



**AUTOMATIC  
FOOD SERVICE  
EQUIPMENT**

**FLEXI-CHEF SYSTEM  
AUTOMATIC GAS BROILER  
MODEL 1015GC**

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# **OWNERS MANUAL**

**IMPORTANT: RETAIN THIS MANUAL IN A SAFE PLACE  
FOR FUTURE REFERENCE.**

**FOR YOUR SAFETY:**

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

**WARNING: Improper installation, adjustment, alteration, maintenance can cause property damage, injury, or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.**

**Broiler area must be kept free of combustible materials, and the flow of combustion and ventilation air must not be obstructed. Operating personnel must not perform any maintenance or repair functions. Contact your Nieco Authorized Dealer.**

**In a prominent location, post instructions to be followed in the event the user smells gas. This information shall be obtained by consulting your local gas supplier.**

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# A. GENERAL INFORMATION

## A.1 Description

The Nieco® Model 1015GC Flexi-Chef, utilizes high release convection burners, a new, simplified ignition system, and easy cleaning. The 1015GC is flow-through, three chain broiler giving the operator a great deal of flexibility for broiling different products.

This manual provides the safety, installation and operating procedures for the Nieco Flexi-Chef Model 1015GC. We recommend that all information contained in this manual be read prior to installing and operating the broiler.



## A.2 Warranty Information

Please read the full text of the limited Warranty in this manual.

If the unit arrives damaged, contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and **ARE NOT** covered under warranty.

The warranty **does not** extend to:

- Damages caused in shipment or damage as a result of improper use.
- Installation of electrical service.
- Normal maintenance as outlined in this manual.
- Malfunction resulting from improper maintenance not in accordance with the steps contained in this manual and any applicable training.
- Damage caused by abuse or careless handling outside of the normal operating procedures contained in this manual.
- Damage from moisture into electrical components.
- Damage from tampering with or removal of any safety device.

### IMPORTANT!

**Keep these instructions for future reference. If the unit changes ownership, be sure this manual accompanies the equipment.**

### IMPORTANT

**The Nieco Corporation reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.**

### A.3 Service/Technical Assistance

If you experience any problems with the installation or operation of your broiler, contact your local Authorized Nieco Distributor.

Fill in the information bellow and have it handy when calling your authorized service agency for assistance. The serial number is on the broiler rating plate on the side of the unit.

Purchased from: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

Model No.: \_\_\_\_\_

Serial No.: \_\_\_\_\_



For the name of your local Authorized Nieco Distributor, please call (800) 821-2141.



Use only genuine Nieco replacement parts in your broiler. Use of replacement parts other than those supplied by Authorized Nieco Distributors and Service Agencies will void the warranty and may significantly alter the performance of your broiler. Your local Authorized Nieco Distributor and Service Agent has been factory trained and has a complete supply of parts for your Nieco Automatic Broiler.



You may contact the factory direct at (707) 284-7100 if you have trouble locating your local Nieco Distributor.



### A.4 Important Safety Information

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the equipment:

|  |
|--|
|  <b>WARNING</b>            |
| <b>GENERAL WARNING.</b> Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment and/or severe bodily injury or death. |

|  |
|--|
|  <b>WARNING</b>  |
| <b>ELECTRICAL WARNING.</b> Indicates information relating to possible shock hazard. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.         |

|  |
|--|
|  <b>CAUTION</b>  |
| <b>GENERAL CAUTION.</b> Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment.                            |

|  |
|--|
|  <b>WARNING</b>  |
| <b>HOT SURFACE WARNING.</b> Indicates information important to the handling of equipment and parts. Failure to observe caution could result in personal injury.                            |

## A.4 Important Safety Information (Cont.)

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of your Nieco Flexi-Chef Broiler:

- Read and follow all instructions before using this equipment.
- Install or locate broiler only for its intended use as described in this manual.
- Do not operate this equipment if it has a damaged cord or plug, if it is not working properly or if it has been otherwise damaged.
- This equipment should only be serviced by authorized personnel. Contact your local Nieco Distributor for adjustment or repair.
- Use only genuine Nieco replacement parts for your broiler. Failure to do so will void the warranty and may significantly alter the performance of your broiler.

**The following warnings and cautions appear throughout the manual and should be carefully observed:**

- Turn the broiler off, close the main gas valve, and disconnect the plug before performing any service, maintenance or cleaning on the broiler.
- Always allow the broiler to fully cool before performing any service, maintenance or cleaning. Failure to wait for the broiler to cool fully may result in personal injury.
- The procedures in this manual may include reference to the use of chemical products. The Nieco Corporation does not endorse the use of any particular cleaning/degreasing agent. Use only those chemicals that are approved for use in your kitchen.
- The broiler should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breakers of the proper rating.
- All electrical connections must be in accordance with local electrical codes and any other applicable codes.
- The use of adequate ventilation (as rated in this manual) with this broiler is mandatory. Failure to adequately ventilate this unit and provide safe operating distances (as specified in this manual) is a fire safety hazard. Follow the instructions for emergency broiler shutdown in the event of an emergency.
- No attempt should be made to operate this appliance in the event of a power failure.

**WARNING ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH:**

- Electrical ground is required on this appliance.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.
- Do not use water on or near the control box located on the underside of the broiler for risk of serious injury or death due to electrical shock.

**WARNING, HIGH TEMPERATURES WITH HOT SURFACES. FAILURE TO FOLLOW THESE PROCEDURES COULD RESULT IN SERIOUS INJURY:**

- Do not attempt to clean, disassemble or perform maintenance on this broiler until it is fully cooled as per the instructions contained in this manual.

## B. INSTALLATION

### B.1 Pre-Installation

Uncrate the broiler and inspect for shipping damage. Remove the tape securing the machine parts, and install the parts in their proper location. If there are obvious or concealed damages to any part of the broiler, please contact your freight carrier. The factory warranty does not cover freight damage.

### B.2 Mounting

- B.2.1 Remove all parts from the broiler.
- B.2.2 Lift broiler onto stand.

### B.3 Leveling

The grease drain system is based on a gravity-flow design. Therefore, it is extremely important to level the broiler during installation.

### B.4 Hood Requirements

This appliance must be installed under a ventilation hood of adequate size and the following minimum capacity:

| Model | SCFM |
|-------|------|
| 1015C | 1000 |

Do not obstruct the flow of combustion and ventilation air. An adequate air supply must be available for safe and proper operation.

### B.5 Clearance

For proper installation the minimum required clearance from combustible construction and walls is 12" (305 mm) from all sides of the broilers. The minimum required clearance from non-combustible construction and walls is 0" (0 mm) from all sides of the broiler. Keep appliance area free from combustibles. Check with local authorities (building and fire) for standards and requirements for wall and floor construction to comply with your local codes.

#### REQUIRED AND RECOMMENDED CLEARANCES

|                             | <b>REQUIRED</b> for installation near combustible walls and construction | <b>REQUIRED</b> for installation near non-combustible walls and construction | <b>RECOMMENDED</b> by Nieco for proper disassembly and service |
|-----------------------------|--|--|--|
| Back of broiler             | 6" (152 mm)  | 0" (0 mm)  | 12" (305 mm)   |
| Sides of broiler            | 6" (152 mm)  | 0" (0 mm)  | 12" (305 mm)   |
| Front of broiler (Feed end) | 24" (610 mm)   | 0" (0 mm)  | 24" (610 mm)   |

#### **CAUTION**

**SEVERE FIRE HAZARD. Follow local fire and building codes for non-combustible construction. Failure to do so could result in a fire hazard. If unsure of your construction, follow minimum clearances for combustible construction.**



## B.6 Gas Connection- 3/4" N.P.T.

At rated input the gas supply should deliver a minimum pressure of at least 15 mbar (5" water column) at the broiler connection for natural gas. Incoming gas supply pressure must not exceed 50 mbar (14" water column).

