

Read this manual before operation



MERCATOR
NAVIGATING SUCCESS

Installation & Operation Manual

Gas Griddle

MG16N/MG24N/MG36N/MG48N



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 and operation, 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.

WARNING

- Do not store or use gasoline or other flammable vapors 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 use without all 4 legs properly installed.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of 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 on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not touch any electrical switch. Do not try to light the burner. Do not use a telephone within close proximity of the unit.

SET UP

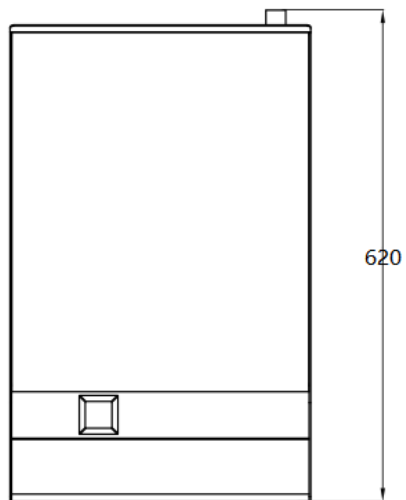
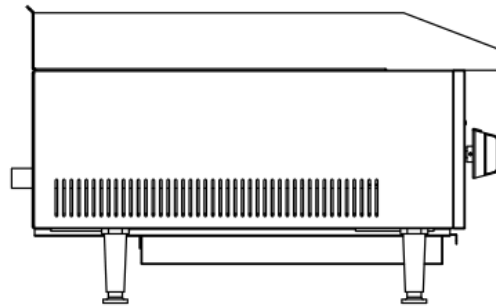
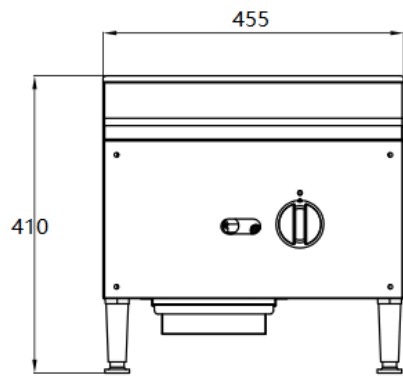
1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Place the equipment in the desired location.
3. Install the four (4) legs onto the equipment.
4. Clean and dry the equipment thoroughly before using.

Product Specifications

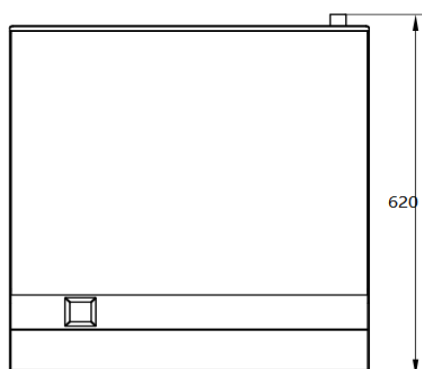
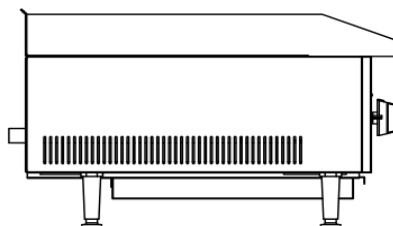
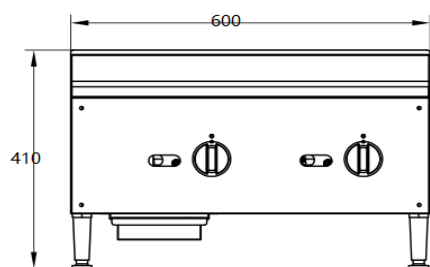
Model No.	MG16N	MG24N	MG36N	MG48N
Dimensions (WxDxH)	17.9 × 24.4 × 16.1 in (455 × 620 × 410 mm)	23.6 × 24.4 × 16.1 in (600 × 620 × 410 mm)	35.4 × 24.4 × 16.1 in (900 × 620 × 410 mm)	47.2 × 24.4 × 16.1 in (1200 × 620 × 410 mm)
Griddle Plate Size	17.8 × 19.0 × 0.6 in (452 × 482 × 16mm)	23.6 × 19.0 × 0.6 in (600 × 482 × 16 mm)	35.4 × 19.0 × 0.6 in (900 × 482 × 16 mm)	47.2 × 19.0 × 0.7 in (1200 × 482 × 19 mm)
Power	30,000BTU	60,000BTU	90,000BTU	120,000BTU
No. of Burners	1	2	3	4

