

Read this manual before operation



MERCATOR
NAVIGATING SUCCESS

Installation & Operation Manual

THERMOSTAT GAS GRIDDLE

MTG24N/MTG36N

MTG48N/MTG60N



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

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

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.

⚠ WARNING Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read these installation, operating and maintenance 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.

The user's manual should be always available for operation. Make sure this manual is properly stored. The manufacturer reserves the right to make technical modifications to the device for the purpose of improving performance and developing product features.

WARNINGS

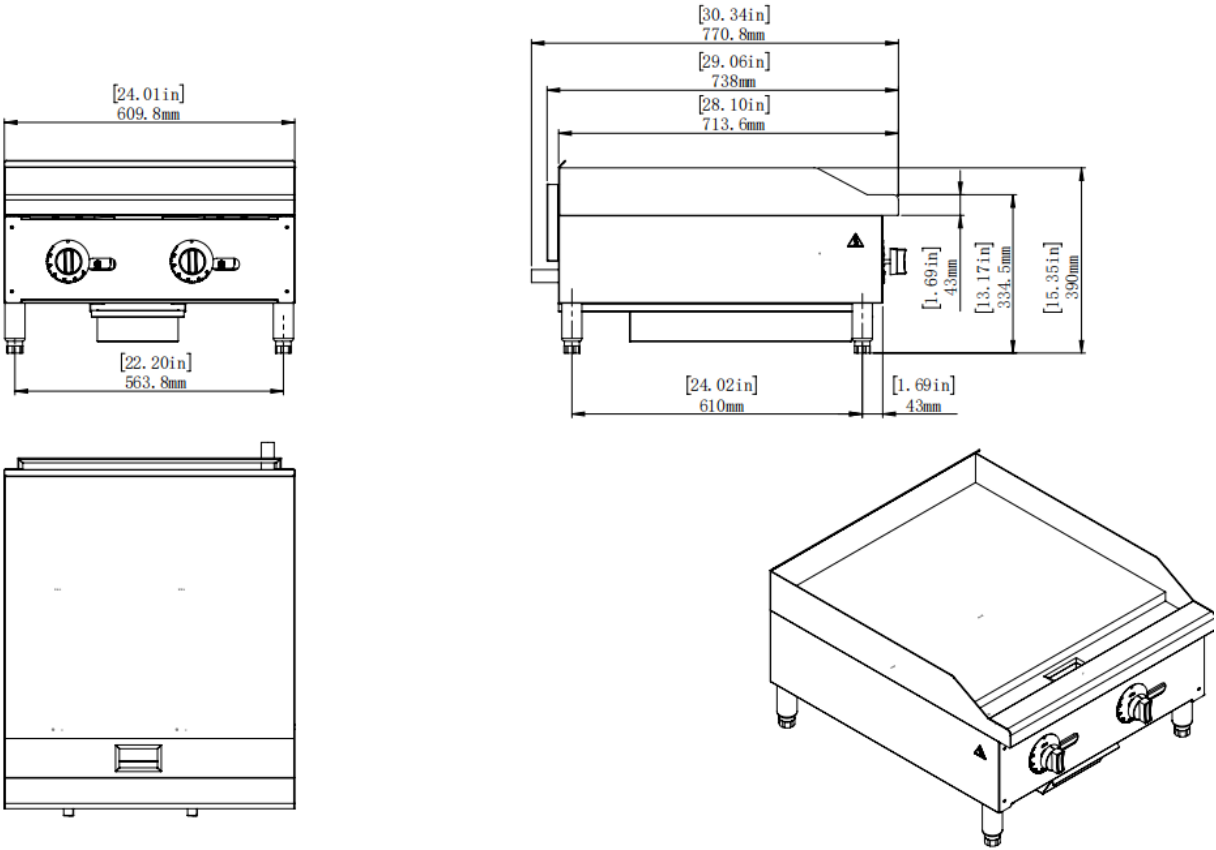
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before 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.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- This equipment should only be used in a flat, level position.
- Do not operate the appliance while 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 try to light the burner; do not use a telephone within close proximity to the appliance.
- Never attempt to move machine while cooking.
- NEVER use an open flame to check for gas leaks. Fire and explosion may result.
- This griddle is supplied with a gas pressure regulator. Failure to properly install the supplied regulator will result in an extremely hazardous condition. Flow arrow stamped on body of regulator must point toward the griddle. Vent hole must point UP.
- If the pilot light should be extinguished, turn off the gas shut-off valve and remove the grate and drip pan. Allow the appliance to vent for five minutes before attempting to re-light.
- DO NOT spill or pour water into burners or controls, DO NOT submerge griddle cabinet in water. Damage to internal components will occur. Damage to internal components from water damage is NOT covered by warranty.

