



FOR QUESTIONS, CONTACT THE
SERVICE DEPARTMENT AT:
service@servware.com or
800-768-5953

Gas Salamander Broiler

Service, Installation and Care Manual

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



**IMPORTANT INFORMATION
ABOUT YOUR SERV-WARE™ UNIT ENCLOSED.
PLEASE READ BEFORE USE!**

Save These Instructions!

Parts & Service Manuals Available at:

www.servware.com

800-768-5953

COMMERCIAL SALAMANDER SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the Safety Alert Symbol. This symbol alerts you to potential hazards that can kill or injure you and others. All safety messages will follow the Safety Alert Symbol and either the words "**DANGER**", "**WARNING**" or "**CAUTION**".



DANGER means that failure to heed this safety statement may result in severe personal injury or death.



WARNING means that failure to heed this safety statement may result in extensive product damage, serious personal injury, or death.



CAUTION means that failure to heed this safety statement may result in minor or moderate personal injury, or property or equipment damage.

All safety messages will alert you to what the potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. This appliance is not intended for use by persons with lack of experience and knowledge regarding this type of equipment, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Cleaning and user maintenance shall not be made by inexperienced persons without supervision.

Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance. The appliance uses flammable insulation blowing gas C5H10, disposal of the appliance shall be in accordance with the regulations of federal, state and local authorities.

COMMERCIAL SALAMANDER SAFETY

Safety Notes:

- The installation and maintenance should be done by gas professional persons or those who have received the gas operation licenses, or the persons that manufacturer authorized.
- When installing or maintaining the appliance, please carefully follow the user's manual.
- Keep this manual in a visible place so that it can be used as reference by other operators.
- The appliance is only for commercial use, not for household use.
- When the appliance finishes work or the operator is not available to the appliance, please switch off the appliance and cut off the main gas supply.
- Never use water jet to flush the appliance in case of damaging the control components of the appliance.
- Clean the stainless steel surface of the appliance periodically.

Warning:

- The appliance is only suitable for gas with low pressure. When supplying LPG, it must equip with a low pressure relief valve. It is prohibited to use any medium or high pressure relief valve.
- Any refitting and wrong installation, adjustment and maintenance can cause property loss and casualty. Please contact the supplier if you need to adjust or maintain the appliance. And all these operations should be done by authorized professionals.
- Do not put flammable liquid, gas or other incentive objects around the appliance for your safety sake.
- Do not change the positions of the air inlet port and flue gas outlet port.
- The appliance is equipped with a thermostat, adjust it to set a proper desired temperature, do not use the appliance without cooking food, otherwise it will incur serious accident.
- If there is a gas leakage of the appliance, please shut off the general gas valve immediately. Don't press any electronic on/off button, and use any phones in the room where appliance installed. Go outside and call to the service center to ask professional staff to maintain it.
- The control knob only can be operated with hands, do not use any tool to control it.

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GENERAL INFORMATION

Before installing the appliance, please read the instructions of this manual carefully, as it contains important information on how to install, use and service the appliance safely, properly, and effectively.

When install, operate, and maintain the appliance, please follow the instructions provided by the manufacturer, as proper installation, professional operation, and periodical maintenance can assure the good performance of the appliance, and can extend its lifetime.

The appliance should be installed in compliance with all applicable local regulations.

The high limit temperature is 460.4°F (238°C), which can ensure the appliance to be safe use.

PRODUCT SPECIFICATION SHEET

MODEL	GAS TYPE	MANIFOLD PRESSURE	Total BTU per Hour
SGSB-36	Natural Gas	4.0" WC	48,000
	Propane Gas	10.0" WC	42,000

Characteristics:

- Stainless steel body; and cast iron rack with surface enamel coating, which will not stick food, and easy to clean. Height of rack can be adjusted; it is very convenient to operate.
- Infrared radiation burner distributes heat energy evenly.
- Flame failure supervision device is equipped; the appliance can be safely used.

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 supplying 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 10cm 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 gases 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.

