



# **GAS CHARBROILER**

*Radiant Models*

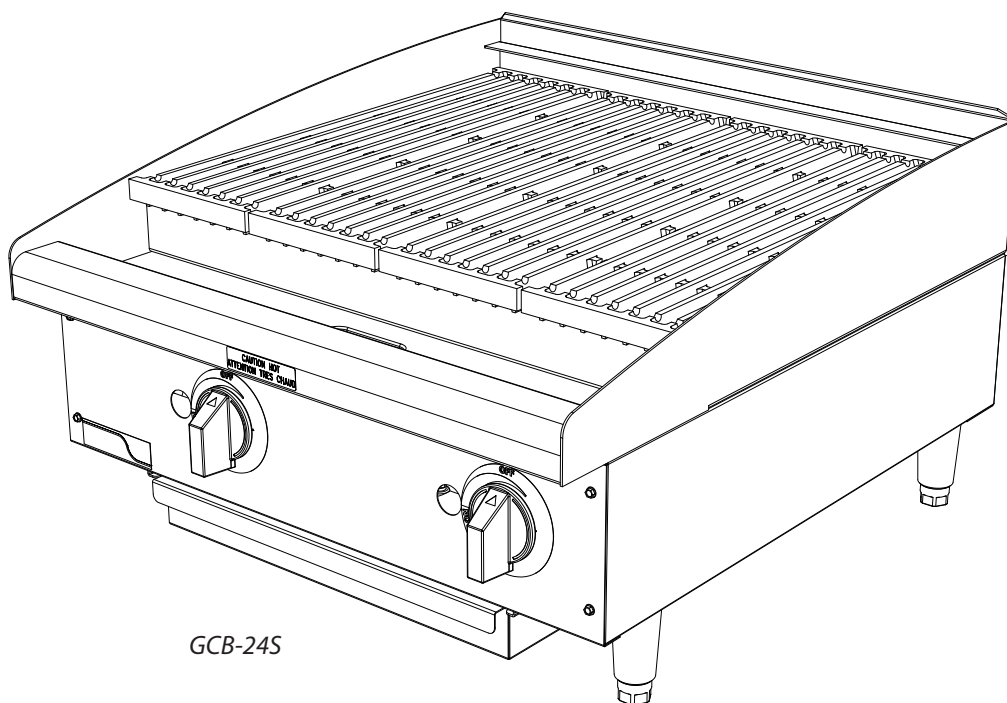
*GCB-18S, GCB-24S, GCB-36S, GCB-48S*

*Lava Rock Models*

*GCRB-24S, GCRB-36S, GCRB-48S*

## **Installation and Operation Instructions**

2M-Z23812 REV D (03-23)



GCB-24S

## SAFETY SYMBOLS



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.



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## RETAIN THIS MANUAL FOR FUTURE REFERENCE

### NOTICE

Using any part other than genuine APW Wyott factory supplied parts relieves the manufacturer of all liability.

APW Wyott reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While APW Wyott exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

## MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance.

Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No. \_\_\_\_\_

Serial No. \_\_\_\_\_

Voltage \_\_\_\_\_

Purchase Date \_\_\_\_\_

### Authorized Service Agent Listing

Reference the listing provided with the unit

or

for an updated listing go to:

**Website:** [www.apwwyott.com](http://www.apwwyott.com)  
**E-mail** [TechService@Partstown.com](mailto:TechService@Partstown.com)  
**Telephone:** (800) 527-2100

### The Service Help Desk

Business Hours: 8:00 am to 4:30 p.m. Central Standard Time

Telephone: (800) 527-2100

E-mail [TechService@Partstown.com](mailto:TechService@Partstown.com)

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

Mailing Address: APW Wyott  
265 Hobson St  
Smithville, TN 37166  
U.S.A

## SERVICE INFORMATION

**IF A SHORTAGE OR A PROBLEM, CALL – in the USA: (800) 527-2100**

PLEASE FOLLOW THESE INSTRUCTIONS:

A. ON CALLS YOU WILL NEED TO GIVE THE FOLLOWING INFORMATION.

1. Name and title of person calling.
2. Phone number of person calling.
3. Business name.
4. Street address.
5. City, State, Zip.
6. Model Number (from serial plate).
7. Serial Number (from serial plate).
8. Date purchased (if serial number indicates date of manufacture is over 13 months old you will be asked to supply proof of purchase)
9. Purchased from.

B. FOR SHORTAGE – SUPPLY THE ABOVE INFORMATION AND FULLY EXPLAIN WHAT IS MISSING. It will be sent immediately – prepaid via UPS or equivalent. (Next Day Air or Priority shipments available at customer's expense).

C. FOR EQUIPMENT PROBLEM – IF WITHIN ONE YEAR FROM DATE OF PURCHASE, THIS UNIT FAILS TO FUNCTION, YOU ARE ENTITLED TO – YOUR CHOICE OF 1, 2, OR 3.

1. **APW Wyott will replace the unit.**

When calling the factory, besides the above information you will need Electrical Characteristics, voltage and phase; describe the problems the best you can. The factory will require a \*Visa or Master Card number and expiration date of same to assure return and/or validity of condition. Upon validation of credit card information, factory will strive to ship a replacement unit the same day if call is received before 3:00 p.m. Central Time or the next day if later. The replacement unit will be shipped prepaid regular UPS or equivalent. If requested Next Day Air or Priority, shipment will be made at customer's expense. Upon receipt it is the customer's responsibility to unpack the new unit taking care to preserve the packaging. Repack the unit being replaced in the same container using caution to pack properly and return this unit to the factory following the instructions supplied. Factory will supply return label and UPS call tag, both must be used. If original unit is returned within 30 days and is as represented the credit card validation will be canceled.

**\*IMPORTANT** - If factory does not receive the unit to be returned within 30 days, the unit will be billed to the credit card number supplied. If the returned unit is not as represented - i.e. out of warranty, customer abuse, then it will be billed to the credit card number supplied. In these cases, the person calling in the problem will be contacted and if applicable the returned unit if charged for will be returned to the original owner if requested.

