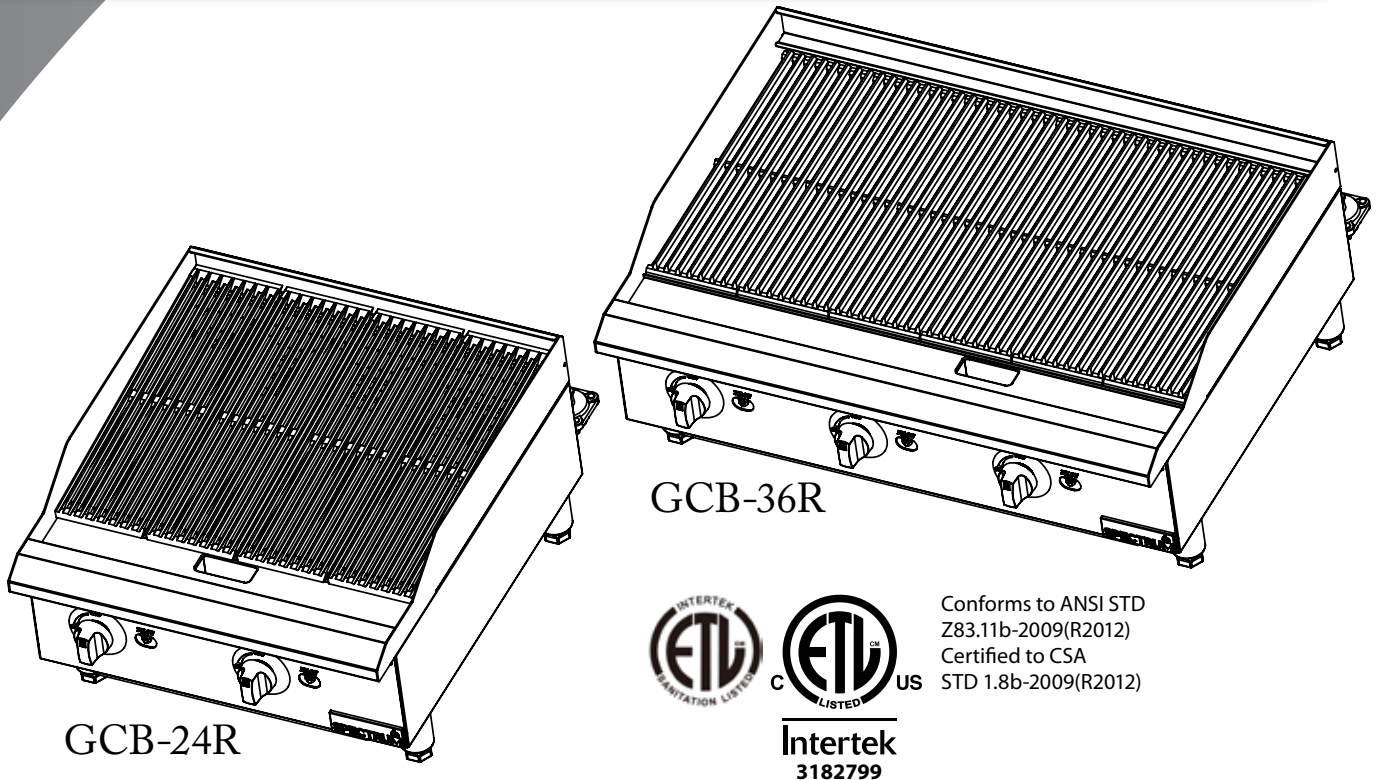




GAS COUNTERTOP CHAR BROILER

Installation and Operating Instruction Manual



Conforms to ANSI STD
Z83.11b-2009(R2012)
Certified to CSA
STD 1.8b-2009(R2012)

Intertek
3182799

MODEL	WIDTH IN. (MM)	DEPTH IN. (MM)	HEIGHT IN. (MM)	# OF BURNERS	BTU/PER NAT/LP	TOTAL BTU/HR	PRESSURE IN. W.C
GCB-24R	24" (610 mm)	26.8" (680 mm)	15.6" (398 mm)	2	40,000	80,000	6 / 10
GCB-36R	36" (915 mm)	26.8" (680 mm)	15.6" (398 mm)	3	40,000	120,000	6 / 10

Note: Depth direction includes the regulator size.

CHAR BROILER SURFACE DIMENSIONS

MODEL	WIDTH - IN. (MM)	DEPTH - IN. (MM)
GCB-24R	24" (610 mm)	20" (510 mm)
GCB-36R	36" (915 mm)	20" (510 mm)

BEFORE OPERATING ANY EQUIPMENT, READ AND FAMILIARIZE YOURSELF WITH THESE USE AND SAFETY INSTRUCTIONS

Congratulations on your purchase of SPECTRUM commercial cooking equipment. SPECTRUM takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully. **It's important to save these instructions for future reference.**

Countertop Gas Char Broiler

Important For Future Reference

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or parts, this information is required.

Model Number

Serial Number

Date Purchased



WARNING: For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliances. Keep the area free and clear of combustibles. (See ANSI Z83. 14B, 1991).

AVERTISSEMENT: Pour votre sécurité, ne pas stocker ni utiliser d'essence ou d'autres vapeurs ou liquides inflammables à proximité de cet appareil ou d'autres appareils. Garder la zone libre de combustible. (Voir la norme ANSI Z83. 14B, 1991).



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.

