

OWNER'S MANUAL

CheeseMelter/Broiler



MODELS: ☐ R-RCM-24
☐ R-RCM-36
☐ R-RCM-48
☐ R-RCM-60

Salamander/Broiler



MODELS: ☐ R-RSB-24
☐ R-RSB-36
☐ R-RSB-48

INSTALLATION, OPERATION, MAINTENANCE, SERVICE & PARTS LIST

FOR YOUR SAFETY:

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

CAUTION:

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS SHALL BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.

WARNING:

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THESE INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IMPORTANT:

MUST ORDER REINFORCEMENT CHANNELS IF MOUNTING TO OVEN OR RANGE.



MARKET FORGE
INDUSTRIES INC.

An Employee Owned Company

"The Premier Steam Cooking Equipment Manufacturer"

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INTRODUCTION

Installation of the equipment should be performed by qualified, certified and authorized personal 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.

Important Information:

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.

Shipping Damage Claim Procedure:

The equipment is crafted and inspected carefully by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

Visible loss or damage:

Note the damage or loss on freight bill or express delivery and signed by the person making the delivery.

File claim for damages immediately:

Regardless of the extent of damages.

Concealed loss or damage:

If damage is noticed after unpacking, notify the transportation company immediately and file a "Concealed Damage" claim with them. This should be done within fifteen (15) days from the date delivered. Retain container for inspection.

Service:

Installation & Service of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes.

Operation of the equipment should be performed by qualified and authorized personnel who have read this manual and are familiar with the functions of the equipment.

Air Supply and Ventilation:

The area in front of, around and above the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must be maintained at all times in front and at the sides of the appliances for servicing and proper operation.

Means must be provided for any commercial, heavy-duty cooking appliance to exhaust combustion waste products to the outside of the building. Usual practice is to place the unit under an exhaust hood. Filters and drip troughs should be part of any industrial hood. Consult local codes before constructing and installing a hood.

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 pilot or burner performance and can also be hard to diagnose. Air movement should be checked during installation; if pilot or burner outage problems persist, make-up air openings or baffles may have to be provided in the room.

Disclaimer:

All MARKET FORGE INDUSTRIES, INC. appliances are adjusted and tested before leaving the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary on installation to meet local conditions; low gas characteristics, to correct possible problems caused by rough handling or vibration during shipment, and are to be performed only by qualified service personnel. These adjustments are the responsibility of the customer and/or dealer and are not covered by our warranty.

INSTALLATION

READ BEFORE INSTALLING

Clearance:

When installing against combustible surfaces; rear and sides - 4" (102mm) clearance is required. When installing ovens against non-combustible surfaces (*rear or side walls*) 0" clearance is required.

The area around the appliance must be kept free and clear of combustibles such as solvents, cleaning liquid, broom, rags, etc. Proper clearances must be provided at the front of the appliance for servicing and proper operation.

Rating Plate:

The rating plate is located in front of the range below the oven section. Information on this plate includes the model, and serial number, BTU / hour input of the burners, operating gas pressure in inches WC, and whether the appliance is orificed for Natural or Propane gas. Pilot lighting instructions are also located in the same area.

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

Gas Connection:

The gas supply (*service*) line must be the same size or greater than the inlet line of appliance. Oven uses a 3/4" NPT inlet. Sealant on all pipe joints must be resistive to LP gas. Specify type of gas and altitude if over 2,000 feet when ordering.

Manual Shut-Off Valve:

This installer-supplied valve must be installed in the gas service line ahead of the appliance and regulator in the gas stream and in a position accessible in the event of an emergency.

Pressure Regulator:

Gas pressure regulator provided with the equipment must be installed when the appliance is connected to gas supply.

