



START-UP PROCEDURES

Gas Griddles (except Snap Action models ISAE and ISCE)

1. INITIAL PILOT LIGHTING – All GRIDDLES (except ISAE and ISCE GRIDDLES)

All Imperial units are adjusted and tested before leaving the factory matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary upon installation to meet local conditions such as low gas characteristics or to correct possible problems caused by rough handling or vibration during shipment. These adjustments and calibrations are to be performed **ONLY** by qualified service personnel. These adjustments are the responsibility of the customer and/or dealer and are not covered by the Imperial warranty.

- A. All connections must be sealed with a joint compound suitable for LP gas and all connections must be tested with a soapy water solution before lighting any pilots. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS.** Putting an open flame beside a gas connection is extremely dangerous.
- B. Before lighting any pilots, make sure that the burner valves are turned "off".
- C. Do **NOT** stand with your face close to the combustion area when lighting pilots.
- D. All burners are equipped with constant-burning pilots. These are to be manually lit immediately after the gas is turned on and the system is checked for leaks.

2. FINAL PREPARATION

- A. New Griddles should be seasoned.
 - 1. Clean the griddle surface thoroughly with hot, soapy water to remove the protective oil coating applied at the factory.
 - 2. Rinse with a mixture of ¼ cup vinegar to one quart water.
 - 3. Spread unsalted liquid cooking oil evenly over the entire griddle surface (approx. one ounce of oil per square foot of surface).
 - 4. Turn all griddle burners to a low setting. Wait until the shortening begins to smoke.
 - 5. Turn the burners "off".
 - 6. Rub the oil into the griddle surface with an insulated (heat protected) cloth - moving in the direction of the surface polish marks. Cover the entire griddle surface.
 - 7. Let griddle cool to room temperature. Repeat steps 3 through 5.
 - 8. When the griddle is cool after the second or third seasoning, spread a thin film of cooking oil across entire griddle surface.

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Please contact the Imperial Service Department if you have questions:

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