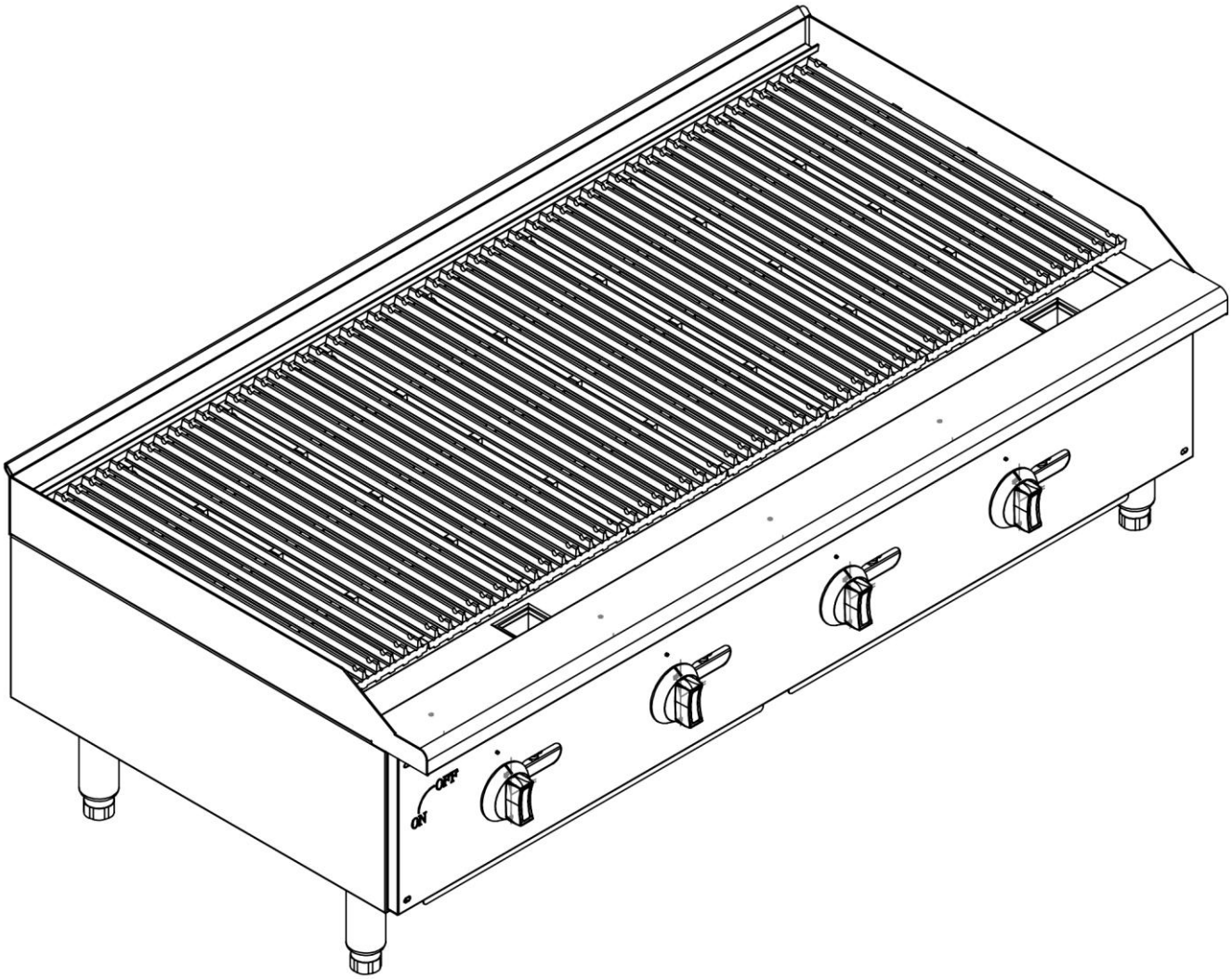
N O R I O T A

INSTALLATION AND INSTRUCTION MANUAL



CHAR, CHAR-RK, NCB, AND NCB-RK SERIES
GAS COUNTERTOP CHARBROILERS

Made in China
Version 1.0 | 2026-04

OPERATOR SAFETY AND OPERATING TIPS

Quick Reference Only - Follow Full User Manual

⚠ **NOTICE!**	This guide highlights important safety and operating reminders only. It does not replace the full Installation and Instruction Manual. Read and follow the full manual before installing, operating, cleaning, or servicing this unit.

⚠ **WARNING!**	Improper installation, gas connection, ventilation, or operation can cause fire, explosion, carbon monoxide exposure, serious injury, or death. Only **qualified personnel** should install or service this equipment.

Before Each Use

- Confirm the unit is level, stable, and installed under a properly operating ventilation hood.
- Confirm the gas shutoff valve is accessible.
- Confirm the front grease trough is clear and the drip tray is installed, properly seated, and not full.
- Confirm nothing is blocking airflow at the front, underside, rear, or flue area of the unit.

Do not operate if installation, ventilation, gas supply, or grease management conditions are not correct.

Critical Safety Reminders

⚠ **WARNING!**	If gas odor is present, shut down the unit if safe to do so, evacuate the area, and follow site gas emergency procedures. Do not attempt to relight or resume operation until the condition is corrected and the area has been declared safe.

⚠ **WARNING!**	For ignition failure, pilot outage, abnormal flame, excessive flare-up, or abnormal operation, shut down immediately and contact **qualified service personnel**.

- This unit does not include an automatic flame failure safety shutoff device. Confirm pilots are lit and stable before turning **ON** any burner controls.
- If any pilot goes out, shut off all burner controls and shut off the gas supply at the manual gas shutoff valve. Do not continue operating the unit.
- Never use an open flame to check for gas leaks.
- Never store or use flammable liquids near this equipment.
- Do not leave the unit unattended during operation.
- Keep hands, clothing, towels, utensils, and packaging away from hot surfaces and open flames.
- Do not move, empty, or handle the drip tray while grease is hot.
- For excessive flare-ups or uncontrolled flames, turn all controls **OFF**, shut off the manual gas shutoff valve if safe to do so, and follow site fire emergency procedures.
- Do not use water on a grease fire.

Cooking, Operating, and Cleaning Tips

- Allow proper preheat before loading food.
- Do not overload cooking surface or place excessive cold product on the grates at once.
- Do not allow grease, debris, or food buildup to accumulate.
- Monitor accumulation in the drip tray and do not allow overflow.
- Do not block airflow of cooking area or burners.
- Monitor for flare-ups and adjust heat or food placement as needed.

Normal Operation

- Burner pilots remaining lit
- Light smoke or odor during first use or burn-off
- Heat variation across cooking zones
- Occasional flare-ups during high-fat cooking

These are normal operating characteristics.

Need Help

For product support, manuals, or service assistance:

Website	Phone	Email
www.noriota.ca	1-877-NORIOTA	support@noriota.ca

Please have your model and serial number available when contacting support.

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INTRODUCTION

This manual provides installation, operation, cleaning, and maintenance instructions for NORIOTA commercial gas countertop charbroilers. These units are designed for professional use in commercial kitchens, foodservice operations, and similar environments. Proper installation, operation, and maintenance are essential for safe use, consistent cooking performance, and long equipment life.

This manual applies to NORIOTA gas countertop charbroiler models including NCB12, NCB16, NCB24, NCB36, NCB48, NCB60, NCB72, NCB12RK, NCB16RK, NCB24RK, NCB36RK, NCB48RK, NCB60RK, NCB72RK, CHAR12, CHAR16, CHAR24, CHAR36, CHAR48, CHAR60, CHAR72, CHAR12RK, CHAR16RK, CHAR24RK, CHAR36RK, CHAR48RK, CHAR60RK, and CHAR72RK, in both natural gas and propane configurations. Model-specific construction and internal components may vary between radiant and lava rock configurations. Always refer to the unit rating label for exact technical information including gas type, pressure requirements, and clearance requirements.

Commercial gas charbroilers are high-performance cooking appliances that use open flame, radiant heat, and direct energy transfer to cook food placed on elevated cooking grates. Depending on the model configuration, heat is distributed through radiants or lava rock systems positioned above the burners. Unlike residential equipment, commercial charbroilers operate at high heat output, produce significant grease and drippings, and require proper ventilation, airflow, and operator control to maintain safe operation and consistent results.

Improper installation or operation can result in flare-ups, grease fires, excessive smoke, carbon buildup, uneven cooking, or unsafe conditions. Particular attention must be given to gas supply, ventilation, grease management, cleaning practices, and proper startup and shutdown procedures. Understanding how the charbroiler operates, including burner zones, heat intensity, grate positioning, flare-up behavior, grease trough flow, and drip tray management, will help reduce operator error and unnecessary service calls.

Important Information for Owners and Operators

- Read this manual completely before installing or operating the equipment.
- Installation, gas connection, and servicing must be performed by **qualified personnel** in accordance with applicable local codes and regulations.
- This equipment is intended for commercial foodservice use only. It is not intended for household, residential, or other non-commercial use.
- Improper installation, use, or maintenance may result in personal injury, fire hazard, equipment damage, or reduced performance.
- Do not operate the unit if burners do not ignite properly, flame appears unstable, or ventilation is not operating correctly.
- Cooking performance, flare-up control, grease management, and cleaning practices directly affect safety, food quality, and equipment life.
- Keep this manual in a readily accessible location for reference by operators and service personnel.

Following these guidelines will help ensure safe operation, consistent performance, and long equipment life. Failure to follow these instructions may result in unsafe conditions, equipment damage, or voiding of warranty.

Intended Use

NORIOTA commercial gas countertop charbroilers are designed and manufactured for commercial foodservice environments, including restaurants, cafés, catering operations, institutional kitchens, and similar applications. These units are intended for cooking food on open grates using direct flame and radiant heat, with either radiant systems or lava rock configurations depending on the model.

The equipment is designed for indoor use only and must be installed in a location that meets all requirements for gas supply, ventilation, clearance, combustion air, and safe operation as outlined in this manual. The charbroiler is intended to be operated by trained personnel familiar with commercial cooking equipment, open flame cooking, grease management, and basic gas equipment safety practices.

This equipment must not be used for any purpose other than commercial food preparation. It must not be used for space heating, drying materials, heating non-food items, processing chemicals, or any application inconsistent with the instructions provided in this manual.

Use outside of intended application may result in unsafe conditions, equipment damage, fire hazard, poor performance, or voiding of warranty coverage.

Residential Installation Considerations

NORIOTA commercial gas countertop charbroilers are designed and manufactured for commercial foodservice use only. They are not intended for residential or household use.

Commercial charbroilers differ materially from residential cooking appliances in heat output, open flame exposure, grease production, ventilation requirements, clearance requirements, and overall safety considerations. These units are designed for installation and operation in commercial kitchens or similar professional environments where appropriate gas supply, commercial ventilation, fire safety measures, trained operators, and code-compliant installation conditions are in place.

Residential or household installation or use is not recommended and may be prohibited by local code, insurance requirements, or authority having jurisdiction. Use of this equipment in a residential or non-commercial setting may create unsafe operating conditions, increase fire risk, result in improper ventilation, and may affect warranty coverage.

This equipment must be installed and operated only in suitable commercial environments and only in accordance with this manual and all applicable local codes and regulations.

Manual Scope and Updates

This manual contains important safety, installation, operation, and maintenance instructions. Following these instructions will help ensure safe operation, consistent cooking performance, and long equipment life.

This manual is intended to provide guidance for normal operation and routine maintenance. Advanced service procedures, gas system adjustments, burner adjustment, pilot adjustment, and internal component repairs must be performed by qualified service personnel only.

NORIOTA reserves the right to update product design, specifications, and documentation without notice. While reasonable efforts are made to ensure accuracy, users must always follow applicable local codes and regulations and consult qualified professionals when required.

Failure to follow the instructions and guidelines in this manual may result in personal injury, equipment damage, unsafe operating conditions, or reduced performance.

RECEIVING AND INSPECTING THE EQUIPMENT

Carefully inspect the equipment immediately upon delivery and before signing the carrier's delivery receipt.

Inspect the exterior packaging for visible signs of damage, including dents, punctures, crushed corners, broken components, pallet damage, or other evidence of mishandling in transit. If visible damage is observed, note the damage clearly on the delivery receipt and request that the carrier acknowledge it. Retain a copy of the signed delivery receipt for your records.

After the unit has been delivered and unpacked, inspect the unit itself for concealed damage. Check the exterior panels, cooking grates, radiant components or lava rock assemblies, control knobs, drip tray, burners, and all visible components for freight-related damage or missing parts. If concealed damage is discovered, notify the delivering carrier promptly and request an inspection. All freight damage claims must be filed with the carrier, as shipping damage is the responsibility of the carrier and is not covered under warranty.

Do not install, connect gas, or place the unit into service until the inspection process is complete. Retain all packaging materials until any freight damage claim has been resolved or carrier inspection has been waived.

Important Handling Notes

- Keep the unit upright during handling at all times. Do not tip, drop, or subject the unit to impact.
- Do not remove the unit from the delivery area or proceed with installation before completing the inspection.
- Do not use the control knobs, drip tray, gas manifold, or front ledge to lift or move the unit.
- The unit is heavy. Use appropriate material-handling equipment and sufficient personnel to move, lift, or position safely.
- If the carrier is unable or unwilling to allow adequate inspection time, note this clearly on the delivery receipt before signing.
- Retain all packaging materials until the inspection process is complete.