**Note:** The installation of this appliance must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1 including:

1. The appliance and its individual shutoff 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 psi (3.45 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).

By public initiative, the State of California has adopted legislation (Proposition 65) which requires manufacturers of many types of products, including gas appliances, to warn consumers of their products that contain chemicals or produce substances listed by the State of California to either cause cancer, birth defects or other reproductive harm.

|   |                |   |
|---|----------------|---|
|    | <b>WARNING</b> |  |
| <b>If not installed, operated and maintained in accordance with the manufacturers instructions, this product could expose you to substances in fuel or from fuel combustion which can cause cancer, birth defects or other reproductive harm.</b> |                |   |

## B.7 Installing Gas Appliance Connectors and Flexible Gas Lines Correctly

For safety in the kitchen area, and to insure maximum service life, it is vitally important to correctly install connectors. The connector shall comply with the Standard for Connectors for Moveable Gas Appliances, ANSI Z21.69 or CAN/CGA-6.16 and a quick disconnect device that complies with the Standard for Quick-Disconnect Devices for use with gas fuel, ANSI Z21.41 or CAN1-6.9

In order to avoid sharp kinks or excessive bends that could have a damaging effect on the connector, it may be necessary to attach pipe elbows in order to bring the connector into its proper plane. For easy movement of the appliance, the connector should be installed with a "lazy" loop for minimum tension.

**Note:** Gas appliances should be disconnected prior to maximum movement. (Minimal movement is possible to connect hose.)

**1015GC Manual  
Gas Valve**



**1015GC Equipment Side Gas  
Connection**

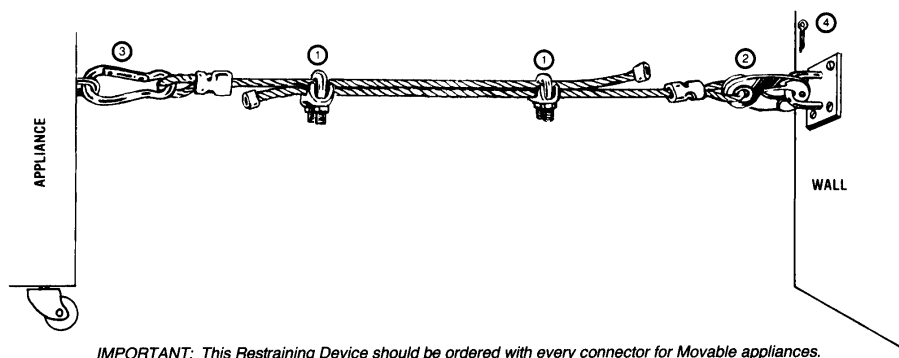


## B.8 Restraining Device Installation and Use

This high strength restrainer is to be used with all moveable (castered) appliances. It fully complies with American Gas Association requirements. References: Z21.69, Z83.11, and Z21.41 with current revisions. Installation is quick and positive. In Canada, device is in accordance with CAN 1-6.9-M70 Quick Disconnect Devices for use with gas fuel, and CAN 1-6.10-88 metal connectors for gas appliances. Correct length for any appliance is simply a matter of loosening two adjuster clips (1) and re-tightening. (3" to 6" shorter than appliance connector is desired length.)

Restrainer is made of heavy duty steel cable, with a strong scissor hood (2) at one end, and an equally strong spring hook (3) at the other. Cotter pin (4) is supplied to secure the installation. For proper attachment to the broiler, use the supplied hardware to attach the device to the holes in the shear plate of the broiler stand.

**NOTE: If disconnection of the restraint is necessary, reconnect the restraint after the appliance has been returned to its originally installed position.**



## B.9 Electrical Connection

Power requirements are stated on the unit nameplate and must be connected accordingly. This appliance, when installed must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable. Before starting broiler, tighten all electrical connections in control box. An electrical wiring diagram can be found inside the control box.

**Note:** Disconnect power before servicing.

## B.10 Pre-Operation Check

Be sure that all parts are installed in the proper location:

- ☐ Ventilation is turned on
- ☐ Broiler is plugged in
- ☐ Gas line is connected



# I. TROUBLESHOOTING GUIDE

| PROBLEM  | PROBABLE CAUSES   | SOLUTION   |
|--|---|--|
| Pilot Burners won't light.                                 | <ol style="list-style-type: none"> <li>1. Pilot Burner dirty, or orifice plugged.</li> <li>2. Pushbutton valve not fully depressed.</li> <li>3. Air in pilot line.</li> <li>4. Electric spark ignitor dislocated.</li> <li>5. Electric power not on, or machine not plugged in.</li> <li>6. Gas not hooked up or on.</li> </ol>   | <ol style="list-style-type: none"> <li>1. Clean pilot burner, replace orifice.</li> <li>2. Repeat start-up procedure.</li> <li>3. Purge line by holding down red push button before igniting.</li> <li>4. Position white electrode so the tip is 1/4" from the pilot burner, or light manually.</li> <li>5. Plug in/turn on.</li> <li>6. Check Gas Supply</li> </ol> |
| Pilots won't stay lit when pushbutton is released.         | <ol style="list-style-type: none"> <li>1. Thermocouple not hot yet.</li> <li>2. Weak pilot flame.</li> <li>3. Thermocouple dirty or defective.</li> <li>4. Pushbutton power unit defective.</li> </ol>  | <ol style="list-style-type: none"> <li>1. Repeat starting procedure, and hold the pushbutton in longer.</li> <li>2. See Below.</li> <li>3. Clean or replace.</li> <li>4. Replace.</li> </ol>   |
| Pilot flame weak or yellow.                                | <ol style="list-style-type: none"> <li>1. Dirty pilot or orifice.</li> <li>2. Pilot tubing plugged or pinched off.</li> <li>3. Incoming gas pressure too low.</li> </ol>  | <ol style="list-style-type: none"> <li>1. Clean or replace.</li> <li>2. Check line. Pilot tubing can be removed with a wrench.</li> <li>3. Adjust pressure regulator.</li> </ol>   |
| Main Burners won't light, or they go out during operation. | <ol style="list-style-type: none"> <li>1. Pilot flame too small.</li> <li>2. Air draft blowing pilot flame out.</li> <li>3. Electrical supply interruption.</li> </ol>  | <ol style="list-style-type: none"> <li>1. Replace pilot orifice. See Above.</li> <li>2. Check for drafts.</li> <li>3. Secure power supply.</li> </ol>  |
| Burner appears dim (cooler).                               | <ol style="list-style-type: none"> <li>1. Burner orifices dirty.</li> <li>2. Gas pressure too low.</li> <li>3. Gas line partially blocked.</li> <li>4. Pressure regulator defective.</li> <li>5. Burners not installed properly.</li> <li>6. Burner venturi dirty.</li> <li>7. Main gas valve partially closed.</li> <li>8. Burner distributor screen dirty.</li> </ol>   | <ol style="list-style-type: none"> <li>1. Clean or replace.</li> <li>2. Adjust pressure regulator.</li> <li>3. Check line and clear.</li> <li>4. Replace.</li> <li>5. Remove and install properly.</li> <li>6. Clean. See Cleaning Instructions.</li> <li>7. Open fully so that handle is in line with the valve.</li> <li>8. Clean.</li> </ol>                      |
| Burners backfire or sputter.                               | <ol style="list-style-type: none"> <li>1. Gas pressure too high.</li> <li>2. Burners have gotten wet.</li> <li>3. Burner venturi dirty.</li> </ol>  | <ol style="list-style-type: none"> <li>1. Adjust pressure regulator.</li> <li>2. Dry thoroughly, replace gasket.</li> <li>3. Clean.</li> </ol>   |
| Conveyor belts won't advance.                              | <ol style="list-style-type: none"> <li>1. Machine not plugged in.</li> <li>2. Wall circuit breaker off.</li> <li>3. Motor control switch off.</li> <li>4. Speed control not set properly.</li> <li>5. Speed control defective.</li> <li>6. Drive chain broken.</li> <li>7. Gear motor defective.</li> <li>8. Loose or broken wire.</li> <li>9. Motor unplugged.</li> <li>10. Drive sprocket loose.</li> <li>11. Pick-up for speed controller loose or defective.</li> </ol> | <ol style="list-style-type: none"> <li>1. Plug in.</li> <li>2. Turn on.</li> <li>3. Turn on.</li> <li>4. Reset cook time.</li> <li>5. Replace.</li> <li>6. Replace or repair.</li> <li>7. Replace.</li> <li>8. Tighten or replace.</li> <li>9. Plug in.</li> <li>10. Tighten sprocket set screw.</li> <li>11. Tighten or replace.</li> </ol>                         |

