



DUAL-SYSTEM ELECTRIC & GAS GRILLING EQUIPMENT

Dual Charbroiler Pro E7KP

USER & INSTALLATION MANUAL



Model	Dual Charbroiler Pro E7KP	System	Electric + Gas
OEM / Manufacturer	Frdeck Equipment Solutions LLC	SKU	OM-AF69-650
OEM Model	Dual Charbroiler Pro E7KP-4782NM91	Serial No.	E7KP-4782NM91

Purpose: Installation, operation, safety, cleaning, maintenance and connectivity guidance for the listed 40-inch commercial configuration.

Important: This manual is written for the specifications supplied for the listed configuration. Confirm the exact unit nameplate, electrical supply, fuel type, local code requirements and certification markings before installation or service.

Contents

Use this manual with the appliance nameplate and all applicable local installation codes.

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Before you begin: Read the safety section before moving, connecting, lighting, operating or servicing the appliance. Installation and gas/electrical work must be performed by appropriately qualified personnel and in accordance with applicable codes.

1. Product Overview

Commercial, dual-system cooking with four independent high-output gas burners and electrically powered monitoring electronics.

The **Dual Charbroiler Pro E7KP** is a heavy-duty 40-inch commercial charbroiler designed for professional kitchens. Gas provides the cooking heat while the electrical system powers the low-voltage monitoring/control electronics. Four independent burners provide a combined rated input of **120,000 BTU/hr**, with individual burner control for flexible heat zoning.



The stainless-steel exterior and frame, cast-iron grates, dual removable grease drawers, full-width drip tray and adjustable legs are intended for frequent commercial use. Built-in Wi-Fi and Bluetooth connectivity supports real-time performance monitoring for configurations equipped and commissioned for the monitoring service.

Intended use: Commercial food preparation, grilling and searing in restaurants, hotels, institutions, catering kitchens and other professional foodservice environments. Not intended for residential use.

2. At a Glance

Item	Specification
System	Electric + Gas
Gas heat output	120,000 BTU/hr total
Gas burners	4 independent burners
Electrical supply	120V / 60Hz / 1PH
Gas fuel	Natural Gas / Liquid Propane (LP)
Cooking width	40 inches
Overall size	40" W × 30" D × 15" H
Shipping weight	285 lbs
Connectivity	Wi-Fi + Bluetooth; real-time performance monitoring
Construction	304 stainless steel exterior & frame
Grates	Heavy-duty cast iron; reversible or standard style
Ignition	Standing pilot

Configuration note: Specifications above describe the listed 40-inch configuration. Electrical voltage must be confirmed for the exact unit before installation.

3. Technical Specifications

Performance	Specification
Model	Dual Charbroiler Pro E7KP
System type	Dual system: electric + gas
Gas fuel	Natural Gas or Liquid Propane (LP)
Number of burners	4 independent burners
Total BTU output	120,000 BTU/hr
BTU per burner	30,000 BTU
Cooking surface	Heavy-duty cast-iron grates
Cooking area	40" wide
Control system	Individual infinite control knobs (HI / MED / LO)

Construction & Operation	Specification
Grease management	Dual removable stainless-steel grease drawers
Construction	304 stainless steel exterior & frame
Grate style	Reversible or standard cast-iron grates
Ignition	Standing pilot
Legs	Adjustable stainless-steel legs with non-slip feet
Electrical system	Low-voltage monitoring module; numeric voltage must be confirmed for ordered configuration
Electrical voltage	120V / 60Hz / 1PH
Electrical frequency / phase	60 Hz / single phase (1PH)
Gas system	4 gas burners, 120,000 BTU/hr total; Natural Gas or LP
Connectivity	Wi-Fi and Bluetooth (real-time performance monitoring)

Size, Compliance & Coverage	Specification
Overall dimensions	40" W × 30" D × 15" H
Shipping weight	285 lbs
Certifications	NSF/ANSI and CSA (specified configuration)
Configuration note	Electrical voltage must be confirmed for the exact unit before installation

4. Key Features & Commercial Applications

Feature	Commercial benefit
Heavy-duty cast-iron grates	High heat retention and strong searing performance.
Four independent burners	Create multiple heat zones across the 40-inch cooking surface.
120,000 BTU/hr total input	High-output grilling for volume service.
Individual HI / MED / LO controls	Quick manual adjustment for each burner.
Dual removable grease drawers	Simplifies grease collection and routine cleaning.
Full-width drip / crumb management	Helps keep the cooking line easier to maintain.
304 stainless-steel construction	Durable commercial exterior and frame.
Adjustable legs	Level the appliance on uneven floors.
Wi-Fi + Bluetooth monitoring	Supports real-time performance monitoring when configured and connected.