Product Dimensions

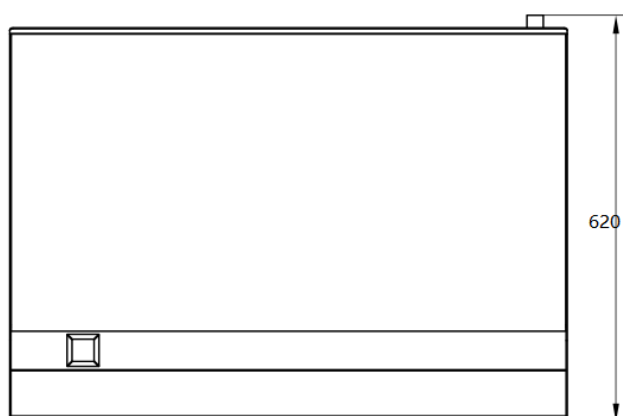
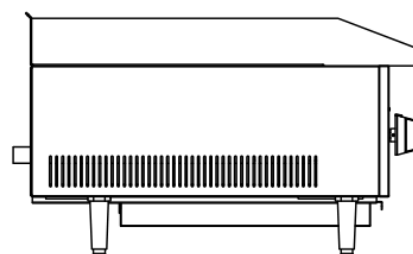
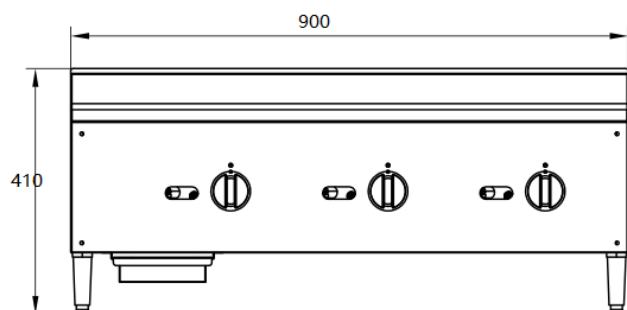
MG16N



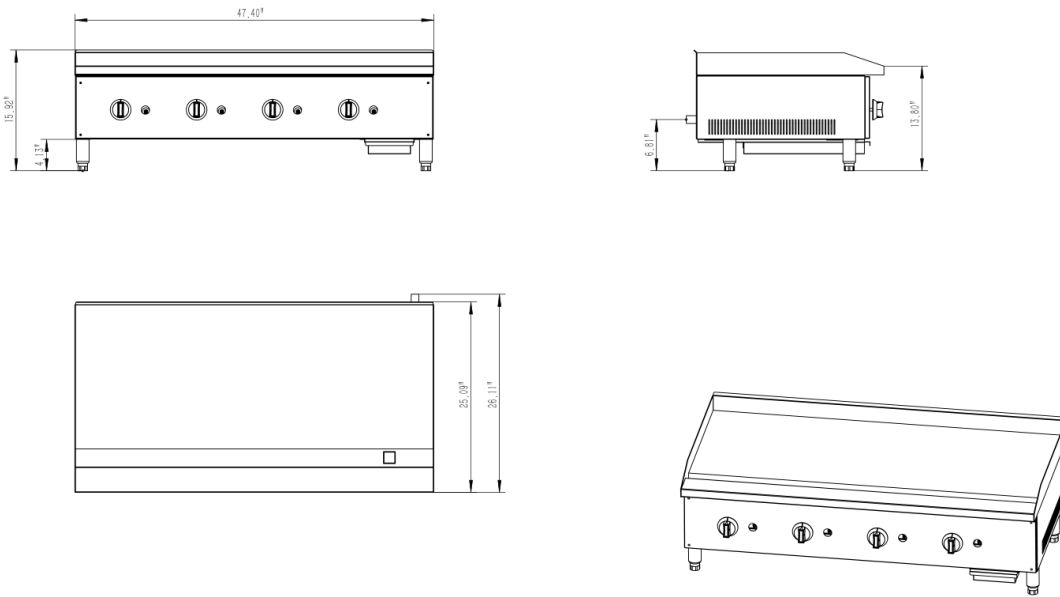
MG24N



MG36N



MG48N



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.