Product parameters table

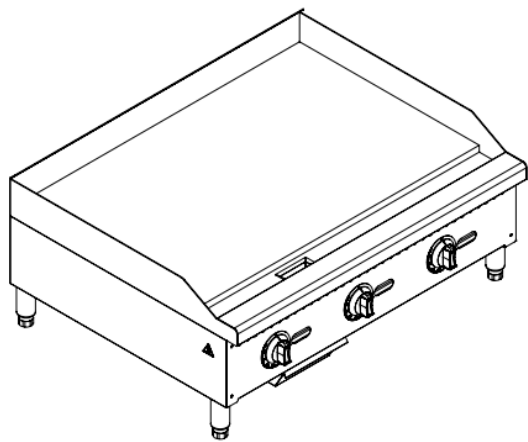
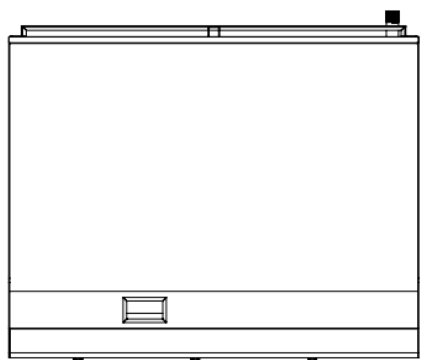
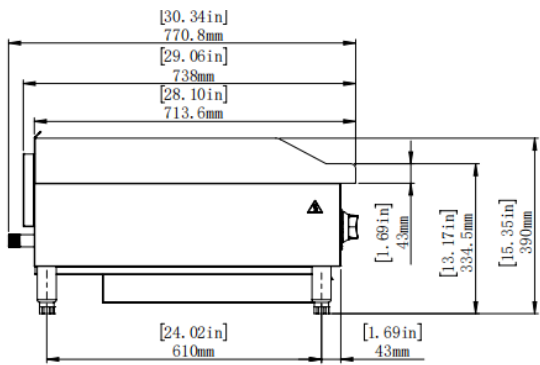
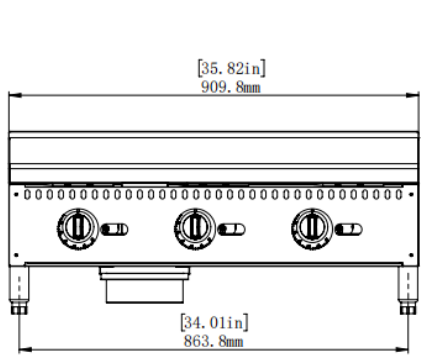
Model No.	MTG24N	MTG36N	MTG48N	MTG60N
Dimensions (WxDxH)	24 * 30.3 * 15.4 in	35.8 * 30.3 * 15.4 in	47.7 * 30.3 * 15.4 in	59.5 * 30.3 * 15.4 in
Power	60,000 BTU/hr	90,000 BTU/hr	120,000 BTU/hr	150,000 BTU/hr
Burner	2	3	4	5

Product Structure

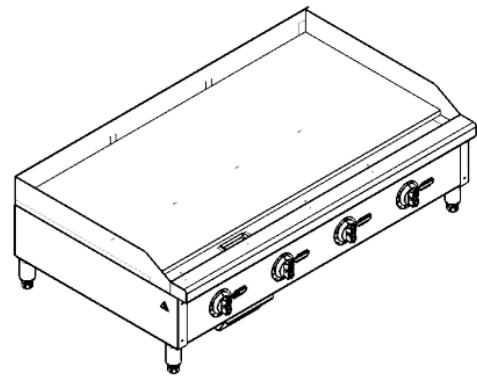
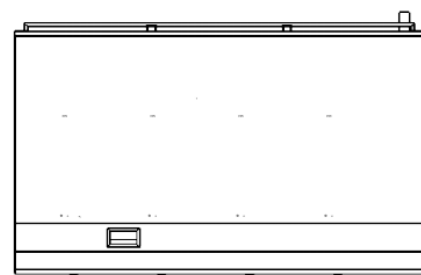
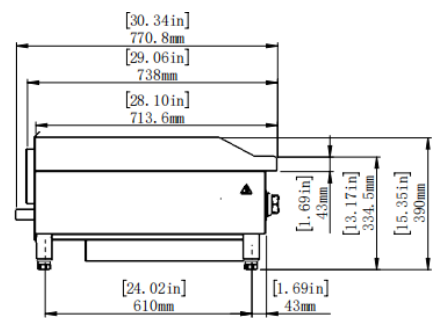
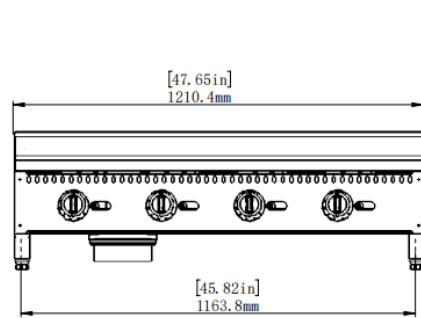
MTG24N



