INSTRUCTION MANUAL

CHAR BROILER MODEL: CCR3-G0184-701

- Please read these instructions carefully before operating this appliance.

SAFETY

- Install your equipment in well ventilated area, to eliminate the gases generated by the combustion.
- It's recommended to leave at least 6 inches (15 cm) of free space around the equipment.
- DO NOT install the equipment next to combustible materials.
- The installation has to comply to the safety standards.
- As metallic parts are good conductors of heat, let them cool before any maintenance.
- Install your equipment with the legs(feet) supplied.

OPERATION

- After installation is done, the equipment is ready to be used.
- Open the main gas tap of your system.
- The equipment is supplied with a Gas Tap which can adjust the flame (turn 1/4 to maximum flame and turn 1/2 to minimum flame).
- Incorporated to the Tap there is a safety device that will let open the gas only if it is pressed and turned counterclockwise.
- Before start check if the radiant element (drawing number 2) is correctly positioned.
- To start the equipment do the following:

1. Chose the position of the Upper Grates: Inclined = Less Fat / Long time to prepare.
   Horizontal = More Fat / Short time to prepare.
   If your choice is to use the flat plate; remove the radiant element and the grates to place the flat plate horizontally on the chamber.
2. Open the main shut off valve located under the right side wall.
3. Choose a chamber to start, press and turn 1/4 counterclockwise the Tap Knob (to "HI" position) of the related chamber.
4. Insert a flame in the guide tube using a long stick. Check if the burner flame has started.
5. When the burner starts, the pilot burner is also started. Now you can turn off and on again this burner while the pilot flame is on. The pilot flame will extinguish if there is a gas supply failure or the main shut off valve is closed. Then you have to repeat steps 3 and 4.
6. Leave the gas Tap in the maximum flame position for at least 10 minutes while the heat chamber temperature stabilizes. So it is ready for use.
7. To turn off the burner, turn the Tap Knob completely clockwise.
8. When finished, turn off the equipment by shutting down the main shut off valve.

- Repeat the same operation to start each individual chamber.
- Is strongly recommended to add a thin layer of water in the tray to avoid any possibility of combustion of the residues.

CLEANING PROCEDURE

- Wait the equipment cool before cleaning.
- The cleaning procedure should be done daily after the use.
- Remove all residues from grease collector and from tray.
- To clean, use only a soapy damp cloth in all parts, avoiding excess of water.
- It is not recommended the use of any abrasive material at the equipment body because it can damage surface's finishing.
- It is easy to clean the grates using metal brush.
- Do not leave grates humid. They can oxidate as they are made of cast iron.

MAINTENANCE

- Always maintain your equipment clean and in perfect operation conditions, those providences, will help your equipment to last longer.
- To guarantee a good performance, we recommended an annual revision of the equipment.

The pictures/drawings are illustrations. All data can be changed without notification.

CROYDONMAQ INDUSTRIAL LTDA.
Estrada São Lourenço, 891 - Capivari
Duque de Caxias - RJ / Brasil - CEP 25243-150
Phone: 55 21 2777- 8100 / 55 21 2777-8106
e-mail: croydon@croydon.com.br - www.croydon.com.br