AVERTISSEMENT: Une installation, un réglage, une modification, un entretien ou peut causer des dommages matériels, des blessures ou la mort. Lisez les instructions d'exploitation et de maintenance d'installation avant d'installer, ou sauvegarder cet équipement.



WARNING: Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.

AVERTISSEMENT: Les instructions doit être affichées dans un endroit bien en vue. Toutes les mesures de sécurité doit être prises en cas d'odeur de gaz. Les consignes de sécurité peut être obtenue auprès de votre fournisseur de gaz local.



CAUTION: These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.

ATTENTION: Ces modèles sont conçus, fabriqués et vendus pour un usage commercial seulement. Si ces modèles sont positionnés de sorte que le grand public peut utiliser l'équipement, assurez-vous que mises en garde, les avertissements et les instructions sont clairement affichés unité de sorte que toute personne utilisant l'équipement va l'utiliser correctement et de ne pas nuire à injurethemselves ou l'équipement.



WARNING: A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact your authorized service representative.

AVERTISSEMENT: Un agent autorisé de l'usine doit traiter tout l'entretien et la réparation. Avant de faire tout entretien ou réparation, contactez votre représentant de service autorisé.



GAS PRESSURE

The appliance and its individual shutoff valve (to be supplied by user) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.45 kPa).

The 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 ½ psi (3.45 kPa).

PRESSIION DE GAZ

L'appareil et la vanne d'arrêt individuel (à fournir par l'utilisateur) doit être débranchés de la tuyauterie d'alimentation en gaz pendant tout test de pression de ce système à des pressions d'essai supérieures à ½ psi (3.45 kPa).

L'appareil doit être isolé du système de conduites d'alimentation en gaz en fermant son robinet manuel d'arrêt individuel durant tout test de pression du système de tuyauterie d'alimentation en gaz à des pressions inférieures à ½ psi (3.45 kPa).

Countertop Gas Char Broiler

Table of Contents

Specifications	1
Warnings	2
Table of Contents	3
Introduction	3
Safety Precautions	4
Packaging	4
Installation	5
Conversion	6
Lighting	7
Operation	8
Cleaning, Care & Maintenance	8
Troubleshooting	9
Safety	9
Service & Repair	9
Exploded View	10
Spare Parts List	11
Limited Warranty	12

Introduction

Congratulations on the purchase of your SPECTRUM machine. Please take time to carefully read through this manual to ensure the machine is operated and maintained properly, to ensure the best possible performance from the product for many years.

SPECTRUM will not accept liability for the following if:

- The instructions in this manual have not been followed correctly.
- Non-authorized personnel have tampered with the machine.
- Non-original spare parts are used.
- The machine has not been handled and cleaned correctly.
- There is any use damage to the unit.

LOCATION OF DATA PLATE

The data plate is located on the side panel.

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

- Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- If concealed damage or loss is not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to keep all contents and packaging material.

Installation should be performed by a qualified installer who thoroughly read, understands and follows these instructions.

If you have questions concerning the installation, operation, maintenance or service of this product, please contact WINCO.

Please keep this manual in a safe place for future use!

Safety Precautions

 DANGER: This symbol warns of imminent hazard which will result in serious injury or death.	Risque: Ce symbole avertit du danger imminent qui peut entraîner des blessures graves ou la mort. 
 WARNING: This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.	AVERTISSEMENT: Ce symbole indique un danger potentiel ou une pratique dangereuse, qui peut entraîner des blessures graves ou la mort. 
 CAUTION: This symbol refers to a potential hazard or unsafe practice, which could result in minor or moderate injury or product or property damage.	ATTENTION: Ce symbole indique un danger potentiel ou une pratique dangereuse, qui peut entraîner des blessures mineures ou modérées ou des dommages matériels. 
 NOTICE: This symbol refers to information that needs special attention or must be fully understood even though not dangerous.	AVIS: Ce symbole renvoie à des informations qui nécessitent une attention particulière ou doit être pleinement compris, même si pas dangereux. 
 NOTICE: This product is intended for commercial use only. Not for household use.	AVIS: Ce produit est destiné à un usage commercial. Pas pour usage domestique. 
 NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirement for installation of equipment. Therefore, installation should comply with all local codes.	AVIS: Les codes locaux concernant l'installation varient grandement d'une région à l'autre. La National Fire Protection Association, Inc., déclare dans sa dernière édition que NFPA96 codes locaux sont "Autorité Compétente" lors de l'exigence pour l'installation d'équipements. Par conséquent, l'installation doit être conforme à tous les codes locaux. 

Package Contents

All units come with Installation & Operation Instructions and the following:

- Char Broiler
- Waste Tray

SPECTRUM prides itself on quality and service, ensuring that at the time of packing, all products are supplied fully functional and free of damage. Should you find any damage as a result of freight, please contact your SPECTRUM dealer immediately.

Unpacking the Equipment

DISPOSE OF ALL PACKAGING MATERIALS IN AN ENVIRONMENTALLY RESPONSIBLE MANNER.

1. Remove all packing materials and tape, as well as any protective plastic and cardboard, from the unit.
2. Clean any glue residue left over from the plastic or tape.
3. Place the unit in the desired position and height.

SAVE THE ORIGINAL BOX AND PACKAGING FOR USE IN PACKAGING AND SHIPPING THE EQUIPMENT IF SERVICES ARE NEEDED.

NOTE

Please remember that this manual and the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

Installation

These instructions should be followed at all times. Failure to follow these instructions could result in injury to yourself and others.

