

flagro **SILVER GIANT™**

built specifically with commercial cooking in mind.



SGC-36N



SGC-60N

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| <p>Warnock Hersey  c us</p> <p>Conforms to: ANSI std. Z21.58 / CGA 1.6 Outdoor Cooking Gas Appliances First Edition</p> | <p> 2003325</p> <p>SANITATION LISTED COMMERCIAL COOKING REHEATING AND POWERED HOT FOOD HOLDING AND TRANSPORT EQUIPMENT</p> <p>CONFORMS TO ANSI/NSF STD 4</p> |
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*Owner's Manual
Natural Gas 2007*



**NATURAL GAS MODELS:
SGC-36N/SGC-48N/SGC-60N/SGC-72N
SGR-24N/SGR-36N**

BARBECUE - CARE AND USE

RETAIN FOR FUTURE REFERENCE

FOR YOUR SAFETY

If you smell gas:

- Shut off gas supply to appliance
- Extinguish any open flame
- If odour continues, immediately call your gas supplier

CAUTION:

- FOR OUTDOOR USE ONLY
- THIS APPLIANCE MUST NOT BE OPERATED UNATTENDED
- SURFACES WILL BE HOT WHEN UNIT IS IN OPERATION

SPECIAL CARE MUST BE TAKEN TO KEEP SMALL CHILDREN AWAY FROM HEATED SURFACES

INSTALLATION:

- In Canada, this appliance must be installed in accordance with the local code and the relevant CGA standards:
CAN/CGA-B149.1 Natural Gas Installation Code
and
Local Codes where applicable
- In the USA, this appliance must be installed in accordance with the local code and the relevant national code:

ANSI Z223/1 Latest Edition National Fuel Gas Code

- The appliance must be located away from combustible surfaces by at least 45cm (18”) from each side, and 45cm (18”) from the rear.
- DO NOT operate this appliance under any overhead roof or foliage.
- This appliance is for **OUTDOOR USE ONLY**. DO NOT operate in garage, shed, balcony or other such enclosed areas.
- **DO NOT** restrict the flow of air to the appliance.
- This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.

FOR YOUR SAFETY:

Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.

GAS SUPPLY HOSE

- The hose and quick disconnect supplied with your gas barbecue is specifically designed for your model. No modifications, additions or substitutions should be attempted.
- Protect the hose from dripping grease and *do not allow the hose to touch any hot surface, including the base of the barbecue.*
- Inspect hose on a regular basis. If the hose is cracked, cut or damaged in any way, the appliance must *not* be operated.
- For repair or replacement of regulator/hose assembly, contact your dealer or approved service centre.

ANNUAL MAINTENANCE & INSPECTION

To ensure safe and efficient performance, this appliance should be inspected and cleaned at least once per year or after any period of storage exceeding one month.

- Burners (*see Figure 1a*) may be removed and inspected for cracks and deterioration.
- Venturis (*see Figure 1b*) should be cleaned out using a bottlebrush to eliminate any blockage, insect webs or debris.
- The hose should be inspected. See “Gas Supply Hose”.
- After reconnecting the hose, leak test as per “Leak Testing”.
- Burners should produce a uniform and stable blue flame from each flame port. Some traces of yellow flame are considered normal.
- To clean interior, remove cooking grids (*see Figure 2*) and flavour plates (*see Figure 3*). Ensure that burners do not fill with water during cleaning. Hard deposits can be removed with a non-metallic brush and surfaces washed with soap and water.
- Exterior Finish - use a degreasing solution to clean, rinse surfaces thoroughly and use a stainless steel polish to restore the finish.
- If a problem is found with the regulator, hose, burners, or control valves, do not attempt repair. See your dealer or approved service centre for repairs or replacement parts.



Figure 1a



Figure 1b



Figure 2

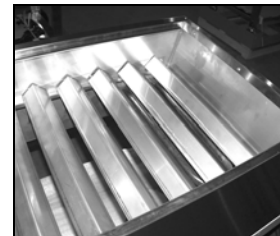


Figure 3

REGULAR MAINTENANCE

Cleaning the Cooking Grids and Flavour Plates:

After you have finished cooking, prepare for the next meal by burning off any residue of food from the cooking grids and flavour plates in the following manner:

- Remove all food from the grids and turn all the control knobs to the HIGH position. Leave for five (5) to ten (10) minutes or until the smoking stops. Turn the gas valve off, then turn the control knobs off.
- Use a non-metallic brush or scrubber to clean the cooking grills - *remember the barbecue may still be hot.*
- You do not have to wash the grills after each cooking, but if you wish, use a suitable degreasing soap, then rinse thoroughly. *Do not use an oven cleaner.*
- For a thorough cleaning, **wait until the barbecue is cold** and remove the cooking grills for washing in a suitable degreasing solution. The flavour plates may be removed and washed in a similar manner.
- The stainless drip pans may be removed and washed with the same degreasing solution.

