



# **ZoneCommand™**

## **Installation, Operating & Maintenance Manual**

### **Thermal Engineering Corporation**

P.O. Box 868, Columbia, South Carolina 29202-0868  
2741 The Boulevard, Columbia, South Carolina 29209  
Telephone: (803) 783-0750 Toll-free (800) 331-0097  
Fax : (803) 783-0756 Toll-free fax: (888) 581-0286

Website: [www.tecinfrared.com](http://www.tecinfrared.com)

## Warnings

### FOR YOUR SAFETY

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

### WARNING

**IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING, AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**

**CAUTION:** POST IN PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER. YOU MAY USE THE YELLOW STICK-ON LABEL TEMPORARILY UNTIL YOU RECEIVE THE DATA FROM YOUR LOCAL GAS SUPPLIER.

**WARNING:** YOU MUST MAINTAIN THIS APPLIANCE FREE AND CLEAR FROM COMBUSTIBLES. YOU MUST MAINTAIN THE MINIMUM CLEARANCES FOR COMBUSTIBLE AND NON COMBUSTIBLE CONSTRUCTION.

## Damage During Shipment

THE TEC ZONECOMMAND™ GRIDDLE HAS BEEN ASSEMBLED, TESTED AND INSPECTED AT THE FACTORY. UPON ARRIVAL, THE COMPLETE GRIDDLE SHOULD BE CHECKED FOR ANY DAMAGE THAT MAY HAVE OCCURRED DURING SHIPMENT.

THE CARRIER IS RESPONSIBLE FOR ALL DAMAGE IN TRANSIT WHETHER VISIBLE OR CONCEALED. DO NOT PAY THE FREIGHT BILL UNTIL THE GRIDDLE HAS BEEN THOROUGHLY CHECK FOR DAMAGE. IF CONCEALED DAMAGE IS FOUND LATER, CONTACT THE CARRIER IMMEDIATELY TO FILE A CLAIM.

**WARNING:** CAREFULLY EXAMINE THE CERAMIC BURNER HEADS FOR CRACKS. CHECK THE FOUR (4) SCREWS THAT MOUNT THE CERAMIC BURNER HEAD TO THE BURNER BOX FOR TIGHTNESS. AIR AND GAS MIXTURE CAN ESCAPE AND CAUSE BACKFIRE IF THE BURNER HEAD IS NOT TIGHT.

### If Equipment Arrives Damaged

**VISIBLE LOSS OR DAMAGE:** BE CERTAIN TO NOTE THIS ON THE FREIGHT OR EXPRESS RECEIPT AND HAVE IT SIGNED BY THE DELIVERY PERSON.

**FILE CLAIM FOR DAMAGES IMMEDIATELY REGARDLESS OF EXTENT OF DAMAGE.**

**CONCEALED LOSS OR DAMAGE:** IF DAMAGE IS NOTICED WHEN EQUIPMENT IS UNPACKED, NOTIFY THE FREIGHT COMPANY IMMEDIATELY, AND FILE A **CONCEALED DAMAGE CLAIM**. THIS MUST BE DONE IMMEDIATELY. BE SURE TO RETAIN THE SHIPPING CONTAINER FOR INSPECTION.

**THERMAL ENGINEERING CORPORATION (TEC) IS NOT RESPONSIBLE FOR LOSS OR DAMAGE DURING TRANSIT.**

### Save Manual For Future Reference

THIS INSTALLATION, OPERATING & MAINTENANCE MANUAL SHOULD BE RETAINED IN A SAFE PLACE FOR FUTURE REFERENCE. THE INSTALLATION OF YOUR NEW GRIDDLE MUST CONFORM TO LOCAL CODES OR IN THE ABSENCE OF LOCAL CODES WITH THE CURRENT NATIONAL FUEL GAS CODE ANSI Z223.1 NFPA 54 (latest edition) OR CAN/CGA-B149.1, NATURAL GAS AND PROPANE INSTALLATION CODE.

# Limited Warranty

Effective 9/1/04. Thermal Engineering Corporation (TEC) warrants to the original purchaser ("Customer"), all new commercial cooking appliances, replacement parts ("products") installed after March 1997 to be free of defects in material or workmanship subject to the following terms and conditions.

## LENGTH OF WARRANTY

All products other than replacement parts shall be warranted for a period of one year from the date of installation. TEC replacement parts are warranted for a period of ninety (90) days from the date of installation.

## LIMITATIONS OF LIABILITY

In the event of warranty claim or otherwise, the sole obligation of Thermal Engineering Corporation shall be the repair and/or replacement at the option of TEC of the product or component or part thereof. Such repair or replacement shall be at the expense of TEC except that the Customer shall pay the following expenses: all freight and labor expense for TEC replacement parts; for all other products, mileage exceeding 50 miles or travel more than one hour, labor costs of more than one person, overtime rates, truck charges, difference between ground and other mode of transportation and holiday charges. Any repair or replacement under this Limited Warranty does not constitute an extension of the original warranty for any period for the product or for any component or part thereof. Parts to be replaced under this Limited Warranty will be repaired at the option of TEC with new or functionally operative parts.