Reporting Damage

- **Visible damage:** Must be noted on the delivery receipt at the time of delivery.
- **Concealed damage:** Must be reported to the carrier immediately upon discovery.

Failure to follow these procedures may affect the ability to file a freight damage claim.

Before Installation

Confirm the following before proceeding:

- The rating label is present and legible.
- The model number matches your purchase order.
- The gas type shown on the rating label matches the installation site requirements.
- The unit has not been damaged during transit.
- All shipped accessories and components are present.
- Cooking grates, radiant components or lava rock assemblies, drip tray, control knobs, legs (if applicable), and other supplied parts are present and undamaged.
- The manual gas shutoff valve and site gas connection requirements have been reviewed by qualified installation personnel before installation begins.

Serial Number Information

The model and serial number are located on the unit rating label. Always have the model number and serial number available when contacting NORIOTA or an authorized service provider for parts, service, or technical support.

Final Receiving Reminder

Do not proceed with installation until the unit has been fully inspected and any shipping damage, missing parts, or documentation issues have been identified and addressed. Early inspection is the owner's best protection against freight disputes, installation delays, and avoidable service issues.

SAFETY INFORMATION

Commercial gas charbroilers operate at high temperatures and involve open gas combustion, exposed flame, hot surfaces, and grease production. Improper installation, operation, or maintenance may result in fire, burns, explosion, equipment damage, or unsafe operating conditions. Read and follow all safety instructions in this manual before installing, operating, cleaning, or servicing this equipment.

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

This symbol indicates a hazardous situation which will result in death or serious injury.

This symbol indicates a hazardous situation or unsafe practice which, if not avoided, could result in death or serious injury.

This symbol indicates a potential hazard or unsafe condition that may result in injury, equipment damage, or property damage.

This symbol indicates important information related to proper use, installation, or maintenance of the equipment that does not involve a personal injury hazard.

All safety messages identify the hazard, explain how to reduce the risk, and describe the possible consequences if instructions are not followed.

Fire Hazard - For Your Safety

- Keep the area around the unit free and clear of combustible materials.
- Do not store or use gasoline or other flammable vapors or liquids near this or any other appliance.
- The operator must ensure that instructions to be followed in the event of a gas odor are posted in a prominent location. Obtain these instructions from the local gas supplier.

Burn Hazard

- Contact with cooking grates, radiants, lava rock, grease areas, flue components, or metal surfaces can cause severe burns.
- Use caution when operating the unit, repositioning grates, handling hot grease, or cleaning components.
- Always use appropriate protective equipment when handling hot cookware, hot grease, or internal components.
- Do not touch hot surfaces, flue components, grease areas, or metal parts during or immediately after operation.

If Gas Odor Is Detected

- Do not attempt to light any appliance.
- Shut off the gas supply at the manual gas shutoff valve if it is safe to do so.
- Do not operate electrical switches or create ignition sources.
- Do not use a telephone in close proximity to the unit.
- Evacuate the area, follow site emergency procedures, and contact the local gas supplier immediately from a safe location.
- Do not return to the area until it has been declared safe.

WARNING!

Hot Surface and Grease Safety

- Do not operate if burners do not ignite properly or flame appears unstable, lifting, yellow, or sooty.
- Do not leave the unit unattended during operation.
- Keep combustible materials, towels, paper products, packaging, utensils, and loose clothing away from open flame and hot surfaces.
- Do not use the charbroiler as a storage surface.
- Do not place sealed containers, aerosol cans, or flammable materials on or near the unit.
- Keep the drip tray clean and do not allow grease to overflow.
- Excess grease buildup can increase the risk of flare-ups or fire.

NOTICE!

- This equipment is intended for commercial foodservice use only. It is not intended for household, residential, or other non-commercial use.
- Installation, gas connection, and service must be performed by **qualified personnel** in accordance with all applicable local codes and regulations.
- Use of non-approved parts, improper installation, or unauthorized service may result in unsafe conditions and may affect warranty coverage.

General Safety Instructions

- This equipment must be installed, operated, and maintained in accordance with this manual.
- Do not operate the unit unless all components are properly installed, including cooking grates, radiants or lava rock assemblies, burners, and drip tray.
- Do not operate the unit if it has been damaged, is not functioning properly, or shows signs of unsafe operation.
- This equipment is heavy. Use appropriate lifting equipment and sufficient personnel when moving or positioning the unit. Improper handling may result in injury or equipment damage.
- Keep the area around the unit free of combustible materials, including paper, cardboard, cloth, plastics, and flammable liquids.
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other gas appliance.
- Never leave the unit unattended while in operation.
- Ensure adequate ventilation is provided at all times during operation. Do not operate the unit if the ventilation system is not functioning properly.

Gas Safety

WARNING! Incorrect gas type, improper connection, gas leaks, or incorrect conversion may result in fire, explosion, carbon monoxide exposure, equipment damage, serious injury, or death. Verify gas type and perform leak testing before operation.

WARNING! This unit does not include an automatic flame failure safety shutoff device. Operators must ensure the pilot flame is lit and stable before opening the corresponding burner control. Opening a burner control without a stable pilot flame may allow unburned gas to accumulate and may result in fire, explosion, serious injury, or death.

CAUTION! Never use an open flame to check for gas leaks. Use approved leak-testing methods only.

- Verify that the gas type supplied matches the gas type indicated on the rating label.
- This unit may be field convertible between Natural Gas and LP Gas only by **qualified service personnel** using approved components and procedures.
- Do not attempt gas conversion, regulator adjustment, burner adjustment, or pilot adjustment unless qualified to do so.
- All gas connections must be leak tested before placing the unit into operation.
- Use only approved gas supply components and installation practices.
- Ensure the manual gas shutoff valve is accessible at all times.
- Do not operate the unit if gas connections are loose, damaged, or leaking.

- Use a soap-and-water solution or other approved leak-testing method only.
- If a pilot goes out, ignition fails, or any gas control has been turned **OFF**, wait at least 5 minutes before attempting to relight. This waiting period allows unburned gas to dissipate.

Cooking Fire Hazard

⚠ **WARNING!**	Open flame, hot surfaces, grease, and food drippings can create a fire hazard. Improper response can cause serious injury, death, or extensive property damage.

If a cooking fire or uncontrolled flare-up occurs:

- Turn off all burner controls if it is safe to do so.
- Turn off the gas supply at the shutoff valve if it is safe to do so.
- Use the fire suppression system or an appropriate fire extinguisher for the type of fire.
- Do not use water on a grease fire.
- Do not attempt to move the unit or remove the drip tray during a fire.
- Follow site emergency procedures and contact emergency services if required.

Never attempt to move the unit during a fire.

Installation Safety

⚠ **WARNING!**	Improper installation may result in fire, tipping, gas leakage, poor combustion, carbon monoxide exposure, or unsafe operation. Installation must be performed by **qualified personnel** in accordance with applicable codes and this manual.

⚠ **WARNING!**	Do not install or operate the unit without all legs properly installed. Operating the unit without legs may result in unstable conditions, improper clearance, poor combustion air supply, and increased risk of fire or injury.

- Install the unit only on a level, stable, non-combustible surface capable of supporting the equipment and normal cooking load.
- The unit must be level front-to-back and side-to-side.
- Legs must be properly installed before operation.
- Maintain required clearances from combustible and non-combustible materials at all times.
- Install the unit under a properly designed commercial ventilation system.
- Do not block or restrict flue or ventilation openings.
- The unit must not be installed in areas exposed to water, outdoor conditions, or excessive moisture.

Ventilation and Airflow Safety

⚠ **WARNING!**	Inadequate ventilation or blocked airflow can result in overheating, poor combustion, carbon monoxide exposure, or dangerous operating conditions. This unit must be installed under a properly functioning commercial ventilation system.

- Do not connect the flue outlet directly to any duct or exhaust system.
- Maintain proper clearance between the flue outlet and hood filters.
- Ensure adequate airflow to support combustion and heat removal.
- Ensure adequate make-up air is available so the exhaust system does not create strong negative pressure in the kitchen.
- Do not block the front, underside, rear flue area, or combustion air openings of the unit.
- Do not place hands, arms, or other body parts directly above the flue outlet while the unit is operating. Hot exhaust can cause burns.
- Avoid conditions that create strong drafts or downdrafts around the unit.

Cooking Operation Safety

⚠ **WARNING!**	Open flame, hot grates, grease, and operator contact can cause burns, fire, or unsafe operating conditions.

- Do not leave the unit unattended during operation.
- Confirm the drip tray is installed before operation.
- Monitor grease accumulation during use and empty the drip tray as needed after the unit has cooled to a safe handling temperature.
- Monitor for flare-ups and adjust heat or food placement as needed.
- Do not place excessive grease-producing product without monitoring flare-up conditions.
- Do not overload the cooking surface.

- Use appropriate utensils for charbroiler cooking.
- Turn controls down or **OFF** when not actively cooking.
- Keep the cooking area, drip tray, and surrounding surfaces clean and free of excessive grease buildup.

Cleaning and Maintenance Safety

⚠ **WARNING!**	Improper cleaning of hot surfaces, grease areas, burners, or control areas may result in burns, fire risk, equipment damage, or unsafe operation. Allow the unit to cool to a safe temperature before cleaning.

- Shut the unit down properly before beginning any cleaning or maintenance procedure.
- Allow all components to cool to a safe temperature before cleaning.
- Use only cleaning agents suitable for commercial cooking equipment and the surface being cleaned.
- Do not use corrosive, chlorine-based, or highly abrasive cleaners on stainless steel surfaces.
- Do not use ordinary steel wool, wire brushes, or carbon-steel tools on stainless steel surfaces.
- Do not spray controls, burners, pilots, gas components, or the outside of the unit with liquids or cleaning agents.
- Do not use hose-down cleaning or immerse any part of the unit in water or any other liquid.
- Ensure all components are dry and correctly installed before returning the unit to operation.

Regular cleaning and maintenance are required to ensure safe operation and prevent buildup that may affect performance.

Service and Repair Safety

⚠ **WARNING!**	Servicing this equipment without proper training may result in serious injury, death, gas leakage, fire, explosion, carbon monoxide exposure, or equipment damage. All service and repairs must be performed by **qualified personnel** only.

- Shut off the gas supply before performing any service or maintenance.
- Do not attempt to repair or adjust gas components without proper training.
- Do not attempt to adjust pilots, burners, regulators, or gas valves unless qualified to do so.
- Use only approved replacement parts.
- Do not operate the unit with panels removed or safety components bypassed.

Unauthorized service or modification may result in unsafe conditions and may affect warranty coverage.

IMPORTANT SAFEGUARDS

This section outlines critical requirements for safe installation, operation, and long-term use of this equipment. These safeguards supplement the Safety Information section and must be followed at all times.

Gas Connection Requirements

⚠ **WARNING!**	Improper gas connection, incorrect gas type, incorrect pressure, or improper gas conversion may result in fire, explosion, carbon monoxide exposure, equipment damage, serious injury, or death.

- Verify that the gas type shown on the rating label matches the gas supply before connection.
- This unit may be field convertible between Natural Gas and LP Gas only by **qualified service personnel** using approved components and procedures.
- Do not attempt gas conversion, regulator adjustment, burner adjustment, or pressure adjustment unless qualified to do so.
- All gas connections must be installed and tested by **qualified personnel**.
- Install a manual gas shutoff valve in an accessible location.
- Ensure gas supply pressure meets the requirements specified on the unit rating label.
- All gas connections must be leak tested prior to operation using approved methods only.
- Never use an open flame to check for gas leaks.
- Follow all gas supply pressure testing and isolation requirements during system testing.

Ventilation and Fire Code Compliance

⚠ **WARNING!**	Improper ventilation may result in fire, overheating, poor combustion, carbon monoxide exposure, or unsafe operating conditions.

- This unit must be installed under a properly designed commercial ventilation system.
- Do not connect the flue outlet directly to any duct or exhaust system.
- Maintain adequate clearance between the flue outlet and hood filters.
- Ensure adequate combustion air is available at all times.
- Do not obstruct airflow or block ventilation openings at the front, rear, underside, or flue area.
- Keep the area around the unit clear of grease buildup, food debris, packaging, towels, paper products, and combustible materials.
- Installation must comply with all applicable local fire and building codes.

Charbroiler Surface, Grease, and Flame Safety

⚠ **WARNING!**	Open flame, hot grates, grease, food drippings, and improper cleaning may result in burns, flare-ups, fire, smoke, equipment damage, or unsafe operation.

- Confirm the drip tray is installed before operating the unit.
- Do not allow the grease trough to become blocked or the drip tray to overflow.
- Empty and clean the drip tray regularly, after the unit has cooled to a safe handling temperature.
- Do not place sealed containers, aerosol cans, towels, paper products, packaging, or combustible materials on or near the unit.
- Do not use water, excessive moisture, or hose-down cleaning methods on the cooking grates, burner area, pilot area, or cabinet.
- Maintain cooking grates, radiants, lava rock, grease trough, drip tray, and accessible surfaces according to the cleaning and maintenance instructions in this manual.
- If excessive flare-ups, uncontrolled flames, abnormal flame, or gas odor occurs, shut down the unit immediately and follow the applicable emergency procedure.

Unit Disposal

⚠ **CAUTION!**	Improper disposal of gas equipment may result in environmental harm, unsafe handling, or regulatory non-compliance.

