



For service contact:
German Knife Inc.
1-800-500-3519
www.turboairinc.com

OWNER & OPERATOR INSTRUCTION MANUAL

Model No.

TAHP-12-2 TAHP-24-4
TAHP-36-6 TAHP-48-4

TARB-12 TARB-24
TARB-36 TARB-48

TAMG-12 TAMG-24
TAMG-36 TAMG-48

TATG-24
TATG-36 TATG-48

TASP-18S TASP-18

TAWR-13 TAWR-13-JB
TAWR-16 TAWR-16-JB



IMPORTANT SAFETY NOTICE

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL. POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

In the event a gas odor is detected, shut down units at main shutoff valve and contact the local gas company or gas supplier for service.

FOR YOUR SAFETY

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

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

TABLE OF CONTENTS

	PAGE
INSTALLATION	3
OPERATING INSTRUCTION	4 - 5
MAINTENANCE	6
WARRANTY INFORMATION	7

German Knife Inc

4184 E. Conant St., Long Beach, CA 90808

Phone : 800-500-3519

Fax : 310-900-1066

www.turboairinc.com

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected & crated carefully by skilled personnel before leaving factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment if shipment arrives damaged ;

1. VISIBLE LOSS OR DAMAGE : Note on freight bill or express delivery and have signed by person making delivery.

2. FILE CLAIM FOR DAMAGES IMMEDIATELY : regardless of extent of damages.

3. CONCEALED LOSS OR DAMAGES : If damages are noticed after unpacking, notify transportation company immediately and file "Concealed Damage" claim with them. This should be done within fifteen(15) days from date delivery is made to you. Return container for inspection.

INSTALLATION

UNPACKING :

1. Remove appliance from container.
2. Remove all protective packaging material.
3. Retain container and packaging material until the appliance is operated and found in good condition.
4. Check appliance for any shipping damage. If appliance shows any external or internal damage, promptly inform dealer/distributor where you bought your appliance.

NOTE: Installation and repair should be done by a qualified service person. Qualified service person; who have read these instructions and is familiar with the operation and functions of the equipment.

GENERAL SAFETY INSTRUCTIONS :

Accidents are always tragic especially because so many of them could have been prevented with little care and judgment. There are some basic good practices; we hope you will follow for safe use of the equipment.

IMPORTANT SAFETY INFORMATION

- Always maintain proper clearances from combustible materials.
- Ventilation air supply must be maintained at all times when the equipment is operating.
- Never connect equipment to an unregulated gas supply.
- Gas supply connections should be checked utilizing soap solution. Never use a flame for gas leak checks.
- Service and repair should be done by a qualified service person. Do not service while hot or operating.

INSTALLATION

INSTALLATION :

The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA54, or the Natural Gas and propane Installation Code, CSA B149.1, as applicable, including:

1. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi.
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi.

CLEARANCES :

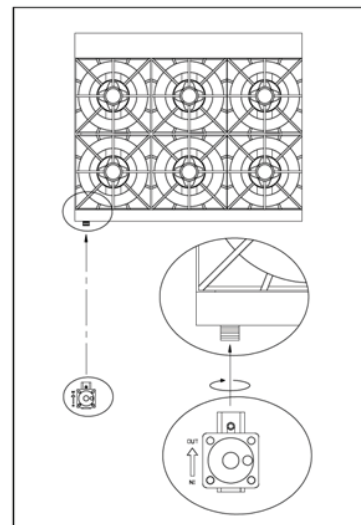
Model Series	Combustible		Non-Combustible	
	Back	Sides	Back	Sides
TAHP	12"	12"	0"	0"
TARB	8"	8"	0"	0"
TAMG	7"	8"	0"	0"
TASP	17"	17"	0"	0"
TAWR	17"	15"	0"	0"

For installation on a non-combustible floor (counter top) only.

NOTE: Ensure the gas supply, gas type, as shown on rating plate agree (rating plate is located on the backside of the front panel of unit)
Pipe gas supply to unit

SERVICE CLEARANCES :

A manual shutoff valve (to be supplied by user) must be installed in the gas supply line upstream of the appliance and gas pressure regulator (supplied with your appliance) in the supply gas line for safety and ease of future service or repair. Your equipment operates at 5 inches water column pressure on natural gas (Regulator supplied with your appliance) and at 10 inches water column on propane gas (regulator supplied with your appliance).



OPERATING INSTRUCTIONS

**PRIOR TO LIGHTING,
CHECK ALL GAS CONNECTIONS FOR LEAKS !!!!!!!**

LIGHTING INSTRUCTIONS :

- Turn all burner valves to “OFF” position.
- Turn on the main gas supply to the unit.
- Turn pilot valve(s) adjusting screw counter clockwise, then light standing pilot and adjust the pilot flame to approximately 1/4 inch to 1/2 inch high.
- Turn burner valve on by turning counter clockwise to “ON” position. This should light the main burner.
- If the main burner does not light, turn burner valve to “OFF” position. Wait five (5) minutes to clear any gas. Then smell for gas, if you don't smell gas, go to next step.
- Repeat the lighting procedure.

