

Salamander/ Cheesemelter Broiler **Operating Instructions**

Before you begin, please read these instructions carefully to use this product correctly, to make the product perform ideally, and to avoid hazards.

Models: ATSB-36/ ATCM-36

Dear customers and users:

Thank you for purchasing our products. In order to be able to better use this product, please read these instructions carefully before any operation, and follow the guide, to avoid any unnecessary trouble during using.

Please keep this instruction manual in a safe place for convenient reference and operation.

This instruction manual is subject to any change without further notice, and the manufacturer reserves the right of final interpretation.

The appliance is designed for commercial purposes, not for household use.

A statement instructing the purchaser to post in a prominent location instructions to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.

FOR YOUR SAFETY

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

The Installation, Operation and Maintenance Guide

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1、 Safety Protection

△ Please make sure that the operator is an authorized and licensed technician before you allow him/her to install and operate the products. Be sure to strictly follow this instruction guide during installation and using. The manufacturer is not responsible for any dangers or accidents caused by improper operation or maintenance.

△ Do not store flammable or explosive objects around the product. Keep all flammable and explosive objects at a safe distance away from the product for normal use.

△ Place the product in a reasonable position. Regarding related matters of gas, customer should execute the requirements of local gas supply sector;

△ If you smell a gas leak, turn off the gas valves immediately and call the gas company;

△ The product should not be operated by those under 18 years of age, or those with physical or mental disorders, or disabilities that lack the necessary knowledge or experience unless with appropriate instructions and sufficient safety.

2、 Brief Instruction

The product is our company's gas Salamander / Cheesemelter Broiler series. The series of products have novelty design, reasonable structure, simple operation, durable use and easy maintenance. By using of infrared ceramic plate burner, heating up quickly, burning smooth, efficient energy saving, infrared radiation heating baking system without touch, also, according to the requirements of raw materials and baking through the roaster to adjust the heating distance between ingredients and heating source, left and right burner Independent control with normal fire device, easy to ignite the main fire burner. It is an ideal cooking appliance in the industry of hotel, supermarket, western restaurant, fast food restaurant and food.

3、 Manufacture' s Authority and Responsibility

Banning of all or partial transformation to the products without the manufacturer's explicit authorization.

Manufacturers refused to undertake responsibility to third parties as

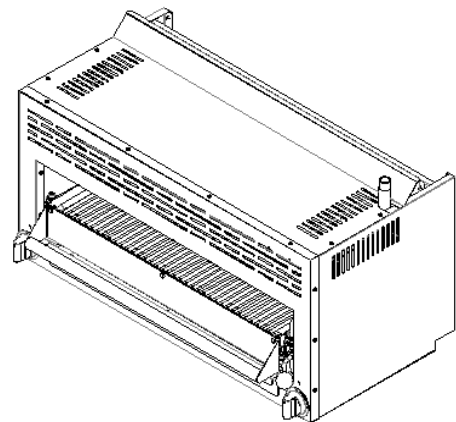
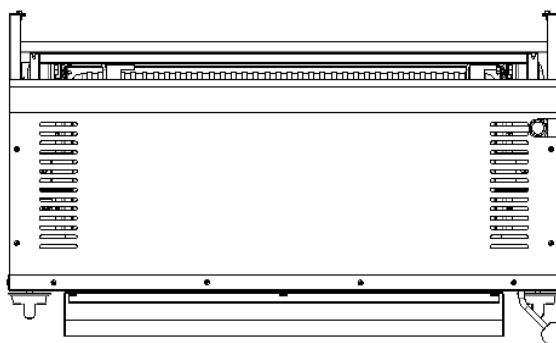
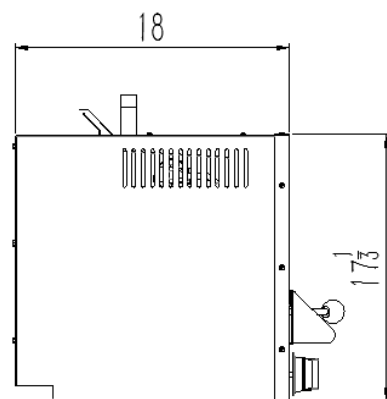
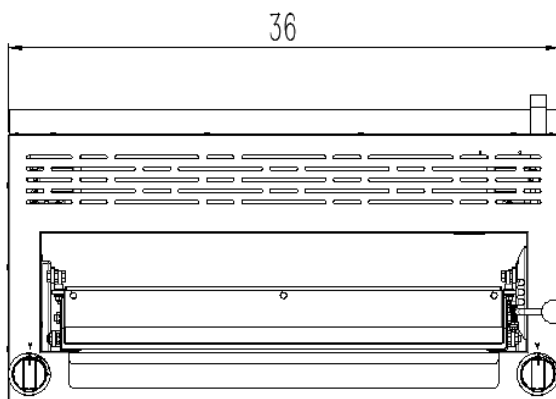
the following reasons:

- △ Not follow this instruction guidance and warning in in using and testing;
- △ Not in accordance with the requirements of technical parameters using this product;
- △ Incorrectly or irrationally using the product by untrained personnel;
- △ Not obey the local law using this product;
- △ Be repaired or changed by unauthorized technicians;
- △ Use the spare parts or accessories provided by non-manufacturers;
- △ Accidents caused by force majeure;
- △ Not strictly comply with related guide of this instruction by any reason.