- Ensure the gas supply has been shut off and professionally disconnected before moving or disposing of the unit.
- Dispose of this equipment in accordance with applicable local regulations.
- Remove or properly handle any components that may require special disposal procedures.
- Ensure all gas connections are safely disconnected prior to disposal.
- Remove the drip tray and clean grease residue before disposal or storage awaiting disposal.
- Follow applicable guidelines for recycling or disposal of metal and other materials.

INSTALLATION

Installation must be performed by **qualified personnel** in accordance with this manual and all applicable local codes and regulations. Proper installation is essential for safe operation, correct combustion, consistent performance, and long equipment life.

Installation Responsibility and Code Compliance

⚠ **WARNING!**	Improper installation may result in fire, explosion, gas leakage, carbon monoxide exposure, equipment damage, serious injury, or death.

- Installation, including initial pilot, burner, air shutter, regulator, or pressure adjustment must be performed by **qualified personnel** only.
- Installation must comply with all applicable local codes and regulations.
- Where local codes are not available, installation must conform to:
  - Natural Gas and Propane Installation Code, CSA B149.1 (Canada)
  - National Fuel Gas Code, ANSI Z223.1 (USA)
  - The installer is responsible for verifying gas type, pressure, ventilation, and site conditions before placing the unit into service.

Pre-Installation Checklist

Before installation, confirm the following:

- ☐ The model number and gas type on the rating label match your order and the site requirements.
- ☐ The installation location meets all clearance, ventilation, and utility requirements.
- ☐ The gas supply is available and sized correctly for the equipment.
- ☐ The counter, stand, or support surface is level, stable, and capable of supporting the equipment and normal cooking load.
- ☐ All components and accessories as well as rating label are present.
- ☐ The manual gas shutoff valve and site gas connection requirements have been reviewed by qualified installation personnel before installation begins.

Do not proceed with installation if any issues are identified.

Charbroiler Component Setup

Do not operate the unit unless the cooking grates, radiants, burners, and drip tray are correctly installed. Missing, misplaced, overloaded, or blocked components may result in flare-ups, poor combustion, uneven heating, overheating, equipment damage, or unsafe operation.

Radiant Model Setup

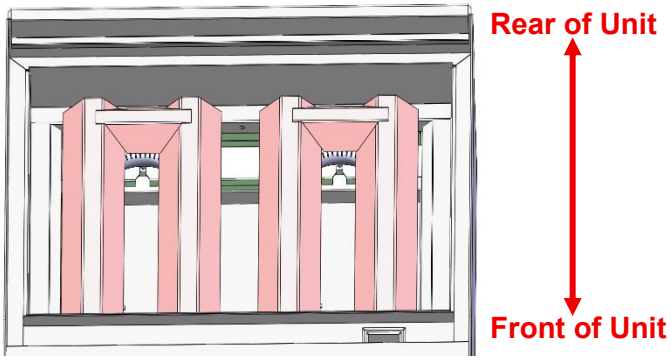

Figure A – Radiants properly installed above burners.

- Confirm the radiants are installed above the burners. Each U-shaped burner is covered by 2 long radiants that extend from front to back and 1 short radiant that fit between the 2 long radiants, at the rear.
- Radiants must sit securely in the proper support positions.
- Radiants must be centered over the burner area and must not rest directly on burner ports.
- Do not operate radiant models without the radiants installed.

Lava Rock Model Setup

Units may come equipped with radiants installed and the lava rock components must be installed before use.

To install lava rock components:

1. Remove cooking grates carefully.
2. Remove radiants if installed.
3. Install 2 long lava rock grate support plates and 2 short lava rock grate supports per burner section.

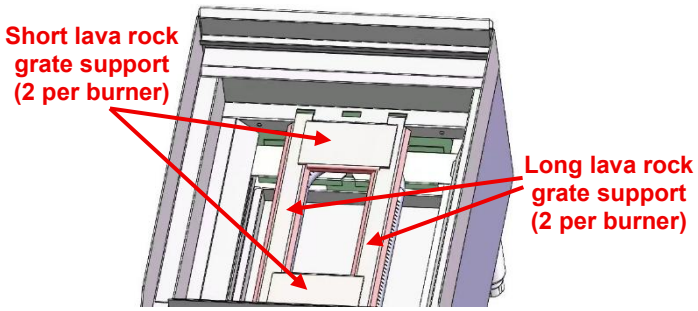

Figure B – Long and short lava rock grate supports properly installed.

4. Place lava rock grates on top of the supports.

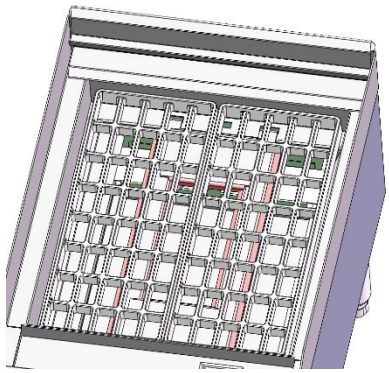

Figure C – Lava rock grates properly installed.

5. Place lava rocks evenly over the support grates.
6. Do not overload lava rocks or stack lava rocks in heavy piles.
7. Do not block burner flame, pilot flame, or combustion airflow with lava rocks.
8. Replace lava rocks when they become heavily saturated with grease, broken down, or difficult to clean.
9. Reinstall cooking grates.

Cooking Grates

- Install cooking grates securely before operation.
- Cooking grates are reversible and adjustable to two height positions by placing the rear side of the grate in the appropriate support position.
- Use the grate position suitable for the food product and cooking method.
- Do not reposition grates while cooking or while the unit is hot.
- Allow grates to cool to a safe handling temperature and use appropriate protective equipment before repositioning.

Location and Placement Requirements

⚠ **WARNING!**	Improper placement may result in fire hazard, poor combustion, overheating, or unsafe operating conditions.

- Install the unit on a stable, level, non-combustible surface capable of supporting the weight of the equipment and normal cooking load.
- The unit must be level front-to-back and side-to-side.
- Do not place objects between the bottom of the unit and the counter or equipment stand.
- Do not install the unit in areas exposed to water, outdoor conditions, or excessive moisture.
- Maintain required clearances from combustible and non-combustible surfaces.
- Do not block access to the gas shutoff valve.
- Do not block access to the drip tray or front pilot lighting access holes.
- Do not install where fans, open windows, supply air outlets, or strong drafts may blow directly across the pilot or burner flames.

Clearance Requirements

WARNING! Failure to maintain required clearances may result in fire hazard or unsafe operation. Maintain minimum clearances from combustible materials as specified below.

Minimum clearances:

- **Combustible construction:** Not approved for installation against combustible construction. This unit is for use in non-combustible locations only.
- **Non-combustible construction:**
  Left: 6 in (15.2 cm) Rear: 6 in (15.2 cm) Right: 6 in (15.2 cm)
- **Counter surface:** Install only on a level, stable, non-combustible counter or equipment stand capable of supporting the unit and normal cooking load with all legs installed.

Do not install the unit directly against combustible surfaces. Always follow the unit rating label, certification markings, and applicable local code requirements. Improper clearances can result in excessive heat buildup, poor combustion, and increased fire risk.

Ventilation and Hood Requirements

WARNING! Inadequate ventilation may result in overheating, poor combustion, carbon monoxide exposure, or unsafe operating conditions.

- This unit must be installed under a properly designed commercial ventilation system.
- Ventilation and fire protection systems must comply with applicable local codes and NFPA 96 where adopted.
- Do not connect the unit directly to a flue or exhaust duct.
- Maintain proper clearance between the flue outlet and hood filters.
- Ensure adequate airflow for combustion and heat removal.
- Ensure adequate make-up air is available so that the exhaust system does not create excessive negative pressure in the kitchen.
- Do not block or restrict airflow at the front, rear, underside, or flue area of the unit.
- Do not allow fans, air-conditioning discharge, open windows, or cross-drafts to blow directly across the pilots or burners.

Leveling the Unit

WARNING! Do not install or operate the unit without all legs installed. Operating the unit without legs may result in unstable conditions, improper clearance, and increased risk of fire or injury.

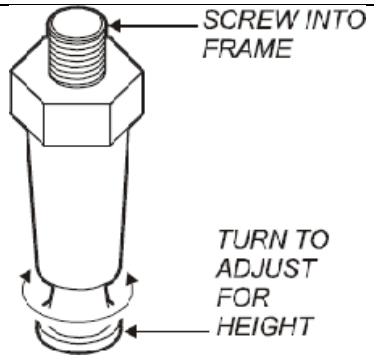

Figure A - Adjustable leg height adjustment

- Thread each leg securely into the base of the unit.
- Tighten each leg securely and confirm all legs are fully seated before placing the unit upright.
- Adjust the legs as needed to achieve proper leveling. Turn the foot clockwise or counterclockwise to raise or lower the unit as required.
- After installation, verify the unit is stable, does not rock, and is level front-to-back and side-to-side.
- Do not slide the unit with the legs installed. Lift the unit using appropriate equipment or sufficient personnel. Do not lift by legs.

Proper leveling helps maintain even heat distribution, proper grease flow toward the grease trough, and consistent cooking performance.

Gas Supply Requirements

WARNING! Incorrect gas type, improper pressure, or inadequate gas supply may result in fire, explosion, or improper operation.

- Verify that the gas type matches the rating label on the unit.

- This unit may be field convertible between Natural Gas and LP Gas only by **qualified service personnel** using approved components and procedures.
- Do not attempt gas conversion, regulator adjustment, burner adjustment, or pressure adjustment unless qualified to do so.
- Gas supply pressure must meet the requirements specified on the rating label.
- The gas supply system must be sized to provide sufficient flow for the unit at full input.
- For new installations, replacement installations, or installations with multiple gas appliances on the same line, the installer should verify that the gas meter and supply piping are adequately sized for the total connected load.
- A manual gas shutoff valve must be installed in an accessible location.
- Installation at elevations above 610 m (2,000 ft) may require verification by **qualified service personnel** to ensure proper combustion and performance.

Gas Supply Pressure Testing Requirement

- The unit and its individual manual gas shutoff 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 PSI (3.45 kPa).
- The unit must be isolated from the gas supply piping system by closing its individual manual gas shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI (3.45 kPa).

Gas Connection Procedure

⚠ **WARNING!**	Improper gas connection may result in fire, explosion, gas leakage, carbon monoxide exposure, equipment damage, serious injury, or death. All gas connections must be installed by **qualified personnel**.

- Connect the unit to the gas supply using approved fittings and piping.
- Ensure gas supply piping is clean and free of dirt, metal particles, debris, and excess joint compound before connection.
- Ensure the gas pressure regulator is installed correctly, in the proper flow direction, and is not positioned in a way that places stress on the gas connection.
- Ensure a manual gas shutoff valve is installed in an accessible location.
- A sediment trap (drip leg) must be installed in the gas supply line upstream of the gas pressure regulator. The sediment trap helps prevent dirt, debris, and moisture from entering the regulator and gas components.
- Ensure all threaded connections are properly sealed using materials approved for the gas type.
- Do not apply excessive force to gas fittings, valves, regulator, or controls.
- After connection, perform leak testing before placing the unit into operation.

Gas Pressure Regulator

⚠ **WARNING!**	Improper installation, incorrect pressure, or missing regulator may result in fire, explosion, poor combustion, or unsafe operation.

- The supplied gas pressure regulator must be installed before the unit is placed into operation.
- The regulator must be installed in the correct orientation with gas flow arrow pointing toward the unit.
- The regulator vent opening must remain unobstructed. Do not block, plug, cover, or seal the regulator vent opening. Install the regulator so the vent is protected from grease, debris, cleaning liquids, and physical damage.
- The regulator connection size is 3/4" NPT inlet and outlet.
- The regulator is factory set for:
    - Natural Gas: 4 in. W.C. manifold pressure
    - Propane (LP): 10 in. W.C. manifold pressure
        - Maximum allowable inlet pressure to the regulator is 14 in. W.C. (1/2 PSI).
        - If incoming gas pressure exceeds this limit, a step-down regulator must be installed upstream of the unit regulator.
- Installation and any adjustment of regulator must be performed by **qualified service personnel** only.

Leak Testing Procedure

⚠ **WARNING!**	Gas leaks may result in fire, explosion, carbon monoxide exposure, serious injury, or death. All gas connections must be leak tested by **qualified personnel** before operation.

- After gas connection, confirm all control knobs are in the **OFF** position.
- Open the manual gas shutoff valve.

- Apply a soap-and-water solution or approved leak-detection solution to all joints and connections.
- Check for bubbles or other signs indicating a leak.
- If a leak is detected, shut off the gas supply immediately. The connection must be corrected and retested by **qualified personnel** before operation.
- Never use an open flame to check for leaks.

Pilot and Burner Verification During Installation

⚠ **WARNING!**	This unit does not include an automatic flame failure safety shutoff device. Gas will not be automatically shut off if a pilot flame goes out. Opening a burner control without a stable pilot flame may allow unburned gas to accumulate and may result in fire, explosion, serious injury, or death.

Pilot and burner verification must be performed by qualified installation or service personnel before the unit is released for operation.

- Confirm the ventilation hood is operating before lighting.
- Confirm all control knobs are in the **OFF** position before opening the manual gas shutoff valve.
- Confirm each pilot lights through the front pilot lighting access opening only.
- Confirm each pilot flame is stable.
- Confirm one pilot serves only one burner.
- Confirm each burner ignites promptly from its corresponding pilot.
- Confirm burner flames are stable and predominantly blue.
- Confirm burners shut off properly when control knobs are turned **OFF**.
- Confirm pilots extinguish when the manual gas shutoff valve is closed during complete shutdown.
- If a pilot will not light, will not remain lit, does not reliably ignite its burner pair, or flame behavior is abnormal, shut down the unit by turning all control knobs **OFF** and closing the manual gas shutoff valve. Do not release the unit for operation until the condition has been corrected by **qualified personnel**.

