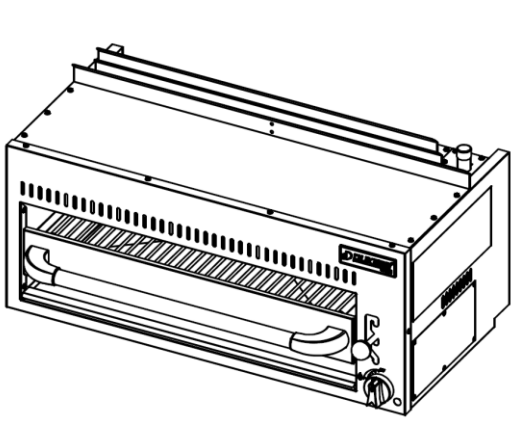
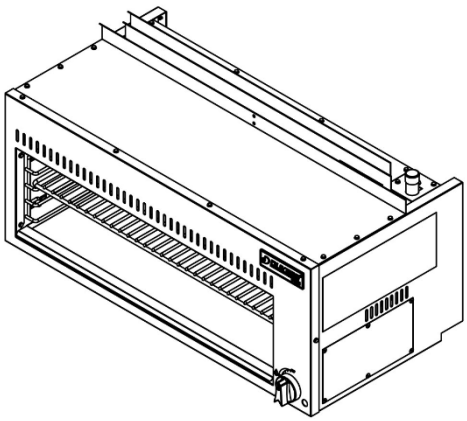
INSTALLATION & OPERATION MANUAL

Salamander/ Cheese melter





Models

DCSB36

DCCM36

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in vicinity of this or any other appliance

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

-IMPORTANT SAFETY NOTICE-

This manual contains important safety instructions which must be strictly followed when using this equipment. Please retain this manual for future reference.

1-800-931-8628 | WARRANTY@DUKERSUSA.COM | WWW.DUKERSUSA.COM

Attention Owners and Operators

The equipment is designed to provide safe and productive processing, cooking and warming of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state of federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual. Do not attempt to repair or convert any gas types one your own. Repairs and conversions are to be made solely by an authorized local servicer.

Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that suppliers cannot anticipate every circumstance of the environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a number of precautions to follow to help promote safe use of this equipment.

Throughout the manual you will see additional warnings to help alert you to potential hazards.

Warning affection your personal safety indicated by:

⚠ **WARNING** OR ⚠

Waring affect or possible damage to the equipment and property are indicated by: CAUTION

If any warning labels or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or vender directly for these items at no charge.

Please remember that this manual or the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use sense when using this equipment.

Please remember that this manual or the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use sense when using this equipment.

Warnings and Safeguards for Operation

⚠ WARNING

TO AVOID SERIOUS PERSONAL INJURY AND PROPERTY DAMAGE

⚠ WARNING

For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this of any other appliances. Keep the area free and clear of combustibility.(See ANSI Z83.14B.1991).

⚠ 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.

⚠ WARNING

Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. If you smell gas, immediately shut off the main gas valve, extinguish all heat and flames, and call 911. Safety information can be obtained from your local gas supplier.

IMPORTANT SAFEGUARDS & SAFETY INSTRUCTIONS

CAUTION

when using gas cooking equipment, basic safety precautions should always be followed, including the following:

- Never directly touch the burners of cooking grates while the Salamander/Cheese melter is on.
- Always turn off the unit when not in use, servicing of adjusting any parts or attachments, and before cleaning.
- Do not operate any equipment with a damaged or leaking gas line, ignitor of valves of or if the unit is dropped or damaged in any manner. Call for service
- The use of attachments not recommended or sold by the manufacturer may cause fire, injury of even death.
- Do not use outdoors.
- Do not use this equipment for any use other than the use intended by the manufacturer.
- Never use the equipment for any use a heating source
- The Salamander/Cheese melter does not contain any user-serviceable parts. Dealers of recommended qualified technicians should carry out repairs. Do not remove any components or service panels on this product.
- Never bypass, alter, modify or attach any unauthorized parts to this equipment. Doing so may create hazards and will void warranty
- Supplier takes every care to ensure that all products are safe. Steal cutting procedures used to however, we insist the operator take care when in contact with this piece of equipment.
- Always keep hands, hair and clothing away from the heating source.

Unpacking & Installation

⚠ **WARNING**TO AVOID SERIOUS PERSONAL INJURY AND PROPERTY DAMAGE:

- ALWAYS install equipment in a work area with adequate light and space.
- ONLY operate on a solid, level, nonskid surface that is nonflammable and away from sinks and water hazards
- NEVER bypass, alter or modify this equipment in any way from its original condition. Doing so may create hazards and will void warranty.

UNPACKING

Unpack the Salamander/Cheese melter immediately after receipt. Remove all packaging on and surrounding the unit and be certain to remove all protective plastics and residues from all surfaces. Make sure that all parts provided including the gas conversion kit are located.