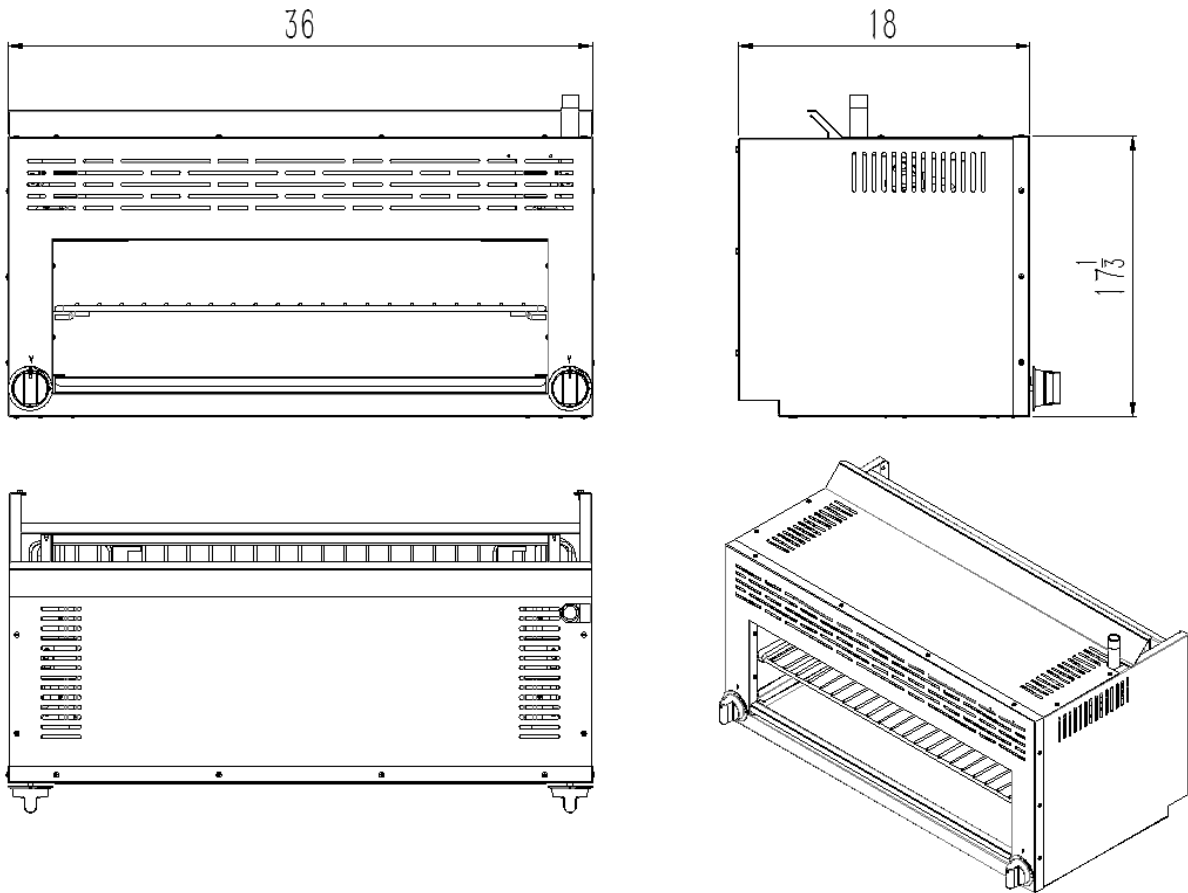
4、Parameter Specifications

4.1、Size and package parameter information

ATSB-36



ATCM-36



<Table 1>

Model	Overall dimensions (IN) L x W x H	Packing size (IN) L x W x H	Interior dimensions (IN) L x W x H	Net weight (Kg)	Gross weight (Kg)
ATSB-36	36*18*17 $\frac{1}{3}$	40*24 $\frac{3}{5}$ *25 $\frac{2}{5}$	31 $\frac{4}{5}$ *15 $\frac{1}{2}$ *4	65	76
ATCM-36			31 $\frac{1}{2}$ *15 $\frac{1}{2}$ *8 $\frac{1}{3}$		

4.2、Information of Gas Supply and Burner

The minimum supplied gas pressure regulator is factory set at 5” Natural Gas W.C, and 10” L.P. Gas W.C. The external thread of product’ s intake-tube is 3/4 inches.

<Table 2>

Model	#of burners and control method	Gas Species	Intake-tube pressure (in. W. C.)	Per BTU B. T. U. /h	Total BTU B. T. U. /h	Nozzle No.
ATSB-36	2 set Independent control	Natural Gas	5	20,000	43,000	#47
		L.P. Gas	10	20,000	43,000	#54
ATCM-36	2 sets Independent control	Natural Gas	5	20,000	43,000	#47
		L.P. Gas	10	20,000	43,000	#54

5. Transport and Storage

In the process of transportation, handle carefully and keep upright to prevent damage of the product packing. Wrapped equipment should not be in open air for a long time, and shall be placed in a well-ventilated and non-corrosive gases warehouse. When equipment needs temporary storage, rainproof measures should be taken.

6. Installation and Debugging

⚠ Any erroneous installation, adjustment, refit, overhaul or maintenance may cause property damage or personal injury. The work shall be performed by authorized and licensed technicians, otherwise the manufacturer has the right not to provide warranty service;

⚠ Only be installed in accordance with the local code. If no similar standard, you should conform to the National Fuel Gas Code, ANSI Z223.1/NFPA 54, the National Gas Installation Code, CSA-B149.1, or the L.P. Gas Installation Code, CSA-B149.2 as applicable;

⚠ The appliance 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 1/2psi (3.45kPa).

6.1. Unpacking and Installation

⚠ Please dispose of all packaging materials and residues after unpacking;

⚠ Check the equipment. If it is damaged, please keep wrappers and receipts which must be signed by the carrier representative (Driver), and contact the

carriers to pursue a claim within 15 days after receiving;

⚠ Check all accessories complete. Refer to P16 table 7;

⚠ Do not tear up any label or logo before using;

⚠ Please read these instructions carefully before installation and operation. Please contact your local agent if you have any questions;

⚠ The stove shall be horizontal installed on the solid, anti-skidding and incombustible object, and at the water-proof working area with sufficient light and far away from the children and customers;

⚠ The installation position is a well-ventilated place in accordance with the local regulations;

⚠ The charbroiled must be installed under the matched cooking fume exhauster according to the local regulations;

⚠ **Important: Installation and ventilation laws, and codes are very different, you should state and comply with all codes of the National Fire Protection Association Inc when it comes to requirements for installation of equipment;**

⚠ The appliance area must be kept free and clear of all combustibles. This unit is design-certified for the following installations only.

