

# INSTALLATION

## INSTALLATION OF SIDE BURNER ON BGB30-CSS CART

### STEP 1

Remove the cover, grate, and drip pan from the side burner.

### STEP 2

Bolt the support brackets to the grill cart side panel with (4) 1/4 x 20 bolts provided.

### **Note:**

*For the BGC131 side burner only, use (2) #10 sheet metal screws to bolt the back support bracket.*

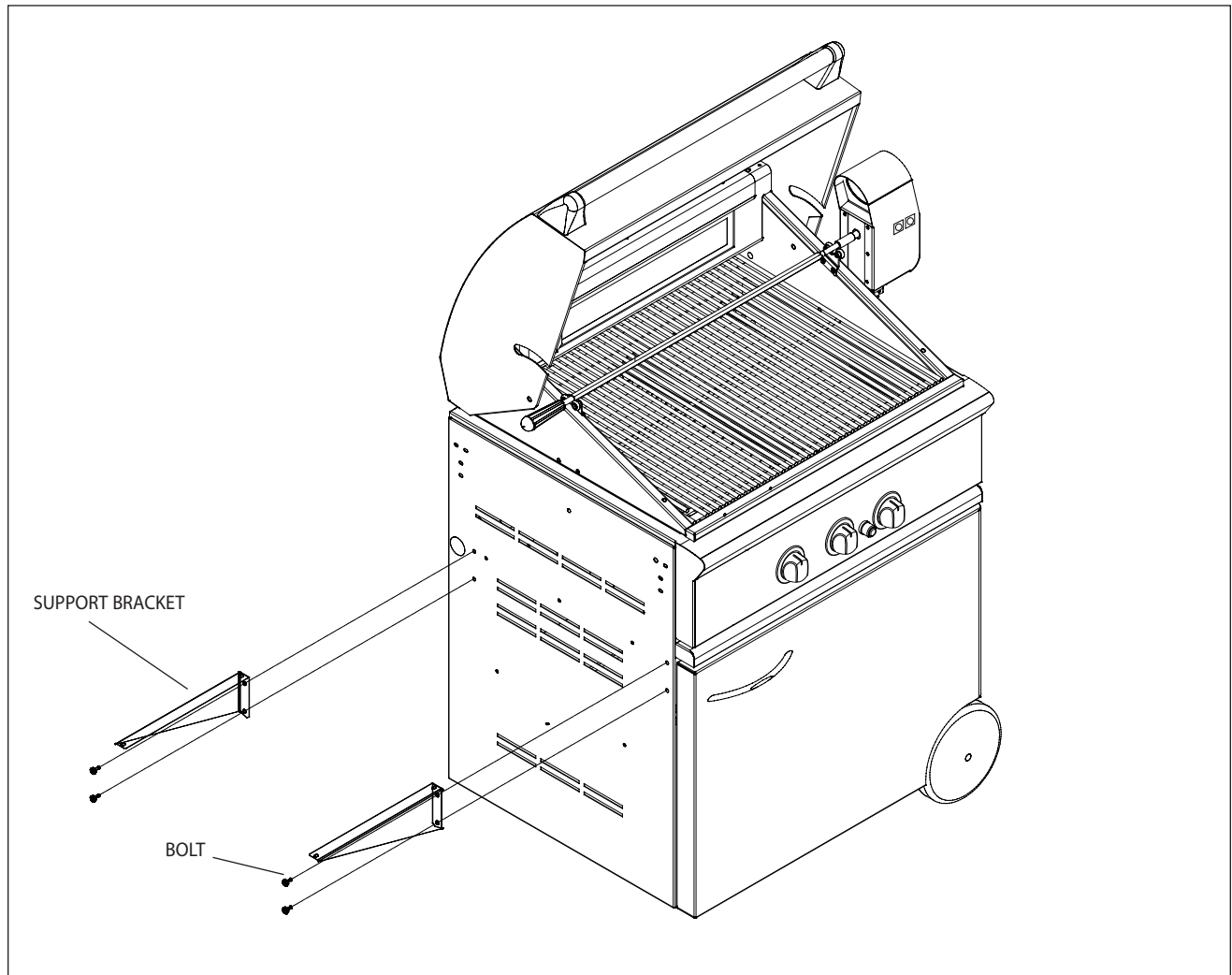


FIG. 01

# INSTALLATION

## INSTALLATION OF SIDE BURNER ON BGB30-CSS CART

### STEP 3

1. Bolt the side burner to the grill cart side panel from the under side of the burner assembly with a shoulder bolt in the front and 1/4 x 20 bolt in the back as shown. Do not forget to use 1/4 flat washers. Do not tighten. Adjust the side burner until it is level to the grill; then tighten securely.
2. Bolt the support brackets to the bottom of the side burner with (4) #10-24 machine screws, nuts and washers provided.
3. Replace the drip pan, grate and cover.

#### **Note:**

*Once the side burner is assembled, refer to the "Gas Requirements" section for proper gas hook-up requirements.*

