

OWNERS MANUAL CHEESE MELTER-BROILER

INSTALLATION INSTRUCTIONS
OPERATING INSTRUCTIONS
MAINTENANCE INSTRUCTIONS
PARTS LIST

NOTE

UPON RECEIPT, CAREFULLY CHECK YOUR APPLIANCE FOR FREIGHT DAMAGE. MAKE A NOTATION OF ANY VISIBLE DAMAGE TO THE CARTON OR CRATE ON THE CARRIER'S WAY BILL. IF YOU DISCOVER ANY DAMAGE AFTER YOU UNPACK YOUR APPLIANCE, IMMEDIATELY CALL THE CARRIER AND REQUEST AN INSPECTION. KEEP ALL CRATES AND CARTONS UNTIL THE DAMAGE HAS BEEN INSPECTED.

CHECK APPLIANCE RATING PLATE ON STAINLESS STEEL FRONT PANEL FOR TYPE OF GAS. IF THE PLATE DOES NOT CORRESPOND TO YOUR GAS TYPE CONTACT YOUR DEALER UPON RECEIPT.

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

Manufactured by:

Quality at an affordable price

RANKIN-DELUX[®]

COMMERCIAL COOKING EQUIPMENT

P.O. Box 4488, Whittier, CA 90607, Phone 562/944-7076

KEEP THIS MANUAL FOR FUTURE USE

After installation of your equipment, immediately contact your local gas supplier to obtain information as to what action to take in the event that the user smells gas.

This information must be posted in a prominent location.

Quality at an affordable price

RANKIN-DELUX[®]

COMMERCIAL COOKING EQUIPMENT

RDCM-36 RANKIN-DELUX[®] CHEESE MELTER/BROILER

CONTROLS: Part #RDCM-03 Manual Valve Turns unit on and off and adjusts heat
Part #RDCM-04 Manual Pilot Valve Turns pilot on and off and adjusts Flame

NEW START UP:

1. Make sure the regulator is installed
2. 5" wc for Nat Gas & 10" wc for Propane
3. Turn off gas and both Valves
4. Turn gas on, turn on Pilot Valve
5. Light Pilot Tube and adjust flame
6. Turn on Manual Gas Valve.

DAILY START UP: Turn on Manual Gas Valve a few minutes before using.

OPERATIONS:

Opening:

1. Make sure the the Pilot Tube is burning.
2. Turn on Manual Gas Valve a few minutes before using.

Managing During Day:

1. Wipe up spills
2. Turn off Melter/Broiler when not in use.

Closing:

1. Turn off Control Valve.

CLEANING:

1. Remove Rack and clean in soak sink.
2. Wipe down inside of unit & clean up any spots with a non-metalic cleaning pad.
3. OPTIONAL, use a heavy duty foil on the bottom of the unit, and dispose at the end of the day.

TROUBLE SHOOTING: ~~Call James Javier at the factory:~~ 1/800-345-4752 or 562-944-7076
Rankin-Delux, Inc.
~~P.O. Box 4488~~
Whittier, CA 90607

WARRANTY:

12 Months Parts and Labor LIMITED WARRANTY

Rankin-Delux, Inc. warrants to the original user for a period of one year from date of installation not to exceed 18 months from date of shipment by the company, that the product(s) manufactured by Rankin-Delux, Inc. are free from defects in material and workmanship. This warranty does not apply to or cover damages to equipment damaged, altered or abused accidentally or intentionally, modified by unqualified service personnel, damaged by acts of God or which has had serial number removed or altered.

This warranty does not extend to normal maintenance items, including but not limited to, thermostat calibrations, air and gas adjustments and adjustments to pilot flames. Parts wear (which includes bottom grates on a 23 series broiler) is not considered a defect. Proper installation, adjustments, calibration, and initial check-out is the responsibility of the dealer, the owner-user or installer and not that of the company.

The liability of the company for breach of such warranty is exclusively limited to repair, or replacement, at its option, any part which proves defective due to defects in material or workmanship during the warranty period, provided the equipment has been unaltered and has been properly installed, maintained and operated in accordance with installation instructions included with equipment. Further, labor required to repair or replace such defective parts will be paid by Rankin-Delux, Inc. during the 12 months from date equipment was placed in service, provided that labor is performed by a Service Agency authorized by Rankin-Delux, Inc. Travel over 60 miles (round trip), overtime and holiday charges are not covered. The labor portion of this warranty shall not apply to products or parts installed outside the United States.

