



**EGSM-24**

## Gas Salamander Broiler Models

- **EGSM-24**
- **EGSM-36**

*Please read this manual completely before attempting to install or operate this equipment. Notify carrier of damage! Inspect all components immediately.*

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### 1. Product Specification Sheet

MODEL	GAS TYPE	DIMENSIONS (W X D X H)	Total B.T.U. per Hour
EGSM-24	Natural Gas		
EGSM-36	Natural Gas	36" X 19" X 19"	36,000

**DANGER: FIRE AND EXPLOSION HAZARD**

Never use an open flame to check for gas leaks. Fire and explosion may result. Use pipe sealant made specifically for gas piping on all pipe joints. Sealant must be resistant to the action of different gases. Verify that all supply piping is clean and free of obstructions, dirt, chips and pipe sealant compound prior to installation. All pipe joints should be checked for leaks before lighting. Leak checks should be performed with a soap and water solution. Never check for leaks with an open flame. Verify fuel gas type. If the available fuel doses not match the nameplate specification, call for a qualified technician to exchange the replacement for the correct type.

**IMPORTANT: DO NOT DISCARD THIS MANUAL**

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.

**Important:**

1. You are advised to read these instructions first before installation commences.
2. This manual must be handed to the end user after installation and commissioning.

**FOR YOUR SAFETY**

Do not store gasoline or other flammable 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, operation and maintenance instructions thoroughly before installing or servicing this equipment.

**IF YOU SMELL GAS**

DO NOT try to light any appliance. DO NOT touch any electrical switch. DO NOT use any telephone in your building.

In the event a gas odor is detected, shut down the unit at the main gas shut-off valve and contact your local gas supplier from a neighboring location. Follow the instructions received from the gas supplier immediately and exactly.

**WARNING: FIRE HAZARD**

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords.

This appliance is designed for use in non-combustible locations only. Install the appliance on a firm, level, non-combustible surface.

Maintain adequate clearances for cleaning and proper operation. This unit must be installed in an area with sufficient make-up air for proper combustion, and must be installed such that the flow of combustion and ventilation air will not be obstructed. For servicing, a clearance of 6 inches (15cm) from rear of the appliance to wall should be kept.

**DANGER: HEALTH HAZARD**

This appliance must be properly ventilated. Failure to provide and maintain proper ventilation of exhaust gases can result in severe injury or death.

**Characteristics:**

- 2.1 Stainless steel body; and iron rack with surface enamel coating, which will not stick to food, and is easy to clean. Height of the rack can be adjusted; it is very convenient to operate.
- 2.2 Infrared radiation burners distribute heat energy evenly.

### 2. Installation

- ◆ The appliance should be both installed and serviced in accordance with all applicable regulations and standards in force.
- ◆ The appliance is not suitable for built-in installation. Because the appliance will be working without enough oxygen supply due to the restriction space and the combustion products cannot be discharged from the kitchen immediately and completely, which is very harmful for the operators' health.
- ◆ The appliance cannot be installed onto the inflammable floor or other combustible objects. If the appliance is installed with its sides next to the walls, please keep a minimum clearance of 10 cm away from the walls.
- ◆ The appliance should be installed in a well-ventilated area, if possible under a vent hood, in compliance with all applicable regulations in force. This will ensure that all burnt gasses produced during the combustion process are completely exhausted.
- ◆ Prior to installation, remove all packaging materials from the appliance. Certain parts are wrapped up in adhesive film, which should be carefully removed. Remove any glue traces left on the appliance thoroughly using non-flammable solvents. It is forbidden to use abrasive substances.
- ◆ Check that the appliance is pre-set to use the gas family available at the place of installation. Make sure the supply gas is the same with the gas that the appliance allows to use.
- ◆ If the available gas is different from the gas which the appliance requires to use, please don't connect it, and mark the gas pipe with yellow color mark.
- ◆ The appliance should be connected to the gas supply by means of metal pipes --either rigid or flexible-- having an adequate diameter. When joining pipe fittings, never use oakum or Teflon as their residues could get to the valve and jeopardize its operation. Instead, interpose a seal gasket suitable for use in gas systems. Do not forget to fit a shutoff valve on the gas supply line upstream of the appliance, which should be closed whenever the appliance is not in operation.
- ◆ If the gas pipe pressure is higher or lower than the rated pressure at 15%, please install a pressure regulator to adjust the gas pressure.
- ◆ After connecting the appliance to the gas system, check for leaks at joints and pipe fittings; use soapy water or a specific leak detector (spray) to check, never check with flame.

