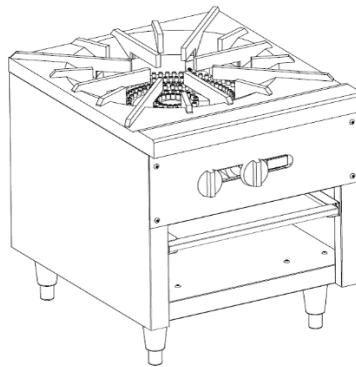




GAS STOCK POT RANGE by VIONET OWNER'S/INTALLER MANUAL

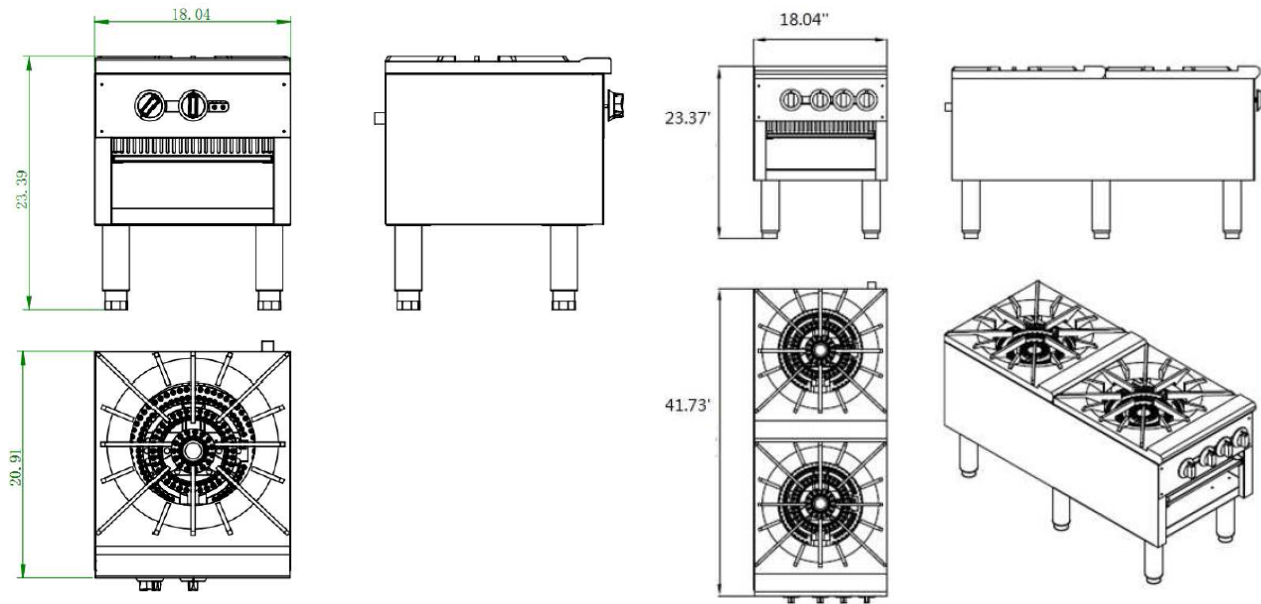
VIOSP-1, VIOSP-2



This manual contains important information regarding your VIONET unit. Please read the manual thoroughly prior to equipment set-up and operation maintenance. Failure to comply with regular maintenance guidelines outlined in the manual may void the warranty. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read this manual thoroughly before installing or servicing this equipment.

MUST READ!

Specifications



DESCRIPTION	STOCK POT RANGE	
MODEL	VIOSP-1	VIOSP-2
DIMENSIONS	18.4" W X 21"D X 23.4" H	18.4" W X 41.75"D X 23.4" H
BTU PER BURNER	40,000	40,000
# OF BURNERS	2	4
TOTAL BTU'S	80,000	160,000
OPERATING GAS PRESSURE	NATURAL	L.P.G.
	4.0" W.C.	10" W.C.
ORIFICE SIZE	#31 DMS	#52 DMS
NET WEIGHT	106 LBS	200 LBS

*Shipped setup for L.P. Gas and includes a kit for conversion to Natural Gas



Conforms to ANSI
Z83.11b -2009
Certified to CSA
STD 1.8b - 2009



Conforms to
NSF Std. 4

Thank you for purchasing this equipment. Before operating the equipment, 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.