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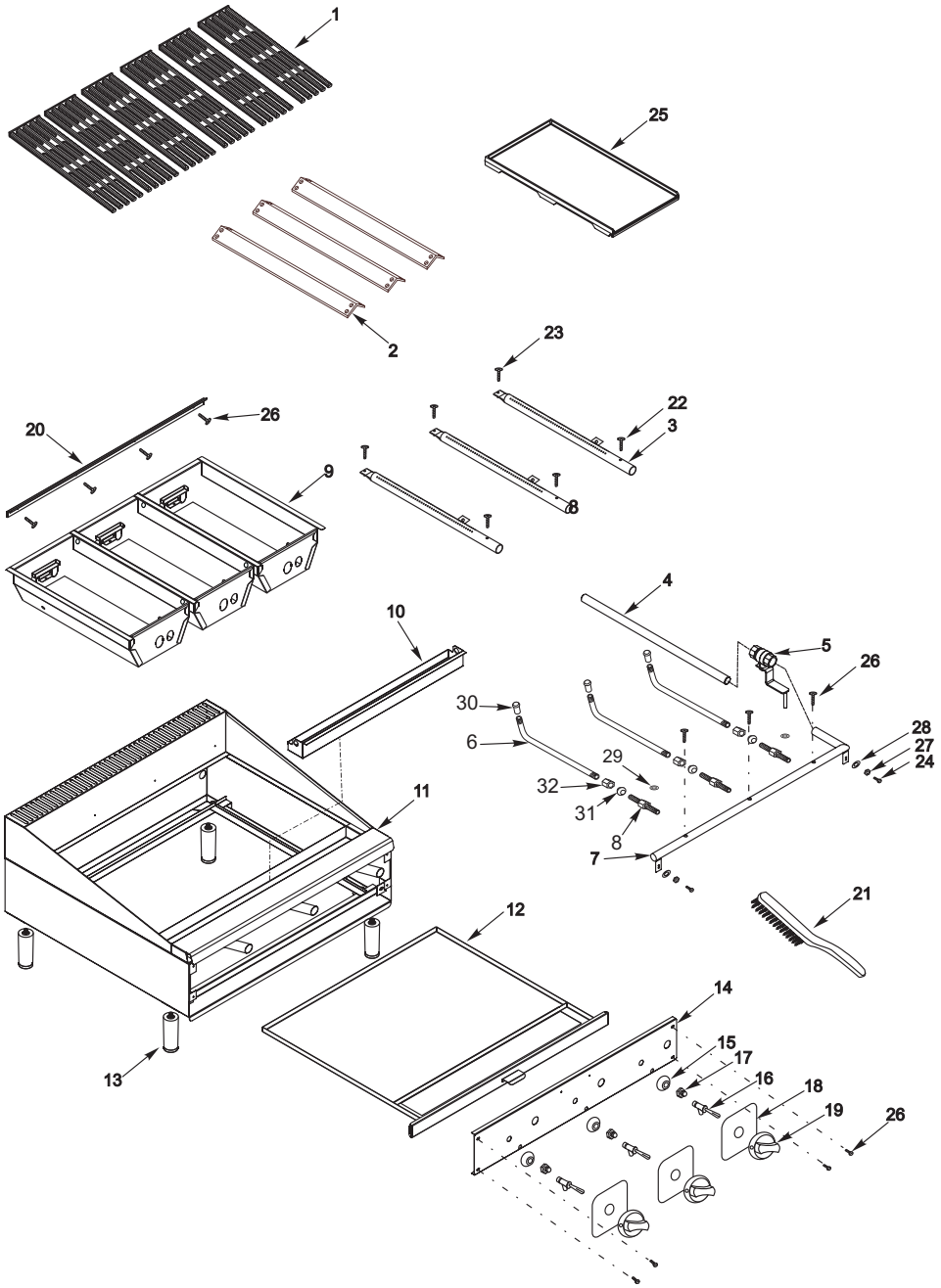


CCR3

CCR3-G0184-701

CROYDON

CHAR BROILER (CCR3)



CROYDON

CHAR BROILER (CCR3)

Item	Code	Description
1	2.510-3	Grates
2	2.509-3	Radiant Element
3	2.668-3	Burner
4	16.026-3	Inlet Pipe
5	2.585-3	Shut Off Valve
6	2.599-3	Pilot Pipe
7	2.675-3	Gas Colector Pipe
8	2.680-3	Pilot Valve
9	2.586-3	Heat Chamber
10	2.669-3	Grease Pan
11	2.663-3	Body
12	2.533-3	Tray
13	1.918-3	Foot
14	2.674-3	Front Panel
15	20.421-3	Air Regulator
16	2.202-3	Gas Tap
17	20.422-3	Gas Injection Device
18	1.342-3	Flame Control Indication
19	1.965-3	Knob
20	2.534-3	Grates' Holder
21	2.524-3	Metal Brush
22	343	Screw (1/4")
23	328	Screw (3/16")
24	384	Screw (3/16")
25	16.017-3	Flat Plate
26	556	Screw
27	604	Nut
28	643	Washer (3/16")
29	510	O Ring
30	22.012-3	Pilot Burner
31	22.009-3	Metal Ring
32	22.008-3	Nut

Technical Data

CCR3-G0184-701	
Power (BTU/h)	3 x 11.000
Consumption (g/h)	3 x 225 (LPG)
Weith (kg/lbs)	45.0/99.0
Dimensions WxHxD (cm/in)	75/29.5 x 41/16.2 x 74/29.1