



# TWIN EAGLES

U S A

INNOVATION AND INSPIRATION ON FIRE™

## BREAKFAST CLUB INSTALLATION, USE, AND CARE MANUAL



MODEL:  
TEBC30-C

P/N: 19238A 01/17

*A special message...*

Congratulations on your purchase of TWIN EAGLES Breakfast Club. In addition to its Unique Style, Superb Performance and High Quality, this unit is built with pride in the U.S.A. Twin Eagles is committed to making outdoor cooking products you will be proud to own for years.

This manual gives you easy to follow instructions for installing, operating and maintaining your TWIN EAGLES Breakfast Club. We recommend reading this manual carefully before your first use to ensure safety, proper care and operation. Keep this manual in a safe place for future reference.

Thank you and welcome!

## TWIN EAGLES

---

### FOR YOUR RECORDS

Please record the following information and refer to this when contacting the company or an authorized service agent. This information is found on the data nameplate, located on the inside wall of the left hand panel.

Model #: \_\_\_\_\_

Serial #: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

Place of Purchase: \_\_\_\_\_

Type of Gas:     NG         LP



**Intertek**

To the Installer:

Please read these instructions completely before installation and give this manual to the owner.

To the Owner:

# IMPORTANT SAFETY INFORMATION

**WARNING!** Read this manual carefully and completely before using your appliance to ensure proper operation, proper installation, proper servicing and to reduce the risk of fire, burn hazard and/ or other injury.

<p><b>D A N G E R</b></p> <p>If you smell gas:</p> <ol style="list-style-type: none"><li>1. Shut off gas to the appliance.</li><li>2. Extinguish any open flames.</li><li>3. Open lid.</li></ol> <p>If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.</p>	<p><b>A V E R T I S S E M E N T</b></p> <p>S'il y a une odeur de gaz:</p> <ol style="list-style-type: none"><li>1. Coupez l'admission de gaz de l'appareil.</li><li>2. Éteindre toute flamme nue.</li><li>3. Ouvrir le couvercle.</li></ol> <p>Si l'odeur continue, évite l'appareil et appelle tout de suite votre fournisseur de gaz ou les pompiers.</p>
<p><b>W A R N I N G</b></p> <ol style="list-style-type: none"><li>1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.</li><li>2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.</li></ol>	<p><b>A V E R T I S S E M E N T</b></p> <ol style="list-style-type: none"><li>1. Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.</li><li>2. Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.</li></ol>
<p><b>THIS APPLIANCE IS FOR OUTDOOR USE ONLY:</b></p> <p>If stored indoors, detach and leave L.P. cylinder outdoors.</p>	<p><b>CE APPAREIL EST POUR UTILISATION à L'ExTÉRIEUR SEULEMENT:</b></p> <p>Si l'appareil est entreposé à l'intérieur, enlever les bouteilles et les laisser à l'extérieur.</p>
<p><b>B E F O R E L I G H T I N G</b></p> <ol style="list-style-type: none"><li>1. Read instructions before lighting.</li><li>2. Remove the lid during lighting.</li><li>3. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.</li></ol>	<p><b>A V A N T D ' A L L U M E R L ' A P P A R E I L</b></p> <ol style="list-style-type: none"><li>1. Lisez les instructions avant d'allumer l'appareil.</li><li>2. Retirer le couvercle avant d'allumer l'appareil.</li><li>3. Si l'appareil ne s'allume pas en 5 secondes, fermez le robinet du brûleur, attendez 5 minutes, et procédez de nouveau à l'allumage.</li></ol>

## **GENERAL SAFETY REQUIREMENTS:**

1. The installation of this appliance must conform with local codes or, in the absence of local codes, either the *National Fuel Gas Code, ANZI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.*
2. This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and /or boats.
3. This outdoor cooking gas appliance is intended for use outdoors and shall not be used in a building, garage or any other enclosed area.
4. **Minimum clearance of 12 inches from the back and sides of the appliance to adjacent combustible construction must be maintained. This outdoor cooking gas appliance shall not be located under overhead-unprotected combustible construction.**
5. The utilization of an external electrical source requires that when installed, this outdoor cooking gas appliance must be electrically grounded in accordance with the local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
6. Keep your appliance in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
7. DO NOT obstruct the flow of combustion and ventilation air to this appliance. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
8. Check all gas connections for leaks with soapy water solution and brush. Never use an open flame. (Reference page 10 for leak test procedure).
9. Check flexible hoses for cuts and wear that may affect the safety before each use.
10. Never use the unit in a windy area.
11. The pressure regulator and hose assembly supplied with the Twin Eagles Gas Unit must be used. Replacement pressure regulators and hose assemblies must be those specified by Twin Eagles.
12. CALIFORNIA PROPOSITION 65-WARNING: The burning of gas cooking fuel generates some by-products which are on the list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

**In Massachusetts:** All gas products must be installed using a "Massachusetts" licensed plumber or gasfitter. A "T" handle type manual gas valve must be installed in the gas supply line to this appliance. This applies to permanently installed natural gas and propane installations. This does not apply to propane portable installations using a 20 pound tank.

# TABLE OF CONTENTS

GETTING STARTED.....	1
GAS SAFETY REQUIREMENT.....	2
INSTALLATION OF BREAKFAST CLUB.....	3
ELECTRICAL REQUIREMENTS.....	4
CUT OUT DIMENSIONS FOR BUILT-IN APPLICATIONS.....	5
GAS REGULATOR CHECK / CONVERSION.....	6
NATURAL GAS CONNECTION.....	7
LIQUID PROPANE GAS CONNECTION.....	8
LP GAS CONNECTION.....	9
LEAK TEST.....	10
OPERATION.....	11
Lighting Instructions.....	11
Manual Lighting Instructions.....	12
Extinguishing the Burner Flame.....	12
Replacing the Battery.....	12
CLEANING & MAINTENANCE.....	13
General Overview.....	13
Stainless Steel.....	13
Top Burner Grates.....	13
Griddle Plates.....	13
Grease Tray.....	14
Spider and Insect Warning.....	15
Burner Installation Check.....	15
EXPLODED VIEW.....	16
SERVICE PARTS LIST.....	17
WIRING DIAGRAM.....	18
LIMITED PRODUCT WARRANTY.....	19

# GETTING STARTED

Safe and satisfactory operation of the Breakfast Club depends upon its proper installation. The installation, adjustments and service of the Breakfast Club must be performed only by a qualified installer and service technician.

Proper location and proper use is essential to insure safe and continued trouble-free operation. Any alterations made to the appliance will void the product's warranty.

Before installing, check the rating/serial plate of the Breakfast Club. Use only the electrical power supply and type of gas supply (natural or propane) as specified on the rating/serial plate. This information is found on the serial plate, located on the inside wall of the left hand side panel.

## Electrical Specification

The appliance should only be taken apart by a qualified technician, or electrical shock may occur. It is rated at 120V, 60Hz, 450W and 8A.

## Propane or LP

If your Breakfast Club is factory built for LP, the regulator supplied is set to 11" water column and is for use with LP gas only. The factory supplied regulator and hose must be used with a 20 lb LP cylinder. Do not use any replacement regulator other than that specified by Twin Eagles.

## Natural Gas or NG

If the Breakfast Club is factory built for natural gas, the regulator supplied is set for 4" water column. Do not use any replacement regulator other than that specified by Twin Eagles.

## Shipment

This Breakfast Club is inspected before leaving the factory. The shipping carrier assumes full responsibility for the safe delivery of the appliance. Check for possible shipping damage immediately after unpacking. If the Breakfast Club is found to be damaged, save the packaging material and contact the shipping carrier immediately.