# I. TROUBLESHOOTING GUIDE

| PROBLEM                               | PROBABLE CAUSES   | SOLUTION  |
|---------------------------------------|---|---|
| Motor control switch trips.           | <ol style="list-style-type: none"><li>1. Conveyor belt jammed</li><li>2. Switch defective.</li><li>3. Drive chain binding.</li><li>4. Shorted wire to motor.</li><li>5. Gear motor defective.</li></ol> | <ol style="list-style-type: none"><li>1. Remove jam, reset switch.</li><li>2. Replace.</li><li>3. Adjust tension of chain.</li><li>4. Repair wire.</li><li>5. Replace.</li></ol>                        |
| Conveyor belt speeds are erratic.     | <ol style="list-style-type: none"><li>1. Drive chain binding.</li><li>2. Gear motor defective.</li><li>3. Loose drive sprockets.</li></ol>  | <ol style="list-style-type: none"><li>1. Adjust tension of chain.</li><li>2. Replace.</li><li>3. Tighten set screws.</li></ol>  |
| Broiled product over or under cooked. | <ol style="list-style-type: none"><li>1. Wrong conveyor belt speed.</li><li>2. Product position or temperature not consistent.</li></ol>  | <ol style="list-style-type: none"><li>1. Reset cook time.</li><li>2. Place product on proper belt. Be sure refrigerators and freezers are working and that product temperature is consistent.</li></ol> |

## D. OPERATION

### D.1 Controls and Indicators



- |                                    |                                  |
|------------------------------------|----------------------------------|
| 1. Main On/Off Switch              | 6. Rear Belt Motor On/Off Switch |
| 2. On/Off Indicator Light (Red)    | 7. Front Belt Speed Control      |
| 3. 5-Amp Fuse (P/N 4602)           | 8. Center Belt Speed Control     |
| 4. Front Belt Motor On/Off Switch  | 9. Rear Belt Speed Control       |
| 5. Center Belt Motor On/Off Switch |                                  |

Gas Pressure  
Gauge  
(On feed end under  
broiler)



## D.2 Lighting Procedures

### PRE-LIGHTING PREPARATION

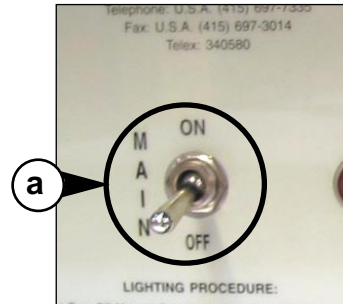
1. Broiler is centered under hood and plugged in
2. Gas valve is open when handle is in line (parallel to) the pipe
3. Turn ventilation system on

#### **⚠ WARNING ⚠**

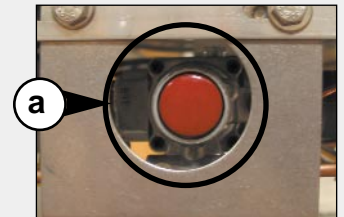
**THE VENTILATION SYSTEM MUST BE ON AT ALL TIMES DURING BROILER OPERATION. OPERATING BROILER WITHOUT PROPER VENTILATION IS A SEVERE FIRE HAZARD.**

### NORMAL IGNITION

- 1 Turn the **MAIN POWER SWITCH (a)** on. This will start the automatic spark ignitor.  
NOTE: An audible 'ticking' sound will be heard.



- 2 Push and hold the **RED PUSHBUTTON VALVE (a)** for 30 seconds. Continue to hold for 15 seconds after the 'ticking' sound stops and the main pilots have lit. Release the red pushbutton valve to ignite the main burners. Verify that all burners have lit.

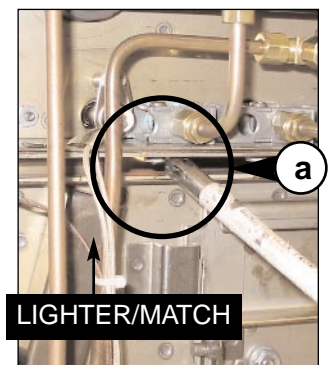


- 3 Turn the **MOTOR SWITCHES (3)** on.



### MANUAL IGNITION

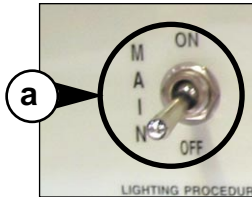
- 1 Position a lighter or match as shown (a) under the first pilot. Turn on MAIN ON/OFF SWITCH. Verify that all burners have lit.



## D.3 Shutdown Procedures

### PLANNED SHUTDOWN

1. Allow the broiler to run free of any product for 10 minutes. This will burn the chain clean.
2. Turn off the **Main Power Switch (a)**.
3. Wait for 30 minutes for the broiler to cool.



#### **⚠ WARNING ⚠**

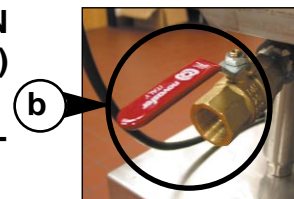
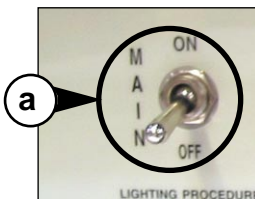
Always leave the ventilation hood on while the broiler is cooling. Failure to do so is both a fire risk and could result in damage to the broiler.

#### **⚠ CAUTION ⚠**

Allow the broiler to fully cool **BEFORE** beginning disassembly and cleaning. Failure to do so could result in serious injury.

### EMERGENCY SHUTDOWN

1. Turn off the **MAIN POWER SWITCH (a)**.
2. Close the **MAIN GAS VALVE (b)** Valve is closed when it is perpendicular to pipe.



Your Nieco Automatic Broiler is designed to automatically stop gas flow to the broiler in the event of power failure, gas pressure loss or any other related incident. No attempt to operate this appliance should be made in the event of a power failure.