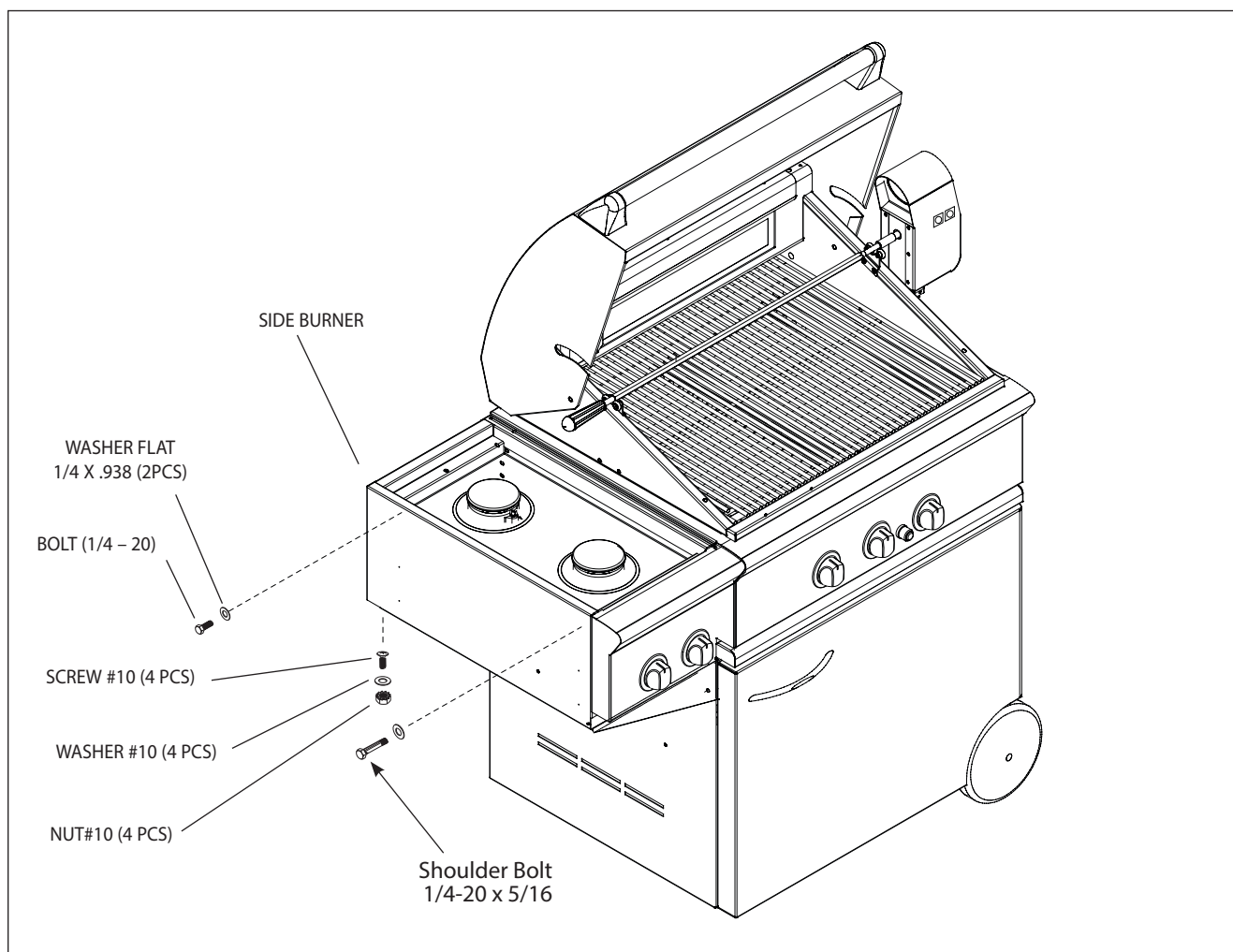


FIG. 02

# INSTALLATION

## INSTALLATION OF SIDE BURNER ON CAD1-30 CART

### STEP 1

Remove the cover, grate, and drip pan from the side burner.

### STEP 2

Attach the two provided 10-24 x 1 hex head bolts to the upper holes of the side panel. Do not completely tighten them yet. Leave an 1/8" space under the bolt head as shown on Fig. 03.

