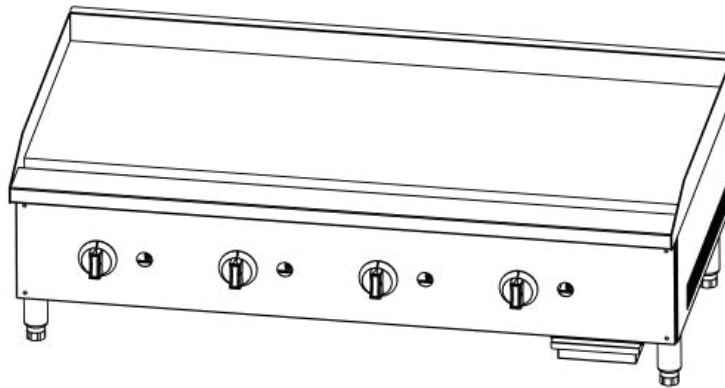


Gas KoolGriddle

KoolMore KoolGriddle Collection Commercial Gas Griddle

Models:

KM-GG1 18M | KM-GG2-24M | KM-GG3-36M | KM-GG4-48M



KM-GG4-48M

Before using, please read the operating instructions carefully to ensure proper application and achieve satisfactory results.

For any service-related issues, please contact us:



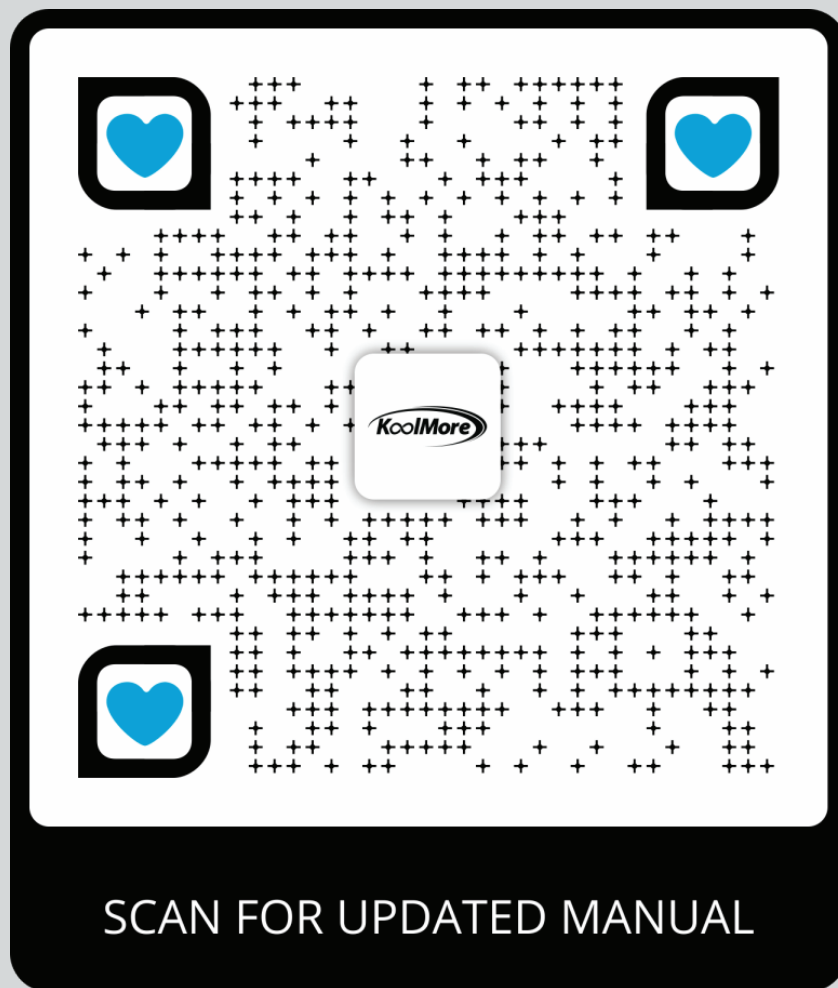
718-576-6342



support@koolmore.com

Stay informed with the latest information for your KoolMore KoolGriddle Appliance.

Scan the QR code above to access the most recent user manual on our website, which is constantly being updated and improved.



If you need any assistance or have questions, our customer support team is here to help.

SAFETY

Your safety is our top priority. Before installing and using this equipment, please read and follow these important warnings and guidelines:

- **Flammable Liquids:** Keep all flammable liquids like gasoline away from this equipment and other appliances.
- **Proper Installation is Key:** Incorrect installation, adjustments, alterations, service, or maintenance can lead to property damage, injuries, or even fatalities.
- **Read the Instructions:** Before installing or servicing this equipment, carefully go through the installation and maintenance instructions.
- **Qualified Installation:** Have a skilled installer set up the equipment following federal, state, and local regulations.
- **Stable Support:** Always ensure all four legs are securely attached before using the equipment.
- **Suitable Location:** This equipment is intended for use in non-combustible areas only.
- **Maintain Airflow:** Avoid blocking the flow of combustion and ventilation air around the equipment.
- **No Liquid on Controls:** Do not spray any liquids or cleaning agents on the equipment's controls or exterior.
- **Cool Down Before Cleaning or Moving:** Let hot parts cool down before cleaning or relocating them.
- **Level Ground:** Operate this equipment on a flat and level surface.
- **Never Leave Unattended:** Do not leave the equipment unattended while it's in use.
- **Gas Line Precaution:** Prevent loose dirt or metal particles from entering the gas lines, as it can damage the valve and impact its operation.
- **Gas Odor:** If you detect a gas odor, follow the gas supplier's instructions. Do not attempt to ignite the burner and avoid using a telephone nearby.
- **Grate Safety:** Never try to move the grate while cooking is in progress.

