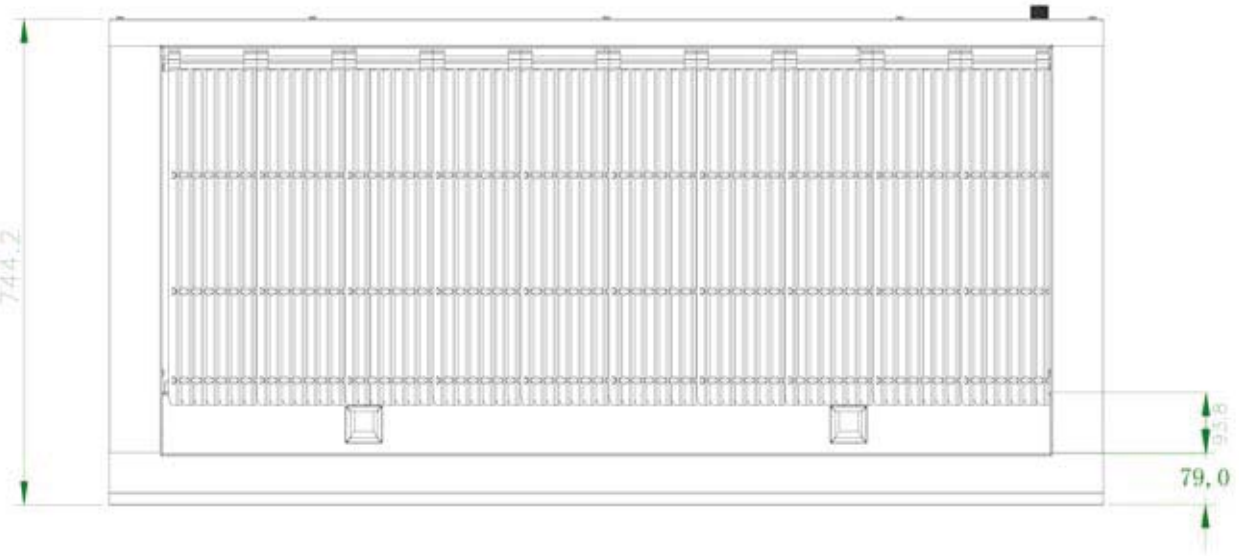
Reference Number	CTC-24 Part Number	CTC-36 Part Number	CTC-48 Part Number	Description
1	CTC-1	CTC-1	CTC-1	Grate
2	CTC-2	CTC-2	CTC-2	Radiant Cover
3				Heat Insulation Plate - Chamber
4				Front Plate
5				Heat Insulation Plate - Side
6	CTC-6	CTC-6	CTC-6	Pilot
7				Screw
8				Crumb Tray Support Rack
9	CTC-9	CTC-9	CTC-9	Pilot Gas Pipe - Left
10	CTG-7	CTG-7	CTG-7	Knob
11				Front Panel
12	CTC-12	CTC-12	CTC-12	Pilot Gas Pipe - Right
13				Front Bottom Control Plate
14				Heat Insulation Front Plate
15				Pilot Rack
16	CTC2-16	CTC3-16	CTC4-16	Gas Control Assembly
17	CTG-13	CTG-13	CTG-13	Foot
18				Steel Plate - Side
19				Heat Insulation - Side
20	CTC2-20	CTC3-20	CTC4-20	Crumb Tray
21	CTC-21	CTC-21	CTC-21	Burner Assembly
22				Rear Plate in Chamber
23				Rear Plate Assembley
24				Heat Insulation - Rear

VER811

MODEL	A"	Burners
CTC-24	24	4
CTC-36	36	6
CTC-48	48	8







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Mandatory markings:

Below are examples of the rating plates that must be fixed to the rear of the unit on completion of the conversion by the installer.

Admiral Craft Equipment Corp

1-800-223-7750

ADCRAFT

Counter top gas charbroiler,HD,24″

Model:CTC-24 Gas Type:NAT Manifold Pressure:4″ WC

Orifice Size:45# Drill Input:80 000BTU Max.Pressure:7″ WC

Serial:••••••••••

Made in China

Fabrique aux La China

Hecho en China

Conforms to ANSI Z83.11b -2009 Certified to CSA STD 1.8b - 2009

Intertek

Conforms to NSF Std. 4

Intertek

Intended for other than houshold use - Non destiné à l'usage domestique

Example A Rating plate

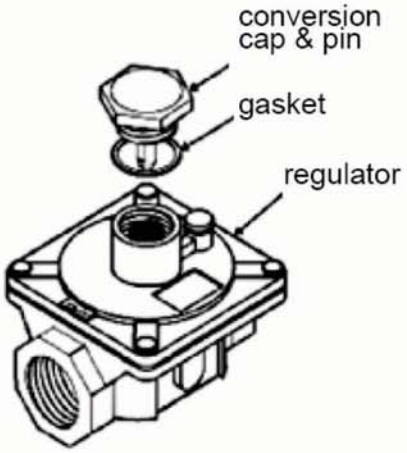

fig. 1 Gas pressure regulator

CONVERSION BY QUALIFIED SERVICE AGENCY

THIS APPLIANCE WAS CONVERTED ON :

