

# OWNER'S MANUAL

## CHEESEMELTER & SALAMANDER

**CHEESEMELTER**  
**P/N: 99-5704**



**SALAMANDER**  
**P/N: 99-5702**



**MARKET FORGE**  
INDUSTRIES, INC.  
*An Employee Owned Company*

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Form No. S-2550 • 03/07

**MUST ORDER REINFORCEMENT CHANNELS IF MOUNTED TO AN OVEN OR RANGE.**

**FOR YOUR SAFETY**

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER UNIT.

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS, MUST BE POSTED IN A PROMINENT LOCATION IN THE KITCHEN AREA. THIS INFORMATION SHALL BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

**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.

- Installation of the equipment should be performed by qualified, certified and authorized personnel who are familiar and experienced with local installation codes.
- Before installation please read instructions completely and carefully.
- Do not remove permanently affixed labels, warnings or plates from unit.

**SHIPPING DAMAGE CLAIM PROCEDURE:**

The equipment is inspected and crated by skilled personnel before leaving our factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment.

*If shipment arrives damaged:*

Visible loss or damaged: Note on freight bill or express delivery and signed by person making delivery.

File claim or damages immediately: Regardless of extent of damages.

Concealed loss or damage: If damage is noticed after unpacking, notify transportation company immediately and file a "Concealed Damage Claim" with them. This should be done within 15 days from date of delivery made to you. Retain container for inspection.

- Please observe all local and national codes and ordinances.
- Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code ANSI Z223.1. In Canada, installation must conform to installation codes for gas burning appliances and equipment standard CAN/CGA-B149.1 or the Propane installation code CAN/CGA-B149.2 as applicable.
- A manual gas shut off valve must be installed in the gas supply line ahead of the unit and gas pressure regulator for safety and ease in servicing.
- The gas pressure regulator supplied must be installed on the unit prior to connecting the equipment to the gas line. Failure to install a regulator could be potentially hazardous and will void warranty.
- The unit and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing for that system at test pressures in excess of 1/2 PSI.
- The unit must be isolated from gas supply piping system, by closing its individual manual shut off valve during and pressure testing of the gas supply piping system at test pressure equal to or less than 1/2 PSI.

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# INSTALLATION

**RATING PLATE:** Information on this plate includes the model, serial number, BTU/hour input of the burners, operating gas pressure in inches W.C, and whether the unit is orificed for natural or propane gas. When communicating with the factory about a unit or requesting for special parts or information, rating plate data is essential for proper identification.

**EQUIPMENT MUST ONLY BE CONNECTED TO THE TYPE OF GAS IDENTIFIED ON THE RATING PLATE!**

**CLEARANCES:** The unit area must be kept free and clear of all combustibles.

MODEL	COMBUSTIBLE		NONCOMBUSTIBLE	
	REAR	SIDES	REAR	SIDES
<i>CHEESEMELTER (ALL SIZES)</i>				
99-5704	4"	4"	0"	0"
<i>SALAMANDER (ALL SIZES)</i>				
99-5702	4"	4'	0"	0"

**GAS CONNECTION:** The gas supply (service) line must be the same size or greater than the inlet line of the unit. Use a 3/4" NPT inlet. Sealant on all pip joints must be resistive or LP gas. Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT specify type of gas and elevation if over 2000 ft.

**MANUAL SHUT OFF VALVE:** this installer supplied valve must be in the gas service line ahead of the unit regulator in the gas stream and in a position accessible in the event of an emergency.

**PRESSURE REGULATOR:** Commercial cooking equipment must have a pressure regulator on the incoming service for safe and efficient operation, since service pressure may fluctuate on local demand. Regulator included

with unit and will have a 3/4" inlet/outlet openings and are adjusted at the factory for 5" W.C. (natural gas) or 10" W.C. (propane gas) depending on customer's order. Failure to install the pressure regulator will void warranty.

