

Electric Cheese Melters



Models: 177CHSME23M, 177CHSME24A, 177CHSME32M

04/2021

Please read and keep these instructions. Indoor use only.

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WARNING

- Do not touch any hot surfaces
- Do not immerse unit, cord or plug in liquid at any time
- Unplug cord from outlet when not in use and before cleaning
- Plug only into a grounded electrical outlet of appropriate voltage
- Do not operate unattended
- Do not use this unit for anything other than intended use
- Do not use outdoors
- Always use on a firm, dry and level surface at least 12" from walls or any other obstruction
- Do not use if unit has a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner
- Keep children and animals away from unit
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only.
- Ensure that the designated power supply is adequate for continual usage
- For your safety, do not put or store any flammable liquid, gas or other objects around the product.
- This product should be handled carefully and should not be turned upside down to prevent from damage both outside and inside during transportation.
- This item is not meant for residential use. This is a commercial piece of equipment.

Features

1. Durable stainless steel construction with insulated body
2. Full width calrod heating elements heat up quickly and distributes heat evenly
3. Compact countertop or wall-mounted design for limited kitchen space
4. (4) rack positions and removable food rack with 6" cool-touch bakelite handles
5. Infinite controls (hi-med-low) and audible 15-minute timer (standard on all models)
6. Removable stainless steel crumb tray for easy cleaning
7. Non-slip rubber feet and 4' long power cord

Companion Items

471SSRTSZ11 (sold separately)
Choice 7" x 11"
Rectangular Stainless Steel
Sizzler Platter



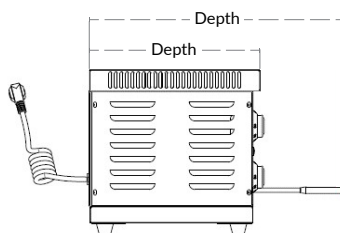
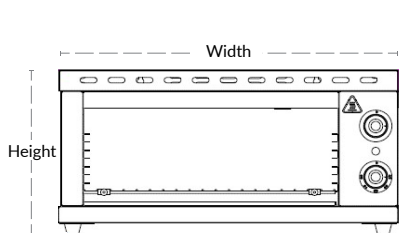
471ALMSZ11 (sold separately)
Choice 11½" x 8"
Oval Aluminum
Sizzler Platter



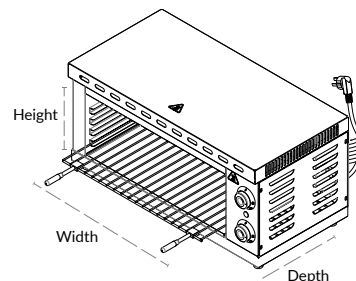
Product Specifications

Item Number	177CHSME23M	177CHSME24A	177CHSME32M
Wattage	1800/2400W	1600W	2700/3600W
Voltage	208/240V	120V	208/240V
Amps	10 Amps	13.3 Amps	15 Amps
Hertz	60 Hertz	60 Hertz	60 Hertz
Outlet	6-20P	5-15P	6-20P
Overall Dimensions	23" W x 15¼" D x 16" H	24" W x 12" D x 11⅞" H	31½" W x 17⅝" D x 19" H
Interior Dimensions	16¾" W x 13¾" D x 11" H	17⅞" W x 10½" D x 7" H	25⅝" W x 16" D x 14½" H
Rack Dimensions	16½" W x 13¼" D	17½" W x 10" D	25¼" W x 15½" D
Plate Size	Up to 12" Plate	Up to 10" Plate	Up to (2) 12" Plates
Weight	40 lb.	29 lb.	62 lb.
Packaging Weight	42 lb.	31 lb.	66 lb.
Certifications	CE, ETL Safety & Sanitation	CE, ETL Safety & Sanitation	CE, ETL Safety & Sanitation

Overall Dimensions




Interior Dimensions



Installation

1. Remove unit from box and make sure all plastic, tape and packing materials are removed.
2. Place the unit on a flat, level, and secure surface with at least 12" of open space around all sides.
3. Check to make sure the outlet of the correct voltage for this item is near. Do not use an extension cord, this item must be plugged directly into an outlet.
 - a. See optional wall-mounting installation instructions on page 8.

