Kratos 29Y-009

Kratos 48-Inch Commercial Gas Countertop Griddle

MODEL: 29Y-009 - INSTRUCTION MANUAL

1. Introduction

This manual provides essential information for the safe and efficient operation, installation, maintenance, and troubleshooting of your Kratos 48-inch Commercial Gas Countertop Griddle, Model 29Y-009. Please read this manual thoroughly before operating the appliance and retain it for future reference. This griddle is designed for commercial use in restaurants, food trucks, diners, and similar establishments.



Figure 1: Front view of the Kratos 48-inch Commercial Gas Countertop Griddle.

2. Safety Information

Always prioritize safety when operating gas appliances. Failure to follow safety instructions can result in property damage, personal injury, or death.

- **Qualified Personnel:** Installation, maintenance, and repairs must be performed by a qualified, licensed technician.
- **Ventilation:** Ensure adequate ventilation. This appliance must be installed under an appropriate ventilation hood.
- **Gas Leaks:** Check all gas connections for leaks using a soap solution. Never use an open flame to check for gas leaks.

- **Clearances:** Maintain proper clearances from combustible materials as specified by local codes.
- **Hot Surfaces:** The griddle surface and surrounding areas become extremely hot during operation. Use caution and appropriate protective gear.
- **Flammable Materials:** Keep flammable liquids and vapors away from the griddle.
- **Power Supply:** Ensure the electrical supply matches the appliance's requirements.

3. Unpacking and Inspection

Upon receiving your griddle, carefully unpack it and inspect for any shipping damage. Report any damage immediately to the carrier and your dealer. Verify that all components listed in the packing list are present.

- Kratos 48-inch Gas Griddle Unit
- Adjustable Stainless Steel Legs
- Grease Trap / Drip Tray
- Gas Pressure Regulator
- Instruction Manual

4. Installation

Proper installation is crucial for safe and efficient operation. Refer to local codes and the National Fuel Gas Code (ANSI Z223.1/NFPA 54) for specific requirements.

4.1. Location and Clearance

Place the griddle on a sturdy, non-combustible surface. Ensure adequate clearance from combustible walls and materials. The appliance must be installed under an exhaust hood.

4.2. Leveling

Attach the adjustable stainless steel legs to the bottom of the griddle. Use a spirit level to ensure the griddle surface is perfectly level. Adjust the feet as necessary to achieve stability and proper drainage into the grease tray.



Figure 2: Side view showing adjustable legs for leveling.

4.3. Gas Connection

The griddle is factory-set for natural gas and includes a 3/4-inch rear gas connection. A gas pressure regulator is supplied and must be installed. If converting to liquid propane (LP), this must be done by a qualified service technician using a proper conversion kit. Ensure all gas connections are tight and leak-free.



Figure 3: Detail of the 3/4-inch gas connection and regulator.

Video 1: Kratos Commercial Griddles overview, including gas connection and field conversion to Liquid Propane.

5. Setup

5.1. Initial Cleaning

Before first use, clean the griddle plate thoroughly with warm, soapy water to remove any manufacturing oils or residues. Rinse completely and dry with a clean cloth.

5.2. Seasoning the Griddle Plate

Seasoning creates a non-stick surface and protects the griddle plate. Apply a thin layer of high-temperature cooking oil (e.g., flaxseed oil, vegetable oil) to the entire griddle surface. Heat the griddle to approximately 300°F (150°C) for 20-30 minutes until the oil smokes. Turn off the griddle and let it cool. Repeat this process 2-3 times. The griddle surface will darken, indicating a seasoned finish.

6. Operating Instructions

The Kratos 48-inch griddle features thermostatic controls for precise temperature management and four independently controlled burners for versatile cooking.

6.1. Controls and Temperature

Each burner is controlled by a thermostatic dial, allowing you to set specific temperatures for different cooking zones. The temperature range is 200°F to 450°F (93°C to 232°C).



Figure 4: Front panel with four thermostatic control knobs.

6.2. Ignition

To ignite a burner, push in and turn the corresponding control knob counter-clockwise to the desired temperature setting. The pilot light will ignite the burner. If the pilot light does not ignite, refer to the troubleshooting section.

6.3. Preheating

Allow the griddle to preheat for 15-20 minutes to ensure even heat distribution across the 3/4-inch thick polished griddle plate. This helps achieve fast recovery times and consistent cooking results.

6.4. Cooking

Place food directly on the heated griddle surface. Utilize the independent burner controls to create different temperature zones for various food items simultaneously. For example, sear meats on a hotter zone and keep cooked items warm on a cooler zone.

Video 2: Kratos Commercial Thermostatic Griddles highlighting precise temperature control and even heat distribution.

7. Cleaning and Maintenance

Regular cleaning and maintenance extend the life of your griddle and ensure sanitary operation.

7.1. Daily Cleaning

- **After Each Use:** While the griddle is still warm, scrape off food debris and excess grease into the removable drip tray using a griddle scraper.
- **Wipe Down:** Once cooled, wipe the griddle surface with a damp cloth and mild detergent. Rinse thoroughly and dry.
- **Stainless Steel Surfaces:** Clean exterior stainless steel surfaces with a non-abrasive cleaner and a soft cloth.

7.2. Grease Management

The griddle features rear and side grease splash guards and a removable drip tray for easy cleanup. Regularly empty and clean the drip tray to prevent overflow and maintain hygiene.



Figure 5: Underside view illustrating the grease channel leading to the drip tray.

8. Troubleshooting

This section addresses common issues you might encounter. For problems not listed or if solutions do not resolve the issue, contact a qualified service technician.

Problem	Possible Cause	Solution
Burner does not ignite	No gas supply, faulty pilot light, clogged burner orifice.	Check gas supply valve. Clean pilot light assembly. Contact technician to inspect/clean orifice.
Uneven heating	Griddle not level, uneven burner flame, insufficient preheating.	Level the griddle using adjustable legs. Ensure burners are clean. Allow adequate preheating time.
Excessive smoke	Too much oil, uncleaned grease trap, food residue.	Use less oil. Empty and clean grease trap. Scrape and clean griddle surface regularly.
Gas odor	Gas leak.	Immediately shut off gas supply. Ventilate the area. Do not operate. Contact emergency services and a qualified technician.

9. Specifications

Key technical specifications for the Kratos 48-inch Commercial Gas Countertop Griddle, Model 29Y-009.

Feature	Specification
Model Number	29Y-009
Dimensions (D x W x H)	29.5" x 48" x 15.25"
Fuel Type	Natural Gas (field convertible to LP)
Total BTU Output	120,000 BTU (4 x 30,000 BTU burners)
Number of Burners	4
Temperature Range	200°F - 450°F
Griddle Plate Thickness	3/4"
Material	Stainless Steel
Gas Connection	3/4" NPT Rear Connection
Certifications	ETL and ETL Sanitation
Included Components	Grease Trap, Adjustable Legs, Grease Splash Guards, Drip Tray

10. Warranty and Support

The Kratos 48-inch Commercial Gas Countertop Griddle (Model 29Y-009) comes with a**1-year limited warranty** covering parts and labor. For warranty claims, technical assistance, or to purchase replacement parts, please contact your dealer or Kratos customer support. Ensure you have your model number and purchase date available when contacting support.

Video 3: Overview of Kratos Restaurant Cooking Equipment, showcasing various commercial kitchen appliances.

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