### 3. Testing Run

- 4.1 Check whether the supplying gas and gas pressure are in accordance with that of stating on the nameplate.
- 4.2 Make sure all the valves in the gas pipeline are open.
- 4.3 Switch on the control knob, and to light the burner.
- 4.4 Use soapy water to check leaks.
- 4.5 When all the burners are light, check T.P.P pressure.
- 4.6 Make sure that the burner flame is blue.
- 4.7 Switch off all the control knobs.
- 4.8 Check whether the rack is easy to lift up and down.

### 4. Instruction for operation

- 5.1 Open the entire valve in the gas pipeline.
- 5.2 Put the oil tray, rack holder and rack in place.
- 5.3 To ignite the burners, depress and turn the gas control knob to high position
- 5.4 Adjust the height of the rack. Move the rack holder handle right and hang it in the proper position.
- 5.5 Pull out the rack, and put the food on the rack.
- 5.6 If the surface of food is charred, but inside food is not heating, lower the rack; if the food cannot be heated fast or the surface of food cannot become golden color, raise the rack.
- 5.7 If the appliance cannot operate properly, please contact the dealer.

### 4.1 Instruction for shutdown

After cooking is done, please turn all valves to off position, then cut off the gas supply.

### 5. Instruction for clean

6.1 Carefully remove the rack holder and rack, use wet cloth to clean them and then put them in place.

Don't hit the rack in case that the enamel coating falls off.

6.2 Pull out the oil tray and clean it.

6.3 Clean the chamber.

Every day properly cleaning the appliance can keep it in a good operating condition and extend the lifetime.

How to clean: Use wet cloth with a mild solution to clean the appliance, and then use fresh water to wipe it. Never use acid solution or alkaline solution to clean it, and don't use wire brush to brush it, in case that it will rust. For the same reason, also don't use iron things to touch the appliance. The important thing is to never use a water hose or pressurized steam cleaning equipment to wash the appliance.

### 6. Maintenance

The lift mechanism should be regularly lubricated by heat resistance lubricant.

### 7. Bracket or Stand

Users can purchase wall-mounted brackets or stands from the equipment manufacturer.

### 8. Troubleshooting

- ◆ The pilot flame cannot be ignited:
  - a. The gas pressure is not high enough. Adjust the relief valve to get a proper pressure.
  - b. The nozzle is blocked. Please unblock the nozzle.
  - c. The gas control valve has a problem. Ask the professional people to repair or replace a new one.
  
- ◆ The pilot flame is lighted but the main burner cannot be ignited.
  - a. The gas pressure is not high enough. Adjust the relief valve to get a proper pressure.
  - b. The nozzle of the main burner is blocked. Unblock the nozzle.
  - c. The gas control valve has a problem. Ask the professional people to repair or replace a new one.
  
- ◆ Turn off the gas valve and it has a lit-back sound.
  - a. The diameter of the nozzle is not matched with the gas source. Please adjust the nozzle diameter.
  - b. The gas pressure is too low. Adjust the relief valve.
  - c. Gas flow is not enough, increase the gas flow.
  - d. The infrared ceramic plate may be broken.
  
- ◆ It has red flame, and black smoke.
  - a. The diameter of the nozzle is not matched with the gas source. Please adjust the nozzle diameter.
  - b. The gas is nearly used out. Replace the gas.
  - c. Reduce the gas flow.

### 9. Attention

- a. The heavy duty infrared burner plate is made of high temperature ceramics; it should be carefully protected so as to keep a good combustion effect.
- b. The control knob is controlling the gas flow for each burner; a 90° angle of anti-clockwise turning of knob can make the gas valve in a full open situation.
- c. Be careful not to be scalded when operating the appliance.