**The liability of TEC on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence strict liability or any theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and customer specifically renounces any rights to recover, special, incidental, consequential or other injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of product.**

If any oral statements have been made regarding the TEC products, such statements do not constitute warranties and are not part of the contract sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

**This limited warranty is exclusive and is in lieu of all other warranties whether written, oral, statutory or implied, including but not limited to any warranty of merchantability of fitness for particular purpose or warranty against latent defects.**

## EXCLUSIONS

The warranties provided by Thermal Engineering Corporation do not apply in the following instances:

1. Defects arising out of or resulting from improper installation or maintenance, abuse, misuse, modification or alteration by unauthorized service personnel, or any other condition attributable to a defect in material or workmanship. Proper installation and maintenance are the responsibility of the installer and Customer, respectively. Proper installation and maintenance procedures are prescribed in the Installation, Operating and Maintenance Manual.

2. In the event that the product was damaged after leaving the factory due to flood, fire, other acts of God, accident, damage during shipment should be reported to carrier and is not the responsibility of TEC.
3. In the event the serial number or rating plate has been removed from the product or altered.
4. On parts which would normally be worn or replaced under normal conditions, including but not limited to electric bulbs, fuse, interior and exterior finishes, gaskets and radiant covers.
5. With regard to adjustments and calibrations such as leveling, tightening of fasteners and plumbing connections, improper gas pressure or improper electrical supply, the checking or and changes in adjustment and calibrations are the responsibility of the installer. Proper installation procedures are prescribed in the Installation and Service Manual.
6. In the event of unauthorized repairs or alterations to the TEC product.

## Other Terms and Conditions

**The customer must provide proof of purchase from TEC.** The Limited Warranty is valid in the 50 United States, its territories, and Canada. And is void elsewhere.

TEC products are sold for commercial use only. If any TEC product is sold as a component of another or used as a consumer product, such TEC product is sold as is without any warranty.

If any provision of this Limited Warranty is held to be unenforceable under the law of any jurisdiction, such provision shall be applicable in such jurisdiction and the remainder of the warranty shall remain unaffected. Further in such event, the maximum exclusion or limitation allowable under law shall be deemed substituted for the enforceable provision.

The Limited Warranty shall be governed by and construed in accordance with the laws of the state of South Carolina.

## TO SECURE WARRANTY SERVICE

All repair service under this Limited Warranty must be authorized in advance by TEC or performed at TEC. Authorization may be obtained by calling 803-783-0750 within the continental United States, Alaska, Hawaii, Puerto Rico and Canada during normal business hours (8:30AM through 5:30PM EST, Monday through Friday). Before calling please have the following information available (1) name, address and telephone number of the Customer; (2) location of the product, if different; (3) name, model number and serial number of the product; (4) installation date; and (5) description of defect. TEC will then issue a service authorization work order number to one of its approved independent servicing organizations; or request the product or part to be shipped to TEC for repair or replacement, as appropriate. Any defective part subject to a claim under this Limited Warranty must be shipped freight prepaid to TEC for testing and examination. TEC's decision as to the cause and nature of the defect under this Limited Warranty shall be final.

## Thermal Engineering Corporation

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# Important Facts

## Read Before Using Your Griddle

- You must maintain this appliance free and clear from combustibles.
- You must maintain the minimum clearances for combustible and non-combustible construction. See Table A.1 for clearance specifications.
- You must install this appliance at least 12 inches away from any open flame.
- Adequate clearance for servicing and proper operation must be maintained. Your ZoneCommand™ Griddle is designed to be serviced from the front.
- The ZoneCommand™ Griddle is NOT for household use.
- Always instruct new employees on proper griddle operation.
- The ZoneCommand™ Griddle should be operated ONLY by properly trained personnel.
- ALWAYS turn the ZoneCommand™ Griddle off each night.
- ALWAYS disconnect fuel source before servicing.
- NEVER leave a griddle unattended during operation.
- NEVER move griddle when hot.

**THIS GRIDDLE MAY NOT BE ALTERED, MODIFIED OR CHANGED IN ANY WAY.**

## State of California

The State of California enacted the California Safe Drinking Water and Toxic Enforcement Act of 1986, (Proposition 65), which "prohibits any person in the course of doing business from knowingly and intentionally exposing any individual to a chemical known to the State of California to cause cancer or reproductive toxicity without first giving clear and reasonable warning to such individuals." The Governor's Scientific Advisory Panel added carbon monoxide to the list of hazardous chemicals known to cause reproductive harm.

