



NorCal Ovenworks Inc.
Exhibition Charbroiler
Owner's Manual





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The NorCal Ovenworks Exhibition Charbroiler is to be installed according the following design criteria:

CODES & STANDARDS

The NorCal Ovenworks Exhibition Charbroiler 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". 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 NorCal Ovenworks Exhibition Charbroiler 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 6 inches on each side and 12 inches in the front larger than the cooking area dimensions of the grill. Other local codes or restrictions may apply. Exhaust hood filters should be 48" above the grilling surface.

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 NorCal Ovenworks Exhibition Charbroiler 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 sides of the NorCal Ovenworks Exhibition Charbroilers 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 NorCal Ovenworks Exhibition Charbroiler 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 grates and ash drawers may remain hot long after the fire's flame has gone out.



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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.
- **Solid Fuel Storage & Use** - Solid fuel when stored in the same room as the NorCal Ovenworks Exhibition Charbroiler 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. If using a solid type fire starter follow all the manufacturer's 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 NorCal Ovenworks Exhibition Charbroiler 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.

Manufactured and distributed by:

**NorCal Ovenworks Inc.
297 Kingsbury Grade, STE 100, MB 4470
Lake Tahoe, NV 89449
916-794-0707
www.norcalovenworks.com**