2. You may take this unit to the APW Wyott Authorized Service Distributor. List of same is included with each product. If the problem is covered under warranty the unit will be repaired at no cost to you. If the Authorized Agency cannot repair same within a reasonable time while you wait, it will be returned to you prepaid, via UPS.

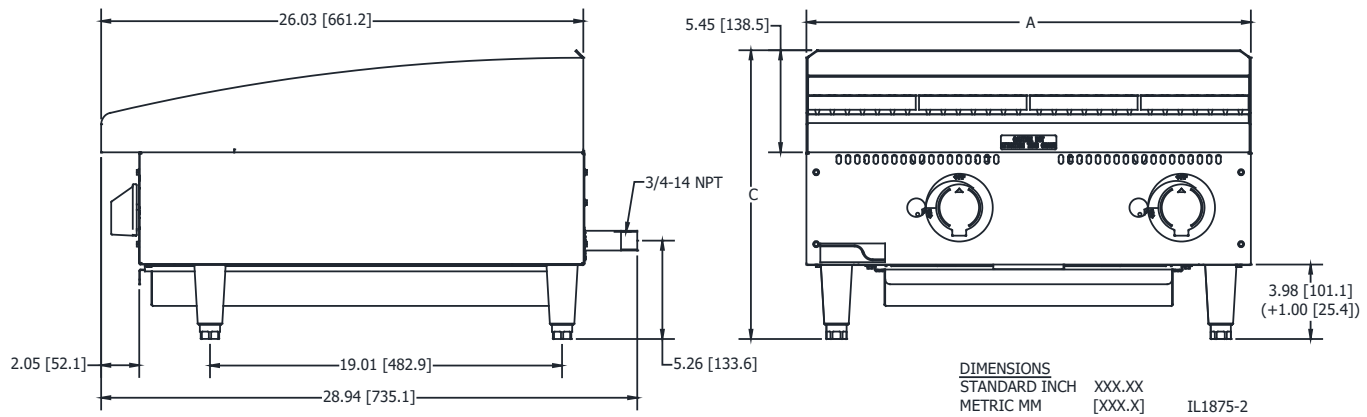
3. You can request the Authorized Service Distributor to service the equipment on site. If problem is covered under the warranty the parts and labor will be billed to the factory, the mileage and travel time will be responsibility of the owner.

**THIS REPLACEMENT WARRANTY IS ONLY AVAILABLE ON SELECTED PRODUCTS SHIPPED WITHIN THE CONTINENTAL USA, ALASKA, HAWAII AND CANADA. AS WITH MOST WARRANTIES - WARRANTY IS ONLY VALID TO THE ORIGINAL END-USER/OWNER.**

**INSTRUCTIONS AND PROCEDURES MUST BE FOLLOWED OR THE WARRANTY IS VOID.**

## SPECIFICATIONS: Gas Charbroiler

MODEL: GCB-18S, GCB-24S, GCB-36S, GCB-48S, GCRB-24S, GCRB-36S, GCRB-48S



Model	Height x Width x Depth	Grid Area	Controls	BTU	Weight	
					Installed	Shipped
GCRB-24	15.5" x 24" x 28.5"	480 sq. in	2	60,000	153 lbs	186 lbs
	48cm x 61cm x 72.3cm	3097 sq. cm			69.5 kg	84.4 kg
GCRB-36	15.5" x 36" x 28.5"	720 sq. in	3	90,000	192 lbs	230 lbs
	48cm x 91.4cm x 72.3cm	4645 sq. cm			87.2 kg	104.4 kg
GCRB-48	15.5" x 48" x 28.5"	960 sq. in	4	120,000	299 lbs	350 lbs
	48cm x 122cm x 72.3cm	6194 sq. cm			135.7 kg	158.9 kg
GCB-18	15.5" x 18" x 28.5"	360 sq. in	1	30,000	86 lb	123 lb
	48cm x 46cm x 72.3cm	2322 sq. cm			36 kg	55.8 kg
GCB-24	15.5" x 24" x 28.5"	480 sq. in	2	60,000	153 lbs	186 lbs
	48cm x 61cm x 72.3cm	3097 sq. cm			69.5 kg	84.4 kg
GCB-36	15.5" x 36" x 28.5"	720 sq. in	3	90,000	192 lbs	230 lbs
	48cm x 91.4cm x 72.3cm	4645 sq. cm			87.2 kg	104.4 kg
GCB-48	15.5" x 48" x 28.5"	960 sq. in	4	120,000	299 lbs	350 lbs
	48cm x 122cm x 72.3cm	6194 sq. cm			135.7 kg	158.9 kg

2M-Z23812: Gas Radiant & Lava Rock Charbroilers GCB & GCRB



## GENERAL INSTALLATION DATA

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

The APW Wyott series gas charbroiler is equipped for the type of gas indicated on the nameplate mounted on the front panel. All units are shipped from the factory for use with natural gas. The unit can easily be converted for use with propane gas: see propane gas.

### -IMPORTANT-

**INSTALL IN NON-COMBUSTIBLE LOCATIONS ONLY! Clearance from non-combustible construction must be 6" from back and sides.**

**The installation of the Appliance must conform to the NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION" AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS.**

**IN CANADA INSTALLATION SHALL BE IN ACCORDANCE WITH THE CURRENT CAN/CGA-B149.1 NATURAL GAS INSTALLATION CODE OR CAN/CGA-B149.2 PROPANE INSTALLATION CODE AND LOCAL CODES WHERE APPLICABLE.**

**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 the equipment. FOR YOUR SAFETY**

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Keep the appliance area clear and free from combustibles.

**For your protection, we recommend a qualified installing agency install this appliance. They should be familiar with gas installations and your local gas requirements. In any case, your gas company should be called to approve the final installation. In addition, there should be posted, in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.**

This appliance, its pressure regulator and its individual 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 PSIG. This appliance and its pressure regulator must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG.

### EXHAUST CANOPY

Open hearth broilers inherently create a good deal of heat and smoke and should be installed under an efficient exhaust hood with flame proof filters. A vertical distance of not less than 48" shall be provided between the top of the appliance and filters or any other combustible material. Exhaust installation must conform to local codes.