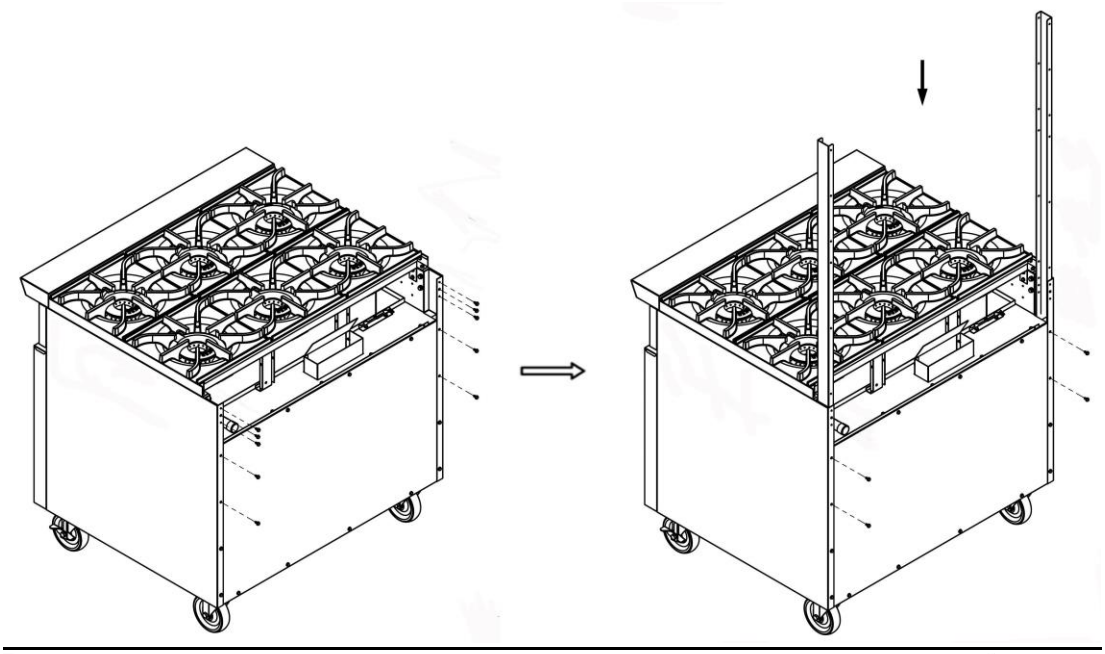
If the machine is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery. Immediately contact Dukers or your local dealer of the equipment. You have no recourse for damage after fifteen (15) days.