Where it works best

Application	Why it fits
Steakhouses & grill houses	Heavy cast-iron grates produce strong sear marks on steaks, chops and other proteins.
Burger & casual dining	Independent burner controls allow several heat zones for burgers, buns and sides.
Seafood restaurants	Radiant heat is suited to fish, shrimp, shellfish and vegetables.
Hotels & institutions	High-output cooking capacity supports banquet, cafeteria and room-service production.

5. Safety Information

Read before installation, operation, cleaning or service.

DANGER — GAS

Gas appliances can create fire, explosion, carbon-monoxide and burn hazards. Installation, conversion, leak testing and service must be performed by qualified personnel using applicable codes and the correct fuel configuration.

WARNING — ELECTRICAL

The listed electrical supply is 120V / 60Hz / 1PH. Confirm the exact unit nameplate and ordered configuration before connection. Use a properly grounded, code-compliant supply and disconnect. Do not modify factory wiring.

WARNING — HOT SURFACES

Grates, burner areas, drip surfaces and surrounding metal can become extremely hot. Keep hands, combustibles and unprotected skin away from hot surfaces.

WARNING — GREASE

Accumulated grease can ignite. Keep grease drawers, drip areas and surrounding surfaces clean. Never use water on a grease fire; isolate fuel/power when safe and follow the facility fire-response procedure.

CAUTION — VENTILATION

Operate only in a properly designed commercial kitchen with required ventilation and makeup air. Never block appliance ventilation openings.

SERVICE

Do not bypass safety devices, alter gas components, defeat grounding, or open electrical modules unless authorized service personnel are performing the work.

Carbon monoxide: Any gas-fired appliance must be installed and operated with adequate combustion and exhaust ventilation. If combustion products are suspected indoors, stop using the appliance, leave the area and follow the facility emergency procedure.

6. Installation & Commissioning

Installation should be completed by qualified gas and electrical professionals.

6.1 Unpack and inspect

- Inspect the shipping carton and appliance for visible damage before accepting or moving the unit.
- Remove all packaging, protective film and shipping materials. Do not operate the appliance with packaging left on hot or ventilation surfaces.
- Verify the model and serial number against the purchase order and nameplate.
- Confirm that the installation location can support the 285 lb shipping weight plus operating loads and that the appliance can be leveled.

6.2 Positioning

- Place the charbroiler on a stable, level, non-combustible commercial kitchen surface or approved support arrangement.
- Provide the clearances, ventilation and service access required by the applicable local code, fire code and installation design. Do not rely on this manual for a specific clearance value that was not supplied with the ordered configuration.
- Level the appliance using the adjustable stainless-steel legs and verify that all feet are stable.

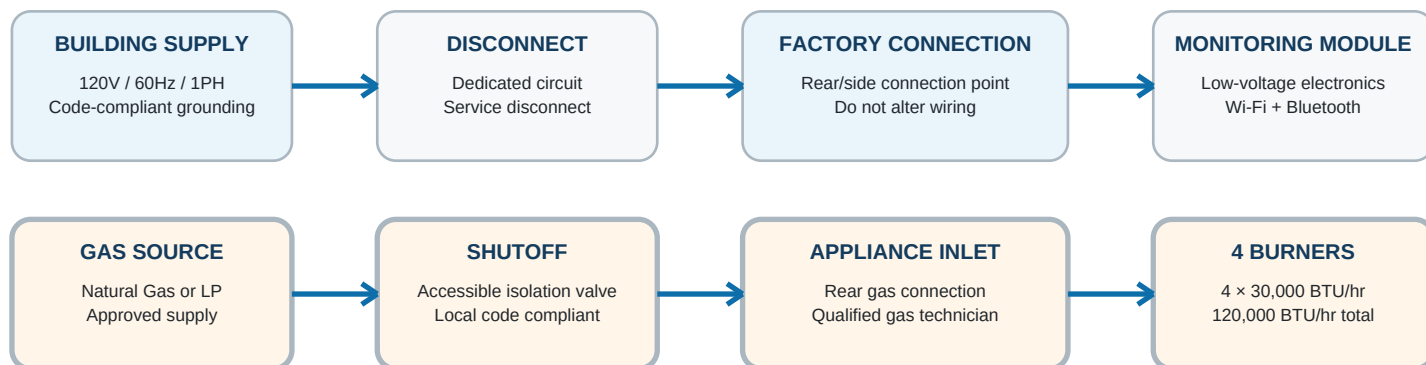
6.3 Commissioning checklist

Check	Complete before first cooking service
Nameplate	Model, serial number, fuel and electrical supply verified.
Gas	Correct fuel, approved connection, shutoff and leak test completed by qualified personnel.
Electrical	120V / 60Hz / 1PH supply confirmed and properly grounded.
Ventilation	Commercial hood / exhaust system is operational and appropriate.
Controls	All four controls operate smoothly and indicators function.
Grates	Grates seated correctly and free of packaging.
Grease system	Drawers / drip components installed correctly and clean.
Connectivity	Wi-Fi / Bluetooth monitoring tested if included in the ordered configuration.