In order to establish full compliance with Proposition 65, we attached a yellow warning label to each ZoneCommand™ Griddle that Thermal Engineering

Corporation of South Carolina manufactures. Carbon monoxide would not be present in concentrations that would pose a "significant risk" to the consumer when the equipment is installed, operated and maintained as follows:

- Installation in accordance with all local codes, or in the absence of local codes, with the current National Fuel Gas Code Z223.1 (latest edition).
- Installation under a properly designed and operating exhaust hood.
- Connection to the type of gas for which the griddle is manufactured.
- Pressure regulator is installed in the appliance and adjusted for the manifold pressure marked on the serial plate.
- Adequate air supply to the unit.
- In-line pressure regulator, not supplied by Thermal Engineering Corporation must be installed outside the appliance.
- The equipment is operated in the manner intended using the proper utensils.
- Keep the equipment clean and have it checked periodically.
- Burner air adjustments, mechanical maintenance and repairs must be performed by qualified service personnel.

**WARNING:** IF THE EQUIPMENT IS NOT INSTALLED, OPERATED AND MAINTAINED IN ACCORDANCE WITH THE ABOVE, CONCENTRATIONS OF CARBON MONOXIDE IN EXCESS OF THE ESTABLISHED LIMITS COULD BE PRESENT IN THE KITCHEN ENVIRONMENT.

**CAUTION:** ALL PERSONNEL IN THE WORKPLACE WHO MAY BE SUBJECT TO ANY EXPOSURE OF CARBON MONOXIDE MUST BE WARNED OF SUCH POSSIBLE EXPOSURE. THIS WARNING SHOULD BE CONVEYED IN A MANNER SO THAT IT IS CLEARLY UNDERSTOOD BY THE EMPLOYEE, AND THE EMPLOYEE SHOULD BE ASKED IF IN FACT HE OR SHE UNDERSTANDS THE CORRECT METHOD OF OPERATION OF THE EQUIPMENT AND THAT A RISK OF EXPOSURE EXISTS IF THE EQUIPMENT IS OPERATED IMPROPERLY.

**WARNING:** IF NOT INSTALLED, OPERATED AND MAINTAINED IN ACCORDANCE WITH THESE INSTRUCTIONS. THIS PRODUCT COULD EXPOSE YOU TO SUBSTANCES IN FUEL OR IN FUEL COMBUSTION AND WHICH CAN CAUSE SERIOUS ILLNESS OR DEATH AND WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, BIRTH DEFECTS

# Installation

## General Overview

The ZoneCommand™ Griddle needs only minimal assembly; however, all instructions must be followed carefully to insure a safe and proper assembly. The griddle must be installed, inspected, calibrated and serviced by qualified and/or certified and licensed service personnel. You may void your Warranty if installation is not completed per local, national and Thermal Engineering Corporation's specifications. Contact your dealer for assistance.

**WARNING:** INSTALLATION MUST CONFORM WITH LOCAL CODES OR, IN ABSENCE OF LOCAL CODES, WITH CURRENT NATIONAL FUEL GAS CODE ANSI Z223.1 / NFPA 54 OR CAN/CGA-B149.1, NATURAL GAS AND PROPANE INSTALLATION CODE.

## Ventilation Hood

The ZoneCommand™ Griddle must be placed under an ventilation hood with a fire retardant system. Your ventilation hood, when installed, must conform to the current ANSI/NFPA 96 (latest edition) codes. If you have an existing hood, it may be necessary to adjust the CFMs for broiler operation. You must conform to local and national code requirements.

## Position of ZoneCommand™ Griddle

The griddle must be no closer than twelve inches (12") from any combustible material. **All connections and placement must comply with local and national codes.** It is the responsibility of the owner and qualified and/or certified and licensed service personnel to comply with these regulations when installing the ZoneCommand™ Griddle.

|       | COMBUSTIBLE CONSTRUCTION | NON-COMBUSTIBLE CONSTRUCTION |
|-------|--------------------------|------------------------------|
| Back  | 12" (15.24 cm)           | 0" (0 cm)                    |
| Sides | 12" (15.24 cm)           | 0" (0 cm)                    |

**Table A.1** Clearance Specifications

## Front Ventilation

The area in front of and above the ZoneCommand™

Griddle must be clear to avoid any obstruction of flow of combustion and ventilation air. Means must be provided for adequate air openings into the combustion chamber. Keep the griddle area clear and free of combustibles. Adequate clearances for servicing and proper operation must be provided.

## Leg Assembly

The griddle is supplied with four (4) adjustable legs which are easily installed into threaded inserts located at each corner of the griddle's bottom side.

## Stand Assembly (OPTIONAL)

There are two options available when a stand is purchased with the griddle: Bullet Feet or Casters. To assemble the stand to the griddle, slide the griddle's adjustable legs into the openings at the top of the stand assembly.

## Leveling

The ZoneCommand™ Griddle will operate at its highest efficiency when properly leveled. Place a level on the plate shelf of the broiler from side to side. For griddles on the stands with Bullet Feet or installed on fixed counters using the 4" supplied legs, the bottom foot of the leg is adjustable by loosening the jam nut and turning the caster in or out. When the desired level is reached, tighten the jam nut. **Adjustments for more than 3/4" are not recommended on any caster.** The same procedure should be followed to level the broiler from front to back.