#### **⚠ CAUTION ⚠**

In a prominent location, post instructions to be followed in the event the user smells gas. This information shall be obtained by consulting your local gas supplier.

#### **⚠ CAUTION ⚠**

**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

#### **⚠ CAUTION ⚠**

**FOR YOUR SAFETY:** In the event of a prolonged power failure, no attempt should be made to operate this appliance.

## D.4 Control Operation

**IMPORTANT: THIS BROILER IS SHIPPED WITH FACTORY PRESETS THAT MUST BE CHANGED.**

If this is the initial start-up for your broiler, ALL control settings must be made according to your restaurant operating guidelines.

### WARMING UP

1

Turn Main Power Switch and Motor Power Switches (3) on. Light the broiler following the lighting procedures. Allow the broiler 60 minutes to get to proper cooking temperature.

**DO NOT COOK DURING WARM-UP!**

### SET BELT SPEEDS

Use the Belt Speed Controls to set the belt speeds for each belt.

2

**IMPORTANT: ALWAYS SET THE BELT SPEEDS TO ACHIEVE PROPER COOKOUT OF YOUR PRODUCT ACCORDING TO YOUR RESTAURANT GUIDELINES.**

**NOTE:** The numbers on the dial are for reference only.



## E. CLEANING AND DISASSEMBLY

Turn broiler off and close the main gas valve. Disconnect the power supply to the broiler before cleaning or servicing. If this broiler is connected using a restraint, and disconnection of the restraint is necessary for cleaning or moving the broiler, the restraint must be reconnected after the broiler has been returned to its originally installed position. Allow to cool for 30 minutes prior to cleaning/disassembly. Leave the ventilation system on during cooling. Use only approved cleaning, degreasing and sanitizing solutions.

### ⚠ WARNING ⚠

LEAVE THE VENTILATION HOOD ON DURING COOLING. FAILURE TO DO SO COULD POSE A FIRE SAFETY HAZARD.

### ⚠ CAUTION ⚠

Follow the Disassembly and Reassembly steps to ensure proper operation of the broiler. Failure to do so may result in operational problems.

### ⚠ WARNING ⚠

BROILER PARTS ARE HOT. DO NOT ATTEMPT TO DISASSEMBLE THE BROILER UNTIL IT IS FULLY COOL. FAILURE TO FOLLOW THIS INSTRUCTION MAY RESULT IN SEVERE INJURY.

**ALL PARTS ARE CLEANED ON A DAILY BASIS UNLESS OTHERWISE NOTED**

Follow the steps for proper disassembly. Reverse the order for reassembly.

## How to Use the Cleaning Section

The name of the part to be cleaned.      The location of the part.      When to clean the part.

The tools needed to clean the part

How to remove and clean the parts.

**Feed End Drip Pan**      **Clean: Daily**

**Tools**

- Heat Resistant Gloves
- Scrub Pad
- Degreaser
- 3-Compartment Sink

**Instructions**

1. Slide feed end drip pan out.
2. Take to sink area and spray with degreaser.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

**Feed End**

Picture of the part to be removed and cleaned.

Cleaning Guide      2



# Cleaning the Broiler



## Tools Needed



3-Compartment Sink



Degreaser



Heat Resistant Gloves



Lizard Safety Utility Knife



No-Scratch Pad



Scrub Pad



Soft Bristle Brush



Towel



Small Orifice Brush



Large Orifice Brush



Venturi Brush



Shaft Cleaning Tool

STOP

## Important Symbols



This "Stop" sign shows a step in the procedure that must be followed exactly or personal safety could be affected.



This warning symbol shows a step in the procedure that must be followed exactly or broiler performance could be affected.



This "puzzle" symbol shows a step in the reassembly procedure that must be followed.



## Instructions

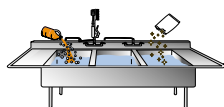
1. Allow the broiler to run free of product for 10 minutes before turning it off. This allows any residue to burn off the chains.
2. Shut the broiler off and let it cool for 30 minutes before disassembly and cleaning.
3. Close the main gas valve and unplug the broiler before cleaning.
4. Always leave the ventilation hood on during the 30 minute cool down period.
5. Use only approved cleaning solutions.
6. Allow parts to air dry after cleaning.

## Feed End Tray

Clean: Daily



## Tools



3-Compartment Sink



No-Scratch Pad



## Instructions

1. Lift tray up and off.
2. Wash, rinse, and sanitize in the 3-compartment sink.

## Feed End





## Feed End Drip Pan

Clean: Daily



### Tools



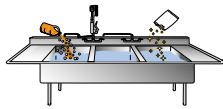
Heat Resistant Gloves



Scrub Pad



Degreaser



3-Compartment Sink



### Instructions

1. Slide feed end drip pan out.

**!** Make sure drip pan is cool before putting in water or it may warp the pan.

2. Take to sink area and spray with degreaser.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

### Feed End



## Grease Drip Pan

Clean: Daily



### Tools



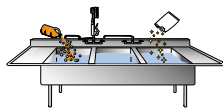
Heat Resistant Gloves



Scrub Pad



Degreaser



3-Compartment Sink



### Instructions

1. Slide grease drip pan out.

**!** Make sure grease drip pan is cool before putting in water or it may warp the pan.

2. Take to sink area and spray with degreaser.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

### Feed End

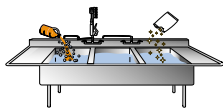


## Awning

Clean: Daily



### Tools



3-Compartment Sink



No-Scratch Pad



Heat Resistant  
Gloves



### Instructions

1. Lift and remove.
2. Wash, rinse, and sanitize in the 3-compartment sink.



**REASSEMBLY:** Hang awning on brackets.

### Discharge End



## Discharge Pan Insert

Clean: Daily



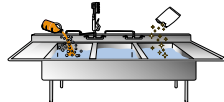
### Tools



Degreaser



Scrub Pad



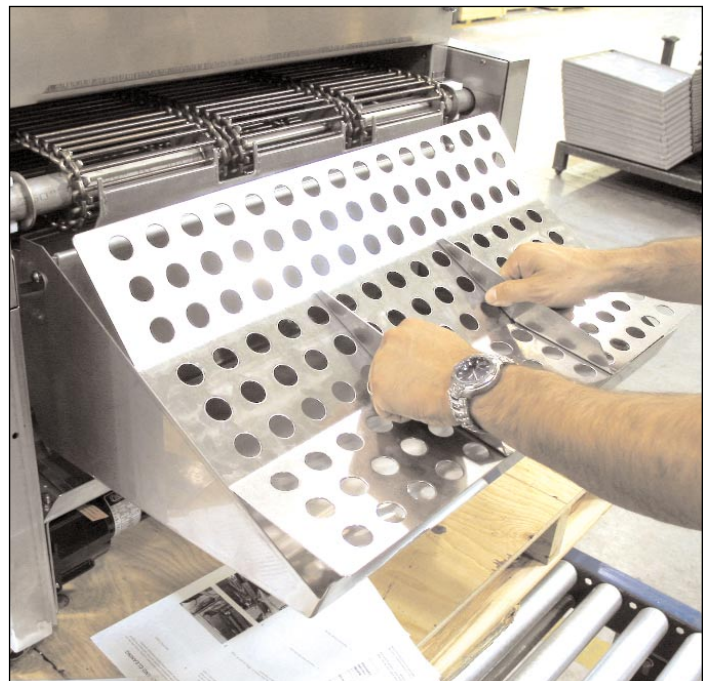
3-Compartment Sink



### Instructions

1. Lift pan insert out.
2. Take to sink area and spray with degreaser.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

### Discharge End



## Stripper Blade

Clean: Daily



### Tools



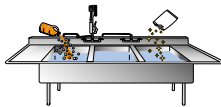
Heat Resistant Gloves



Scrub Pad



Degreaser



3-Compartment Sink



### Instructions

1. Lift stripper blade up and off bracket..
2. Take to sink area and spray with degreaser.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

### Discharge End



## Discharge End Shield

Clean: Daily



### Tools



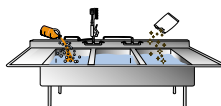
Heat Resistant Gloves



Scrub Pad



Degreaser



3-Compartment Sink



### Instructions

1. Lift discharge end shield up and off.
2. Take to sink area and spray with degreaser.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.