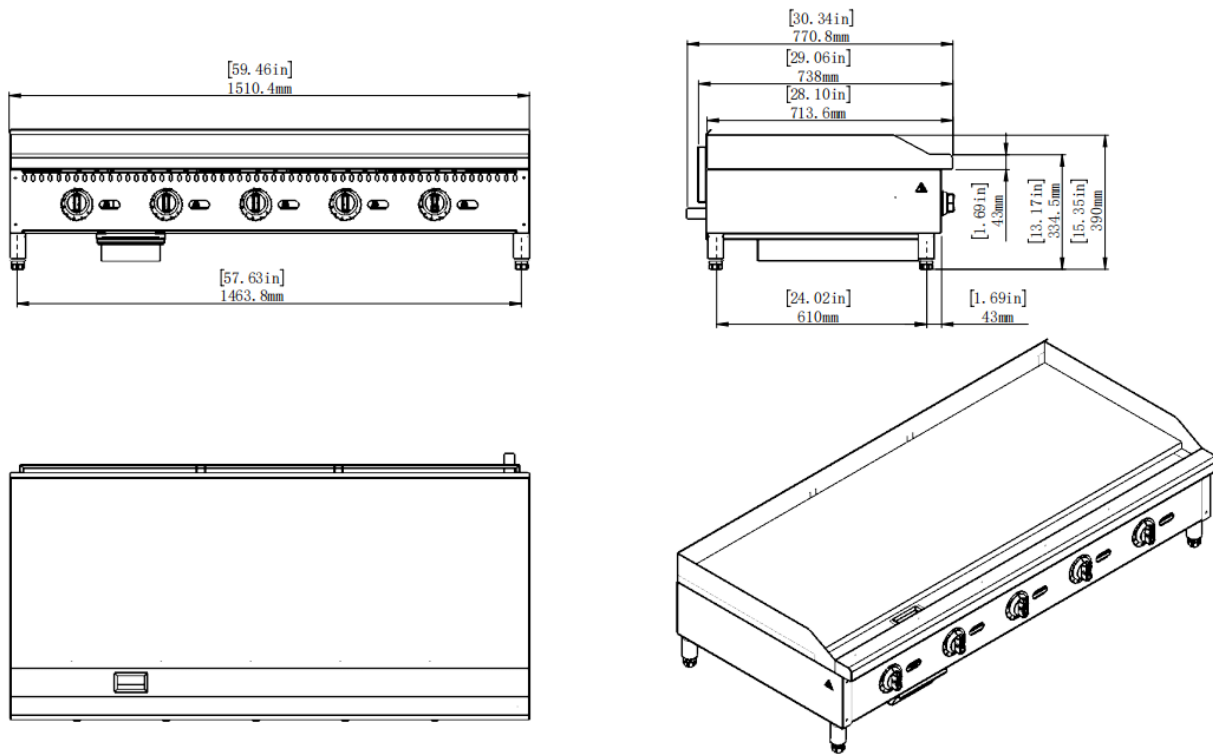
MTG36N



MTG48N



MTG60N



INSTALLATIONS

UNPACKING & INSPECTION

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

SET UP

Set up the griddle only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal or tile over combustible material may not meet code for non-combustible surfaces. Install the

provided adjustable legs, one on each corner of the appliance, in the holes provided.

Verify that the unit sits firmly ON ALL FOUR LEGS. With the adjustable legs, adjust as required to level the appliance. All four legs must be adjusted to firmly contact the countertop to prevent tipping.