## Restraining Requirements

Restraining devices required on griddle installation on stands with casters. Jam nuts must be completely tightened. Adequate means must also be provided to limit the movement of the griddle depending on the connector, the quick disconnect device or its associated piping. Connectors must comply with ANSI Z21.69 or CAN 1 6.10-88 (latest edition) standard for connectors for movable gas appliances. Quick disconnect devices must comply with the ANSI Z21.41 or CAN 1 6.9-M79 (latest edition) standard for quick disconnect devices for use with gas fuel as applicable. If disconnection of the restraint is necessary, it **must be reconnected** when the ZoneCommand™ Griddle is returned to its originally installed position.

# Gas Connection

## General Overview

ZoneCommand™ Griddles are available in LP gas or Natural gas, and are designed to operate on the gas fuel specified on the serial plate and must not be operated with another gas fuel. The griddle must have the orifice, regulator and valves changed to operate on other than specified gas.

ALWAYS SPECIFY TYPE OF GAS ALTITUDE OF OPERATION ABOVE SEA LEVEL.

THE INSTALLATION OF GAS SUPPLY MUST CONFORM WITH LOCAL CODES, OR IN THE ABSENCE OF LOCAL CODES, WITH THE NATIONAL FUEL GAS CODE, ANSI Z223.1, NATURAL GAS INSTALLATION CODE, OR CAN/CGA-B 149.1, NATURAL GAS AND PROPANE INSTALLATION CODE, AS APPLICABLE.

## Gas Regulator

The regulator supplied with the griddle must be installed. Support the inlet piping while tightening the regulator. Operating pressure, burner low settings, and the pilot flame have all been preset at the factory.

The regulator should be installed with the arrow on the bottom of the regulator pointing in the direction of the gas flow into the griddle.

DO NOT USE ANY REGULATOR OTHER THAN THE ONE PROVIDED WITH THE GRIDDLE.

When connecting the griddle to the gas supply line, under no circumstances should the gas supply line be smaller than the inlet pipe on the griddle. Use pipe compound on all pipe joints. Compound must be resistant to the action of liquefied petroleum gases. Check all gas connection for leaks using soap and water solution.

DO NOT USE AN OPEN FLAME FOR GAS LEAK TEST.

## Gas Supply Line

Connect the griddle to the main gas supply line at the rear of the griddle. The piping should be a minimum of 3/4" IPS, supply pipe for a single griddle at the burner manifold. Installation must conform with current local and national gas codes.

## Gas Pressure

The required gas pressure for proper operation of each griddle is 5 1/2" water column pressure for natural gas and 10" water column for LP gas at the burner manifold.

**CAUTION:** IF MORE THAN ONE GAS UNIT IS ON THE SAME SUPPLY LINE, YOU MAY REQUIRE A LARGER LINE. CONSULT YOUR LOCAL GAS COMPANY TO ASSURE ADEQUATE VOLUME AND PRESSURE. REFER TO SERIAL PLATE FOR PROPER GAS REQUIREMENTS FOR YOUR PARTICULAR MODEL.

**WARNING:** PROPANE GAS MAY EVENTUALLY LOSE IT'S ODOR AND PRECAUTIONS SHOULD BE TAKEN TO ASSURE THAT PROPANE GAS IS NOT PRESENT EVEN THOUGH YOU DO NOT DETECT AN ODOR. IF THERE IS ANY DOUBT, YOU SHOULD CALL YOUR LOCAL PROPANE GAS SUPPLIER FOR ASSISTANCE.

## Pressure Test

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.45kPa).

This appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.45kPa).

## Instructions For Gas Smell

POST IN PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS. THE INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.

## Burner Controls

**WARNING:** MAKE SURE ALL BURNER CONTROLS ARE IN THE OFF POSITION. THIS BURNER HAS A STANDING PILOT, WHICH NEEDS TO BE LIT MANUALLY WITH MATCH OR FLAME.

## Electrical Connection

# Operation

## Lighting the Infra-red Burner

Turn the black rocker switch located on right (as you view griddle from the front). When the switch is turned on, each individual burner has a burner pilot that will automatically attempt to light. You will hear a clicking sound until the pilot is lit. If this is the first time you are lighting the ZoneCommand after it is installed, it may take a while longer. The pilots will stay lit for as long as the switch is on.

## Temperature Control

After lighting the ZoneCommand, each individual temperature controller on the griddle can be set to the desired temperature by rotating the temperature control knobs to a particular set point. The ZoneCommand will reach set points very quickly -- room temperature to 375° will take approximately 12 minutes.

The ZoneCommand is unique in that each zone (12") can be set to its own unique temperature. For instance, on a 3-zone griddle (IR-3036), you can warm bread on zone 1, cook eggs on zone 2, and cook hamburgers on Zone 3. Thermostats constantly measure the temperature of each zone, and the burners automatically turn off or on to maintain the set point.