### AIR SUPPLY

Provisions for adequate air supply must be provided.

### LEVELING UNIT

This charbroiler is supplied with 4 feet which must be screwed into the body. Level unit by adjusting the (4) feet which have an adjustment of 1-3/4" for accurate and perfect line-up with other units.



**DO NOT INSTALL WITHOUT ATTACHING FEET - DO NOT REMOVE FEET.**

## **GAS PIPING**

Gas piping shall be of such size and so installed as to provide a supply of gas sufficient to meet the full gas input of the appliance. If the appliance is to be connected to existing piping, it shall be checked to determine if it has adequate capacity. Joint compound shall be used sparingly and only on the male threads of the pipe joints. Such compounds shall be resistant to the action of L.P. gases.

**WARNING:** Any loose foreign material, debris, or metal particles allowed to enter the gas lines on this appliance will damage the valve and affect its operation. When installing this appliance, all pipe and fittings must be free from all internal loose dirt.

## **GAS PRESSURE REGULATOR**

A convertible pressure regulator is provided with each charbroiler. It should be connected to the inlet pipe at the rear of the unit. The gas supply is then connected to it. It is shipped set for 6" water column manifold pressure for use with natural gas. Allow 6" clearance from back of unit to wall for servicing and installation.

## **MANUAL SHUT OFF VALVE**

A manual shut off valve should be installed upstream from the manifold and within six feet of the charbroiler.

## **CONNECTING GAS SUPPLY LINE**

The gas inlet of the charbroiler is sealed at the factory to prevent entry of dirt. Do not remove this seal until the actual connection is made to the gas supply line.

## **PROPANE GAS**

This charbroiler is equipped with fixed orifice hoods and is shipped from the factory for use with natural gas. To convert to propane gas, install the burner orifice hoods, included with the unit, as follows:

1. Remove grill, radiants and burners.
2. Remove the burner orifice hoods and install the orifice hoods supplied.
3. Replace the burners, radiants, and grill.
4. Set manifold pressure to (10) inch water column. A 1/8" pipe plug on the burner manifold can be removed for attaching a pressure gauge. Remove the slotted, or hex-threaded plug from the pressure regulator. Invert the plug and re-install. The letters "LP" should now be visible on the plug. The regulator is now set for 10" (25.4 cm) water column. Attach the conversion label, supplied with the unit, close to the nameplate.

## **CHECKING FOR GAS LEAKS**

Check entire piping system for leaks. Soap and water solution or other material acceptable for the purpose shall be used in locating gas leakage.



**Matches, candle flame or other sources of ignition shall not be used for this purpose.**

## **PILOT LIGHTING INSTRUCTIONS**

The charbroiler is equipped with standing pilots, and should be lit immediately after the gas is turned on.

1. Turn off main valve to unit.
2. Turn off all knobs and pilot valves and wait 5 minutes to clear gas.
3. Turn on main valve and light all pilots. The best access to the pilot is obtained from the bottom with the grease drawer removed.
4. Adjust pilot light flames as small as possible, but high enough to light burner immediately when burner valve is turned on high.
5. Turn burner knobs to desired setting.
6. To turn burners off, turn knobs off.

## **SHUTTING DOWN INSTRUCTIONS**

Turn the burner valve knobs to the off position to turn burners off.

## **BURNER IGNITION AND ADJUSTMENT**

1. To ignite burners turn burner valve knob to "HI" position.
2. Slowly decrease openings of air shutters on burners to give a soft blue flame having luminous tips, then slowly increase openings to a point where the yellow tips disappear and a hard blue flame is obtained.

## **PLACING LAVA ROCK ON GRATES (FOR GCB SERIES)**

Open the lava rock bags and place rock evenly on grates. Do not cover the grates with more than two layers of lava rock. **DO NOT PUT MORE THAN 5 LBS. OF ROCK PER BURNER!**

## **BURNER OPERATION**

Each burner is controlled by an individual high-low, on-off valve. An infinite number of broiling temperatures may be obtained by turning the burner valve knob to any position between high and low. It is possible through this arrangement to have a high heat or searing section, while having a low heat finishing or holding section. For the searing operation, set the valves for the section at a position of "HI" or close to it. For holding or finishing, set the valves closer to the "LOW" position on the dial. You select the heat pattern you like, and set the valves accordingly.

## GENERAL OPERATING INSTRUCTIONS

### WATER PAN / DRIP TRAY

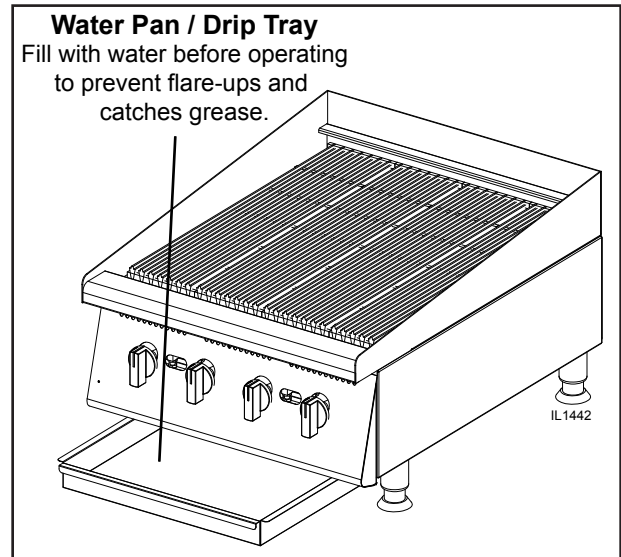
The water pan is located at the bottom of the unit, and is easily removed from the front of the unit. Water should be added to the water pan and replaced as necessary. The water pan helps prevent flare ups and catches grease.

### LIGHTING

When broiler is first lit, it will smoke for approximately 20-30 minutes until the preservation oils and impurities are burned off.