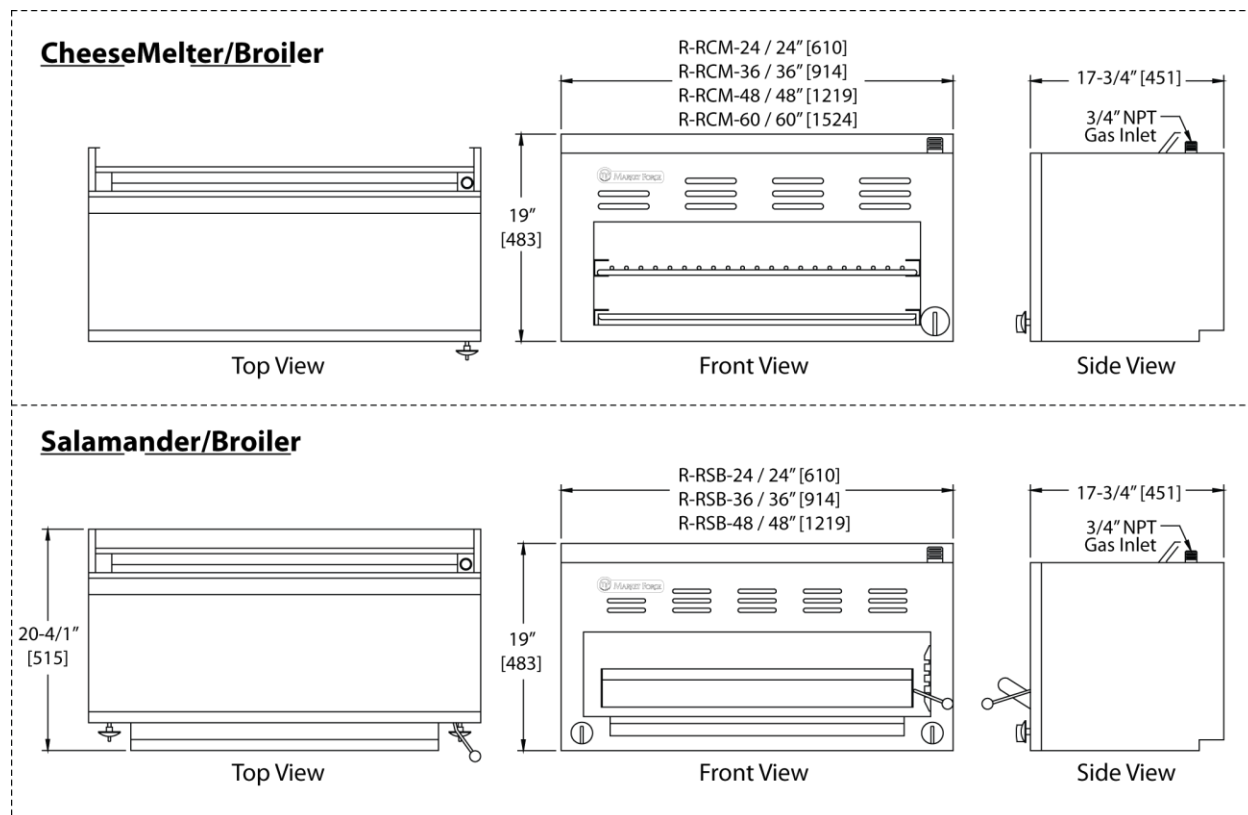
All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand. The pressure regulator comes with the oven. Failure to install the pressure regulator will void the equipment warranty!

The regulators supplied with MARKET FORGE INDUSTRIES, INC. Ovens, have 3/4" inlet /outlet openings and are adjusted at the factory for 5" WC (Natural gas) or 10" WC (Propane gas) depending on customer's ordering instructions.

Prior to connecting the regulator, check the incoming line pressure, as these regulators can only withstand a maximum pressure of ½ PSI (14"WC). If the line pressure is beyond this limit, a step-down regulator will be required. The arrow shown on the bottom of the regulator body shows gas flow direction; it should point downstream to the appliance. The red air vent cap on the top regulator is part of the regulator and should not be removed.

Any adjustments to regulators must be made only by qualified service personnel with the proper equipment.

Dimensions:



Connections:

Please check installer-supplied intake pipes visually and /or blow them out with compressed air to clear any dirt particles, threading chips, or other foreign matter before installing a service line. When gas pressure is applied these particles can 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!

Initial Pilot Lighting:

Before lighting, check all joints in the gas supply line for leaks.

DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!

Putting an open flame beside a new gas connection is extremely dangerous.

DO NOT USE APPLIANCE DURING PROLONGED POWER FAILURE AS THE VENT HOOD MAY NOT BE IN OPERATION RESULTING IN INADEQUATE VENTING!

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.

Specifications:

CheeseMelter

MODEL	WIDTH	NO. OF BURNERS	TOTAL BTU	SHIP WEIGHT
R-RCM-24	24" (610mm)	1 ¹	20,000	105 lbs.
R-RCM-36	36" (914mm)	1 ²	35,000	165 lbs.
R-RCM-48	48" (1219mm)	2 ¹	40,000	210 lbs.
R-RCM-60	60" (1524mm)	2 ^{1&2}	55,000	275 lbs.