# Infra-red Cooking

## General Overview

ZoneCommand™ Griddle is designed to provide maximum production efficiency and to deliver high quality products. And the ZoneCommand gives versatility unlike any other griddle on the market. By utilizing the cooking capacity and flexibility of this griddle, you can improve your serving times and significantly decrease gas usage.

The stainless steel mirror finish also makes cooking a snap. The mirror finish and a little cooking oil make turning food effortless.

The ZoneCommand also makes the transition from breakfast to lunch easy because you do not have to shut the grill off to clean. Using a bucket of ice (as outlined in the cleaning instructions steps 1-8), clean your griddle before the lunch rush. Your hamburgers will not taste like eggs!

## Saving Energy

Since the ZoneCommand can reach a 375° cooking temperature in 12 minutes, your kitchen can operate more efficiently. During slow periods of the day, turn the temperature controllers off so that you can save gas.

There is a burner light for . The light is illuminated when the burner is firing and when the burner shuts down the light turns off.



# Preventive Maintenance

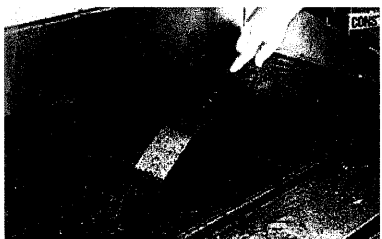
## General Overview

Preventive maintenance should be done in daily, monthly and yearly intervals as necessary. Following preventive maintenance procedures will help keep your ZoneCommand® Griddle working efficiently. Proper care and servicing will lead to years of quality performance.

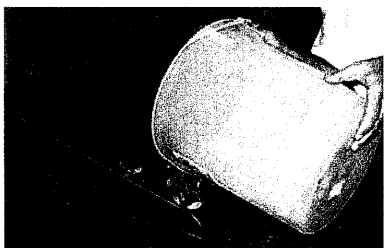
## Daily Procedures

### Cleaning Instructions

1. Make sure grease drawer, located at the bottom left of the griddle, is empty.
2. While the griddle is still on, gently scrape charred scraps into grease trough. **Do not** use a sharp grill scraper or chop or dig at burned food. Doing so will ruin the griddle's stainless steel surface.



3. Make one gallon of ice water in a bucket (one gallon for a 4' griddle).
4. Turn temperature controls on left side of griddle to OFF position.
5. Slowly pour ice water on the left side of the griddle. Thermal shock will release most of the burnt-on food and heavy build-up.



**WARNING:** BEWARE OF STEAM. THE GRIDDLE WILL STEAM WHEN ICE WATER IS POURED ON ITS HOT SURFACE. STEAM CAN CAUSE BURNS.



6. Using the edge of a spatula or turner, gently push residue into grease trough.



7. Turn temperature controls on the right side of griddle to OFF position.
8. Repeat procedure using ice water and spatula to clear griddle surface.
9. Make sure all temperature controls are in OFF position.



10. Let griddle cool for 30 minutes.

## Preventive Maintenance continued

- Using 1/2 gallon of mild soap and water solution with a light to medium scouring pad, gently clean the griddle surface.

**CAUTION:** TEST THE GRIDDLE SURFACE WITH SOAP SOLUTION BEFORE CLEANING. IF THE SURFACE STEAMS, THE APPLIANCE IS TOO HOT TO CONTINUE. WAIT 15 MINUTES AND TRY AGAIN.



**DO NOT USE HARSH CHEMICALS. DISHWASHING LIQUID IS ALL THAT IS REQUIRED.**

- Rinse griddle surface with cold water.
- Using a cleaning towel, wipe the surface and backsplash.



