



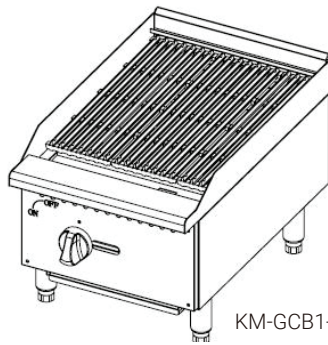
INSTALLATION MANUAL

Gas koolGriller

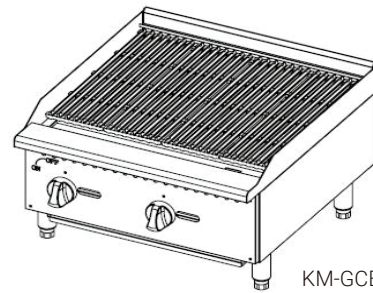
KoolMore KoolGriller Collection Commercial Gas Charbroiler

Models:

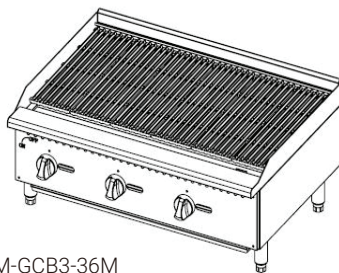
KM-GCB1-18M | KM-GCB2-24M | KM-GCB3-36M | KM-GCB4-48M



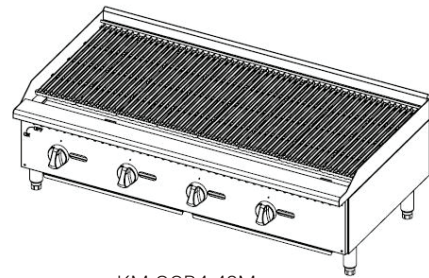
KM-GCB1-18M



KM-GCB2-24M



KM-GCB3-36M



KM-GCB4-48M

Before using, please read the operating instructions carefully to ensure proper application and achieve satisfactory results.

For any service-related issues, please contact us:



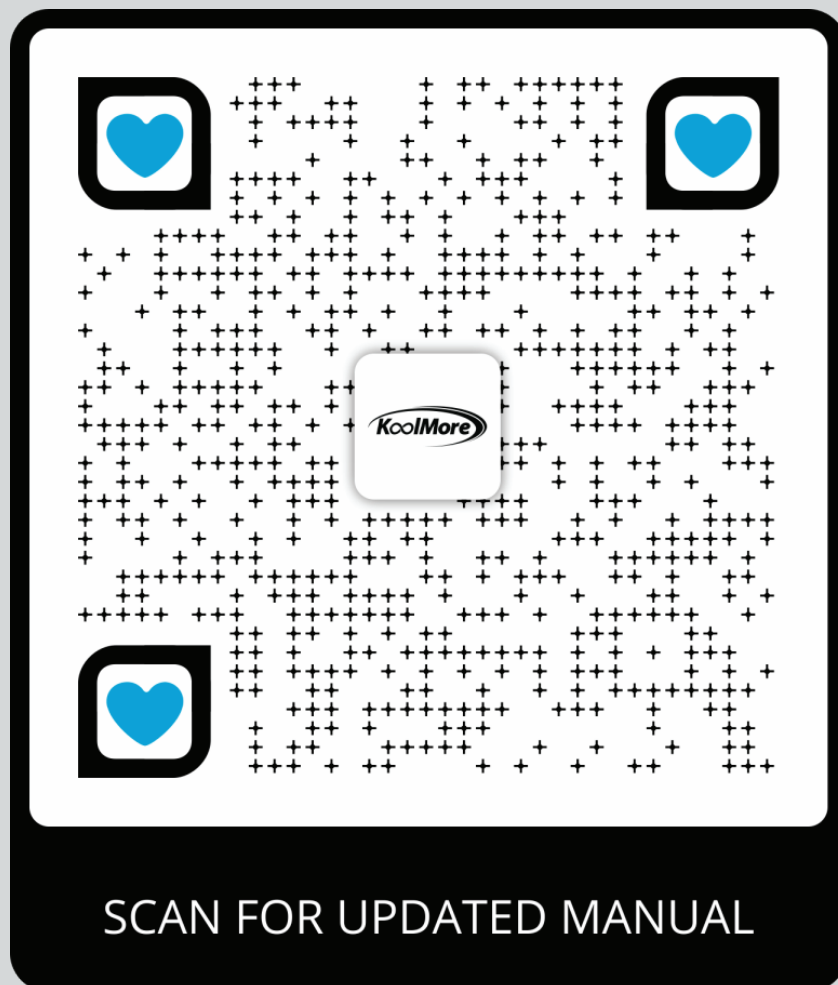
718-576-6342



support@koolmore.com

Stay informed with the latest information for your KoolMore KoolGriller Appliance.