### STEP 3

Use these two bolts to attach the side burner through the keyholes as shown on Fig. 03.

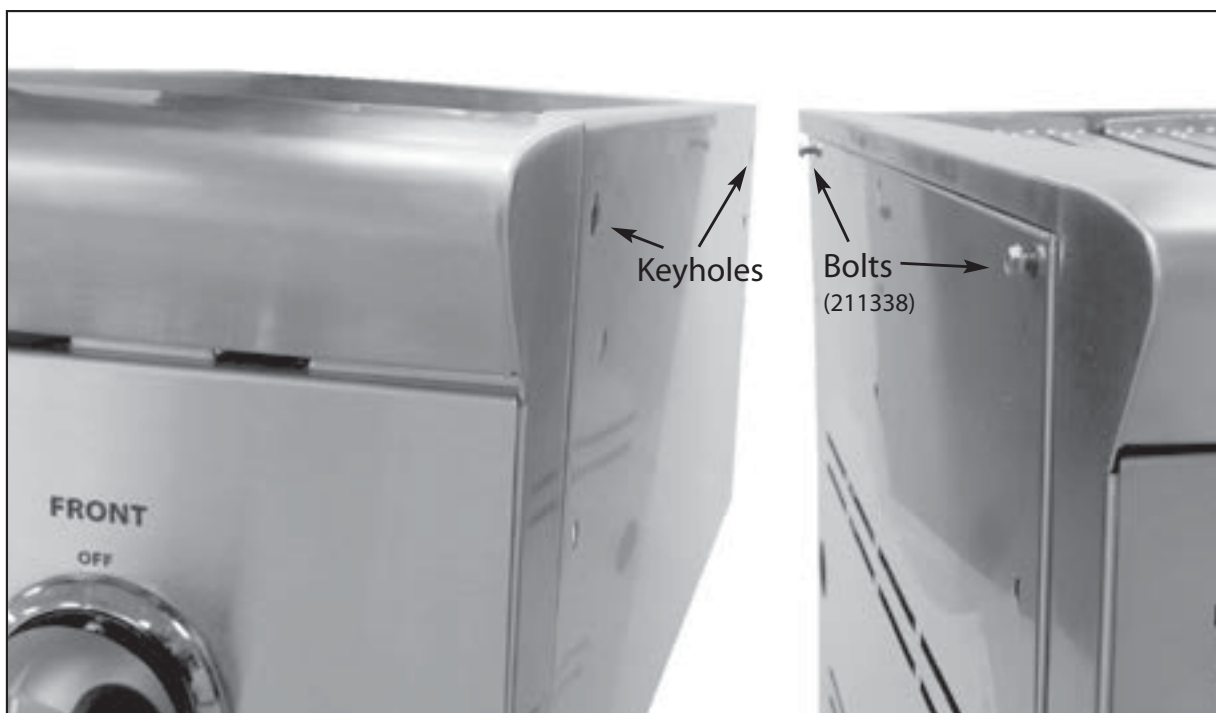


FIG. 03

# INSTALLATION

## INSTALLATION OF SIDE BURNER ON CAD1-30 CART

Apply vertical pressure to the side burner to align it with the grill cart. Attach the two provided 1/4-20 x 3/4 hex head bolts to the lower holes as shown in Fig. 04. Tighten the four bolts.