### SEASONING THE COOKING GRATES

Set the heat control switch to the low position and preheat for about 15 to 20 minutes. Using a cloth, spread a thin film of cooking oil over the top of the grate surface. Allow the film to remain on the grate for about 5 minutes. Wipe the surface clean and apply another film of cooking oil. Wipe the surface clean again. The broiler is now ready for use. The oil may tend to smoke - this is normal.



### BROILING

Turn valves on and pre-heat unit on "HI" before attempting to broil. You will have to experiment with the grill settings and the valve settings for your particular food products. We recommend that you set the grate at the full tilt position to start. This position allows the grease to run down the grate into the grease tray, reducing flare ups. Check water pans frequently and add a sufficient amount of water when necessary. Hot water vapors rising from the water pans and through the combustion chamber helps reduce flare ups. Exercise care when using your broiler.

### TILTING THE GRATE

Raise or lower the grate to the next step by lifting the grate at the back of the charbroiler where the grate rests. Use potholders or gloves to reposition.



**CHARBROILERS ARE HOT! NEVER ATTEMPT TO CHANGE THE GRATE POSITION WHILE FOOD PRODUCTS ARE COOKING. FLARE UPS CAN OCCUR UNEXPECTEDLY. TURN OFF THE CHARBROILER AND ALLOW IT TO COOL.**

### CLEANING

Clean regularly. Remove grate section to sink for washing. Brush out carboned particles. Remove and wash water pan. Wipe exterior surfaces with detergent and a cloth. A non-abrasive cleaner can be used on caked areas.

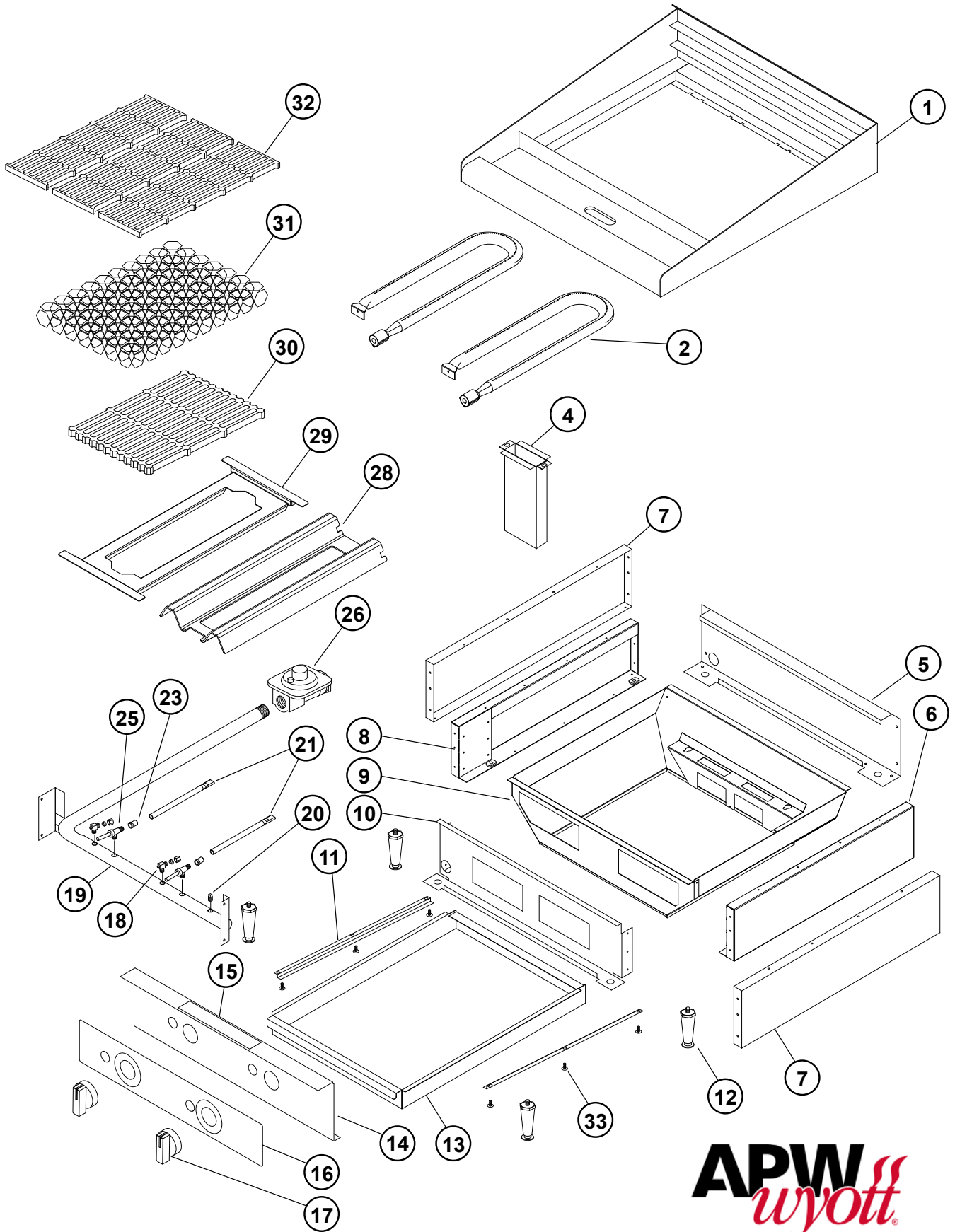
### AIR INTAKES IN BOTTOM

Air for combustion enters from the bottom of the unit.