The arrow shown on the bottom of the regulator body shows the gas flow direction, it should point downstream to the unit. The red air vent cap on the top is part of the regulator and should not be removed.

**CONNECTIONS:** please check installer supplied intake pipes visually and or blow them with compressed air to clear any dirt particles, threading chips or any other foreign matter before installing a service line. When gas pressure is applied these particles could clog orifices. All connections must be sealed with a joint compound suitable for LP gas and all connections must be tested with a soapy water solution before lighting any pilots.

**AIR SUPPLY & VENTILATION:** The area in front of, around and above the unit must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must be maintained around the unit for easy servicing. Provision should be made for any commercial, heavy-duty cooking unit exhaust combustion waste products to the outside of the building. Usual practice is to place the unit under an exhaust hood, which should be constructed in accordance to the local codes. Strong exhaust fans in this hood or in the overall air conditioning system can produce a slight vacuum in the room and or cause air drafts, either of which can interfere with the pilot or burner performance and could be difficult to diagnose. Air movement should be checked during installation. Air openings of baffles may be to be provided in the room, if pilot or burner outage problem persists.

# OPERATING INSTRUCTIONS

## INITIAL PILOT LIGHTING:

### CAUTION

WHEN LIGHTING PILOTS AND CHECKING FOR LEAKS, DO NOT STAND WITH YOUR FACE CLOSE TO THE COMBUSTION CHAMBER.

Check all gas connections for leaks with a soapy water solution before lighting any pilots.

## LIGHTING & SHUTDOWN:

1. Turn all valves to OFF position.
2. Wait 5 minutes.
3. Turn pilot valve(s) adjusting screw counterclockwise, then light standing pilot and adjust flame 1/4" high.
4. Turn ON gas valve(s) to light main burner.

For complete shutdown, shut OFF gas valve(s) and turn pilot valve(s) adjusting screws clockwise to shut off gas to the pilot(s).

# MAINTENANCE

## CLEANING CHEESEMELTERS & SALAMANDERS:

1. Remove large pieces of food residues and carefully scrape spill lovers from drip tray below the cooking surface.
2. Wash all exterior and interior surfaces with hot soapy water solution. Do not use any abrasives on any other portion of the stainless steel surface.
3. Cast iron grates should be scraped frequently with a wire brush and periodically soaked in soapy hot water to remove grease particles. Never expose the grates to excessive heat for the purpose of burning excess grease. This practice could shorten the useful life of the grates.
4. Infra-red burners available on Cheesemelters and Salamanders are self cleaning. The use of any solvents or wire brushes nay damage tiles.
5. For charbroilers use lava rock. This pumice rock is highly porous and relatively self cleaning. The lava rock should be turned over about every week depending upon the amount of cooking and type of food prepared.

High heat will effectively clean and burn off grease. A loosely places lower layer of rock will serve as an effective base. About one half layer of rock should be added to compensate for hot pots. Over filling the char broiler will obstruct proper air flow creating poor combustion and uneven heating pattern and will ultimately shorten the useful life of cast iron bottom grates and burners. As the lava rock disintegrates over a period of time it needs replacement.

# SPECIFICATIONS

## **CHEESEMELTER:** 99-5704

**SIZE:** 19" High x 18" Front-to-Back  
(483mm High x 456mm Front-to-Back)

### **DESCRIPTION:**

The Market Forge premium cheesemelter / broiler is fitted with standard features, where considered optional by other manufacturers.

The supreme infra-red burner responds with instant heat and design engineered to allow for even rapid cooking.

Easy access to the controls, premium quality and appearance completes the Market Forge Heavy Duty Cheesemelter / Broiler.

### **STANDARD:**

- Recessed Control Valve for east access.
- Heavy Duty Atmospheric Infa-red burners.
- Stainless Steel Side Panels and Front Panel.
- Constant Pilot for Instant Ignition.
- Available as a Wall, Counter or Range Mount.