TO REDUCE RISK OF INJURY OR DAMAGE TO THE UNIT:

1. Read this manual thoroughly before installation and operation. DO NOT proceed with installation and operation if you have any questions or do not understand anything in this manual. Contact your representative or the manufacturer first.

	WARNING ⚠️ AVERTISSEMENT	
	Fire Hazard. Correct installation precautions, procedures and regulations must be followed. Operation and safety training is necessary for all users of this equipment.	Risque d'incendie La surchauffe des vapeurs d'huile ou de l'huile peut s'enflammer et provoquer un incendie. Surveillez la température, la qualité et le niveau d'huile. Utilisez et entretenez le système d'élimination des vapeurs d'huile.
	The equipment must be installed by qualified personnel only. Correct installation precautions, procedures and regulations must be followed in order to reduce the risk of fire. Hood and fire suppression systems must be maintained per manufacturer's guidelines. Only qualified and trained personnel are to use this equipment.	Faire chauffer l'huile avec précaution. Si l'huile fume, réduire le feu. Ne pas laisser l'appareil sans surveillance. Si le feu se produit, éteindre l'appareil, couvrir jusqu'à refroidissement. Ne pas mettre l'eau dans l'huile chaude ou enflammée. Ne faites pas fonctionner avec de l'huile sous la barre d'huile. L'huile sale a un point d'éclair plus bas. Remplacer l'huile sur une base régulière. Maintenir le niveau d'huile correct. Utiliser un système d'évacuation de la vapeur d'huile (capot) pour réduire l'accumulation de graisse et d'huile sur les surfaces de paroi ou de plafond.

2. Remove the SPECTRUM Gas Char Broiler from the packaging. Be certain that all protective plastics and residues are thoroughly cleaned from its surface.
3. Place the SPECTRUM Gas Char Broiler on a firm level surface. Local standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing, and ventilation.
4. Ensure gas supply and gas type, as shown on unit nameplate, agree.
5. Unit installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, the National Gas Installation Code, CSA-B149.1, or the Propane Installation Code, CSA-B149.2 as applicable and in accordance with local codes.
6. Screw legs into the permanently fastened nuts on the four corners of the unit and tighten by hand. Level the unit by turning the adjustment screw at the bottom of each leg. Do not slide unit with legs mounted; lift if necessary to move unit.
7. Pipe threading compound must be resistant to the action of liquefied petroleum gases.

CAUTION • ATTENTION

DO NOT use an open flame to check for leaks. Check all gas piping for leaks with a soap and water solution before operating unit.

NE PAS utiliser une flamme nue pour vérifier les fuites. Vérifiez tous les tuyaux de gaz pour les fuites avec de l'eau savonneuse avant de l'unité d'exploitation.

THESE UNITS ARE SUITABLE FOR INSTALLATION ON NON-COMBUSTIBLE SURFACE-S ONLY.

Combustible clearances:

6" sides (152 mm) 6" rear (152 mm) 4" floor (102 mm)

Noncombustible clearances:

0" sides (0 mm) 0" rear (0 mm) 4" floor (102 mm)

THIS EQUIPMENT GETS EXTREMELY HOT. DO NOT POSITION AND OPERATE NEAR COMBUSTIBLE MATERIALS/FLAMMABLE OBJECTS.

Do not obstruct the flow of combustion and ventilation air, under the unit by the legs or behind the unit by the flue.

Ne pas obstruer le flux de combustion et de ventilation, sous l'unité par les jambes ou derrière l'appareil par la cheminée.

Adequate clearance for air openings into the combustion chamber is required. Do not place objects between the bottom of the unit and the counter top.

Un dégagement adéquat pour des ouvertures d'air dans la chambre de combustion est nécessaire. Ne pas placer d'objets entre le bas de l'appareil et le comptoir.

There must be adequate clearance for removal of the front panel. All major parts except the burners are removable through the front if the gas line is disconnected.

Il doit y avoir un espace suffisant pour le retrait de la face avant. Toutes les parties principales à l'exception des brûleurs sont amovibles à travers l'avant si la conduite de gaz est coupée.

 HOT	Burn Hazard. When in operation, the Conveyor Toaster will be hot at the entrance to the conveyor cavity. <i>Please take extreme caution.</i>	Risque de brûlure. Ne touchez pas les surfaces chaudes ou chauffées liquid tout appareil chauffe ou en fonctionnement.
	USE CAUTION WHEN TOUCHING THE UNIT.	Ne touchez pas le liquide chaud ou les surfaces de chauffage lorsque l'appareil chauffe ou en fonctionnement.

TO AVOID SERIOUS PERSONAL INJURY:

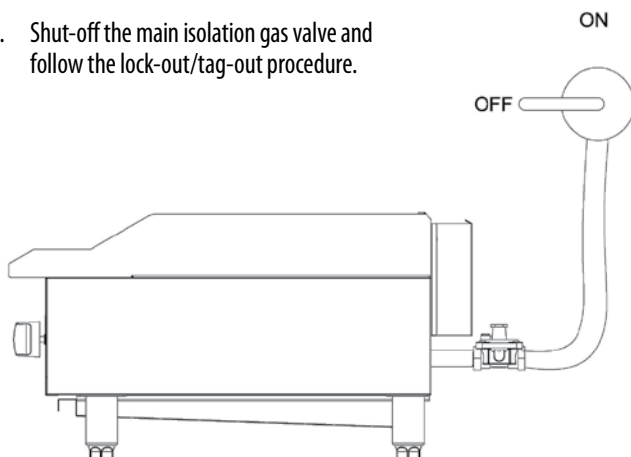
- ALWAYS install equipment in a work area with adequate light and space.
- ONLY operate on a solid, level, nonskid surface.
- NEVER bypass, alter or modify this equipment in any way from its original condition. Doing so can create hazards and will void warranty.
- NEVER operate the char broiler without all warnings attached to it.