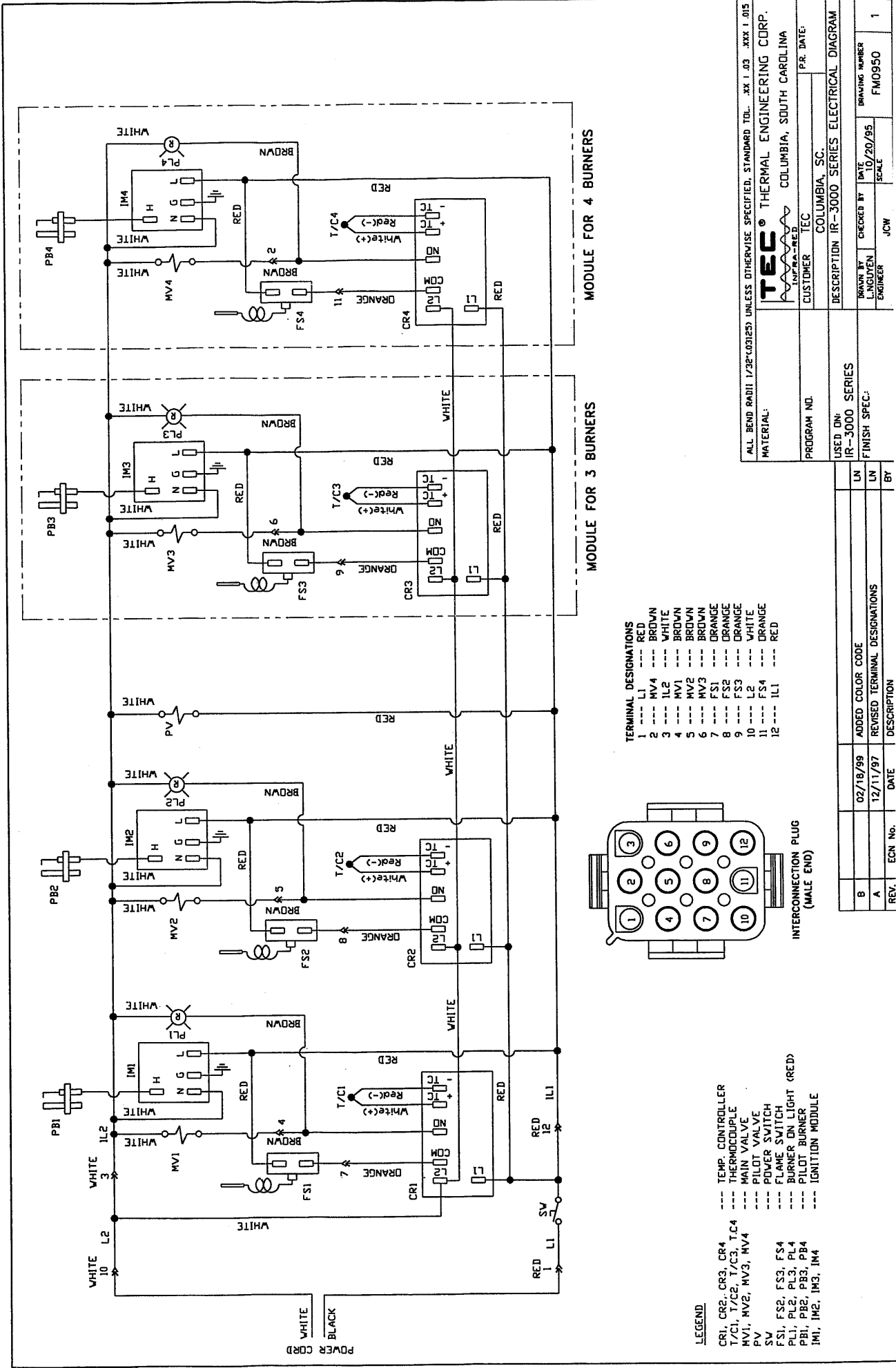
- Rinse again with cold water and wipe dry.
- Oil or season surface for next use.

**WARNING:** DO NOT GET INFRA-RED BURNER WET AT ANYTIME WHEN IN THE OFF POSITION.

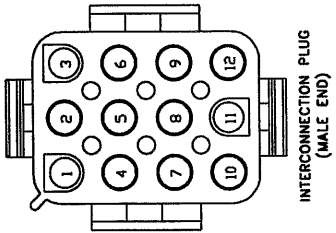
- Clean any grease or food product build-up on control knobs.
- Clean any grease or food product build up on the front, back and sides of the cabinet.
- Grease build-up near flame is a fire hazard.
- The bottom grease drawer must be removed and washed.

## Yearly Procedures

Have griddle completely checked, calibrated, tested, cleaned, etc. by qualified service personnel. High production facilities should schedule this kind of service more often.



- TERMINAL DESIGNATIONS**
- 1 --- L1 --- RED
  - 2 --- MV4 --- BROWN
  - 3 --- IL2 --- WHITE
  - 4 --- MV1 --- BROWN
  - 5 --- MV2 --- BROWN
  - 6 --- MV3 --- BROWN
  - 7 --- FS1 --- ORANGE
  - 8 --- FS2 --- ORANGE
  - 9 --- FS3 --- ORANGE
  - 10 --- L2 --- WHITE
  - 11 --- FS4 --- ORANGE
  - 12 --- IL1 --- RED



- LEGEND**
- TEMP. CONTROLLER
  - THERMOCOUPLE
  - MAIN VALVE
  - PILOT VALVE
  - POWER SWITCH
  - FLAME SWITCH
  - BURNER ON LIGHT (RED)
  - PILOT BURNER
  - IGNITION MODULE

