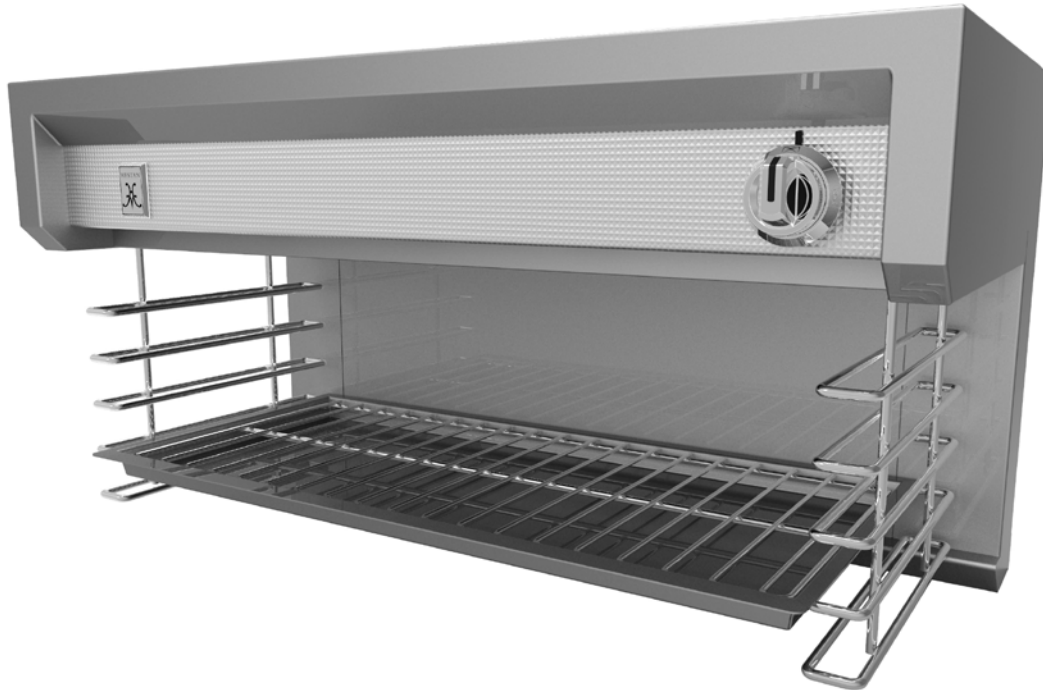




Owner's Guide

Installation & Operation

Cheesemelter
HCM Series



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RETAIN THIS MANUAL FOR FUTURE REFERENCE



P/N 002140 REV 1

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

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.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

Table of Contents

Section 1:	Installation	4
	Installation Procedure	4
	Uncrating	4
	Location	4
	Clearances	4
	Placing Appliance	4
	Leveling.....	4
	Statutory Regulations	5
	United States of America	5
	Canada	5
	Gas Supply.....	6
	Gas Pressure Regulator	7
	Ventilation Air / Flue Connections.....	7
	Electrical Supply	8
	Model / Serial / Rating Plate Location	8
Section 2:	Operating Instructions	9
	Lighting and Shutdown Instructions.....	9
Section 3:	Cleaning and Maintenance.....	10
	Gas-Fired Appliances	10
	Service	11

Installation

Installation Procedure

Uncrating

Check the crate for any possible damage sustained during transit. Carefully remove the appliance, removing all packing material, again check for damage. Any damage to the appliance must be reported to the carrier immediately.

Location

Proper placement of the appliance will ensure operator convenience and satisfactory performance. Adequate clearance must be maintained so that the combustion and ventilation air is not obstructed for proper operation. A minimum front clearance of 36 inches (914 mm) must be provided for servicing. The appliance must be kept free and clear of combustible materials.

Clearances

The following minimum clearances must be followed:

Model	COMBUSTIBLE		NON-COMBUSTIBLE	
	BACK	SIDE	BACK	SIDE
Cheesemelter	6"	17"	0"	0

NOTE: Wall and counter units are for use in non-combustible locations.

NOTE: When a Cheesemelter is installed on a riser attached to the oven base, the above combustible clearances must be employed for both combustible and non-combustible locations.

Placing Appliance

Place the appliance in the required position and level by means of the adjustable legs (for countertop models). The surface on which the appliance is to be installed must be capable of adequately supporting the weight of the appliance.

Leveling

For proper and safe operation each appliance must be level.

Wall mounted appliances; wall bracket must be mounted level, horizontally, on a wall that will adequately support the weight of the appliance; appliance will sit level on bracket horizontally. See instructions that come with wall bracket.