CLEARANCE AND POSITIONING AROUND THE EQUIPMENT

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.

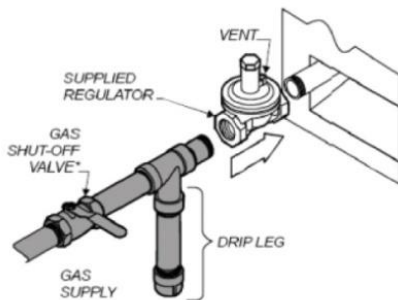
The equipment must have the 4" legs installed and be placed on a noncombustible surface.

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" 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:

1. Preheat the griddle surface to 375°F.
2. Spread a light film of cooking oil over the entire griddle surface.
3. Allow the oil film to cook in for approximately 2 minutes, or until it smokes.
4. Wipe the griddle surface with a clean damp cloth until all oil is removed.
5. For new griddles, repeat this procedure 2-3 times until the griddle has a slick, clean surface.

Inspect the unit for cleanliness before use.

Be sure the pilot light is lit before operation.

The burner control knobs must be turned by hand only. **Never use tools to turn the control knob.**

The control used in this gas griddle provides a continuous range of settings from OFF to ON.

The right knob controls the front burner

The left knob controls the rear burner

Light the burner by turning the control knob to the ON position until a flame forms completely around the inner and outer sections of the burner.

Set the control knob to the desired position. The setting can be readjusted at any time.

DAILY CLEANING:

To maintain the appearance and operation of the appliance, clean your equipment daily.

DO NOT clean equipment with steel wool.

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

MAINTENANCE:

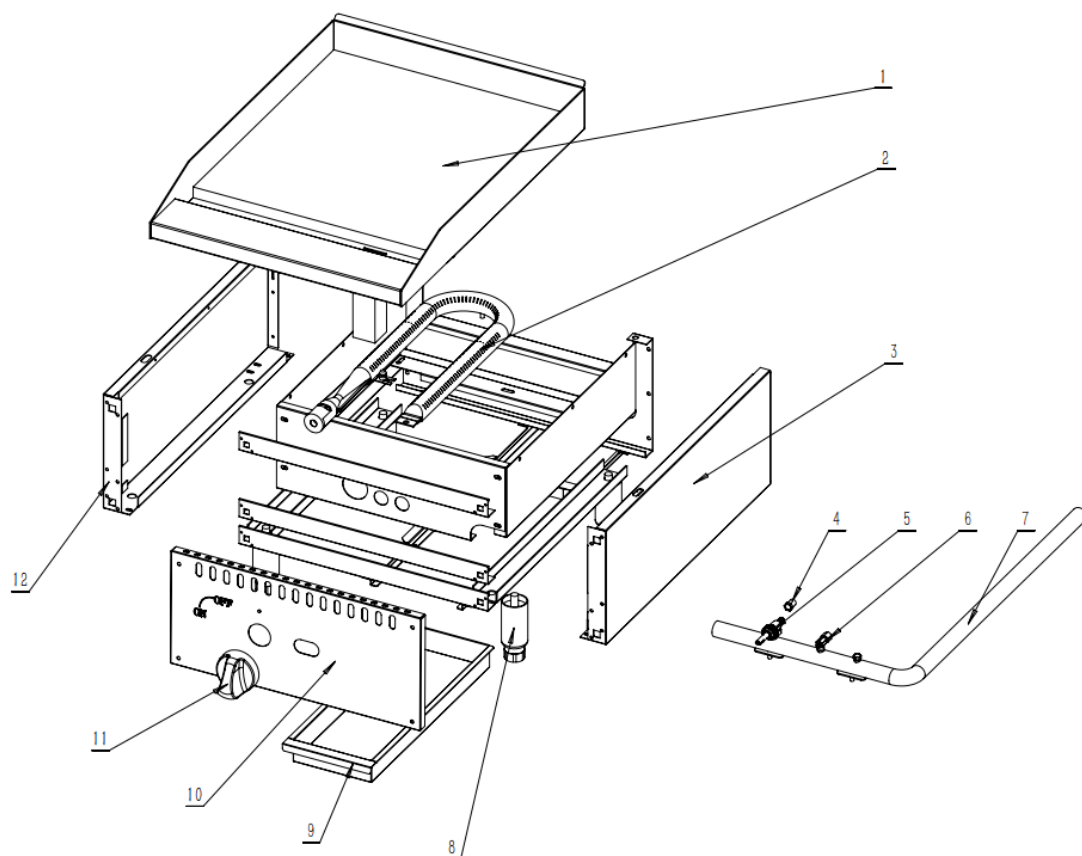
1. A qualified service company should inspect the unit for safe and efficient operation annually.
2. Gas piping must be of the appropriate size and installed to supply sufficient gas to meet the equipment's full input requirements.
3. A manual shut off valve should be installed upstream from the manifold within 4 ft. (1.2m) of the equipment and in a position where it can be reached in the event of an emergency.
4. Check entire gas piping system for leaks periodically. Using a gas leak detector or soapy water solution is recommended.
5. Install equipment under an efficient exhaust hood with flameproof filters with a distance of no less than 4 feet between the top of the equipment and the filters or any other combustible materials.