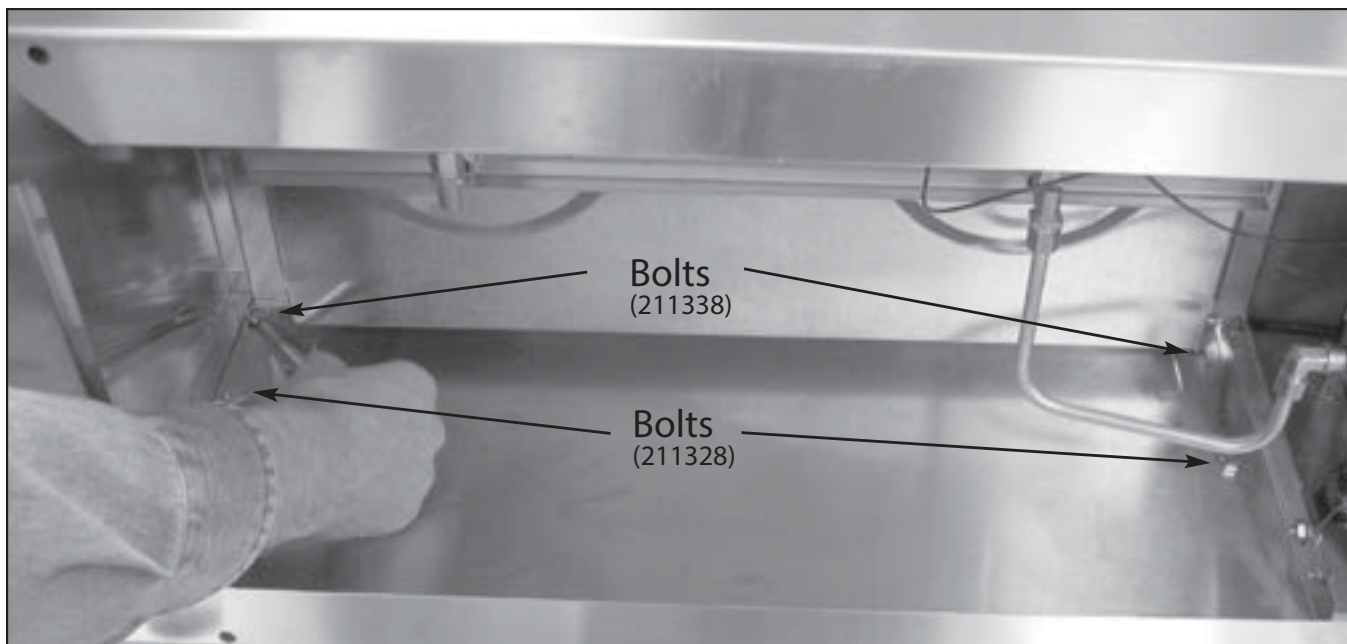


FIG. 04

**NOTE:**

*Once the side burner is assembled, refer to the "Gas Requirements" section for proper gas hook-up requirements.*



Assembled Side Burner to CAD1-30 Cart

# INSTALLATION

## INSTALLATION OF SIDE BURNER, BUILT-IN MODEL

All BGC131-BI and BGC132-BI models can be installed into a combustible enclosure with zero clearance from the back, side and bottom below the counter top level as shown in Fig. 05.

A minimum of 6" from the back and sides must be maintained from the professional side burner above the cooking surface (see Fig. 05).