ALL BEND RADIUS 1/2" UNLESS OTHERWISE SPECIFIED, STANDARD TOL. .XX 1.03 .XXX 1.015

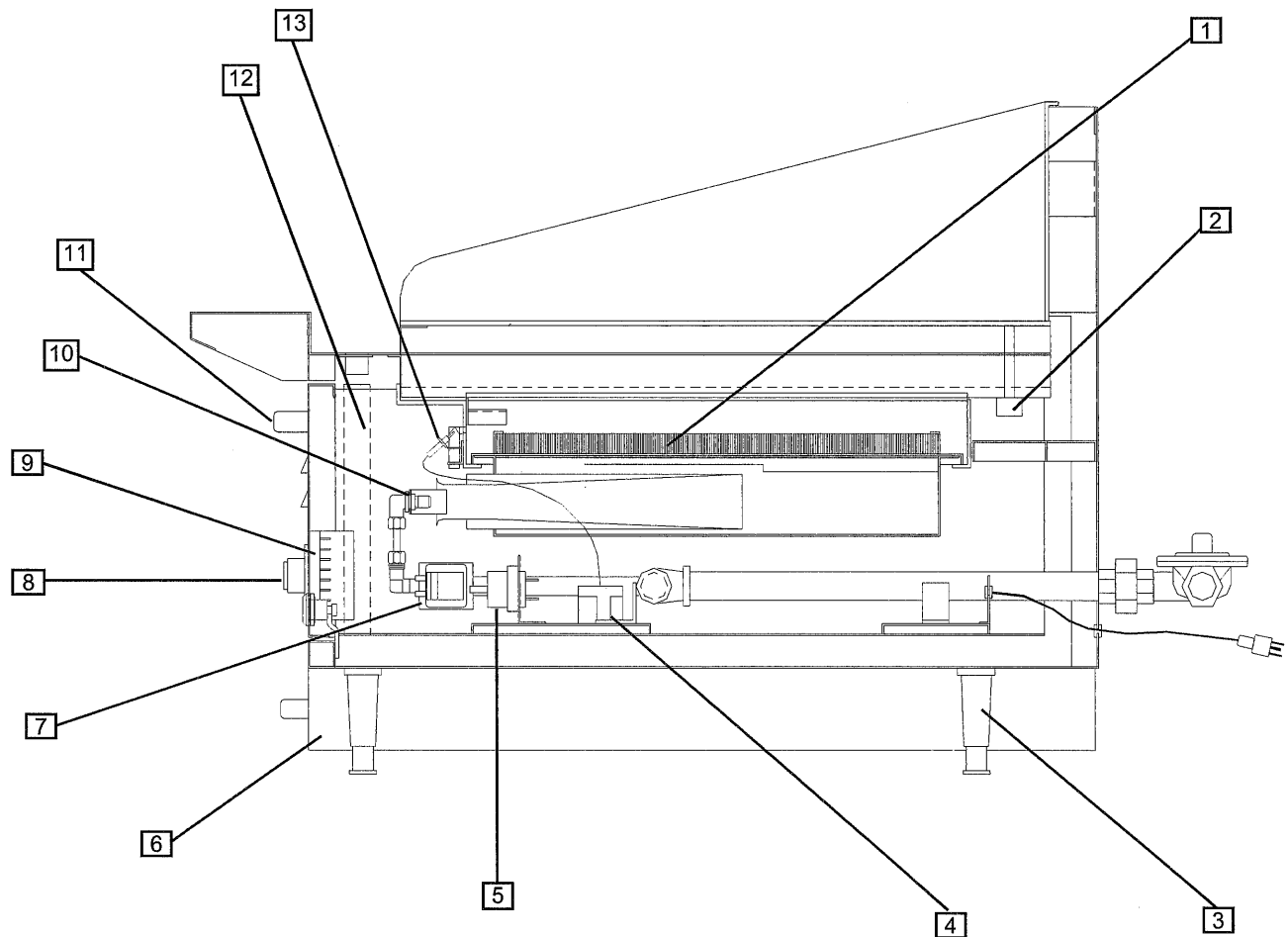
**TEC** THERMAL ENGINEERING CORP.  
 INFRA-RED COLUMBIA, SOUTH CAROLINA

CUSTOMER: TEC  
 PROGRAM NO. COLUMBIA, SC.  
 P.R. DATE:

|                        |   |
|------------------------|---|
| USED ON:               | DESCRIPTION:                                  |
| IR-3000 SERIES         | DESCRIPTION IR-3000 SERIES ELECTRICAL DIAGRAM |
| DRAWN BY: LINDY JENNER | CHECKED BY: JMW                               |
| DATE: 10/20/95         | SCALE:  |
| ENGINEER:              | DRAWING NUMBER: FMD950                        |
| BY:                    | 1   |

