

DO NOT DESTROY OR
MISPLACE THIS CARD

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapours
and liquids in the vicinity of this or any other appliance.

IMPORTANT OPERATING
and INSTALLATION DATA

Quest



QB(D) BROILERS

Manufactured by:

Quest

METAL PRODUCTS LTD.
889 Erin St., Winnipeg, Man. R3G 2W6

NOTE: PURCHASER MUST POST IN A PROMINENT LOCATION, INSTRUCTIONS TO BE FOLLOWED IN THE EVENT USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.

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.

INSTALLATION INSTRUCTIONS

1. Gas connections must be made by an authorized gas fitter who should check piping and meter. Work must be done in accordance to local codes, or in the absence of local codes with the National Fuel Gas Code, ANSI Z223.1 latest edition, Natural Gas Installation Code, CAN/CGA - B149.1, or the Propane Installation Code, CAN/CGA - B149.2 including:
 - 1) The appliance and its individual shut-off 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 (3.45kPa).
 - 2) 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 1/2 PSIG (3.45kPa).
2. Make sure that the surface upon which the Broiler is to be placed is level.
3. A pressure regulator pre-set at 3.5" W.C. natural gas and 10" W.C. propane gas is supplied with broiler and must be installed in accordance with CAN/CGA-B149.1.
4. Gas fitter should bleed air from lines and test burners and pilots.
5. It is not necessary to connect this unit to an outside vent, but it is advisable to install this under a canopy or vent.

FLOORING AND CLEARANCES

Approved for installation on combustible surfaces with a minimum clearance of 3" to the sides and 6" to the rear from adjacent combustible construction up to the grid level.

LIGHTING INSTRUCTIONS

1. Lift grid and light each burner individually.
2. Adjust pilot burners by turning adjusting screw with a small screwdriver.
3. Check that main burners do re-ignite from pilot burners.

TO COMPLETELY SHUT DOWN BROILER

- a) Turn off main gas shut-off valve controlling gas supply to Broiler.
- b) Turn all manual burner valves to "OFF" Position.
Turn all pilot burners off by turning with screwdriver so that slot is horizontal.
IMPORTANT – If pilot burners go out, shut off all burners for 5 minutes before relighting.

ADJUSTMENTS

1. Burner flame. Proper burner flame adjustment is obtained by adjusting air shutters. To adjust air shutter of main burner, loosen retaining screw and turn shutter until burner shows clear blue flame – about 1/2" long.
Pilot flame. If necessary to adjust it, turn slot on valve to left to open. Flame should be approximately 3/8" long.

TO OPERATE

1. Main burners will ignite from pilot lights when valves are turned to "ON" Position.
2. Valves can be adjusted to provide heat required.
3. Do not allow broiler to fire at full capacity when not in use.

CLEANING

1. Should be done at the end of each day or each shift.
2. Excess grease and spatter should be removed from all surfaces to prevent it from burning on.
3. Grill surface should be wiped clean of grease.

SERVICING

Very little service is required but regular checks should be made to ascertain that:

1. Burner ports are not clogged.
2. Orifice openings are clean.
3. Air mixer is properly adjusted and air inlets are free of accumulated grease and dust.

NOTE – We cannot guarantee the operation of this Broiler if serviced by anyone other than an authorized firm or agent.

GUARANTEE

1. QUEST Metal Products guarantee its equipment to the original purchaser, to be free from defects in material and workmanship for a period of one year, and will guarantee operational parts for a period of 90 days subject to the following conditions.
2. (A) Written claim by authorized dealer verifying authenticity of said claim.
(B) Replacement parts will be supplied and charged for.
Credit will be issued only when faulty parts are returned to the company prepaid and found to be faulty by the original manufacturer.
3. If such conditions as faulty installation, misuse, lack of servicing, or servicing by unqualified personnel exist it voids this guarantee.
4. You have purchased the best equipment. With proper care and servicing it will give you years of trouble-free operation.

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GUARANTEE VOID IF SERVICED BY UNAUTHORIZED PERSONS