TESTING RUN

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

OPERATION

1. Open the entire valve in the gas pipeline.
2. Put the oil tray, rack holder and rack in place.
3. Turn on the gas supply and ignite the pilot flame with a lighter.
If the unit hasn't been used in a while or if this is the first lighting, ignition might take longer.
4. Press the corresponding valve knob of burner and turn 90 degrees counterclockwise. The burner will be ignited.
5. Adjust the height of rack. Move the rack holder handle right and hang it on a proper position.
6. Pull out the rack, and put the food on the rack.
7. 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.
8. When finished turnoff main burner by rotating the knob clockwise to off position. Pilot should remain lit.
9. If the appliance cannot operate properly, please contact the dealer.
10. For complete shutdown, ensure that all burner knobs are turned to the off position, and then turn main gas supply off.

CLEANING

1. Carefully remove out 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.
2. Pull out the oil tray and clean it.
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 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 that never use a water hose or pressurized steam cleaning equipment to wash the appliance.

MAINTENANCE

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

BRACKET OR STAND

User can purchase wall-mounted bracket or stand from the manufacture.

ATTENTION

- 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.
- 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.
- Be careful not to be scalded when operating the appliance.

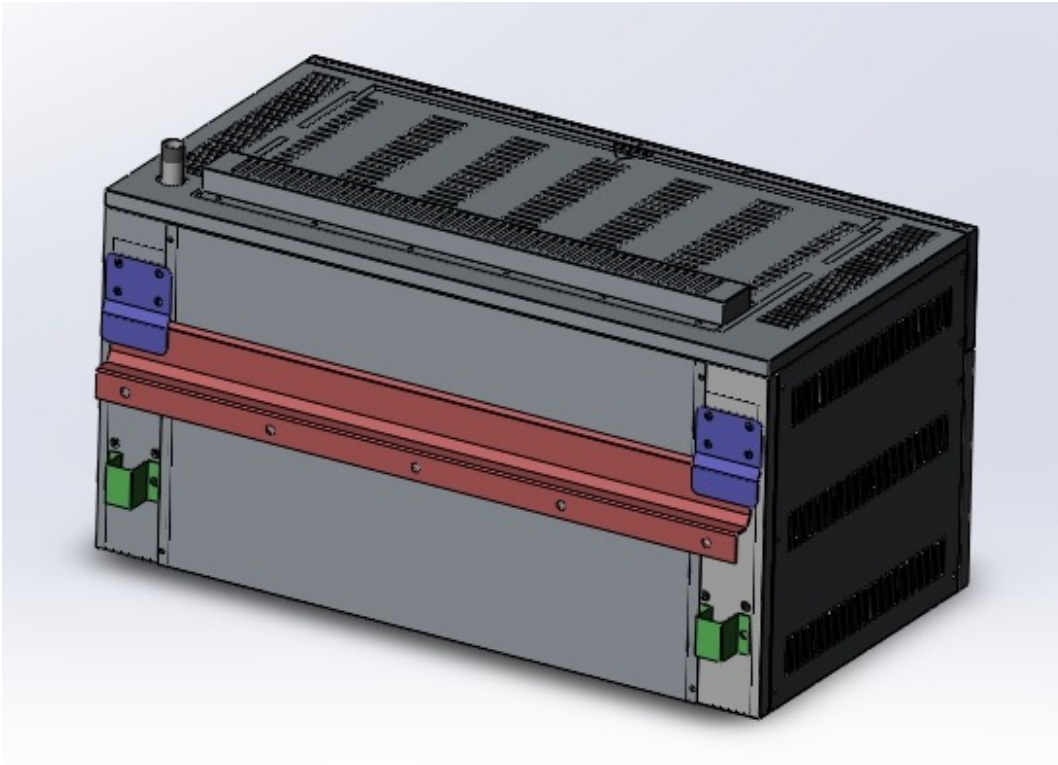
TROUBLESHOOTING CHART

PROBLEMS	POSSIBLE SOLUTIONS
The pilot flame cannot be ignited	<ul style="list-style-type: none"> • The gas pressure is not high enough. Adjust the relive valve to get a proper pressure. • The nozzle is block. Please unblock the nozzle.
The pilot flame is lighted but the main burner cannot be ignited	<ul style="list-style-type: none"> • The gas pressure is not high enough. Adjust the relive valve to get a proper pressure. • The nozzle of the main burner is block. Unblock the nozzle. • The gas control valve has problem. Ask the professional people to repair or replace a new one.
Turn off the gas valve and it has a lit-back sound	<ul style="list-style-type: none"> • The diameter of nozzle is not matched with the gas source. Please adjust the nozzle diameter. • The gas pressure is too low. Adjust the relief valve. • Gas flow is not enough, increase the gas flow. • The infrared ceramic plate may be broken.
It has red flame and black smoke	<ul style="list-style-type: none"> • The diameter of nozzle is not matched with the gas source. Please adjust the nozzle diameter. • The gas is nearly used out. Replace the gas. • Reduce the gas flow.

MOUNTING BRACKET

WALL MOUNTING BRACKETS

- Are included
- Need to purchase the expansion bolts locally



SERV-WARE PRODUCTS LIMITED LABOR AND PARTS WARRANTY SALAMANDERS

Serv-Ware Products warrants to the original owner/user that any Salamander manufactured by Serv-Ware Products (“the products”) shall be free of defects in material or workmanship under normal and proper use and maintenance service as specified by Serv-Ware Products and upon proper installation and start-up as well as for a period of one (1) year from the original installation date or a maximum of eighteen (18) months after the shipment date from Serv-Ware Products.

