

Read this manual before operation



MERCATOR
NAVIGATING SUCCESS

Installation & Operation Manual

Gas Charbroiler (Standard)

MCB16N/MCB24N

MCB36N/MCB48N

If you smell gas, follow the instructions provided by the gas supplier.

Do not try to light the burner; do not use a telephone within close proximity of unit.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids near this or any other equipment.

⚠ WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read these instructions thoroughly before installing or servicing this equipment.

Dear Customer & User,

Thank you for purchasing our appliance. Before use, please read and familiarize yourself with the following operating and safety instructions. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

This manual contains important information; please read the manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

This manual should always be available for reference. Ensure it is stored in an accessible location. The manufacturer reserves the right to make technical modifications to the device for the purpose of improving performance and developing product features.

WARNINGS

- Do not store or use gasoline or other flammable gases or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or operate the equipment without all four legs properly installed.
- This equipment is for use in non-combustible locations only.
- Do not obstruct combustion and ventilation air flow.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents.
- Allow hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Do not operate unattended.
- Any loose dirt or metal particles that are allowed to enter the gas lines of this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not try to light the burner. Do not use a telephone within close proximity of the appliance.
- Never attempt to move the grate while cooking.

SET UP

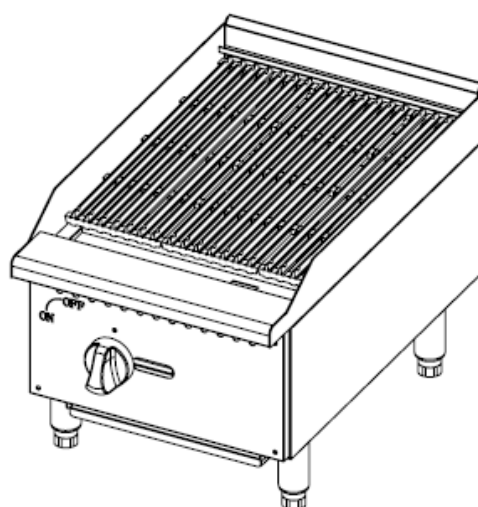
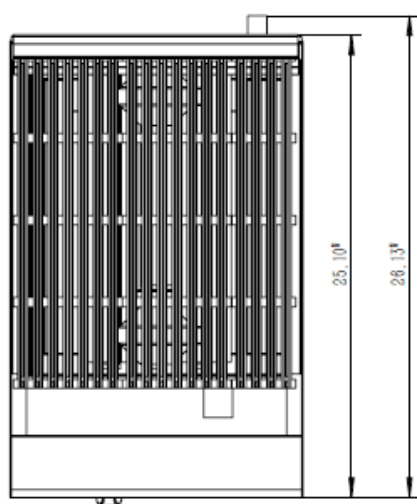
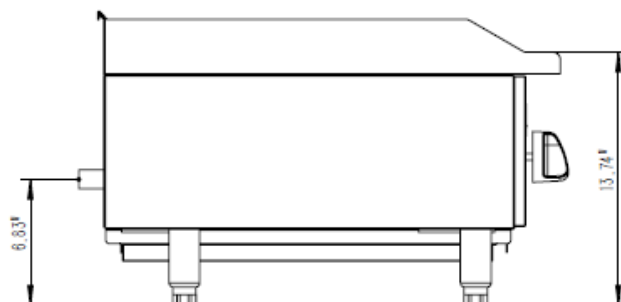
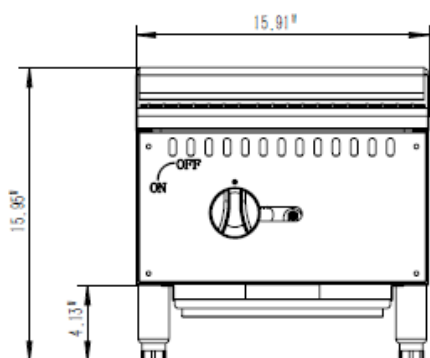
1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Place the equipment in the desired location.
3. Install the four (4) legs onto the equipment.
4. Clean and dry the equipment thoroughly before using.