## Unpacking

Remove all packaging materials, labels and protective plastic film. **DO NOT LEAVE UNIT UNDER THE SUN WITH PROTECTIVE FILM ON FOR AN EXTENDED PERIOD OF TIME AS IT WILL BE DIFFICULT TO REMOVE THE FILM.**



# GAS REQUIREMENTS

Each appliance is set and tested at the factory for the type of gas supply to be used. Identify the type of gas, either natural gas or LP gas and make sure that the marking on the data plate (rating plate) matches the gas being supplied to the appliance. The data plate is located on the inside wall of the left hand panel of the appliance. A second label with model number and serial number is located under the right side of the control panel.

All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. The installation must conform with local codes or, in the absence of local codes, with either the national Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.

## WARNING:

**CHECK TO ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH ANY HOT SURFACE OF THE APPLIANCE.  
NEVER CONNECT THE APPLIANCE TO AN UNREGULATED GAS SUPPLY.**

## L.P. GAS (LIQUIFIED PETROLEUM /PROPANE)

If your appliance is factory built for L.P., the regulator supplied is set for 11" water column and is for use with L.P. gas only. The factory-supplied regulator and hose must be used with a 20 lb. L.P. cylinder.

## L.P. GAS SAFETY REQUIREMENT

The LP-gas supply cylinder must be constructed and marked in accordance with the *Specifications for LP-gas Cylinders* of the U.S. Department of Transportation (D.O.T.) or the National Standards of Canada *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, and Commission*, as applicable; and

1. Provided with a listed overfilling prevention device.
  2. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.
- It must be provided with a shut-off valve terminating in gas tank valve outlet. It must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal.
  - If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder(s). Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder(s) is (are) disconnected and removed from the outdoor cooking gas appliance.

Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.



# INSTALLATION OF BREAKFAST CLUB

Safe and satisfactory operation of the Breakfast Club depends upon its proper installation. The installation, adjustments and service of the Breakfast Club must be performed only by a qualified installer and service technician. This is necessary to ensure proper operation and also to prevent accidents.

## Location

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas supply lines as short as possible. Locate the Breakfast Club only in a well-ventilated area. For free standing configurations allow 12" from the sides and rear to combustible construction while in operation.

## Warning

*This appliance should not be located closer than 12" to any adjacent combustible surface or under any overhead unprotected combustible construction.*

*The appliance is design-certified for use outdoors only and is not intended to be installed in or on recreational vehicles and/or boats. This appliance must be on a level, stable surface in an area clear of combustible material. An asphalt surface may not be acceptable for this purpose.*

## Location of Breakfast Club

Proper location and use is essential to ensure safe and continued trouble-free operation. Any alterations made to the appliance will void the product's warranty.

The Breakfast Club must be located outdoors only. As with any gas appliance, harmful carbon monoxide is produced during the combustion process that should not be allowed to accumulate in a confined space. Also, since hot air rises above the Breakfast Club while in operation, covered locations should be avoided. Do not locate the Breakfast Club where an overhang or awning may cover it.

Minimum clearances to combustible surfaces must be maintained when operating this appliance, and are as follows:

<u>Wall</u>	<u>Clearance</u>
Sides	12"
Back	12"

The determination of whether a location is combustible or non-combustible construction is made by the local fire marshal, building inspector or the local safety authority having jurisdiction.



# ELECTRICAL REQUIREMENTS

The appliance should only be taken apart by a qualified technician, or electrical shock may occur. It is rated at 120V, 60Hz, 450W and 4A.

## REMINDER:

Keep any electrical supply cord and the fuel supply hose away from any heated features.

### **! WARNING !**

#### Electrical Grounding Instructions:

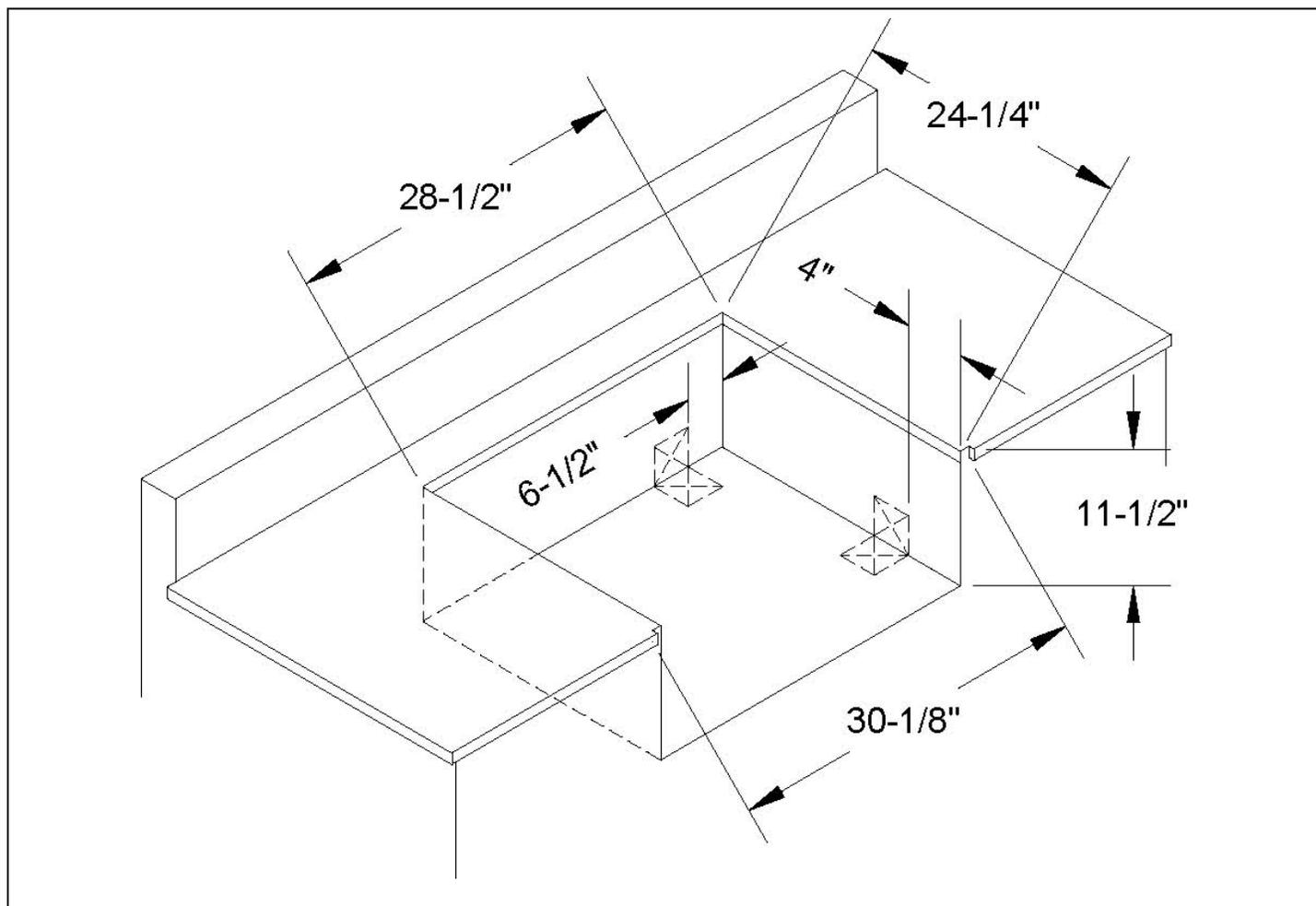
This outdoor gas cooking appliance is equipped with a three prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly

Electrical equipment provided with the outdoor cooking appliance shall follow these guidelines:

1. To protect against electrical shock, do not immerse cord or plugs in water or other liquid;
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts;
3. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair;
4. Do not let cord hang over the edge or touch hot surfaces;
5. Do not use an outdoor cooking gas appliance for purposes other than intended;
6. When connecting , first connect plug to the outdoor cooking gas appliance then plug appliance into outlet;
7. Use only Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance;
8. Never remove the grounding plug or use with an adapter of two prongs; and
9. Use only extension cords with three prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.