7. Electrical Connection

The electrical system powers the low-voltage monitoring/control electronics; gas provides the cooking heat.

Listed electrical supply: **120V / 60Hz / 1PH**. The exact connection method, cord/plug arrangement or hardwire configuration must match the ordered unit and local code. The unit's factory connection point is shown on the rear/side connection area in the product photographs.



Connection sequence (qualified personnel): Verify the nameplate → isolate the circuit → provide the code-compliant 120V / 60Hz / 1PH supply → connect to the factory electrical connection using the approved method for the ordered unit → verify grounding → restore power → verify the monitoring electronics and indicators.

Do not: guess the voltage, use an ungrounded supply, splice or alter factory wiring, defeat a disconnect, or energize the appliance while electrical work is in progress.



Rear-view reference: the factory electrical connection is shown at the lower-left area of the back panel; exact hardware may vary by ordered configuration.

8. Gas Connection & Burner System

Four independent burners provide 120,000 BTU/hr total input.

The charbroiler is specified for **Natural Gas or Liquid Propane (LP)**. The fuel type supplied to the appliance must match the ordered configuration and nameplate. Do not attempt an improvised conversion between fuels.

Step	Requirement
1	Qualified technician confirms the fuel type and appliance configuration.
2	Provide an accessible gas shutoff and code-compliant supply piping / connector sized for the appliance and local requirements.
3	Connect the supply to the appliance gas inlet shown on the rear panel.
4	Perform the required leak test and commissioning checks using approved procedures. Never use an open flame to check for leaks.
5	Verify stable ignition and burner operation across all four independent controls.



Rear-view reference: gas inlet and pressure-test hardware are located on the right side of the rear panel in the reference configuration. Do not alter gas fittings or attempt to set pressure without the correct service documentation and qualified personnel.

Burner rating: 30,000 BTU/hr per burner × 4 burners = 120,000 BTU/hr total.

9. Controls & Operating Procedure

The front control system uses four individual infinite control knobs marked **HI / MED / LO**. Each control corresponds to an independent burner zone. The front panel also includes wireless/status indicators for the monitoring system.



Step	Operating action
1	Confirm the cooking area is clear, grease drawers are installed and ventilation is running.
2	Confirm the correct gas supply is available and the appliance has been commissioned.
3	Light / verify the standing pilots using the approved lighting procedure for the ordered configuration.
4	Turn the desired burner control to the required heat level: HI, MED or LO.
5	Preheat the cast-iron grates before loading food. Actual preheat time depends on kitchen conditions and load.
6	Adjust individual zones during cooking to control searing and finishing temperatures.
7	At shutdown, return burner controls to the approved OFF position and follow the facility gas/equipment shutdown procedure.

Cooking practice: Keep the grates clean and lightly conditioned as appropriate for your kitchen process. Avoid excessive grease buildup and remove heavy residue only after the appliance has cooled to a safe service temperature.

10. Wi-Fi & Bluetooth Monitoring

Built-in connectivity supports real-time performance monitoring.

The appliance is specified with **Wi-Fi and Bluetooth** connectivity. Bluetooth can be used for local discovery / pairing during commissioning, while Wi-Fi can provide the network connection used for real-time monitoring. The exact app, account workflow and cloud service are configuration-dependent and should be confirmed for the ordered unit.

Step	Connectivity action
1	Power the appliance and confirm the monitoring indicators are active.
2	On the commissioning device, enable Bluetooth and follow the approved monitoring application / service instructions s
3	Pair with the appliance when it appears as an available device.
4	Select the facility's authorized Wi-Fi network and enter its credentials in the approved monitoring interface.
5	Verify that the appliance reports an online / connected state and that real-time performance information is updating.
6	Record the installation location and equipment identifier according to the facility's asset-management process.

Privacy & network practice: Use only an authorized business network and the facility's approved credentials. Do not write Wi-Fi passwords into this manual. Network configuration should follow the facility's IT security policy.

Troubleshooting: If Bluetooth pairing fails, move the commissioning device closer and verify Bluetooth permissions. If Wi-Fi fails, verify network availability and credentials. If the appliance still will not connect, contact the authorized service/support channel for the ordered configuration.

11. Cleaning & Maintenance

Routine cleaning protects performance, appearance and grease-management capacity.