When determining a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths, and keeping any gas supply lines as short as possible. Locate the side burner only in a well-ventilated area. Never locate the side burner in a garage, breezeway, shed, or other such enclosed areas.

It is recommended that ventilation holes are provided in the enclosure in the event of a gas leak. The counter and supporting ledges or deck must be level and flat.

### Important!

Gas fittings, regulator, and installer-supplied shut-off valves must be easily accessible.

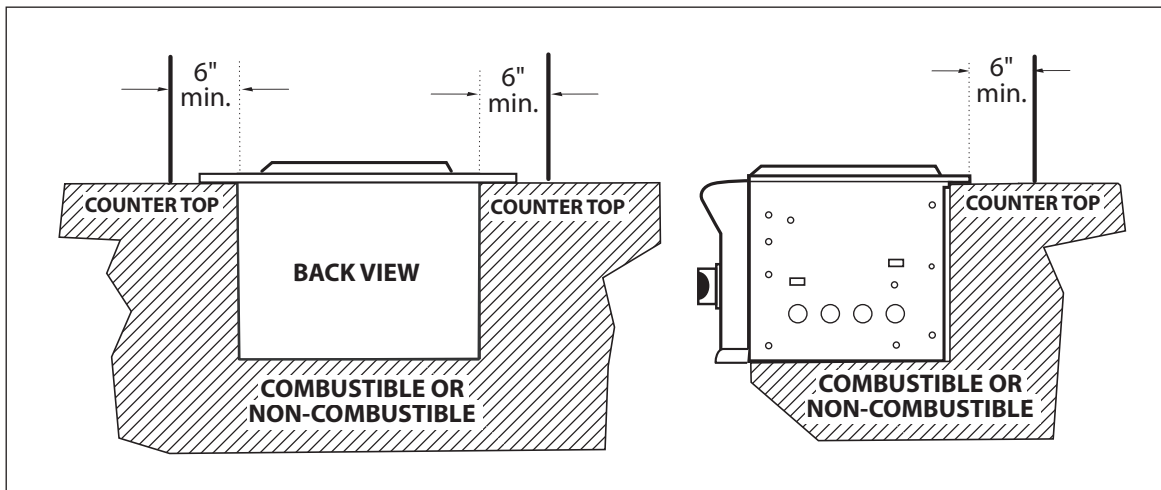


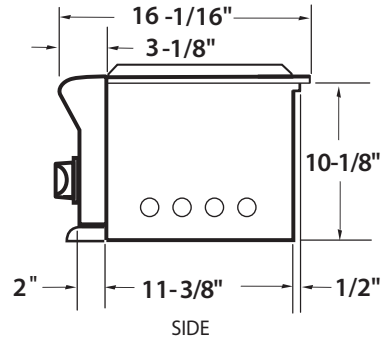
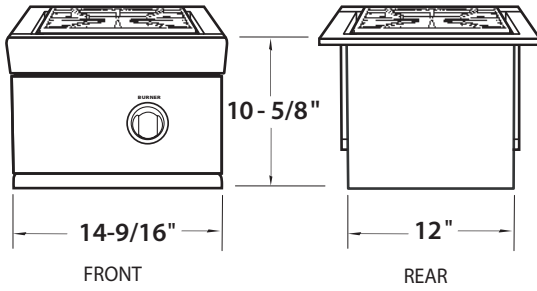
FIG.05

# INSTALLATION

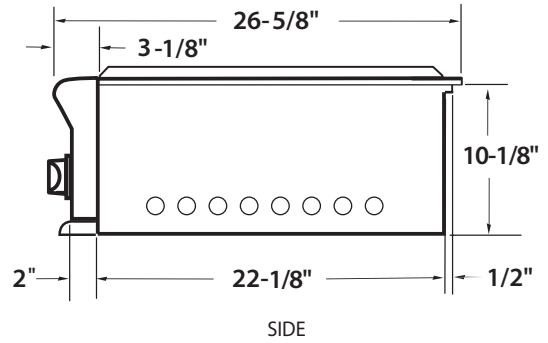
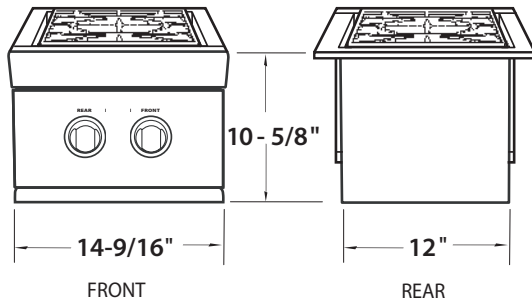
## INSTALLATION OF SIDE BURNER, BUILT-IN MODEL