Adequate clearance for air openings in the cabinet must be provided. Refer to the Installation Instruction Sheet for required clearances. Maintain required clearances between the appliance and adjacent combustible surfaces.

The griddle must be installed in an area with sufficient make-up air for proper combustion and must be installed so that the flow of combustion and ventilation air will not be obstructed.

When used with an exhaust fan, special precautions must be observed to avoid interference with the operation of the griddle, such as drafts and air starvation.

GAS APPLIANCE CODE COMPLIANCE

The installation of gas piping from the outlet side of the gas meter or service regulator to the griddle must be performed by a technician qualified and certified or licensed to install gas-fired equipment.

A licensed and qualified technician must perform the initial start-up and adjustment of this appliance.

The installation of this gas-fired appliance must conform to local codes.

IT IS THE RESPONSIBILITY OF THE INSTALLER TO ENSURE THIS GAS GRIDDLE INSTALLATION CONFORMS TO ALL APPLICABLE CODES AND ORDINANCES.

The venting of this appliance must not be obstructed, nor may such venting interfere with the flow of combustion air required for proper operation of the gas burners.

Additionally:

1. The gas supply line used to connect the griddle to the gas supply system must be black iron pipe, or other material as approved by local ordinance for gas piping.
2. Gas supply piping must be inside 3/4" diameter or greater.
3. Use pipe sealant made specifically for gas piping on all pipe joints. Apply sealant sparingly to the male threads only.

Sealant must be resistant to interaction with the intended gas.

4. Verify that all supply piping is clean and free of obstructions, dirt, chips and pipe sealant compound prior to installation.

5. All pipe joints must be checked for leaks before lighting. Leak checks should be performed with a soap and water solution. NEVER CHECK FOR LEAKS WITH AN OPEN FLAME.

INSTALLING THE GAS GRIDDLE

Refer to the nameplate. Verify the fuel type and pressure, which must match the nameplate specifications. Connecting the griddle to the wrong fuel type and/or pressure will compromise the safety and/or performance of the appliance.

BE SURE TO MAINTAIN REQUIRED CLEARANCES TO COMBUSTIBLE SURFACES.

The griddle must be placed in its final operational position and leveled front-to-back and side-to-side, with a level, prior to beginning the gas piping installation. Re-check the level of the unit at the conclusion of the gas piping installation.

Each gas griddle is supplied with a separate gas pressure regulator, which must be installed on the manifold pipe protruding from the rear of the griddle. Ensure that the regulator is installed such that the flow arrow stamped on the body of the regulator points toward the griddle. Failure to properly install the supplied regulator will result in an extremely hazardous condition.

A moisture trap (drip leg) consisting of a "T", 4" nipple pointing down, and cap must be installed upstream of the gas pressure regulator.

A manual gas shut-off valve may be required by local codes and is, in any case, strongly recommended. The shut-off valve must be installed between the gas supply piping and the gas pressure regulator.

Shut-off valves, a moisture trap and all associated piping must be supplied by the gas piping installer.

SET GAS PRESSURE:

Set the appropriate gas pressure regulator.

SET PILOT FLAME:

Remove all burner control knobs, then remove the front panel. The pilot adjustments are near the control valve for each set of burners.

Using a small, flat-blade screwdriver, turn the screw clockwise to decrease the flame size, or counter-clockwise to increase the flame size.

Adjust the pilot flame to 1/4" high. Test for operation: all sections of the burner must light without undue delay. Drafty conditions may require a higher flame to allow the pilot to remain lit. Replace the front panel and all knobs before returning the unit to service.

ADJUST BURNER FLAME:

Remove all burner control knobs, then remove the front panel. Turn an individual burner on.

Loosen the locking screw on the shutter.

Turn the shutter to admit more or less air as required. Adjust the air shutter until the flame is mostly blue in color.

Tighten the locking screw when finished. Replace the front panel and all knobs before returning the unit to service.

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 is #36
- Liquid Propane Gas Orifice is #51
- Orifice size is marked on the spud

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 fire 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

- Pour a small amount of water on the griddle surface and let it "sizzle".
- Clean the griddle surface. Use a pumice stone or griddle brick to scrape food waste.
- Clean the griddle surface down to bright metal. Wipe off any remaining powder residue.

IMPORTANT: NEVER USE STEEL WOOL TO CLEAN THE GRIDDLE SURFACE!