# CUT-OUT DIMENSIONS FOR BUILT-IN APPLICATIONS



**WARNING:** The Breakfast Club must be installed in a **NON-COMBUSTIBLE ENCLOSURE ONLY**.

Twin Eagles Breakfast Club is ETL – approved for residential installation. Cutout must include a 4" (10.2cm) x 4" (10.2cm) opening for a side or bottom gas connection in two locations. The openings are indicated by the square, dashed cut outs in the diagram above. All dimensions shown are for planning purposes only. Twin Eagles, Inc. reserves the right to change specification without notice.

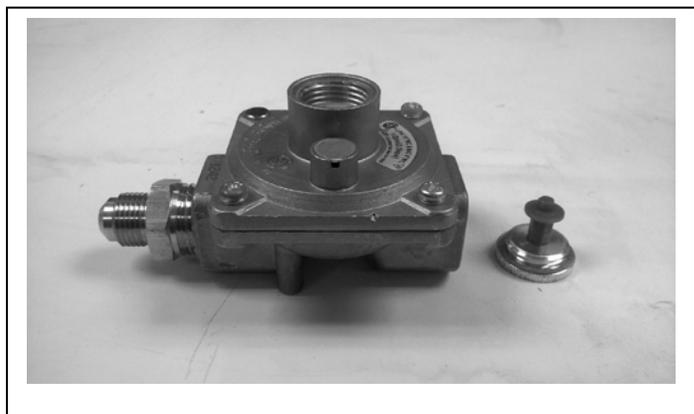
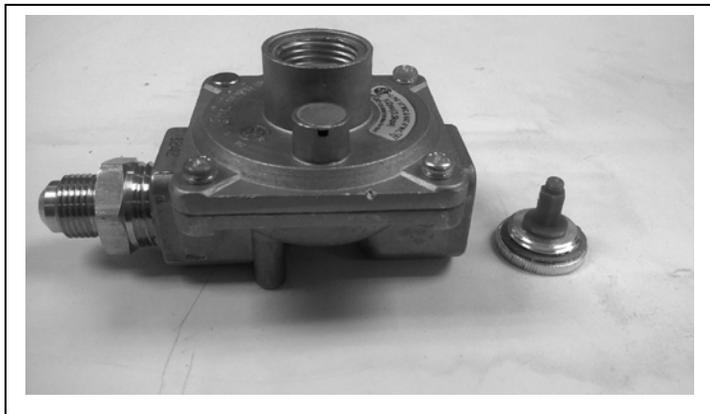
## Free Standing Applications

The Twin Eagles Breakfast Club may be installed into the Twin Eagles 30" freestanding base (TEGB30-B). The free standing configurations allow 12" from the sides and rear to combustible construction while in operation.



# GAS REGULATOR CHECK / CONVERSION

If the side burner is factory built for natural gas, the regulator supplied is set for 4" water column. The regulator is convertible to 11" water column for system LP application. **Do not use with a 20-lb LP cylinder.** Make sure that the regulator is set for the correct gas type. To check, remove the brass hex cap. You will find the conversion plastic pin attached to the cap to the underside of the cap. If the disc (1/2 in. diameter) of the pin is close to the cap, then the regulator is set for natural gas. If the disc is at the tip of the pin, away from the brass cap, the regulator is set for system LP application. To convert to natural gas, remove the plastic conversion pin and invert and replace it back in a manner such that the disc is close to the brass cap. For both natural and LP, the maximum inlet pressure is 14" water column.

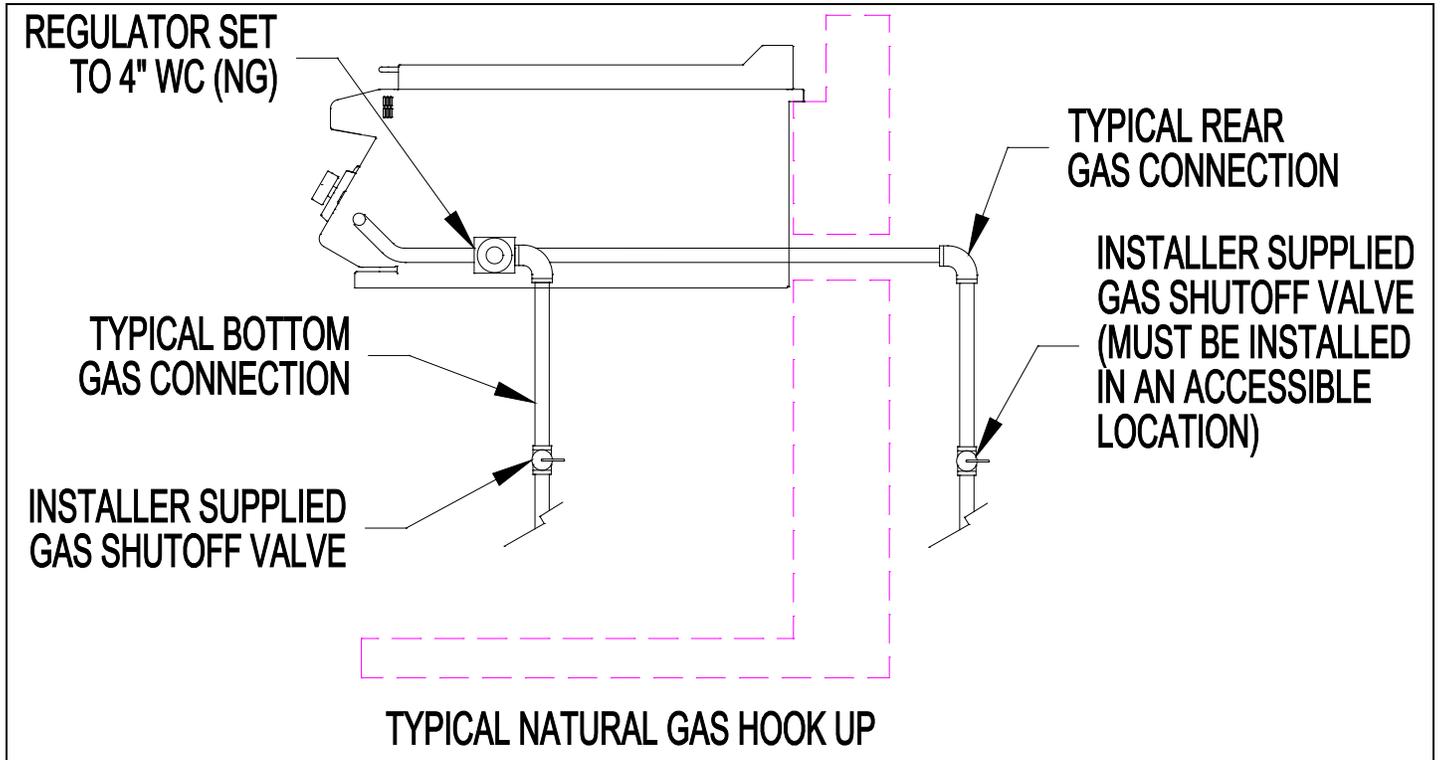


## WARNING:

- DO NOT STORE SPARE LP-GAS CYLINDER UNDER OR NEAR THIS APPLIANCE.
- NEVER FILL THE CYLINDER BEYOND 80 PERCENT FULL.
- FAILURE TO DO SO MAY CAUSE FIRE, DEATH, OR SERIOUS INJURY MAY OCCUR.
- USE ONLY A 20-LBS (5 GALLON CAPACITY) GAS CYLINDER.
- DO NOT USE A DENTED OR RUSTED LP CYLINDER.
- NEVER USE A CYLINDER WITH A DAMAGED VALVE.
- ALWAYS CHECK FOR LEAKS AFTER CHANGING THE LP CYLINDER.
- THE LP PRESSURE REGULATOR AND HOSE SUPPLIED WITH THIS UNIT MUST BE USED WITHOUT ALTERATION.