Shield hooks on notches in discharge pan.

### Discharge End





## Discharge Pan

Clean: Daily



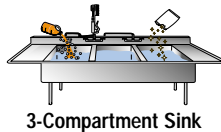
### Tools



Scrub Pad



Degreaser



3-Compartment Sink



### Instructions

1. Lift discharge pan up and off pins.
2. Take to sink area and spray with degreaser.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.



Pan hooks on pins.

### Discharge End

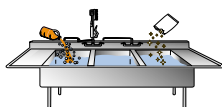


## Grease Box

Clean: Daily



### Tools



3-Compartment Sink



Scrub Pad



### Instructions

1. Wipe debris around grease box opening into the grease box before removing.
2. Slide grease box out.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

### Discharge End



## Side Panels and Chain Shafts

Clean: Daily



### Tools



No-Scratch Pad



Towel



Degreaser



Shaft Cleaning Tool



### Instructions

1. Lift Side Panels up and off..
2. Take to sink area and spray with degreaser. Wipe clean with a no-scratch pad.
3. Scrape each shaft of all 3 belts on the discharge end with the wide end of the shaft cleaning tool. that came with your broiler.
4. Wipe shaft cleaning tool with a towel.

### Sides & Discharge End

①



②



## Frame

Clean: Weekly



### Tools



No-Scratch Pad



Towel



Degreaser



### Instructions

1. Use a no-scratch pad and degreaser to wipe the frame clean.

### Inside



## Lower Burners (2)

Clean: Monthly



### Tools



Heat Resistant Gloves



Soft Bristle Brush



Small Orifice Brush



### Instructions

1. Remove the side access covers (2).
2. Slide burner/reflector assembly out.
3. Brush burner with a dry brush.
4. If necessary, use the small orifice brush to clean any clogged burner holes.
5. Repeat steps for all burners.
6. Take lower burner reflector to 3-compartment sink, wash, rinse and sanitize.

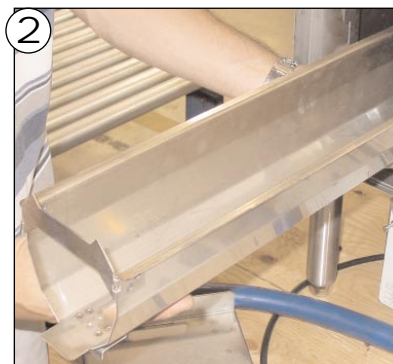


**DO NOT use water or get the burners wet.**



**REASSEMBLY:** Be sure the holes on the burner are facing up.

### Side



**No water**

## Lower Burner Shields (2)

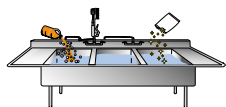
Clean: Monthly



### Tools



Heat Resistant Gloves



3-Compartment Sink



Scrub Pad



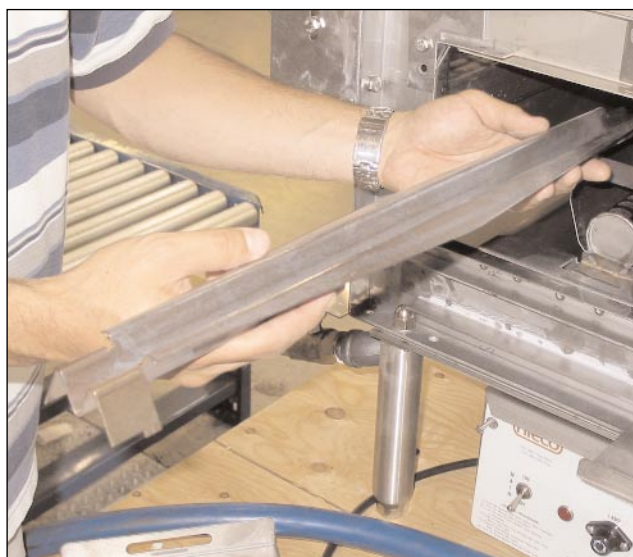
### Instructions

1. Lift shields off lower burner assembly.
2. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.



**REASSEMBLY:** Make sure shields are seated properly on brackets.

### Side





## Upper Burners

Clean: Monthly



### Tools



Heat Resistant Gloves




Soft Bristle Brush



### Instructions

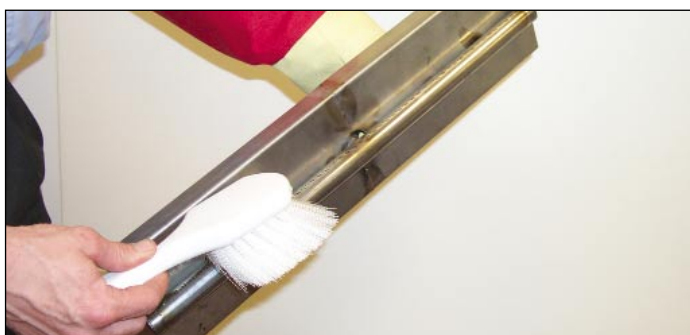
1. Lift each burner up and out of broiler.
2. Use a soft bristle brush to brush burner.