Counter model only; 4" legs are mounted using four hex head bolts per leg and each leg is adjustable simply by turning the inner cylinder leg, clockwise to lower and counter clockwise to elevate. A carpenter's level can be used on the top for leveling.

Statutory Regulations (Install Codes)

The installation of this appliance must be carried out by a properly trained and qualified installer and in accordance with the relevant regulations, codes of practice and the related publications of the Country, State, County and City of destination.

United States of America

- 1) Local Codes
- 2) In the absence of local codes, installation must conform to the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable. Copies may be obtained from the American Gas Association, Inc., on their web site: <http://www.aga.org/>
- 3) National Electrical Code, ANSI/NFPA-70, or latest edition. Copies may be obtained from the National Fire Protection Association, on their web site: <http://www.nfpa.org/>
- 4) Vapor Removal From Cooking Equipment, NFPA-96, or latest edition. Copies may be obtained from the National Fire Protection Association, on their web site: <http://www.nfpa.org/>

Canada

- 1) Local Codes
- 2) CSA B149.1 Natural Gas and Propane Installation Code.
- 3) CSA C22.1 Canadian Electrical Code
- 4) CSA C22.2 Canadian Electrical Code

Canadian codes can be found on the CSA website: <http://www.csa.ca>

Gas Supply

The local gas authority should be consulted at the installation planning stage in order to establish the availability of an adequate supply of gas and to ensure that the meter is adequate for the required flow rate. The pipe work from the meter to the appliance must be an appropriate size.

All fixed (non-mobile) appliances must be fitted with an accessible upstream gas shutoff valve as a means of isolating the appliance for emergency shut off and for servicing. A union or similar means of disconnection must be provided between the gas-cock and the appliance.

A manually operable valve must be fitted to the gas supply to the kitchen to enable it to be isolated in an emergency. Wherever practical, this shall be located either outside the kitchen or near an exit in a readily accessible position.

Where it is not practical to do this, an automatic isolation valve system should be fitted which can be operated from a readily accessible position near the exit.

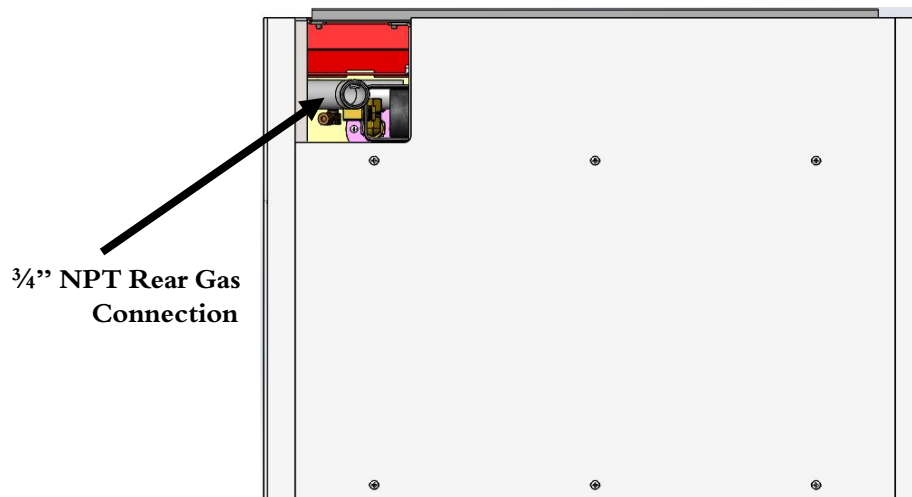
In locations where the manual isolation valve is fitted or the automatic system can be reset this notice must be posted:

“ALL DOWNSTREAM BURNER AND PILOT VALVES MUST BE TURNED OFF PRIOR TO ATTEMPTING TO RESTORE THE SUPPLY. AFTER EXTENDED SHUT OFF, PURGE BEFORE RESTORING GAS”

NOTE: Before assembly and connection, check gas supply.

Gas Supply Notes

- 1) The type of gas for which the unit is equipped is stamped on the rating plate, see locations on page 9. Connect a unit stamped “NAT” only to natural gas and stamped “LP” only to propane gas.
- 2) If it is a new installation, have the gas authorities check the meter size and piping to assure that the unit is supplied with the necessary amount of gas supply and pressure to operate the unit(s).
- 3) Make certain new piping and connections have been made in a clean manner and have been purged so that piping compound, chips, etc. will not clog pilots, valves, gas regulator, or burners. Use pipe joint compound approved for natural and liquefied petroleum gases.
- 4) The natural gas pressure coming into the regulator should be 7” WC or .25 psig (1.75kpa) and 5” WC .18 psig (1.25kpa) coming out of the regulator. For liquid propane gas pressure coming into the regulator should be 11” WC or .4 psig (2.75kpa) and 10” WC .36 psig (2.5kpa) coming out of the regulator.