# NATURAL GAS CONNECTION



**CAUTION: PROVIDE ADEQUATE VENTILATION HOLES IN THE ENCLOSURE FOR SAFETY PURPOSES IN THE EVENT OF GAS LEAK.**

The regulator supplied is set for 4" water column and is for use with Natural gas only.

- The outdoor cooking gas 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 1/2 psi (3.5 kPa).
- The outdoor cooking gas 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 1/2 psi. (3.5 kPa)

A typical natural gas installation is shown above. Make sure the factory supplied regulator is used and installed with the arrow mark on the regulator pointing in the same direction as the gas flow going from the supply line to the Breakfast Club. The regulator is preinstalled onto the end of the manifold. Use only the regulator provided as original equipment with your Breakfast Club. Use only pipe sealants that are approved for use with natural and LP gases. An installer supplied gas shutoff valve must be installed in an accessible place.



# LIQUID PROPANE CONNECTION

## Notice

All gas installations, conversions, and/or adjustments must be performed by an authorized service agent.

## Notice

If your Breakfast Club is for Liquid Propane application, a factory supplied L.P regulator is set for 11" WC and is for use with L.P. gas only. The factory-supplied regulator and hose must be used with a 20 lb. L.P. cylinder. For plumb-in installation (system L.P. installation), the regulator must be changed and a main gas shutoff valve must be installed. Contact your Twin Eagles dealer for a system L.P. regulator.

### **! WARNING !**

The gas supply hose should be inspected prior to each use. Do not use a gas hose that has abrasions, cuts, or excessive wear.

The gas supply must be turned off at the LP Gas supply cylinder and the LP Gas supply cylinder must be disconnected from the regulator when this outdoor cooking gas appliance is not in use.

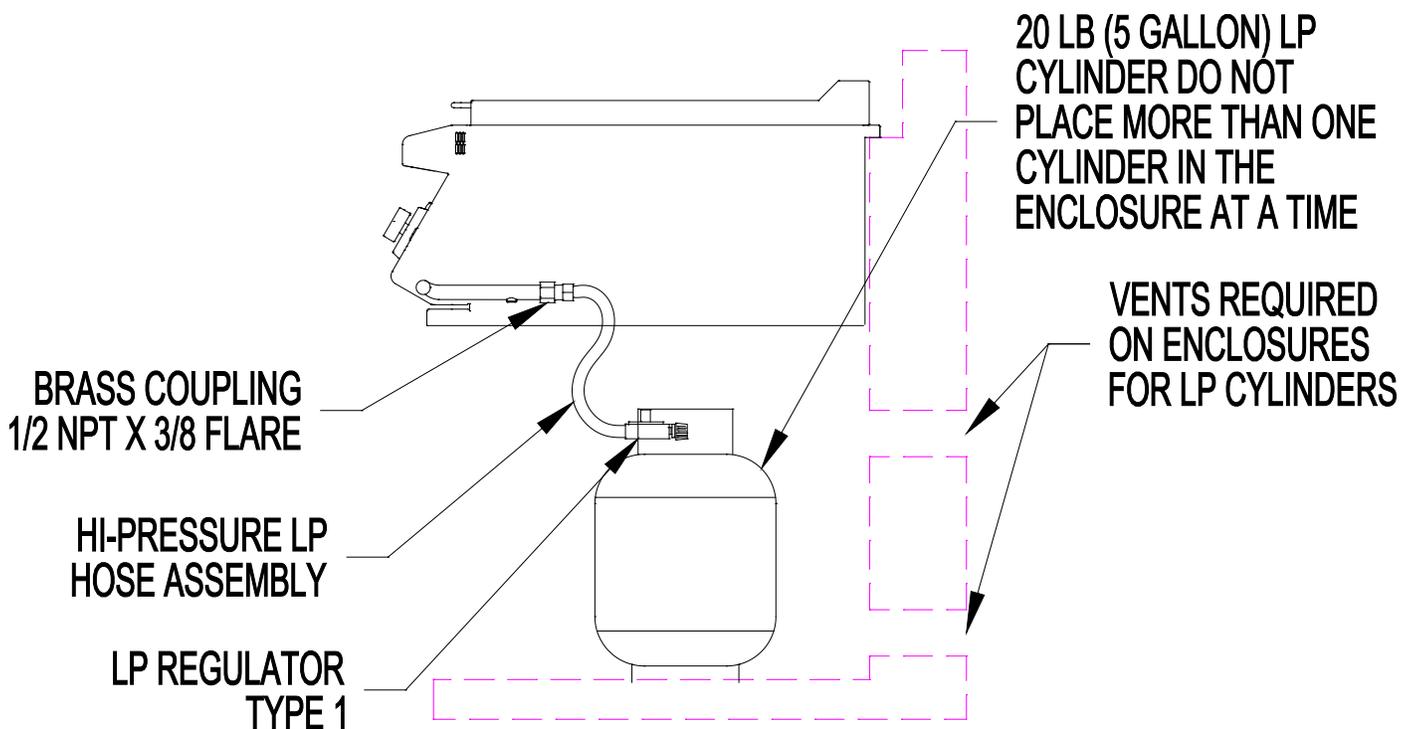
When your Breakfast Club is stored indoors, remove and store the LP Gas cylinder outdoors in a protected, cool, and dry location out of reach of children. The cylinder should not be stored in a building, garage, or any other enclosed area

**NOTE:** An enclosure for a propane gas cylinder shall be vented by openings on the level of the cylinder valve and at floor level. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the propane gas supply cylinder in place. This shall be accomplished by one of the following:

- a. *One side of the enclosure shall be completely open; or,*
- b. *For an enclosure having four sides, a top and a bottom:*
  1. *At least two ventilation openings at cylinder valve level shall be provided in the sidewall, equally sized, spaced at 180 degrees (3.14 rad), and unobstructed. Each opening shall have a total free area of not less than 1/2 square inch per pound (7.1 cm<sup>2</sup>/kg) of stored fuel capacity and not less than a total free area of 10 square inches (64 cm<sup>2</sup>).*
  2. *Ventilation opening(s) shall be provided at floor level and shall have total free area of not less than 1/2 square inch per pound (7.1 cm<sup>2</sup>/kg) of stored fuel capacity and not less than a total free area of 10 square inches (64.5 cm<sup>2</sup>). If ventilation openings shall be at floor level and are in a sidewall, there shall be at least two openings. The bottom of the openings shall be at floor level and the upper edge no more than 5 inches (127 mm) above the floor. The openings shall be equally sized, spaced at 180 degrees (3.14 rad) and unobstructed.*
- c. *Every opening shall have minimum dimensions so as to permit the entrance of 1/8 inch (3.2 mm) diameter rod.*



# LP GAS CONNECTION



## BOTTLE LP GAS HOOK UP

1. Turn Hand Wheel on cylinder clockwise until it stops to ensure the Cylinder Valve is fully closed.
2. Turn all of the burner knobs to the OFF position.
3. Connect the 3/8" Flare end of the hose to the 3/8" Flare end of the brass coupling on the unit using a 3/4" open wrench. Do not apply pipe sealant.
4. Connect the regulator to the LP cylinder. Do not use any tools. Hand-tighten the regulator.
5. Check for leaks using a soapy water solution.
6. See figure above for a typical LP gas hook up.
7. To disconnect after use, turn the burner knob to the OFF position. Close the Cylinder Valve by turning the Hand Wheel counter-clockwise until it stops.
8. Disconnect the regulator from the LP cylinder after use.

