

Read this manual before operation

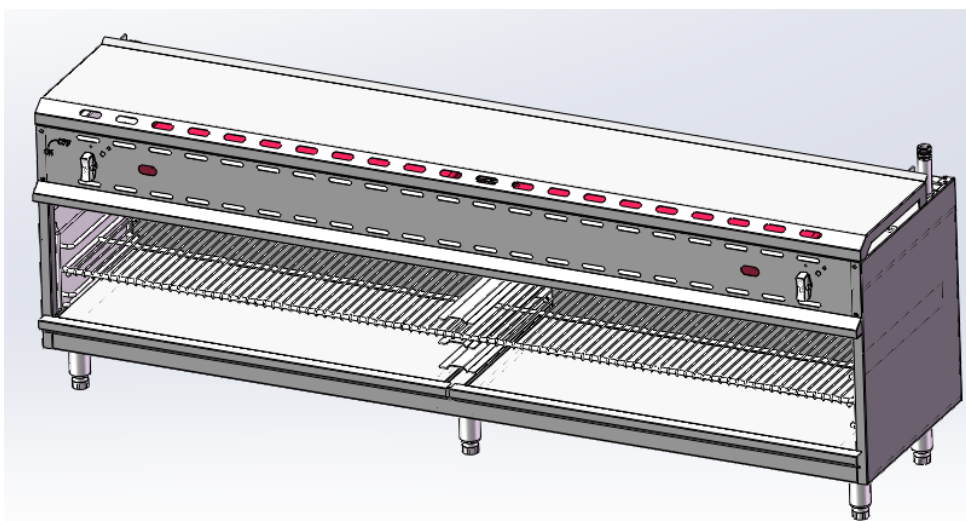


MERCATOR
NAVIGATING SUCCESS

Installation & Operation Manual

Gas Cheesemelter

MCM36N/MCM72N



If you smell gas, follow the instructions provided by your gas supplier.

Do not try to light the burner; do not use a telephone in close proximity to the unit.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.

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

Dear Customer & User,

Thank you for purchasing our appliance. Before use and operation, please read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

This manual contains important information, please read the manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

The user's manual should be always available for operation. Make sure this manual is properly stored. The manufacturer reserves the right to make technical modifications to the device for the purpose of improving performance and developing product features.

WARNINGS

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without all 4 legs.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not try to light the burner; do not use a telephone in close proximity to the unit.
- Never attempt to move the unit while in use.

Product parameters table

Model No.	MCM72N	MCM36N
Dimensions (W*D*H)	72.2" * 17.6" * 27.2"	36.1" * 17.9" * 21.7"
Power (Natural gas)	66,000 BTU	33,000 BTU
Power (Propane gas)	66,000 BTU	33,000 BTU

INSTALLATION

- The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1
 - The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during testing of any system at test pressures more than 1/2 psi (3.5Kpa).
 - 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 1/2psi (3.5Kpa).
 - Keep adequate clearance for air openings into the combustion chamber.
 - Keep adequate clearances for service and proper operation.
1. Remove all packing material and tape, as well as any protective plastic from the equipment. Carefully unpack your Cheesemelter and make sure that no parts are discarded with the packaging material.
 2. A pressure regulator designed to operate with the Cheesemelter has been supplied and must be installed before the Cheesemelter is placed into service.

Minimum Clearances

	Combustible Construction	Non-Combustible Construction
Back	2"	0
Sides	20"	0
Bottom	10"	4"

The installation location must allow adequate clearances for servicing and proper operation. There must be no obstruction to the front of the Cheesemelter. A minimum front clearance of 36" (91 cm) is required.

Do not obstruct the flow of combustion and ventilation air. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room to replace air taken out by the ventilating system.

Do not permit fans to blow directly at the Cheesemelter. Avoid wall-type fans which create air cross currents within the room. Avoid open windows next to the Cheesemelter. Maintain a minimum 18" (46 cm) clearance from the top of the cheesemelter flue vent to the filters of the hood venting system or any other obstruction. Maintain a minimum 18" (46 cm) clearance from the bottom of the cheesemelter to any other flue discharge area.