Do not instruct operators to adjust pilots, burners, air shutters, regulators, valves, or gas components.

Final Installation Checks

Before opening the gas supply and lighting the unit, confirm the following:

- ☐ The unit is installed in the correct location and meets all clearance requirements.
- ☐ The unit is level front-to-back and side-to-side.
- ☐ Legs are properly installed and secured.
- ☐ The counter or support surface is stable and suitable for the unit and normal cooking load.
- ☐ The gas type matches the rating label.
- ☐ The gas supply is connected securely and has been leak tested.
- ☐ The gas pressure regulator is installed correctly and oriented in the direction of gas flow.
- ☐ The regulator vent opening is unobstructed and protected from grease, debris, cleaning liquids, and physical damage.
- ☐ The manual gas shutoff valve is accessible to the operator.
- ☐ The ventilation system is installed, operational, and unobstructed.
- ☐ The flue area is not blocked and has proper clearance to hood filters.
- ☐ The front grease trough is clear and the drip tray is installed and properly seated.
- ☐ Cooking grates are installed correctly.
- ☐ Radiants or lava rock components are installed correctly for the model configuration.
- ☐ All protective films, packaging, and shipping materials have been removed.
- ☐ All control knobs are in the **OFF** position before opening the gas supply.

Do not attempt to light or operate the unit until all installation checks have been completed.

Installation Responsibility and Warranty Conditions

Installation must be performed in accordance with this manual and all applicable local codes and regulations. Improper installation may result in reduced performance, equipment damage, unsafe operating conditions, fire hazard, carbon monoxide exposure, or affected warranty coverage. The following conditions are not covered under warranty:

- Damage resulting from improper unpacking, handling, or installation.
- Problems caused by installation with the wrong gas type, improper gas conversion, or gas supply pressure not matching the rating label.
- Problems caused by improper gas connection, failure to leak test, use of non-approved gas supply components, failure to install the supplied regulator correctly, or failure to install an accessible manual

gas shutoff valve where required.

- Performance or safety issues caused by inadequate ventilation, restricted combustion air, blocked flue discharge, improper hood installation, insufficient make-up air, strong drafts, or failure to maintain required clearances.
- Damage, instability, or performance issues from improper leveling or failure to install legs correctly.
- Problems caused by installation in unsuitable environments, including outdoor installation, water exposure, excessive moisture, or other conditions inconsistent with this manual.
- Damage or unsafe conditions resulting from unauthorized modification, non-approved parts, improper service, or unauthorized gas system adjustment.
- Problems caused by missing, misplaced, overloaded, blocked, or incorrectly installed cooking grates, radiants, lava rock supports, lava rocks, burners, or drip tray.

OPERATION

This section provides instructions for safe startup, operation, and shutdown of NORIOTA gas countertop charbroilers. Read and follow all instructions before operating the unit.

Improper operation may result in burns, fire hazard, flare-ups, gas accumulation, poor combustion, excessive smoke, equipment damage, or unsafe conditions.

Control System Overview

NORIOTA gas countertop charbroilers use manual gas controls and standing pilots.

- Each control knob operates a dedicated burner zone.
- Each burner zone has a corresponding standing pilot.
- Burner output is adjusted manually from **OFF** to maximum flame.
- Heat output is not thermostat-controlled and will vary based on flame setting, preheat time, food load, grate position, grease buildup, ventilation, and operating conditions.
- Operator technique and heat management are required for consistent cooking results.

How the Charbroiler Works

Understanding how the charbroiler operates will improve performance and reduce operator error.

- Each burner heats a specific cooking zone.
- Larger units have multiple independently controlled heat zones.
- Heat rises from the burner area and is distributed through radiants or lava rock, depending on the model configuration.
- Cooking grates hold food above the heat source. Some grease and food drippings fall downward into the drip tray, while grease runoff may also move through the front grease trough and into the drip tray.
- Grease and food drippings can create smoke, flare-ups, and carbon buildup if not managed properly.
- Cooking performance depends on preheat time, grate position, flame setting, food thickness, fat content, loading pattern, grease management, and cleaning condition.

Radiant models use radiants above the burners to help distribute heat and protect the burners from direct food drippings. Lava rock models use lava rocks supported above the burners to create a different charbroiling effect and help distribute heat across the cooking surface.

Do not operate the charbroiler unless all required cooking grates, radiants or lava rock components, burners, and drip tray are installed correctly.

Before First Use

⚠ **CAUTION!**	Failure to properly prepare the unit before first use may result in poor cooking performance, excessive sticking, smoke, flare ups, or equipment damage.

Before using the unit for food preparation:

1. Confirm installation is complete and all installation checks have been performed.
2. Remove all packaging materials, protective film, labels not intended to remain on the unit, and shipping restraints.
3. Clean the cooking grates and removable components with warm water and mild detergent, then rinse and dry thoroughly.
4. Confirm the front grease trough is clear and the drip tray is installed and properly seated.
5. Confirm cooking grates are installed correctly.
6. Confirm radiants or lava rock components are installed correctly for the model configuration.
7. Perform the initial burn-off procedure before cooking food.

Do not cook food on the charbroiler until the unit and cooking grates have been properly cleaned and the initial burn-off has been completed.

Initial Burn-Off Procedure

During first use, it is normal for some odor or light smoke to occur as manufacturing residue and protective oils burn off.

1. Confirm the ventilation hood is operating.
2. Confirm all cooking grates, radiants or lava rock components, burners, and drip tray are installed correctly.
3. Light the pilots according to the Lighting the Pilots section.
4. Turn burner controls to the maximum setting.

5. Allow the unit to burn off for at least 15 minutes before first cooking.
6. After burn-off, turn all burner controls **OFF**, close the manual gas shutoff valve, and allow the unit to cool as needed before wiping or handling components.

Some smoke or odor may occur during first use. This is normal during initial burn-off. If the odor smells like gas, shut the unit down immediately and follow site gas emergency procedures.

Radiant Model Setup

Do not operate radiant models unless all radiants are correctly installed. Operating without radiants may expose burners to excessive grease, food debris, or heat stress and may result in poor performance, flare-ups, or equipment damage.

Before operation:

1. Confirm the unit is **OFF** and cool.
2. Confirm each radiant is seated securely in its correct support position.
3. Confirm each radiant is centered over the burner area.
4. Confirm radiants do not rest directly on burner ports.
5. Confirm radiants are not warped, heavily blocked, or coated with excessive grease or carbon buildup.
6. Confirm cooking grates are installed above the radiants before lighting the unit.

If a radiant is missing, damaged, incorrectly positioned, or cannot be seated correctly, do not operate the unit until the issue has been corrected.

Lava Rock Model Setup

Do not operate lava rock models unless lava rock support components and lava rocks are installed correctly. Incorrect lava rock placement may block airflow, cause excessive flare-ups, damage burners, or create unsafe operating conditions.

Before operation:

1. Confirm the unit is **OFF** and cool.
2. Confirm lava rock support grates are seated securely above the burners.
3. Place lava rocks evenly over the support grates.
4. Do not stack lava rocks in heavy piles.
5. Do not overload the support grates with excessive lava rock.
6. Do not block pilot flames, burner flames, burner ports, or combustion airflow with lava rocks.
7. Confirm cooking grates are installed above the lava rock system before lighting the unit.

Lava rocks will collect grease and food debris during normal use. Replace lava rocks when they become heavily saturated with grease, break down, create excessive smoke or flare-ups, or can no longer be cleaned effectively.

Cooking Grate Positioning

⚠ **CAUTION!**	Improper grate handling may result in burns, flare-ups, dropped food, damaged components, or personal injury. Do not reposition cooking grates while cooking or while the unit is hot.

- Allow grates to cool to a safe handling temperature before repositioning.
- Use appropriate protective equipment when handling grates.
- Always confirm grates are seated securely before operation.

- Cooking grates are adjustable to two height positions by placing the rear edge of the grate into the upper or lower support position.
- Do not adjust grate position with food on the grates.
- **Lower grate position** provides higher heat exposure and may increase searing and flare-up potential.
  - Use lower position for searing and high-output cooking
- **Upper grate position** increases distance from the heat source, reducing heat intensity and helping manage slower cooking and flare-ups.
  - Use upper position for fatty products or when flare-up control is needed.

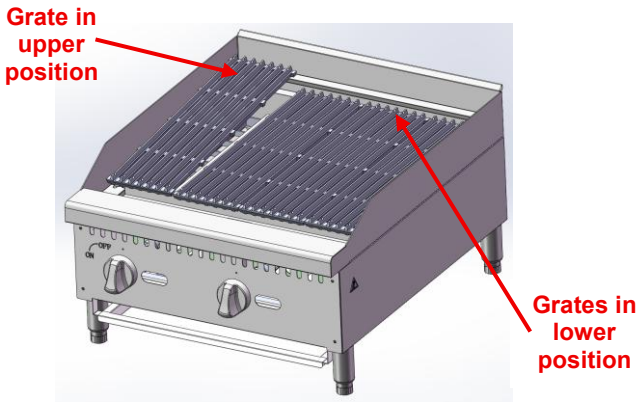

Figure D – Cooking grates in 2 positions

- Cooking grates are reversible by turning them over.
- Reversible grates provide:
  - Thin or wide sear mark options
  - Better control for searing, slower cooking, and flare-up management
  - More flexibility across different food types and cooking styles
  - More even grate wear by alternating use of both sides

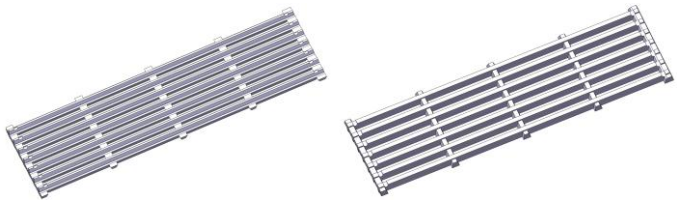

Figure E – Reversible cooking grates

Lighting the Pilots

WARNING!

Improper lighting may result in fire, explosion, gas accumulation, burns, or unsafe operation. If ignition does not occur, turn all controls **OFF**, shut off the manual gas shutoff valve, wait at least 5 minutes, and retry only after gas has dissipated. Do not allow unburned gas to accumulate.

This unit is equipped with standing pilots. Each burner has one pilot. The pilots must be lit immediately after the manual gas shutoff valve is opened. There is no automatic flame failure safety shutoff device.

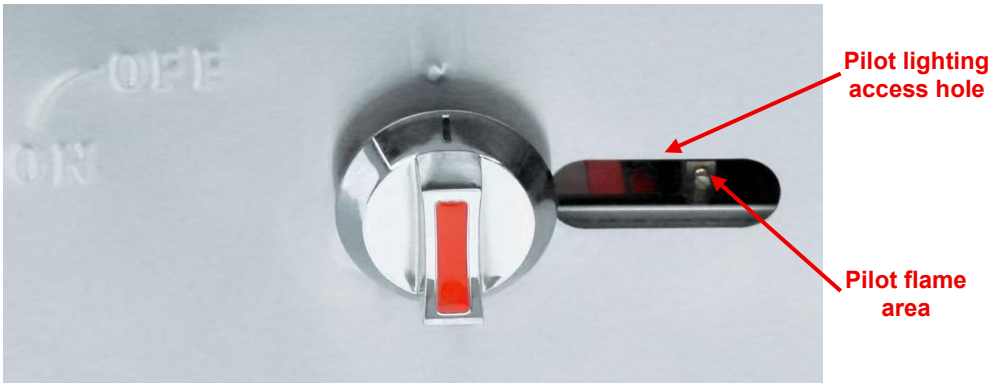

Figure F – Pilot lighting location, front access

1. Confirm the ventilation hood is operating.
2. Confirm all burner control knobs are in the **OFF** position.
3. Confirm the manual gas shutoff valve is closed.
4. Wait at least 5 minutes to allow any accumulated gas to dissipate.
5. Open the manual gas shutoff valve.
6. Using a suitable ignition source, light each pilot through the pilot lighting hole in the front panel. The pilot flame is viewed through the front pilot lighting access hole.
7. When the pilot flame is established, remove the ignition source.
8. Repeat for each pilot as required by the model.
9. Verify that each pilot flame is lit and stable before turning **ON** any burner control.
10. After all required pilots are lit and stable, turn the applicable burner control knob to the desired setting and verify that the burner ignites promptly.
11. If a burner does not ignite within a few seconds, turn all burner controls **OFF**, close the manual gas shutoff valve, wait at least 5 minutes, and retry only after gas has dissipated.
12. If the pilot will not light, will not remain lit, or burner ignition remains delayed or unstable, turn all control knobs **OFF**, close manual gas shutoff valve, discontinue use, and contact **qualified service personnel**.

During initial startup or after extended shutdown, several lighting attempts may be required because air may be present in the gas line. Do not allow unburned gas to accumulate.

Do not remove cooking grates, radiants, or lava rock components to light pilots from above. Pilots must be lit through the front pilot lighting access holes only.

Flame Appearance

- Burner flames should be steady and predominantly blue.
- Yellow, orange, lifting, rolling, unstable, noisy, or sooty flames may indicate poor combustion, dirty burners, incorrect gas supply conditions, blocked airflow, improper ventilation, or a service issue.