### **INFRA-RED BURNER:**

Equipped with a gas fired atmospheric infra-red burner. Adjustable gas valve and continuous pilot.

### **RANGE MOUNTING:**

Available to mount on any Market Forge Range using optional heavy duty reinforcement channels that fit existing back guards.

### **COUNTER or WALL MOUNTING:**

Mount on any counter surface with the optional 4" legs. Also, mount on any wall type with the optional wall mounting bracket.

## **SALAMANDER:** 99-5702

**SIZE:** 19" High x 17 15/16" Front-to-Back  
(483mm High x 455mm Front-to-Back)

### **DESCRIPTION:**

The Market Forge premium salamander / broiler is fitted with standard features, where considered optional by other manufacturers.

The supreme infra-red burner responds with instant heat and design engineered to allow for even rapid cooking. Broiler grid is spring assisted with the ability to raise and lower in multi-locking positions.

### **STANDARD:**

- 35,000 BTU Atmospheric -Burner.
- Recessed Control Valve for east access.
- Removable Heavy-Gauge Grid Carriage with
- Chrome Plated Wire Rack (Multi-cooking positions).
- Constant Pilot for Instant Ignition.
- Available as a Wall, Counter or Range Mount.
- Broiler Pan.

### **INFRA-RED BURNER:**

Equipped with a gas fired atmospheric infra-red burner. Adjustable gas valve and continuous pilot. 24" - 20,000 BTU, 36" - 35,000 BTU

### **RANGE MOUNTING:**

Available to mount on any Market Forge Range using optional heavy duty reinforcement channels that fit existing back guards.

### **COUNTER or WALL MOUNTING:**

Mount on any counter surface with the optional 4" legs. Also, mount on any wall type with the optional wall mounting bracket.

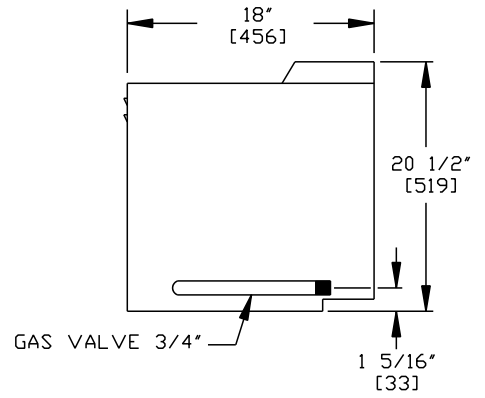
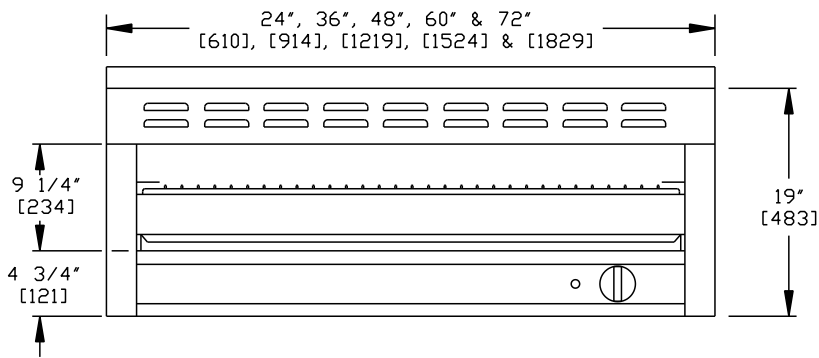
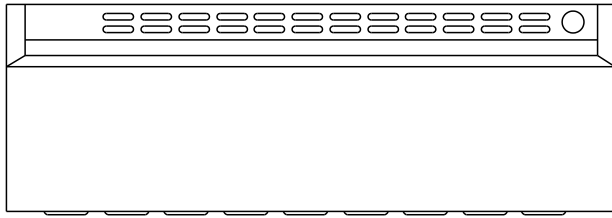
Broiler Grid: One piece broiler grid chrome plated and made of heavy duty bar stock.