- The grease tray is provided with a drain valve (see Figures 4a and 4b) that must be kept clean to ensure proper operation. During periods of prolonged cooking a suitable heat proof container may be used to catch drippings.



Figure 4a



Figure 4b, drain valve enlarged to show detail

LEAK TESTING

All factory-made connections have been thoroughly tested for gas leaks and the burners have been flame tested. However, shipping and handling may have loosened a gas fitting.

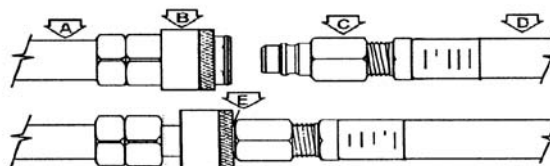
As a safety precaution:

- Test all fittings for leaks before using your gas barbecue.
- Test for leaks every time you disconnect and reconnect a gas fitting.
- **DO NOT SMOKE!**
- Never test for leaks with a lighted match or open flame.
- Test for leaks outdoors.

TO TEST FOR LEAKS

- Ensure the quick disconnect is installed properly to the gas supply.
- Check that appliance is turned off at the controls for each burner. Extinguish any open flame or cigarettes in the area.
- Prepare a soap solution of one part water, one part liquid detergent.
- Turn on gas supply.
- Brush the soap solution on each connection between the orifice and the quick disconnect.
- A leak is identified by a flow of bubbles from the area of the leak.
- If a leak is detected, shut off gas supply immediately. Any leak detected must be sealed before the appliance can be used.
- If the leak persists, contact your barbecue dealer for assistance. **DO NOT** attempt to operate the appliance if a leak is present.

Natural gas connection:



- A. GAS SUPPLY PIPING
- B. QUICK DISCONNECT COUPLING
- C. ADAPTER FITTING
- D. EXTENSION HOSE ASSEMBLY
- E. LEAK TEST HERE

WARRANTY

The Company warrants its new gas barbecues (parts other than the burners and stainless steel body) to be free from defects in workmanship and material for a period of 12 months from the date of purchase where verified by a retail sales receipt. In all other cases reference will be made exclusively to the product manufacturing code.

The burners and stainless steel body carry a lifetime warranty. Performance of this equipment is further warranted to be in accordance with stated ratings when properly installed under normal conditions of operation, using specified inlet pressure.

This warranty does not extend to anyone except the first purchaser at retail. Any implied warranty which the purchaser may have, including merchantability and fitness for a particular purpose, shall not extend beyond the applicable warranty period. In no event shall the Company be liable for incidental or consequential damages.

This warranty is null and void in all cases where repair or replacement parts other than the original manufacturer's parts are used. To ensure safe and efficient operating, only Flagro replacement parts should be installed.

The Company will not be responsible for any damages or losses, direct or indirect, arising in contract or in tort from any cause whatsoever including improper installation, accident, misuse, abuse, alterations, misapplication or careless handling, nor for labour, transportation or other charges incurred in the replacement or repair of conditions, expressed or implied, under the Sale of Goods Act or otherwise applicable except as expressly stated herein. The Company will not be responsible for any statements that are made or published, written or oral, which are misleading or inconsistent with the facts as published in the literature or specifications furnished by the Company.

Warranty Claim Procedures:

To obtain warranty service, you may contact the retailer from which the equipment was purchased or the authorized Flagro barbecue warranty depot for your area. Written permission must be obtained from the Company before returning any equipment claimed defective for inspection.

Any new equipment that proves defective within the warranty period will, if returned to the factory with transportation charges prepaid, be repaired or replaced, free of charge, F.O.B. factory, St Catharines, Canada. The Company may issue credit in the amount of the invoice value of the defective equipment in lieu of repair or placement. The Company reserves the right to substitute new or improved equipment on any replacements.

The provisions of this additional written warranty are in addition to and not a modification of or subtraction from the statutory warranties and other rights and remedies provided by any provincial law.

| Scope of Coverage | Period of Coverage | Type of Failure Covered |
|--|-----------------------------------|---------------------------------------|
| Burners, grids, flavour plates, Stainless body | Lifetime | Defective materials or workmanship |
| All other components (i.e. valves, knobs, igniters) | One year from date of purchase | Defective material or workmanship |

Proudly manufactured in Canada by:

Flagro Industries Limited

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Ontario Canada L2M 6S6

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Website: silvergiant.flagro.on.ca

LIGHTING INSTRUCTIONS

1. Ensure all burner knobs are in the OFF position. Connect the hose assembly to the natural gas source. Check all connections & hoses for leaks with a soap and water solution.
2. CAUTION: If hood is being used, open before attempting to light the grill.
3. Turn the “red” crossover ignition burner control knob (*see Figure 5*) to the HI position. Allow 3-5 seconds for natural gas to flow into the burner, and then press the igniter button several times to light the burner.