Please adhere to these safety precautions to ensure the safe and proper operation of your equipment. If you have any questions or concerns, consult with a qualified professional.

SETUP & INSTALLATION

Equipment Setup:

Unpacking: Take off all packing materials, tape, and any protective plastic from the equipment.

Choose the Right Spot: Position the equipment at your preferred location and adjust its height as needed.

Attach the Legs: Install all four (4) legs securely onto the equipment.

Prep for Use: Before using the equipment, make sure it is cleaned and completely dry.

Installation Instructions:

Unpacking & Inspection:

1. Carefully remove the appliance from its packaging. Take off all protective plastic film, packing materials, and accessories before proceeding with installation.
2. Prior to installation, thoroughly review the instructions in this manual and the included Installation Instruction Sheet.

Clearance and Equipment Positioning:

- This equipment should only be installed next to non-combustible surfaces, with a minimum 6-inch clearance from all sides.
- Maintain a 6-inch distance from other equipment.
- Ensure the equipment is fitted with 4-inch legs and placed on a non-combustible surface.

Air Supply and Ventilation:

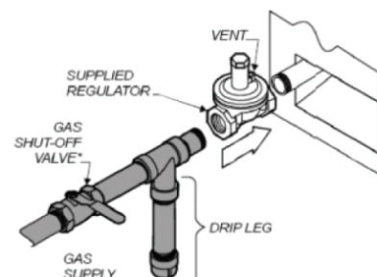
- Keep the area in front and around the equipment clear to prevent any obstruction of combustion and ventilation airflow.
- Maintain adequate clearance in front of and on the sides of the equipment to allow for servicing and proper ventilation.

Pressure Check:

Before connecting the regulator, check incoming line pressure. Regulator handles a maximum of ½ PSI (14" WC). If pressure exceeds this, use an additional regulator. **Make sure the arrow points downstream for gas flow safety.**

Pressure Regulator:

- All commercial cooking equipment requires a pressure regulator on the incoming service line for safe and efficient operation.
- The provided regulator is adaptable for both Natural Gas and LP Gas.
- Regulator specifications: ¾" NPT inlet and outlet, factory adjusted for 4" WC Natural Gas standard, and can be converted by qualified personnel for Propane at 10" WC.



Gas Conversion:

- Conversion from Natural Gas to Liquid Propane (LP) or vice versa can only be performed by the factory or its authorized service agent.
- Ensure the correct orifice sizes of the spuds are provided.
- Natural Gas Orifice: #37
- Liquid Propane Gas Orifice: #51
- Orifice size is indicated on the spud.

Lighting the Pilot:

1. Before attempting to light the pilots, turn off the main gas valve to the equipment and wait for 5 minutes to allow the gas to clear.
2. Turn off all gas control knobs.
3. Turn on the control valve and ignite all pilots.
4. The pilot burner should be ignited at the end of the tube. Hold an ignition source through the pilot light hole in the front panel at the pilot tube. Remove the ignition source when the flame ignites.
5. To shut down the equipment, turn off the main gas valve.

It's normal for some smoke to appear during initial use as the rust preventative coating burns off. Allow the equipment to "burn in" for at least 15 minutes before the first use.

Pilot Flame Regulation:

- The pilot flame is factory adjusted. If adjustment is needed, make the pilot flame as small as possible but high enough to immediately light the burner when the burner valve is turned to the highest setting. Access to the pilot flame adjustment screw is obtained by removing the front panel.

Burner Adjustment:

- Remove the front panel for access. Turn the burner valve knob to the highest setting.
- Gradually decrease the mixing ring aperture to achieve a soft blue flame with luminous tips.
- Slowly increase the opening until the yellow tips disappear, and a hard blue flame is obtained.

Follow these instructions for the safe and efficient installation of your equipment.