Rack Assembly: Rolls out adequately for loading, unloading and removes for cleaning.

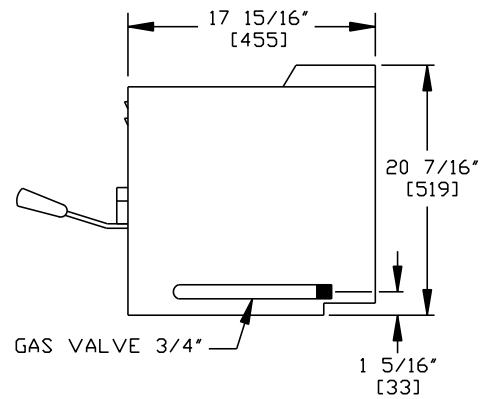
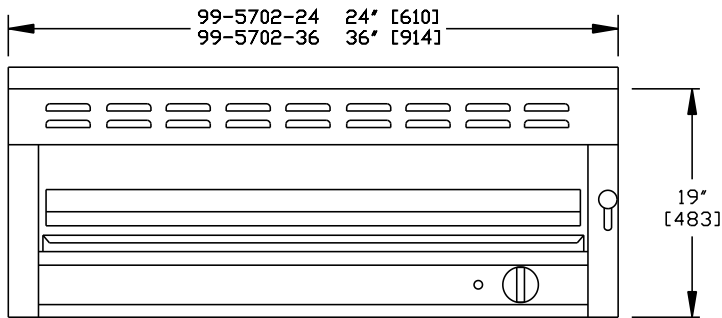
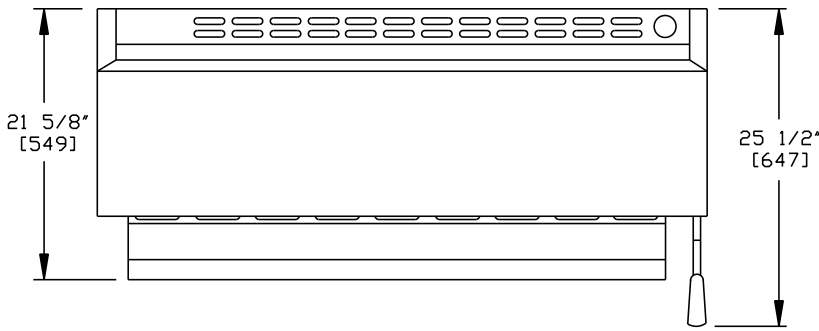
Adjustable Rack: Broiler rack has spring balance and adjustable tension assembly (rises and lowers with positive multi position locking).