**Do not obstruct this area.**





MODEL GCB-24S, GCRB-24S



SK2970 REV - 12/8/2020

# PARTS LIST

(03-23) REV B

**MODEL** GCB-18S, GCB-24S, GCB-36S, GCB-48S APW Wyatt Radiant Charbroilers  
 GCRB-24S, GCRB-36S, GCRB-48S APW Wyatt Lava Rock Charbroilers

Fig No.	Part No.	Qty	Description	Application
1	H4-TC0123	1	TOP ASSEMBLY, 18" CHAR	GCB-18S
	H4-TC0114		TOP ASSEMBLY, 24" CHAR	GCB-24S, GCRB-24S
	H4-TC0115		TOP ASSEMBLY, 36" CHAR	GCB-36S, GCRB-36S
	H4-TC0116		TOP ASSEMBLY, 48" CHAR	GCB-48S, GCRB-48S
2	2F-Z5949	1/2/3/4	BURNER	ALL 18-INCH / 24-INCH / 36-INCH / 48-INCH
4	G3-615304	1	CHUTE ASSEMBLY	GCB-18S
	G3-624304			GCRB-24S, GCB-24S, GCRB-36S, GCB-36S, GCRB-48S, GCB-48S
5	H4-Z23885	1	COVER, REAR 18"	GCB-18S
	H4-Z12869		COVER, REAR 24"	GCB-24S, GCRB-24S
	H4-Z12832		COVER, REAR 36"	GCB-36S, GCRB-36S
	H4-Z12877		COVER, REAR 48"	GCB-48S, GCRB-48S
6	G3-624303	1	SIDE PANEL ASSEMBLY RIGHT	ALL
7	G3-Z5945	2	OUTER COVERS	ALL
8	G3-624302	1	SIDE PANEL ASSEMBLY LEFT	ALL
9	H4-TC0122	1	LINER ASSEMBLY	GCB-18S
	H4-TC0003			GCB-24S, GCRB-24S
	H4-TC0001			GCB-36S, GCRB-36S
	H4-TC0005			GCB-48S, GCRB-48S
10	G4-Z23857	1	CENTER WALL, 18"	GCB-18S
	G4-Z12976		CENTER WALL, 24"	GCB-24S, GCRB-24S
	G4-Z12974		CENTER WALL, 36"	GCB-36S, GCRB-36S
	G4-Z12975		CENTER WALL, 48"	GCB-48S, GCRB-48S
11	G3-Z6036	2	DRAWER SLIDE	GCB-18S, GCRB-24S, GCB-24S, GCRB-36S, GCB-36S
		4		GCB-48S, GCRB-48S
12	2A-Z5942	4	FOOT, 4 IN DIE CAST	ALL
13	H4-Z23884	1	WATER PAN / GREASE DRAWER	GCB-18S
	H3-Z6482	1/1/2/2		GCB-24S / GCRB-24S / GCB-48S / GCRB-48S
	H3-Z6483	1		GCB-36S, GCRB-36S
14	G4-Z23876	1	FRONT PANEL	GCB-18S
	G3-Z5976			GCB-24S, GCRB-24S
	G3-Z5978			GCB-36S, GCRB-36S
	G3-Z5980			GCB-48S, GCRB-48S
15	VARIOUS	1	NAMEPLATE	ALL

2M-Z23812: Gas Radiant & Lava Rock Charbroilers GCB & GCRB

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED  
 INCLUDE MODEL AND SERIAL NUMBER**

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Some items are included for illustrative purposes only and in certain instances may not be available.

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# PARTS LIST

(03-23) REV B

GCB-18S, GCB-24S, GCB-36S, GCB-48S APW Wyatt Radiant Charbroilers  
**MODEL** GCRB-24S, GCRB-36S, GCRB-48S APW Wyatt Lava Rock Charbroilers

Fig No.	Part No.	Qty	Description	Application
16	2M-Z15449	1	LABEL, KNOB	GCB-18S
		2	LABEL, KNOB	GCB-24S, GCRB-24S
		3	LABEL, KNOB	GCB-36S, GCRB-36S
		4	LABEL, KNOB	GCB-48S, GCRB-48S
17	2R-8706320	1/2/3/4	KNOB, MANUAL GAS	ALL 18-INCH / 24-INCH / 36-INCH / 48-INCH
18	2V-6671	1/2/3/4	PILOT VALVE	ALL 18-INCH / 24-INCH / 36-INCH / 48-INCH
19	2J-Z24358	1	MANIFOLD, 18"	GCB-18S
	2K-Z5962		MANIFOLD, 24"	GCB-24S, GCRB-24S
	2K-Z5964		MANIFOLD, 36"	GCB-36S, GCRB-36S
	2K-Z5966		MANIFOLD, 48"	GCB-48S, GCRB-48S
20	2P-1453	1	PIPE PLUG	ALL
21	2V-Z6647	1/2/3/4	PILOT BURNER	ALL 18-INCH / 24-INCH / 36-INCH / 48-INCH
23	2J-Z12961	1/2/3/4	ORIFICE NATURAL #42	ALL 18-INCH / 24-INCH / 36-INCH / 48-INCH
	2A-Y1255		ORIFICE PROPANE #52	ALL 18-INCH / 24-INCH / 36-INCH / 48-INCH
25	2V-Y8832	1/2/3/4	MANUAL VALVE	ALL 18-INCH / 24-INCH / 36-INCH / 48-INCH
26	2J-Z0792	1	PRESSURE REGULATOR	ALL
28	H4-Z13775	1/2/3/4	U-BURNER RDIANT, GCB SERIES	GCB-18S, GCB-24S, GCB-36S, GCB-48S
29	H4-Z12887	2/3/4	U-BURNER RADIANT GCRB SERIES	GCRB-24S, GCRB-36S, GCRB-48S
30	2F-Z3078	1/2	LAVAROCK GRATE 12" X 17 1/16"	GCRB-36S / GCRB-48S
	2F-Z3077	2/2/2	GRATE LAVA ROCK 10 1/2" X 17 1/16"	GCRB-24S / GCRB-36S / GCRB-48S
31	2F-Y7193	2/3/4	LAVA ROCK 2"	GCRB-24S / GCRB-36S / GCRB-48S
32	2F-Y8830	3/4/6/8	GRATE CHARBROILER, 20 5/16" LENGTH	ALL 18-INCH / 24-INCH / 36-INCH / 48-INCH
33	2C-8823	Various	SCREW #8 x 3/8 HEX	ALL

2M-Z23812: Gas Radiant & Lava Rock Charbroilers GCB & GCRB

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#### LIMITED EQUIPMENT WARRANTY

APW (as well as its subsidiaries) warrants to the original purchaser of new APW's products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by APW and upon proper installation and start-up in accordance with the instructions supplied with each APW unit. APW's obligation under this warranty is limited to a period of one [1] year beginning from the date of original installation. The warranty period begins upon the earlier of the date of original installation or up to six [6] months after the original shipment, from the factory, of the covered product. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at APW's discretion have the parts replaced or repaired by APW or a APW's-authorized service agency.

#### THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by an APW authorized service agency. APW will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest APW-authorized service agency must be used. APW will be responsible for normal labor charges incurred in the repair or replacement of a warrantied product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

#### CONTACT

Should you require any assistance regarding the operation or maintenance of any APW Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 5:00 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: [TechService@partstown.com](mailto:TechService@partstown.com)

[www.apwwyott.com](http://www.apwwyott.com)

#### WARRANTY EXCLUSIONS

##### THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

APW's sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. APW is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without APW's approval will void the warranty.
- Units exceeding one [1] year from original installation date.

#### ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

## INSTRUCTIONS DE FONCTIONNEMENT

### BAC À EAU

Le bac à eau est situé au bas de l'appareil et il est facile à enlever par la partie avant de l'appareil. Il faut ajouter de l'eau au bac et la remplacer tel que nécessaire. Le bac à eau aide à prévenir les flambées et attrape la graisse.

### ALLUMAGE

Lors du premier allumage du barbecue, il se formera un nuage de fumée jusqu'à ce que les huiles de protection et les impuretés brûlent.

### POUR ASSAISONNER LES GRILLES À CUIRE

Placez le commutateur de commande de la chaleur dans la basse position et le préchauffez pendant 15 à 20 minutes. En utilisant un tissu, répandez une couche mince d'huile au-dessus du dessus de la surface de grille. Laissez le film rester sur la grille pendant 5 minutes. Essuyez l'extérieur nettoient et appliquent un autre film d'huile. Essuyez l'extérieur nettoient encore. Le barbecue est maintenant prêt à être employé. L'huile pourrait fumer - c'est normale.

### CUISSON SUR LE GRIL

Ouvrir les vannes et préchauffer l'appareil sur «HI» avant de commencer la cuisson sur le gril. Vous devriez expérimenter avec les réglages du gril et les réglages des boutons selon vos spécialités de viande. On vous recommande de régler au début le grille en position inclinée maximale. Cette position permet à la graisse de s'écouler du grille dans le bac à graisse, ce qui réduit les flambées. Vérifier souvent les bacs à eau et ajouter suffisamment d'eau lorsque nécessaire. Les vapeurs d'eau chaude qui s'évaporent des bacs à eau et qui passent à travers la chambre de combustion aident à réduire les flambées. Faire attention lors de l'utilisation du barbecue.

### INCLINAISON DU GRILLE

Élever ou abaisser le grille à la position suivante en soulevant le grille à l'arrière du barbecue où repose le grille. Utiliser des maniques ou des gants pour le repositionner.

### LES BARBECUES SONT BRÛLANTS !

#### NE JAMAIS ESSAYER DE CHANGER

**LA POSITION DU GRIL PENDANT LA CUISSON DES PRODUITS DE VIANDE. DES FLAMBÉES PEUVENT SE PRODUIRE À L'IMPROVISTE. ÉTEIGNER LE BARBECUE ET LE LAISSER SE REFROIDIR.**

### NETTOYAGE

Nettoyer le barbecue régulièrement. Enlever la section du grille et la laver dans l'évier. Enlever à la brosse les particules carbonisées. Enlever et laver le bac à eau. Nettoyer les surfaces extérieures à l'aide d'un chiffon et d'un détergent. Sur les surfaces encroûtées, on peut utiliser un produit nettoyant non abrasif.

### PRISES D'AIR EN BAS

L'air nécessaire à la combustion entre par le bas de l'appareil. **Ne pas boucher cette section.**



## **INSTRUCTIONS POUR ÉTEINDRE LE BARBECUE**

Pour éteindre les brûleurs, tourner les boutons des brûleurs sur la position de fermeture.

## **IGNITION DU BRÛLEUR ET AJUSTEMENT**

1. Allumer des brûleurs tournent le bouton de la valve du brûleur à " SALUT " la place.
2. Diminuez lentement l'ouverture des obturateurs d'air sur les brûleurs pour donner une flamme bleue molle, alors lentement ouvertures de l'augmentation à un point où les pointes jaunes disparaissent et une flamme bleue dure est obtenu.

## **PLAÇANT ROC DE LA LAVE SUR LES FOYERS (POUR GCB SÉRIE)**

Ouvrez les sacs du roc de la lave et roc de place sur les foyers également. Ne couvrez pas les foyers avec plus de deux couches de roc de la lave. **NE METTEZ PAS PLUS DE 5 LIVRES DE ROC PAR BRÛLEUR!**

## **L'OPÉRATION DU BRÛLEUR**

Chaque brûleur est contrôlé par un individu haut bas, sur fermé valve. Un nombre infini de griller des températures peut être obtenu en devenant le bouton de la valve du brûleur à toute place entre haut et bas. C'est possible à travers cet arrangement pour avoir une haute chaleur ou brûlant section, en ayant une basse chaleur finir ou tenir la section. Pour la brûlant opération, mettez les valves pour la section à une place de " SALUT " ou près de lui. Pour tenir ou finir, mettez les valves plus proche à la " BASSE " place sur le cadran. Vous sélectionnez le modèle de la chaleur que vous aimez, et a mis les valves en conséquence.



## **NE PAS L'INSTALLER SANS ATTACHER LES PIEDS - NE PAS ENLEVER LES PIEDS. TUYAUTERIE À GAZ**

La taille de la tuyauterie à gaz et la façon dont elle est installée doivent être telles qu'elle fournisse une alimentation suffisante de gaz pour répondre aux exigences d'admission de pleine puissance dans l'appareil. S'il faut raccorder l'appareil à la tuyauterie existante, il faut vérifier cette dernière pour déterminer si elle a la capacité nécessaire. Il ne faut utiliser le composé combiné que modérément et seulement sur les filetages mâles des raccords à tuyaux. Ces composés doivent résister à l'action des gaz propane.