### SIDE BURNER DIMENSIONS

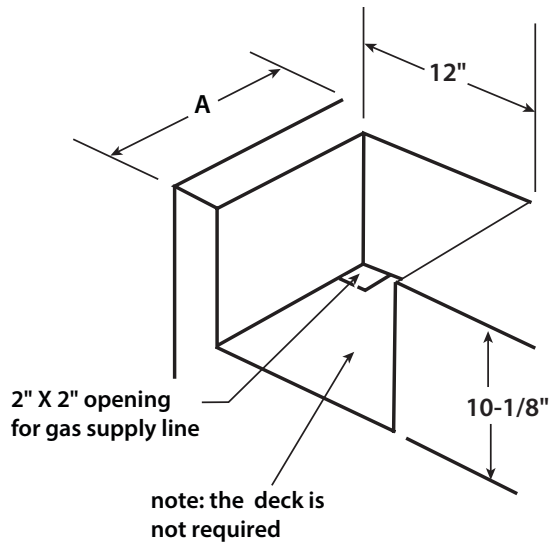
#### Single Side Burner



#### Double Side Burner



### STANDARD CONSTRUCTION CUTOUT REQUIREMENTS



MODEL	A
BGC131-BI	12"
BGC132-BI	22-3/4"

# INSTALLATION

## GAS HOOK-UP

### GAS REQUIREMENTS:

Verify the type of gas supply to be used, either natural or LP. Make sure the marked gas on the appliance rating plate(s) and hook-up kit agrees with that of the supply.



### **IMPORTANT!**

**Never connect an unregulated gas line to the appliance.**

An installer supplied gas shut-off valve must be installed in an easily accessible location.

All pipe sealants must be an approved type and resistant to the actions of LP gases. Never use pipe sealant on flare fittings.

Gas conversion kits are available from the factory. When ordering, have the model number, and the type of gas (natural or LP) which you need.

Total gas consumption of the professional side burner with burner(s) on "HIGH" – Table 1 below.

TABLE 1

MODEL	Btu/hr
BGC131	17,000
BGC132	34,000
BGC131-BI	17,000
BGC132-BI	34,000

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.5kPa.).

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa.).

The installation of this appliance must conform with local codes or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54. Installation in Canada must be in accordance with the Standard CSA B149 and/or .2 (installation code for gas burning appliances and equipment) and local codes.

All gas connections must be made by a qualified technician.

### NATURAL GAS HOOK-UP:

CONNECTION: 1/2" NPT male with 3/8" flare adapter.

OPERATING PRESSURE: 4.0" W.C.

SUPPLY PRESSURE: 5" to 14" W.C. If in excess of 14" W.C., a step down regulator is required.

Check with your local gas utility company or with local codes for instructions on installing gas supply lines. Be sure to check on type and size of run, and how deep to bury the line. If the gas line is too small, the professional side burner will not function properly.

# INSTALLATION

## GAS HOOK-UP

### NATURAL GAS HOOK-UP (continued)

To hook-up the fittings supplied with the side burner, assemble as shown in Fig.06. Use joint compound on male threads only.

Do not use joint compound on the flare end of the 1/2" NPT to 3/8" flare adapter. Ensure that the regulator arrow points in the direction of gas flow-towards the unit, away from the supply.

Do not forget to place the installer-supplied gas valve in an accessible location.