# DIMENSIONS

## Cheesemelter

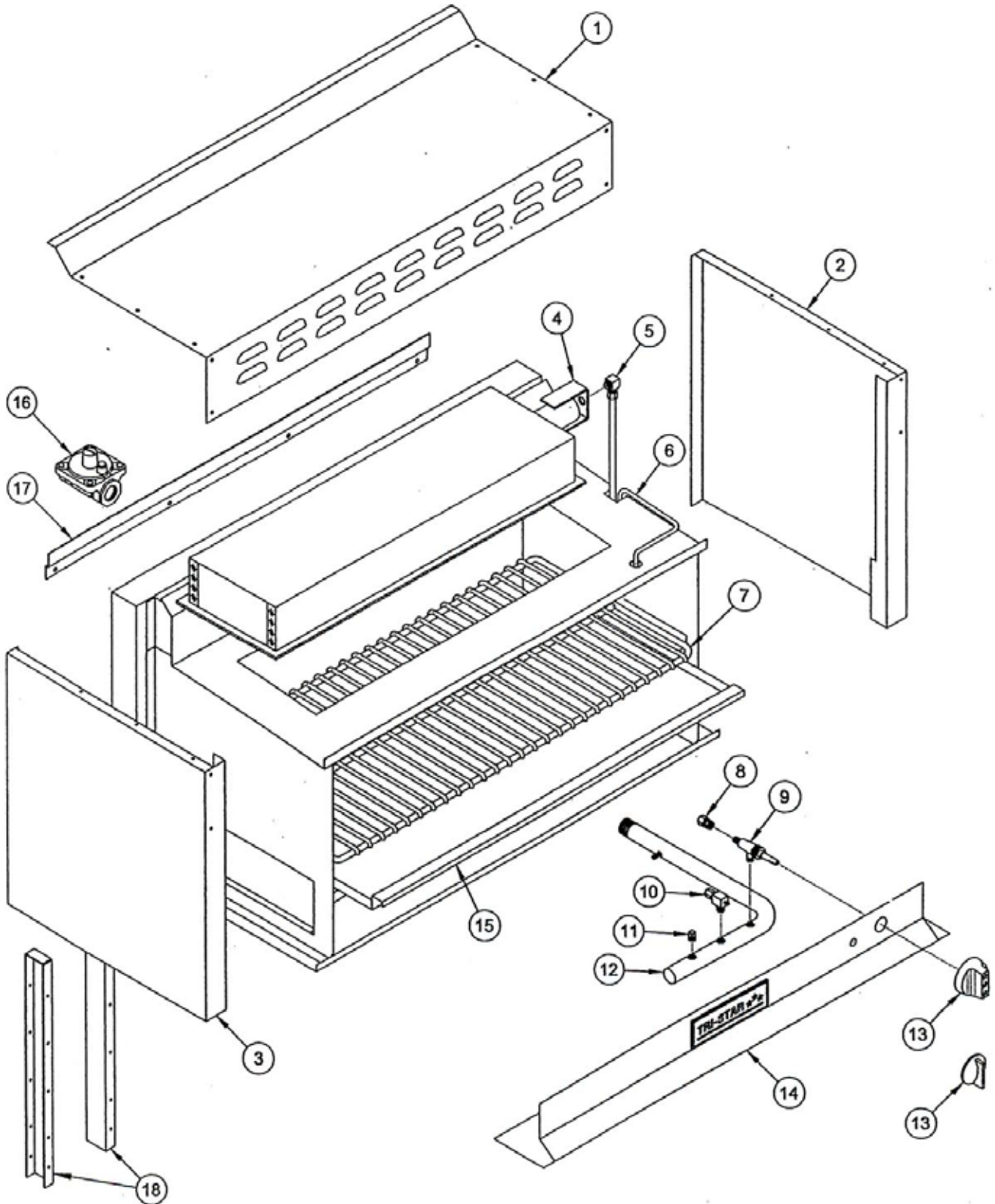


## Salamander



# ILLUSTRATED PARTS

## Cheesemelter



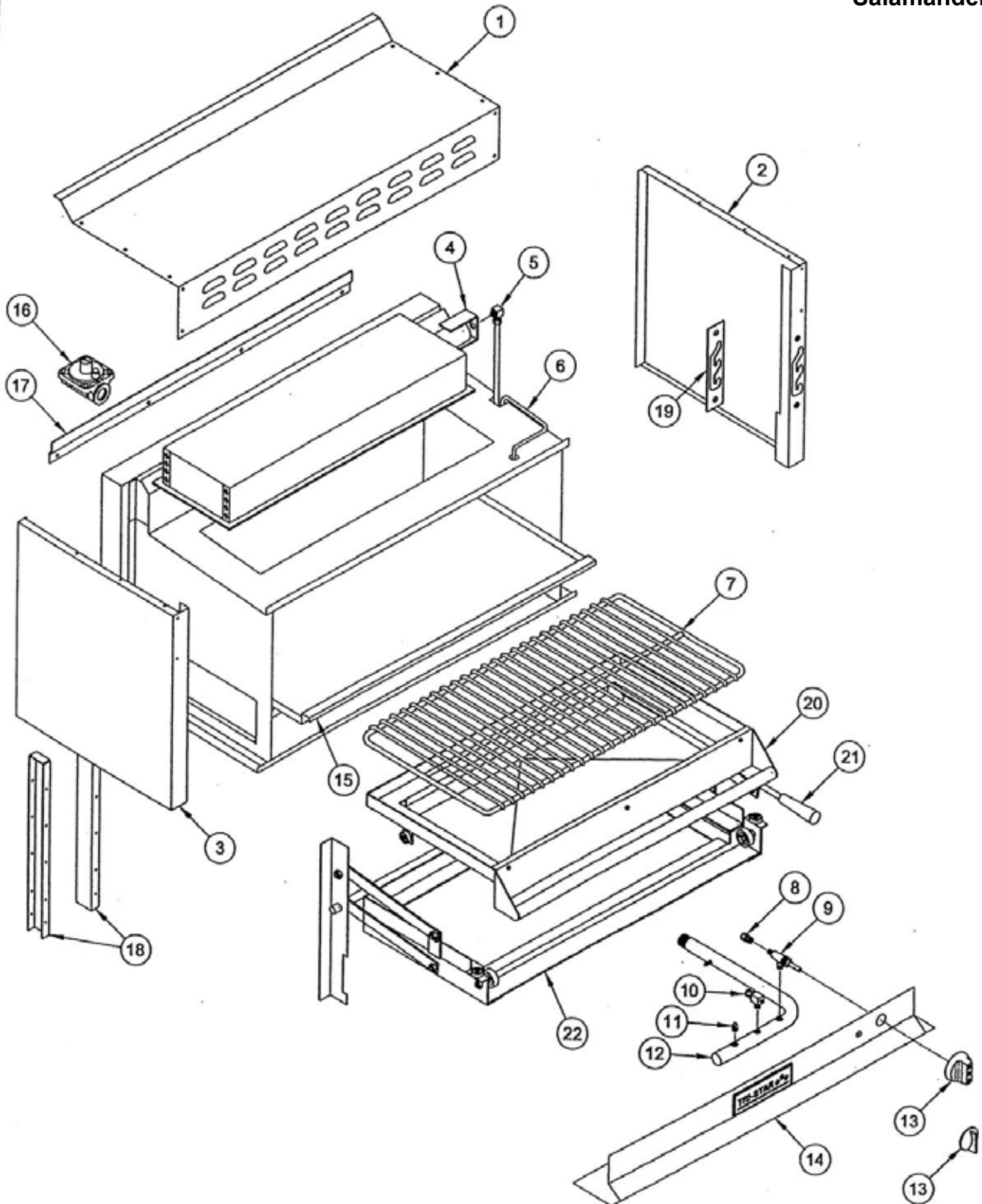
# ILLUSTRATED PARTS

## CHEESEMELTER

ITEM	PART NO.	DESCRIPTION
1	93-0246	24" FRONT TOP PANEL
1	93-0227	36" FRONT TOP PANEL
1	93-0247	48" FRONT TOP PANEL
1	~NPN~	60" FRONT TOP PANEL
1	~NPN~	72" FRONT TOP PANEL
2	93-0250	SIDE PANEL - R/H
3	93-0229	SIDE PANEL - L/H
4	93-0245	INFRA-RED BURNER - SMALL 8" X 17", 20,000BTU
4	93-0230	INFRA-RED BURNER - LARGE 8" X 27", 35,000BTU
5	93-0254	ORIFICE SPUD - NAT #46, 20,00BTU, SMALL BURNER
5	93-0255	ORIFICE SPUD - LP #54, 20,00BTU, SMALL BURNER
5	93-0231	ORIFICE SPUD - NAT #36, 35,00BTU, LARGE BURNER
5	<a href="#">93-0232</a>	ORIFICE SPUD - LP #50, 35,00BTU, LARGE BURNER
6	<a href="#">93-0233</a>	PILOT TIP ASSY
7	93-0256	24" RACK
7	<a href="#">93-0257</a>	36" RACK
7	93-0258	48" RACK
7	~NPN~	60" RACK
7	~NPN~	72" RACK
8	93-0235	ADAPTER FITTING (3/8-27UNS-2A x 3/8 CC) STRAIGHT