If abnormal flame conditions are observed, turn all control knobs **OFF**, close the manual gas shutoff valve, refer to the **Troubleshooting Guide**, or contact **qualified service personnel**.

Pilot Flame Adjustment

⚠ **WARNING!**	Pilot adjustment must be performed by **qualified service personnel** only. Improper pilot adjustment may result in delayed ignition, unstable flame, gas accumulation, poor combustion, or unsafe operation.

Pilot flames are factory adjusted. If a pilot flame is too small to reliably ignite the burner, too large, unstable, or repeatedly goes out, shut down the unit and contact **qualified service personnel**. Do not remove the front panel or attempt to adjust pilot flame unless qualified to do so.

Burner Adjustment

⚠ **WARNING!**	Burner adjustment must be performed by **qualified service personnel** only. Improper burner adjustment may result in yellow flame, lifting flame, poor combustion, carbon monoxide exposure, fire hazard, or unsafe operation.

Burners are factory adjusted for the gas type shown on the rating label. If burner flames appear yellow, lifting, unstable, noisy, sooty, or do not ignite promptly from the pilot, shut down the unit and contact **qualified service personnel**.

Do not remove the front panel, adjust air shutters, adjust mixing rings, change orifices, or modify gas components unless qualified to do so.

Burner Controls

Figure G – Burner control knob in OFF position

Control Knob Position

Indicator Points UP – **OFF**

Indicator Points LEFT – **ON/MAX** Flame

Indicator Between UP and LEFT – **Intermediate Flame**

Each burner is controlled by an individual manual gas valve. Burner output is adjusted by rotating the control knob between the **OFF** position and the maximum flame setting.

Control Positions

- **OFF** - Knob in the upward position
- **ON / MAX** - Knob rotated fully to the left (counterclockwise)
- **Intermediate Settings** - Any position between **OFF** and MAX provides a proportional flame level

Note: The **OFF** and **ON** markings are embossed on the face of the unit and may not appear next to each individual knob. Always use the knob indicator position to confirm the setting.

Lighting and Burner Operation

1. Confirm the manual gas shutoff valve is open and the pilot flame is lit and stable.
2. Select the desired burner control knob.
3. Turn the knob counterclockwise (to the left) from **OFF** toward the **ON** / MAX position.
4. Continue turning until the burner ignites.
5. Once ignition is confirmed, adjust the flame to the desired level.

Flame Adjustment

- Flame level is continuously adjustable between **OFF** and MAX.
- Use higher settings for preheating, searing, and heavy cooking loads.
- Reduce flame for slower cooking, finishing, holding briefly, or idle periods.

Important Operating Notes

- Do not turn **ON** a burner control unless the corresponding pilot flame is lit and stable.
- If burner does not ignite within a few seconds, turn all burner controls **OFF**, close the manual gas shutoff valve, wait at least 5 minutes, and retry only after gas has dissipated.
- Do not force the control knob beyond its normal rotation range.

- Always return the control knob to **OFF** when the burner is not in use.
- If any pilot flame goes out during operation, shut down the unit immediately by turning all control knobs **OFF** and closing the manual gas shutoff valve. Do not operate any burners until the pilot has been safely relit by following **Lighting the Pilots** section, and is stable.

Startup Procedure

⚠ **WARNING!**	Improper startup may result in fire, gas accumulation, burns, poor combustion, or unsafe operation. Do not operate the unit unless installation is complete, ventilation is operating, pilots are lit, and the drip tray is installed.

Before startup:

1. Confirm the unit is installed correctly and all installation checks are complete.
2. Confirm the ventilation hood is operating.
3. Confirm the unit is level and stable.
4. Confirm the drip tray is installed and properly seated.
5. Confirm cooking grates are installed and seated correctly.
6. Confirm radiant components or lava rock components are installed correctly.
7. Confirm the cooking area is clean and free of excessive grease, food debris, packaging, towels, utensils, or other combustible materials.
8. Confirm all control knobs are in the **OFF** position.
9. Follow the **Lighting the Pilots** section.
10. Confirm all required pilots are lit and stable.
11. Open burner controls only after the corresponding pilots are lit and stable.
12. Preheat the charbroiler before loading food.

Typical preheat time will vary depending on model size, grate position, gas supply, ventilation, ambient conditions, and desired cooking result. Do not begin cooking until the unit has reached the desired operating condition.

If ignition does not occur within a few seconds, turn all burner controls **OFF**, close the manual gas shutoff valve, wait at least 5 minutes, and retry only after gas has dissipated. If ignition continues to fail, discontinue use of the unit and contact qualified service personnel.

Normal Operation

During normal operation, the charbroiler uses open gas combustion to heat radiants or lava rock, which transfer heat upward to the cooking grates and food. Cooking performance depends on preheat time, flame setting, grate position, food load, fat content, product moisture, airflow, grease buildup, and operator technique.
The following conditions are normal:

- Standing pilots remain lit during operation.
- Burners ignite from the pilot flame when controls are turned on.
- Heat variation occurs across cooking zones.
- Recovery time is required after heavy loading.
- Light smoke or odor may occur during first use or burn-off.
- Occasional small flare-ups may occur during high-fat cooking.
- Grease and food drippings will collect in the drip tray during operation. Grease runoff may also pass through the front grease trough before entering the drip tray.
- Lava rocks will darken, collect grease, and break down over time.

The charbroiler should be monitored during use. Adjust controls, grate position, loading pattern, and cleaning frequency as needed to maintain safe operation and consistent cooking results. Do not leave the charbroiler unattended during operation.

Heat Zone and Grate Management

Each burner heats a specific zone. Wider charbroilers have multiple zones that can be used for different cooking tasks. Good heat zone management is critical for consistent results.

Heat Zones

- Use higher heat zones for searing or high-volume cooking.
- Use medium heat zones for general cooking.
- Use lower heat zones for finishing, slower cooking, or short holding periods.
- Avoid loading the entire cooking surface with cold product at one time unless the charbroiler has been fully preheated and recovery time is expected.
- Use a consistent loading pattern for repeatable cooking results.

Grate Positioning

- Use the grate position that provides the required cooking intensity for the food product.
- Use greater heat exposure for searing and faster cooking when flare-up conditions are controlled.
- Use reduced heat exposure or lower flame settings for fatty products, slower cooking, or flare-up control.
- Do not reposition grates while food is cooking.
- Do not reposition grates while the unit is hot.

Flare-Up Management

Flare-ups can occur when grease or food drippings contact hot radiants, lava rock, or burner-area surfaces. Small flare-ups are common during charbroiler cooking, especially with fatty foods, marinades, or heavy loading. Excessive flare-ups are not normal and must be corrected.

To help reduce flare-ups:

- Preheat properly before loading food.
- Keep the front grease trough clear and the drip tray installed and clean.
- Do not allow the grease trough to become blocked or the drip tray to overflow.
- Keep radiants or lava rock free of excessive grease and food debris.
- Do not overload the cooking surface.
- Avoid placing high-fat product directly over maximum flame without monitoring.
- Use lower flame settings where appropriate.
- Use grate position, flame setting, and food placement to manage heat intensity and flare-up behavior.
- Clean carbonized grease and food debris regularly.

If flare-ups become excessive:

1. Turn affected burner controls down or **OFF**.
2. Move food away from the flare-up area if it is safe to do so.
3. Do not pour water onto the charbroiler.
4. Allow flames to subside under supervision.
5. Clean grease buildup after shutdown and cooling.

If flames become uncontrolled, extend beyond the cooking area, or create an unsafe condition:

1. Turn all burner controls **OFF** if it is safe to do so.
2. Shut off the manual gas shutoff valve if safe to do so.
3. Use the fire suppression system or an appropriate fire extinguisher for the type of fire.
4. Follow site fire emergency procedures.
5. Do not resume operation until the unit has been inspected and the cause has been corrected.

Charbroiler Operation Best Practices

Proper operating practices are essential for safe operation, consistent food quality, and long equipment life.

Before Cooking

- Confirm ventilation is operating.
- Confirm the front grease trough is clear and the drip tray is installed and properly seated.
- Confirm grates, radiants, or lava rock components are correctly installed.
- Preheat the unit before loading food.
- Use the correct heat zone and grate position for the cooking task.

During Cooking

- Do not leave the unit unattended.
- Do not overcrowd the cooking surface.
- Manage high-fat foods carefully to reduce flare-ups.
- Do not allow the grease trough to become blocked or the drip tray to overflow.
- Use utensils suitable for charbroiler cooking.
- Do not use the cooking grates as a storage shelf.
- Do not place pans, trays, foil, or other objects over the cooking surface to hold heat or burn off debris.
- Reduce heat during idle periods.
- Turn unused burner zones **OFF** when practical.
- Keep towels, packaging, paper products, utensils, and combustible materials away from hot surfaces and open flame.

After Cooking

- Turn all burner controls **OFF** when cooking is complete.
- Follow **Complete Shutdown** procedure when the unit will not remain attended.

- Allow components and grease to cool before cleaning.
- Empty and clean the drip tray once safe to handle.
- Clean grates, radiants or lava rock area, and accessible surfaces according to the **Cleaning and Maintenance** section.

Abnormal Operating Conditions

Stop using the unit, turn all control knobs to **OFF**, close manual gas shutoff valve, and refer to the **Troubleshooting Guide** or contact **qualified service personnel** if any of the following conditions occur:

- gas odor
- pilot will not light or will not remain lit
- pilot flame goes out during operation or is not stable before burner use
- burner does not ignite within a few seconds
- delayed ignition or popping sound
- yellow, lifting, rolling, unstable, noisy, or sooty flame
- excessive smoke not related to normal cooking or first-use burn-off
- excessive flare-ups
- uncontrolled flames
- blocked grease trough or drip tray overflow
- cooking grates, radiants, lava rock supports, or lava rocks are missing, unstable, overloaded, or incorrectly installed
- control knob sticks, binds, feels loose, or does not shut off normally
- unusual vibration, noise, or visible damage
- water, cleaning solution, or grease has entered burner, pilot, control, or gas component areas
- the unit has been moved, dropped, damaged, or exposed to excessive water

If any pilot flame goes out, shut down the unit immediately by turning all knobs to **OFF** and closing the manual gas valve. Do not operate any burners until the pilot has been safely relit and is stable. Wait at least 5 minutes before attempting to relight. This waiting period allows unburned gas to dissipate. Do not continue operation if unsafe conditions are present.

Shutdown Procedure

⚠ **WARNING!**	Do not begin cleaning, servicing, repositioning grates, handling radiants, handling lava rock, or handling grease components until the unit has been shut down and cooled to a safe temperature. Hot grates, radiants, lava rock, grease, and metal surfaces can cause severe burns.

The unit may be shut down in one of two ways depending on how long it will remain out of use:

- **Standby shutdown** - for short idle periods when the unit will remain attended and may be returned to operation shortly
- **Complete shutdown** - for end of day, cleaning, maintenance, extended idle periods, or whenever the unit is not intended to remain ready for immediate use

Standby Shutdown

Use standby shutdown only for short periods when the unit will remain attended.

1. Turn all burner control knobs to the **OFF** position.
2. Confirm that all burners are off and that only pilots remain lit.
3. Confirm no food, grease buildup, utensils, towels, packaging, or combustible materials are left on or near the cooking surface.
4. Monitor the unit while pilots remain lit.

In standby mode, pilots remain lit but burners will not operate until the controls are turned on again.

Complete Shutdown

Use complete shutdown for end of day, before cleaning, during maintenance, after pilot outage, during abnormal operation, or whenever the unit will not be used for an extended period.

1. Turn all burner control knobs to the **OFF** position.
2. Confirm all main burners are off.
3. Shut off the manual gas shutoff valve.
4. Confirm that all burners are off and that pilot flames are extinguished.
5. Allow cooking grates, radiants, lava rock, drip tray, flue area, and metal surfaces to cool to a safe temperature.
6. Empty and clean the drip tray once it can be handled safely.
7. Clean the unit according to the **Cleaning and Maintenance** section.

Power Outage Shutdown

⚠ **WARNING!**	If power loss prevents proper ventilation, turn all controls **OFF**, shut off the manual gas shutoff valve if required by site procedure, and do not resume operation until required ventilation and normal operating conditions have been restored. Do not use the unit during a power outage if the ventilation hood or required building systems are not operating.

Gas Conversion

⚠ **WARNING!**	Improper gas conversion may result in fire, explosion, carbon monoxide exposure, poor combustion, equipment damage, serious injury, or death.

This unit may be configured for use with Natural Gas or LP Gas as indicated on the rating label. Gas conversion must be performed only by **qualified service personnel** using approved components and procedures.

- Do not attempt to convert the gas type of this unit.
- Do not attempt to change orifice sizes, adjust regulators, modify burners, adjust pilots, or alter gas components.
- Gas conversion requires specialized knowledge, tools, and verified procedures.
- Incorrect conversion may result in unstable flame, poor combustion, overheating, delayed ignition, gas leakage, or unsafe operation.
- After conversion, gas type, manifold pressure, burner operation, pilot operation, and leak testing must be verified by **qualified service personnel**.

Detailed gas conversion instructions are intentionally not included in this manual. Conversion procedures are provided separately to qualified service technicians.

If gas conversion is required, contact NORIOTA or a **qualified service provider** to obtain the correct instructions and components.