Conversion

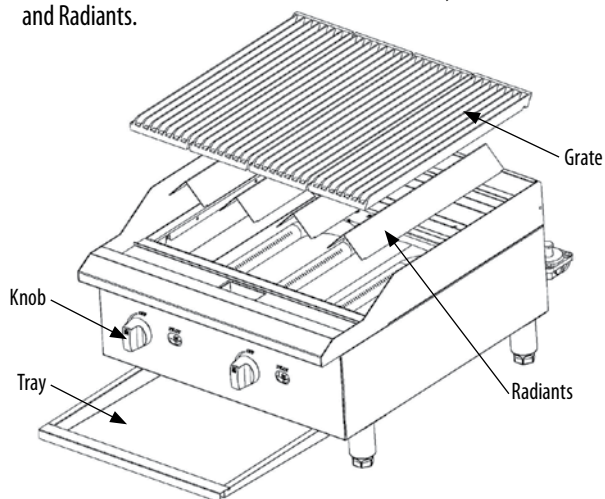
These instructions are for the conversion from Natural Gas to Propane (L.P.) on all models. The conversion should be done before connecting the unit to the gas supply.

Units are shipped from the factory equipped for use on natural gas. Orifices necessary for Propane (L.P.) are included with the unit.

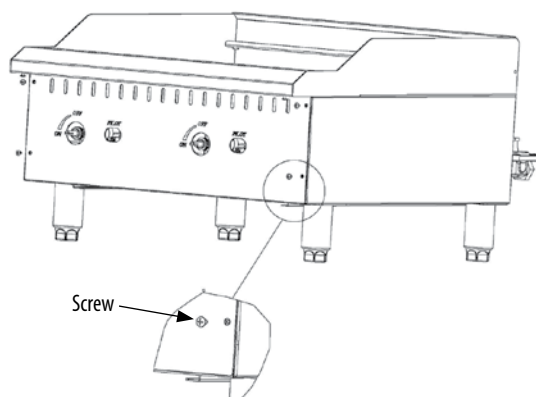
1. Shut-off the main isolation gas valve and follow the lock-out/tag-out procedure.



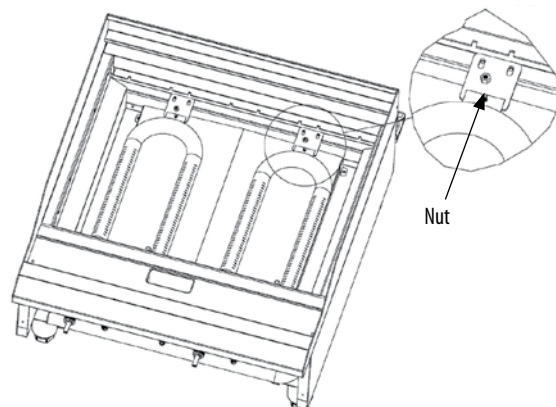
2. Pull-out and remove all the knobs. Remove the Tray, Grates and Radiants.



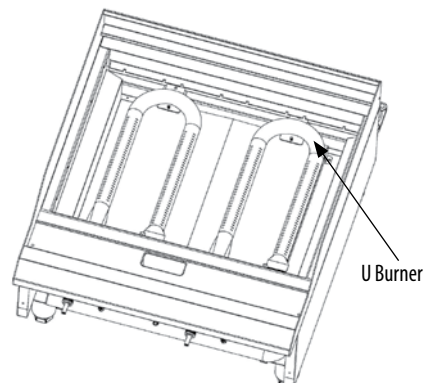
3. Remove the screws of the control panel.



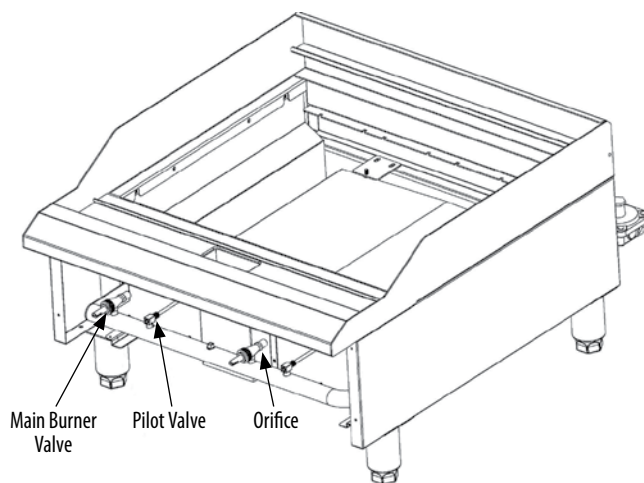
4. Remove the nuts for U Burners.