 **WARNING: HOT SURFACE!** Risk of burns! Please follow the safety instructions below.

- The surface of the device becomes hot during operation. The temperature of the device remains high for some time after the device has been switched off. Do not grip heating elements or touch any surfaces of the device. Use a designated handle to operate the device.
- You can transport or clean the device only when it has cooled down completely.

Operation

1. Plug the unit into an outlet of the appropriate voltage.
2. Turn the infinite control dial clockwise and set the desired setting, at this time the orange indicator light will turn **ON** to indicate the heating element is **ON**. Allow your unit to pre-heat.
3. Using the bakelite handles, slide out the rack and either place your food directly onto the rack, use a plate, pan, or sizzle platter to hold the food. We recommend using a sizzle platter or plate to allow for easy clean up.
4. Using the bakelite handles, lower or raise the rack to the desired height.
 - a. Use the (4) rack positions for repeatable heating results.
 - b. Adjusting the height of the rack will affect the intensity of the heat e.g the top rack position will position your food closer to the heating element, which might result for quicker heating results.
 - i. Please remember to use the cool-touch bakelite handles when lowering or raising the rack.
5. Use the 15-minute timer to set desired warming time.
 - a. These are audible timers and do not turn **OFF** the machine.
6. When the food or plate has finished heating, slide out the rack, and safely remove the food or plate from the rack.
 - a. There is a rack stop, which should prevent the rack from sliding out completely.
7. When your unit is not in use, we recommend you set it to **LOW** to maintain residual heat and to reduce pre-heat time for next use.

Cleaning and Maintaining

CLEANING - NOTE: To maintain cleanliness and increase service life, this item should be cleaned daily. Do not immerse the unit in water or any other liquid, if liquid enters the electrical compartment it may cause a short circuit or electrical shock.

1. Before cleaning or attempting to move this item, turn off, unplug and let the unit cool completely.
2. Clean the appliance with a damp cloth using water and soap or detergents, provided that they are not acidic or abrasive. If the electric salamander is very dirty, use a synthetic scrub sponge.
 - a. Note: Do not rub the appliance with steel wool pads as they could leave rust stains.
 - b. We recommend using Noble Chemical's Spiffy Shine metal polish to clean and polish the outside of your electric salamander. This gentle cleanser is safe to use and doesn't contain any harsh abrasives.
 - c. Never use direct water jets to clean the appliance because this could result in water entering into it and damaging it.
3. Rinse it off with clean water and wipe the entire unit with a clean soft cloth until it is completely dry.
4. The stainless steel drip tray and cooking grate can be removed for easier cleaning.
5. If soap or chemical cleaners are used, be sure they are completely rinsed away with clean water immediately after cleaning. Chemical residue could damage or corrode the surfaces of the unit.

