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Kratos 29Y-008

Kratos 36-inch Commercial Gas Countertop Griddle with Thermostatic Controls (Model 29Y-008)

Instruction Manual

INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Kratos 36-inch Commercial Gas Countertop Griddle, Model 29Y-008. Please read all instructions thoroughly before use and retain this manual for future reference.

SETUP AND INSTALLATION

Proper installation is crucial for the safe and optimal performance of your griddle. Installation should be performed by a qualified service technician.

Unpacking

Carefully remove the griddle from its packaging. Inspect the unit for any shipping damage. Report any damage immediately to the carrier and your dealer.

Placement

Place the griddle on a stable, level, non-combustible surface. Ensure adequate clearance from combustible walls and materials as specified by local codes and the unit's rating plate.

Leveling

The griddle features adjustable stainless steel legs. Adjust the legs to ensure the griddle is perfectly level for even cooking and proper grease drainage.



Image: Front view of the Kratos 36-inch griddle with key dimensions (36"W x 29.5"D x 15.25"H) indicated.

Gas Connection

This unit is designed for natural gas and features a 3/4-inch rear gas connection. It is field convertible to liquid propane (LP) by a qualified service technician. Ensure all gas connections are leak-tested before operation.



Image: Rear view of the griddle, highlighting the 3/4-inch gas connection point.



Image: Close-up of the gas regulator, indicating the connection point for natural gas (field convertible to LP).

Initial Burn-Off

Before first use, perform an initial burn-off to eliminate any manufacturing oils or residues. Turn all burners to their lowest setting for 15-20 minutes in a well-ventilated area.

OPERATING INSTRUCTIONS

The Kratos 36-inch griddle is equipped with three independently controlled burners and a 3/4-inch thick polished griddle plate for efficient cooking.

Controls

Each burner has its own thermostatic dial control, allowing for precise temperature management from 200°F to 450°F. This enables cooking different items simultaneously at varying temperatures.



Image: Front view of the griddle, showing the three thermostatic control knobs for independent burner operation.



Image: Detailed view of a thermostatic control knob, displaying temperature settings.

Ignition

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

Cooking

Allow the griddle plate to preheat to the desired temperature. The 3/4-inch thick polished griddle plate ensures fast recovery times and even heat distribution across the cooking surface.



Image: Close-up of the griddle's polished cooking surface and integrated splash guards.

Video Demonstration: Kratos Commercial Thermostatic Griddles

Video: An overview of Kratos Commercial Thermostatic Griddles, demonstrating features and operation.

MAINTENANCE AND CLEANING

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

Daily Cleaning

After each use, allow the griddle to cool down. Scrape off food residue with a griddle scraper. Clean the griddle surface with a griddle brick or pad and a suitable griddle cleaner. Wipe down the stainless steel exterior with a damp cloth and mild detergent.

Grease Management

The griddle features a removable drip tray for easy grease collection and disposal. Empty and clean the drip tray regularly to prevent overflow and maintain hygiene.



Image: A Kratos griddle showing the removable grease trap for easy cleaning.

Periodic Maintenance

Periodically check gas connections for leaks and ensure burner ports are clear of debris. Any complex maintenance or repairs should be performed by a qualified technician.

TROUBLESHOOTING

This section provides solutions to common issues. For problems not listed or persistent issues, contact a qualified service technician.

Burner Not Igniting

- Ensure the gas supply is turned on.
- Check that the pilot light is lit. If not, attempt to relight according to the ignition procedure.
- Verify that the control knob is fully depressed and turned to the ON position.
- Check for any obstructions in the burner ports.

Uneven Heating

- Ensure the griddle is properly leveled.
- Check for any blockages in the burner tubes or griddle plate.
- Confirm that all burners are operating correctly and producing a consistent flame.

Excessive Smoke

- Ensure the griddle surface is clean and free of excessive grease buildup.
- Verify proper ventilation in the cooking area.

SPECIFICATIONS

Feature	Detail
Brand	Kratos
Model Number	29Y-008
Product Dimensions	29.5"D x 36"W x 15.25"H
Material	Stainless Steel

Feature	Detail
Color	Silver
Fuel Type	Gas (Natural Gas, field convertible to Liquid Propane)
Burner Type	Gas
Number of Heating Elements	3
BTU Output (Total)	90,000 BTU (30,000 BTU per burner)
Temperature Range	200°F - 450°F (Thermostatic Controls)
Special Features	Dual Zone Cooking, Grease Management System, Adjustable Stainless Steel Legs
Certifications	ETL and ETL Sanitation certified
UPC	840232902853

WARRANTY

This Kratos griddle comes with a **limited warranty**. For specific terms and conditions regarding parts and labor coverage, please refer to the warranty documentation included with your product or contact Kratos customer service.

SUPPORT

For technical assistance, parts, or service inquiries, please contact Kratos customer support. Have your model number (29Y-008) and serial number ready when contacting support.

You can find more information and contact details on the official Kratos website: [Visit the Kratos Store on Amazon](#)