 **DO NOT use water on burners.**



**No water**

### Top



## Feed End Hanging Shield

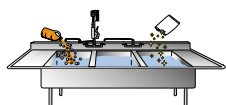
Clean: Monthly



### Tools



Heat Resistant Gloves



3-Compartment Sink



Scrub Pad



### Instructions

1. Lift shield off pins on frame of broiler.
2. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.



**REASSEMBLY:** Make sure shield hangs on pins on frame of broiler.

### Feed End



## Discharge End Hanging Shield

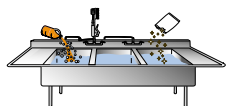
Clean: Monthly



### Tools



Heat Resistant Gloves



3-Compartment Sink



Scrub Pad



### Instructions

1. Lift shield off pins on frame of broiler.
2. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.



**REASSEMBLY:** Make sure shield hangs on pins on frame of broiler.

### Discharge End



## Orifices

Clean: Monthly



### Tools



Small Orifice Brush

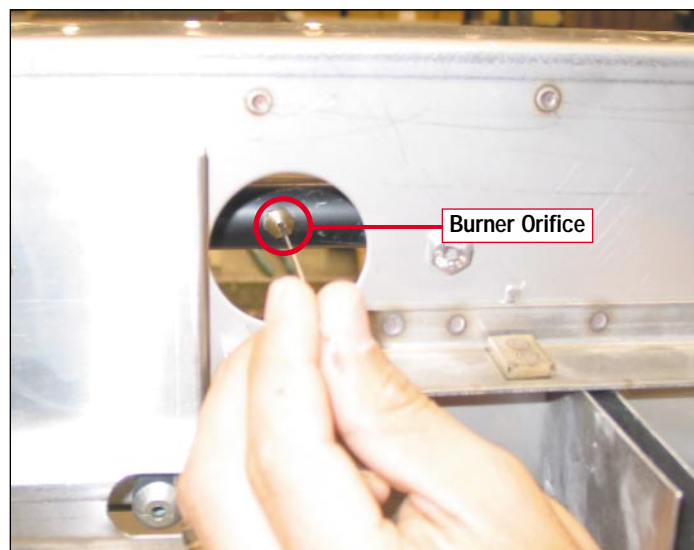


### Instructions

1. Clean orifices using the small orifice brush.

**NOTE:** There are 2 upper burner orifices and 2 lower burner orifices on the left side of the broiler.

### Inside





# Pilot Burners

Clean: Monthly



## Tools



Large Orifice Brush



Lizard Safety  
Utility Knife



## Instructions

1. Clean the slots on the pilot burners with a lizard knife.



**Be careful not to cut yourself!**

2. Clean the pilot orifices using the large orifice brush.

## Inside

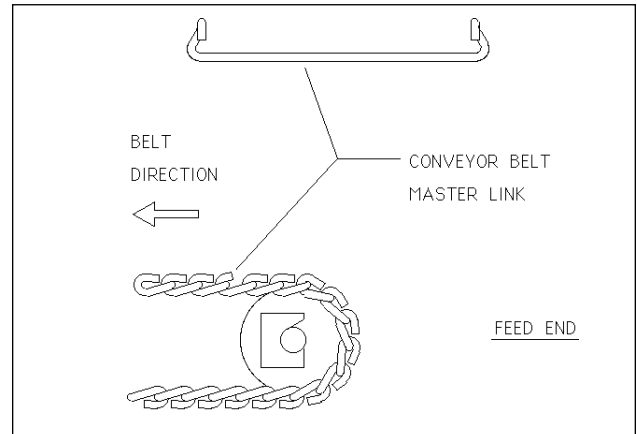


## F. BROIL CHAIN REMOVAL

Maintain proper tension on the conveyor chains to prevent jamming. Major tension adjustments are made by removing a link or links from the chain. Broil belt tension should be checked monthly. To do this, allow the machine to cool, then grip the idler shaft at each end and pull on it. If the shaft and bearings move 1/2" or more, remove a link from the conveyor belt. Before beginning, notice the way the broil chain runs through the broiler. Also, notice the direction the chain knuckles face. Be sure to reassemble the same way.

1

Run chain until the master link is near the front idler shaft.



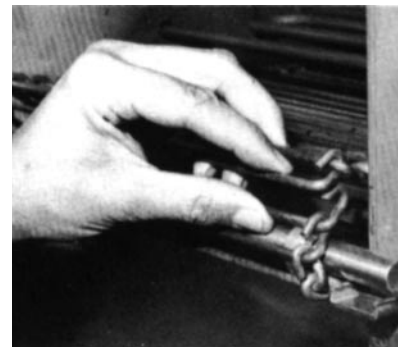
2

Remove the loader bracket and lift shaft and teflon bearings up, and slide the bearings out.



3

Unhook the master link.



### **⚠ CAUTION ⚠**

To ensure proper broiler operation be sure to reassemble the chain with the knuckle opening facing away from the direction of travel.

# G. SPECIFICATIONS

## AUTOMATIC BROILER

Model 1015C G

| DIMENSIONS | INCH     | MM   |
|------------|----------|------|
| Length     | 54 3/16  | 1376 |
| Height     | 31 9/32  | 795  |
| Width      | 33 11/16 | 856  |

## ENERGY - GAS MODELS

Gas connection 3/4" N.P.T.

Electrical connection (specify exact voltage)

Domestic 120V IØ 50/60Hz 5A

Export 200-240V IØ 50/60Hz 5A

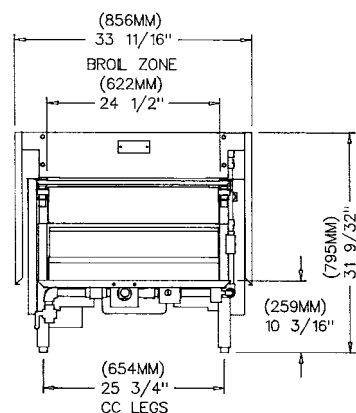
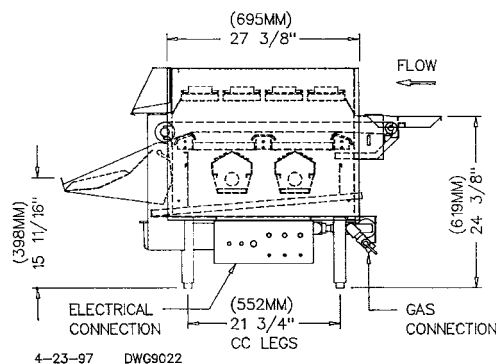
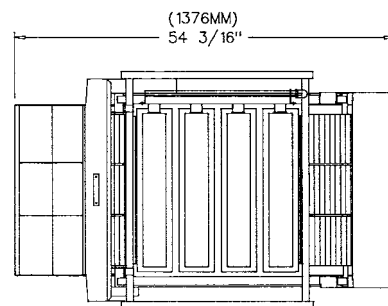
|             |           |
|-------------|-----------|
| Natural Gas | 4.5" W.C. |
| BTU/hr      | 138,900   |
| kW          | 40.7      |