Trouble Shooting:

Problem	Causes	Solutions
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.
Front or rear burner 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 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.

Exploded Drawing

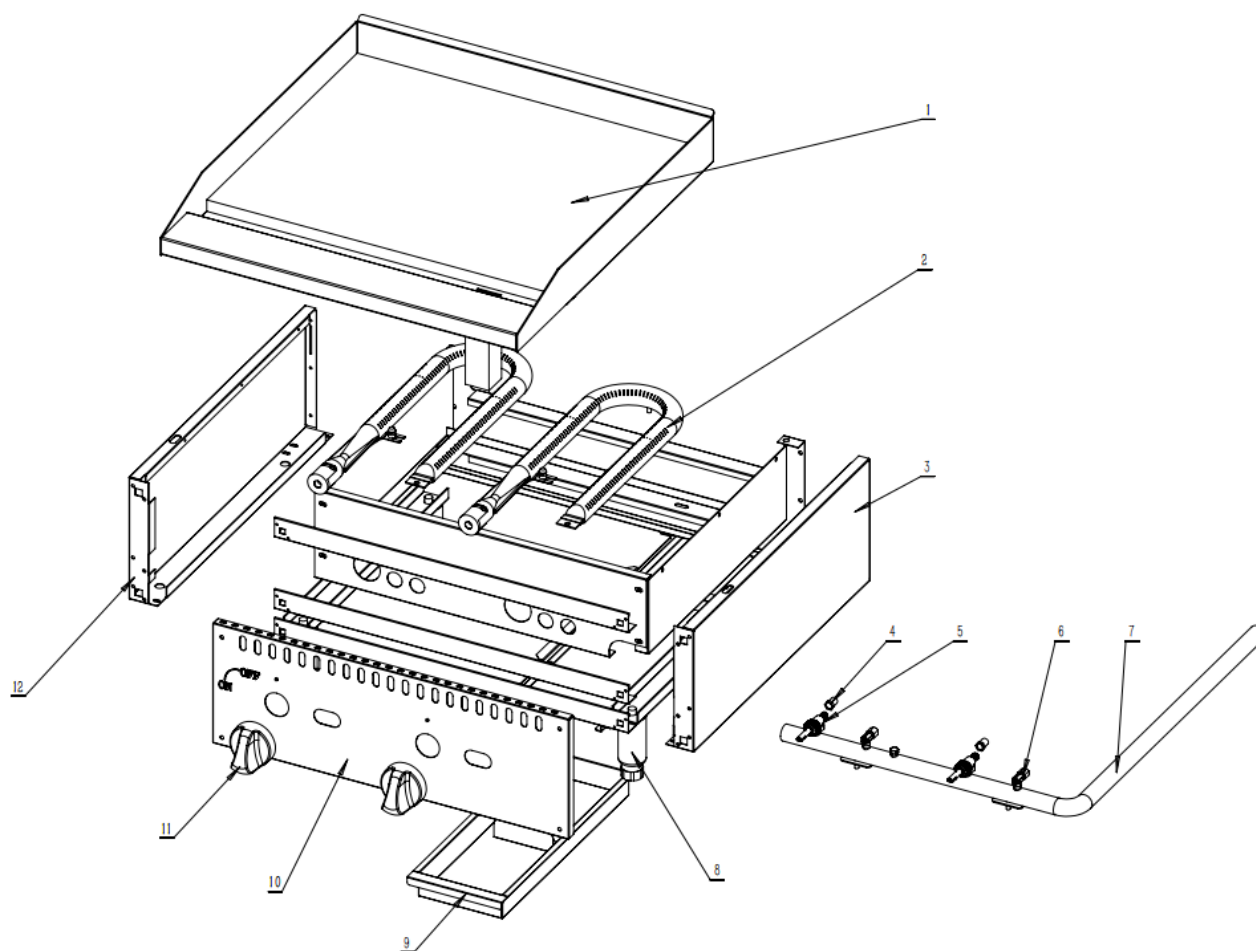
MG16N



Parts List

No	Description	Qty.
1	Griddle	1
2	Burner assembly	1
3	Right plate	1
4	Nozzle	1