5. Remove the U Burners.



6. Remove the orifice and replace it. Use a 1/2" spanner. See the list of orifice numbers for the appropriate gas type.



Use for
Natural Gas

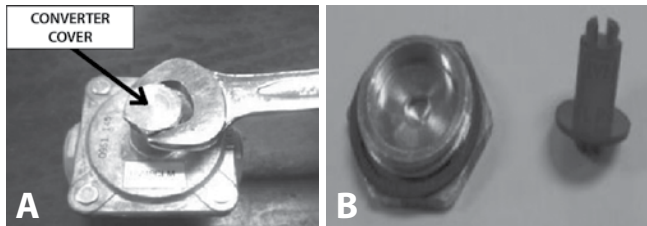


Use for
Propane (L.P.)

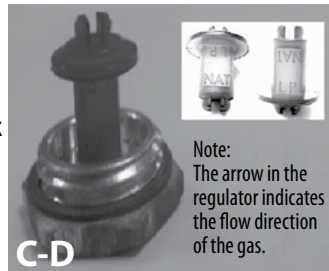


Conversion

7. Converting the gas regulator:
 - A. Remove the converter cover from the regulator. Use a 7/8" spanner.
 - B. Pull-out the converter from the cover.
 - C. Position of converter when using Propane (L.P.).
 - D. Install the converter cover to the regulator.



8. Re-install the U burners.
9. Check leakage and re-install other parts.
10. Ignite the pilot burner and check flame state.
11. Turn the knobs to "High".
 - If the U burner does not ignite, open the pilot valve more.
 - If the pilot flame appears larger than necessary, turn it down and reset burner ignition.
 - The pilot flame should be as small as possible but large enough to guarantee reliable ignition of the burners when the knobs are turned to "H".



Note

PLEASE CHECK LEAKAGE BEFORE RE-INSTALLING THE CONTROL PANEL.

Lighting Instructions

LIGHTING PILOT

The pilot light on the appliance has been set at the factory. A screwdriver may be required for the first lighting to adjust the flame for your elevation.

1. Turn off the manual valve and wait 5 minutes to clear the gas.
2. Turn all knobs to the "OFF" position.
3. Hold an ignition source (e.g. a match) at the pilot. When the flame is established, remove the ignition source.
4. Turn the burner knobs to "ON". If the burner does not ignite, promptly open the pilot valve more. If the pilot flame appears larger than necessary, turn it down and reset burner ignition. The pilot flame should be as small as possible but large enough to guarantee reliable ignition of the burners when the knobs are turned to "ON".

LIGHTING MAIN BURNER

To light burner, turn knob to "ON". Then back off to the desired flame level. The range of adjustment is virtually infinite between "ON" and "OFF".

MAIN BURNER AIR SUPPLY

5. For efficient burner operation, a proper balance of gas volume and primary air supply must be maintained, which will result in complete combustion. Insufficient air supply results in a yellow streaming flame. Primary air supply is controlled by an air shutter on the front of the burner.
6. Loosen the screws on the front of the burner and adjust the air shutter to just eliminate the yellow tips of the burner flame. Lock the air shutter in place by tightening the screws.

CAUTION • ATTENTION

NEVER ATTEMPT TO MOVE A GRILL SECTION WHILE COOKING.

An unexpected flare could cause severe injury. Turn off the unit, let it cool and use potholders and/or gloves to reposition or remove.

The space between the legs at the bottom admits combustion air.

DO NOT BLOCK THIS SPACE.

Ne tentez jamais de déplacer une section de la grille pendant la cuisson. Une fusée inattendue pourrait causer des blessures graves. Éteignez l'appareil, le laisser refroidir et employer des gants isolants et/ou des gants pour repositionner ou supprimer. L'espace entre les jambes en bas admet l'air de combustion.

NE PAS BLOQUER CET ESPACE.

All burners are lit from constantly burning pilots. Turning the valve to the desired flame height is all that is required to put the unit in service.

Do not permit fans to blow directly at the unit. Wherever possible, avoid open windows next to the unit's sides or back. Avoid wall type fans which create air cross-currents within a room.

Tous les brûleurs sont allumés de pilotes brûlant constamment. Tourner la vanne à la hauteur de flamme désirée est tout ce qui est nécessaire pour mettre l'appareil en service.

Ne pas permettre aux fans de souffler directement à l'unité. Autant que possible, éviter les fenêtres ouvertes à côté des côtés ou à l'arrière des unités. Évitez les fans de type mur qui créent air contre-courants au sein d'une chambre.

It is also necessary that sufficient air be allowed to enter the room to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmospheric pressure will occur, affecting operation and causing undesirable working conditions.

Il est également nécessaire que l'air suffisant doit être autorisé à entrer dans la salle pour compenser la quantité de l'air extrait par un système de ventilation. Sinon, une pression atmosphérique inférieure à la normale aura lieu, affecter le fonctionnement et causer des conditions de travail indésirables.

A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the unit is installed, and will leave the unit independent of changing draft conditions.

Un capot correctement conçu et installé agira comme le cœur du système de ventilation pour la salle ou une zone dans laquelle l'appareil est installé, et laisser l'unité indépendante de l'évolution des conditions de tirage.

All valves must be checked and lubricated periodically. This must be done by an authorized service representative in your area.

Toutes les vannes doit être vérifiés et lubrifiés périodiquement. Cela doit être fait par un technicien de maintenance agréé dans votre région.

Operation

Before operating the char broiler, it must be checked to see that it is sitting level. Adjust the feet to level the char broiler. Be sure the waste tray has been assembled correctly.