CLEANING AND MAINTENANCE

Regular cleaning and preventive maintenance are essential to maintaining safe operation, consistent cooking performance, food quality, and long equipment life. Accumulation of grease, food debris, carbonized oil, or residue may result in uneven heating, excessive smoke, flare-ups, poor flame behavior, corrosion, increased fire risk, or unnecessary service calls.

Only routine cleaning and basic operation should be performed by the operator. All adjustments, repairs, and internal servicing must be performed by **qualified service personnel**.

Cleaning and Maintenance Safety

⚠ **WARNING!**	Improper cleaning of hot surfaces, grease areas, burners, pilots, or control areas may result in burns, fire risk, equipment damage, gas accumulation, or unsafe operation. Shut the unit down properly and allow all surfaces to cool to a safe temperature before cleaning or maintenance.

⚠ **CAUTION!**	Do not use water, hose-down cleaning, pressure washing, excessive moisture, or spray cleaning methods on the charbroiler cabinet, burner area, pilot area, controls, gas components, or ventilation openings. Water intrusion may damage components, affect ignition, create unsafe combustion, or cause service issues.

- Shut the unit down in accordance with the **Complete Shutdown** Procedure before cleaning.
- Allow cooking grates, radiants, lava rock, drip tray, flue area, and exterior surfaces to cool to a safe handling temperature.
- Use appropriate protective equipment when handling warm grates, warm radiants, lava rock, grease, or cleaning tools.
- Apply cleaning solution to a cloth, pad, or approved tool. Do not spray directly into control, burner, pilot, or ventilation areas.
- Keep all gas components dry.
- Confirm all cleaned areas are dry before returning the unit to operation.
- If water, cleaner, or grease enters burner, pilot, control, or gas component areas, discontinue use until the condition has been corrected by **qualified service personnel**.

General Maintenance Guidance

Grease and carbon buildup are major causes of poor charbroiler performance. They increase smoke, create flare-up risk, reduce heat consistency, affect flavour, and can shorten the life of grates, radiants, lava rock components, burners, and surrounding metal surfaces.

Routine cleaning and preventive maintenance help to reduce flare-ups and grease fire risk, improve cooking consistency, reduce smoke and odour, protect cooking grates from heavy carbon buildup, keep radiants or lava rock systems working properly, support stable burner ignition and flame appearance, reduce corrosion risk, preserve stainless steel appearance, reduce unnecessary service calls, and extend equipment life

Do not:

- use corrosive, chlorine-based, sulfate-based, sulfide-based, or harsh cleaners not intended for commercial cooking equipment
- use ordinary steel wool, carbon-steel wire brushes, files, or carbon-steel tools on stainless steel surfaces
- use tools that gouge, bend, crack, or damage cooking grates, radiants, burners, lava rock supports, or drip tray
- strike grates, radiants, lava rock supports, burners, or control areas with utensils or tools
- cover the cooking grates with pans, trays, foil, or other objects to “burn off” debris
- pour water onto hot grates, radiants, lava rock, burners, pilots, or grease areas
- spray water, cleaners, or sanitizers into burners, pilots, controls, gas components, or ventilation openings
- immerse the unit in water or any other liquid
- operate the unit with wet burners, wet pilots, wet gas components, missing drip tray, missing radiants, or incorrectly installed lava rock supports
- bypass shutdown, cooling, drying, or reassembly procedures

Cleaning frequency depends on cooking volume, grease load, food type, marinades, sauces, ventilation

conditions, and site practices. Heavy-use operations, fatty foods, sugary marinades, and frequent flare-ups require more frequent cleaning.

During-Use Cleaning

Cleaning during operation helps maintain cooking consistency and reduces end-of-day buildup.

- Scrape loose food debris from cooking grates as needed using an appropriate grill brush or scraper.
- Do not allow heavy carbon or food debris to accumulate on the grates.
- Monitor flare-ups and reduce heat or reposition food if flare-ups become excessive.
- Monitor grease trough and drip tray accumulation.
- Do not allow the grease trough to become blocked or the drip tray to overflow.
- Reduce heat during idle periods.
- Do not leave the charbroiler at maximum flame when not actively cooking.
- Keep towels, utensils, packaging, paper products, and combustible materials away from cooking area.

Do not remove the drip tray, grates, radiants, lava rock, or lava rock support components while the unit is operating or while components are hot.

End-of-Day Cleaning

End-of-day cleaning should remove food debris, grease, and light carbon buildup before it hardens and becomes difficult to remove.

1. Turn all burner controls **OFF**.
2. Close the manual gas shutoff valve.
3. Allow the charbroiler, grates, radiants, lava rock, drip tray, and metal surfaces to cool to a safe handling temperature.
4. Remove cooking grates after they are cool enough to handle safely.
5. Brush or scrape food debris and carbon buildup from the top and bottom surfaces of the cooking grates.
6. Clean the front grease trough, then remove and clean the drip tray.
7. Wipe accessible interior ledges, grease trough surfaces, and other areas where grease or debris has accumulated.
8. Clean exterior stainless steel surfaces.
9. Confirm all parts are dry.
10. Reinstall all required components before the next use.

Do not return the unit to operation unless all required components are fully installed and dry.

Cooking Grate Cleaning

Cooking grates are exposed to high heat, grease, marinades, food debris, and carbon buildup. Regular cleaning is required for safe operation and consistent cooking results.

Daily or as needed:

1. Confirm all burner controls are set to **OFF**, the manual gas shutoff valve is closed, and the grates have cooled to a safe handling temperature.
2. Remove the cooking grates carefully. Grates are heavy. Use appropriate protective equipment.
3. Scrape or brush both sides of the grates to remove food debris, grease, and carbonized buildup.
4. Clean grate channels and contact surfaces where buildup may collect.
5. Wash grates with warm water and mild detergent if needed.
6. Rinse thoroughly.
7. Dry completely before reinstalling.
8. Lightly coat cast iron grates with cooking oil after cleaning if needed to help reduce rust and sticking.
9. Reinstall grates securely in the desired approved position.

Do not reinstall wet grates. Moisture can cause rust and may create steam or splatter when the unit is heated.

Radiant Model Cleaning and Care

Radiants help distribute heat and protect burners from direct food drippings. Grease, food debris, and carbon buildup on radiants can increase smoke, flare-ups, uneven heating, and component wear.

Daily or as needed:

1. Confirm the unit is **OFF**, the manual gas shutoff valve is closed, and all components have cooled to a safe handling temperature.
2. Remove cooking grates.
3. Inspect radiants for heavy grease, food debris, blockage, warping, corrosion, or damage.
4. Brush the top surfaces of the radiants to remove loose debris and carbon buildup.
5. Remove radiants only when necessary and only after they are cool enough to handle safely.
6. If removed, brush or scrape loose buildup from the radiants.

7. If washing is needed, clean with warm water and mild detergent, rinse thoroughly, and dry completely.
8. Reinstall each radiant securely in the correct support position.
9. Confirm each radiant is centered over the burner area and not resting directly on burner ports.

Do not operate radiant models without radiants installed. Do not operate with missing, damaged, incorrectly seated, heavily blocked, corroded, or wet radiants.

Radiants may discolor from normal heat exposure. This is expected and does not indicate a defect. Always dry radiants completely before reinstalling to reduce corrosion risk.

Lava Rock Model Cleaning and Care

Lava rocks collect grease, food drippings, and debris during normal operation. Excessive buildup can cause smoke, flare-ups, poor heat distribution, blocked airflow, and component damage. Lava rock support components must also remain seated correctly and free from excessive grease and food debris.

Daily or as needed:

1. Confirm the unit is **OFF**, manual gas shutoff valve is closed, and all components are cool enough to handle safely.
2. Remove cooking grates.
3. Remove loose food debris from the lava rock area.
4. Inspect lava rocks for heavy grease saturation, crumbling, blockage, or excessive buildup.
5. Rearrange lava rocks only as needed to maintain even distribution.
6. Do not stack lava rocks in heavy piles.
7. Do not overload lava rock support grates.
8. Do not allow lava rocks to block pilot flames, burner flames, burner ports, or combustion airflow.
9. Replace lava rocks when they are heavily saturated with grease, broken down, create excessive smoke or flare-ups, or can no longer be cleaned effectively.

Weekly, or more often if grease, food debris, carbon buildup, excessive smoke, or flare-ups are observed:

1. Remove lava rocks and place them in a safe, non-combustible container if they will be reused.
2. Remove lava rock support components.
3. Brush away food debris and carbon buildup.
4. Wash support components with warm water and mild detergent if needed.
5. Rinse and dry completely.
6. Reinstall support components securely.
7. Redistribute lava rocks evenly.
8. Reinstall cooking grates.

Do not wash lava rocks in water for reuse. Replace deteriorated or grease-saturated lava rock instead.

Do not operate lava rock models unless lava rock supports, lava rocks, cooking grates, and full underside drip tray are correctly installed.

Grease Trough and Drip Tray Cleaning

⚠ **WARNING!**	Hot grease can cause severe burns. Use extreme care when handling the drip tray. Do not remove, empty, or clean the drip tray while grease is at an unsafe temperature.

The front grease trough helps direct grease runoff into the drip tray. The drip tray also catches grease, food debris, and liquid residue that fall through the cooking area. The grease trough and drip tray must be cleaned regularly to reduce fire risk, smoke, odour, overflow, sanitation issues, and pest risk.

During operation:

- Monitor accumulation in the drip tray.
- Do not allow grease, food debris, or liquid residue to overflow.
- Increase monitoring during high-volume cooking or high-fat cooking.
- If excessive accumulation is observed, shut down the unit and allow it to cool before removing the tray.

Daily or more often during heavy use:

1. Confirm the unit has been completely shut down.
2. Confirm the manual gas shutoff valve is closed.
3. Allow grease and the tray to cool to a safe handling temperature.
4. Clear grease and food debris from the front grease trough.
5. Carefully remove the drip tray.
6. Empty grease and debris according to site procedures and applicable regulations.
7. Wash the drip tray using warm water and mild detergent.
8. Rinse and dry thoroughly.
9. Inspect the drip tray for damage, warping, excessive corrosion, or improper fit.

10. Reinstall the drip tray fully before returning the unit to operation.

Do not operate the unit unless the grease trough is clear and the drip tray is fully installed and properly seated.

Exterior and Stainless Steel Cleaning

Exterior cabinet surfaces should be kept clean and free of grease, food residue, and soil accumulation. If routine cleaning is neglected, grease and residue can bake onto hot surfaces and become much harder to remove.

CAUTION!	Improper cleaning tools or chemicals may damage stainless steel surfaces and increase future staining or corrosion risk.

Cleaning Procedure

- Use warm water and a mild soap or detergent on a soft cloth.
- Rinse with clean water and dry thoroughly.
- Do not allow water, cleaner, or sanitizer to remain on stainless steel surfaces.
- For grease or stubborn residue, use a non-abrasive cleaner suitable for stainless steel.
- Always rub in the direction of the stainless steel grain.
- Dry with a soft cloth after cleaning.

Do not use:

- ordinary steel wool
- carbon-steel wire brushes
- carbon-steel scrapers, files, or other carbon-steel tools
- abrasive methods that scratch the finish
- circular scrubbing patterns on polished stainless steel surfaces
- chlorine-based, iodide-based, ammonia-based, bromine-based, or corrosive cleaners unless specifically approved for the surface

Darkened heat-tint areas on stainless steel may occur from repeated exposure to heat. This may be normal near hot cooking areas, but these areas should be cleaned using appropriate stainless-safe methods only.

Burner and Pilot Area Inspection

WARNING!	Burner, pilot, air shutter, regulator, valve, and gas component adjustment must be performed by **qualified service personnel** only. Do not remove panels or disassemble gas components unless qualified to do so.

Burner and pilot areas should be kept free of grease, lint, and debris to support proper ignition, stable flame, and safe operation.

Operator-level inspection:

- Inspect only when the unit is **OFF**, cool, and the manual gas shutoff valve is closed.
- Check accessible areas for grease buildup, loose debris, or signs of obstruction.
- Keep the front, underside, rear flue area, and combustion air openings clear.
- Do not spray water or cleaning chemicals into burner or pilot areas.
- Do not remove the front panel for cleaning unless qualified to do so.
- Do not attempt to clean burner orifices, adjust pilots, adjust air shutters, or tune burners.

Contact **qualified service personnel** if:

- pilot flame is weak, unstable, too large, or repeatedly goes out
- burner flame is yellow, lifting, rolling, noisy, delayed, or sooty
- ignition is delayed or inconsistent
- burner performance changes after cleaning
- grease or cleaning solution enters burner, pilot, control, or gas component areas
- burner ports appear blocked and cannot be safely cleaned through normal operator-level cleaning

Flue and Ventilation Area Inspection

The flue area should be inspected regularly for obstruction, grease, or abnormal heat exposure. Blocked flue discharge or restricted airflow can affect safety, combustion, and performance.

- Inspect only when the unit is **OFF**, cool, and the manual gas shutoff valve is closed.
- Check for obstruction, grease buildup, debris, corrosion, or signs of abnormal heat exposure.
- Do not place objects on, over, behind, or around the flue outlet.
- Do not block the front, underside, rear, or flue area of the unit.
- Do not operate the unit if the flue area is blocked.
- Verify the ventilation hood is clean, operating, and unobstructed according to site procedures.

If flame behavior changes when ventilation system operates, the issue may be related to kitchen airflow, make-up air, or strong drafts. Contact **qualified service personnel** or a **ventilation professional** if condition persists.