Salamander

MODEL	WIDTH	NO. OF BURNERS	TOTAL BTU	SHIP WEIGHT
R-RSB-24	24" (610mm)	1 ¹	17,500	160 lbs.
R-RSB-36	36" (914mm)	2 ¹	35,000	201 lbs.
R-RSB-48	48" (1219mm)	2 ²	40,000	252 lbs.

¹ Infra-red burner rated at 20,000 BTU/hr each.

² Infra-red burner rated at 35,000 BTU/hr each.

Standard Features:

Standard features for both units include, high efficient infra-red burners provide uniform heating, removable crumb tray, adjustable infra-red burners, standing pilots for instant ignition and wall mounting brackets.

The CheeseMelter/Broiler also comes with heavy duty chrome racks, that easily move in two positions, and a full drip pan for easy clean up.

The Salamander/Broiler is equipped with spring balanced broiler grid that moves up and down with positive locking in three positions, and roll-out carriage for easy loading and unloading.

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:

Only available on salamander models. Broiler rack has spring balance and adjustable tension assembly (rises and lowers with positive multi-position locking).

ASSEMBLY

RANGE MOUNTING:

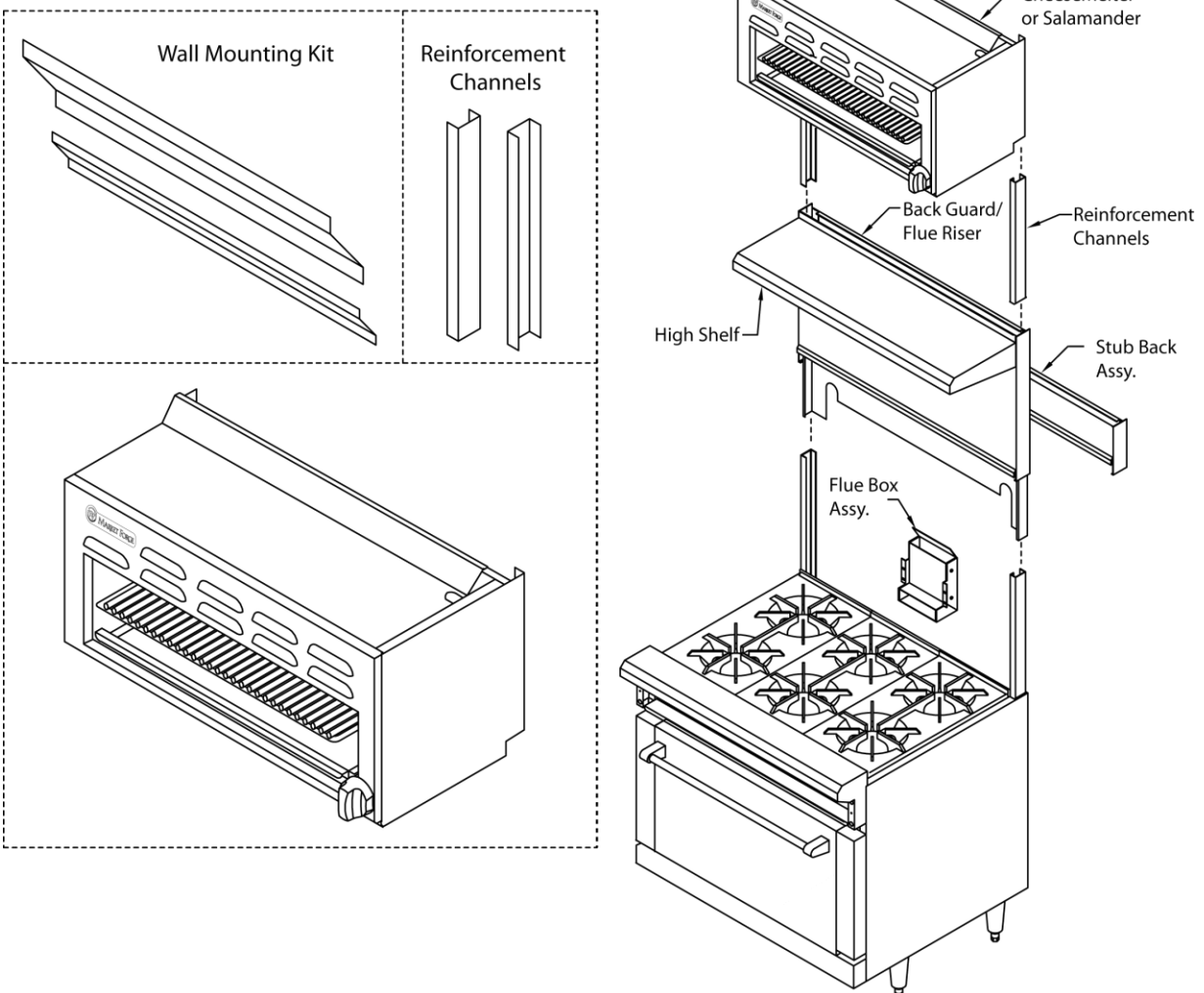
Available to mount on any Market Forge Range using optional heavy duty reinforcement channels (p/n 00-0000) that fit existing back guard.