Product parameters table

Model No.	Dimensions (W x D x H)	Griddle Plate Size (W x D x Thickness)	Power (BTU/hr)	Number of Burners
KM-GG1-18M	17.91" x 24.41" x 16.14"	17.83" x 19.09" x 0.63"	30,000	1
KM-GG2-24M	23.62" x 24.41" x 16.14"	23.54" x 19.09" x 0.63"	60,000	2
KM-GG3-36M	35.43" x 24.41" x 16.14"	35.35" x 19.09" x 0.63"	90,000	3
KM-GG4-48M	47.24" x 24.41" x 16.14"	47.17" x 19.09" x 0.75"	120,000	4

OPERATION INSTRUCTIONS

Operation:

1. Preheat the griddle surface to 375°F.
2. Apply a light film of cooking oil across the entire griddle surface.
3. Let the oil cook in for about 2 minutes or until it starts to smoke.
4. Wipe the griddle surface with a clean damp cloth to remove all oil.
5. For new griddles, repeat this process 2-3 times to establish a slick, clean surface.
6. Before use, inspect the unit for cleanliness.
7. Ensure the pilot light is lit before operation.
8. Turn the burner control knobs by hand only; do not use tools.
9. The control provides a continuous range from OFF to ON.
10. The right knob controls the front burner, while the left knob controls the rear burner.
11. To ignite the burner, turn the control knob to ON until the fire forms completely around the inner and outer sections of the burner.
12. Set the control knob to the desired position; adjustments can be made at any time.

Daily Cleaning:

To maintain appearance and extend service life, clean your equipment daily. Do NOT use steel wool.

1. Allow the equipment to cool completely before cleaning.
2. Use a wire brush to scrape the griddle plate and remove food residue.
3. Clean the equipment using a damp cloth, a sponge with soapy water, or a metal scraper.
4. Empty and clean the drip tray.

Maintenance:

Arrange for an annual check by a qualified service company to ensure safe and efficient operation of the unit.

Ensure that gas piping is of the appropriate size and correctly installed to supply sufficient gas to meet the equipment's full gas input.

Install a manual shut-off valve upstream from the manifold within a 4-foot (1.2-meter) distance from the equipment. Position it for easy access in case of an emergency.

Periodically inspect the entire gas piping system for leaks. It is recommended to use a gas leak detector or a soapy water solution for this purpose.

Install the equipment under an efficient exhaust hood equipped with flameproof filters. Maintain a minimum distance of 4 feet between the top of the equipment and the filters or any other combustible materials.

TROUBLESHOOTING

Symptoms	Causes	Solutions
Burners won't light	- Gas supply off - Air in lines	- Check main/unit gas valves - Turn gas valve on. Attempt to light pilot every 15 sec.
	- Pilot valve not lit	- Turn off gas - allow unit to vent for 5 minutes. Turn gas back on and light pilot
Front or rear burner won't light	- Control not on - Water in burner	- Turn temperature control to ON. Set to desired setting when lit - Remove burner and dry thoroughly
	- Damaged temperature control, Burner, or other internal component	- Contact manufacturer for repairs
Pilot will not light	- Gas supply off - Air in lines	- Check main/unit gas valves - Turn pilot valve on. Attempt to light pilot every 15 sec.
	- Pilot valve not on	- Turn pilot valve on/adjust
	- Burner not hot enough - Temperature control not set	- Adjust for desired temperature - Shutter or nozzle out of adjustment - Contact qualified technician for adjustment
	- Damaged temperature control, burner, or other internal component	- Contact manufacturer for repairs



WARRANTY

LIMITED WARRANTY

Koolmore Supply, Inc. extends a limited warranty to the original purchaser, guaranteeing that this Koolmore product is free from manufacturing defects in material or workmanship for one year from the date of purchase.

Should you discover any such defect within the warranty period, Koolmore Supply, Inc., reserves the right to repair or replace the product without charge, or to cover the cost of replacement parts and repair labor needed to correct defects present at the time of purchase or resulting from regular usage, when the appliance has been installed, operated, and maintained as per the instructions provided.

At its sole discretion, Koolmore Supply Inc. may decide to replace the product. In such an event, your replacement appliance will carry the warranty for the remaining term of the original unit's warranty period.

This warranty is valid exclusively to the original purchaser of the product and only applicable within the United States. The warranty commences from the date of original consumer purchase. Proof of the original purchase date will be required to obtain service under this warranty.

Under this limited warranty, your sole and exclusive remedy will be product repair, as outlined above. All services must be provided by a Koolmore-designated service company.

To claim warranty or request repair service:

Email support@koolmore.com. Please include your name, address, phone number, warranty repair request, and a copy of your proof of purchase receipt. Alternatively, visit koolmore.com and use the contact us page. A Koolmore customer service representative will promptly arrange service for your appliance.

We thank you for choosing Koolmore.

WARRANTY EXCLUSIONS

This limited warranty will not cover:

1. Failure of the product to perform during power failures or interruptions, or due to inadequate electrical service.
2. Damage incurred during transportation or handling.
3. Damage caused by accidents, vermin, lightning, winds, fire, floods, or acts of God.
4. Damage resulting from accidents, alterations, misuse, abuse, improper installation, repair, or maintenance. This includes using any external device that alters or converts the voltage or frequency of electricity.
5. Unauthorized product modifications, repairs by unauthorized centers, or use of non-approved replacement parts.
6. Abnormal cleaning and maintenance not aligned with the user's manual.
7. Use of incompatible accessories or components.
8. Any costs associated with repairs or replacements under these excluded circumstances shall be the responsibility of the consumer.