Gas Pressure Regulator

A gas pressure regulator must be installed to regulate the proper flow of gas to the appliance. The regulator must be installed between the main gas supply line to the unit shut off valve and the appliance and must be accessible for servicing. Proper sizing of the regulator is extremely important, check the BTU rating of the appliance or appliances being regulated by the regulator.

NOTE: Contact the factory for regulator sizing when multiple appliances are being installed in a line up or island suite configuration and are interconnected using the front manifold connections.

NOTE: Gas pressure should be checked when the unit is installed and all other equipment on the same line is on. The operating gas pressure must be the same as that specified on the rating plate. If necessary, pressure adjustment may be made at the pressure regulator.

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system where pressures are in excess of .5 psig (3.45kpa).

When test pressures are .5 psig (3.45kpa) or less, the appliance must be isolated from the gas supply system by closing its individual manual shutoff valve.



Prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution. Do not use an open flame. After piping has been checked for leaks, all piping receiving gas should be fully purged to remove air.

Ventilation Air / Flue Connections

The following notes are intended to give general guidance. For detailed recommendations, refer to the applicable codes in the Country, State, County and City of installation.



WARNING Do not obstruct the flow of combustion and ventilation air.

Proper ventilation is critical for optimum performance. The ideal method of ventilating gas fired equipment is the use of properly designed canopy that should extend six inches (152mm) beyond all sides of the appliance (s) and six feet six inches (1981mm) above the floor. Information on the construction and installation of ventilating hoods may be obtained from the standard for "Vapor Removal from Cooking Equipment," NFPA No. 96 (latest edition), available from the National Fire Protection Association, on their web site: <http://www.nfpa.org/>.

A strong exhaust will create a vacuum in the room. For an exhaust vent to work properly, replacement air must be equal to the amount of air exhausted. An imbalance between exhaust and replacement air can cause degradation in the appliance's performance.

All gas burners and pilots need sufficient air to operate. Large objects should not be placed in front of the appliance(s) that would obstruct the flow of air into the front.

NOTICE: In the Commonwealth of Massachusetts all gas appliances vented by either mechanical systems or ventilation hoods shall comply with 248 CMR interlocking requirements.

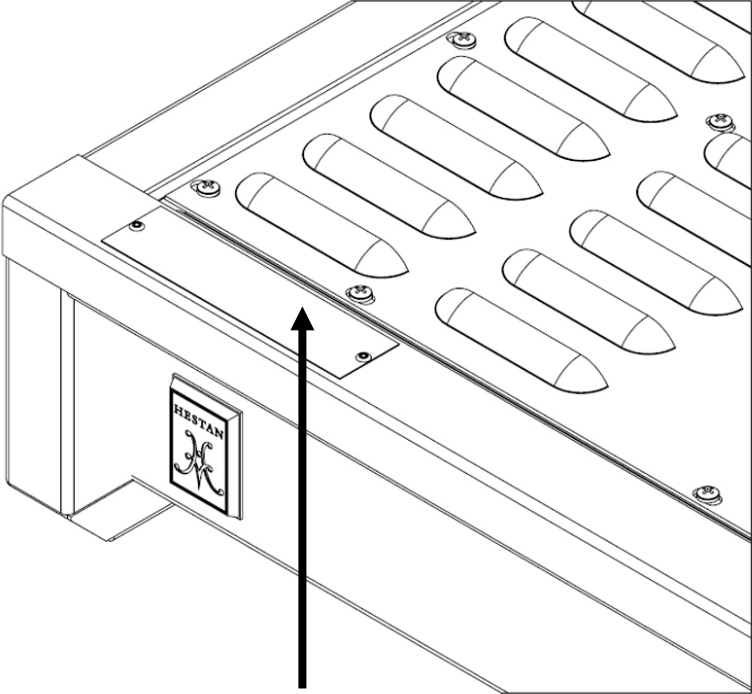
Electrical Supply (Where Applicable)

Important: This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes with the National Electrical Code.



Appliances equipped with a flexible electrical supply cord are provided with a three-prong grounding plug. It is imperative that this plug be connected into a properly grounded three-prong receptacle. If the receptacle is not the proper grounding type, contact an electrician. Do not remove the grounding prong from this plug.