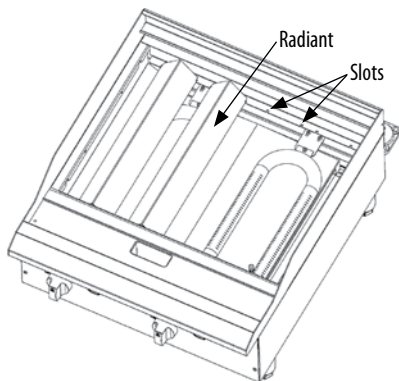
OPERATION

Turn the burners on about 15-20 minutes before cooking for preheating. Set the knobs to the desired flame height or temperature. Each valve will control the gas flow to the burner to bring that area of the unit up to the set temperature. If different temperature settings are to be used, adjoining areas should be set at progressively higher temperatures using the lowest temperatures on the outside burners. A uniform and systematic approach to the loading of the unit will produce the most consistent product results.

Radiants

CAUTION • ATTENTION
CHAR BROILER SURFACE WILL BE HOT
Surface sera chaud

Place all the radiants in their position. Make sure that the radiants are setting properly into the slots on the front and rear supports. Radiants should be centered over straight section of the burners.

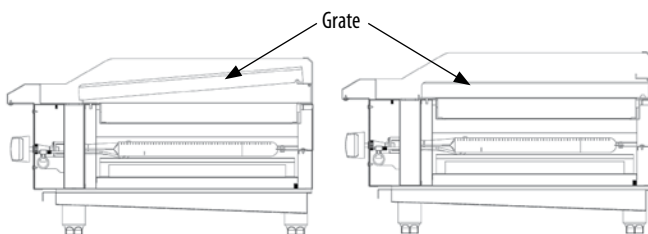


Cooking Grates

Install the top cooking grates.

NOTE

When cooking grates are placed sloping toward the front, the grooves on top will guide the excess fat drippings into the grease trough.



Cleaning, Care & Maintenance

INITIAL CLEANING

Prior to operating your new char broiler, thoroughly wash the exterior with a mild detergent or soap solution. Do not use abrasive cleaners, since this might damage the cabinet finish. If the stainless steel surfaces become discolored, scrub by rubbing only in the direction of the finished grain.

When the char broiler is first heated, it will smoke until oil used in manufacturing, and preservation and dust from storage and shipping are burned off. An hour at "max" on all burners is usually sufficient.

DAILY CLEANING

Remove the grease pan, empty and wash it. The grease buildup on the grates should be cleaned daily (more often as needed).



CAUTION • ATTENTION

When handling grates or radiants, always use insulated gloves to prevent burns.

Lors de la manipulation des grilles ou radiants, utilisez toujours des gants isolants pour éviter les brûlures.



WARNING • ADVERTISSEMENT

Do not cover the top of the grid grates during a burn off operation. Restricting the airflow by covering the grid grates may cause them to warp. It will also cause damage to the valves, the knobs and the front panel decal.

Ne couvrez pas le haut des grilles de la grille lors d'une opération brûler. Le manque de ventilation en couvrant les grilles de la grille peut causer les amener à se déformer. Il sera également endommager les soupapes, les boutons et l'autocollant du panneau avant.

1. Place grates on broiler, with grid bars horizontal, facing down.
2. Turn the char broiler on for approximately 45 minutes.
3. Turn off the char broiler and allow it to cool for 20 Minutes.
4. Clean top and bottom surfaces of grate with a wire brush to remove animal fats and carbonized grease.
5. Clean channels on grates with a scraper.
6. Remove grates from char broiler. Clean top surface of radiants with the wire brush. They may be cleaned in place.

NOTE • AVIS

Parts protected by the manufacturer or its agent are not to be adjusted by the installer, unless the installer is an authorized service agent.

Les pièces protégées par le fabricant ou son mandataire ne doit pas être réglés par l'installateur, à moins que l'installateur est un agent de service autorisé.

Troubleshooting

If your SPECTRUM Gas Char Broiler does not operate, please check the following before placing a service call.

ISSUE	MIGHT BE CAUSED BY	RECOMMENDED SOLUTION
Heat does not come on when valve is turned on	Pilot burner not lit.	Turn-ON pilot burner, then light up the main burner.
	Gas valve is bad.	Replace the gas valve.
Pilot burner will not light	Obstructed pilot orifice.	Check and clean the pilot head, or replace the pilot head if necessary.
	Pilot valve turned off.	Turn-ON the pilot valve, then light up the pilot.
Pilot burner will not stay lit	Obstructed pilot orifice.	Check and clean the pilot head, or replace the pilot head if necessary.
	Gas supply is not purged of air.	Purge the gas supply line first by continuing to light up the pilot.
	Air is blowing pilot light out.	Check for drafts and increase the size of pilot flame by adjusting the pilot valve.
Fat appears to smoke excessively	Heat is set too high.	Decrease the burner flame.
	Moisture in the food may be turning into steam.	Make sure to thaw the food before cooking.
Food sticks to grates	Heat is set too high.	Decrease the burner flame.
	Char Broiler surface needs cleaning and/or seasoning.	Clean the grates frequently.
	Surface under food may not have been covered with enough cooking oil.	Cover the food with enough oil to prevent sticking to the grates.
Food is undercooked inside	Heat is set too high.	Decrease the burner flame.
	Food may not have been cooked for long enough time.	Provide enough time for the food to cook.
Food tastes greasy or has objectionable off-flavor.	Food itself may have off flavor.	Make sure to check the expiration date of the food before cooking
	Food may have been stored improperly before cooking.	Make sure to store the food properly and with correct temperature to prevent spoilage.
	Too much fat used.	Remove excess fat/oil from food before cooking.
	Heat is set too low.	Increase the burner flame.