5	Gas valve	1
6	Adjusting valve	1
7	Inlet pipe	1
8	Adjustable feet	4
9	Oil pan	1
10	Upper front plate	1
11	Knob	1
12	Left plate	1

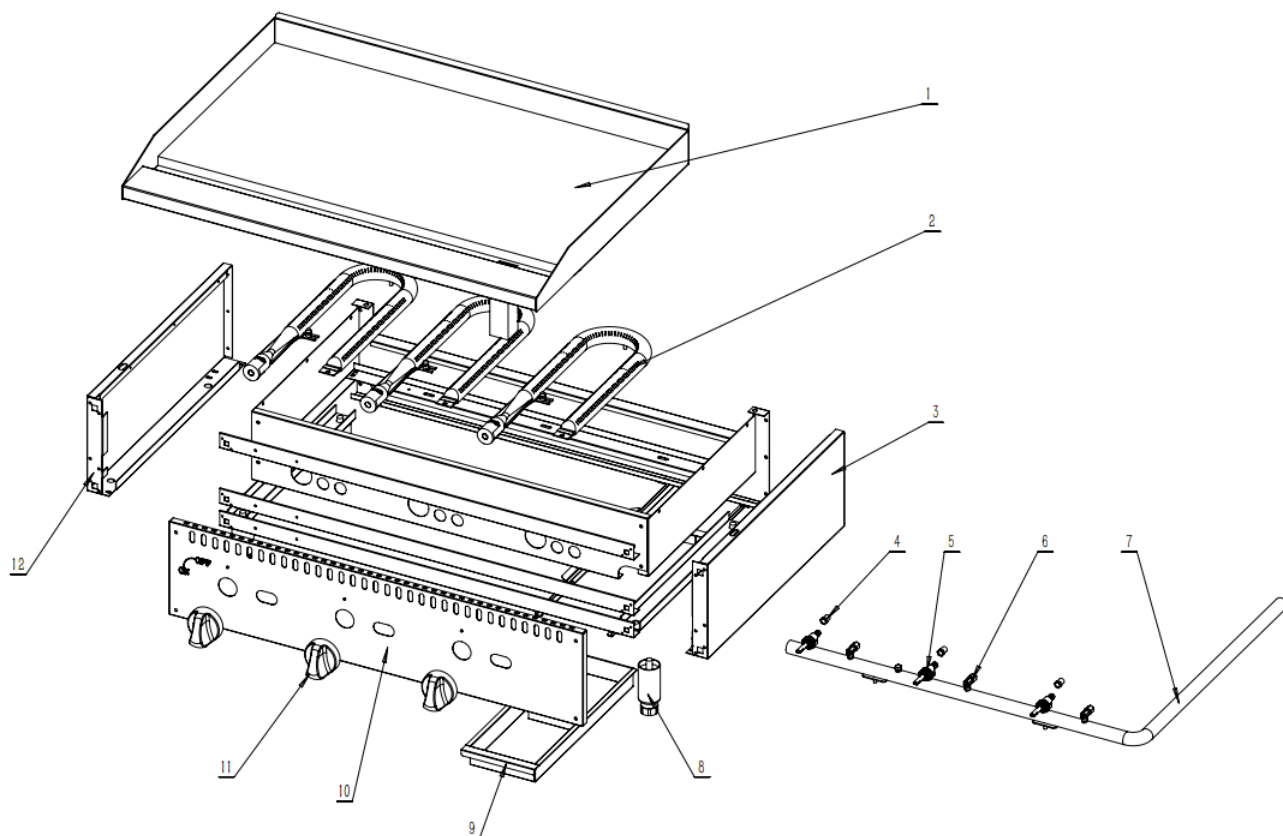
MG24N



Parts List

No	Description	Qty.
1	Griddle	1
2	Burner assembly	2
3	Right plate	1
4	Nozzle	2
5	Gas valve	2
6	Adjusting valve	2
7	Inlet pipe	1
8	Adjustable feet	4
9	Oil pan	1
10	Upper front plate	1
11	Knob	2
12	Left plate	1