### LP GAS HOOK-UP

CONNECTION: 1/2" NPT female with 3/8" flare adapter (included). Use 90° elbow 1/2" NPT with 3/8" flare (P/N 212394) for side mount models only when installing on the cart. Use sealer on 1/2" NPT threads only.

OPERATING PRESSURE: 11.0" W.C. side burner uses the LP regulator from adjoining grill.

SUPPLY PRESSURE: 12" to 14" W.C.

Apply joint compound to the threaded end of the side burner gas inlet and tighten the adapter to the pipe. Assemble the 24" and 30" hoses to the 3/8" flare tee, as shown in Fig.07. Tighten the regulator hose to the remaining fitting of the 3/8" flare tee.

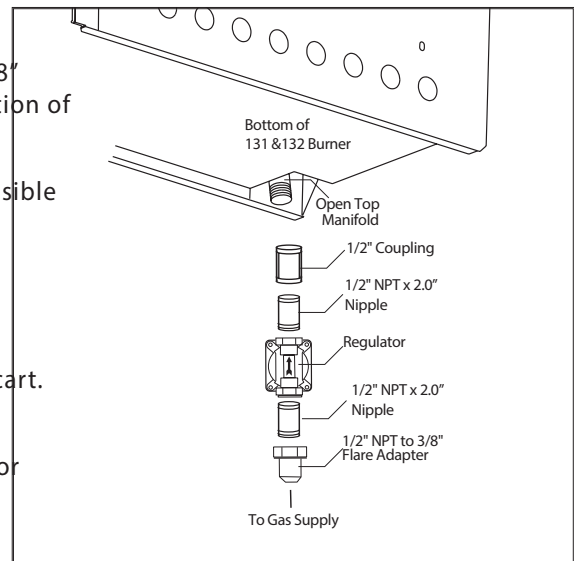


FIG. 06 Natural Gas

### LP TANK REQUIREMENTS

- A dented or rusty LP gas cylinder may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve.
- The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) and designed for use with a Type 1 system only.
- Do not change the regulator/hose assembly from that supplied with the unit or attempt to use a Type 1 equipped regulator/hose assembly with a standard 510 POL tank/valve assembly. The cylinder must be provided with a shut-off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection Type 1.
- If the appliance is stored indoors, the cylinder must be disconnected and removed from the appliance.
- Cylinders must be stored outdoors in a well ventilated area out of the reach of children.
- Gas cylinder supply must be turned off when not in use.

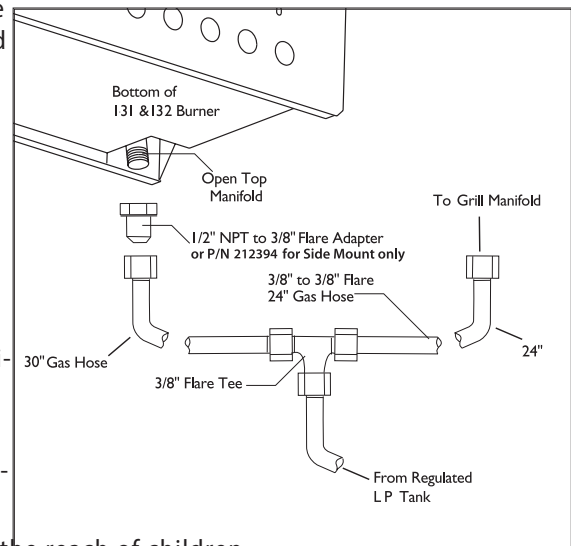


FIG. 07 LP Gas



# INSTALLATION

## LEAK TESTING

### **WARNING!**

Do not smoke while leak testing. Extinguish all open flames.

Make a soap solution of one part liquid detergent, and one part water. Never test for leaks with an open flame. For LP units, check with full cylinder. Make sure all control valves are in the "OFF" position. Turn the gas supply "ON". Check all connections from the supply line (Fig. 06), or LP cylinder (Fig. 07) up to the manifold pipe assembly (Fig. 08). Apply the soap solution around the connection with a spray bottle, brush, or rag. Soap bubbles will appear where leak is present. If a leak is present, turn off gas supply, tighten any leaking fittings, turn gas on, and recheck.