WARNINGS-OPERATION

WARNING

The cheesemelter and its parts are hot. Use care when operating, cleaning or servicing.

Do not touch any hot surfaces!

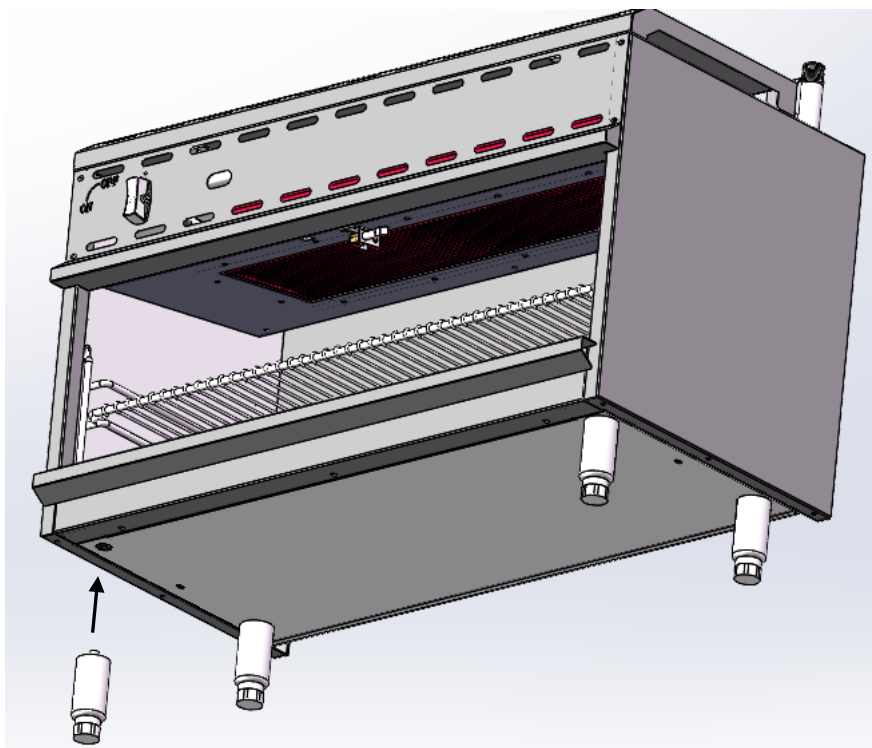
Do not operate unattended!

Assembly:

Counter mounting:

1. The Cheesemelter mounted on a counter must be equipped with 4 legs (4" height, sold separately).

2. Screw 4 legs into the threads at the bottom of the unit, see below figure.

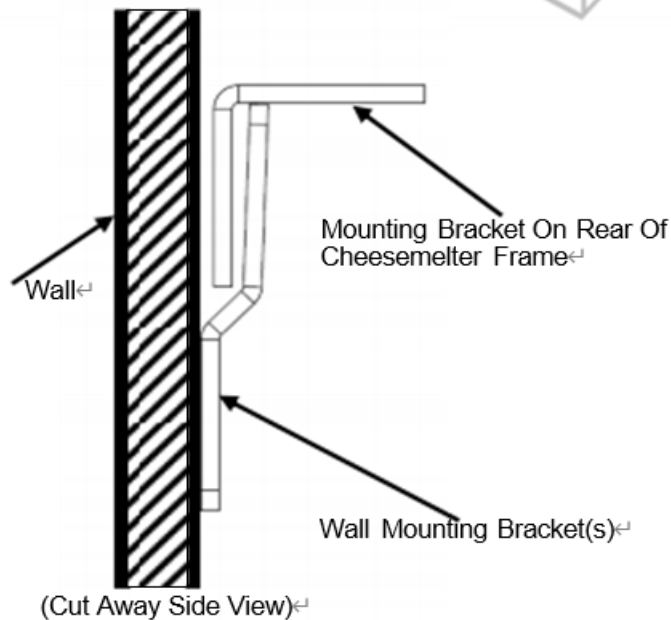
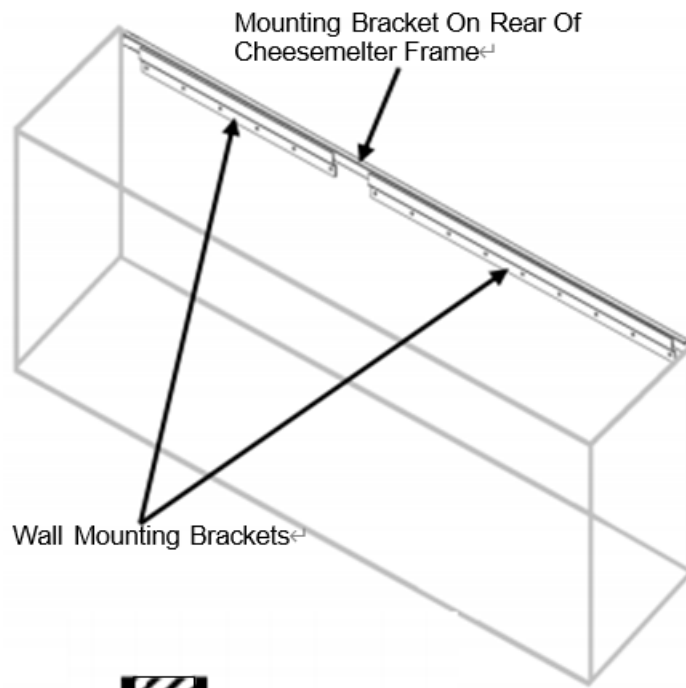