<Table 3>

COMBUSTIBLE		NONCOMBUSTIBLE	
BACK	SIDES	BACK	SIDES
4	4	0	0

⚠ Supplied gas pressure regulator is factory set at 5” Natural Gas W.C, and 10” L.P. Gas W.C;

⚠ Do not put anything around the equipment, and on the counter top and periphery, in order to avoid influencing combustion and air circulation;

⚠ Keep enough distance in front and sides of the equipment to take apart the control panel and side panel. All major parts, in addition to the burner remove from the front and the side.

⚠ It may be necessary to adjust the balance of air input by authorized and licensed technicians;

⚠ Thread glue must be resistant to the action of liquefied petroleum gases.

⚠ **Warning! Use soap water or testing instrument to test whether piping joint leaks or not before using, and forbid using an open flame to test!**

After installing completely, you should check gas supply pressure. Use a pressure gauge which is equipped with liquid (such as U-type pressure gauge, the minimum value is 0.1mbar) or a digital pressure gauge to test. Steps are as following:

- Remove right-side panel, and needle type pressure joint screw arbor (Fig.1), then slip rubber tube of pressure gauge over needle type pressure joint;
- Start the equipment in accordance with the instructions, measuring gas supply pressure (dynamic pressure) in the work state;
- Access to the equipment if measured data within the limits of Table 2, otherwise, you will need to adjust gas pressure regulating valve or contact gas supplier to bargain;

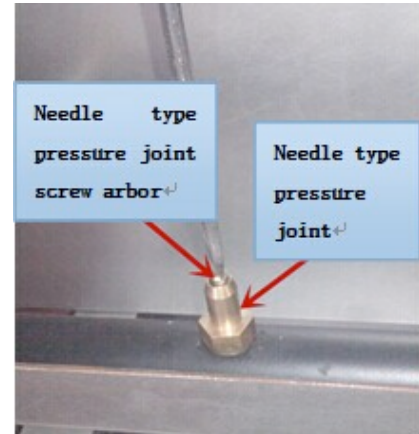


Figure 1

- Unplug pressure gauge after you accomplish pressure testing, then install needle type pressure joint screw arbor. **Important: must screw joint screw arbor, to prevent gas escape!**

6.2 Debugging

It's very important to debug the new stove. Through the comprehensive system test of equipment, we can ensure function and safety performance of products. Discovering any potential problems before use (such as equipment's placement, ventilation, operation, etc), can avoid costly losses.

7. Safety Notices and Precautions

⚠ **Warning!** For your safety, do not place petrol and other flammables nearby. Please keep clean and free of flammables surroundings. (Read ANSI Z83.14B, 1991 for reference)

⚠ **Warning!** Any erroneous installation, adjustment and refit may cause property damage or personal injury and maintenance failure. Read the instructions carefully before installation and using.

⚠ **Warning!** Operation instruction must be placed in a conspicuous location.

When customers smell gas in the process of using, should take safety precautions immediately. Immediately turn off the main gas valve, extinguish all heat and flames, and call 911. Safety information can be obtained from your local gas suppliers.

When using this equipment, safety precautions should always be followed, including the following:

⚠ After using, the burner and external surface will still be scalding.

Must take care when touching these positions;

⚠ Do not directly touch the burner and external surface when the ranges and griddles are operating;

⚠ Turn off the equipment as repairing, maintaining and cleaning;

⚠ If the equipment has any problems of equipment damage, gas piping leaks, igniter or valves damage, or lose product accessories, do not operate, and call for the service immediately;

⚠ The use of attachments not recommended or sold by the manufacturer may cause fire, personal injury or even death;

⚠ Do not use out of doors;

⚠ The appliance is used to bake the food and shall not be used for other purposes;

⚠ The equipment does not contain any user-serviceable parts. Dealers or technicians will repair it. Do not take apart any spare parts without authorization;

⚠ Never change any other parts without authorization to this equipment, otherwise, may cause hazards, and the manufacturer has the right not to provide warranty service;

⚠ Steel cutting producers used to manufacture with sharp edges. The manufacturer has dealt with these sharp edges during production, however, we insist the operator take care when in contact with this piece of equipment;

⚠ Always keep hands, hair and clothing away from heating source.

⚠ Wait the unit cools down before cleaning. Because the unit is too hot to handle after using.

8. Operating Instructions

⚠ Before operating, make sure to place the unit horizontally, and place the catch tray properly.

⚠ The pilot light has been set at the factory. Each burner has a pilot light.

- ⚠ Do not use fan or air-conditioning blowing at the flame, in order to avoid extinguishing flame and cause safety accidents;
- ⚠ Install the matched cooking fume exhauster according to the local regulations of char broiler;
- ⚠ Make sure to keep the natural air circulation in the kitchen.
- ⚠ **When lighting pilots and checking for leaks, do not close to the combustion chamber with your face.**

8.1 Lighting the pilot light

Align "o" on the control valve knob with the corresponding arrow on the panel (Fig.2) make sure all knobs are in the close state. Light and hold an ignition source at the pilots. The pilot light may not be lighted immediately, for existing gas in the pipe. Wait a minute, the pilot light will be lighted after the gas extinguished.

Tips: Remove the slag tray, you can use a flat-blade screwdriver to close and open often fire (Fig.3).

8.2 Igniting the main burner


Revolve the main fire control valve knob anticlockwise after lighting the pilot light, then the main fire burner is lighted by the pilot light. The power of burner increases as revolving angel increases. When the knob “” is rotated to the arrow on the alignment panel, burner is in the maximum power (Fig.4).



Figure 2



Figure 3



Figure 4

8.3 Turn off the valve

Revolve the control valve knob clockwise to "0" (Fig.2), so that extinguish flame of the main burner, but the pilot light still works.

After turn off the equipment, the main fire should be stop more than 5 minutes before next use.

8.4 Stove Operation

Before using the stove for the first time, please use a mild detergent to wipe it clean. Do not use corrosive or abrasives detergent.

Turn the burners on about 15-20 minutes before broiling for preheating, according to the cooking requirement to adjust the flame size.

Notice: When first preheating, the furnace will smoke above. This is caused by protective lipids on the burner and other parts are heated, it is normal, and it will be eliminated after the power up to the maximum for burning an hour.