SAFETY PRECAUTIONS

To ensure safe operation read the following statements and understand their meaning. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that *can* cause *severe* personal injury death or substantial property damage if the warning is ignored.

CAUTION

Caution is used to indicate the presence of a hazard that *will* or *can* cause *minor* personal injury or property damage if the caution is ignored

NOTE

Note is used to notify people of installation operation or maintenance information that is important but not hazard-related

For Your Safety! These precautions should be followed at all times.

FUNCTION AND PURPOSE

This equipment is intended to be used for grilling foods in commercial foodservice operations only. This is not intended for household or industrial or laboratory use

UNPACKING THE EQUIPMENT

When no longer needed dispose of all packaging and materials in an environmentally responsible manner.

1. Remove all packing material and tape as well as any protective plastic from the equipment.
2. Use caution and assistance from others in lifting and moving this equipment.
3. Clean any glue residue left over from the plastic tape.
4. Place the equipment in the desired location.
5. Install the four (4) legs (A) and feet (B) on the equipment. See Figure 1
6. Before using this equipment it must be cleaned and dried thoroughly

INITIAL SETUP

NOTE: It is vital that the purchaser of this equipment post in a prominent location instructions to be followed in the event that the user smells gas. This information shall be obtained by consulting the local gas supplier. The purchaser of this equipment must post in a prominent location

Failure to follow these precautions could result in injury to yourself and others

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, service or maintenance can cause property damage, injury or death. Read the installation operating and maintenance instructions thoroughly before installing or servicing this equipment.

WARNING

FIRE INJURY or DEATH HAZARD

Have this equipment installed by a qualified installer in accordance with all federal, state and local codes. Failure to install this equipment properly can result in injury or death.

WARNING

FIRE INJURY or DEATH HAZARD

This appliance must be installed and adjusted by a qualified technician in accordance with all federal, state and local codes. Failure to install, adjust or maintain this equipment properly can result in property damage, injury or death

WARNING

FIRE HAZARD

Do not install or use without 4" legs. Use of this equipment without legs can cause the appliance to overheat and cause a fire.

WARNING

FIRE INJURY or DEATH HAZARD

This appliance is for use in non-combustible locations only.

WARNING

FIRE and INJURY OR DEATH HAZARD

Injuries or death can occur if this equipment is not used properly. To reduce risk of injury or death

- Keep the appliance area free and clear from combustibles
- Do not obstruct the flow of combustion and ventilation air
- Do not spray controls or the outside of the appliance with liquids or cleaning agents
- Let hot appliance cool before cleaning or moving
- The appliance should only be used in a level position
- Do not operate unattended

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/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

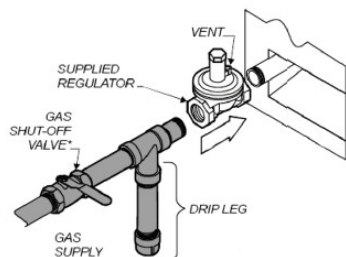
- The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

Clearance and positioning around the appliance: This appliance must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides. This appliance must be a minimum distance of 6" from another appliance. The appliance must have the supplied 4" legs installed and be placed on a non-combustible surface.

Air supply and ventilation: The area in front and around the appliances must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must be maintained at all times in front of and at the sides of the appliance for servicing and proper ventilation.

Pressure regulator: All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. The regulator provided for this appliance is adaptable for both Natural gas and LP gas. A conversion kit with separate instructions is included explaining this procedure in detail.

Regulator information: 3/4" NPT inlet and outlet; factory adjusted for 5" WC Natural Gas standard and may be converted by qualified personnel to be used for Propane at 10" WC.