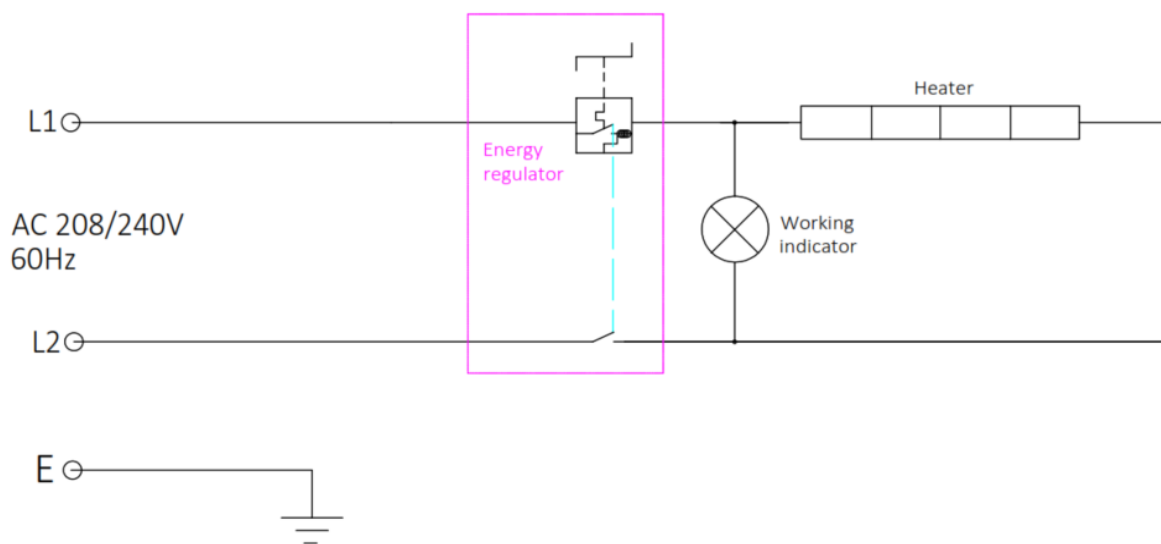
To avoid serious injury or damage, never attempt to repair or replace a damaged power cord yourself.

Troubleshooting

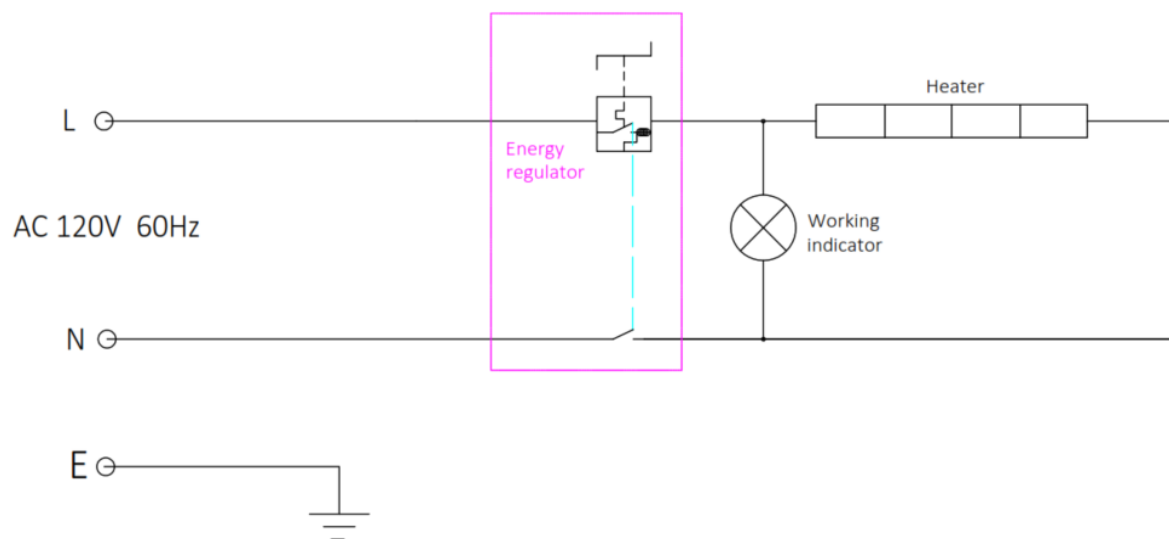
Problem	Possible Causes	Action
Heating element turns on but indicator light is off	Not a good connection to the outlet or the fuse has blown or the indicator light is broken	Check the outlet connection or fuse box. If the indicator light is broken, replace the light.
	Either the indicator light is malfunctioning or the circuit connection is loose	Replace the indicator light or reconnect the wiring at the loose point
The heating elements do not work	Either the heating elements are broken or the thermostat is malfunctioning	Replace the heating element or thermostat