Model / Serial / Rating Plate Locations



Cheesemelter

Rating plate will be located above on the left side of top cover

Operating Instructions

Lighting Instructions

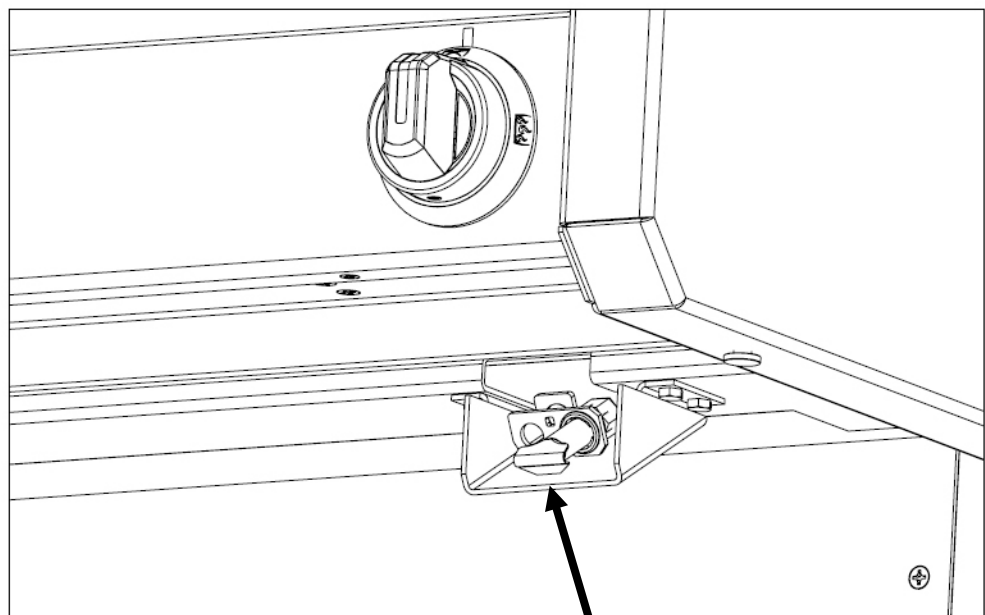
Cheesemelter

- 1) Turn main gas supply on Turn burner valve knob(s) to the “ON” position for 5 seconds to purge the air in the gas lines, if there is no gas present wait 5 minutes and repeat the operation.
- 2) When gas is present, turn knob(s) to the “OFF” position. Using a log lighter, light the pilot(s).
- 3) Wait 3 minutes; turn all the burners “ON” and then “OFF”, one at a time, to make sure all of the lines have been ourged of air.

For daily shutoff: Turn knob(s) to the “OFF” position, pilot(s) will remain on.





WARNING A 5 minute complete shutoff period is required before the appliance is re-lighted



Pilot

Cleaning and Maintenance

Gas Fired Appliances

	CAUTION	TO AVOID RISK OF PERSONAL INJURY, BURNS OR DAMAGING UNIT Allow the unit to cool before washing or rinsing. Hot steam can cause injury. It may also damage the burners. Care should be taken around burner valves to prevent soap/degreaser from getting into valve body and mixing with valve grease
	CAUTION	TO AVOID RISK OF DAMAGING UNIT Do not scrape or spray anything onto the burner at any time. If the burner is scraped and sprayed, the warranty will be void. Do not use any cleaner on burner, cleaners will destroy the tiles. Care should be taken when cleaning surfaces around or near burner to prevent damage to burner. Remove rack to clean.



Do not spray any liquid directly into the unit, it could damage ceramic burner and will void the warranty.

- 1) With the burner in the “OFF” position, allow the unit to cool completely.
- 2) Wipe down the outside of the unit with a soft cloth or sponge using warm, mild soapy water solution. Wipe dry immediately.
- 3) Remove rack and drip pan for cleaning. They can be cleaned with warm, mild soapy water solution. Thoroughly dry before reinstalling.
- 4) Wipe down the inside of the unit with a soft cloth or sponge using warm, mild soapy water solution. Wipe dry immediately.
- 5) If there is any grease build-up on the burner, use a pin needle to open the holes. Turn the burner on, and allow the grease to burn away on its own.

Important: DO NOT try to scrape away grease from the burner.

NOTE: To maintain luster of stainless steel surfaces apply a thin coat of stainless steel cleaner and wipe with a clean cotton cloth.

All Gas Fired Appliances

- Inspect flue for grease and debris build up periodically, a dirty or plugged flue could cause unit to not operate properly and allow build up of soot creating an unsafe environment.
- Remove any debris from flue opening, have a qualified technician and or cleaning service clean flue of any excess grease.

Service

All warranty and non-warranty repairs should be performed by qualified service personnel. To locate an authorized service agent in your area contact your dealer, local representative, or the manufacturer.

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