9. Cleaning and Maintenance

⚠ Do not use any abrasive or flammable detergent to wipe;

⚠ Do not hose down, immerse or pressure wash any part of the cooker, excluding the catch tray;

⚠ Do not use abrasive cleaning matters to wash, even not use corrosive detergent!

⚠ **Warning:** Before cleaning, all control valves must be turned off. Strictly follow the lighting instructions to work again after cleaning!

⚠ **Warning:** Wait for the equipment to cool down after the unit has been turned off before you clean!

⚠ Cut off the gas source when not in use;

⚠ If the equipment is not used for a long time, clean the surface by wiping it with a soft cloth and place it in a well-ventilated area;

⚠ Comprehensively check the equipment at least once every year by authorized and licensed technicians;

⚠ The product is made of 90% metals, and can not be discarded everywhere. Deal with it in accordance with the local codes.

⚠ Instructions to clean appliance regularly with recommended cleaning agents, if necessary.

Recommended cleaning methods

<Table 4>

Items	Methods	Times
Body	Wipe it with a soft cloth and mild detergent;	daily
Control panel	Turn off valves when not in use; Wipe panel and control valve knob with mild detergent.	daily
Catch tray	Pull out catch tray from front body until the equipment cools down. Use a cloth with cleaning agent to wipe unit surface, wipe up residue. Reinstall after cleaning. Warning: if the catch tray is permitted to fill too high, should be cleaned!	Per use

10. Troubleshooting

<Table 5>

Problems	Possible causes	Problem solving
Not lighting	1. Insufficient gas pressure in pipe	1. Contact the local gas supply dept.
	2. Nozzle occlusion	2. Dredge nozzle
Ignite the pilot light but not the main fire	1. Insufficient gas pressure in pipe	1. Contact the local gas supply dept.
	2. The main fire nozzle occlusion	2. Dredge nozzle
	3. Gas control valves have problems	3. Change gas control valves
	4. The pilot light and the main fire's distance is too far	4. Adjust the distance of them
Close gas and heard a sound of fire	1. Insufficient gas pressure in pipe	1. Contact the local gas supply dept.
	2. Not match nozzle aperture with gas resources	2. Adjust nozzle diameter
	3. Flow of connection pipe is not enough	3. Increase pipe's allowable flow
Yellow flame and black smoke	1. Use bottom gas	1. Change gas
	2. Not match nozzle aperture with gas resources	2. Adjust nozzle diameter
	4. In the peak of using gas, sources of gas float heavy	4. Turn down valves flow. Turn it up after the peak

The problems mentioned above are only for reference. If any fault occurs, please stop using, and contact technicians to check and repair. Safety first, turn off the power and gas supply before maintenance.

10. Exploded view

The use of parts provided by other companies, our company has the right not to provide warranty service;

⚠ Order replacement parts from authorized representatives and after-sale service agency.

⚠ Provide the model number, serial number and description when you order components.