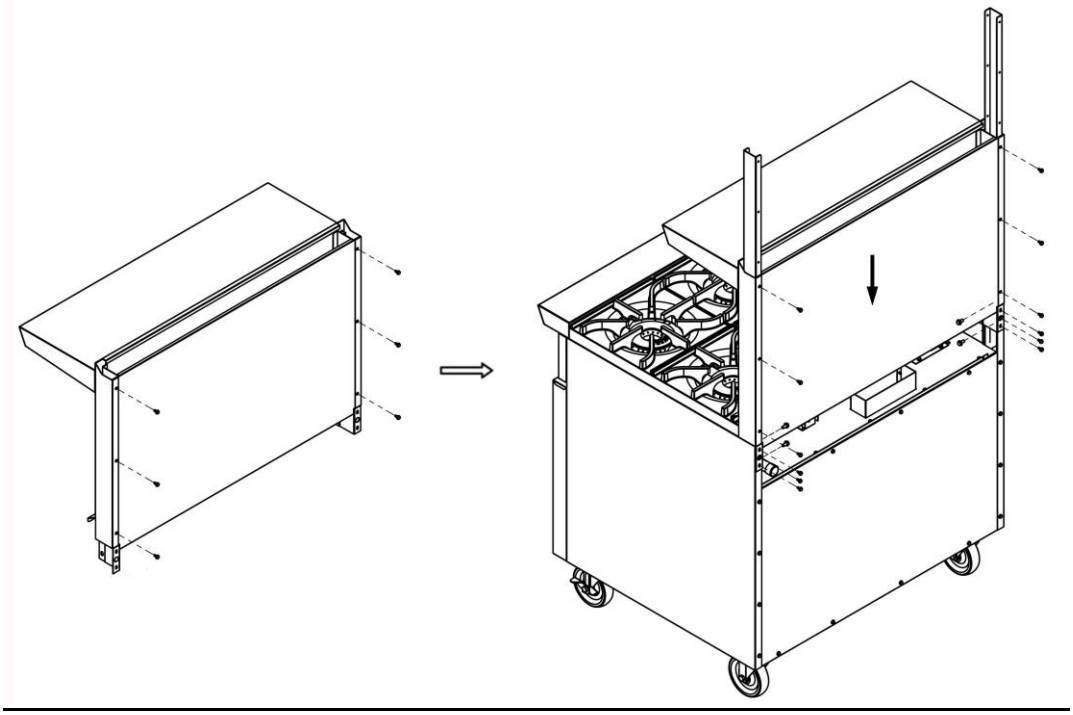
INSTALLATION

1. Assembly over a Gas Range:

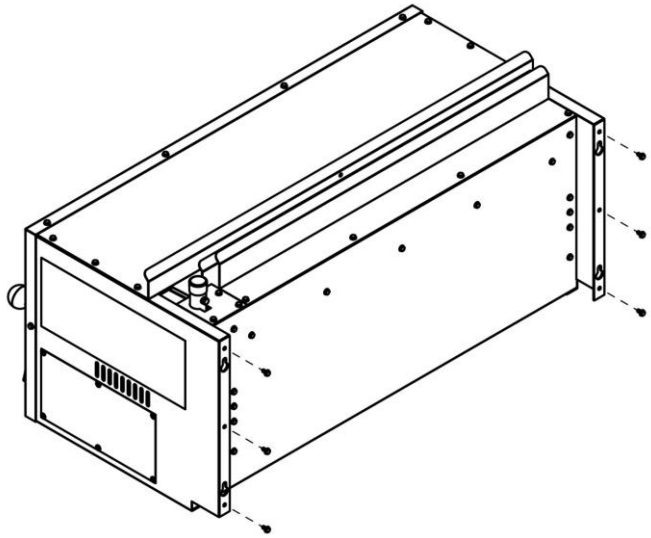
a、Remove the rear panel and inserted bar of 36” Gas Restaurant Ranges

b、Insert the connecting rod into the corresponding position of the rear panel ,and then fixed by tapping screws.

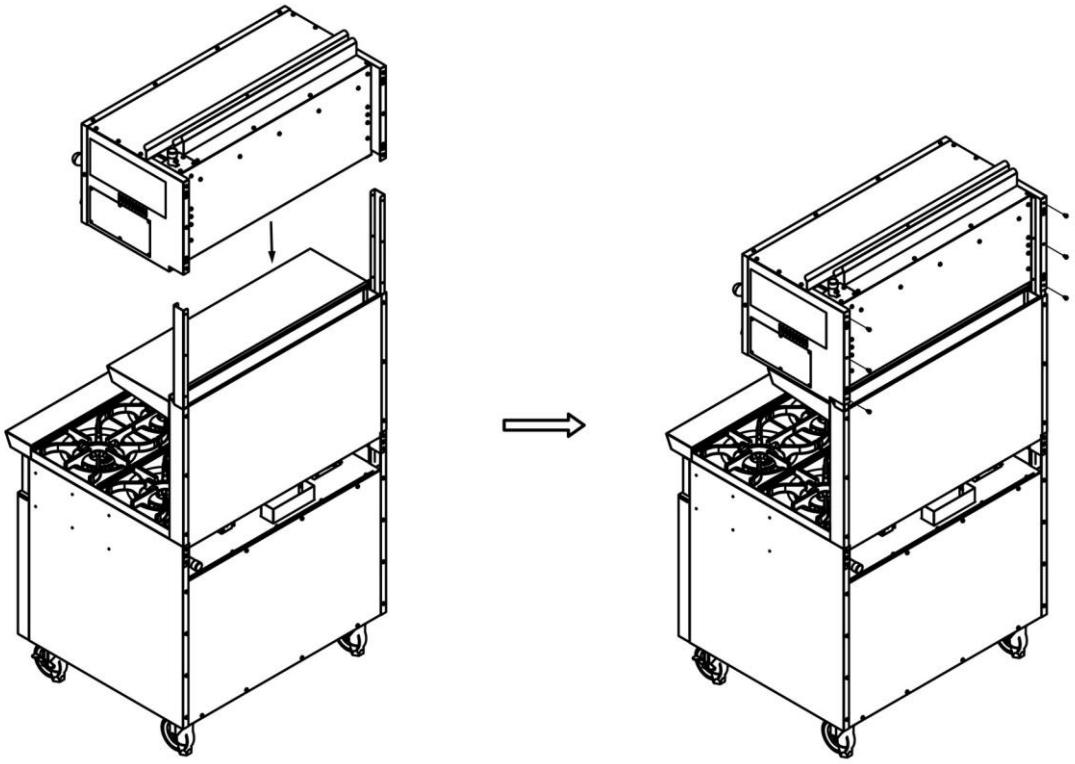




c、Remove the screw from the salamander/cheese melter



d 、Insert Salamander Broiler into the corresponding position of ranges by lifting jack, and fixed by tapping screws.



Note:

1、Must put the range on flat ground.