9	<a href="#">93-0080</a>	GAS VALVE
10	<a href="#">93-0031</a>	PILOT VALVE (1/8 NPT x 3/16 CC x 90°)
10	93-0032	FERRULE - 3/16 CC
10	93-0034	COMPRESSION FITTING - 3/16 CC
11	93-0083	PLUG - 1/8 NPT
12	93-0236	24", 36" MANIFOLD PIPE
12	93-0253	48" MANIFOLD PIPE
12	~NPN~	60", 72" MANIFOLD PIPE
13	<a href="#">93-0161</a>	KNOB - GAS VALVE PLASTIC
13	<a href="#">93-0160</a>	KNOB - GAS VALVE CHROME WITH SET SCREW
14	93-0248	24" CONTROL PANEL
14	93-0237	36" CONTROL PANEL
14	93-0249	48" CONTROL PANEL
14	~NPN~	60" CONTROL PANEL
14	~NPN~	72" CONTROL PANEL
15	93-0251	24" CRUMB TRAY
15	93-0238	36" CRUMB TRAY
15	93-0252	48" CRUMB TRAY
15	~NPN~	60" CRUMB TRAY
15	~NPN~	72" CRUMB TRAY
16	<a href="#">93-0004</a>	REGULATOR - NAT
16	93-0005	REGULATOR - LP
17	<a href="#">93-0239</a>	WALL MOUNT KIT
18	93-0240	RANGE MOUNT KIT (FOR TOP OF RANGE ONLY)

# ILLUSTRATED PARTS

Salamander



# ILLUSTRATED PARTS

## SALAMANDER

ITEM	PART NO.	DESCRIPTION