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 kit (p/n 00-0000).

NOTE: If a Salamander /Broiler or CheeseMelter/Broiler is to be mounted on range, it should be installed by an authorized service tech. Special care must be taken to ensure that the gas supply piping and/or gas pressure regulator is not exposed to exhaust gases, or elevated temperatures.

NOTE: Width of the unit cannot exceed width of the range it is mounted on.



OPERATION

Before lighting any pilots, make sure that burner valves and thermostats are turned “off”.

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

MAINTENANCE

If the appliance is on casters and is connected to the supply piping by means of a connector for movable appliances, there is a restraining device at the rear of the unit. If disconnection of the restraint is necessary, reconnect the restraint after the appliance has been returned to its originally installed position.

CAUTION: Never use Ammonia in an Oven that is warmer than room temperature and always have direct ventilation.

Daily Cleaning:

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 placed 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.

Periodic Cleaning:

Remove burner and clean with warm water and wire brush. Make sure the ports are not clogged. Check valves and lubricate, if necessary. Consult your service agency or local Gas Company.

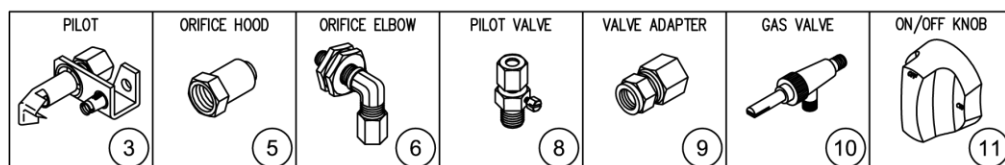
Cleaning Stainless Steel:

All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day.

DO NOT USE steel wool, abrasive cloths, cleaners or powders to clean stainless surfaces! If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material; then use a wood or nylon scraper.

DO NOT USE a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are almost impossible to remove.