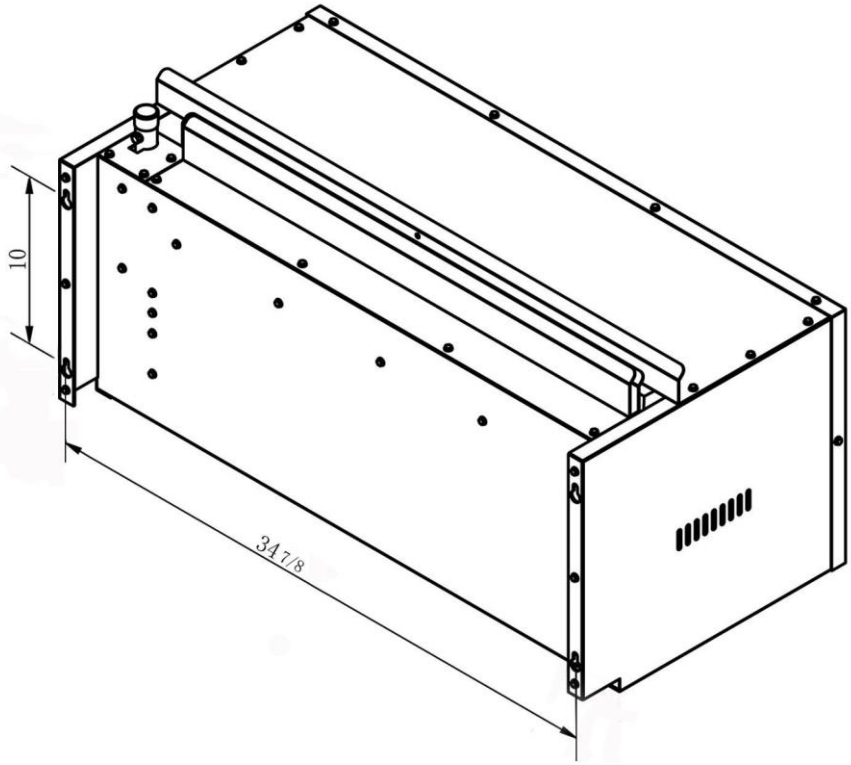
2、Please be careful when install the Salamander Broiler onto range.

Remind: When installing the Salamander Broiler onto range, it can remove flat net and slide frame to reduce weight.

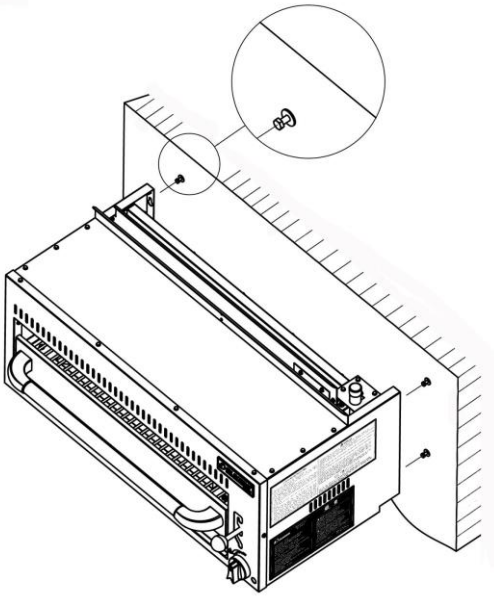
2.Mouting of salamander/cheese melter on a wall:

a、 Follow the combustible/noncombustible clearance guidelines that are listed in the “Installation” section in this manual.

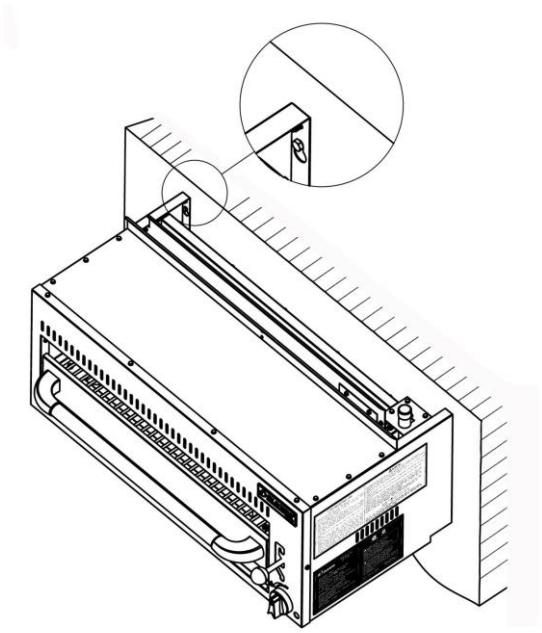
b、 Using a percussion to drill aϕ8mm hole on the wall vertically, and make sure the hole is corresponding to the hardy hole on rear panel of Salamander Broiler.



c、Remove the sundries from hole and put setscrew into the hole , tighten the screws 2-3 buckle with wrench, after it is tight, then screw out about 5mm.



d、Hanging the hardy hole which is on Salamander Broiler rear panel, onto the corresponding screw by lifting jack and fixed by wrench.