1	93-0227	36" FRONT TOP PANEL
2	93-0228	SIDE PANEL - R/H WITH HANDLE CUTOUT
3	93-0229	SIDE PANEL - L/H
4	93-0230	INFRA-RED BURNER - LARGE 8" x 27 1/2", 35,000BTU
5	93-0231	ORIFICE SPUD - NAT #36, 35,00BTU, LARGE BURNER
5	93-0232	ORIFICE SPUD - LP #50, 35,00BTU, LARGE BURNER
6	93-0233	PILOT TIP ASSY
7	93-0234	36" RACK (SALAMANDER ONLY)
8	93-0235	ADAPTER FITTING (3/8-27UNS-2A x 3/8 CC) STRAIGHT
9	93-0080	GAS VALVE
10	93-0031	PILOT VALVE (1/8 NPT x 3/16 CC x 90°)
10	93-0032	FERRULE - 3/16 CC
10	93-0034	COMPRESSION FITTING - 3/16 CC
11	93-0083	PLUG - 1/8 NPT
12	93-0236	36" MANIFOLD PIPE
13	93-0161	KNOB - GAS VALVE PLASTIC
13	93-0160	KNOB - GAS VALVE CHROME WITH SET SCREW
14	93-0237	36" CONTROL PANEL
15	93-0238	36" CRUMB TRAY
16	93-0004	REGULATOR - NAT
16	93-0005	REGULATOR - LP
17	93-0239	WALL MOUNT KIT
18	93-0240	RANGE MOUNT KIT (FOR TOP OF RANGE ONLY)
19	93-0241	PLATE, HANDLE
20	93-0242	RACK SUPPORT FRAME WITH HANDLE
21	93-0243	HANDLE
22	93-0244	CARRIAGE FRAME W/A - COMPLETED