Reassembly and Drying

After cleaning or maintenance:

- Confirm cooking grates are clean, dry, and seated securely.
- Confirm radiants are clean, dry, and seated correctly on radiant models.
- Confirm lava rock supports are clean, dry, and seated correctly on lava rock models.
- Confirm lava rocks are evenly distributed and not overloaded on lava rock models.
- Confirm burner, pilot, control, and gas component areas are dry.
- Confirm the grease trough is clear and the drip tray is clean, dry, fully installed, and properly seated.
- Confirm no cleaning tools, towels, packaging, or combustible materials remain on or near the unit.
- Confirm all control knobs are in **OFF** position before opening manual gas shutoff valve and restarting.

Do not operate the unit with wet components, blocked grease trough, missing drip tray, residual cleaner, or water in burner, pilot, control, or gas component areas.

Area Around and Beneath the Unit

Grease and debris accumulation around the unit increases sanitation problems, cleaning difficulty, pest risk, and fire risk.

- Clean around the unit daily.
- Clean behind and beneath the unit on a scheduled basis appropriate to the operation.
- Keep the surrounding area free of grease accumulation, food debris, packaging, towels, paper products, and combustible clutter.
- Do not store items on, behind, beneath, or against the unit or block airflow under or around the unit.
- Do not place objects between the bottom of the unit and the counter or equipment stand.

Preventive Maintenance and Service Boundary

Preventive maintenance is a documented program of routine checks and cleaning intended to support safe, sanitary, and efficient equipment operation.

Operators may perform:

- during-use scraping and debris removal
- daily cooking grate cleaning
- grease trough cleaning and drip tray removal and cleaning
- radiant surface cleaning on radiant models
- lava rock inspection, redistribution, and replacement on lava rock models
- lava rock support cleaning
- exterior stainless steel cleaning
- basic visual inspection of surface, grease buildup, flame appearance, airflow obstruction, and flue
- basic observation of heat consistency and flare-up behaviour during normal cooking

Qualified service personnel should perform:

- pilot adjustment
- burner tuning or air shutter adjustment
- regulator adjustment or replacement
- gas valve adjustment, servicing, or replacement
- burner orifice inspection, replacement, or cleaning beyond routine external access
- internal gas system inspection
- pressure verification and adjustment
- gas conversion between Natural Gas and LP Gas
- repair of leaking, stripped, damaged, unstable, or unsafe components
- service involving panel removal or internal disassembly

Improper servicing may result in unsafe operation, equipment damage, reduced performance, gas leakage, poor combustion, carbon monoxide exposure, or affected warranty coverage.

Recommended Maintenance Schedule

Use the schedule below as a baseline. Increase frequency as required by daily volume, grease load, product type, spills, debris, flare-up behaviour, or site conditions.

Task	Recommended Frequency
Scrape food debris from cooking grates	During operation as needed
Monitor grease trough and drip tray accumulation	During operation
Reduce idle heat when not actively cooking	During operation
Clean cooking grates and grease trough	End of day
Remove, empty, wash, rinse, dry, and reinstall drip tray	Daily or more often with heavy use

Wipe exterior stainless steel surfaces	Daily
Clean surrounding area around unit	Daily
Inspect cooking grates for carbon buildup, cracking, rust, or damage	Daily
Inspect radiants for grease buildup, blockage, warping, corrosion, or damage	Daily or as needed
Inspect lava rocks for grease saturation, crumbling, or excessive buildup	Daily or as needed
Replace deteriorated or grease-saturated lava rocks	As needed
Clean lava rock support components	Weekly or as needed
Clean behind and beneath unit	Weekly or as site conditions require
Inspect accessible burner and pilot areas for grease, lint, or debris	Weekly visual check
Inspect flue area for grease, obstruction, or abnormal heat exposure	Weekly visual check
Verify burner flames are stable and predominantly blue	Weekly
Inspect gas connections and visible components for wear or damage	Monthly visual check by operator; formal inspection by qualified personnel as required
Have unit inspected by qualified service personnel	At least annually, or more often in heavy-use applications

Final Maintenance Reminder

Regular inspection, cleaning, grate care, drip tray management, lava rock replacement where applicable, and prompt correction of minor issues will help prevent costly repairs, reduce downtime, improve cooking consistency, reduce smoke and flare-ups, and extend the operating life of the unit.

Maintenance Log

Record all cleaning, inspection, and maintenance performed on this unit in the log below. Maintaining accurate records supports safe operation, helps identify recurring issues, and may assist in service planning or warranty evaluation.

For best results, include observations such as burner ignition performance, flame appearance, grate condition, radiant condition, lava rock condition, drip tray condition, excessive smoke, flare-ups, unusual odours, or signs of abnormal operation.

Date	Cleaning/Maintenance Performed	Notes / Observations	Performed By (Initials)

TROUBLESHOOTING GUIDE

If the charbroiler does not appear to be operating correctly, review the **Operation**, **Shutdown Procedure**, and **Cleaning and Maintenance** sections first. Many issues are caused by startup sequence, gas supply, ventilation, pilot condition, grate position, food load, drip tray condition, radiant or lava rock condition, or cleaning needs and can often be corrected without service.

Use the guide below to identify common symptoms, likely causes, and recommended corrective actions. If the issue persists after completing the recommended steps, discontinue use and contact **qualified service personnel**.

⚠ **WARNING!**	If the issue involves gas odor, visible leakage, unstable flame, delayed ignition, excessive flare-ups, uncontrolled flames, overheating, or any other unsafe condition, turn all control knobs **OFF**, close the manual gas shutoff valve, and do not resume operation until the problem has been corrected.

⚠ **WARNING!**	Shut the unit down by turning all control knobs **OFF** and closing the manual gas shutoff valve. Allow the unit to cool before inspection, cleaning, or maintenance. Do not attempt to adjust, repair, disassemble, or modify gas, burner, pilot, regulator, or control components unless qualified to do so.

Before Calling for Service

Before troubleshooting specific issues, confirm the following:

- The gas supply is turned on.
- The manual gas shutoff valve is open during operation and accessible for emergency shutdown.
- The gas type matches the rating label.
- The gas pressure regulator is installed and oriented correctly.
- All control knobs are in the correct position.
- Each pilot is lit and stable before the corresponding burner control is opened.
- Burner controls have not been opened unless the corresponding pilot flame is lit and stable.
- Burner and pilot areas are dry and have not been exposed to water, cleaner, or grease.
- The ventilation hood is operating and unobstructed.
- Make-up air is available and strong drafts are not affecting the unit.
- The unit is level front-to-back and side-to-side.
- Cooking grates are installed and seated correctly.
- Radiants or lava rock components are installed correctly for the model configuration.
- The front grease trough is clear and the drip tray is installed, properly seated, and not full.
- The cooking area is free of excessive grease, food debris, carbon buildup, and packaging materials.
- The unit has been allowed to preheat properly.
- If other gas appliances connected to the same gas supply are also not operating correctly, the issue may be related to the building gas supply rather than the charbroiler.

Many apparent equipment problems are resolved by correcting one of the above conditions.

Symptom	Possible Cause	Corrective Action
Power, Gas, and Ignition		
Pilot will not light	Manual gas shutoff valve is closed	Open the manual gas shutoff valve only when ready to light pilots immediately.
	Gas supply is unavailable	Verify gas supply is available. If other gas appliances are also affected, contact the gas supplier or qualified service personnel.
	Air in gas line during first startup or after extended shutdown	Turn all controls **OFF**, close the manual gas shutoff valve, wait at least 5 minutes, then repeat the Lighting the Pilots procedure.
	Ignition source is not reaching pilot	Use a suitable ignition source through the front pilot lighting access hole only. Do not light from above.
	Pilot opening, pilot tube, or pilot assembly is blocked, wet, or damaged	Turn all controls **OFF**, close the manual gas shutoff valve, discontinue use, and contact qualified service personnel.

Symptom	Possible Cause	Corrective Action
Pilot lights but will not stay lit	Pilot flame is weak or unstable	Turn all controls **OFF**, close the manual gas shutoff valve, wait at least 5 minutes, and relight. If the problem continues, contact qualified service personnel.
	Draft, hood imbalance, or make-up air issue	Turn all controls **OFF**, close the manual gas shutoff valve, verify ventilation, and eliminate strong drafts where possible.
	Pilot, gas valve, or gas supply issue	Turn all controls **OFF**, close the manual gas shutoff valve, discontinue use, and contact qualified service personnel.
Pilot goes out during operation	Draft, gas supply interruption, dirty pilot area, or pilot adjustment issue	Turn all controls **OFF**, close the manual gas shutoff valve, wait at least 5 minutes, and relight only after the condition is safe. If it repeats, contact qualified service personnel.
Burner does not ignite	Corresponding pilot is not lit or not stable	Turn all controls **OFF**, close the manual gas shutoff valve, wait at least 5 minutes, then relight pilots before opening burner controls.
	Control knob not opened correctly	Confirm knob position and follow Burner Controls section.
	Burner, pilot, or gas component is wet after cleaning	Turn all controls **OFF**, close the manual gas shutoff valve, allow components to dry fully. If ignition remains unreliable, contact qualified service personnel.
	Burner, valve, pilot, or internal gas component issue	Turn all controls **OFF**, close the manual gas shutoff valve, discontinue use, and contact qualified service personnel.
Repeated ignition failure	Startup sequence not followed correctly	Turn all controls **OFF**, close the manual gas shutoff valve, wait at least 5 minutes, then restart exactly as instructed.
	Pilot is not stable before burner control is opened	Turn all controls **OFF**, close the manual gas shutoff valve. Do not continue ignition attempts with an unstable pilot.
	Gas supply, ventilation, draft, or internal gas issue	Turn all controls **OFF**, close the manual gas shutoff valve, discontinue use, and contact qualified service personnel.
Delayed ignition or popping sound	Pilot flame is weak, unstable, or not reaching burner correctly	Turn all controls **OFF**, close the manual gas shutoff valve, discontinue use, and contact qualified service personnel.
	Burner area affected by grease, debris, or moisture	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, clean accessible areas, and dry fully.
	Gas pressure, pilot, burner, or control issue	Turn all controls **OFF**, close the manual gas shutoff valve, discontinue use, and contact qualified service personnel.
Gas odor is present	Leak or unsafe gas condition	Turn all controls **OFF**, close the manual gas shutoff valve if safe, do not relight, evacuate as required, and follow site gas emergency procedures.
Flame Appearance and Burner Performance		
Burner flame is yellow, orange, or sooty	Dirty burner area, grease buildup, or blocked airflow	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, and clean accessible areas.
	Radiants, lava rocks, or support components are blocked or heavily coated	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, then clean or correct component setup.
	Incorrect gas type or pressure condition	Turn all controls **OFF**, close the manual gas shutoff valve, discontinue use, and contact qualified service personnel.
	Burner adjustment or air shutter issue	Do not adjust burners or air shutters. Turn all controls **OFF**, close the manual gas shutoff valve, and contact qualified service personnel.
Flame lifts, rolls, floats, or appears unstable	Strong draft, hood imbalance, or excessive air movement	Turn all controls **OFF**, close the manual gas shutoff valve if unsafe, verify hood and make-up air conditions, and eliminate strong drafts where possible.

Symptom	Possible Cause	Corrective Action
	Blocked flue or restricted combustion air	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, and remove obstruction if accessible and safe.
	Incorrect gas pressure, air mixture, or internal gas issue	Turn all controls **OFF**, close the manual gas shutoff valve, discontinue use, and contact qualified service personnel.
Flame is low on all burners	Manual gas shutoff valve not fully open	If safe, confirm the manual gas shutoff valve is fully open during operation.
	Gas supply volume is insufficient	Contact qualified service personnel or gas supplier to verify supply capacity.
	Incorrect gas pressure or regulator issue	Do not adjust regulator. Turn all controls **OFF**, close the manual gas shutoff valve, and contact qualified service personnel.
	Corresponding control setting is low	Adjust the control setting as appropriate for the cooking task.
	Burner, valve, or orifice issue	Turn all controls **OFF**, close the manual gas shutoff valve, and contact qualified service personnel.
Excessive carbon deposits around burner area	Poor combustion, blocked airflow, or dirty burner area	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, clean accessible areas, and verify airflow.
	Incorrect gas type, pressure, or burner adjustment	Turn all controls **OFF**, close the manual gas shutoff valve, discontinue use, and contact qualified service personnel.
Heat, Cooking Results, and Grate Position		
Food cooks unevenly	Charbroiler not fully preheated	Preheat before loading food.
	Uneven loading pattern	Load food evenly and use consistent zone patterns.
	Surface overloaded	Reduce load and avoid crowding.
	Food load is too cold or frozen	Allow additional recovery time or reduce batch size.
	Unit is not level	Turn all controls **OFF**, close the manual gas shutoff valve when not in use, allow to cool, and re-level unit.
	Grates are not seated correctly	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, and reinstall grates securely.
	Radiants, lava rocks, or support components are missing, misplaced, or heavily soiled	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, and correct setup or clean components.
One zone cooks differently than another	Different control settings or loading pattern	Confirm zone settings and loading pattern.
	Grate position differs between zones	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, and set grates consistently if desired.
	Burner, pilot, or gas system issue	Turn all controls **OFF**, close the manual gas shutoff valve, and contact qualified service personnel.
Recovery is slow after loading	Heavy food load	Reduce batch size and allow recovery time.
	Insufficient preheat	Preheat longer before loading food.
	Frozen or wet product	Reduce load, drain product where appropriate, or adjust cooking process.
	Grease or carbon buildup reducing heat transfer	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, and clean grates, radiants, or lava rock area.
	Gas supply or ventilation issue	Verify gas supply, hood operation, and make-up air. Contact qualified service personnel if unresolved.
Food sticks to grates	Grates are dirty or carbonized	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, and clean grates.
	Grates are dry after cleaning	Clean and dry grates, then lightly oil as appropriate for cooking use.
	Food moved too soon	Allow proper searing time before turning product.
Sear marks are not as desired	Wrong side of reversible grate is being used	Turn all controls **OFF**, close the manual gas shutoff valve, allow grates to cool, then reverse grates to desired sear-mark side.