## ENERGY ELECTRIC MODELS

NOT AVAILABLE IN ELECTRIC

| WEIGHT   | LB  | KG  |
|----------|-----|-----|
| Shipping | 485 | 220 |

| EXHAUST | CFM  | CMH  |
|---------|------|------|
| Typical | 1000 | 1699 |



### ⚠ CAUTION ⚠

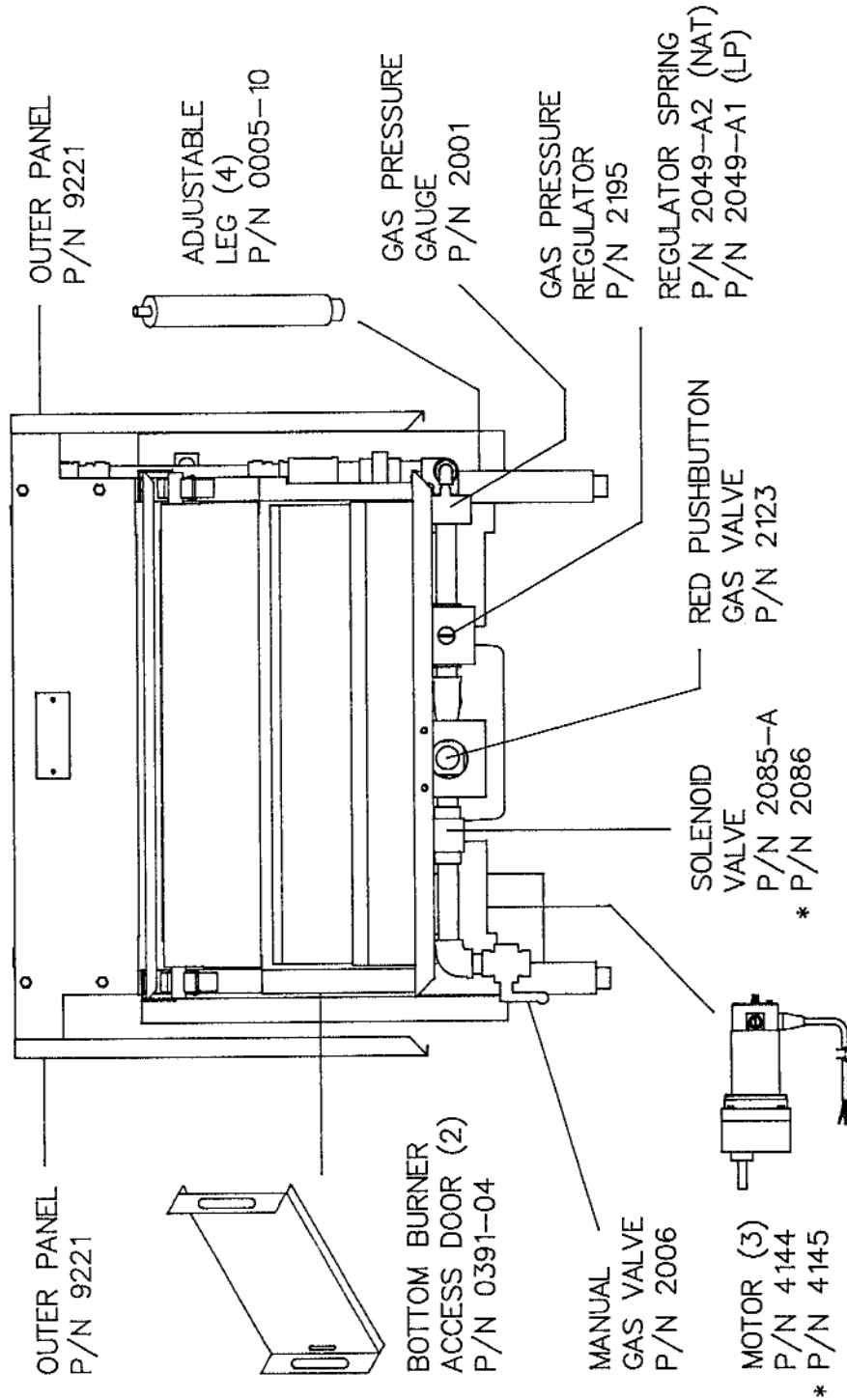
All electrical connections must be in accordance with local electrical codes and any other applicable codes.

### ⚠ CAUTION ⚠

Do not operate the broiler at gas pressures other than those stated here. Doing so will affect the operation of your broiler.