Scan the QR code above to access the most recent user manual on our website, which is constantly being updated and improved.



If you need any assistance or have questions, our customer support team is here to help.

SAFETY

Your safety is our top priority. Before installing and using this equipment, please read and follow these important warnings and guidelines:

- **Flammable Liquids:** Keep all flammable liquids like gasoline away from this equipment and other appliances.
- **Proper Installation is Key:** Incorrect installation, adjustments, alterations, service, or maintenance can lead to property damage, injuries, or even fatalities.
- **Read the Instructions:** Before installing or servicing this equipment, carefully go through the installation and maintenance instructions.
- **Qualified Installation:** Have a skilled installer set up the equipment following federal, state, and local regulations.
- **Stable Support:** Always ensure all four legs are securely attached before using the equipment.
- **Suitable Location:** This equipment is intended for use in non-combustible areas only.
- **Maintain Airflow:** Avoid blocking the flow of combustion and ventilation air around the equipment.
- **No Liquid on Controls:** Do not spray any liquids or cleaning agents on the equipment's controls or exterior.
- **Cool Down Before Cleaning or Moving:** Let hot parts cool down before cleaning or relocating them.
- **Level Ground:** Operate this equipment on a flat and level surface.
- **Never Leave Unattended:** Do not leave the equipment unattended while it's in use.
- **Gas Line Precaution:** Prevent loose dirt or metal particles from entering the gas lines, as it can damage the valve and impact its operation.
- **Gas Odor:** If you detect a gas odor, follow the gas supplier's instructions. Do not attempt to ignite the burner and avoid using a telephone nearby.
- **Grate Safety:** Never try to move the grate while cooking is in progress.

Please adhere to these safety precautions to ensure the safe and proper operation of your equipment. If you have any questions or concerns, consult with a qualified professional.

SETUP & INSTALLATION

Equipment Setup:

Unpacking: Take off all packing materials, tape, and any protective plastic from the equipment.

Choose the Right Spot: Position the equipment at your preferred location and adjust its height as needed.

Attach the Legs: Install all four (4) legs securely onto the equipment.

Prep for Use: Before using the equipment, make sure it is cleaned and completely dry.

Installation Instructions:

Unpacking & Inspection:

1. Carefully remove the appliance from its packaging. Take off all protective plastic film, packing materials, and accessories before proceeding with installation.
2. Prior to installation, thoroughly review the instructions in this manual and the included Installation Instruction Sheet.

Clearance and Equipment Positioning:

- This equipment should only be installed next to non-combustible surfaces, with a minimum 6-inch clearance from all sides.
- Maintain a 6-inch distance from other equipment.
- Ensure the equipment is fitted with 4-inch legs and placed on a non-combustible surface.

Air Supply and Ventilation:

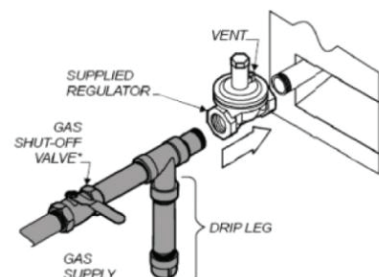
- Keep the area in front and around the equipment clear to prevent any obstruction of combustion and ventilation airflow.
- Maintain adequate clearance in front of and on the sides of the equipment to allow for servicing and proper ventilation.

Pressure Check:

Before connecting the regulator, check incoming line pressure. Regulator handles a maximum of ½ PSI (14" WC). If pressure exceeds this, use an additional regulator. **Make sure the arrow points downstream for gas flow safety.**

Pressure Regulator:

- All commercial cooking equipment requires a pressure regulator on the incoming service line for safe and efficient operation.
- The provided regulator is adaptable for both Natural Gas and LP Gas.
- Regulator specifications: ¾" NPT inlet and outlet, factory adjusted for 4" WC Natural Gas standard, and can be converted by qualified personnel for Propane at 10" WC.