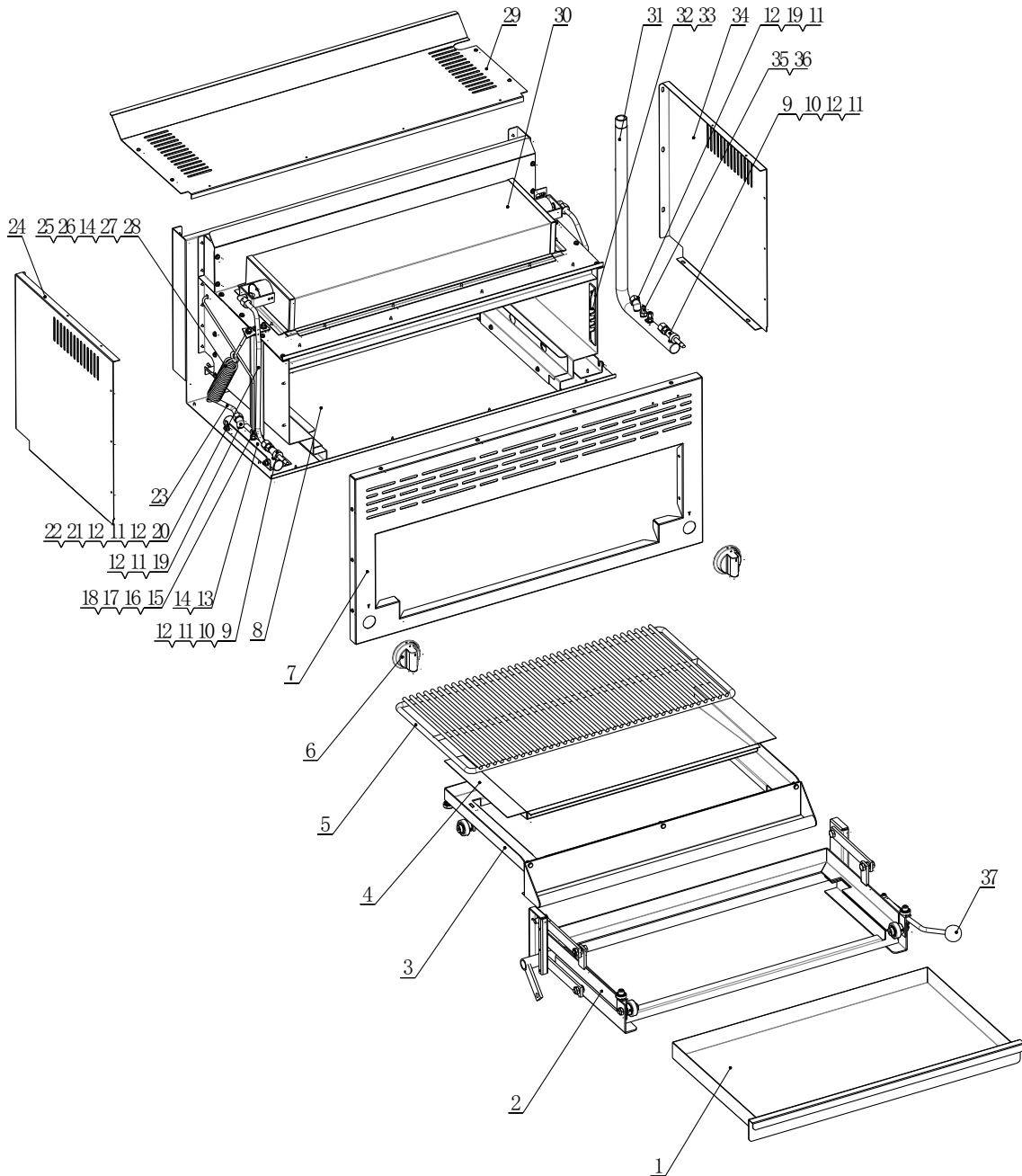


Figure 5

〈Table 6〉

No.	Matters Code	Component name	Qty	Dimensions (mm)/Model	Remark
1	21208001008	Catch tray	1	715*410*60	ATSB-36
	21108002033			770*395*27	ATCM-36
2	21208001002	Lifting parts	1	845*463*200	ATSB-36
3	21208001006	sliding parts	1	730*445*96	ATSB-36
4	21108001047	Oil guide plate	1	708*300*15	ATSB-36
5	301100014	Net Rack	1	710*356*19	ATSB-36
	301100015			770*365*26	ATCM-36
6	301140012	knob	2		ATSB (CM) -36
7	21108001045	Front Control panel	1	915*440*26	ATSB-36
	21108002045				ATCM-36
8	21208001001	stove body assembly	1	910*454*435	ATSB-36
	21208002001				ATCM-36
9	301030002	A18 stopcock	2	A18-318	ATSB (CM) -36
10	301050047	Copper connector	2	3/8 to M16	ATSB (CM) -36
11	301050012	Copper hoop	6	Φ 10	ATSB (CM) -36
12	301080007	Copper nut	6	M16	ATSB (CM) -36
13	301070061	ATSB-36 input pipe (left)	1		ATSB (CM) -36
14	301080002	Galvanized flange nut	9	M6	ATSB (CM) -36
15	301030037	Normally open fire valve (single)	2	AP5-2	ATSB (CM) -36
16	301050006	Pilot fire input fire	2	φ 6. 35 bellows	ATSB (CM) -36
17	21108001051	Pilot light head stator	2		ATSB (CM) -36
18	301030046	Kindling support (NA)	2	TYPE-5	ATSB (CM) -36
	301030047	Kindling support (L. P.)			
19	301050048	copper elbow	2	1/8 to M16	ATSB (CM) -36
20	301050049	Pilot fire intake pipe	2	φ 10 bellows	ATSB (CM) -36
21	301050051	copper elbow	2	1/4 to M16	ATSB (CM) -36
22	301050052	nozzle (NG)	2	#47	ATSB (CM) -36
	301050053	nozzle (LP)		#54	
23	301050050	Inlet connection pipe	1	φ 10 bellows	ATSB (CM) -36
24	21108001052	Side block panel (left)	1	453*438*27	ATSB (CM) -36
25	301081013	Galvanized hexagonal bolt	2	M6*16	ATSB-36

26	301170051	stator of connecting rod	1		ATSB-36
27	301060065	connecting rod of spring	1		ATSB-36
28	301990018	extension spring	1		ATSB-36
29	21108001044	upper cover	1		ATSB(CM)-36
30	301010014	ATSB-36 burner	1		ATSB(CM)-36
31	301070060	ATSB-36 input pipe	1		ATSB(CM)-36
32	21108001046	Lift the adjustment slot	1		ATSB-36
33	301081030	Nickel plated cross pan head self-drilling screw	22	ST4. 8*12. 5	ATSB(CM)-36
34	21108001043	Side block panel (right)	1	453*438*27	ATSB(CM)-36
35	301060001	Needle type pressure joint	1	1/8"-27NPT	ATSB(CM)-36
36	301060002	Needle type pressure joint screw arbor	1	M5*23	ATSB(CM)-36
37	301120014	ball knob	1		ATSB-36

12、Accessories List

<Table 7>

Name	Code	Qty
Net Rack	301100014 (ATSB-36)	1 pieces
	301100015 (ATCM-36)	
pressure maintaining valve	301030011 (NA)	1 pieces
	301030013 (L. P.)	
instructions	304080151	1 pieces
the connecting rod	21108001042	2 pieces
setscrew	301081046	4 pieces

Notice:

1、Pressure maintaining valve connects with air intake, must be installed by authorized and licensed technicians, to ensure interface tightness.

2、The pressure regulator(s) have connected, the maximum load of natural gas cannot exceed 6" , and of LP cannot exceed 12" .

3、Adjustment range of the pressure regulator(s) is 3" -6" for natural gas, and 5" -12" for L. P. .



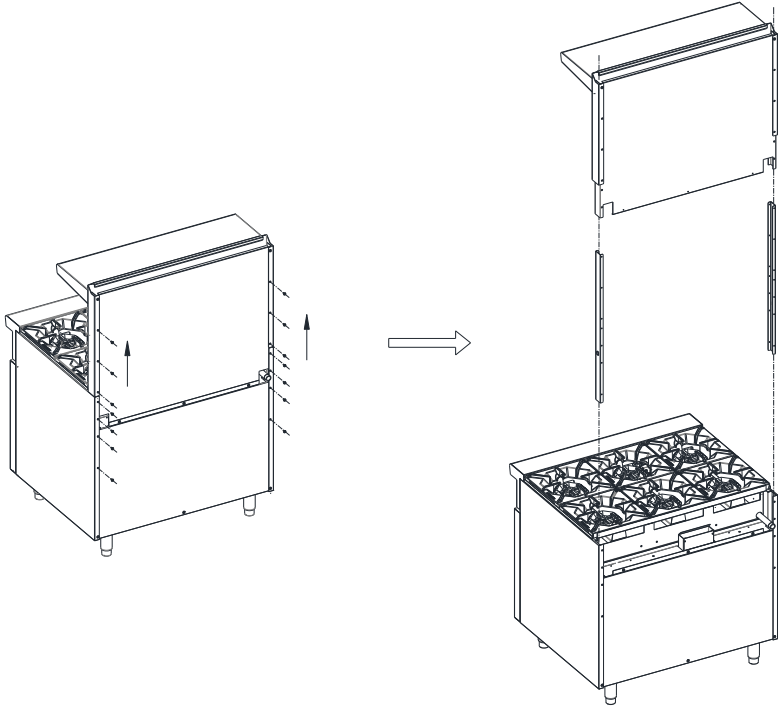
Conforms to ANSI STD Z83.11-2016
Certified to CSA STD 1.8-2016
Conforms to NSF/ANSI STD.4

Our products have the advantages of good durability and low maintenance charge. But to update some components and necessary maintenance, can prolong life length of the products. Contact the dealer for assistance. In order to avoid confusion, please follow the format in figure 5 and table 6.

