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JADE CHEESEMELTERS

MODELS: JCM Series

INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS

NOTE: Instructions must be posted in a prominent location, which will instruct the user in the event that he/she detects the odor of gas. This information shall be obtained from your local gas company.

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

WHAT TO DO IF YOU SMELL GAS
- Open Windows
- Do not touch electric switches
- Extinguish any open flame
- Immediately call your gas company

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

Adequate clearances must be provided in front, rear and at sides of appliance for servicing. The appliance area must be kept free and clear from combustibles. There must be no material or obstacles obstructing the flow of combustion and ventilation air.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

IMPORTANT: Read these instructions carefully before starting the installation. Upon receipt of your equipment, thoroughly inspect it for any damage. If any damage is noted, immediately file a claim with the trucking company. Failure to contact the trucking company immediately may result in their refusal of your claim. After checking for damage, examine the markings on the equipment to ensure that type of gas is correct.

PREPARATION FOR INSTALLATION

Safe and satisfactory operation of your equipment depends to a great extent upon its proper installation. Installation must conform with local codes, or in absence of local codes, to the National Fuel Code**,** *ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1 or* latest edition.

- The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psig (3.45 kPa).

- 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 system at test pressures equal to or less than ½ psig (3.45 kPa).

CLEARANCES AND VENTILATION

- This appliance is design certified for installation in noncombustible locations only. Keep appliances area free and clear from combustibles.

- The area in front of and above the appliance must be clear to avoid any obstruction of flow of combustion and ventilation air. Means must be provided for adequate supply and adequate clearance for air openings into the combustion chamber.

- Adequate clearances must be provided in front and at sides of the appliance for servicing and proper operation.

INSTALLATION AND GAS PIPING

- The gas pressure regulator supplied with the appliance must be installed on the appliance prior to connecting the equipment to the gas supply line. The regulator pressure is set at 5" W.C. on natural gas and 10" W.C. on propane gas.

- Your Cheesemelter is designed for either of the following installations:

  Following these instructions for wall mounted installation.

  1. Secure wall bracket firmly to wall. Bracket must be horizontal.

  2. Hang Cheesemelter on wall, making sure that bracket located at the rear of the appliance engages with bracket on wall.

JCM - CHEESEMELTER
NON COMBUSTIBLE INSTALLATION INSTRUCTIONS

FIG 1

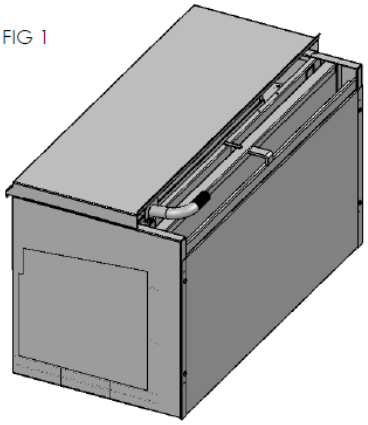
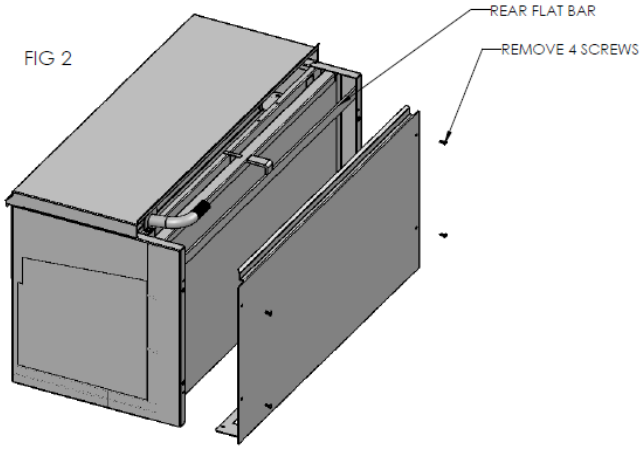


FIG 2



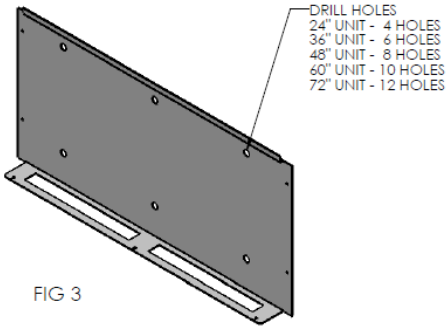


FIG 3

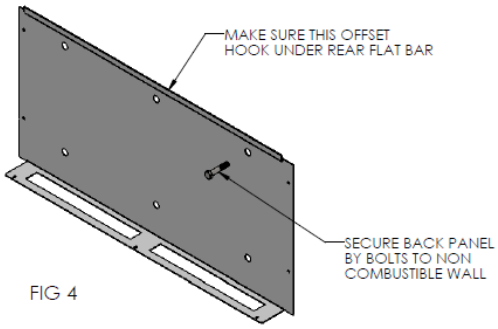


FIG 4

MOUNT TO NON-COMBUSTIBLE CONSTRUCTION ONLY

- Connect appliance to gas supply line. The gas supply line must be at least ¾" pipe size. Use pipe sealant on all pipe joints. Sealant must be resistant to the action of LP gases.
- Check all connections for leaks, using a soap and water solution.

CAUTION: DO NOT USE AN OPEN FLAME FOR CHECKING GAS LEAKS.

LIGHTING AND RELIGHTING INSTRUCTIONS

- Your range is equipped with constant burning lighters. Lighters and burners should be manually lighted immediately after the gas is turned on.

- The pilots should burn continuously unless the cheese melter is to be completely shut down. The cheese melter cavity has one or more pilots, each near the front of a pair of burners. If the pilots are extinguished, the pilot supply is NOT automatically interrupted. To light the pilots:
    1. Turn the control valves on the front of the cheese mleter to OFF.
    2. Turn on the gas supply to the cheese melter (if not already on).
    3. Light the pilots.
    4. Wait for 5 minutes before attempting t5o relight the appliance.

- Adjustments can be made through the observation openings in the front valve cover. Using a screwdriver, lighter flames can be adjusted by turning on lighter adjustment screw clockwise or counterclockwise.

MAINTENANCE INSTRUCTIONS

- Contact the factory, factory representatives or a local service company to perform maintenance and repairs.

- For daily cleaning, turn “ON” burner valve for two to three minutes and then turn “OFF.” Use warm water and mild cleanser to clean top grate.

- Once a month, clean burner with water and steel brush, ensuring that all burner parts are free of debris. As frequently as necessary, remove grease tray, empty and clean with mild cleanser.