day_____month_____year_____

To LPG gas with KIT # : _____

By : company name _____

address : _____

_____

_____

Which accepts the responsibility that this conversion has been properly made

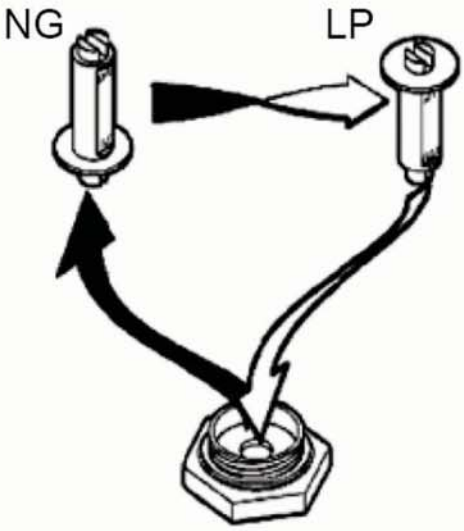

fig. 2 Conversion

Example B Installation plate

LPG GPL

CLEARANCES
ESPACES LIBRES

FOR LP GAS WHEN EQUIPPED WITH NO. 54 DRILL SIZE ORIFICE
POUR LP GAZ LORSQU'ÉQUIPÉ AVEC UNE OUVERTURE DE TAILLE DE MECHE NO. 54

MAN.PRESS. 10.0 INCH W.C.
PRESS.MAN.

BTU CONSOMMATION /HR 80000 BTU INPUT/HR

BACK ARRIÈRE	6"
RT SIDE COTE DROIT	6"
LT SIDE COTE GAUCHE	6"

FOR USE IN NON COMBUSTIBLE LOCATIONS ONLY
DOIT ETRE UTILISE SEULEMENT DANS DES LOCAUX NON INFLAMMABLES

COMPLIES WITH ANSI Z83.11b / CSA 1.8b -2009 , FOOD SERVICE EQUIPMENT

For your safety refer to installation instructions for conversion proceedure

Example C warning label fixed to side of the unit

INSTRUCTIONS FOR FIELD CONVERSION TO LPG GAS :

This instruction covers the following models

Counter top gas charbroiler

CTC-24/CTC-36/CTC-48

Please refer to specific instructions for each model range

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 equipment.

WARNING

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, an explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit

MODELS	PARTS INCLUDES
CTC-24	4×Jet #54 drill 1×installation plate
CTC-36	6×Jet #54 drill 1×installation plate
CTC-48	8×Jet #54 drill 2×installation plate

Specific Instructions for charbroiler:

CAUTION:
ENSURE THE GAS SUPPLY IS SHUT OFF AT THE MANUAL SHUT OFF VALVE BEFORE PROCEEDING WITH THE CONVERSION

1. Switch off the gas at the main supply valve and allow the unit to cool down before commencing with the conversion.
2. Lift off the complete grill plate assembly to expose the burners and valves.
3. Remove the burners by loosening the fastening nuts located under the rear of the burner, lift the rear of the burner and slide backwards.
4. The brass orifice located on the end of the control valve may now be loosened and removed using a 1/2" wrench.
5. Replace with the new orifice from the conversion kit, first applying a small amount of jointing paste to the thread on the end of the valve, this will ensure a good gas tight seal.
6. Replace the burner by sliding the open end over the orifice and then locating the M5 stud through the slot in the support bracket. Secure by replacing the M5 nut.
7. To operate with LP gas the regulator must be changed to operate at 10" WC. (see fig.1 on page 4) To do this remove the converter cap and pin from the regulator, remove the pin and invert then reinstall in the cap. Replace the cap on the regulator taking care that the gasket is in place on the cap
8. Prior to connecting the regulator, check the incoming line pressure, as the regulators can only withstand a maximum pressure of ½ PSI (13" WC). If the line pressure is beyond this limit, a step down regulator will be required. The arrow forged into the bottom of the regulator body shows gas flow direction, and should point downstream to the appliance.
9. Check for Gas Leaks - A soapy water solution is recommended for locating gas leakage. Matches, candle flame or other sources of ignition shall not be used for this purpose.
10. Replace the loose fitting grill plate assembly into position.

11. Fix the conversion rating plate supplied in the kit adjacent to the original rating plate on the rear of the unit. Fill in the details required on the installation plate and fix to the rear of the unit

Setting the pilot burner:

When changing from natural gas to LPG it is necessary to adjust the pilot burner flame as well. This is done in the following steps:

1. Remove the control knobs from the front of the unit , loosen the screws holding the front panel and remove.
2. The pilot burner valve is positioned to the right of the control valve, a small adjustment screw is located on the front face of the valve body this can be turned in or out with a small flat screw driver.
3. Adjust the screw in small increments whilst the pilot flame is burning until a small stable flame is achieved.
4. Replace the front panel and secure, refit the control knobs.