Product Specifications

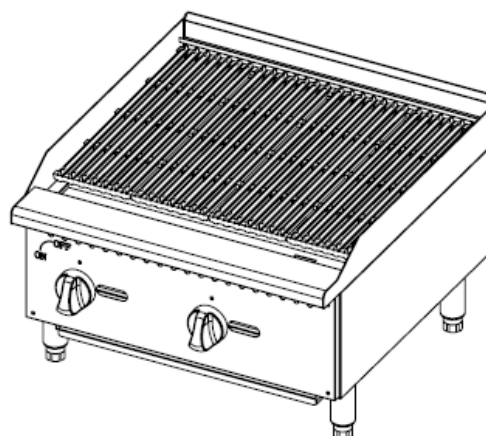
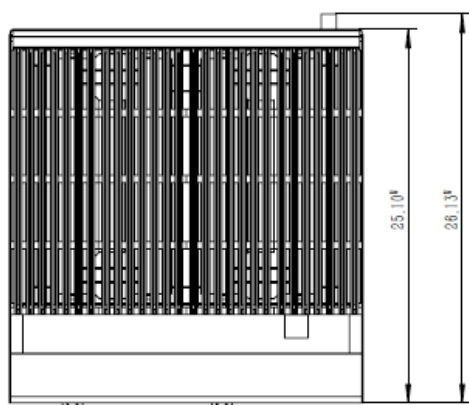
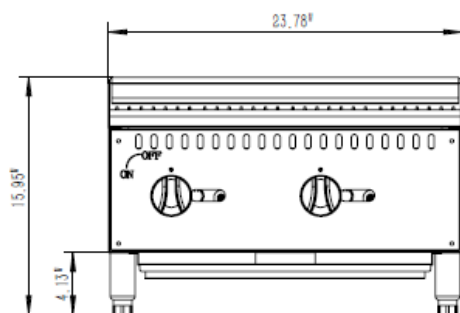
Model No.	MCB16N	MCB24N	MCB36N	MCB48N
Dimensions (WxDxH)	15.8 × 24.8 × 16.1 in	23.6 × 24.8 × 16.1 in	35.4 × 24.8 × 16.1 in	47.2 × 24.8 × 16.1 in
Power	30,000BTU	60,000BTU	90,000BTU	120,000BTU
No. of Burners	1	2	3	4
Net Weight	108lbs	146lbs	190lbs	269lbs

Product Dimensions

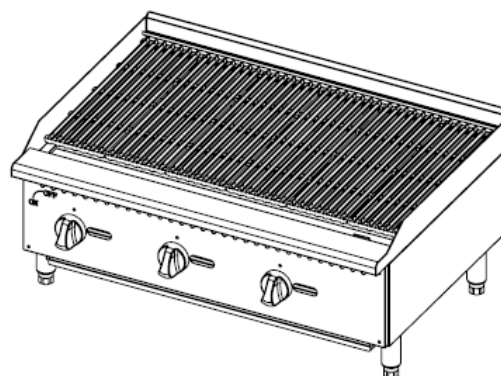
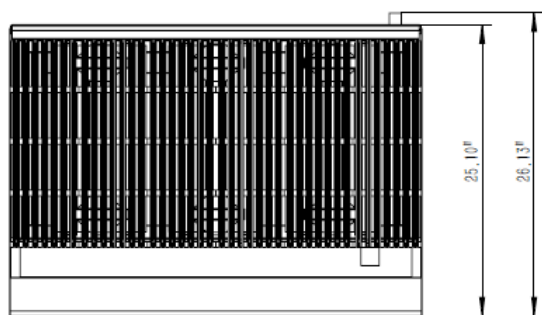
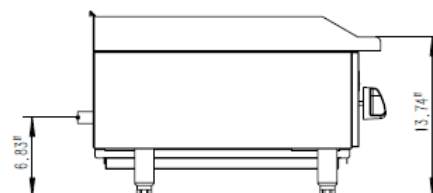
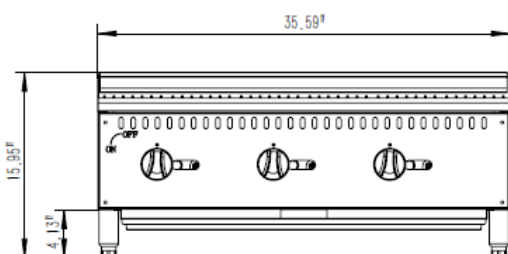
MCB16N