If the burner fails to light with the igniter button after several attempts, turn the gas off, and wait five (5) minutes. Turn on the gas and use long reach butane lighter or long match to light through the ignition hole located on the right hand side of the grill body (*see Figure 5*).

4. Once the crossover burner is lit, any main burner may be lit by simply turning the control knob for each burner to the HI position.

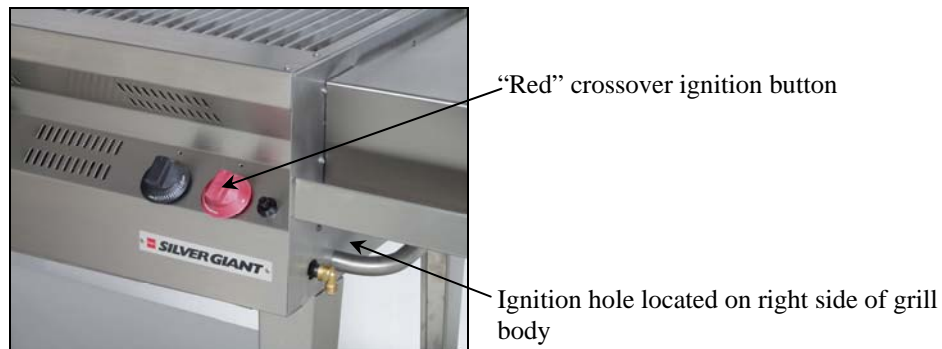


Figure 5

SHUT-DOWN

1. Close the natural gas source and allow burners to burn any remaining gas in the line and manifold.
2. Turn all the control valves to the OFF position.

PARTS PRICE LIST-2007

SGC-36(N)/SGC-48(N)/SGC-60(N)/SGC-72(N)/SGR-24(N)/SGR-36(N) BARBECUES

| | | |
|------------|---|----------|
| SGCP-3601 | Stainless Steel Cooking Grid – 21” x 12” | \$ 65.00 |
| SGRP-3601 | Stainless Steel Cooking Grid – 18” x 12” | 59.90 |
| SGCP-3602L | Flavour Plate – 21" (Large) | 25.00 |
| SGCP-3602S | Flavour Plate – 21” (Small) | 22.75 |
| SGRP-3602L | Flavour Plate – 18" (Large) | 23.00 |
| SGRP-3602S | Flavour Plate – 18” (Small) | 20.75 |
| SGCP-3603 | Stainless Steel Burner – 21” | 68.00 |
| SGRP-3603 | Stainless Steel Burner – 18” | 64.50 |
| SGCP-3602B | Flavour Bar – 21” x 2” x 2” | 14.70 |
| SGRP-2402B | Flavour Bar – 18” x 2” x 2” | 12.60 |
| SGCP-2404 | Crossover Burner c/w Shield (SGR-24/SGC-60) | 29.00 |
| SGCP-3604 | Crossover Burner c/w Shield (SGC-36/60/72/) | 32.50 |
| SGCP-4804 | Crossover Burner c/w Shield (SCG-48) | 36.00 |
| SGCP-3605 | Igniter Electrode | 18.50 |
| SGCP-3606 | Igniter Button | 9.80 |
| SGCP-3606A | Pulse Igniter 2007 > | 24.50 |
| SGCP-3607 | Gas Control Valve – Main (LP)* | 25.50 |
| SGCP-3607N | Gas Control Valve – Main (NG)* | 25.50 |
| SGCP-3608 | Gas Control Valve – Crossover | 25.50 |
| O-3607 | Main Orifice (LP) – All LP Models | 4.89 |
| O-3607N | Main Orifice (NG) – All NG Models | 4.89 |
| SGCP-2409 | Orifice Assembly (LP) – Crossover (SGR-24/SGC-60) | 8.50 |
| SGCP-2409N | Orifice Assembly (NG) – Crossover (SGR-24N/SGC-60N) | 8.50 |
| SGCP-3609 | Orifice Assembly (LP) – Crossover (SGC-36/60/72) | 8.50 |
| SGCP-3609N | Orifice Assembly (NG) – Crossover (SGC-36N/60N/72N) | 8.50 |
| SGCP-4809 | Orifice Assembly (LP) – Crossover (SGC-48) | 8.50 |
| SGCP-4809N | Orifice Assembly (NG) – Crossover (SGC-48N) | 8.50 |
| SGCP-3610 | Control Knob Assembly – Main (Black) | 3.50 |
| SGCP-3611 | Control Knob Assembly – Crossover (Red) | 3.50 |
| SGCP-3612N | Hose Assembly c/w ½” Quick Disconnect – ½” x 10ft | 109.80 |
| SGCP-3612 | Hose Assembly 4-ft (SGC-36/48/60/72) | 13.30 |
| SGCP-3613 | Regulator fitted with QCC1 | 30.00 |
| SGRP-2414 | Valve Manifold Assembly (SGR-24/SGC-60) | 63.00 |
| SGCP-3614 | Valve Manifold Assembly (SGC-36/60/72) | 73.00 |
| SGCP-4814 | Valve Manifold Assembly (SGC-48) | 83.00 |
| SGCP-6014L | Valve Manifold Assembly – Left (SGC-60/72) | 73.00 |
| SGCP-2415R | Grease Pan- 1.5” Deep (SGC-60) | 121.70 |