Instruction for normal operating sequence:

PILOT BURNER OPERATION :

The units are equipped with standing pilots, and should be lit immediately after the gas is turned on.

- Turn off main valve to unit and wait 5 minutes to clear gas.
- Turn off all knobs and pilot valves.
- Turn on main valve and light all pilots.
- The pilot burner must be lit , at the end of the tube. Hold an ignition source (6 " fire lighter) Through the opening in the front panel at the pilot tube. When the flame is established remove ignition source.

BURNER OPERATION : To ignite burners, turn burner valve knob to 'High' position. Each burner is controlled by an individual high-low, on-off valve. An infinite number of grilling temperatures may be obtained by turning the burner valve knob to any position between high and low.

Derating at altitudes above 2000 ft (610m) :

Ratings of gas utilization equipment are based on sea level operation and shall not be changed for operation at elevations up to 2000 ft (600m). For operation at elevations above 2000 ft (600 m), equipment ratings shall be reduced at the rate of 4 percent for each 1000 ft (300 m) above sea level before selecting appropriately sized equipment.

Admiral Craft Equipment Corp

1-800-223-7750

Counter top gas charbroiler,HD,24″

Model:CTC-24 Gas Type:NAT Manifold Pressure:4″ WC

Orifice Size:45# Drill Input:80 000BTU Max.Pressure:7″ WC

Serial:••••••••••

Made in China

Fabrique aux La China

Hecho en China

Conforms to ANSI Z83.11b -2009 Certified to CSA STD 1.8b - 2009

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Admiral Craft Equipment Corp

1-800-223-7750

Counter top gas charbroiler,HD,24″

Model:CTC-24 Gas Type:LP（propane）Gas Manifold Pressure:10″ WC

Orifice Size:54# Drill Input:80 000BTU Max.Pressure:13″ WC

Serial:••••••••••

Made in China

Fabrique aux La China

Hecho en China

Conforms to ANSI Z83.11b -2009 Certified to CSA STD 1.8b - 2009

Intertek

Conforms to NSF Std. 4

Intertek

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Intended for other than houshold use - Non destiné à l'usage domestique

Admiral Craft Equipment Corp

1-800-223-7750

Counter top gas charbroiler,HD,36″

Model:CTC-36 Gas Type:NAT Manifold Pressure:4″ WC

Orifice Size:45# Drill Input:120000BTU Max.Pressure:7″ WC

Serial:••••••••••

Made in China

Fabrique aux La China

Hecho en China

Conforms to ANSI Z83.11b -2009 Certified to CSA STD 1.8b - 2009

Intertek

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Intertek

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Admiral Craft Equipment Corp

1-800-223-7750

Counter top gas charbroiler,HD,36″

Model:CTC-36 Gas Type:LP（propane）Gas Manifold Pressure:10″ WC

Orifice Size:54# Drill Input:120 000BTU Max.Pressure:13″ WC

Serial:••••••••••

Made in China

Fabrique aux La China

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Admiral Craft Equipment Corp

1-800-223-7750

Counter top gas charbroiler,HD,48″

Model:CTC-48 Gas Type:NAT Manifold Pressure:4″ WC

Orifice Size:45# Drill Input:160 000BTU Max.Pressure:7″ WC

Serial:·····

Made in China

Fabrique aux La China

Hecho en China

Conforms to ANSI Z83.11b -2009 Certified to CSA STD 1.8b - 2009

Intertek

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Conforms to NSF Std. 4

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Intended for other than houshold use - Non destiné à l'usage domestique

Admiral Craft Equipment Corp

1-800-223-7750

Counter top gas charbroiler,HD,48″

Model:CTC-48 Gas Type:LP（propane）Gas Manifold Pressure:10″ WC

Orifice Size:54# Drill Input:160 000BTU Max.Pressure:13″ WC

Serial:·····

Made in China

Fabrique aux La China

Hecho en China

Conforms to ANSI Z83.11b -2009 Certified to CSA STD 1.8b - 2009

Intertek

****

Conforms to NSF Std. 4

Intertek

Intended for other than houshold use - Non destiné à l'usage domestique

ACE Equipment One Year Limited Warranty

Admiral Craft Equipment Corp. (ACE) warrants its equipment against defects in materials and workmanship, subject to the following conditions:

ACE Equipment is warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only, and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at ACE's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by ACE, after defective unit has been inspected and defect has been confirmed. ACE does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts that may need to be replaced due to normal usage, wear or lack of preventative maintenance.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii and metropolitan areas of Alaska and Canada may vary. Contact ACE for details at 1-800-223-7750

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment on which the security seal has been broken.

If the equipment has been changed, altered, modified, or repaired without express written permission from ACE, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application.

For warranty and non-warranty related issues please call ACE at 1-800-223-7750 ext 3 to speak to technical support. When calling please have your model number, serial number and proof of purchase ready. To purchase replacement parts, receive online technical support or fill out a warranty claim visit www.admiralcraftequipment.com. It is not necessary to contact the place where you originally purchased your product from.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILTY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUES THE ENTIRE LIABILITY OF ACE. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."

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