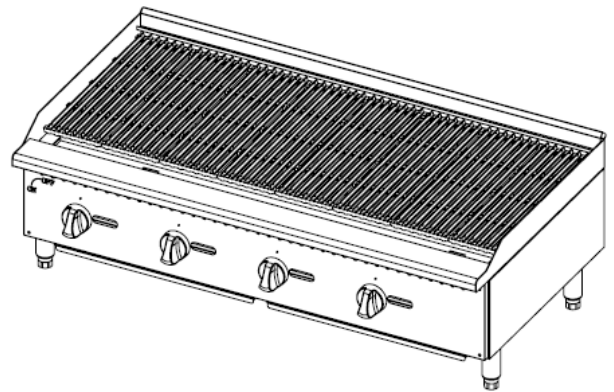
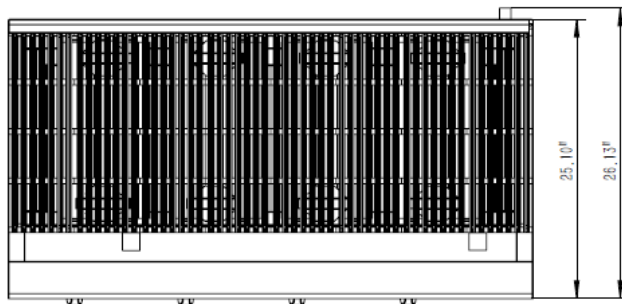
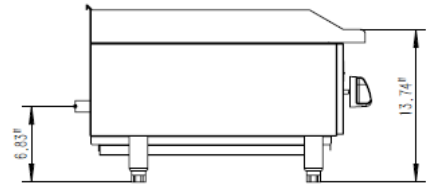
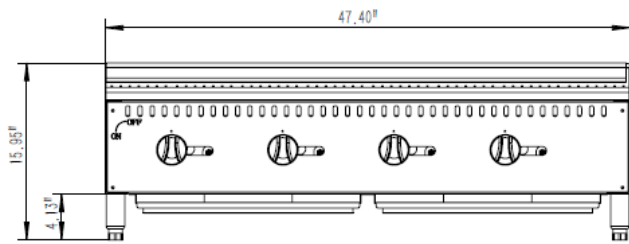
MCB24N



MCB36N



MCB48N



INSTALLATION

UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the appliance before performing any installation procedure. Carefully read all instructions in this manual and the Installation Instruction Sheet packed with the appliance before starting any installation.

EQUIPMENT CLEARANCE AND PLACEMENT

This equipment must be installed adjacent to non-combustible surfaces only.

Maintain a minimum clearance of 6 in around this equipment to ensure safe operation.

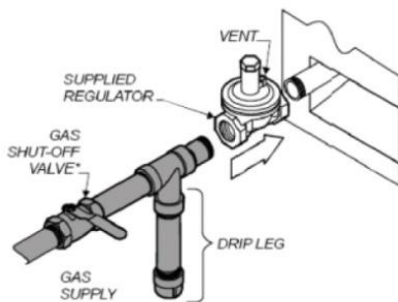
The equipment must have the 4" legs installed and be placed on a noncombustible surface.

AIR SUPPLY AND VENTILATION

The area in front of and around the equipment must be kept clear to avoid obstruction of the combustion and ventilation air flow. Adequate clearance must be maintained at all times in front of and at the sides of the equipment for servicing and proper ventilation.

PRESSURE REGULATOR

- All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. The regulator provided for this equipment is adaptable for both Natural gas and LP gas.
- Regulator specifications: $\frac{3}{4}$ " NPT inlet and outlet, factory-adjusted for 4 in WC (Water Column) natural gas which may be converted by qualified personnel to be used for Propane at 10" WC.