- DO NOT use detergent or oven cleaner to clean the griddle surface.
- Use a soft-bristled fiber brush in a circular motion to remove any remaining food particles.

- Turn control to OFF. Allow the griddle surface to cool and then wipe the surface with a clean cloth. Dry the griddle surface thoroughly.
- At least once each day, the grease trough must be thoroughly cleaned. Using a scraper, remove all grease and food waste from the grease trough by pushing it down the waste hole and into the grease tray.
- After scraping all cooking waste from grease trough into the grease tray, take the grease drawer to the kitchen cleaning area and properly dispose of all waste.
 - a. Clean drawer with hot water and a mild detergent.
 - b. Dry drawer thoroughly and re-install in griddle.
- Wipe down exterior of griddle cabinet with a clean cloth and nonabrasive cleanser. Rinse thoroughly with water and a clean cloth. Dry with a soft, clean cloth.

PREPARATION

- Turn gas shut-off valve OFF.
- Allow griddle to cool before cleaning. FREQUENCY As Needed.

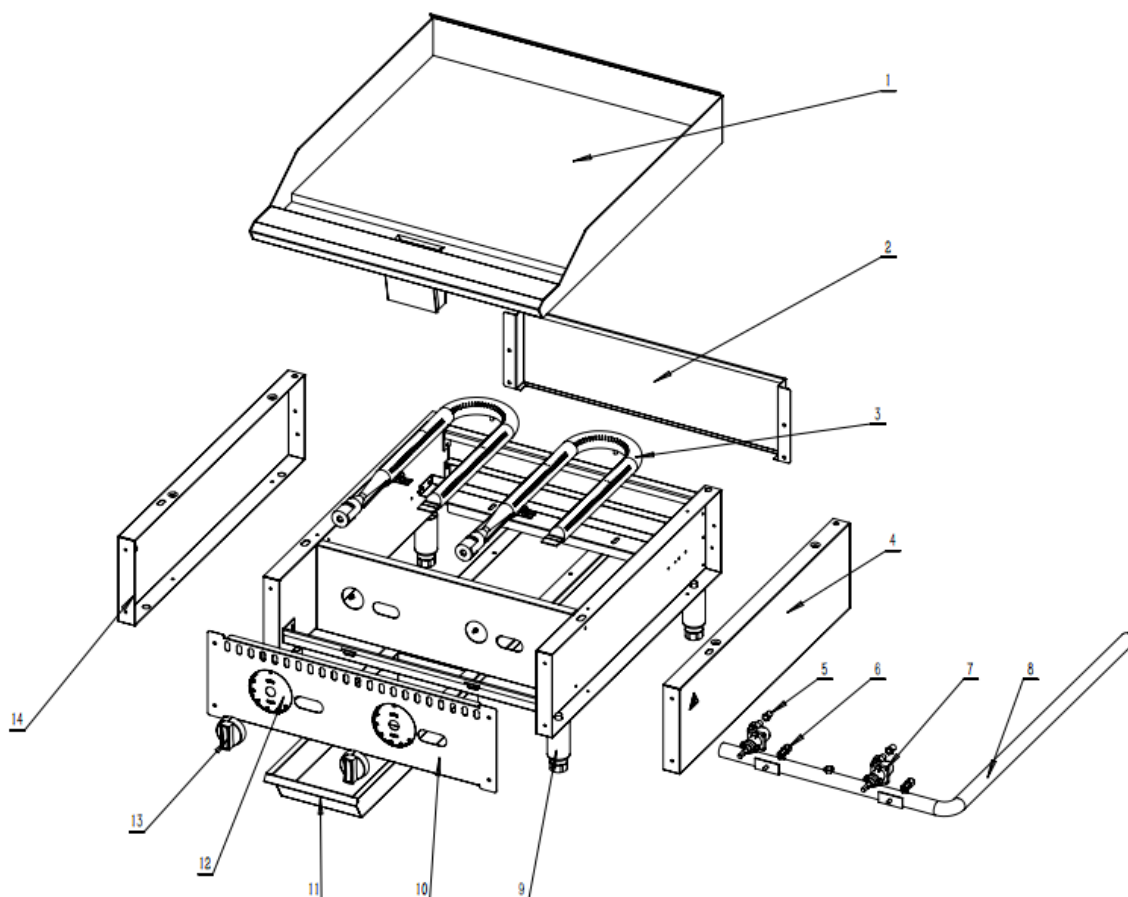
CLEANING BURNERS

- If one or more individual flame openings do not light, or if the flame is intermittent or uneven, the burner may need to be cleaned.
- Turn shut-off valve OFF. Remove all control knobs and remove front panel.
- Note position of burner assemblies in cabinet. Remove burners. Examine burner assemblies. Note position of air shutters before cleaning. Clean food particles from burners with warm water, mild detergent and a bristle brush. Rinse by wiping with a soft cloth dampened with clean water. Wipe exterior surfaces dry with a soft, clean cloth. Allow burners to air dry so that interior passages are completely free of water.