### **! WARNING !**

Store the cylinder in an upright position so that the cylinder valve is at the top. This will ensure proper vapor withdrawal. The cylinder used must include a collar to protect the cylinder valve.

**DO NOT STORE SPARE LP-GAS CYLINDER UNDER OR NEAR THIS APPLIANCE.  
NEVER FILL THE CYLINDER BEYOND 80 PERCENT FULL. FAILURE TO DO SO A FIRE  
CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.**



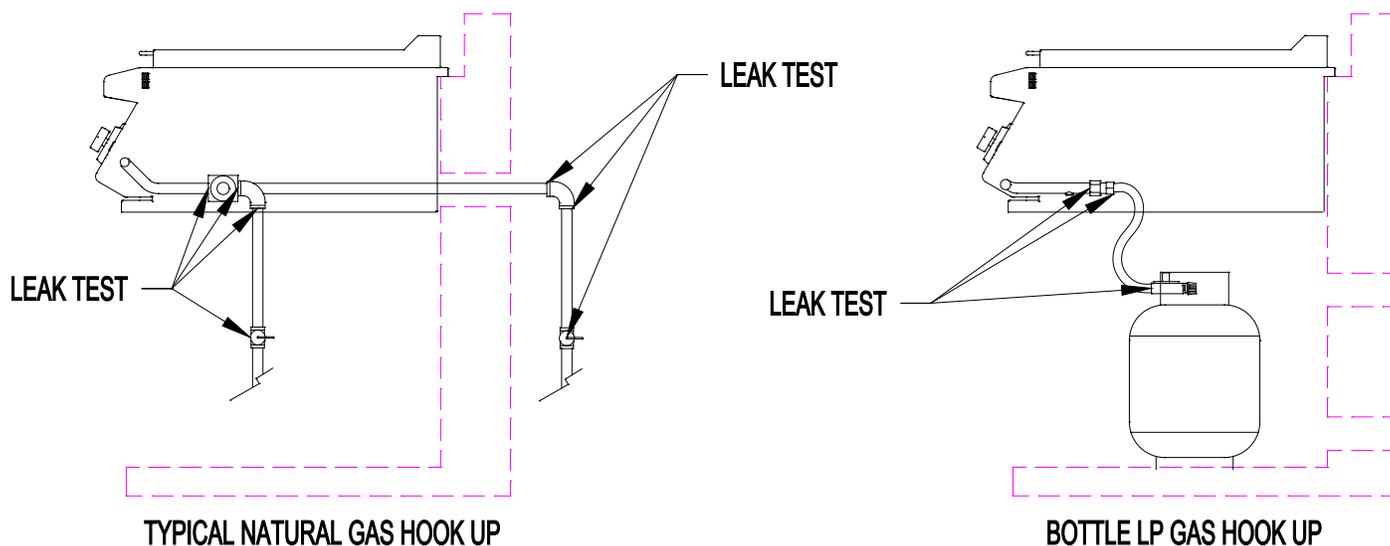
# LEAK TEST

## CAUTION BEFORE TESTING

- NEVER USE THE UNIT WITHOUT FIRST LEAK TESTING THE GAS CONNECTIONS.
- WARNING: DO NOT USE OPEN FLAME TO CHECK FOR LEAKS. USE OF AN OPEN FLAME COULD RESULT IN A FIRE, EXPLOSION AND BODILY HARM.
- DO NOT SMOKE WHILE PERFORMING THE LEAK TEST!
- To prevent fire or explosion hazard, DO NOT use or permit sources of ignition in the area while performing a leak test. Perform leak test outdoors only.
- Check to ensure that flexible hoses do not have any cuts and wear that may affect the safety before each use. Only the factory supplied hose and regulator must be used. Use only replacement regulator and hose assemblies specified by Twin Eagles.

## LEAK TEST

- 1) Prepare a leak testing solution of sudsy water by mixing in a spray bottle with half liquid soap and half water.
- 2) Confirm that all control knobs are in the OFF position.
- 3) Turn the main gas valve supply ON.
- 4) Apply leak testing solution by spraying on the pipe joints, fittings, and hose. (See diagram below)
- 5) A gas leak is detected if;
  - a) there is a faint gas smell and/or...
  - b) ...growing bubbles appear on any of the connection points and/or hose. DO NOT attempt to ignite the appliance and IMMEDIATELY turn off the gas supply valve.
- 6) When there is a gas leak, call a qualified service technician. DO NOT use the appliance until the leak is corrected.



# OPERATING INSTRUCTIONS

## BEFORE LIGHTING THE UNIT:

- **DO NOT ATTEMPT TO LIGHT THE BREAKFAST CLUB IF YOU SMELL GAS.**
- **WARNING! IT IS CRITICAL THAT THE GAS BURNERS ARE PROPERLY INSTALLED. If not properly installed, gas may leak outside of the burner that could lead to fire, potential damage to your appliance and bodily injury.** Inspect the gas supply piping or hose prior to turning the gas ON. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. The replacement pressure regulator and hose assembly must be the type specified by the manufacturer. Do not use the appliance if the odor of gas is present. The pressure regulator and hose assembly supplied with the units must be used.
- If the unit is LP, screw the regulator and hand tighten to the valve of the cylinder and leak check the hose and regulator connections with a soap and water solution before operating the appliance. (Reference page 10 for leak test procedure)
- Always keep your face and body as far away as possible when lighting.
- Refer to spiders and insects warning and procedure under the cleaning and maintenance page of this manual.

### Lighting Instructions (Top Burners)

1. Remove the covers from the Top Burners.
2. Ensure the gas supply cylinder valve is closed and the burner knobs are set to the off position.
3. Open the valve on the gas supply cylinder.
4. Press in and rotate one of the top burner knobs counterclockwise to the "HI" position and keep it pressed in. You should here a continuous clicking sound indicating that a spark is being provided to the burner. (If clicking sound is weak, replace battery.)
5. If ignition does not take place within 4 seconds, turn the burner knob to the off position, leave the cover off, and wait 5 minutes to repeat lighting procedure.
6. Repeat steps 4-6 to light the second side burner.



### Lighting Instructions (Griddle Plate)

1. Remove the cover from the griddle plate.
2. Ensure the gas supply cylinder valve is closed and the burner knob is set to the off position.
3. Ensure that the grease tray is completely installed.
4. Open the valve on the gas supply cylinder.
5. Press in the switch on the right marked with the  symbol.
6. Rotate the thermostat knob counterclockwise to the desired temperature setting, a burner on light should glow when the griddle thermostat is turned on until it reaches the temperature the thermostat knob was set to.



### Manual Lighting Instructions (Top Burner Only)

If the electronic ignition does not light the top burner, the burner can be lit manually using a long match (or taper).