Frequency	Recommended task
After each service	Allow the appliance to cool to a safe temperature; remove food debris and heavy grease from accessible surfaces.
Daily	Empty / clean the removable grease drawers and drip-management components as required by kitchen volume.
Daily	Clean cast-iron grates using the kitchen's approved grill-cleaning process.
Daily	Wipe stainless-steel exterior surfaces with a suitable foodservice stainless-steel cleaner; follow the cleaner label.
Weekly / as needed	Inspect burner areas, pilots, ventilation openings and grease paths for buildup or obstruction.
Periodic	Have qualified personnel inspect gas connections, electrical connections and monitoring functions.

Cleaning precautions

- Do not spray water into electrical connection points, controls, vents or monitoring electronics.
- Do not use chlorine bleach, steel wool or abrasive tools that can damage stainless-steel surfaces.
- Do not immerse gas valves, electrical components or monitoring modules.
- Do not clean or service the appliance while it is hot enough to cause burns.

Maintenance isolation: Before service, shut down the appliance and isolate the gas and electrical supplies as required by the service procedure. Gas and electrical work must be performed by qualified personnel.

12. Troubleshooting

Symptom	Likely area	Action
Burner will not light	Gas / pilot	Confirm fuel supply and pilot status; stop if gas odor is present and have qualified personnel inspect the system.
Uneven heat	Burner / grate	Check that grates are seated correctly and burner openings are clean; service if burner performance remains uneven.
Grease collecting	Grease management	Empty and clean grease drawers and drip paths after the appliance cools.
Electrical monitoring not active	Electrical supply	Confirm the correct 120V / 60Hz / 1PH supply and disconnect status; do not open electrical modules unless qualified.
Bluetooth not found	Wireless	Enable Bluetooth, move closer, confirm permissions and retry the approved pairing process.
Wi-Fi offline	Network	Verify network availability and credentials; reconnect through the approved monitoring interface.
Excessive smoke	Grease / ventilation	Stop cooking if unsafe, inspect grease buildup and confirm commercial ventilation is operating correctly.
Gas odor	Gas system	Do not operate or create ignition sources. Shut off gas if safe and follow the facility emergency procedure; qualified personnel must investigate.

Stop-use rule: If a fault involves gas leakage, damaged wiring, abnormal flame, repeated ignition failure, overheating, damaged controls or structural damage, take the appliance out of service and contact qualified service personnel.

13. Service, Storage & Replacement Parts

For long-term reliability, keep the appliance clean, dry and protected from impact. If the unit will be stored or removed from service, isolate the gas and electrical supplies using qualified personnel, clean and dry accessible surfaces, and protect the appliance from moisture and construction dust.

Service principles

- Use only parts and components approved for the exact E7KP configuration.
- Record service dates, burner / pilot inspections, connectivity checks and any replaced components.
- Do not substitute gas valves, regulators, electrical components or safety devices with unapproved equivalents.
- When requesting service, provide the model, serial number, fuel type, symptoms and any relevant monitoring status.

Equipment identification

Field	Record
Manufacturer	Frdeck Equipment Solutions LLC
Model	Dual Charbroiler Pro E7KP
Serial number	E7KP-4782NM91
SKU	OM-AF69-650
Fuel	Natural Gas / LP
Electrical	120V / 60Hz / 1PH
Installation date	_____
Installed by	_____
Facility	_____

14. Identification Plate / Equipment Record

The following information is the requested manufacturer identification data for the listed unit. Verify the physical plate on the appliance before installation or service.



Frdeck Equipment Solutions LLC
MODEL: Dual Charbroiler Pro E7KP
Total BTU output: 120,000 BTU/hr
System type: Dual system electric + gas
Gas fuel: Natural Gas or Liquid Propane (LP)
Electrical voltage: 120V / 60Hz / 1PH
Connectivity: Wi-Fi and Bluetooth (real-time performance monitoring)
SERIAL NO: E7KP-4782NM91
MADE IN USA

Product identification plate reference



Reference photograph of the rear identification plate area. The physical plate should be treated as the controlling source for the exact installed configuration.

15. Warranty, Compliance & Support Guidance

Warranty terms, service coverage, response times and replacement-part policies should be taken from the purchase agreement, quotation, warranty certificate or authorized Frdeck sales documentation for the specific order. This manual does not invent or replace those commercial terms.

Compliance & Installation

- The supplied specification identifies NSF/ANSI and CSA certifications for the listed configuration; verify the certification marking on the actual unit and the requirements of the installation jurisdiction.
- Gas installation must comply with applicable fuel-gas, fire and mechanical codes.
- Electrical installation must comply with applicable electrical codes and the exact nameplate requirements.
- Commercial ventilation must be designed and operated for the gas-fired appliance and facility cooking load.

For service or support, have the following ready: Dual Charbroiler Pro E7KP, serial number E7KP-4782NM91, fuel type, electrical configuration, installation location, description of the issue and any monitoring/connectivity status.



Frdeck Equipment Solutions LLC

Dual Charbroiler Pro E7KP • Built for professional commercial kitchens • MADE IN USA

End of manual