



The ChampionTuff Grill Chef Series is to be installed according the following design criteria:

CODES & STANDARDS

The ChampionTuff Grill Chef Series grills are designed to use solid fuels for commercial cooking applications. These grills are NSF approved for use in commercial kitchens by NSF International. The use of solid fuels (hardwood, mesquite, charcoal briquettes or charcoal chunks) in commercial kitchen applications is regulated by NFPA 96. NFPA 96 is a standard issued by the National Fire Protection Association for the "Ventilation Control & Fire Protection of Commercial Cooking Operations". All electrical components used are Underwriters Laboratory (UL) certified. All gas components are American Gas Association (AGA) certified. Local codes governing fire safety in commercial kitchens & food preparation areas and pollution control may offer alternate restrictions. Local codes or standards always overrule national standards should conflicts arise between the standards.

EXHAUST

The ChampionTuff Grill Chef Series grills are designed for indoor use under an approved canopy style exhaust hood with an approved fire suppression system for solid fuel appliances. The exhaust hood must extend a minimum of 12 inches on each side and 18 to 24 inches in the front larger than the cooking area dimensions of the grill. Other local codes or restrictions may apply.

The following are ventilation exhaust hood requirements paraphrased from NFPA 96:

- The powered exhaust hood must capture all effluent (smoke & vapors) emitted from the grill.
- The exhaust cannot terminate through a wall and cannot be of a recirculating type.
- Makeup air must be available in accordance with the exhaust hood manufacturer specifications.
- The spark arrestor screen or filter must be periodically inspected and cleaned to prevent exhaust ventilation restriction.

FLOOR REQUIREMENTS

These grills are designed to be setup and operated on a non-combustible floor surface extending 3 feet in all directions from the grill's cooking surface. The floor is to be level and structurally sufficient to support the weight of the grill. The cooking surface shall be located 30 inches minimum above the floor. See the grill specifications for full dimensional and weight data.

GRILL LOCATION CONSIDERATIONS

The ChampionTuff Grill Chef Series units are designed for installation with 3 feet of clearance on the back and sides from objects such as a deep fat fryer or other hot oil or grease appliance. There must exist at least 16 inches of space in between the hot oil or grease appliance (deep fryers) and any flames possibly emitting from the grill. If a steel or glass baffle is erected between the grill and the hot oil or grease appliance, the baffle must extend at least 8 inches higher than the oil or grease appliance and any potential flames emitting from the grills cooking surface or firebox door areas.

The Tuff Grill is equipped with a gas fired log starter and shall be located with the gas regulator at least 3 feet from any heat-emitting device where the temperature to the gas regulator unit would be greater than 150 degrees fahrenheit and located in a naturally ventilated area.

The sides of the ChampionTuff Grill are designed not to exceed 300 degrees fahrenheit during maximum fired grilling operations. No combustible materials should be within 3 inches of contact with the external sides or back surface of the grill body during fired operations. Combustible materials shall never be stored above or below the grill.

PROPER CLOTHING

Please take note that an open flame can produce temperatures around 2,000 degrees fahrenheit and can cause serious burns or ignite clothing. A fire-retarding apron and sleeves should be considered when cooking on a ChampionTuff Grill Chef Series as grease flare-ups can happen at any time. Proper clothing should always be worn so as to not allow exposure to the open flame or hot surfaces of the grill. Particular care should be taken when adding fuel or adjusting the fuel loading in the firebox. It is recommended that fire proof insulated oven gloves or mitts and long handled tongs or other tools be used when adjusting the fuel load. Also keep in mind that the cast iron grates and ash drawers may remain hot long after the fire's flame has gone out.



CHAMPION TUFF

G R I L L S

SAFE OPERATION

- **First Fire** - It is strongly recommended that the first fire made in a newly constructed grill operate at 350 to 400 degrees fahrenheit for 30 minutes minimum with proper ventilation. This should be done prior to commencing cooking operations in order to burn off any manufacturing contaminants, oils, etc. that may still exist on the grill firebox, grates or other heated metal surfaces.
- **Tuff Grill Standard Gas Fired Log Lighter System** - Connection to the gas fired log lighter shall be accomplished by a locally licensed plumber or installer for gas systems using AGA approved components per local code requirements. The proper operation and first firing of the gas log lighter system following proper installation shall remain the final responsibility of the locally licensed installer.
- **Tuff Grill Log Lighter** - The gas fired log lighter should only be used to start a fire in a cold firebox where open flames or hot coals do not exist. Never load solid fuel into firebox prior to lighting the gas fired log lighter. The log lighter is to be lit with an extended match or long reach lighter. The match or extended lighter should be prepared prior to engaging the log lighter timer. The first port in the log lighter to be lit is located closest to the regulator and then should proceed down the length of the grill to each subsequent port. All ports should always be lit when the log lighter is in operation. If the log lighter cannot be successfully lit, wait 5 minutes for the gas to dissipate from within the grill prior to attempting lighting process again. The automatic timer will turn off the gas solenoid and extinguish the flame in the gas log lighter when the timer has completed the selected time cycle.
- **Solid Fuel Storage & Use** - Solid fuel when stored in the same room as the ChampionTuff Grill Chef Series should not exceed a single day's fuel usage and should be stored in a non-combustible closed top container (metal can). The fuel shall not be stored any closer than 3 feet to any heat producing device that could possibly ignite the fuel. Solid fuel supplies or any other combustible materials shall not be stored within 3 feet of any opening in the grill or underneath the grill at any time. When the grill is in use, the fuel should not provide continuous flames in excess of cooking grates. Never use any type of flammable liquid or liquid fire starters. The use of solid type fire starter is strongly discouraged when using the gas fired log lighter system. If using a solid type fire starter follow all the manufacturers instructions.

ASH REMOVAL

Ash, cinders, or ember removal shall be performed at least once per day of use. Ash disposal must be in accordance with local fire codes. It is recommended that the ash be dumped into a covered metal container not exceeding 20 gallons in capacity and used exclusively for ash and ember disposal. The disposed ash and embers should be doused with water sufficient to extinguish any lasting embers.

The ChampionTuff Grill Chef Series should not be operated with the ash drawers removed. Care should be taken when removing the ash drawers as ash and cinders may remain hot.

The firebox doors should only be opened momentarily to add fuel or adjust the solid fuel load.

CLEANING

- Keep the broiler clean.
- Clean the grate grooves with the wire brush provided.
- Empty the grease drawer frequently.

Top Grates

Clean the top grates daily on both the top and bottom surfaces with a good wire brush or burlap or other grease-absorbing material to remove spillover, grease and so forth before it burns in. Avoid a crust on the top of the grill; it looks unsightly and slows cooking speed (scrape off if necessary). Burn off grates at fall input after cleaning. Season grates before cooking, see Seasoning on page 8.

Burner Radiants

To prevent continuous smoking, keep the charbroiler clean. Never allow grease or fat to accumulate. Clean burner radiants daily with a good wire brush. The radiants may be cleaned in place or removed for a more thorough cleaning. Steel wool may be used for more stubborn spots.

Grease Trough and Drawer

Empty and clean the grease trough, and drain the drawer thoroughly at least once every day.

Exterior Surfaces

Clean all exposed surfaces of the entire charbroiler thoroughly at the end of each day. Stainless steel may be cleaned with a damp cloth; stubborn soil may be removed with detergent and warm water.

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