SHUTDOWN INSTRUCTIONS :

- Turn burner valve clockwise to “OFF” position.
- For complete shutdown, turn pilot(s) pilot adjusting screw clockwise to shutoff gas to the pilot(s).

MAINTENANCE



All cleaning and maintenance should be done when the unit is cool and the gas supply turned off by turning off the manual shutoff valve.

At least on weekly basis, the following items must be inspected:

- Clean area surrounding the unit of all combustible material, gasoline and other flammable vapors and liquids.
- Ensure that the free flow of combustion and ventilating air is not obstructed.

Recommended Cleaning Materials: Mild dishwashing liquid detergent, hot water, Nylon cleaning pad, wire brush, paper clip, scraper, compressed air, stainless steel cleaner.
DO NOT USE CLEANERS THAT CONTAIN ACID, MINERAL SPIRITS OR XYLENE.

Outside Surfaces : Regularly wipe the surfaces with a mild dish washing detergent, hot water solution & periodically apply stainless steel cleaner with a clean cloth.

Grease Pan : Check frequently, empty and clean as needed.

Grates & Flame Tamers : Regularly clean with a mild dish washing detergent or baking soda, hot water and wire brush.

Griddle Plates : Regularly clean with a mild dish washing detergent or baking soda, hot water and scraper.

Main Burners : Periodically remove burners and clean with hot water and wire brush. Clean any clogged ports with a stiff wire (such as an opened paper clip). Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner. Reinstall burner; check to ensure that burner valve orifice is correctly positioned inside burner inlet (venture).

NOTE: Contact the manufacturer, company representative, dealer or a qualified service person to perform maintenance and or repairs.

EQUIVALENT ORIFICE SIZES AT HIGH ALTITUDES

NATURAL GAS		PRESSURE 5W.C						
		SEA LEVEL	2000	3000	4000	5000	6000	7000
TAHP-		39	40	41	41	42	42	43
TAMG-		45	46	47	47	47	48	48
TARB-		50	51	51	51	51	52	52
TASP	INNER RING	37	38	39	39	40	41	42
	OUTER RING	31	32	32	32	33	34	35

LP GAS		PRESSURE 10W.C						
		SEA LEVEL	2000	3000	4000	5000	6000	7000
TAHP-		51	51	52	52	52	52	53
TAMG-		55	55	55	55	56	56	56
TARB-		56	56	56	57	57	57	58
TASP	INNER RING	50	51	51	51	51	52	52
	OUTER RING	47	48	48	49	49	49	50

LIMITED WARRANTY

WARRANTY CLAIM:

German Knife / Radiance warrants that the equipment, as supplied from the factory to the end-user, is free from defects in materials and workmanship. Should any part be found defective resulting from normal use within the defined warranty period, German Knife / Radiance will gladly dispatch an authorized service agency to repair and/or replace necessary parts under the following conditions.

Repairs under this warranty are to be performed by a German Knife / Radiance authorized service agency only. German Knife / Radiance will not be responsible for service parts and labor charges performed by non-authorized service companies. All claims should include the model number, serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect.

PRODUCTS UNDER WARRANTY:

One Year Warranty:

- Radiance Medium Duty Microwaves- ER/MR series (TMW-1100ER, TMW-1100MR)
- Radiance Ranges & Countertop cooking series
(All TAR-, TARG-, TAHP-, TARB-, TAMG-, TATG-, TASP-, TAWR-)
- Radiance Cheesemelters, Salamanders, Steam Tables, Hand Wrappers, and Food Warmers
(All TACM-, TASM-, RST-, RHW-, RFW-)
- German Knife Light Duty Slicer- LD series (GS-10LD, GS-12LD)

Two Year Warranty:

- German Knife Heavy Duty Meat Slicer- Automatic & Manual (GS-12A, GS-12M, GS-13A, GS-13M)
- German Knife Meat Grinder (All GG-)
- German Knife Band Saw (All GBS-)

Three Year Warranty:

- Radiance Heavy Duty Microwaves- HD Series (TMW-1200HD, TMW-1800HD)

Any part covered under this warranty that is found by German Knife / Radiance to have been defective within the above time period is limited to the repair or replacement, including labor charges, of defective parts or assemblies. The labor charges shall include standard straight time labor charges only and reasonable travel time as determined by German Knife / Radiance.

WHAT IS NOT COVERED BY THIS WARRANTY:

German Knife / Radiance's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Equipment failure resulting from improper installation will not be honored under warranty. Examples are wrong utility connection and improper utility supply problems.
- Equipment that has not been maintained accordingly. Examples are calibration of controls, adjustment to pilots and burners, and damage from improper cleaning.
- Equipment that has not been used in an appropriate manner, alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, food, acts of God.
- Warranty is not transferrable and only applies in favor of the original purchaser.
- Equipment failure resulting from electrical power failure, use of extension cords, low voltage, and voltage drops to the unit.

These warranties are exclusive and in lieu of all other warranties, including implied warranty and merchantability or fitness for a particular purpose. No consequential damages. German Knife / Radiance is not responsible for economic loss, profit loss or special, indirect, or consequential damages. There are no warranties which extend beyond the description on the face hereof.

Outside the U.S., this warranty does not apply to, and German Knife / Radiance is not responsible for, any warranty claims made on products sold or used outside the continent of the United States.