Connection
diagram

IMPORTANT:

Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of $\frac{1}{2}$ PSI (14" WC). If the line pressure exceeds this limit, a step down regulator placed before the regulator provided will be required. The arrow on the bottom shows gas flow direction and should point downstream to the equipment.

GAS CONVERSION:

Conversion from Natural Gas to Liquid Propane (LP) or vice versa may only be performed by the factory or its authorized service agent. In case of troubleshooting, ensure the correct orifice sizes of the spuds have been provided.

- Natural Gas Orifice: # 37
- Liquid Propane Gas Orifice: #51

Orifice size is marked on the spud.

LIGHTING THE PILOT:

1. The manifold units are equipped with standing pilots. Before attempting to light the pilots, turn off the main gas valve connected to the equipment and wait 5 minutes to clear the gas.
2. Turn off all gas control knobs.
3. Turn on control valve and light all pilots. Each pilot should be lit **immediately** after the gas supply is connected.

4. The pilot burner must be lit at the end of the tube. Hold an ignition source through the pilot light hole in the front panel at the pilot tube. When the flame ignites remove ignition source.
5. Turn off the main gas valve to shut down the equipment.

Smoke appearing on initial use of the equipment is normal. This is a result of the rust-preventative coating burning off. **Allow the equipment to “burn in” for at least 15 minutes before the first use.**

Pilot Flame Regulation:

The pilot flame on the equipment has been factory adjusted. When adjustment is necessary, set the pilot flame as small as possible while ensuring it is high enough to immediately light the burner when the burner valve is turned to its highest setting. Access to the pilot flame adjustment screw is obtained by removing the front panel.

Burner Adjustment:

Remove the front panel to gain access. Turn the burner valve knob to the highest setting. Adjust the mixing ring slowly to achieve a soft blue flame with luminous tips. Gradually increase the opening until the flame turns solid blue and the yellow tips disappear.

OPERATION

Carefully read the charbroiler operation instructions on the specification sheet.

Do NOT use this appliance if it has been submerged in water.

Call a qualified technician to inspect the appliance and to service or replace any component which has been submerged. Burners that have become wet must be thoroughly dried before use.

The burner control knobs must be turned by hand only. Never use tools to turn the control knob. **If the knob will not turn by hand, DO NOT attempt to force or repair it.** Contact your manufacturer for repairs. Forced or improperly repaired valves pose the risk of fire and/or explosion.

Before initial use, turn the gas control knob to the maximum setting and allow the equipment to burn-in for 15 minutes. It is normal to see smoke coming from the cooking surface during the burn-in period. After 15 minutes of burn-in, equipment is ready for use.

Operation:

1. Hold the leg and rotate the adjustable feet so the equipment is level.
2. Set the grill grates to the full tilt position initially. This will allow grease to run down the grates and into the drip tray to reduce flare-ups.
3. Check the drip tray frequently and add water as necessary.
4. To ignite the burners, depress and turn the gas control knob to high position.
5. Allow the equipment to preheat before attempting to use.
6. Adjust the valve set-point to obtain the desired level of heat.
7. To adjust the grill grate(s), raise or lower the back of the grates. Turn unit off and allow the grill grate(s) to cool. **Make sure to use pot holders or oven gloves to re-position grates.**

SHUT DOWN INSTRUCTIONS

Turn all burner knobs to OFF.