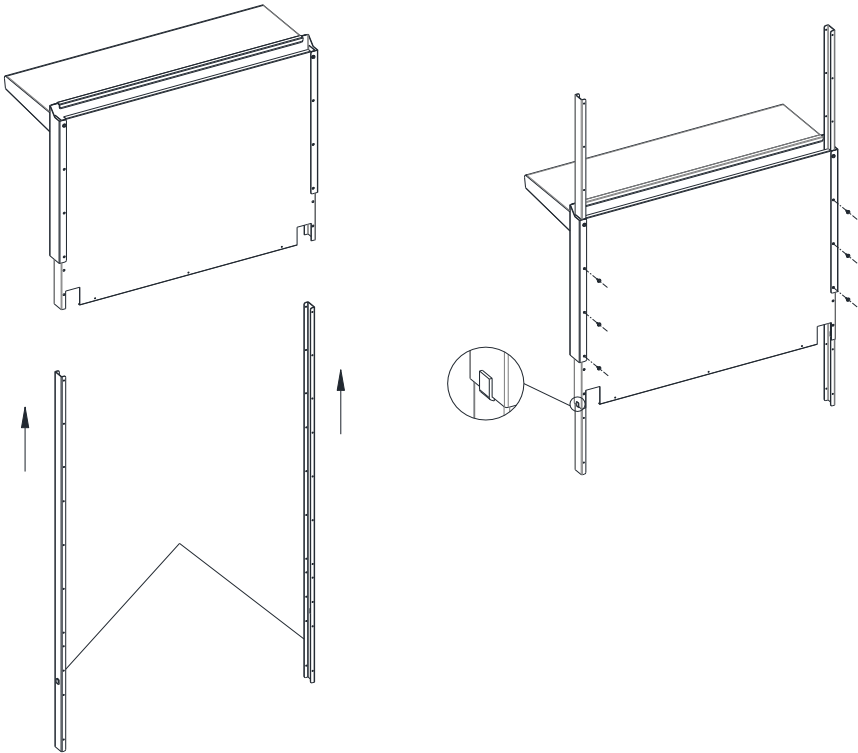
Way To Instal of Salamander/ Cheesemelter Broiler

一、 Assembly Diagram for Salamander/ Cheesemelter Broiler with 36” Gas Restaurant Ranges

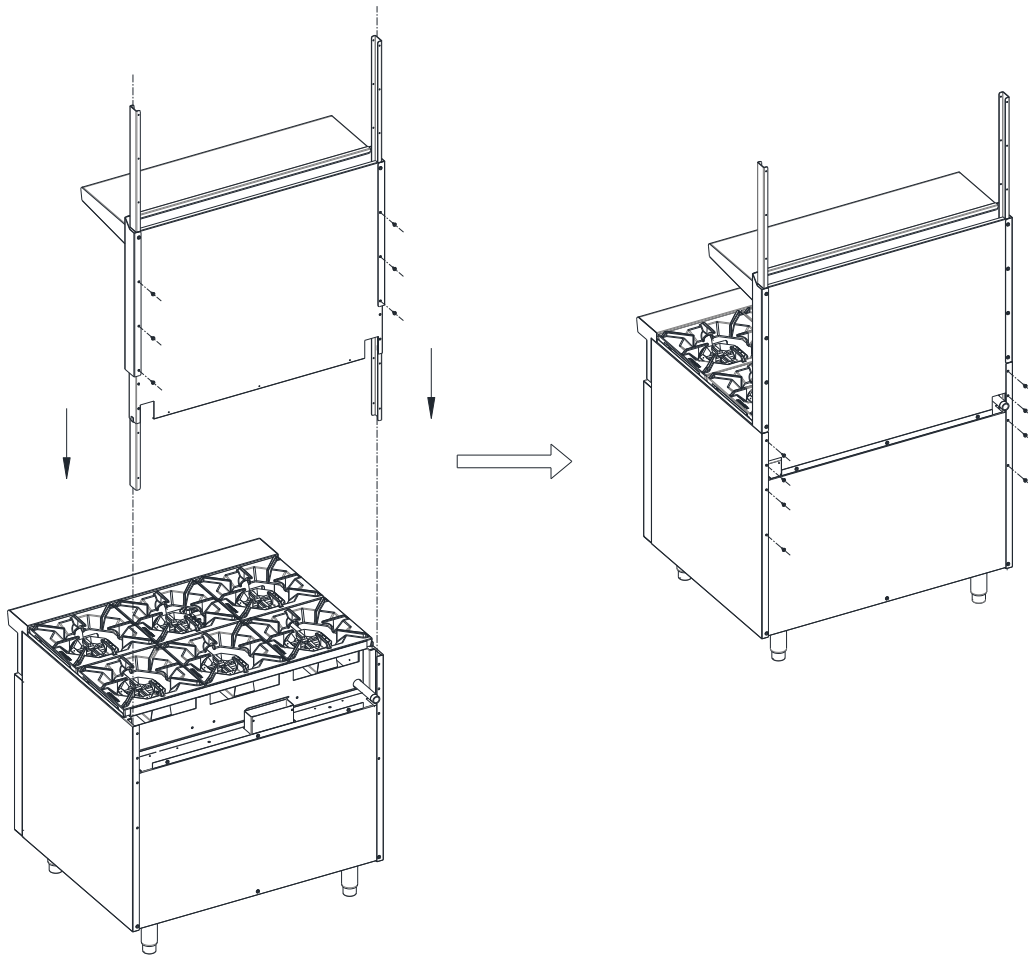
Step 1: Remove the rear panel and inserted bar of 36” Gas Restaurant Ranges