CHEESEMELTER/BROILER



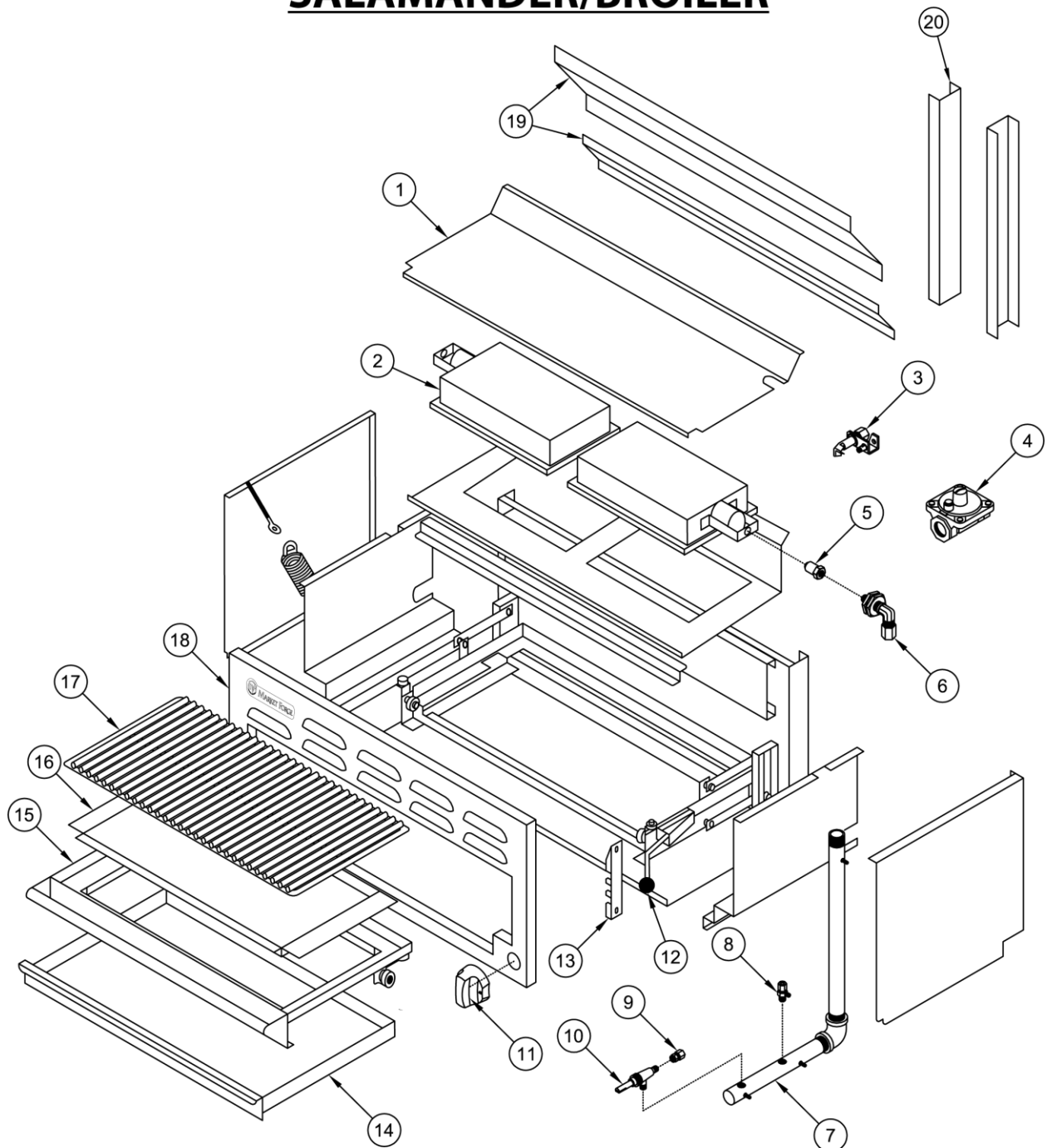
CheeseMelter Parts List








ITEM NO.	PART NO.	DESCRIPTION
1	93-5343	24" Top cover
	93-5344	36" Top cover
	93-5345	48" Top cover
	93-5346	60" Top cover
	93-5347	72" Top cover
2	93-5348	Infra-red burner – Small B-20 (RCM-24", 48", 60")
	93-5349	Infra-red burner – Big B-35 (RCM-36", 60", 72")
3	93-5350	Pilot burner w/bell orifice (natural gas)
	93-5351	Pilot burner w/bell orifice (propane gas)
	93-5352	#18 Pilot bell orifice only (natural gas)
	93-5353	#10 Pilot bell orifice only (propane gas)
4	93-5354	Gas pressure regulator (natural gas)
	93-5355	Gas pressure regulator (propane Gas)
5	93-5356	Orifice spud #46 (brass) natural gas, 20,000BTU*
	93-5357	Orifice hood #46 (alternate) natural gas 20,000BTU*
	93-5358	Orifice spud #55 (brass) natural gas, 20,000BTU*
	93-5359	Orifice hood #55 (alternate) propane, 20,000BTU*
	93-5360	Orifice spud #39 (brass) natural gas, 30,000BTU*
	93-5361	Orifice hood # 39 (alternate) natural gas, 30,000BTU*
	93-5362	Orifice spud #52 (brass) propane, 30,000BTU*
	93-5363	Orifice hood #52 (alternate) propane, 30,000BTU*
	93-5364	90° Orifice elbow, rectangular (brass)
6	93-5365	3/8" CC x 3/8-27 Orifice elbow (brass)
7	93-5366	Manifold pipe assembly (right side gas inlet)
	93-5367	Manifold pipe assembly (left side complimentary assy)
8	93-5368	1/8" NPT x 3/16" CC Adjustable single pilot valve (brass)
9	93-5369	3/8-27 x 3/8" CC Adapter
10	93-5370	Gas valve (brass) w/out orifice
11	93-5371	Blue knob – flat side down
12	93-5372	24" Crumb tray
	93-5373	36" Crumb tray
	93-5374	48" Crumb tray
	93-5375	60" Crumb tray
	93-5376	72" Crumb tray
13	93-5377	24" Chrome rack
	93-5378	36" Chrome rack
	93-5379	48" Chrome rack
	93-5380	60" Chrome rack
	93-5381	72" Chrome rack
14	93-5382	24" Wall mount kit
	93-5383	36" Wall mount kit
	93-5384	48" Wall mount kit
	93-5385	60" Wall mount kit