- Examine burners to make sure the air shutters are in their proper position. Re-install burners with flame openings “up” . The venturi / air shutter slides over the nozzle of the control valve. The pegs on the rear of the burner are set in corresponding notches in the rear burner support bracket. The pegs on the front of the burner are set on the front support bracket. Turn shut-off valve ON and light pilot light.
- Re-install front panel and all control knobs.
- Test all burners for proper operation.

Failure Analysis & Trouble Shooting

Symptoms	Causes	Solutions
The pilot flame does not light up.	1. Pressure in gas pipeline is not high enough. 2. The fire hole is blocked. 3. The pilot valve is defective.	1. Regulate the reducing valve. 2. Unblock the fire hole. 3. Replace the valve.
The pilot flame is on, but the main burner cannot be lit.	1. Pressure in gas pipeline is not high enough. 2. Main nozzle is blocked. 3. The gas control valve is defective. 4. The damper is too large.	1. Regulate the reducing valve. 2. Unblock the nozzle. 3. Replace the gas control valve. 4. Turn down the damper.
A light-back sound occurs when turning off the gas supply.	1. Nozzle diameter does not match with the gas supply. 2. The damper is too large. 3. The supply pressure is too low. 4. Connected pipe flow is too low.	1. Regulate the nozzle diameter. 2. Adjust the damper. 3. Regulate the reducing valve. 4. Increase the permitted flow.
Red flame and black smoke are present.	1. Nozzle diameter does not match with the gas supply. 2. The damper is too small. 3. Gas nearly runs out. 4. Gas ingredients are volatile in gas peak period.	1. Regulate the nozzle diameter. 2. Adjust the damper. 3. Replace the gas. 4. Decrease the gas flow. Increase it after the peak.

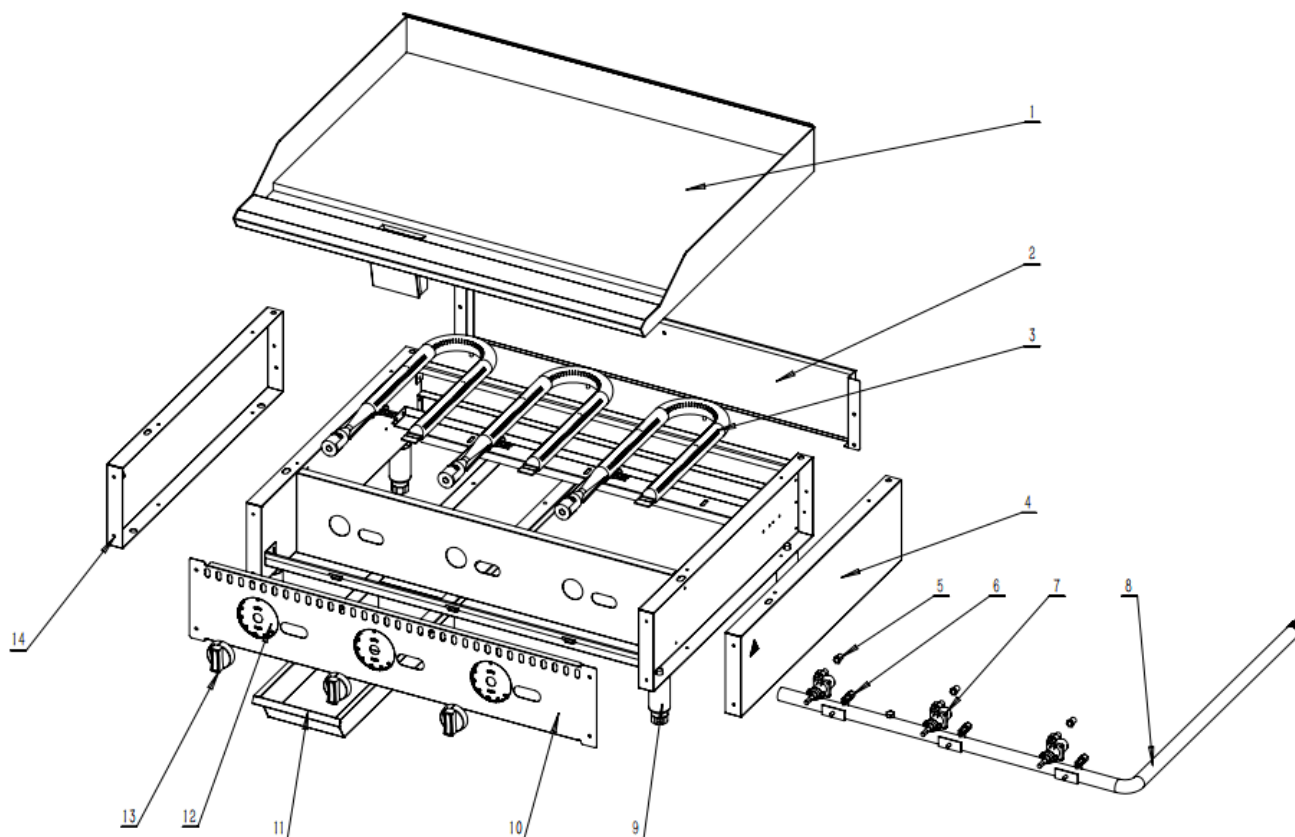
Exploded View (MTG24N)