⚠ WARNING

Ensure the counter is a noncombustible construction.

Wall mounting:

1. Make sure the wall bracket(s) are level and properly spaced on the wall, so that they will align with mounting bracket on the rear of the Cheesemelter frame.
2. Attach the wall mount bracket(s) to the wall with suitable fasteners (not supplied) to match the onsite construction. The 72" model will have two wall mount brackets. See below figure.
3. Hang the Cheesemelter from its built-in mounting bracket onto the wall mount bracket(s). See below figure.



⚠ WARNING

Ensure the mounting wall is noncombustible construction and will support the weight of the Cheesemelter

Special high-shelf mounting:

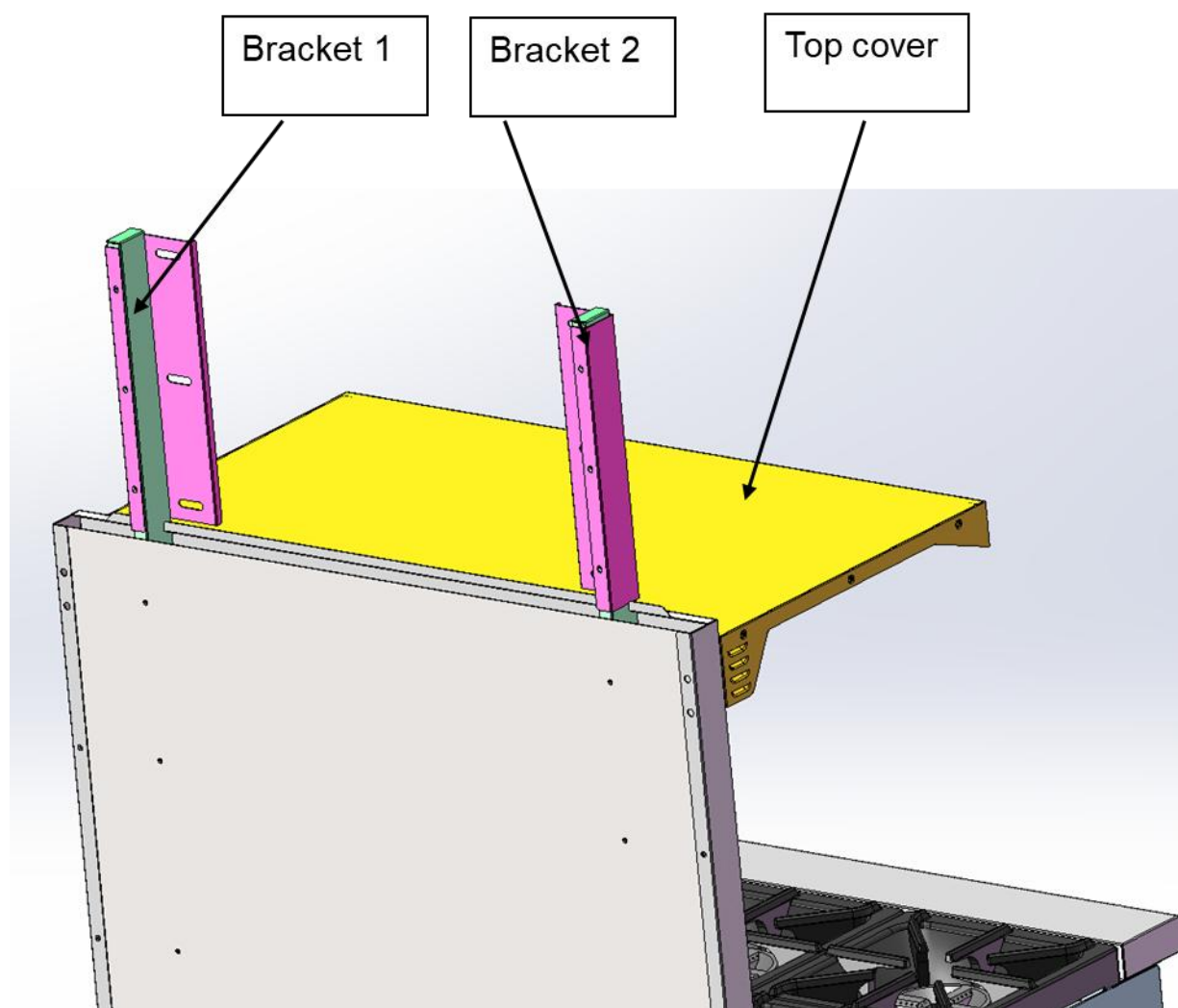
If the Cheesemelter is to be mounted over a Gas Range, a reinforced high-shelf designed to support the weight of the Cheesemelter is required.

1. Install bracket 1, bracket 2, and top cover to gas range, see below figure.

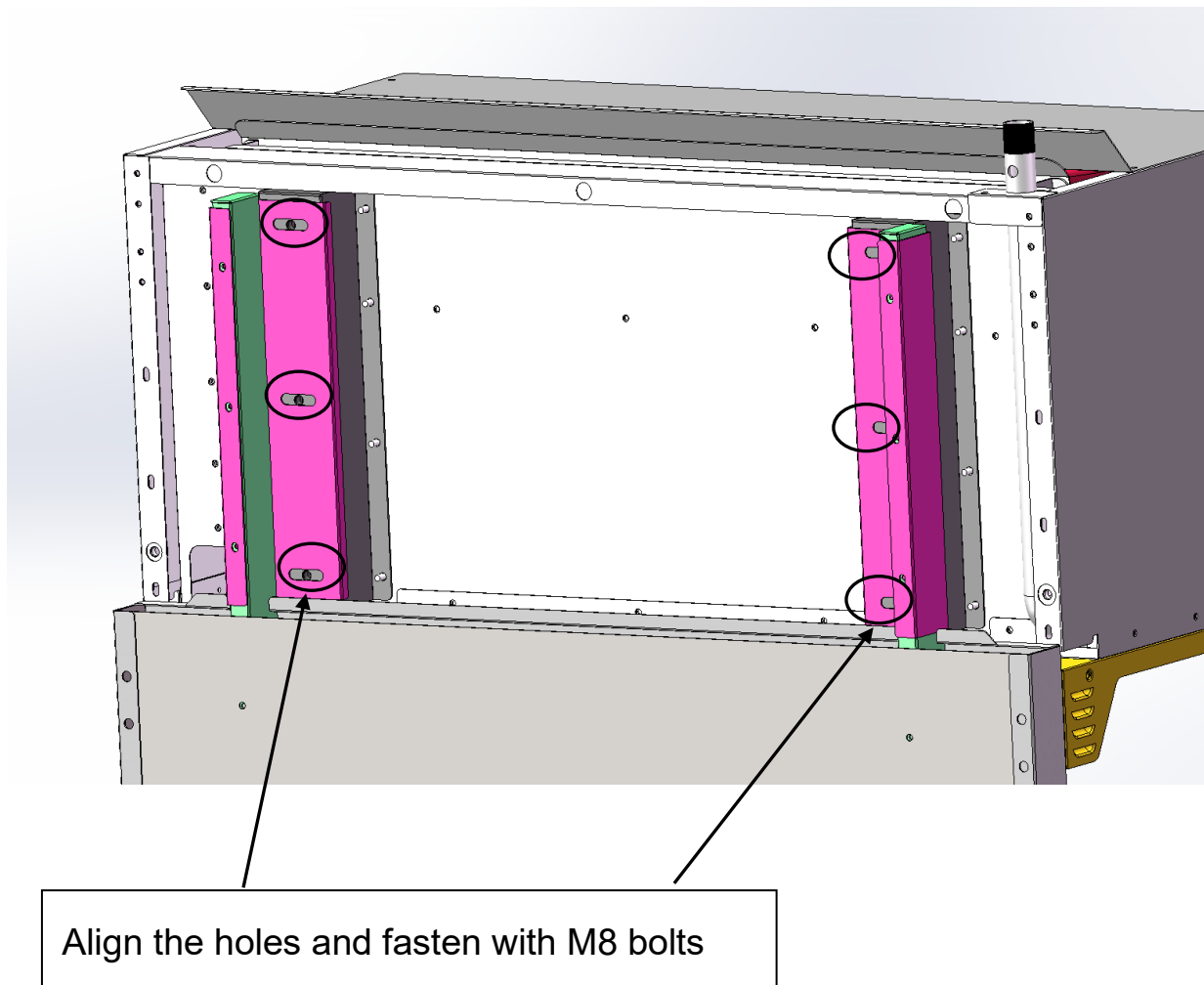
Special high-shelf mounting:

If the Cheesemelter is to be mounted over a Gas Range, a reinforced high-shelf designed to support the weight of the Cheesemelter is required.

1. Install bracket 1, bracket 2, and top cover to gas range, see below figure.



2. Lift Cheesemelter and align the mounting holes with the holes of Bracket 2 and fasten with M8 bolts.



Gas connection:

⚠ WARNING

1. Gas supply connections and any pipe joint compound must be resistant to the action of propane gases.
2. Use a $\frac{3}{4}$ " NPT gas supply line for the Cheesemelter inlet. All flexible and semi-rigid gas supply lines must comply with the applicable ANSI standard. To ensure maximum operating efficiency this appliance must be connected with a gas supply line of solid pipe or a commercial type Flexible Connector with a net inside diameter (I.D.) as large as or larger than the gas pipe inlet on this appliance.
3. Prior to lighting, check all joints in the gas supply line for leaks.
Use a soap and water solution. Do not use an open flame.
4. After checking for leaks all lines receiving gas should be fully purged to remove air.

5. Maximum line pressure for natural and propane gas is 14" Water Column (W.C.). Minimum line pressure is 7" W.C. for natural gas and 11" W.C. for propane gas.

Flue connection:

Do not obstruct flow of flue gases from the flue located on the rear of the Cheesemelter. It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel. 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, Batterymarch Park, Quincy, MA 02269.

GAS PRESSURE REGULATOR INSTALLATION:

Gas regulator pressure is preset at 5" Water Column (W.C.) for natural gas, and 10" W.C. for propane gas. Minor adjustments may be required based on site specific gas pressure.

Install the regulator as close to the Cheesemelter on the gas supply line as possible. Make sure that the arrow on the underside of the regulator is oriented in the direction of gas flow to the Cheesemelter (Fig. 2) and the regulator is positioned with the vent plug and adjustment screw upright (Fig. 3).



Fig. 2



Fig. 3

The minimum supply pressure (upstream of the regulator) should be 7-9" W.C. for natural gas and 11-12" W.C. for propane gas. At no time should the Cheesemelter be connected to a supply pressure greater than ½ psig (3.45 kPa) or 14" W.C.