ITEM NO.	PART NO.	DESCRIPTION
14	93-5386	72" Wall mount kit
15	93-5387	Reinforcement Channels (range mount kit, specify range model#)

** Verify which construction is applicable for your burner type.*

SALAMANDER/BROILER



PILOT	ORIFICE HOOD	ORIFICE ELBOW	PILOT VALVE	VALVE ADAPTER	GAS VALVE	ON/OFF KNOB
						
3	5	6	8	9	10	11

Salamander Parts List

ITEM NO.	PART NO.	DESCRIPTION
1	93-5388	24" Top cover
	93-5389	36" Top cover
	93-5390	48" Top cover
2	93-5391	Infra-red burner - Small B-15(RSB-36 – 2 burner)
	93-5392	Infra-red burner – Big B-20 (RSB-24 – 1 burner)
	93-5393	Pilot burner with bell orifice (natural gas)
3	93-5394	Pilot burner with bell orifice (propane Gas)
	93-5395	#18 Pilot bell orifice only (natural gas)
	93-5396	#10 Pilot bell orifice only (propane Gas)
4	93-5397	Gas pressure regulator (natural gas)
	93-5398	Gas pressure regulator (propane Gas)
5	93-5399	Orifice spud #46 (brass), natural gas (for 24"), 20,000BTU*
	93-5400	<i>Orifice hood #46 (alternate), natural gas (for 24"), 20,000BTU*</i>
	93-5401	Orifice spud #55 (brass), propane (for 24"), 20,000BTU*
	93-5402	<i>Orifice hood #55 (alternate), propane (for 24"), 20,000BTU*</i>
	93-5403	Orifice spud #48 (brass), natural gas (for 36"), 18,000BTU
	93-5404	<i>Orifice hood #48 (alternate) natural gas (for 36") 18,000BTU</i>
	93-5405	Orifice spud # 56 (brass), propane (for 36") 18,000BTU
	93-5406	<i>Orifice hood #56 (alternate), propane(for 36"), 18,000BTU</i>
6	93-5407	3/8" CC x 3/8-27 Orifice elbow (brass)
	93-5408	90° Orifice elbow (rectangular) (brass)
7	93-5409	Manifold pipe assembly (right side gas inlet)
	93-5410	Manifold pipe assembly (left side assembly)
8	93-5411	1/8" NPT x 3/16" CC Adjustable single pilot valve (brass)
9	93-5412	3/8-27 x 3/8" CC Adapter (gas valve)
10	93-5413	Gas valve (brass) w/out orifice
11	93-5414	Blue knob – flat side down
	93-5415	24" Cradle frame assembly
12	93-5416	36" Cradle frame assembly
	93-5417	48" Cradle frame assembly
13	93-5418	Latch bracket
14	93-5419	24" Crumb tray assy.
	93-5420	36" Crumb tray assy.
	93-5421	48" Crumb tray assy.
15	93-5422	24" Rack assembly with pull out handle
	93-5423	36" Rack assembly with pull out handle
	93-5424	48" Rack assembly with pull out handle
	93-5425	24" Drip pan
16	93-5426	36" Drip pan
	93-5427	48" Drip pan
	93-5428	24" Chrome rack

ITEM NO.	PART NO.	DESCRIPTION
17	93-5429	36" Chrome rack
	93-5430	48" Chrome rack
	93-5431	24" Front panel
18	93-5432	36" Front panel
	93-5433	48" Front panel
	93-5434	24" Wall mount kit
19	93-5435	36" Wall mount kit
	93-5436	48" Wall mount kit
20	93-5437	Reinforcement Channels (range mount kit, specify range model#)

* Verify which construction is applicable for your burner type.