**AVERTISSEMENT: Tous les matériel étranger, débris, ou particules lâches en métal permises d'écrire les lignes de gaz de cet appareil endommagera la vanne et en affectera le fonctionnement. Lors de l'installation de cet appareil, tous les tuyaux et raccords doivent être exempts de toute impureté interne libre.**

## **RÉGULATEUR DE PRESSION DU GAZ**

Chaque barbecue est fourni avec un régulateur de pression convertible. Il doit être raccordé au tuyau d'admission à l'arrière de l'appareil. L'alimentation de gaz y est raccordée. Pour l'utilisation au gaz naturel, il est expédié réglé pour une pression d'admission de 6 po. de colonne d'eau. Laisser un jeu de 6 po. entre l'arrière de l'appareil et le mur, pour installation et réparations.

## **VANNE D'ARRÊT MANUELLE**

Il faut installer une vanne d'arrêt manuelle en amont du collecteur et à six pieds près du barbecue.

## **RACCORD DE LA CANALISATION DE GAZ**

L'admission de gaz du barbecue est scellée en usine afin d'empêcher l'entrée des impuretés. N'enlever cette protection que juste avant d'effectuer le raccord à la canalisation de gaz.

## **GAZ PROPANE**

Ce barbecue est équipé d'orifices fixes et il est expédié de l'usine prêt pour l'utilisation au gaz naturel. Pour changer au gaz propane, installer les orifices de brûleurs fournis, dans le tiroir de la graisse, tel que suit :

1. Enlever le gril, les radiants et les brûleurs.
2. Enlever les orifices de brûleurs et installer les orifices fournis.
3. Remettre en place les brûleurs, les radiants et le gril.
4. Régler la pression d'admission sur (10) pouces de colonne d'eau. On peut enlever un bouchon de tuyau de 1/8 po. du collecteur du brûleur pour y attacher un manomètre. Enlever le bouchon entaillé ou fileté hexagonal du régulateur de pression. Inverser le bouchon et le réinstaller. Les lettres «LP» doivent être maintenant visibles sur le bouchon. Le régulateur est maintenant réglé pour 25,4 cm (10 po.) de colonne d'eau. Apposez l'étiquette de conversion à côté de la plaque d'identification.

## **VÉRIFICATION DE L'ÉTANCHÉITÉ**

Vérifier l'étanchéité de toute la tuyauterie. Pour vérifier l'étanchéité, il faut utiliser une solution de savon et d'eau ou une autre matière acceptable pour ce but.

**Ne pas utiliser d'allumettes, la flamme d'une chandelle ou d'autres sources d'allumage.**



## **INSTRUCTIONS CONCERNANT LES VEILLEUSES D'ALLUMAGE**

Le barbecue est équipé de veilleuses stationnaires et il faut l'allumer dès que le bouton de gaz est ouvert.

1. Éteignez la principale valve à unité.
2. Éteignez tous les boutons et valves du pilote et attendez 5 minutes éclaircir du gaz.
3. Ouvrir le bouton principal et allumer les veilleuses. Le meilleur accès à la lampe témoin est du fond sans tiroir de graisse.
4. Ajustez des flammes de la lumière pilotes aussi petit que possible, mais haut assez allumer le brûleur immédiatement quand la valve du brûleur est allumée haut.
5. Tourner les boutons des brûleurs sur le réglage désiré.
6. Pour éteindre les brûleurs, fermer les boutons.



## DONNÉES GÉNÉRALES D'INSTALLATION

Cet équipement n'est conçu et vendu que pour l'utilisation commerciale par le personnel formé et sachant l'utiliser et il n'est pas vendu pour l'utilisation à la maison, ni pour l'usage du public dans les endroits de pique-nique.

Le barbecue de la série APW Wyatt est équipé pour le type de gaz indiqué sur la plaque du constructeur montée sur le panneau avant. Tous les appareils sont expédiés de l'usine pour l'utilisation au gaz naturel. Il est facile de convertir l'appareil en vue de l'utilisation au gaz propane : voir le gaz propane.

### -IMPORTANT-

**NE L'INSTALLER QUE DANS UN ENDROIT NON COMBUSTIBLE ! Il faut laisser un espace de 6 po. entre une construction combustible et la partie arrière et les parties latérales de l'appareil.**

L'installation de l'appareil doit se conformer au CODE NATIONAL DE GAZ COMBUSTIBLE "ANSI Z223.1 - TOUTE DERNIÈRE ÉDITION" DES ÉTATS-UNIS ET À TOUTES LES RÈGLES ET RÉGLEMENTATIONS DE LA COMPAGNIE DE GAZ LOCALE.

AU CANADA, L'INSTALLATION DOIT ÊTRE CONFORME AU CODE COURANT D'INSTALLATION AU GAZ NATUREL CAN/CGA-B149.1 OU AU CODE D'INSTALLATION AU PROPANE CAN/CGA-B149.2 ET AUX CODES LOCAUX, LE CAS ÉCHÉANT.

**AVERTISSEMENT: L'installation, le réglage, la modification, la réparation ou l'entretien incorrect de cet appareil peut causer des dommages matériels, des blessures ou la mort. Lire attentivement les instructions d'installation, de fonctionnement et d'entretien avant de procéder à son installation ou entretien.**

### ESURE DE SÉCURITÉ

**NE PAS ENTREPOSER NI UTILISER DE'ESSENCE NI AUTRES VAPEURS OU LIQUIDES INFLAMMABLES À PROXIMITÉ DE CET APPAREIL OU DE TOUT AUTRE APPAREIL. TENIR TOUT COMBUSTIBLE À L'ÉCART DE L'APPAREIL.**

Pour votre propre protection, on vous recommande de faire installer cet appareil par une agence d'installation qualifiée. Ils doivent connaître les installations de gaz et vos exigences de gaz locales. En tout cas, il faut appeler votre société du gaz pour l'approbation de l'installation finale. En plus, il faut afficher dans un endroit en pleine vue les instructions détaillées à suivre si l'opérateur sent du gaz. Obtenir les instructions du fournisseur local de gaz.