Wiring Diagrams

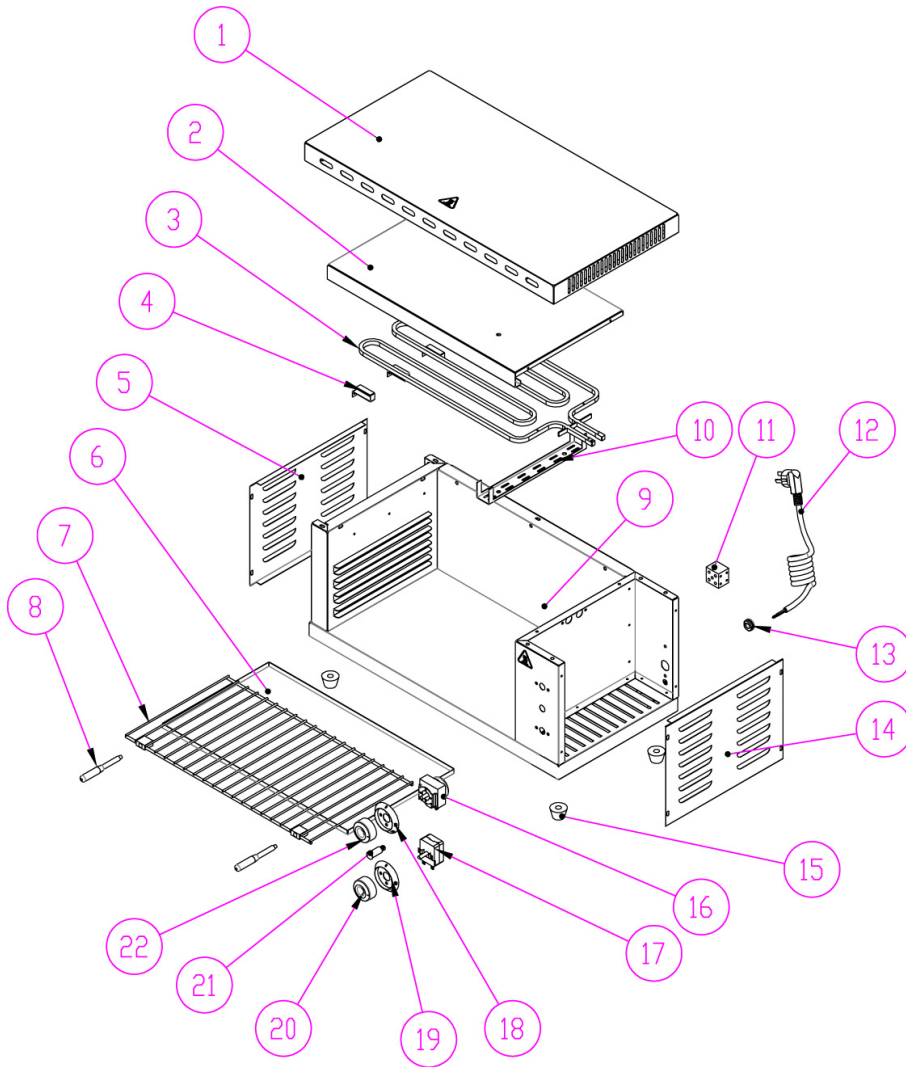
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177CHSME24A



Exploded Parts Diagram



NO	Name	Pcs
1	Top Body	1
2	Heater Cover	1
3	Heater	1
4	Heater Fixer	3
5	Left Board	1
6	Crumb Tray	1
7	Grill Grid	1
8	Handle of Grill Grid	2
9	Body	1
10	Right Fixer of Heater	1
11	Terminal Block	1
12	Plug & Power Cord	1
13	Fixer of Power Cord	1
14	Right Board	1
15	Feet	4
16	Timer	1
17	Energy Regulator	1
18	Knob Base of Timer	1
19	Knob Base of Energy Regulator	1
20	Knob of Energy Regulator	1
21	Indicator	1
22	Knob of Timer	1

Wall-Mounting Installation Instructions



WARNING: The Cheese Melter must be installed in accordance with:

1. State and local codes.
2. National Electrical Code, ANSI/NFPA-70 (latest edition).

To reduce the risk of fire, the appliance is to be installed in non-combustible surroundings only, with no combustible material within 18" of the sides, front, or rear of the appliance or within 40" above the appliance.