PARTS PRICE LIST-2007

SGC-36(N)/SGC-48(N)/SGC-60(N)/SGC-72(N)/SGR-24(N)/SGR-36(N) BARBECUES

| | | |
|-------------|---|--------|
| SGCP-3615R | Grease Pan- 1.5" Deep (SGC-36/60/72) | 167.40 |
| SGCP-4815R | Grease Pan- 1.5" Deep (SGC-48) | 198.20 |
| SGRP-2415R | Grease Pan- 1.5" Deep (SGR-24) | 121.80 |
| SGCP-3627R | Grease Tray Rails- 2pc set L&R (1.5"- Deep Pan) | 42.00 |
| SGRP-2427R | Grease Tray Rails- 2pc set L&R (1.5"- Deep Pan) | 42.00 |
| SGCP-3627RM | Grease Tray Rail for SGC-60/72 (Middle) | 38.00 |
| ** | When ordering replacement grease pan, models built before 2005 will also require matching grease tray rails | |
| SGCP-3618 | Stainless Handle | 23.00 |
| SGCP-3619 | Stainless Leg – Right (Front) | 16.20 |
| SGCP-3619B | Stainless Leg – Right (Back) | 16.20 |
| SGCP-3620 | Stainless Leg – Left (Front) | 16.20 |
| SGCP-3620B | Stainless Leg – Left (Back) | 16.20 |
| SGCP-3621 | Stainless Bottom Shelf (SGC-36) | 79.40 |
| SGCP-4821 | Stainless Bottom Shelf (SGC-48) | 103.80 |
| SGCP-6021 | Stainless Bottom Shelf (SGC-60) | 116.60 |
| SGCP-7221 | Stainless Bottom Shelf (SGC-72) | 138.60 |
| SGRP-2421 | Stainless Bottom Shelf (SGR-24) | 53.10 |
| SGRP-3621 | Stainless Bottom Shelf (SGR-36) | 72.00 |
| SGCP-3623 | Wheel Shaft (SGC Series) | 19.40 |
| SGRP-3623 | Wheel Shaft (SGR Series) | 15.80 |
| SGCP-3624 | Pneumatic Wheel | 38.60 |
| SGCP-3625 | Caster Wheel | 22.80 |
| SGCP-3626 | Thermometer | 11.50 |
| SGCP-3626A | Stainless Steel Thermometer 2007 | 21.00 |
| SGCP-2428 | Inner Valve Shield (SGC-60/SGR-24) | 25.70 |
| SGCP-3628 | Inner Valve Shield (SGC-36/60/72) | 32.10 |
| SGCP-4828 | Inner Valve Shield (SGC-48) | 38.00 |
| SGCP-2429 | Crossover Burner Gas Line (SGC-60/SGR-24) | 9.50 |
| SGCP-3629 | Crossover Burner Gas Line (SGC-36/60/72) | 9.80 |
| SGCP-3629L | Crossover Burner Gas Line – Left (SGC-60/72) | 9.80 |
| SGCP-4829 | Crossover Burner Gas Line (SGC-48) | 9.90 |
| SGCP-3630 | Cylinder Bracket Kit | 12.60 |
| SGCP-3631 | Grease Drain Valve | 10.90 |
| SGCP-2432 | Flavour Bar Rails – 2pc set (2 FT) | 14.50 |
| SGCP-3632 | Flavour Bar Rails – 2pc set (3 FT) | 17.50 |
| SGCP-4832 | Flavour Bar Rails – 2pc set (4 FT) | 20.50 |