Note:

1. *The wall for drilling hole must be uniform, hard, flat and normal to ground.*
2. *Please be careful when hang the Salamander Broiler onto wall.*

GAS and GAS PRESSURE

CAUTION

The type of gas used by the equipmenthis is FACTORY PRESET:

☐ Nature Gas ☐ LP Gas .

This unit can be converted Nature Gas to L. P gas(or L.P gas to Nature Gas)by a licensed and certified gas technician. Documentation may be necessary for warranty issues. Failure to comply with this instrction , will void warranty.

See the L.P. conversion kit (or NG converison kit)for gas coversion parts and instrutions.

⚠ WARNING

Unit installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, the National Gas installation Code, CSA-B149.1, or the Propane installation Code, CSA-B149.2 as applicable and in accordance with local codes.

⚠ WARNING

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 piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

These models are designed, built, and sold for commercial use only.

Instructions must be posted in a prominent location. ALL safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.

⚠ WARNING

DO NOT use an open flame to check for leaks. Check all gas piping for leaks with a soap and water solution before operating the unit.

COMMISSIONING:

Commissioning of your new Salamander/Cheese melter is of the utmost importance. Commissioning is the thorough and methodical testing of the equipment, sub systems, and systems to ensure that the final product functions properly and safely at the work site. By identifying any potential problems (i.e.: equipment location, ventilation, local fire/electrical codes, installation, operator training and certification) prior to equipment being placed into service, costly outages and potential damages may be avoided.

OPERATING THE SALAMANDER/CHEESEMELTER

Angled Handle: elevates or lowers the broiling gr id to different posit ions. Grasp the handle and pull towards broiler cavity. This releases the mechanism and allows the lifting handle to move into the desired posit ion.

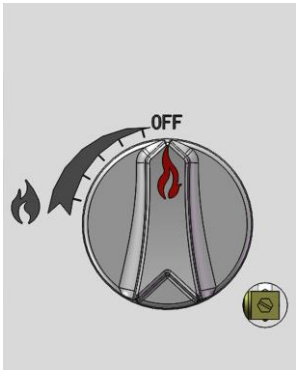
Burner Valve: regulates the f low of gas to the burners. Gas f low is increased by turning the valve counterclockwise.

Drip Tray: Collects grease and waste which is diverted by the tilt of the drip shield. DO NOT allow the drip tray to overflow. Empty the drip tray when threequarters full to reduce the possibility of spillage.

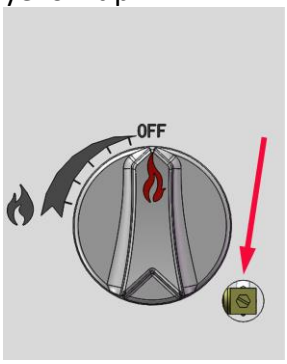
Rack Handle: glides the grid forward for easy loading and unloading. To operate, pull straight out.

LIGHTING, RELIGHTING AND SHUTDOWN INSTRUCTIONS

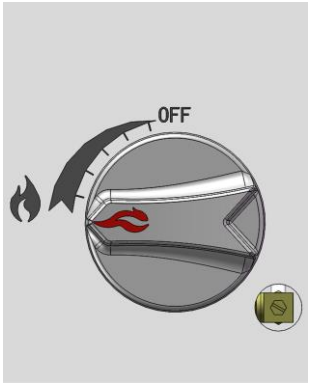
1. Turn burner valve to the OFF position and wait 5 minutes.



2. Light the pilot adjacent to the main burner. Adjust the pilot valve screw until the pilot flame has a slight yellow tip.



3. After the pilot has been established, turn the burner valve to the ON position.



4. If the burners fail to light, turn off all valves, wait 5 minutes and repeat steps 1-3.
5. To shut down, turn the burner valves to the OFF position.

Each operator will find the optimum rack position and gas setting for various products; however, it is

recommended that gas input be reduced first when lower rack temperatures are desired. Further reduction in rack temperatures, if necessary, can then be obtained by lowering rack position.

Cleaning Instructions

CAUTION

DO NOT use any abrasive or flammable cleaning fluids;
DO NOT hose down, immerse or pressure wash any part of the Salamander/Cheese melter, excluding the catch tray.
NEVER use a scrubber pad, steel wool or abrasive material, or cleaners containing chlorine, iodine and ammonia or bromine chemicals as these will deteriorate the stainless steel and shorten the life of the unit.