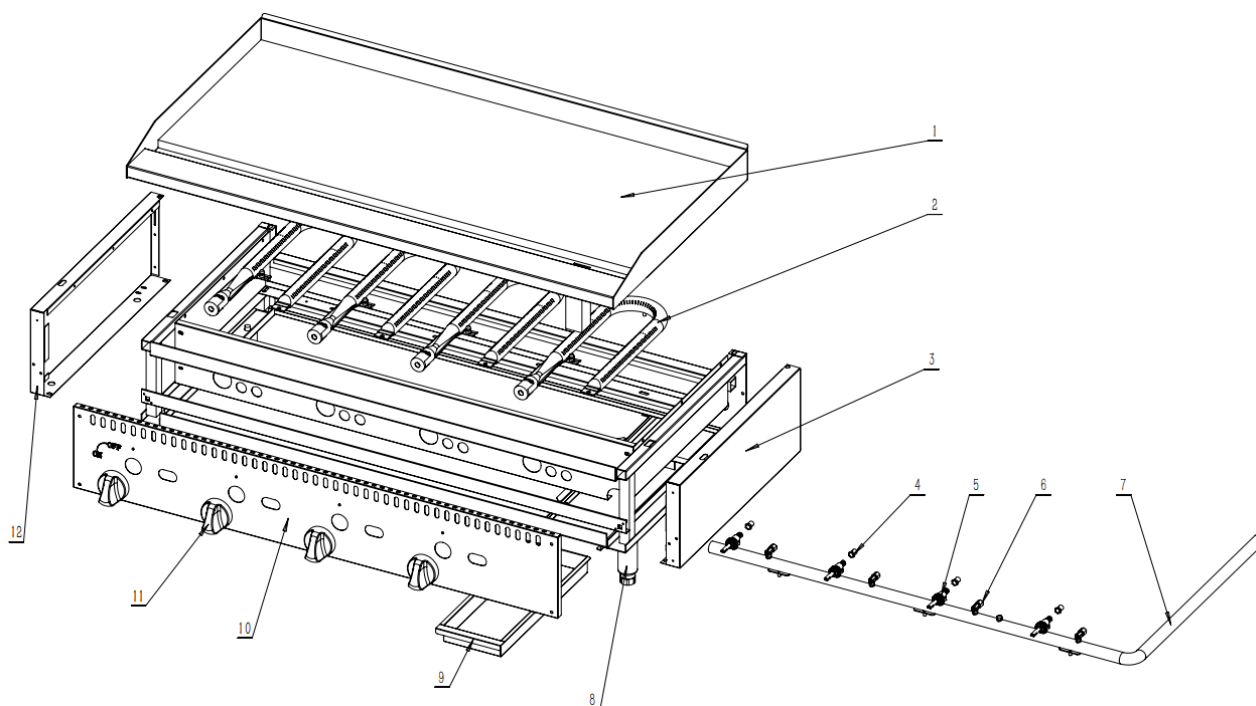
MG36N



Parts List

No	Description	Qty.
1	Griddle	1
2	Burner assembly	3
3	Right plate	1
4	Nozzle	3
5	Gas valve	3
6	Adjusting valve	3
7	Inlet pipe	1
8	Adjustable feet	4
9	Oil pan	1
10	Upper front plate	1
11	Knob	3
12	Left plate	1

MG48N



Parts List

No	Description	Qty.
1	Griddle	1
2	Burner assembly	4
3	Right plate	1
4	Nozzle	4
5	Gas valve	4
6	Adjusting valve	4
7	Inlet pipe	1
8	Adjustable feet	4
9	Oil pan	1
10	Upper front plate	1
11	Knob	4
12	Left plate	1