Connection diagram

Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of 1/2 PSI (14" WC). If the line pressure is beyond this limit, a step down regulator before the regulator provided will be required. The arrow forged into the bottom of the regulator body shows gas flow direction, and should point downstream to the appliance.

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 the case of troubleshooting, ensure that the correct orifice sizes of the spuds have been provided.

Natural Gas Orifice	#31
LP (propane) Gas Orifice	#52

NOTE: The orifice size is marked on the spud.

Gas connection: The appliance comes fitted with a 3/4" N.P.T male adapter for connection to the pressure regulator.

Maintenance: A qualified service company should check the unit for safe and efficient operation on an annual basis. Contact the factory representative or local service company to perform maintenance and repairs.

Gas piping : Gas piping shall be of such size and so installed as to provide a supply of gas sufficient to meet the full gas input of the appliance. If the appliance is to be connected to existing piping, it shall be checked to determine if it has adequate capacity. Joint compound (pipe dope) shall be used sparingly and only on the male threads of the pipe joints. Such compounds must be resistant to the action of LP gases.

CAUTION

Any loose dirt or metal particles, which are allowed to enter the gas lines on this appliance, will damage the valve and affect its operation. When installing this appliance, all pipe and fittings must be free from any internal contaminants. It is recommended that a "drip leg" be installed in-line before the regulator.

Manual shut off valve: A manual shut off valve should be installed upstream from the manifold, within 4 ft. (1.2 m) of the appliance and in a position where it can be reached in the event of an emergency.

Checking for gas leaks: Using a gas leak detector or a soapy water solution is recommended for locating gas leaks. Matches, candle flame or other sources of ignition shall not be used for this purpose. Check entire piping system for leaks.

Exhaust canopy: Cooking appliances inherently create a good deal of heat and smoke and should be installed under an efficient exhaust hood with flame proof filters. A vertical distance of not less than 4 ft. (1.2m) shall be provided between the top of the appliance and filters or any other combustible material.

WARNING

FIRE DEATH HAZARD

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

Do not touch any electrical switch; do not try to light the burner; do not use a telephone within close proximity.

Lighting the pilot: The manifold units are equipped with standing pilots, and each should be lit immediately after the gas is supplied to the appliance.

1. Before attempting to light pilots, turn off the main gas valve to the appliance and wait 5 minutes to clear the gas.
2. Turn off all gas control knobs (E). See Figure 1.
3. Turn on control valve and light all pilots.
4. The pilot burner must be lit at the end of the tube. Hold an ignition source through the pilot light hole (D) in the front panel at the pilot tube. When the flame is established remove ignition source.
5. To shut down the appliance turn off the main gas valve to the appliance.

NOTE: Smoke appearing on initial use of the appliance is normal. This is as a result of the rust preventative coating burning off. Allow the appliance to 'burn in' for at least 15 minutes before the first use.

Pilot flame regulation: The pilot flame on the appliance has been factory adjusted. When adjustment is necessary, adjust the pilot flames as small as possible, but high enough to light the burner immediately when burner valve is turned to the 'High' setting. Access to the pilot flame adjustment screw is obtained by removing the front panel.

Burner adjustment: Remove the front panel to gain access. Turn burner valve knob to 'High' position. Slowly decrease mixing ring aperture to give a soft blue flame having luminous tips, then slowly increase opening to a point where the yellow tips disappear and a hard blue flame is obtained.

FEATURES AND CONTROLS

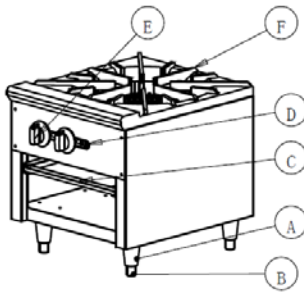


Figure 1. Features and Controls.

- (A)** LEG. Supports the equipment.
- (B)** ADJUSTABLE FEET. Used to adjust the level of the equipment.
- (C)** DRIP TRAY. A tray that collects grease and oil. This tray can be removed for cleaning.
- (D)** PILOT LIGHT ACCESS HOLE. Allows access to the pilot light.
- (E)** GAS CONTROL KNOB. Used to set or adjust the temperature of the grilling surface.
- (F)** GRIDDLE PLATE. Cooking surface.