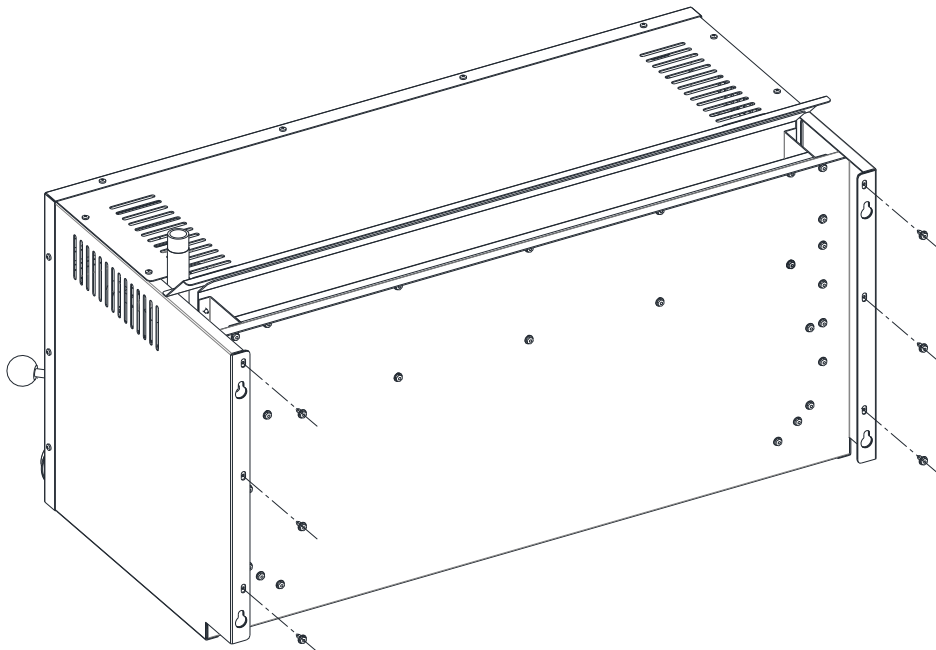
Step 2: Insert the connecting rod (21108001042) into the corresponding position of the rear panel, and then fixed by tapping screws.



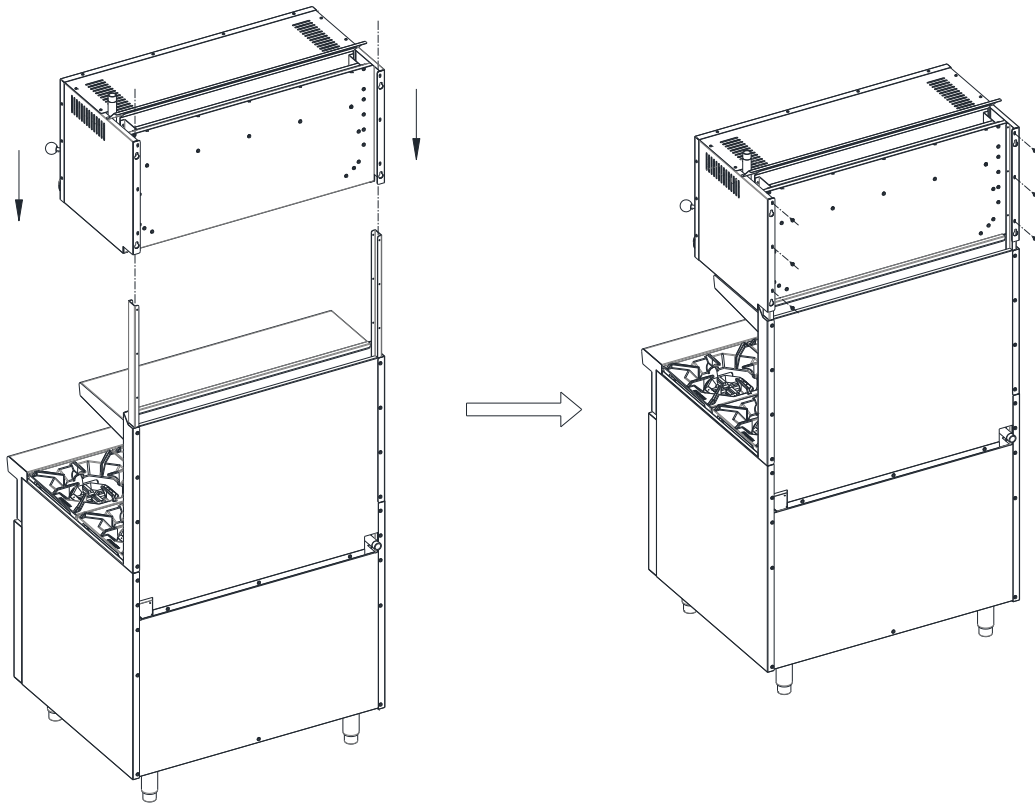
Step 3: Install the connected rear panel onto the ranges, and fixed by tapping screws



Step 4: Remove the tapping screws from Salamander Broiler's rear panel.



Step 5 : Insert Salamander Broiler into the corresponding position of ranges by lifting jack, and fixed by tapping screws.