Cet appareil, son régulateur de pression et ses vannes d'arrêt individuelles doivent être débranchés de la tuyauterie d'alimentation du gaz lors des essais de pression de la tuyauterie en question à des pressions en dessus de ½ PSIG. Cet appareil et son régulateur de pression doivent être isolés de la tuyauterie d'alimentation du gaz en fermant sa vanne d'arrêt manuelle individuelle lors des essais de pression de la tuyauterie d'alimentation de gaz à des pressions égales à ou de moins que ½ PSIG.

### ÉPUISEZ LE BALDAQUIN

Les grils du foyer ouverts créent beaucoup de chaleur et fumée fondamentalement et devraient être installés sous un capuchon du gaz d'échappement effectif avec flammes filtrées insensibles. Une distance verticale de pas moins que 48 " seront fournis entre le sommet de l'appareil et filtres ou toute autre matière combustible. L'installation du gaz d'échappement doit conformer aux codes locaux.

### LA PROVISION DE L'AIR

Les vives pour provision de l'air adéquate doivent être fournis.

### ÉQUILIBRAGE DE L'APPAREIL

Ce barbecue est fourni avec 4 pieds qui doivent être vissés au corps. Équilibrer l'appareil en ajustant les (4) pieds qui ont un réglage de 1-3/4 po., en vue d'un alignement exact et parfait avec d'autres appareils.



## SYMBOLE DE SÉCURITÉ



Ces symboles sont utilisés pour souligner à l'utilisateur les instructions d'utilisation ou d'entretien importantes contenues dans le manuel qui accompagne l'appareil.

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## CONSERVEZ CE MANUEL POUR RÉFÉRENCE FUTURE AVIS

L'utilisation de toute pièce autre que les pièces d'origine STAR dégage le fabricant de toute responsabilité.

APW Wyott se réserve le droit de changer les spécifications et la conception du produit sans préavis. Ces changements ne donnent pas le droit à l'acheteur d'obtenir les changements, améliorations, ajouts ou remplacements correspondants pour l'équipement acheté préalablement.

Dû aux modifications périodiques de dessins, méthodes, procédures, règles et régulations, les spécifications contenues dans ce manuel sont susceptibles de changer sans préavis. Quoique APW Wyott exerce la bonne foi de fournir le renseignement correct, APW Wyott n'est pas responsable pour les erreurs ou les omissions dans le renseignement pourvu ou les conclusions tirées à la suite de l'utilisation des spécifications. En utilisant le renseignement pourvu, l'utilisateur assume tous les risques en relation avec telle utilisation.

## ENTRETIEN ET RÉPARATIONS

Contactez votre détaillant local pour les réparations ou l'entretien requis. Assurez-vous d'avoir le numéro de modèle, le numéro de série, le voltage et la date d'achat pour un service plus rapide. Entrez l'information requise ci-dessous pour référence rapide.

N° de modèle \_\_\_\_\_  
N° de série \_\_\_\_\_  
Voltage \_\_\_\_\_  
Date d'achat \_\_\_\_\_

### Agent de service autorisé

Voir la liste pourvue avec l'appareil  
Ou

Pour une liste mise à jour voir :

Site web : [www.apwwyott.com](http://www.apwwyott.com)  
Courriel : [TechService@Partstown.com](mailto:TechService@Partstown.com)



## **BARBECUE A GAZ**

*Radiant Models*

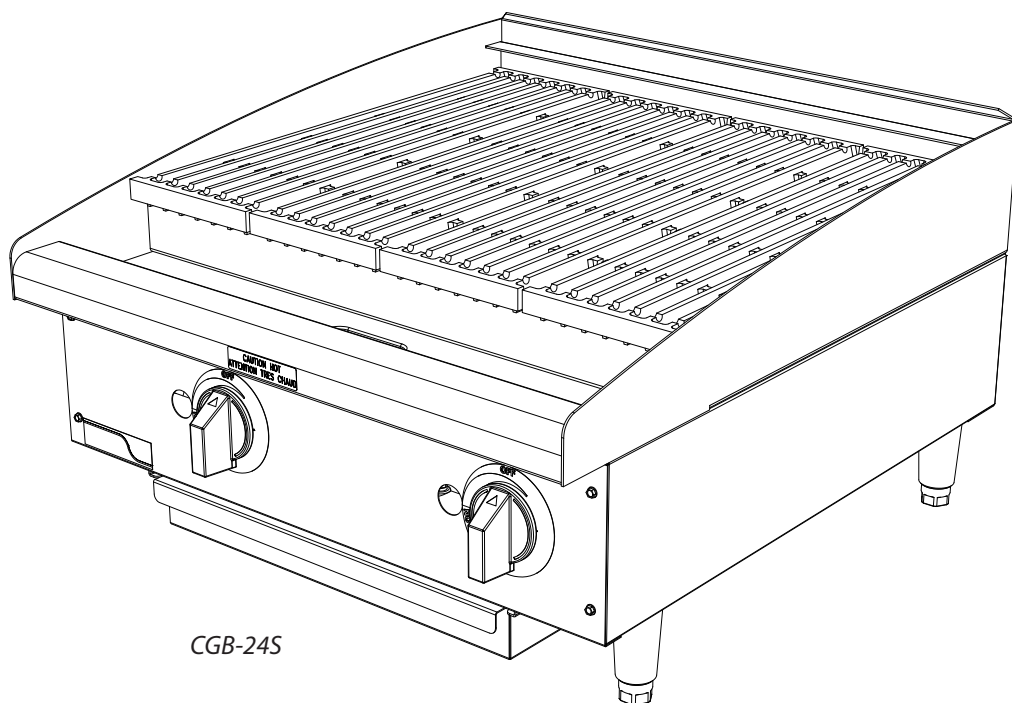
*GCB-18S, GCB-24S, GCB-36S, GCB-48S*

*Lava Rock Models*

*GCRB-24S, GCRB-36S, GCRB-48S*

### **Instructions d'installation et d'opération**

2M-Z23812 Rev. B 07/21



GCB-24S