This warranty is in lieu of all other agreements, expressed or implied, and we neither assume, nor authorized any other person to assume for us, any other obligation or liability in connection with this equipment. Rankin-Delux, Inc. shall not be liable directly or indirectly under any circumstances for consequential or incidental damages however occasioned, including loss of use or profits.

12862 Florense Santa Fe Spr. CA 90670
FACTORY: ~~P.O. BOX 4488, Whittier, CA 90607 4488~~, Phone: 562/944-7076 Fax: 562/941-7858
EASTERN REGION OFFICE : ~~P.O. BOX 270417, St. Louis, MO 63126~~, Phone: ~~314/843-3858~~ Fax: ~~314/843-3700~~
800-338-4235

IMPORTANT

Safe and satisfactory operation of your Cheese Melter/Broiler depends to a great extent upon its installation. Installation must conform with local codes or, in the absence of local codes, with National Fuel Gas Code ANSI Z223.1-Latest Edition

INSTALLATION MUST BE MADE BY A LICENSE INSTALLATION AGENCY.

The input rating on your Cheese Melter/Broiler is for elevations up to 2,000 feet. For elevations above 2,000 feet the rating must be reduced 4% for each 1,000 feet above sea level.

INSTALLATION, OPERATION & MAINTENANCE

(1) PRE-INSTALLATION-SPACE AND GAS CONNECTIONS

(a) The area around the appliance must be kept free and clear from combustibles. The area in front of and above the Cheese Melter/Broiler must be clear to avoid any obstruction to the flow of combustion and ventilation air. Means must be provided for adequate air supply and adequate clearance from air openings into the combustion chamber.

(b) A mechanical exhaust hood must be installed above the Cheese-Melter. The exhaust blower must have a capacity of 200 C.F.M. per square foot of broiling area, check your local code for specific requirements.

(c) Adequate clearance must be provided in front and sides of appliance for servicing and proper operation.

(d) Your CheeseMelter/Broiler is designed for installation in combustible or noncombustible locations. If the Cheese Melter/Broiler is installed in a combustible area the following clearances must be observed: 6" to the sides and 0" to the back. If installed in a noncombustible location the clearances are: 0" to the sides and 0" to the back.

(2) INSTALLATION (Observe Clearances Noted Previously)

(a) Your Cheese Melter/Broiler is designed for either of the following installations:

(1) Installation on a non-combustible counter adjacent to combustible or noncombustible walls.

(2) For installation on a non-combustible counter and adjacent combustible or noncombustible walls; using 4" counter legs available from your dealer.

(3) Mounted on a combustible or noncombustible wall. For installation of this type a wall mounting bracket is available from your dealer.

(b) The gas pressure regulator supplied with the Cheese Melter/Broiler must be installed on the appliance prior to connection to

the gas supply lines. The outlet pressure setting of the regulator is 5" water Column on natural gas and 10" water column on propane gas.

(c) Connect Cheese Melter/Broiler to a gas supply line having a 3/4 inch iron pipe size or larger. If a flexible connector is used it must be 3/4" I.D. (Domestic range connector will not permit proper operation). A gas Shut-off valve must be installed in the gas supply line ahead of the Cheese-Melter for future service. Use pipe sealant on all joints. Sealant must be resistant to the action of L.P.Gas. A 1/8" pressure tap is provided on the gas manifold for checking the gas pressure.

(d) To check for leaks, use a soap and water solution. **DO NOT USE OPEN FLAME.**

(e) The appliance and its individual Shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of 1/2 psig(3.45kPa).

(3) OPERATION

Before lighting the Cheese Melter -Broiler, make sure that all burners and lighter tubes are turned off. Wait 5 Minutes. Turn on lighter valve and light all lighter tubes.

Turn on burner valves to operate appliance. For complete shut-down, turn off burner valves, lighter valves and gas shut-off valve located ahead of appliance gas inlet.

(4) MAINTENANCE

CLEANING: (Cheese Melter must be cool before cleaning)
Cheese Melter racks should be cleaned daily by washing in hot water and detergent. Use non abrasive type cleaning pads to remove burned on particles. After washing, rinse with hot water .

(4) SERVICE

No immediate need for service is anticipated. Thereafter service needs vary with frequency of use. Twelve hours per day, seven days per week is considered heavy use and Cheese Melter should be serviced every ninety days. For lesser use, consider service every six months.

**ALL SERVICE SHOULD BE DONE BY QUALIFIED
PERSONNEL FROM A GAS SERVICE AGENCY OR THE GAS
SERVICE DEPARTMENT OF YOUR LOCAL GAS UTILITY
COMPANY.**

**ANY SERVICE UNDER WARRANTY MUST BE AUTHORIZED
BY FACTORY.**