OPERATION

! WARNING

FIRE, INJURY or DEATH HAZARD

Contact the factory or an authorized service agent for any adjustments, maintenance or repairs. This appliance is not user serviceable.

! WARNING

BURN HAZARD

Hot liquids and steam can burn skin. Never pour any liquid other than oil to be used for cooking on to hot surfaces.

! WARNING

FIRE HAZARD

If you smell gas follow the instructions provided by the gas supplier. Do not touch any electrical switch; do not try to light the burner; do not use a telephone within close proximity.

Before initial use, turn the gas control knob to the maximum setting, and allow equipment to burn-in for 15 minutes. You will notice smoke appearing due to the cooking surface burning-in. This is normal. After 15 minute burn in period the equipment is ready for use.

To adjust the leveling feet:

1. Hold the leg (A) and rotate the adjustable feet (B) so the equipment is level. See Figure 1.
2. Check the drip tray (C) frequently.
3. To ignite the burners, depress and turn the gas control knob (E) to 'High' position.
4. Allow the appliance to pre-heat before attempting to use.
5. Adjust the valve set-point to obtain the desired level of heat.

CLEANING

To maintain the appearance and increase the service life, clean your equipment daily.

NOTE:

Do not clean the equipment with steel wool.

1. Allow the equipment to cool completely before cleaning.
2. Using a wire brush, scrape the griddle plate (F) to remove any food residue.
3. Using a damp cloth, sponge dipped in soapy water or metal scraper to clean the equipment; rinse and dry thoroughly.
4. Empty and clean the drip tray (C). Place the drip tray (C) into the equipment.

GAS COOKING EQUIPMENT WARRANTY (NON-TRANSFERABLE)

All new VIONET Gas Cooking Equipment is warranted to be free from defects in material and workmanship under normal use and service for a period of one (1) year from the date of original purchase, or 20 months after shipment date from the manufacturer, whichever occurs first. Any gas cooking equipment installed in a non-permanent structure, such as a mobile kitchen and/or trailer shall have a thirty (30) days limited warranty from the date of purchase. Proof of purchase required. Intended for indoor commercial use only.

This is limited to the repair and replacement, including labor charges of defective parts and/or assemblies. Labor, travel and mileage covered for the first year include straight time labor charges and travel charges within 100 miles, roundtrip.

1. This warranty is limited to original installation of new VIONET Gas Cooking Equipment for the original user in the United States or Canada. This warranty is not transferable.
2. This warranty does not apply to any equipment that has not been installed in accordance with the directions published in the appropriate installation and operation manuals.
3. VIONET will bear no responsibility or liability for any equipment which has been mishandled, abused, misapplied, misused, subjected to harsh chemical action, or external causes such as gas fluctuations, field modified without the approval of VIONET, or by unauthorized personnel, improperly installed or maintained, equipment damaged by flood, fire, or other acts of God, or which have altered or missing serial numbers.
4. This warranty applies only to defects in parts and workmanship in equipment and not damage incurred in shipping or handling.
5. If the equipment has been changed, altered, modified, or repaired with parts not authorized or by a nonqualified VIONET Service Technician, then VIONET shall not be responsible for warranty claim.
6. Adjustments such as calibrations, leveling, tightening of fasteners, or utility connections normally associated with original installation are the responsibility of installer and not that of VIONET. Regular maintenance and cleaning shall be the responsibility of the customer.
7. VIONET will bear normal labor charges incurred in the repair or replacement of a warranted piece of equipment within 50 miles of an authorized service agent. Overtime, premium labor charges and travel charges in excess of 100 miles round trip will not be covered by VIONET and will be the responsibility of the person or firm requesting the service.
8. Original purchased replacement parts will be warranted for 90 days from the parts invoice date. This warranty is for parts cost only and does not include freight or labor charges.
9. This warranty provides the exclusive remedy against VIONET relating to all VIONET, whether in contract or in tort or under any other legal theory and whether arising out of warranties, representations, instructions, installations, or defects from any cause. VIONET shall not be liable, under any legal theory, for loss of use, revenue or profit, or for substitute use or performance, or for incidental, indirect, or special or consequential damages, or for any other loss of cost of similar type. The laws of some jurisdictions limit or do not allow the disclaimer of consequential damages. If the laws of such a jurisdiction apply to any claim by or against VIONET, NO limitations and disclaimers contained here shall be the greatest extent permitted by law.
10. The liability of VIONET is limited to the repair or replacement of any part found to be defective.
11. **This unit is factory supplied in L.P. Gas.** This unit can be converted to natural gas by a licensed and certified gas technician. Documentation may be necessary for warranty issues. Failure to comply with this instruction will void warranty.

THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY OF VIONET WITH RESPECT TO THE PRODUCT(S). VIONET LIABILITY ON ANY CLAIM, INCLUDING BUT NOT LIMITED TO NEGLIGENCE, SHALL NOT EXCEED THE PRICE OF THE EQUIPMENT THAT GIVES RISE TO THE CLAIM.

WARRANTY CLAIMS

All requests for must be called into 866-417-6140 to obtain and agree to service dispatch with Warranty Claim Payment Terms. All claims for labor or parts must be made directly through VIONET L.L.C.

All claims should include: Dispatch number, model number of the unit, the serial number of the cabinet, proof of purchase, date of installation, and all pertinent information supporting the existence of the alleged defect.

WHAT IS NOT COVERED BY THIS WARRANTY

VIONET L.L.C. sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty. Travel beyond 50 miles round trip and more than 2 hours round trip.

NO CONSEQUENTIAL DAMAGES. VIONET L.L.C. IS NOT RESPONSIBLE FOR ECONOMIC LOSS; PROFIT LOSS; OR SPECIAL, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE CLAIMS WHETHER OR NOT ON ACCOUNT OF REFRIGERATION FAILURE.

WARRANTY IS NOT TRANSFERABLE. This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. **ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN MADE AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.**

IMPROPER USAGE. VIONET L.L.C. ASSUMES NO LIABILITY FOR PARTS OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER DAMAGES RESULTING FROM IMPROPER USAGE OR INSTALLATION OR FAILURE TO CLEAN AND/OR MAINTAIN PRODUCT AS SET FORTH IN THE OWNER'S MANUAL PROVIDED WITH THE UNIT.

RELOCATION OF EQUIPMENT FOR REPAIR: VIONET L.L.C. is not responsible for the cost to move the unit for any reason from its position of operation on the customer's premises to make a warranty repair.

RESIDENTIAL APPLICATIONS: VIONET L.L.C. assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, ACTS OF GOD.

VIONET L.L.C. is not responsible for the repair or replacement of any parts that VIONET L.L.C. determines have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of God.

IMPROPER GAS CONNECTIONS. VIONET L.L.C. IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAILED OR DAMAGED COMPONENTS RESULTING FROM INCORRECT PRESSURE OR TYPE OF GAS. THIS EQUIPMENT IS INTENDED FOR INDOOR USE ONLY.

NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE: THERE ARE NO OTHER WARRANTIES, EXPRESSED, IMPLIED OR STATUTORY, EXCEPT THE ONE (1) YEAR PARTS & LABOR WARRANTY. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, INCLUDING IMPLIED WARRANTY AND MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

OUTSIDE U.S.: This warranty does not apply to, and VIONET L.L.C. is not responsible for, any warranty claims made on products sold or used outside the United States and Canada.



Gas Stock Pot Range by VIONET

A product with the VIONET name incorporates the best in durability and low maintenance. We all recognize, however, that replacement parts and occasional professional service may be necessary to extend the useful life of this unit. When service is needed, contact an VIONET Authorized Service Agency, or your dealer. To avoid confusion, always refer to the Model Number, Serial Number and Type of your unit.