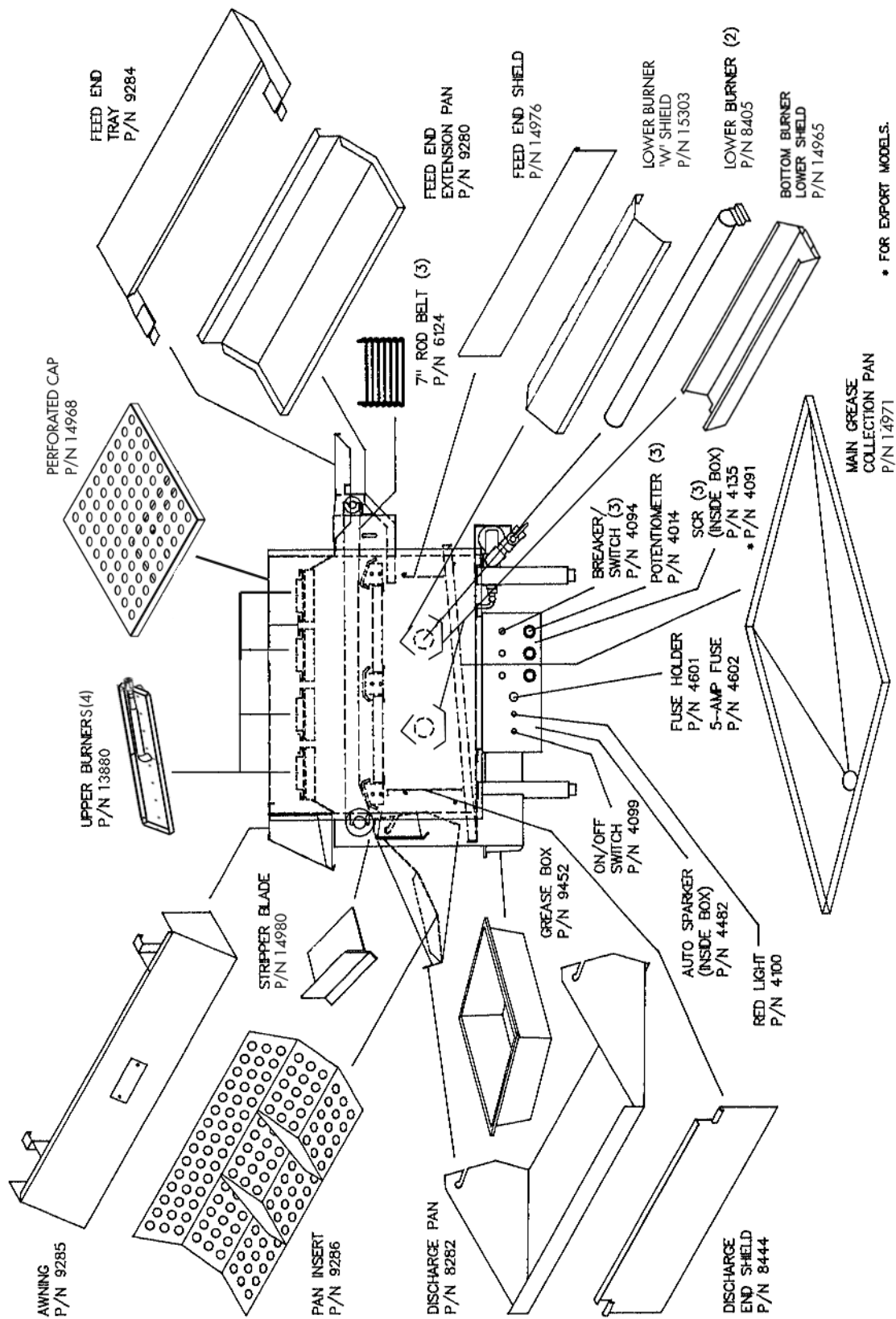
# H. PARTS LOCATION DRAWINGS

## H.1 1015C Feed End View

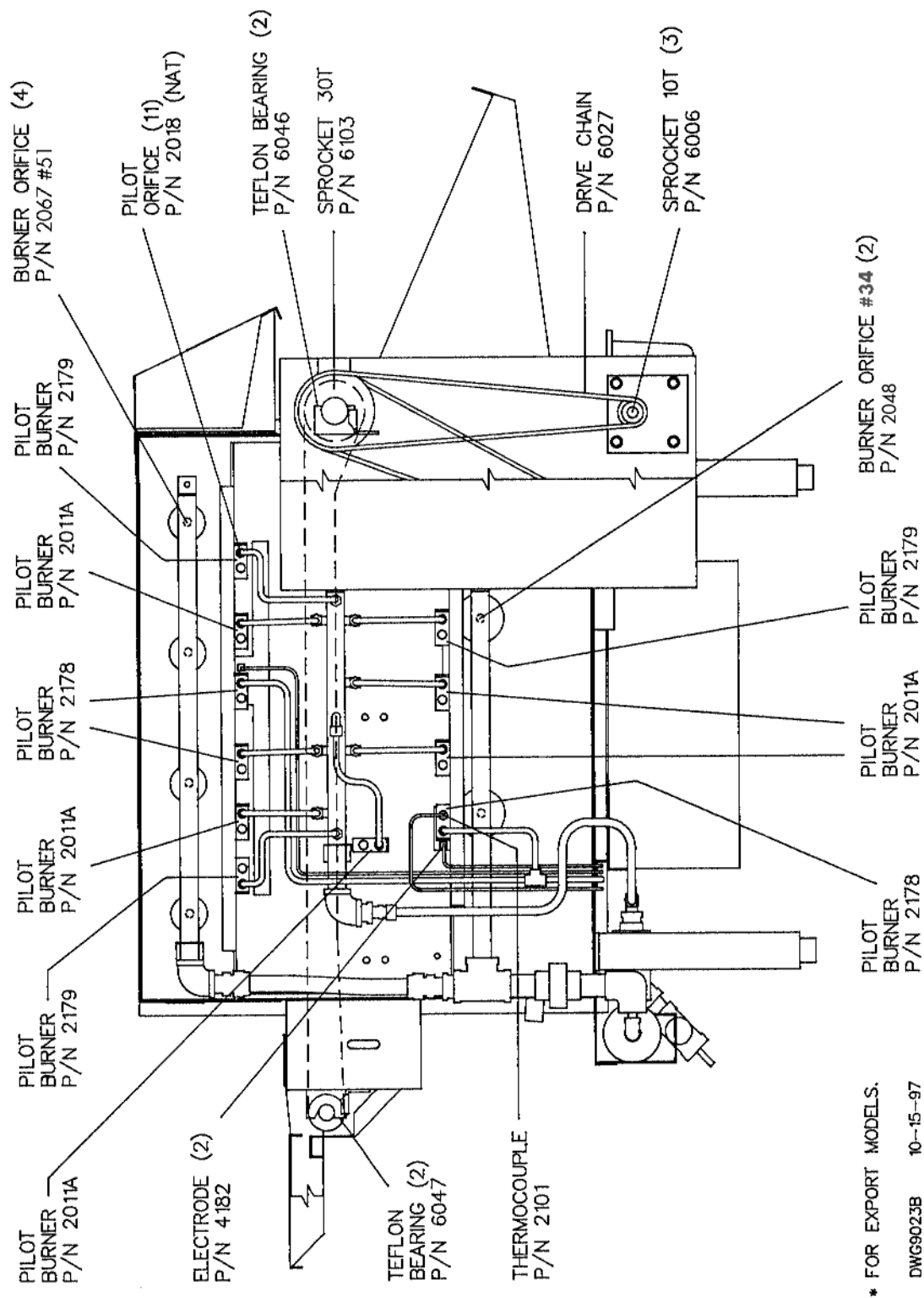


12-12-97  
DWG9023

## H.2 1015C Front Side View



### H.3 1015C Rear Side View



# I. WIRING DIAGRAM

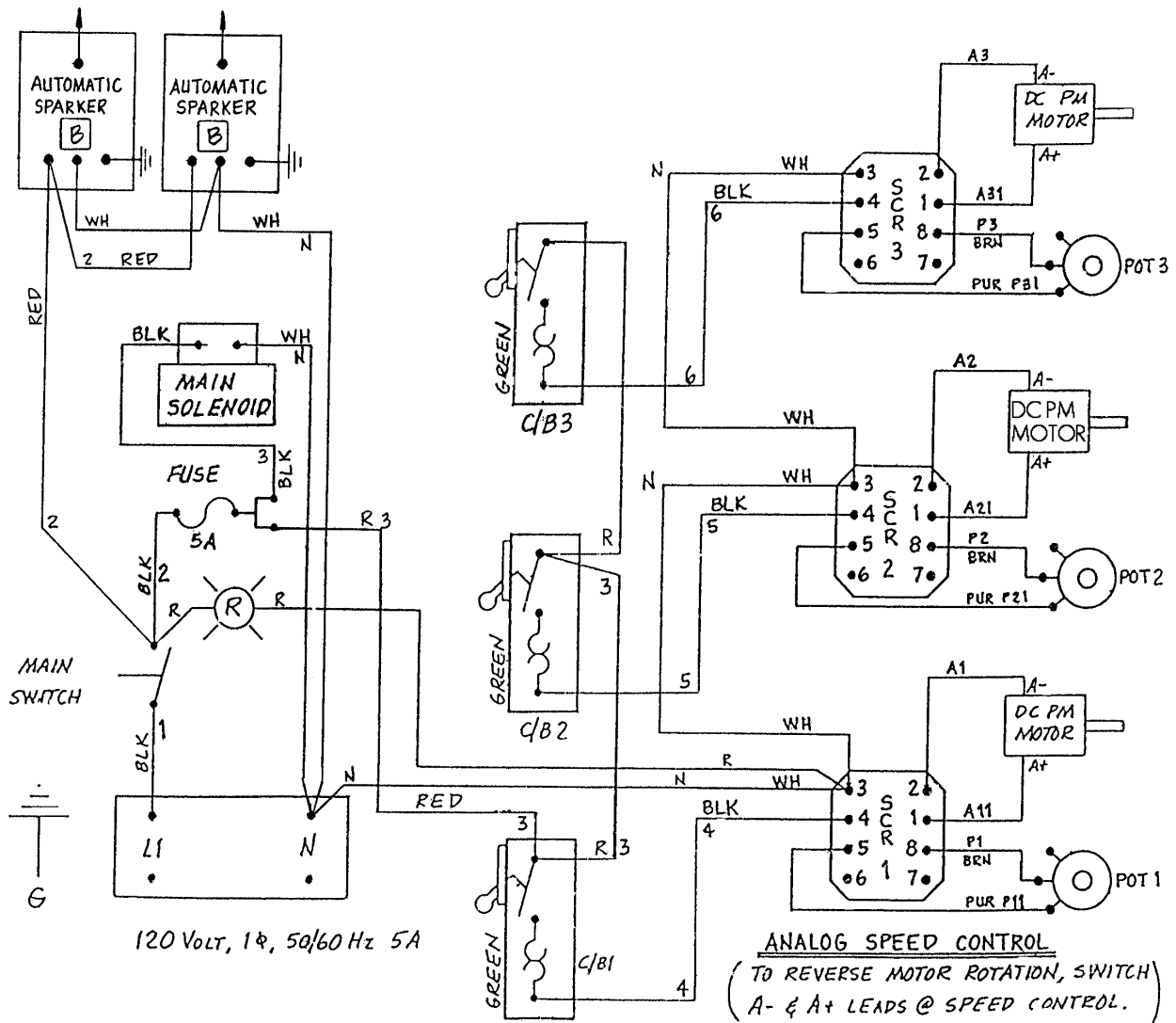
## REVISION

- A REMOVE PILOT GAS SOLENOID AND 60 SECOND TIMER.
- B REPLACE DUAL-OUTPUT SPARKER WITH 2 SINGLE OUTPUT SPARKERS FOR AGA APPROVAL

A

A

TO SPARK ELECTRODES AT  
TOP AND BOTTOM



|          |         |
|----------|---------|
| DRAWN BY | 3       |
| DATE     | 3-28-97 |
| DWG. NO. | 9033    |
| REV.     | B       |

1015GA 1,2,OR 3 MOTORS



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