GAS CONVERSION:

- Conversion from Natural Gas to Liquid Propane (LP) or vice versa is only to be performed by the factory or its authorized service agent. In case of troubleshooting, ensure the correct orifice sizes of the spuds have been provided.
- Natural Gas Orifice is $\varnothing 2.75\text{mm}$
- Liquid Propane Gas Orifice is #50
- Orifice size is marked on the spud

Operation:

LIGHTING THE PILOT:

1. Turn all controls to the "OFF" position, wait 5 minutes.
2. Light the pilot with a long match or fireplace lighter. Use of a cigarette lighter is NOT recommended.
3. Pilot flame may be adjusted with the screw on the pilot valve. Using a small, flat-blade screwdriver, turn the screw clockwise to decrease the flame size, or counter-clockwise to increase the flame size. Adjust the pilot flame to 1/2" high. Test for operation: inside and outside sections of the burner must light without undue delay. Drafty conditions may require a higher flame to allow the pilot to remain lit.
4. Adjust burner controls as necessary.
5. For complete shutdown, turn all control valves to the "OFF" position.

SHUTDOWN:

1. Turn the burner valve knobs completely clockwise (to OFF position) to cut off burners.
2. The pilots will remain lit as long as the gas supply is on.

EXTENDED SHUTDOWN:

1. Turn the burner valve knobs completely clockwise (to OFF position) to cut off burners.
2. Turn the unit gas shutoff valve to the OFF position.

MAINTENANCE AND CLEANING:

WARNING

The Cheesemelter and its parts are hot. Use care when operating, cleaning or servicing the Cheesemelter.

LUBRICATION:

All valves and controls should be lubricated with high-temperature grease by a trained service technician.

FLUE

When the Cheesemelter is cool, check the flue and clear any obstructions. Never block flue or place anything on top of the Cheesemelter.

CLEANING

INTERIOR:

When the Cheesemelter is cool, remove rack. Clean the rack and crumb tray daily by soaking in warm detergent water. Scrub with a stiff-bristled brush. Do not use harsh abrasives.

After scrubbing, wash with soapy water, rinse and dry. Rinse with wet towel, do not spray unit with a water jet. Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with mild cleaner or soapy wet pads.

EXTERIOR:

When the Cheesemelter is cool, knobs and stainless steel surfaces may be cleaned with mild soap and water applied with a damp cloth. Wipe the surface with clean water and dry with a soft, clean cloth. Do not use abrasive cleaners or strong liquid cleaners on stainless steel surfaces as they may damage the finish.

SPRAY-ON CLEANERS:

Be careful when using spray-on cleaners. Some cleaners may contain caustics. Please follow cleaner manufacturers' instructions.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES
Burner not lighting	1. Burner valve not set to "MAX" position 2. Restriction in burner orifice. (Call for service) 3. Burner clogged (Call for service) 4. Check for clogged vent on regulator 5. Low gas pressure (Call for service)
Poor burner ignition or fluttering	1. Insufficient gas input 2. Cracked or loose ceramic in burner. (Call for service) 3. Restriction in burner orifice. (Call for service) 4. Pilot adjustment is incorrect 5. Draft or air flow problem 6. Improper ventilation or flue blocked 7. Too high or too low gas pressure (Call for service)
Dried-out products	1. Melting time is too long, or product is too close to burners 2. High gas pressure (Call for service)
Pilot burner will not light	1. Pilot flame too low 2. Restriction in pilot orifice 3. Pilot gas is turned off at pilot. Adjust pilot to allow gas flow 4. Problem with pilot safety valve (Call for service) 5. Thermocouple is not in pilot flame (Call for service) 6. Gas supply is not purged of air. Depress pilot safety button until air is purged 7. Low gas pressure (Call for service)
Pilot burner will not stay lit	1. Obstructed or wrong size pilot orifice. (Call for service) 2. Gas supply not purged of air. Depress pilot safety button until air is purged. 3. Air blowing pilot out. (Call for service) 4. Problem with pilot safety valve. (Call for service) 5. Thermocouple is not in flame. (Call for service) 6. Low gas pressure. (Call for service)