1. Remove the cover from the top burner.
2. Ensure the Gas Supply Cylinder Valve is closed and the burner knob is set to the off position.
3. Place a lit match (or taper) over the burner near the igniter.
4. Press in and rotate the burner knob counterclockwise slowly to the "HI" setting. Make sure match (or taper) is lit before turning the knob.
5. If ignition does not take place within 4 seconds, turn the burner knob to the off position, leave the cover off, and wait 5 minutes to repeat lighting procedure.
6. **CAUTION: Do not leave the Breakfast Club unattended while cooking.**

**CAUTION:**  
**THE GRIDDLE PLATE BURNER CANNOT BE LIT MANUALLY.**

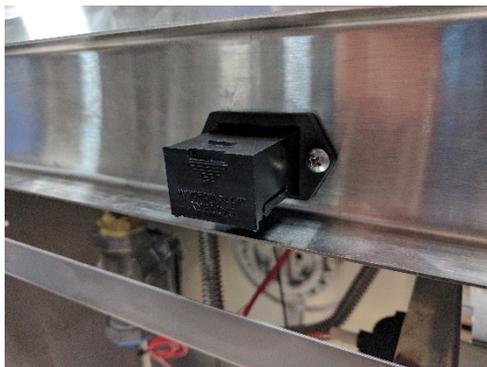
### Extinguishing the Burner Flame

1. Depress and rotate burner knob to OFF.
2. Natural Gas: Turn the gas off at the installer supplied gas shut-off valve.
3. Liquid Propane: Close the valve on the gas supply cylinder.

### NOTICE:

On the initial use, light the burners and griddle, let them run on high for 15-20 minutes to burn off any residue from the factory.

### Replacing the battery



# CLEANING AND MAINTENANCE

## General Overview

Proper care, maintenance, and cleaning will help ensure a long life of your Breakfast Club. Periodic cleaning will help avoid accumulation of flammable grease, fats, and other debris.

Some debris and residue may remain on the griddle plate. To remove this residue after cooking, simply dip a brass-bristle in tap water and scrub the hot plate.

**Caution:** *Always allow the Breakfast Club Griddle to cool before cleaning.*

## Griddle Plate

- After every use, thoroughly wipe it with a rough cloth to remove food particles and other residue.
- You may use hot soapy water to remove the cooked-in food and seasoning.
- Special griddle cleaners are commercially available which may be used to remove heavy soil build-up.
- Rinse the griddle with room temperature water after using any of these cleaners.

**Caution:** *Never flood a hot griddle with cold water! This promotes griddle warping and can cause the griddle plate to crack if continued over a period of time.*

- Dry the griddle plate and coat it lightly with vegetable oil or apply a non-stick cooking spray

## Stainless Steel & General Product Care

To keep your Griddle Plate free of surface corrosion and in good working order, it is important to take additional precautions under certain conditions.

If your Breakfast Club is located in corrosive conditions, such as:

- A coastal environment where corrosive salty air is present
- Near a swimming pool, hot tub or water feature with exposure to corrosive pool chemicals and/or chlorinated water
- Areas where muriatic acid (hydrochloric acid) or other corrosive cleaning solutions are used to clean concrete and masonry
- Areas where corrosive masonry dust and debris are created by cutting stone or mixing cements

These conditions can create a highly corrosive environment that will cause the corrosion resistant type 304 stainless steel to develop surface oxidation, corrosion or rust.

TWIN EAGLES products have been tested in saline solutions, highly chlorinated solutions and have been tested against exposure to highly acidic foods. The test results proved the type 304 stainless steel can withstand exposure over prolonged periods of time. However, the conditions outlined above, along with neglect, can lead to surface corrosion or rust.

## ATTENTION:

- Do not allow food particles or grease to be left on the griddle surface. These can attract rodents, which are unsanitary and are likely to cause physical damage by chewing on the wiring, which can cause permanent damage to the electrical components.
- Specks of grease can gather on the surface of the stainless steel and get baked-on. These can be removed by using a mild abrasive pad with a stainless steel cleaner. Use the mildest cleaner and always scrub in the direction of the grain. **Do not use steel wool to clean any surfaces on the Breakfast Club.**
- In the event that surface corrosion has developed on the stainless steel, it is typically not the stainless steel that is corroding but corrosive particles that have been deposited on the surface.



## **WARNING:**

It is recommended that your TWIN EAGLES products be kept dry and covered when not in use. This is even more important when long-term storage is intended.

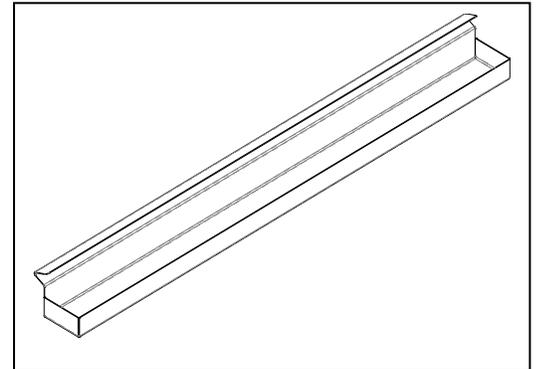
If you are located along the coast or in the desert, wind driven sand is extremely abrasive and can pit and scratch the stainless steel. Keep your TWIN EAGLES products covered when not in use.

## **KEEP IN MIND:**

TWIN EAGLES products are made of all welded stainless steel. It is non-rusting and non-magnetic. Never clean the stainless steel when it is hot. After the initial use, certain areas of the griddle may discolor. This is a normal discoloration caused by the stainless steel being exposed to high heat.

## **Grease Tray**

- The grease tray collects grease, liquid and food particles. It is highly recommended to clean the tray after every use to avoid any possibility of a grease fire.
- Allow the tray and its contents to cool before cleaning. The grease tray is located in front of the griddle plate assembly. Lift the tray up and towards you to remove it from the griddle plate assembly. Wipe the grease tray clean with a cloth and a hot soapy solution. Make sure the grease tray is fully inserted back into the Breakfast Club Griddle again.



## **Flue Cover Assembly**

The Flue Cover Assembly is located at the back of the griddle plate assembly. Wipe the flue cover clean with a cloth. You may also remove it for cleaning with a hot soapy solution. Make sure the flue cover is fully inserted back into the Breakfast Club Griddle again.



## **S-GRATE**

The easiest way to clean the grates is to scrub them with a soapy cloth after cooking is completed, the flame is turned off, and the side burner has had time to cool. The grate may discolor, this is a natural reaction to the intense heat given off by the burners.



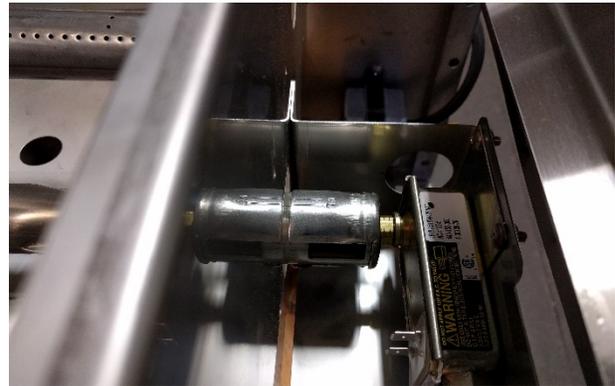
## Spider and Insect Warning

Spiders and other insects can nest in the burners and orifices of this and any other outdoor products, which causes the gas to flow from the front of the burner. This can create a dangerous condition that can cause a fire behind the valve panel, damaging the Breakfast Club and making it unsafe to operate.