Part List

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

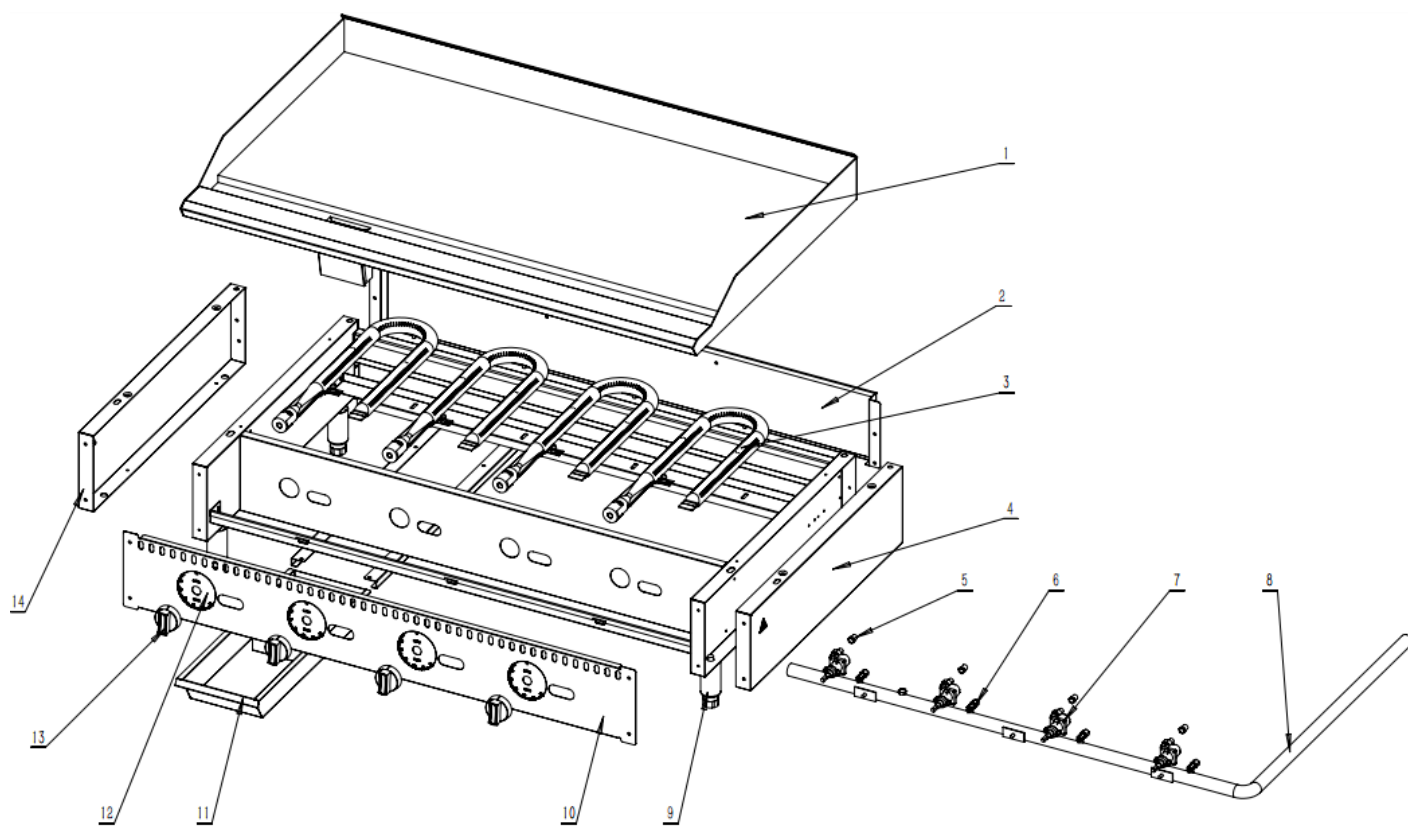
Exploded View (MTG36N)



