

# VULCAN

## INSTALLATION & OPERATION MANUAL

### GAS INFRARED CHEESE MELTERS

*MODEL*

<i>ICM24</i>	<i>ML-52470, 52476</i>
<i>ICM36</i>	<i>ML-52471, 52477</i>
<i>ICM48</i>	<i>ML-52472, 52478</i>
<i>ICM60</i>	<i>ML-52473, 52479</i>
<i>ICM72</i>	<i>ML-52474, 52480</i>



## **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 OR MODIFICATION, 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.**

# Installation, Operation, and Care of MODELS ICM24, ICM36, ICM48, ICM60 & ICM72 GAS INFRARED CHEESE MELTERS

KEEP THIS MANUAL FOR FUTURE USE

## GENERAL

The Vulcan Gas Infrared Cheese Melters use efficient gas heat and are available in 24, 36, 48, 60, or 72 inch widths. Each model has one or two burners; each burner has its own pilot light and control knob.

GAS RATINGS

Model	ICM24	ICM36	ICM48	ICM60	ICM72
BTU Rating	20,000 BTU/hr	30,000 BTU/hr	40,000 BTU/hr	50,000 BTU/hr	60,000 BTU/hr

## INSTALLATION

### UNPACKING

Immediately after unpacking, check for possible shipping damage. If the Cheese Melter is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Before installing, verify that the gas (natural or propane) agrees with the specifications on the rating plate located on the front.

### LOCATION

The area around the appliance must be kept free and clear from combustibles. The area in front of and above the Cheese Melter 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 for air openings into the combustion chamber.

Adequate clearance must be provided in front and at the sides of the appliance for servicing and proper operation.

The Cheese Melter can be installed in combustible or noncombustible locations. Clearance from combustible construction must be a minimum of 6 inches from the sides and 0 inches from the back. There are no minimum clearances from noncombustible construction.

The Cheese Melter can be installed on a noncombustible counter, with or without 4" legs, or mounted on a combustible or noncombustible wall: Leg kits and wall mounting brackets are available from your Vulcan-Authorized Service Office for your model Cheese Melter. If installing the Cheese Melter on a combustible counter, the 4" legs are required.

### ASSEMBLY — Legs (optional)

If using legs, four legs are required on 24, 36, and 48" models; six legs are required on 60 and 72" models. Assemble legs to the bottom of the unit through threaded holes in the four corners of the unit; on 60 and 72" models, the extra two legs mount at the middle of the front and back rails.

### ASSEMBLY — Wall Mounting Brackets (optional)

If mounting the Cheese Melter on a wall: Attach the wall mounting bracket(s) to the wall with suitable fasteners (not supplied with the kit); hang the Cheese Melter from its angle iron rail on the wall mounting bracket(s) (Fig. 1).

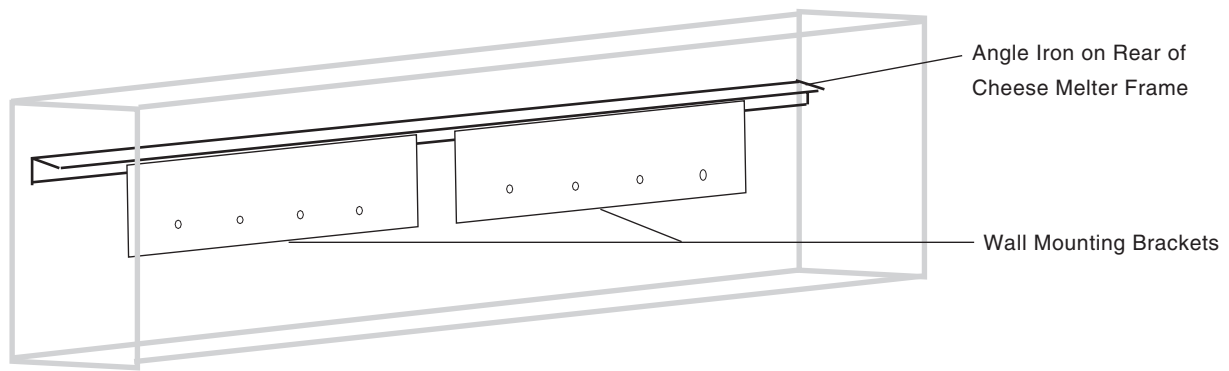


Fig. 1

### INSTALLATION CODES AND STANDARDS

In the United States, the Cheese Melter must be installed in accordance with: 1) State and local codes; 2) National Fuel Gas Code, ANSI-Z223.1, latest edition, available from American Gas Association, 1515 Wilson Boulevard, Arlington, VA 22209; and 3) NFPA Standard #96, *Vapor Removal from Cooking Equipment*, latest edition, available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada, the Cheese Melter must be installed in accordance with: 1) Local codes, or in the absence of local codes, with Canadian Standard CAN/CGA-B149.1 NATURAL GAS, latest edition, or CAN/CGA-B149.2 PROPANE GAS, latest edition, available from Canadian Gas Association, 55 Scarsdale Road, Don Mills, Ontario, Canada M3B2R3.

## GAS CONNECTION

**Caution:** The pipe thread compound used when installing pipes must be a type that is resistant to the action of liquified petroleum or propane gases.