RECOMMENDED CLEANING

To prevent excess smoking, the broiler grid, bottom grease drawer, and the other broiler components must be kept clean of food remnants. Use a wire brush or similar scraping utensil. DO NOT use steel wool or a similar scrub pad that will leave small particles, which can get into food. The daily cleaning procedure is as follows:

1. Turn all controls to OFF, shut off the gas supply, and allow time for the broiler to cool.
2. Move the broiling rack to the low position. Pull out the rolling broiler rack.
3. Lift out the broiler grids and clean them with a wire brush or non-toxic solvent.
4. Lift out the two drip shields and clean them with soap and water.
5. With rolling rack pulled-out to its “stop,” clean all parts where residue can collect.
6. Remove the bottom grease drawer and clean it.
7. Clean all parts of the raising-and-lowering frame.
8. Lubricate bearings with cooking oil (helps to extend the life of the bearings).
9. Reassemble broiling rack mechanism.
10. Check that nothing has been placed on top of the broiler (which will block the escape of combustion exhaust).
11. Check that the air-intake openings on the rear of the broiler are not obstructed.
12. Turn on gas supply, check that all controls are turned to OFF, and light the pilots.

Troubleshooting

IF problems persist and the assigned solution does not remedy the issue, please call the service department or your local service company.

The following table lists the possible causes of oven-related problems that may occur:

Not enough heat
- Low pressure in gas supply
- Restriction in gas piping and/or valves
- Misalignment of burner orifice tube
- Clogged burner orifice
- Incorrect burner orifice

Too much heat
- Incorrect orifice.
- Defective or incorrectly set pressure regulator.

Burner flame fluttering or has excessive blue haze
- Obstruction of combustion-air intake on rear of broiler
- Exhaust gases blocked by objects sitting on top of broiler
- Low pressure in gas supply
- Misalignment of orifice tube

Burner flame popping (infrared)
- Cracked or loose ceramic.

Slow (or no) burner ignition
- Pilot flame out of adjustment
- Pilot alignment out of adjustment
- Thermocouple not in pilot flame (for units with the flame-failure option)

Pilot outage
- Pilot flame out of adjustment
- Draft condition
- Pilot orifice clogged
- Incorrect pilot orifice
- Thermocouple not in pilot flame (for units with the flame-failure option)

L.P. CONVERSION KIT FOR GAS CONVERSION PARTS AND INSTRUCTIONS

Below are examples of the rating plates that must be fixed to the side of the unit on completion of the conversion by the installer.

Example A Rating Plate

DUKER8

GAS SALAMANDER
Salamandre au gaz

Model/Modèle: DCSB36
Series/Série:
Gas Type/Type de gaz: ●NG ☐Propane
Burners/Brûleurs: 1
Total BTU/Total BTU: 35,000 BTU/HR
Drill size orifce/La taille de forage onfice
NG: 37# Propane: 50#
Mainfold gas pressure/Pression de gaz du collecteur
5"W.C 10"W.C
Intended for other than household use
Non destiné à l'usage domestique.
For use in noncombustible locations only
Installer dans des locaux faits de matériaux incombustibles seulement
FOOD SERVICE EQUIPMENT ANS Z83.11-2016/CSA 1.8-2016
2488 Peck Road
City of Industry, CA 90601

⚠ 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.

⚠ MISE EN GARDE: une installation, un réglage, une modification, une réparation ou un entretien inadéquat peut provoquer des dommages matériels, des blessures ou la mort. Lisez soigneusement les instructions d'installation, d'utilisation et d'entretien avant d'installer ou de réparer cet équipement.

Master Contract:300673
Made in China
Fabriques en Chine

Example B Installation Plate

GAS SALAMANDER
Salamandre au gaz

Model/Modèle:	☐DCSB36	☐DCCM36
Burners/Brûleurs:	1	1
Total BTU/Total BTU:	35,000BTU	35,000BTU

Converte Gas Type/Type de gaz: ☐NG ☐Propane
Drill size orifce/La taille de forage onfice
NG:[37#] Propane:[50#]
Mainfole gas pressure/Pression de gaz du collecteur
5"W.C 10"W.C
Converted kit(part number):17.014.0003(NG)/17.04.0022(Propane)
This appliance was converted on day___month____year____to____gas with Kit No._____ by_____,which accepts the responsibility that this conversion has been properly made."