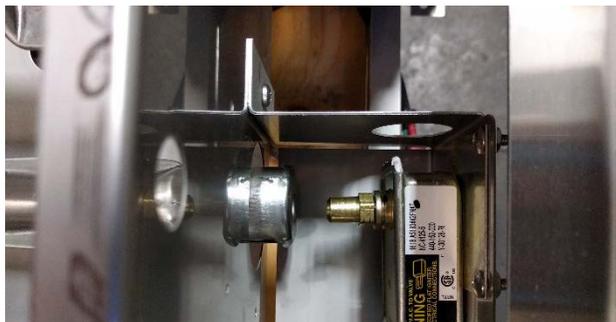
Inspect the burners once a year, or if the Breakfast Club has not been used for more than a month or if any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The griddle does not reach temperature.
3. The griddle heats unevenly.
4. The burner makes popping noise.

## BURNER INSTALLATION CHECK



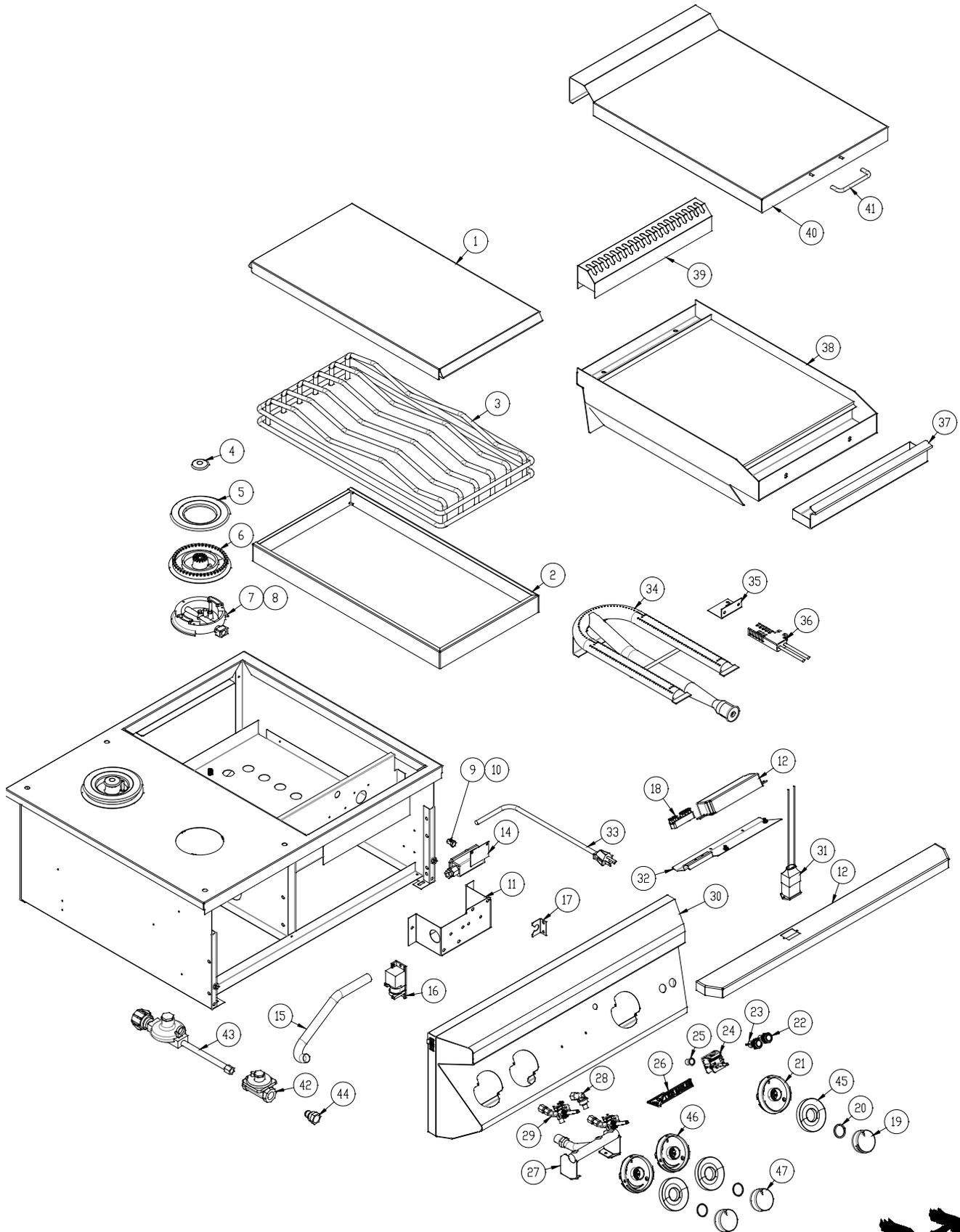
CORRECT INSTALLATION  
THE ORIFICE IS COMPLETELY INSERTED INSIDE THE VENTURI



INCORRECT INSTALLATION  
THE ORIFICE IS OUT OF POSITION AND IS NOT INSERTED INTO THE VENTURI



# EXPLODED VIEW

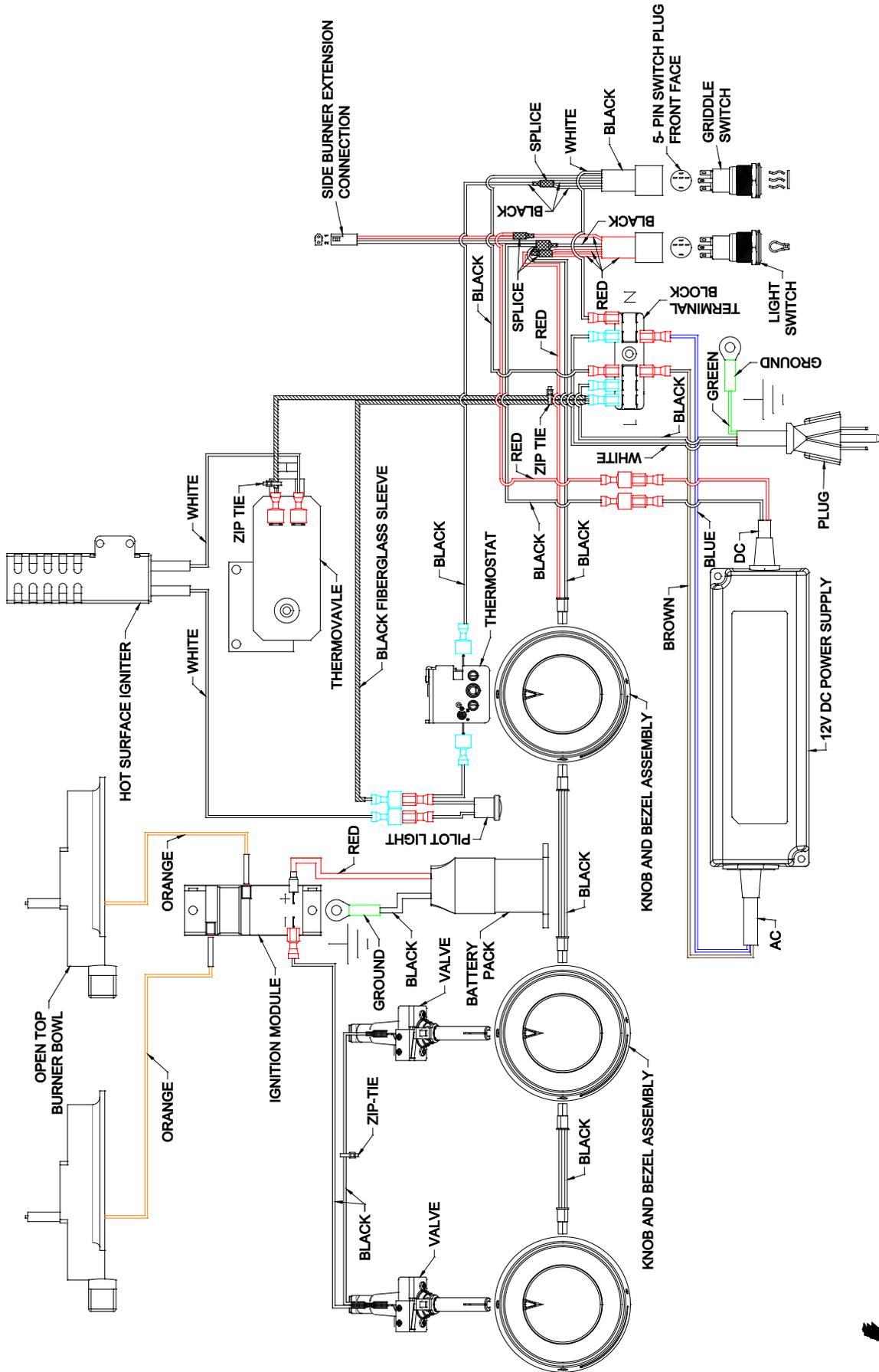


# REPLACEMENT PARTS LIST – TEBC30-C

Item No.	Part Number	Description	Qty
1	S20256	Side Burner Cover	1
2	S20255Y	Wind Guard	1
3	S13806	S-Grate	1
4	S13309	Enameled Cap	2
5	S13308	Enameled Ring	2
6	S13311	Sleeve	2
7	S13320	Base with Electrode, LP	2
8	S13319	Base with Electrode, NG	2
9	S15110-45	Orifice #45, NG	1
10	S15110-55	Orifice #55, LP	1
11	S20966	Valve Support	1
12	S26367	Drip Pan Handle	1
13	S16404	Transformer, LPV-60	1
14	S15111	Bi-metal Therموالve	1
15	S12408	19" Stainless Steel Flex Tubing	1
16	S16323	Ignition Module, 9V, 2 Pole	1
17	S20924	Cord Bracket	1
18	S16386	Terminal Block	1
19	S13266	Knob Assembly	3
20	S13226	1170N63 Square Rubber O-Ring	3
21	S13271	Griddle Plate Bezel Housing	3
22	S16365	110V Switch	1
23	S16196	12V Switch, Illuminated, 19mm, Blue	1
24	S15312	Thermostat	1
25	S16113	Pilot Light, Red	1
26	S13203	Twin Eagles Emblem	1
27	S12710	Manifold	1
28	S12603	Elbow, Mixer 375cc	1
29	S15149YSB	Valve Burner, TEBC	2
30	S26361WY	Front Panel Welded Assembly	1
31	S16272	Battery Pack	1
32	S26366	Transformer Bracket	1
33	S16111	Electrical Cord	1
34	S13301	U-Burner	1
35	S20908	Igniter Bracket	2
36	S16139	Hot Surface Igniter	2
37	S26380	Grease Tray	1
38	S11930Y	Griddle Plate Assembly	1
39	S20927Y	Flue Assembly, Breakfast Club	1
40	S20921	Cover	1
41	S13117	Handle, Cover	1
42	S15303	Regulator, NG	1
43	S15334	Regulator, LP	1
44	S12602	1/2 NPT x 3/8 Flare Adapter	1
45	S13224	Bezel Glass	3
46	S13270	Light Bezel Housing	
47	S13235	Light Bezel Knob	
<b>Non-Shown Parts</b>			
	S13313	Center Orifice, #82, NG	2
	S13314	Outside Orifice, #175, NG	2
	S13317	Center Orifice, #50, LP	2
	S13318	Outside Orifice, #100, LP	2
	S16399	Wire Harness, 12V	1
	S16400	Wire Harness, 110V	1
	S16401	Valve Harness	1



# WIRING DIAGRAM





# TWIN EAGLES

U S A

INNOVATION AND INSPIRATION ON FIRE™

## TWIN EAGLES WARRANTY

**LIMITED TWO YEAR WARRANTY:** Twin Eagles warrants the Dine and Breakfast Club to be free from defects in materials and workmanship under normal residential use for a period of two years from the original date of purchase. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling.

**ONE-YEAR FULL WARRANTY:** Twin Eagles warrants the Dine and Breakfast Club and all other components to be free from defects in materials and workmanship under normal residential use for a period of one year from the original date of purchase. Twin Eagles will repair or replace parts found to be defective at no cost to the original purchaser. Warranty service must be performed by a Twin Eagles authorized representative during normal business hours.

**NINETY (90) DAY RESIDENTIAL PLUS WARRANTY:** This warranty applies to applications where use of the product extends beyond normal residential use such as bed and breakfast inn and private clubs. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling. This warranty excludes all commercial locations such as restaurants and food service locations.

### WARRANTY LIMITATIONS & EXCLUSIONS

This warranty shall apply only to the products purchased and located in the continental United States and Canada. The warranty coverage begins on the original date of purchase and proof of date of purchase is required. To activate the warranty, we require that you send in the attached warranty registration card. This warranty applies only to the original owner and may not be transferred.

This warranty excludes discoloration, surface scratches, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions and are to be expected with any outdoor product. This warranty does not apply to damages resulting from negligence, alteration, misuse, abuse, accident, natural disaster, loss of electrical power to the product for any reason, improper installation or improper operation, unauthorized adjustments or calibrations, dings, dents, scratches, or damages due to harsh cleaning chemicals. This warranty does not apply to commercial use, or to products with altered or removed serial numbers. Display models are generally sold "as is" and are subject to the following warranty exclusions: missing components, scratches, dents and other exterior or cosmetic damages, electrical, gas and ignition system. Twin Eagles shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.

**WARRANTY SERVICE & REPLACEMENT PARTS:** Call your authorized selling dealer or call Twin Eagles directly at **800-789-2206**. Be prepared to furnish the following information: Purchaser's name, model and serial number of the grill, date of purchase and the accurate description of the problem. Twin Eagles will not pay for service calls for correcting an installation problem. Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request and making the grill accessible for service. In the event of any warranty replacement, all removal, replacement, installation and shipping costs are the responsibility of the owner.

Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on consequential damages. This warranty gives you specific legal rights and you may have other rights, which vary from state to state.



# HOW TO OBTAIN SERVICE

For service, please contact your TWIN EAGLES dealer or call TWIN EAGLES direct at (800) 789-2206 or (562) 802-3488 or fax (562) 802-3391

Mailing address:  
Twin Eagles, Inc.  
13259 East 166<sup>th</sup> Street  
Cerritos, CA 90703

Visit us at <http://twineaglesgrills.com/>

Please provide:

- Model number
- Serial Number
- Date of Purchase
- A description of the problem



## WARRANTY REGISTRATION

Customer Name

Model #

Address

Serial #

City, State

Date Purchased

Zip

Dealer's Name

Phone #

Dealer's Address

e-mail:

THIS WARRANTY REGISTRATION CARD MUST BE RETURNED WITHIN THIRTY DAYS OF PURCHASED TO PROPERLY ACTIVATE YOUR WARRANTY. THIS INFORMATION IS FOR INTERNAL USE ONLY.

OR YOU MAY REGISTER ONLINE AT <http://twineaglesgrills.com/contact/>



INNOVATION AND INSPIRATION ON FIRE™

Customer Service  
ATTN: Warranty Department  
13259 East 166<sup>th</sup> Street  
Cerritos, Ca 90703

Fax No. 562 802-3391