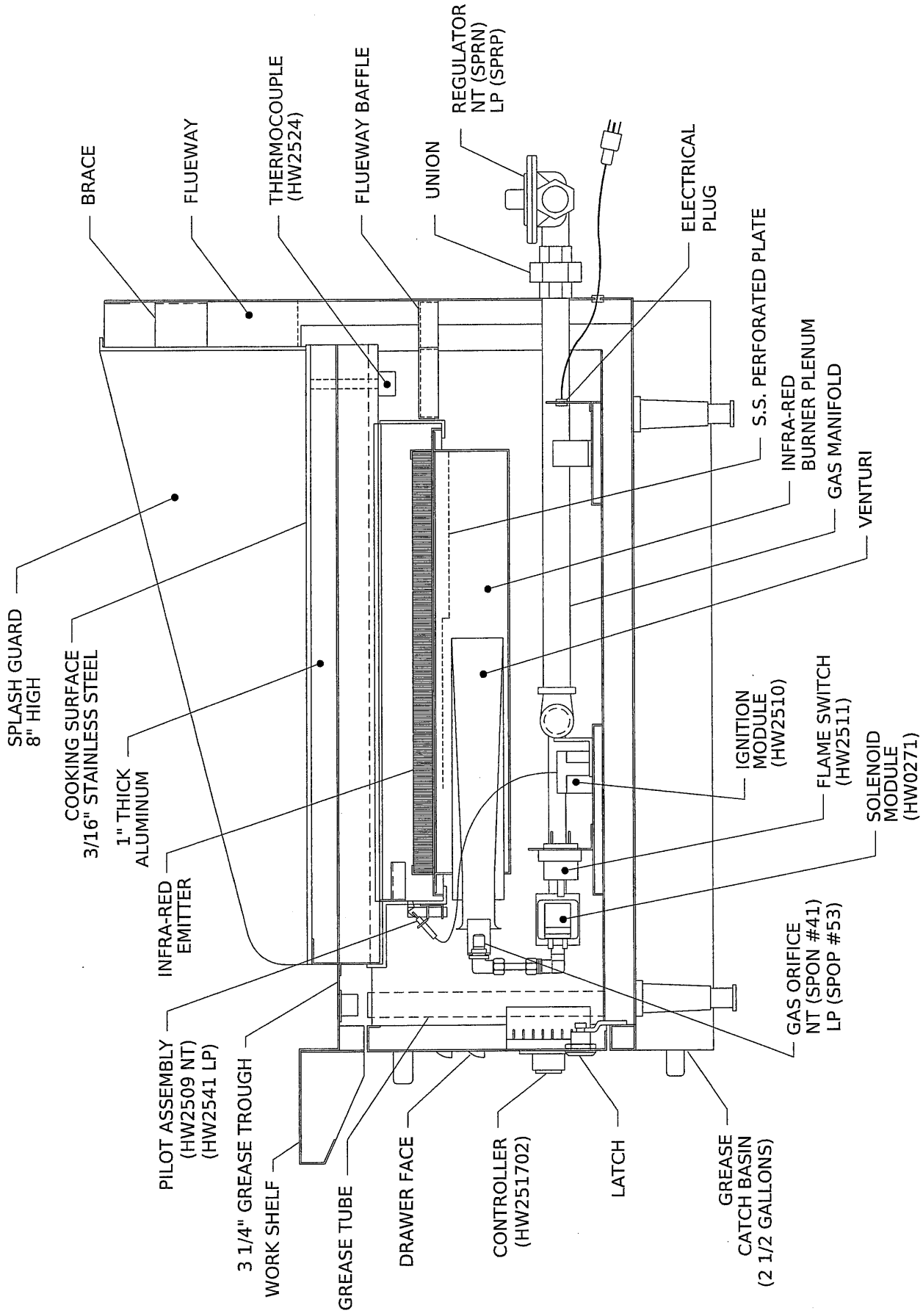
| REV. | ECN No. | DATE     | DESCRIPTION                   |
|------|---------|----------|-------------------------------|
| B    |         | 02/18/99 | ADDED COLOR CODE              |
| A    |         | 12/11/97 | REVISED TERMINAL DESIGNATIONS |

# ZoneCommand™ Griddle Side Parts View



| <b>Item No.</b> | <b>Part No.</b>                 | <b>Description</b>       |
|-----------------|---------------------------------|--------------------------|
| <b>1</b>        | SMBH                            | Burner Head              |
| <b>2</b>        | HW2524                          | Thermocouple             |
| <b>3</b>        | SPAL                            | Adjustable Bullet Feet   |
| <b>4</b>        | HW2510                          | Igniter Module           |
| <b>5</b>        | HW2511                          | Flame Sensor             |
| <b>6</b>        | FM0684                          | Grease Drawer            |
| <b>7</b>        | HW0271                          | Solenoid Valve           |
| <b>8</b>        | GRIDKNB                         | Temperature Control Knob |
| <b>9</b>        | HW251702                        | Electronic Temp Control  |
| <b>10</b>       | HW020202 (NAT) or HW020201 (LP) | Burner Orifice           |
| <b>11</b>       | GRIDHND                         | Door Handle              |
| <b>12</b>       | FM0700                          | Notched Grease Tube      |
| <b>13</b>       | HW2509 (NAT) or HW2541 (LP)     | Pilot Assembly           |

# CROSS SECTION OF GRIDDLE



**TEC® Griddle**  
 THERMAL ENGINEERING CORPORATION  
 COLUMBIA, S.C.