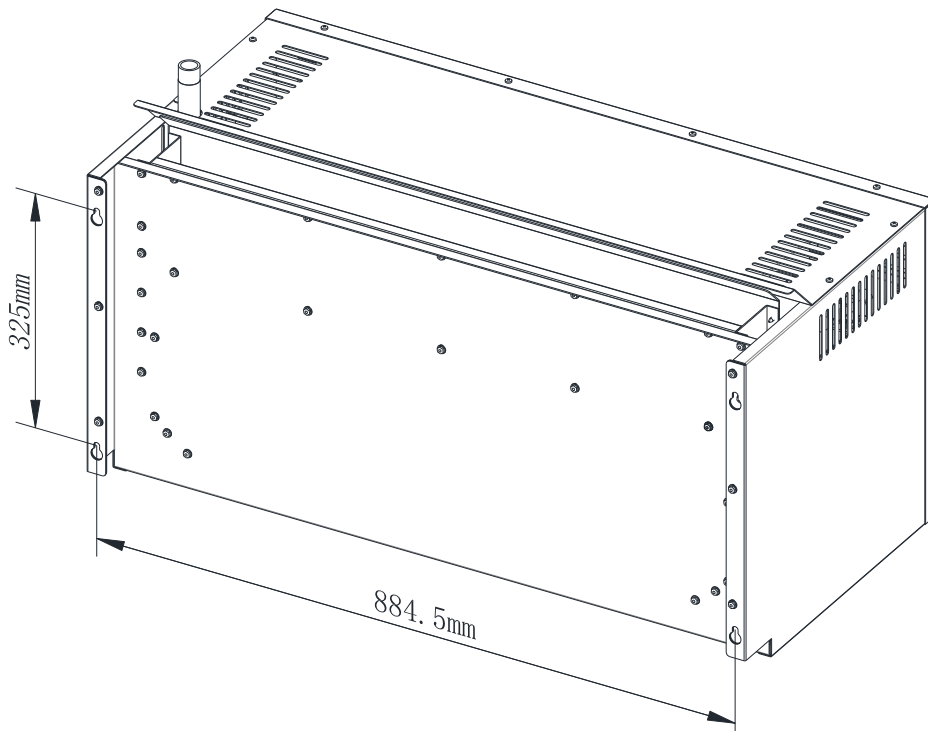
Note: 1、 Must put the range on flat ground.

2、 Please be careful when install the Salamander Broiler onto range.

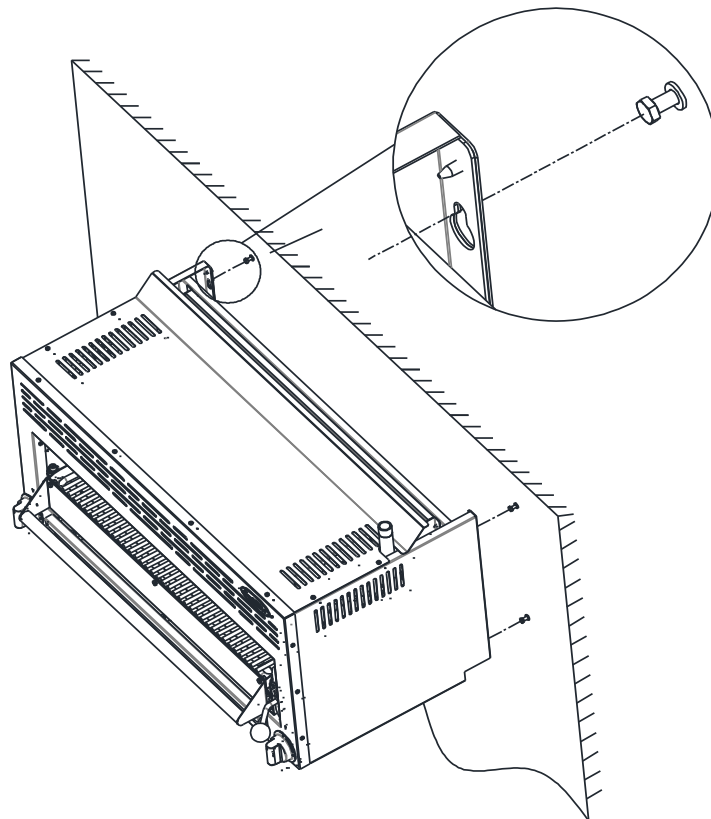
Remind: When installing the Salamander Broiler onto range, it can remove flat net and slide frame to reduce weight.

二、Assembly Diagram for Salamander/ Cheesemelter Broiler hanging on wall

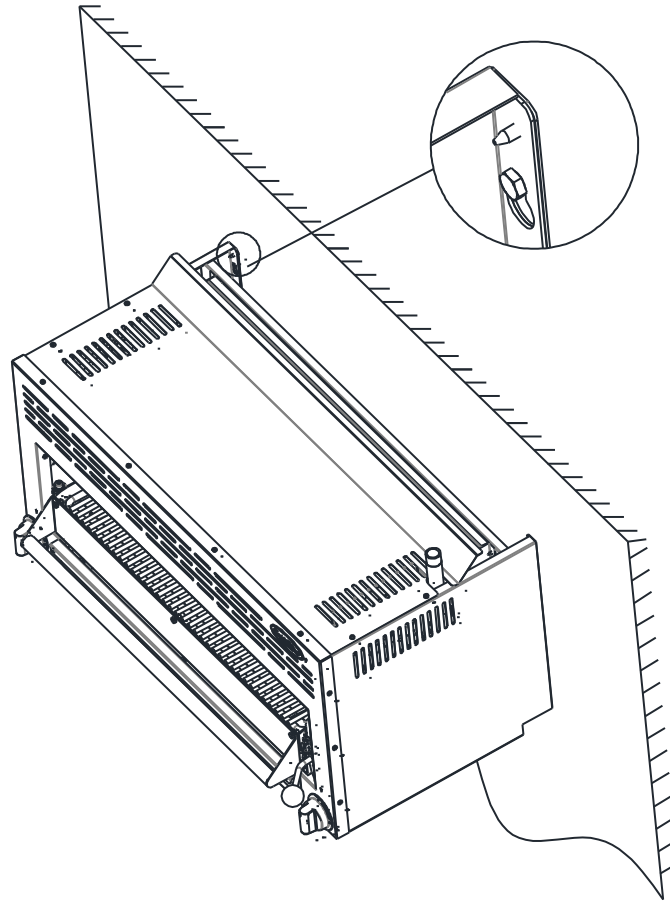
Step 1: Using a percussion to drill a $\phi 8\text{mm}$ hole on the wall vertically, and make sure the hole is corresponding to the hardy hole on rear panel of Salamander Broiler.



Step 2: Remove the sundries from hole and put setscrew (301081046) into the hole, tighten the screws 2-3 buckle with wrench, after it is tight, then screw out about 5mm.



Step 3: Hanging the hardy hole which is on Salamander Broiler rear panel, onto the corresponding screw by lifting jack and fixed by wrench.



- Note:
- 1、 The wall for drilling hole must be uniform, hard, flat and normal to ground.
 - 2、 Please be careful when hang the Salamander Broiler onto wall.