Safety

A WINCO Approved Service Technician should carry out repairs if necessary. Do not remove any components or service panels on this product. Allow Char Broiler to cool down after use before dismantling for cleaning; the unit will be too hot to handle immediately after use.

When cleaning, turn off gas and let machine cool.

Do not use hose to clean.

If the machine is damaged, it must be repaired by a WINCO Approved Qualified Service Technician in order to avoid a hazard.

Service and Repair

THIS APPLIANCE MUST ONLY BE SERVICED BY AN AUTHORIZED AGENT.

NOTE

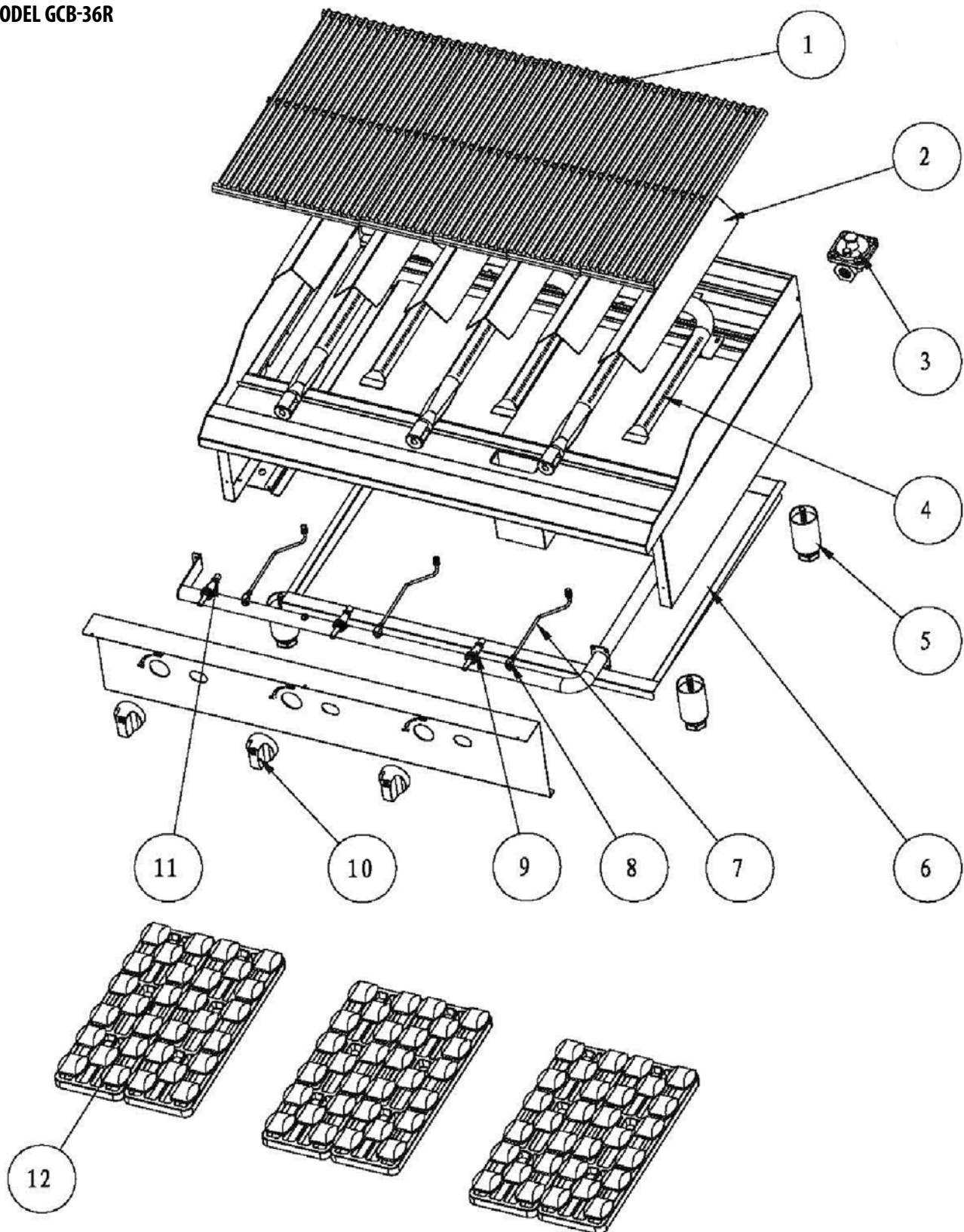
Parts protected by the manufacturer or its agent are not to be adjusted by the installer unless the installer is an authorized service agent.

If you have any questions or problems DO NOT send unit to WINCO without first contacting our customer service department.

See "Limited Warranty" section on page 12 for details.