Parts Included:

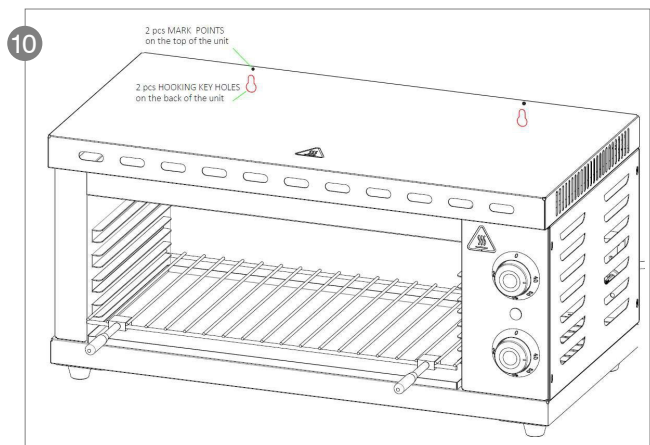
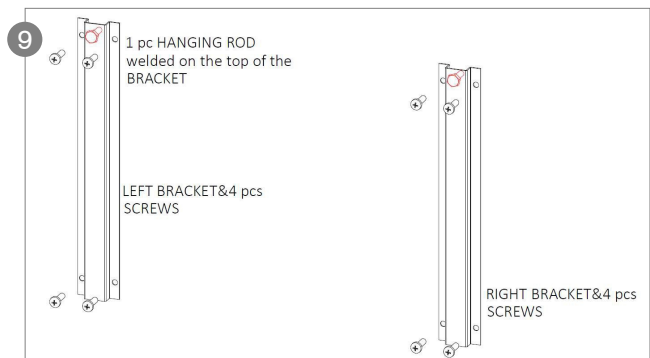
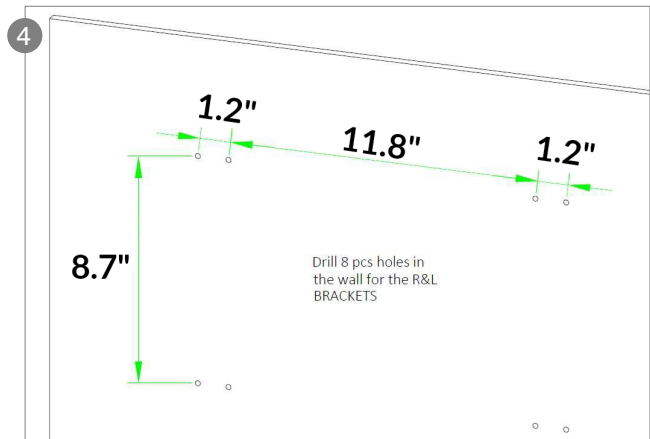
Wall Brackets: (2)pcs

- Each wall bracket must be installed with (4) 1/4" lag screws (not provided).

Installation Procedure:

1. We recommend that the unit wall-mount must be installed by a qualified professional. Installation by unqualified personnel may void the unit warranty.
2. The wall brackets must be fastened to a wall with studs or a concrete wall which can hold the machine.
3. Determine the height for the unit installation. Mark the wall at the desired height.
4. Mark the locations for 8pcs lag screws. Drill as necessary.
5. We recommend using 1/4" thick and 2 1/2" long lag screws.
6. The types of the lag screws are depended according the material and structure of the wall. A qualified professional is necessary to make decision.
7. Center and level the wall brackets.
8. Insert (4) lag screws through each wall bracket and fit it in the wall.
9. Tighten each lag screw securely.
10. Lift the machine and hook the hooking key holes on the back of the unit onto the hanging hook (which are welded on the top of the wall brackets).
11. Check and test to make sure the unit hooking key holes and hook are secure by applying slight pressure to test.

NOTE: Wall-mounting brackets have a maximum weight capacity of 30 lb. (excluding the weight of the machine).



Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within **1 year** from the **date of delivery** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of delivery.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.