The obligation of Serv-Ware Products and the rights and remedies of the owner/ user under this warranty are exclusively limited to (1) the repair or replacement, including labor charges, of parts or assemblies that in Serv-Ware Products opinion are defective within one year after the original date of installation; The labor warranty shall include standard straight time labor charges at the product location only and shall exclude charges for travel time, mileage or other premium charges. Any labor service required to fulfill the warranty obligation must be performed by a service company qualified and accepted by Serv-Ware Products.

(See Specification sheets for warranty period details.)

This warranty does not include parts or labor coverage for component failure or other damage resulting from:

- External electrical power failure or miswiring to Product for any reason.
- Adverse operating conditions as set forth in the owner/user manual for the Product.
- Failure to clean and/or maintain Product as set forth in the owner/ user manual for the Product.
- Equipment use in a non-commercial setting.

All claims for labor or parts must be made through Serv-Ware Products. The defective part for which labor reimbursement is claimed, together with the service invoice, must be returned to the Serv-Ware Products within fifteen days from the date of service to be eligible for labor and parts warranty coverage. All replacement parts must be approved Serv-Ware Products parts. Incidents of failure that do not require replacement of a part shall be explained in sufficient detail on the service invoice to identify the failure. All claims shall include the product model number, serial number, original date of installation and customer identification.

The foregoing warranty shall not apply to (1) any part or assembly (a) that has been altered, modified, or changed, (b) that has been subjected to misuse, abuse, neglect or accidents, or (c) any Product on which the serial or model number has been removed or altered, or (2) any Product that has been installed and /or maintained inconsistent with Serv-Ware Product’s technical publications, or (3) any Product that has been installed or is located outside the standard warranty coverage area. Warranty valid in United States only. Contact factory for warranty in other countries.

“LIMITATION OF LIABILITY AND OTHER WARRANTIES”

Serv-Ware Products assumes no liability for misuse or inadequate maintenance of the Product. **In no event shall the user be entitled to recover incidental or consequential damages, including but not limited to, damages for inconvenience, food loss, rental or replacement equipment, loss of profits, or other commercial loss.** Warranties stated above are the only warranties made in connection with the sale and distribution of the Products. ANY AND ALL OTHER EXPRESSED, STATUTORY AND IMPLIED WARRANTIES APPLICABLE TO THE PRODUCT INCLUDING, WITHOUT LIMITATION, ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR USE ARE EXPRESSLY DISCLAIMED. The warranty information set forth above shall be governed by and construed in accordance with the laws of the State of North Carolina and, if applicable, the laws of the United States of America. The warranty, as stated, is extended only to the original owner/user and is not assignable.



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Parts & Service Manuals Available at:

www.servware.com

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Prop. 65 Warning for California Residents



WARNING: This product may contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.