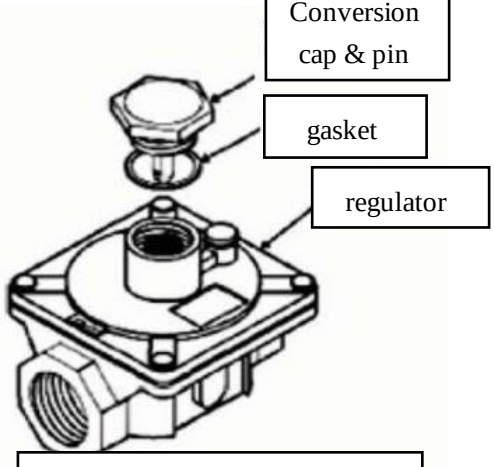


Fig.1 Gas pressure regulator

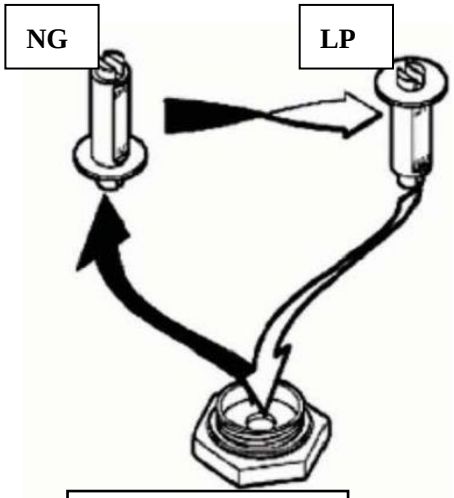


Fig. 2 Conversion

WARNING

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, an explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life.

The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.



CAUTION:

ENSURE THE GAS SUPPLY IS SHUT OFF AT THE MANUAL SHUT OFF VALVE BEFORE PROCEEDING WITH THE CONVERSION

1. Switch off the gas at the main supply valve and allow the unit to cool down before commencing with the conversion.
2. Remove the screws at the top of the unit, and then remove the top plate to expose the burners and valves.
3. The brass orifice located on the end of the brass elbow may now be loosened and removed using a wrench.
4. Replace with the new orifice from the conversion kit, first applying a small amount of jointing paste to the thread on the end of the valve, this will ensure a good gas tight seal.
5. To operate with LPG gas, the regulator must be changed to operate at 10" WC. (see fig.1) To do this, remove the converter cap and pin from the regulator, remove the pin and invert then reinstall in the cap. Replace the cap on the regulator taking care that the gasket is in place on the cap.
6. Prior to connecting the regulator, check the incoming line pressure, as the regulators can only withstand a maximum pressure of 1/2 PSI (14"WC). If the line pressure is beyond this limit, a step down regulator will be required. The arrow forged into the bottom of the regulator body shows gas flow direction, and should point downstream to the appliance.
7. Check for gas leaks: A soapy water solution is recommended for locating gas leakage. Matches, candle flame or other sources of ignition shall not be used for this purpose.
8. Replace the top plate assembly into position.
9. Fill in the details required on the conversion rating plate supplied in the kit adjacent to the original rating plate on the side of the unit.

N.G CONVERSION KIT FOR GAS CONVERSION PARTS AND INSTRUCTIONS

Below are examples of the rating plates that must be fixed to the side of the unit on completion of the conversion by the installer.

Example A Rating Plate

DUKERS

GAS SALAMANDER
Salamandre au gaz

Model/Modèle: DCSB36
Series/Série:
Gas Type/Type de gaz: ☐NG ●Propane
Burners/Brûleurs: 1
Total BTU/Total BTU: 35,000 BTU/HR
Drill size orifce/La taille de forage onfice
NG: 37# Propane: 50#
Mainfold gas pressure/Pression de gaz du collecteur
5"W.C 10"W.C
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C US SANITATION

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Master Contract: 300673
Made in China
Fabriques en Chine

Example B Installation Plate

GAS SALAMANDER
Salamandre au gaz

Model/Modèle:	☐DCSB36	☐DCCM36
Burners/Brûleurs:	1	1
Total BTU/Total BTU:	35,000BTU	35,000BTU

Converte Gas Type/Type de gaz: ☐NG ☐Propane
Drill size orifce/La taille de forage onfice
NG:[37#] Propane:[50#]
Mainfole gas pressure/Pression de gaz du collecteur
5"W.C 10"W.C
Converted kit(part number):17.014.0003(NG)/17.04.0022(Propane)
This appliance was converted on day___month____year____to____gas with Kit No._____ by_____,which accepts the responsibility that this conversion has been properly made."

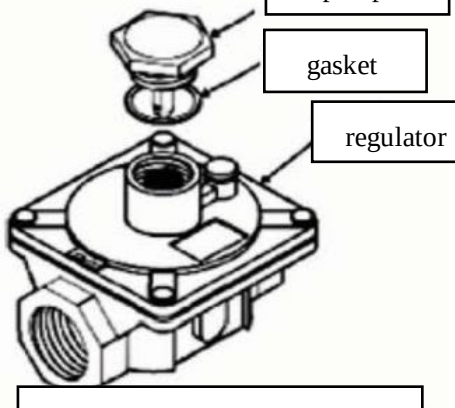


Fig.1 Gas pressure regulator

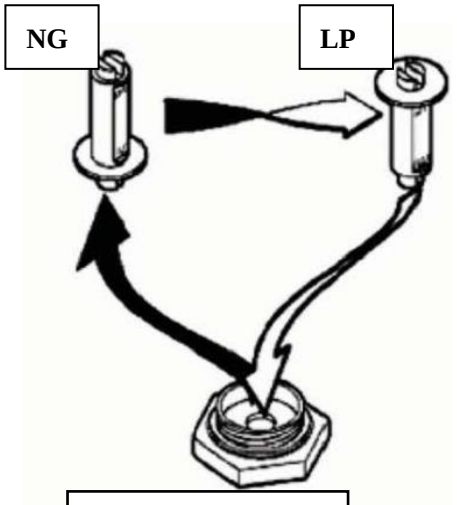


Fig. 2 Conversion

WARNING

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, an explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life.