Part List

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

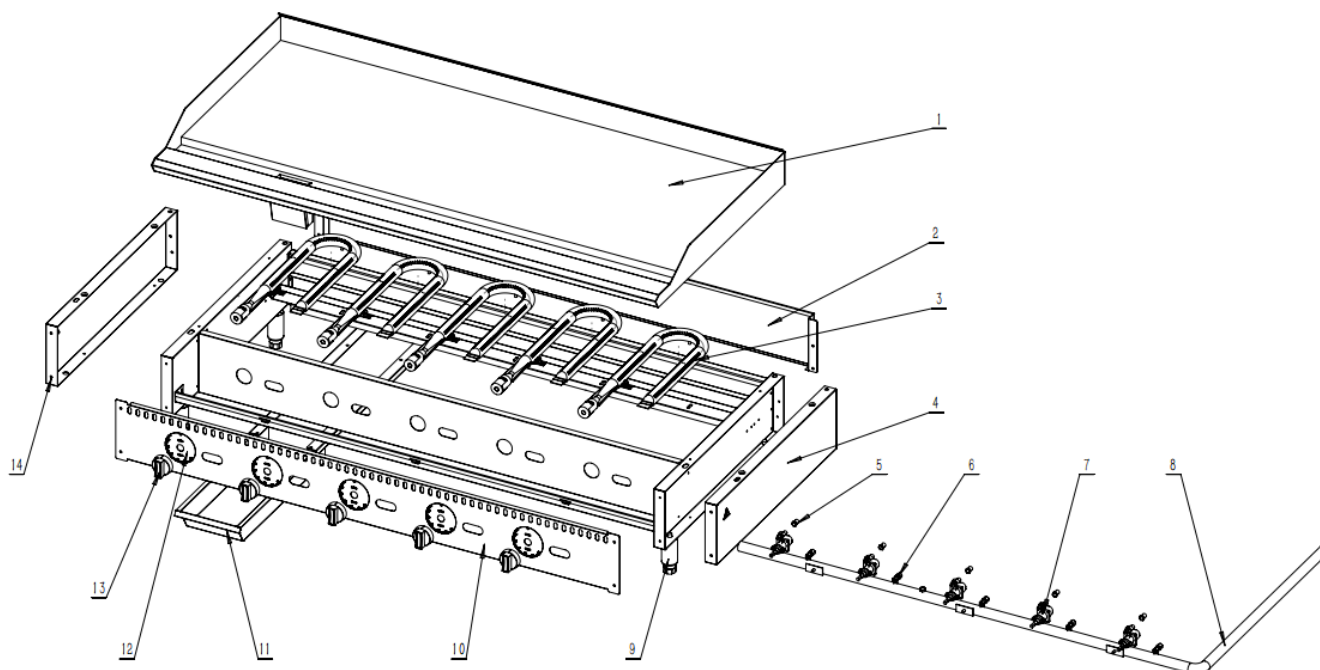
Exploded View (MTG48N)



Part List

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

Exploded View (MTG60N)



Part List

No	Description	Qty.
1	Griddle	1
2	Plate of flue	1
3	Burner assembly	5
4	Right plate	1
5	Nozzle	5
6	Adjusting valve	5
7	Thermostat valve	5
8	Inlet pipe	1
9	Adjustable foot	4
10	Upper front plate assembly	1
11	Oil pan	1
12	Knob base	5
13	Knob	5
14	Left plate	1