### **WARNING: IMPORTANT!**

Inspect the gas supply piping or hose prior to turning the gas "ON". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if the odor of gas is present. Turn the control knob to "OFF", then turn off the gas supply. If using LP, is there gas in the tank? Always keep your face and body as far away from the burner as possible when lighting.

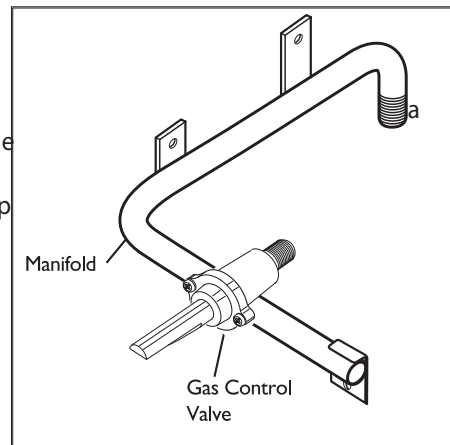


FIG. 08

## BURNER ADJUSTMENT

### BURNERS

Your new side burner is equipped with burners typical of those used in restaurants (Fig. 09). These burners are designed for maximum cleanability and controlability. The burner should never be operated if the cap is not in place.

### BURNER EFFICIENCY AND FLAME CHARACTERISTICS

It is necessary to keep the burner ports and the igniters clean for proper light performance of the burners. The burner flame should burn completely around the burner with no excessive noise or lifting. The flame should be blue in color and stable with no yellow tips. During initial use, foreign particles in the gas line, or dust in the air around the appliance may cause orange flame. This will disappear with use.

### FLAME HEIGHT

The correct height of the flame mainly depends on the size of the bottom of the cooking utensil, the material of the cooking utensil, the amount and type of food and the amount of liquid in the utensil. The following are some basic rules for selecting flame height.

- For safety reasons the flame must never extend beyond the bottom of the cooking utensil. Never allow flames to curl up the side of the pan (see Fig.10).
- Utensils which conduct heat slowly (such as glass-ceramic) should be used with medium to low flames. If you are cooking with a large amount of liquid, a slightly larger flame can be used.

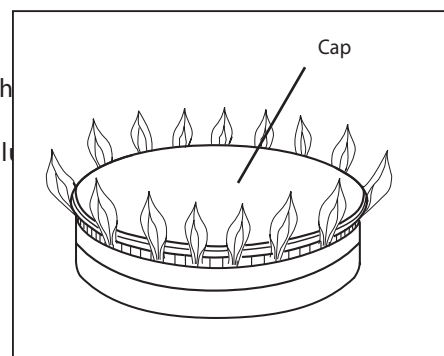


FIG. 09

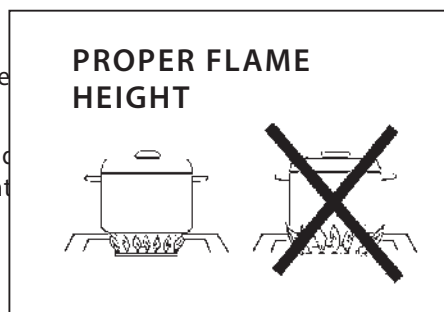


FIG. 10

# **INSTALLATION**

## **INSTALLER CHECKLIST**

- Specified clearances maintained to combustibles.
- Side burner is properly mounted.
- All internal packaging removed.
- Burner is seated properly and does not rock.
- Each burner lights satisfactorily, individually or with adjacent burner lit.
- Knob(s) turn freely. Bezel(s) centered.
- Flame adjusted.
- Pressure regulator connected and set for 4.0"W.C. Natural, 11"W.C. LP gas.
- Manual shut-off valve installed and accessible.
- Unit tested and free of leaks.
- User informed of gas supply shut-off valve location.
- Battery installed in module properly and generates ignition spark when activated.

PLEASE LEAVE THESE INSTRUCTIONS WITH THE USER.

USER, PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.