



## **START-UP PROCEDURES**

### **Hot Tops / French Tops**

#### **1. INITIAL PILOT LIGHTING – HOT TOPS AND FRENCH TOPS**

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 – HOT TOPS AND FRENCH TOPS**

- A. Wash all food preparation surfaces thoroughly with hot, soapy water before use to remove solvents applied at the factory.

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**Please contact the Imperial Service Department if you have questions:**

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