The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.



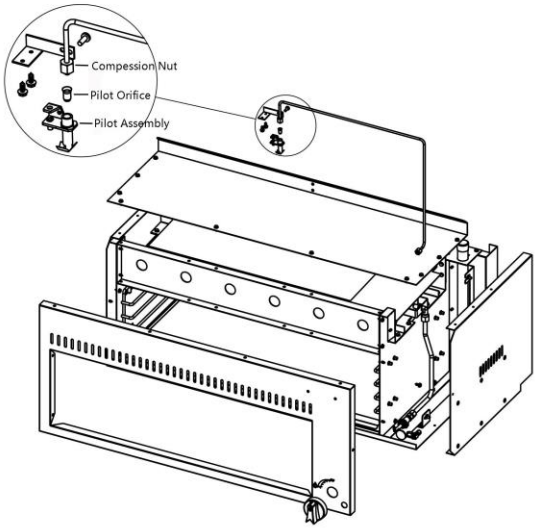
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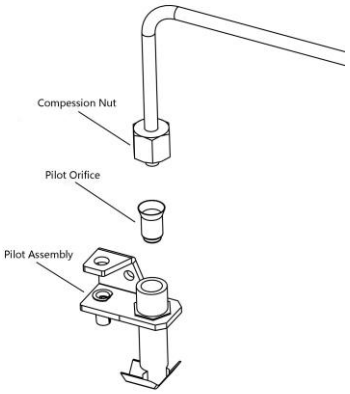
10. Switch off the gas at the main supply valve and allow the unit to cool down before commencing with the conversion.
11. Remove the screws at the top of the unit, and then remove the top plate to expose the burners and valves.
12. The brass orifice located on the end of the brass elbow may now be loosened and removed using a wrench.
13. Replace with the new orifice from the conversion kit, first applying a small amount of jointing paste to the thread on the end of the valve, this will ensure a good gas tight seal.
14. To operate with NG gas, the regulator must be changed to operate at 5" WC. (see fig.1) To do this, remove the converter cap and pin from the regulator, remove the pin and invert then reinstall in the cap. Replace the cap on the regulator taking care that the gasket is in place on the cap.
15. Prior to connecting the regulator, check the incoming line pressure, as the regulators can only withstand a maximum pressure of 1/2 PSI (14"WC). If the line pressure is beyond this limit, a step down regulator will be required. The arrow forged into the bottom of the regulator body shows gas flow direction, and should point downstream to the appliance.
16. Check for gas leaks: A soapy water solution is recommended for locating gas leakage. Matches, candle flame or other sources of ignition shall not be used for this purpose.
17. Replace the top plate assembly into position.
18. Fill in the details required on the conversion rating plate supplied in the kit adjacent to the original rating plate on the side of the unit.

When changing from natural gas to LPG, it is necessary to replace oven pilot orifice:

1. Oven pilot: Making sure that the pilot flame has been in OFF and the unit is cooled down



2. Oven pilot: Remove the compression fitting on the oven pilot assembly.
3. Remove the pilot orifice and replace it with the one that came in the kit.



4. Reattached the compression nut to the pilot assembly with tubing.
5. Replace the front panel and secure, refit the control knobs.
6. When completely finish be sure to check all fittings for leaks with soap solution. (Do not use and open flame.)

Limited Warranty

DUKERS warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year. The labor warranty is one year from original installation or 18 months from actual factory shipment date whichever date occurs first. Warranty includes onsite service calls within 60 miles of an authorized service company. End user is responsible for all extra travel and mileage at prevailing rates

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED DUKERS EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

SERV-WARE'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated DUKERS Service Location during normal working hours. This warranty does not cover services performed at overtime or premium labor rates. End user is responsible for the difference between normal service rates and premium service rates. IN NO EVENT SHALL DUKERSBELIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees

Warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered This warranty is not in force until such time as a properly completed and signed installation/warranty registration or an online registration form has been received by DUKERS within 30 days from the date of installation.

Proof of purchase is required to extend warranty more than 1 year from date of shipment from the factory THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. DUKE NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Example of items not covered under warranty, but not limited to just these items

1 Acts of God, fire, water damage, burglary, accident, theft
2 Freight damage
3 Improper installation or alteration of equipment
4 Use of generic or after-market parts
5 Repairs made by anyone other than a DUKERS designated servicer

6 Lubrication.
7 Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
8 Cleaning of equipment
9 Misuse or abuse

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