Symptom	Possible Cause	Corrective Action
Cooking is too aggressive	Flame setting too high, grate position too close, or fatty product over high heat	Reduce flame, reposition food, or change grate position after shutdown and cooling.
Cooking is too slow	Flame setting too low, insufficient preheat, heavy load, or grate position too far from heat	Increase flame as appropriate, preheat longer, reduce load, or change grate position after shutdown and cooling.
Flare-Ups, Smoke, and Odor		
Small flare-ups during cooking	Normal grease or food drippings contacting hot surfaces	Monitor closely and continue operation if flare-ups remain controlled.
Excessive flare-ups	High-fat product, excessive grease buildup, or overloading	Reduce flame, reposition food if safe, and increase cleaning frequency.
	Grease trough is blocked, or drip tray is full or not seated correctly	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, then clear the grease trough and empty, clean, dry, and reinstall the drip tray.
	Radiants are heavily coated with grease or debris	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, then clean radiants.
	Lava rocks are grease-saturated, overloaded, or stacked in heavy piles	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, then redistribute or replace lava rocks.
	Food load is too heavy or too fatty for current flame setting	Reduce load, lower flame, and cook in smaller batches.
Flames become uncontrolled or extend beyond cooking area	Grease fire or unsafe flare-up condition	Turn all controls **OFF**, close the manual gas shutoff valve if safe, use fire suppression or appropriate extinguisher, and follow site fire emergency procedures. Do not use water.
Excessive smoke during first use	Protective coating, manufacturing residue, or initial burn-off	Complete initial burn-off with ventilation operating. If odor smells like gas, turn all controls **OFF**, close the manual gas shutoff valve, and follow gas emergency procedures.
Excessive smoke during normal use	Grease, food debris, or carbon buildup	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, and clean grates, radiants or lava rock area, drip tray, and accessible surfaces.
	Heat setting too high for food load	Reduce flame setting.
Persistent odor during operation	Grease, food debris, dirty drip tray, or carbon buildup	Turn all controls **OFF**, close the manual gas shutoff valve after use, allow to cool, and clean thoroughly.
	Cleaner residue not removed	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, clean with approved methods, rinse, and dry completely.
	Gas odor	Turn all controls **OFF**, close the manual gas shutoff valve if safe, do not relight, and follow site gas emergency procedures.
Grease Trough, Drip Tray, and Cleaning-Related Issues		
Drip tray overflows	Tray not emptied frequently enough	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, and empty tray more frequently.
	High-fat product load	Increase monitoring and emptying frequency after shutdown and cooling.
	Solid debris buildup in tray	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, then empty, wash, rinse, dry, and reinstall tray.
	Grease trough blockage, tray not emptied frequently enough, or high-fat product load	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, then clear the grease trough and empty, clean, dry, and reinstall the drip tray.
Grease or debris accumulates under unit	Drip tray missing, full, damaged, or not seated correctly	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, clean area, and reinstall or replace drip tray.
Unit does not operate correctly after cleaning	Burner, pilot, control, or gas component area exposed to water or cleaner	Turn all controls **OFF**, close the manual gas shutoff valve, allow to dry fully. If condition persists, contact qualified service personnel.

Symptom	Possible Cause	Corrective Action
Ignition problems after cleaning	Water or cleaning solution entered pilot or burner area	Turn all controls **OFF**, close the manual gas shutoff valve, allow components to dry fully. If ignition remains unreliable, contact qualified service personnel.
Rust appears on grates or radiants	Components left wet after cleaning	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, clean, dry thoroughly, and lightly oil grates as appropriate.
Stainless steel staining or corrosion	Harsh cleaner, chlorine, iodine, ammonia, bromine, or improper tool exposure	Stop using improper cleaner. Clean and rinse thoroughly with approved methods.
Scratches on stainless steel	Wrong tool or scrubbing direction	Use non-abrasive cleaners and rub with the grain of the stainless steel.
Radiant and Lava Rock Issues		
Excessive smoke on radiant model	Radiants coated with grease, food debris, or carbon buildup	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, then clean radiants.
Excessive flare-ups on radiant model	Radiants heavily soiled, missing, damaged, or incorrectly seated	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, then clean, inspect, and reinstall radiants correctly.
Uneven heat on radiant model	Radiants misplaced, blocked, warped, or damaged	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, then correct radiant placement or contact qualified service personnel.
Excessive smoke on lava rock model	Lava rocks are grease-saturated or overloaded	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, then redistribute or replace lava rocks.
Excessive flare-ups on lava rock model	Lava rocks are saturated, stacked too heavily, or blocking airflow	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, then correct lava rock placement or replace lava rocks.
Uneven heat on lava rock model	Lava rocks unevenly distributed	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, then redistribute lava rocks evenly.
Burner flame affected on lava rock model	Lava rocks blocking burner flame, pilot flame, burner ports, or airflow	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, then reposition lava rocks correctly.
Lava rocks crumble or break down	Normal wear, grease saturation, or heavy use	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, and replace lava rocks.
Support components are heavily coated or blocked	Grease, food debris, or carbon buildup	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, then clean support components.
Ventilation, Flue, and Installation-Related Issues		
Burner flame becomes unstable when hood operates	Strong draft or make-up air imbalance	Turn all controls **OFF**, close the manual gas shutoff valve if unsafe, verify hood and make-up air operation, and eliminate strong drafts where possible.
Pilot goes out when ventilation operates	Draft, make-up air imbalance, or ventilation issue	Turn all controls **OFF**, close the manual gas shutoff valve, discontinue use, and contact qualified service personnel or ventilation professional.
Excessive heat around unit	Improper clearance, blocked airflow, or unsuitable location	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, and verify required clearances and ventilation.
Poor recovery or overheating	Flue area obstructed	Turn all controls **OFF**, close the manual gas shutoff valve, allow to cool, and clear obstruction if accessible and safe.
	Restricted ventilation or insufficient make-up air	Verify hood operation and make-up air. Contact qualified service personnel or ventilation professional if unresolved.
Unit operates poorly after being moved	Gas connection disturbed	Turn all controls **OFF**, close the manual gas shutoff valve, and do not operate until installation and gas connection are verified by qualified personnel.
	Unit no longer level	Turn all controls **OFF**, close the manual gas shutoff valve when not in use, allow to cool, and re-level unit.
Unit seems unstable	Legs not installed correctly or counter is not stable	Turn all controls **OFF**, close the manual gas shutoff valve, and discontinue use until installation is corrected.

Symptom	Possible Cause	Corrective Action
Heat damage near surrounding surfaces	Improper clearance, blocked ventilation, or nearby heat-sensitive materials	Turn all controls **OFF**, close the manual gas shutoff valve, remove materials, and verify installation is suitable.
Control Operation		
Control knob sticks, binds, feels loose, or does not turn normally	Damaged, contaminated, or worn control valve	Turn all controls **OFF**, close the manual gas shutoff valve, discontinue use, and contact qualified service personnel.
Control knob does not shut off normally	Valve or control fault	Close the manual gas shutoff valve immediately if safe and contact qualified service personnel.
Burner remains on when knob is **OFF**	Valve fault or unsafe gas condition	Close the manual gas shutoff valve immediately if safe. Do not operate. Contact qualified service personnel.
Control marking is unclear or knob is damaged	Knob or marking damage	Turn all controls **OFF**, close the manual gas shutoff valve when not in use, and replace damaged parts before operation.

When to Stop and Call for Service

Stop using the unit, turn all control knobs **OFF**, close the manual gas shutoff valve, and contact qualified service personnel if any of the following occur:

- gas odor is present
- pilot repeatedly will not light or will not stay lit
- burner does not ignite after normal startup checks
- delayed ignition, popping, soot, or repeated unstable flame occurs
- excessive flare-ups continue after cleaning and normal operating corrections
- uncontrolled flames occur
- yellow, lifting, rolling, noisy, or sooty flame continues after cleaning and airflow checks
- control knob sticks, binds, feels loose, or will not shut off normally
- burner remains on when the knob is **OFF**
- visible gas line damage, loose fitting, or suspected leak is present
- unit has been damaged, dropped, moved improperly, or exposed to excessive water
- gas conversion, pressure adjustment, regulator service, pilot adjustment, burner tuning, or internal gas-system work is needed

If troubleshooting points to gas system adjustment, pilot adjustment, burner tuning, regulator service, internal component repair, or any condition involving panel removal or internal disassembly, turn all controls **OFF**, close the manual gas shutoff valve, discontinue use, and contact **qualified service personnel**.

WARRANTY

For full warranty terms, conditions, limitations, and exclusions, please visit:

https://noriota.ca/pages/warranty-policy

To register your product online, visit:

https://noriota.ca/pages/warranty-registration

Please have your model number and serial number available when registering your product or requesting warranty support.

Scan to register your product online:

SPARE PARTS AND SERVICE INFORMATION

Spare Parts Identification

Replacement parts diagrams and component lists for NORIOTA equipment are available online to support service, maintenance, and parts ordering.

These diagrams are provided for reference and identification purposes only and are intended for use by **qualified service personnel** and authorized dealers when identifying replacement components.

Accessing Spare Parts Diagrams

Current spare parts diagrams and part identification resources can be found at:

www.noriota.ca

Search by model number to locate the appropriate parts documentation. Ensure you are referencing the correct model and revision before selecting parts.

Important Notes Regarding Spare Parts

Spare parts diagrams illustrate component locations and assemblies but do not replace professional service training.

Parts availability may vary by model, production run, or revision.

Always verify the model number and serial number before ordering replacement parts.

Use of non-genuine replacement parts may affect performance, safety, and warranty coverage.

Service and Parts Ordering Guidance

For parts ordering, warranty inquiries, or service assistance, contact your authorized NORIOTA dealer, email support@noriota.ca, or visit www.noriota.ca.

Only **qualified service personnel** should install replacement components, especially gas system, burner, pilot, regulator, or safety-related parts. Improper installation may result in equipment damage, unsafe operation, gas leakage, poor combustion, or affected warranty coverage.

Rating Label Information

The rating label contains important technical and identification information for the unit, including:

- model number
- serial number
- gas type
- input rating
- manifold pressure requirements
- clearance requirements
- certification information, including applicable safety and sanitation standards

Always verify that the gas type, input rating, manifold pressure, clearance requirements, and installation requirements shown on the rating label match the installation site and utility supply before placing the unit into service.

Rating Label Location

The rating label is located on the unit in a visible service-access location. The exact location may vary by model.

Do not remove, cover, deface, or paint over the rating label. The rating label must remain legible for the life of the equipment.

COMMISSIONING RECORD

Record the information below at the time of installation. This record helps confirm proper installation conditions, supports future service, and may assist in warranty evaluation. Retain this page for your records.

UNIT AND PURCHASE INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Purchased From (Dealer / Supplier): _____

Dealer Contact (if available): _____

INSTALLATION DETAILS

Installation Date: _____

Installation Location (Site / Address): _____

Installed By (Company / Technician Name): _____

Installer Contact (if available): _____

GAS SUPPLY VERIFICATION	UNIT SETUP AND CONDITIONS
Gas Type (Natural Gas/LP Gas): _____ Supply Pressure (measured): _____ ☐ Verified matches range on rating label or manual Manifold Pressure (measured): _____ ☐ Verified matches rating label specification Gas Pressure Regulator Installed Correctly: ☐ Yes ☐ No Gas Connection Leak Checked: ☐ Yes ☐ No Manual Shutoff Valve Accessible: ☐ Yes ☐ No	Unit Level Confirmed: ☐ Yes ☐ No Legs Installed Properly: ☐ Yes ☐ No Clearances Verified: ☐ Yes ☐ No Ventilation / Hood Operation Verified: ☐ Yes ☐ No Flue Area Unobstructed: ☐ Yes ☐ No Packaging, Protective Film, and Shipping Materials Removed: ☐ Yes ☐ No Grease Trough Clear and Drip Tray Properly Seated: ☐ Yes ☐ No

INITIAL OPERATION CHECK

Pilots Light and Remain Stable: ☐ Yes ☐ No	Initial Burn-Off Completed: ☐ Yes ☐ No
Burners Ignite and Operate Correctly: ☐ Yes ☐ No	Active Burner Zones Heat and Respond Normally: ☐ Yes ☐ No
Burner Flames Stable and Predominantly Blue: ☐ Yes ☐ No	Flare-Ups Within Normal Range During Test: ☐ Yes ☐ No
Control Knobs Operate Smoothly and Shut Off Properly: ☐ Yes ☐ No	Ambient Temperature at Installation: _____
Gas Odor Present: ☐ Yes ☐ No - if yes, do not operate	Abnormal Noise or Vibration: ☐ Yes ☐ No

NOTES / OBSERVATIONS

_____

_____

INSTALLER CONFIRMATION

Installer Name: _____

Signature: _____

Date: _____

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