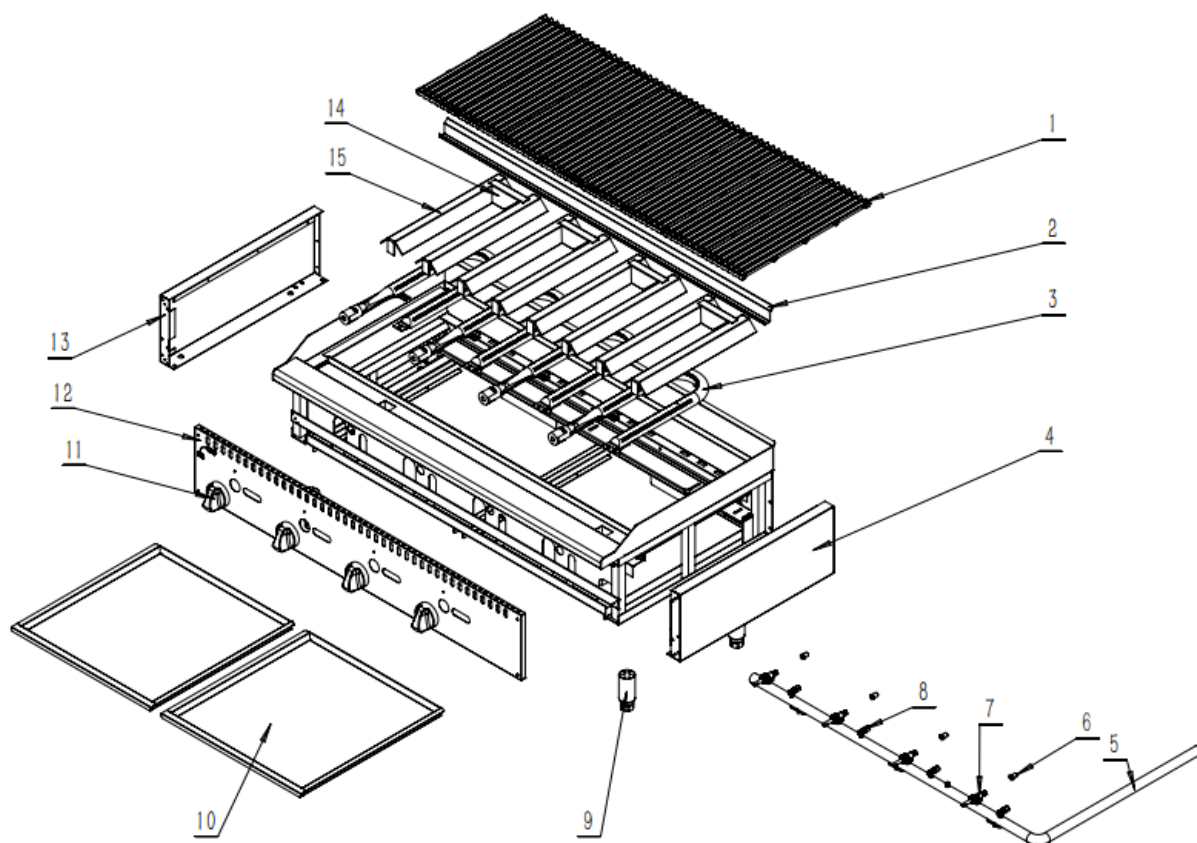
Turn all pilots OFF.

Turn the main gas supply OFF.

Trouble Shooting:

Problem	Causes	Solution
Portions of a burner won't light or have an erratic flame	Burner is wet or flame opening(s) are clogged	Clean and dry burner
Burners won't light	Gas supply is off	Check main / unit gas valves
	Air in lines	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
One burner assembly won't light	Control not on	Turn temperature control to ON. Set to desired setting when lit
	Water in burner	Remove burner and dry thoroughly
	Damaged temperature control, burner or other internal component	Contact manufacturer for repairs
Pilot will not light	Gas supply is off	Check main / unit gas valves
	Air in lines	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 to 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

Exploded View



Parts List

No.	Description	MCB48N	MCB36N	MCB24N	MCB16N
1	Grate	8	6	4	3
2	Heightening plate for grate	1	1	1	1
3	Burner	4	3	2	1
4	Side plate, right	1	1	1	1
5	Inlet pipe	1	1	1	1
6	Nozzle	4	3	2	1
7	A18 Gas valve	4	3	2	1
8	AP7 Adjustment valve	4	3	2	1
9	Adjustable leg	4	4	4	4
10	Crumb tray	2	1	1	1
11	Knob	4	3	2	1
12	Front Plate	1	1	1	1
13	Side Plate, left	1	1	1	1
14	Fixed Plate for thermal radiation	4	3	2	1
15	Thermal Radiation Plate	8	6	4	2