Codes require that a manual gas valve be installed in the gas supply line ahead of the appliance. Make sure the pipes are clean and free of obstructions, dirt, and piping compound. A pressure regulator is supplied loose with the Cheese Melter for installation in the gas supply line. The Natural gas regulator requires a pressure of 5" Water Column. The Propane gas regulator requires a pressure of 10" Water Column. The arrow on the rear of the pressure regulator indicates the direction of gas flow. The regulator (Fig. 2) must be installed so the arrow points down. If it is installed so the arrow is not pointing down, the pressure must be reset. Connect the Cheese Melter to the gas supply with a  $\frac{3}{4}$ " iron pipe or larger. If a flexible connector is used, it must be  $\frac{3}{4}$ " I.D. A  $\frac{1}{8}$ " pressure tap is located on the manifold for checking the gas pressure. Natural or Propane gas conversion and orifice changes for various altitudes can be performed by Vulcan-authorized servicers.

**WARNING:** PRIOR TO START-UP, CHECK ALL JOINTS IN THE GAS SUPPLY LINE FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.

## TESTING THE GAS SUPPLY PIPING

When test pressures exceed  $\frac{1}{2}$  psig (3.45 kPa) the Cheese Melter and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system. When test pressures are  $\frac{1}{2}$  psig (3.45 kPa) or less, the Cheese Melter must be isolated from the gas supply piping system by closing its individual shut-off valve during any pressure testing of the system.

## EXHAUST FAN

A mechanical exhaust hood must be installed above the appliance; the exhaust blower must have a capacity of 200 CFM per square foot of broiler area, check local code for specific requirements.

Model	ICM24	ICM36	ICM48	ICM60	ICM72
Minimum Exhaust Fan Rating	388 CFM	604 CFM	821 CFM	1038 CFM	1255 CFM

## LIGHTING THE GAS PILOT TUBE(S)

Before lighting the Cheese Melter, make sure that all burners are turned off. Wait 5 minutes. Turn on the manual gas valve and use a taper to light the gas pilot tube(s). A gas pilot tube is located below each burner (Fig. 3).

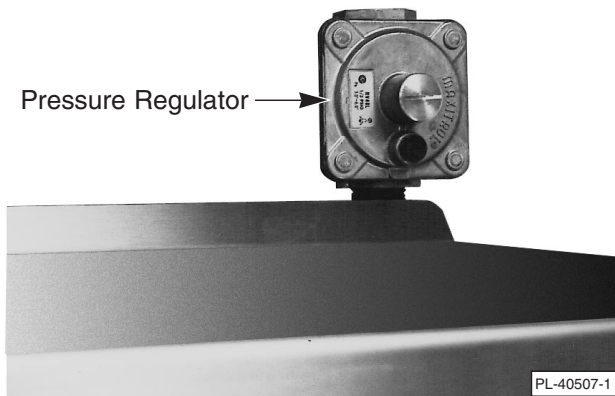


Fig. 2

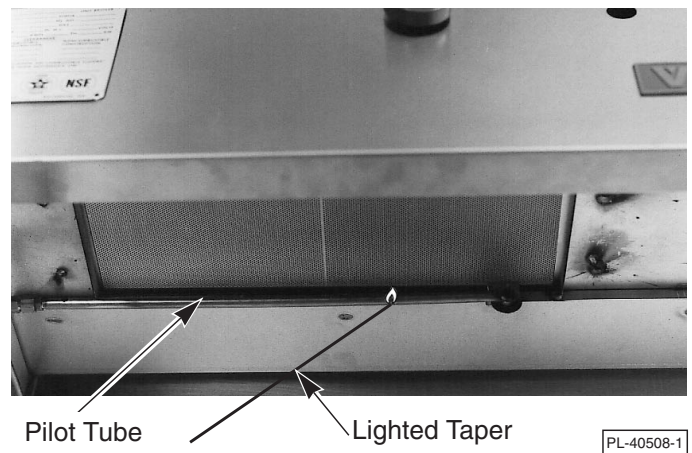


Fig. 3

# OPERATION

**WARNING:** THE CHEESE MELTER AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING, AND SERVICING THE CHEESE MELTER.

## CONTROLS (Fig. 4)

Burner Valve — Turn fully ON or OFF by rotating the control knob 1/4 turn.



Fig. 4

The Cheese Melter rack can be positioned in one of the three operating levels.

## Complete Shut Down

For complete shut-down: Turn the Burner Valve(s) off. Shut the manual gas valve off and the pilot tubes will go out.

## CLEANING

Cheese Melter must be cool before cleaning. Cheese Melter rack 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.

**Aluminized Steel Interior** — clean with mild detergent (or soap) and water solution. Heavy soil can be loosened with a wooden tool or use a non-etching cleaner recommended for aluminized steel. DO NOT use steel wool, wire brush, or caustic solutions such as lye, soda ash, or ammonia. Rinse with clear water and dry with a soft cloth.

**Stainless Steel Interior** — for routine cleaning use detergent (or soap) and water solution. Burned-on foods and grease can be removed with an abrasive cleanser (scouring powder) mixed into a paste. Apply with stainless steel wool — always rub with the grain. Rinse with clear water; dry with a soft cloth.

**Vent System** — At least once a year the exhaust hood (venting system) should be examined and cleaned.

## SERVICE

Contact your local Vulcan-authorized service office for repairs or adjustments needed on this equipment.