Gas Conversion:

- Conversion from Natural Gas to Liquid Propane (LP) or vice versa can only be performed by the factory or its authorized service agent.
- Ensure the correct orifice sizes of the spuds are provided.
- Natural Gas Orifice: #37
- Liquid Propane Gas Orifice: #51
- Orifice size is indicated on the spud.

Lighting the Pilot:

1. Before attempting to light the pilots, turn off the main gas valve to the equipment and wait for 5 minutes to allow the gas to clear.
2. Turn off all gas control knobs.
3. Turn on the control valve and ignite all pilots.
4. The pilot burner should be ignited at the end of the tube. Hold an ignition source through the pilot light hole in the front panel at the pilot tube. Remove the ignition source when the flame ignites.
5. To shut down the equipment, turn off the main gas valve.

It's normal for some smoke to appear during initial use as the rust preventative coating burns off. Allow the equipment to "burn in" for at least 15 minutes before the first use.

Pilot Flame Regulation:

- The pilot flame is factory adjusted. If adjustment is needed, make the pilot flame as small as possible but high enough to immediately light the burner when the burner valve is turned to the highest setting. Access to the pilot flame adjustment screw is obtained by removing the front panel.

Burner Adjustment:

- Remove the front panel for access. Turn the burner valve knob to the highest setting.
- Gradually decrease the mixing ring aperture to achieve a soft blue flame with luminous tips.
- Slowly increase the opening until the yellow tips disappear, and a hard blue flame is obtained.

Follow these instructions for the safe and efficient installation of your equipment.

Product parameters table

Model No.	Dimensions (W x D x H)	Power (BTU/hr)	Number of Burners	Weight (lbs)
KM-GCB1-18M	15.75" x 24.80" x 16.14"	30,000	1	108
KM-GCB2-24M	23.62" x 24.80" x 16.14"	60,000	2	145
KM-GCB3-36M	35.43" x 24.80" x 16.14"	90,000	3	190
KM-GCB4-48M	47.24" x 24.80" x 16.14"	120,000	4	268

OPERATION INSTRUCTIONS

Do NOT use the appliance if it has been submerged in water.
Call a qualified technician to inspect and service any submerged component.
Ensure wet burners are thoroughly dried before use.

Control Knob Handling:

Turn burner control knobs by hand only.
Never use tools to manipulate the control knob.
If the knob is difficult to turn by hand, do NOT force or repair it.
Contact the manufacturer for necessary repairs to prevent fire or explosion risks.

Initial Use:

Before the first use, turn the gas control knob to the maximum setting.
Allow the equipment to burn-in for 15 minutes.
Smoke during burn-in is normal.
After 15 minutes, the equipment is ready for use.

Equipment Leveling:

Adjust the adjustable feet to ensure the equipment is level.

Grill Grate Position:

- Start with grill grates in the full tilt position to channel grease into the drip tray, reducing flare-ups.
- Monitor the drip tray and add water as needed.

Burner Ignition:

- To ignite the burners, press and turn the gas control knob to the high position.
- Allow the equipment to preheat before use.

Heat Adjustment:

- Adjust the valve set-point for the desired heat level.
- To adjust the grill grate(s) height, raise or lower the back of the grates after turning off and allowing them to cool. Use pot holders or oven gloves for safety.

Shutdown:

1. Turn all burner knobs to OFF.
2. Turn all pilots OFF.
3. Turn the main gas supply OFF.
4. These instructions ensure safe and efficient equipment operation.

TROUBLESHOOTING

Symptoms	Causes	Solutions
Portions of a burner won't light or have erratic flame	- Burner wet or flame opening(s) clogged	- Clean and dry burner
Burners won't light	- Gas supply off - Air in lines	- Check main/unit gas valves - 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
One burner assembly won't light	- Control not on - Water in burner	- Turn temperature control to ON - Set to desired setting when lit - Remove burner and dry thoroughly
	- Damaged temperature control, Burner, or other internal component	- Contact manufacturer for repairs
Pilot will not light	- Gas supply off - Air in lines	- Check main/unit gas valves - 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