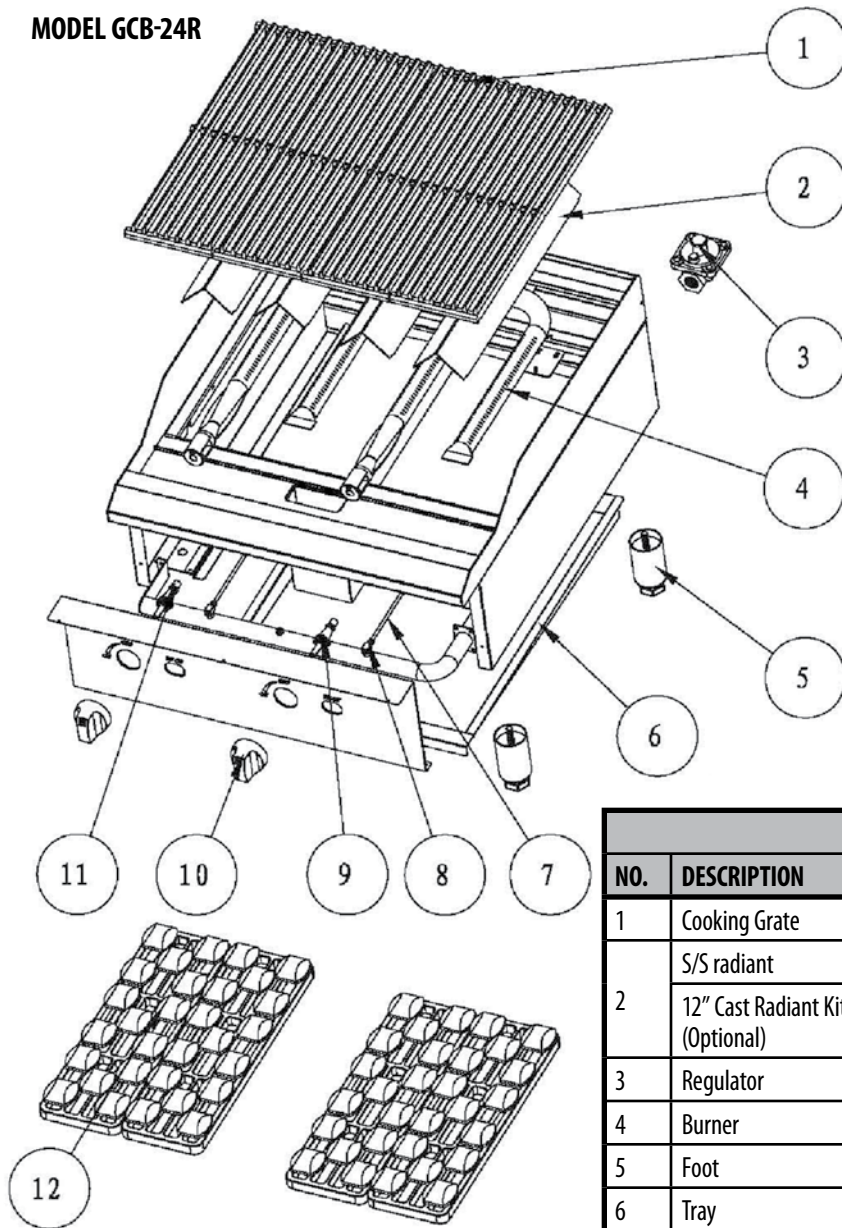
Exploded View

MODEL GCB-36R



Exploded View & Spare Parts List

MODEL GCB-24R



		MODEL GCB-36R		MODEL GCB-24R	
NO.	DESCRIPTION	PART #	QTY	PART #	QTY
1	Cooking Grate	GCB-P1	6	GCB-P1	4
2	S/S radiant	GCB-P2	6	GCB-P2	4
	12" Cast Radiant Kit (Optional)	GCB-P3	3	GCB-P3	2
3	Regulator	GHP-P3	1	GHP-P3	1
4	Burner	GCB-P5	3	GCB-P5	2
5	Foot	GHP-P5	4	GHP-P5	4
6	Tray	GCB-P7-36	1	GGD-P4	1
7	Pilot Pipe	GCB-P8	3	GCB-P8	2
8	Pilot valve	GCB-P9	3	GCB-P9	2
9	Valve for Manual	GHP-P11	3	GHP-P11	2
10	Dial	GHP-P12	3	GHP-P12	2
11	Orifice for Natural Gas	GCB-P12	3	GCB-P12	2
	Orifice for LPG	GCB-P13	3	GCB-P13	2
12	12" Cast Lava Rock Kit (Optional)	GCB-LRRC	3	GCB-LRRC	2

Limited Warranty

WINCO warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year. The labor warranty is one year from original installation or 18 months from actual factory shipment date, whichever date occurs first. Warranty includes on site service calls within 60 miles of an authorized service company. End user is responsible for all extra travel and mileage at prevailing rates.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. WINCO EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

WINCO'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD.

All repairs pursuant to this Warranty will be performed by an Authorized Designated WINCO Service Location during normal working hours. This warranty does not cover services performed at overtime or premium labor rates. End user is responsible for the difference between normal service rates and premium service rates.

IN NO EVENT SHALL WINCO BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

Warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered.

This warranty is not in force until such time as a properly completed and digitally signed Installation/Warranty Registration has been received by WINCO within 30 days from the date of installation.

WARRANTY SERVICE

To initiate warranty service contact: support@wincous.com or call: 973-295-3899

DO NOT send unit to WINCO without first contacting our customer service department.

REGISTER ONLINE AT:

<http://support.wincous.com>

Proof of purchase is required to extend warranty more than 1 year from date of shipment from the factory.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. WINCO NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Examples of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a WINCO designated service provider.
6. Lubrication.
7. Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
8. Cleaning of equipment.
9. Misuse or abuse.

WARRANTY REGISTRATION

SCAN THE QR CODE WITH YOUR MOBILE DEVICE



or go to

<http://support.wincous.com>

TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.