

**OWNERS MANUAL**  
**Valere Series**  
**Mobile Cooking Induction Station**  
**MC-59-FPS-G2-R3-2-0**



This Manual Includes Installation, Safety and Routine Maintenance Instructions for this appliance. THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS APPLIANCE. The information contained herein, including design and part specifications, may be superseded and are subject to change without notice.

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## LIMITED WARRANTY

Unless otherwise specified, all commercial cooking equipment manufactured by Kaliber Innovations LLC is warranted against defects in materials and workmanship for a period of 1 year from the date of purchase and applies to the original purchaser only. This warranty does not include the induction appliances which are individually covered by the appliance manufacturer. This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, improperly maintained or damaged in transit or by fire, flood or act of God. Warranty is void if the serial nameplate has been removed, or if service is performed by unauthorized personnel.

## ADDITIONAL WARRANTY EXCLUSIONS

- Resetting of safety interlocks, circuit breakers, over load protectors, and/or fuse replacements is not covered by this warranty unless warranted conditions are the cause. The discharge of the fire suppression system may damage the Valere Series Mobile Cooking Station. Warranty is no longer valid after the fire suppression system is discharged.
- All problems due to operation at voltages or phase other than specified on equipment nameplates are not covered by this warranty. Conversion to correct voltage and/or phase is the customer's responsibility.
- All problems due to electrical connections not made in accordance with electrical code requirements and wiring diagrams supplied with the equipment are not covered by this warranty.
- Replacement of items subject to normal wear such items as filters and normal maintenance functions including adjustment of micro switches and replacement of fuses are not covered by this warranty.
- Damage to electrical cords and/or plug due to exposure to excessive heat are not covered by this warranty.
- Customer is responsible to perform and maintain a log of preventive maintenance, servicing and cleaning items as described in this service manual. Failure to follow proper cleaning and servicing schedules will void this warranty.
- Any use of non-genuine Kaliber parts completely voids any warranty.
- Installation and labor are not considered warranty and are not covered by this warranty.
- Kaliber Innovations cannot assume liability for damage or loss incurred in transit. Equipment is carefully inspected and packaged before leaving our factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for the appliance during transit.
- This warranty is only valid in the United States and void elsewhere.

## AGENCY LISTING INFORMATION

ETL Listed in compliance with ANSI/UL710B and ANSI/NSF standards



## INTRODUCTION

Thank you for purchasing Kaliber's Mobile Exhibition Cooking Station. The MC-59-FPS-G2-R3-2-0 is equipped with an integrated pre-engineered Buckeye BFR-5 UL-300 fire suppression system, recirculating downdraft filtration system and induction flat cooktop appliances. Please follow the recommended safety, installation, operation and maintenance instructions in this manual to ensure the best performance and safe operation of the appliance.

## SAFETY INSTRUCTIONS AND WARNINGS

**Please read, understand and follow the following rules to avoid property damage, personal injury or death.**

- Cooking surface and surrounding area are hot when the unit is in use. Avoid touching the surface when using the appliance.
- Before operating the unit make sure all filters, panels and grease collectors are in place.
- Do not let grease accumulate around the appliances while in use.
- Do not use a hose or a wash down method to clean the induction appliances or the surrounding area, avoid letting water or food escape the cooking surface.
- Persons with a cardiac pacemaker should consult their doctor whether they are safe near an induction unit.
- Do not obstruct the air intake and exhaust of the induction appliances to avoid unit shutdown from overheating.
- If the power cord is damaged, have it replaced immediately by an approved service technician.
- Clean the Air Inlet Filter weekly or as often as necessary to keep dirty air filter from blocking fresh air inlet. Make sure it is dry before installing it.
- Do not place any object other than food on griddle surface. The griddle surface must only be used for cooking
- Do not use the griddle to heat cookware as this could damage the griddle plate.
- Do not leave any foreign objects on the griddle plate such as paper, cardboard or cloth to avoid starting a fire.
- Do not place any objects on the griddle plate that are sensitive to magnetic waves such as credit cards and tapes.
- Induction can heat up metallic objects very quickly. Do not place any cans, aluminum foil, cutlery, jewelry or watches on the cooking surface.
- Do not place any objects made of aluminum or plastics on the cooking surface.
- The appliance is equipped with locking casters. Make sure the feet are locked in place prior to use.

## SAFETY INSTRUCTIONS CONTINUED.....

- Do not open the electrical box or attempt to service any electrical components while power is present. Disconnect power prior to performing any service work.
- Do not cook with any flammable liquids such as alcohol as the flame may trigger the fire suppression system.
- Do not attempt to service while power is present.
- Do not attempt to bypass or modify any fire suppression components.
- Do not lean over hot surfaces, serious burns may occur.
- Do not place any objects inside the duct work that could get lodged in the blower intake or wheel.
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
- Do not move the mobile cooking unit while it's plugged into an electric outlet. When moving the appliance, ensure the power cable is pulled up and laying within the appliance so it doesn't get damaged by the wheels.
- Refer to cooking appliance manufacturer's user manual for safety, operation and troubleshooting instructions.

## OPERATING CONDITIONS

Nominal Supply Voltage Maximum Tolerance	+6/-10 %
Supply Frequency	50/60 Hz
Maximum Ambient Temperature	+41°F to +99°F (+5°C to +40°C)
Maximum Relative Air Humidity	30% to 90%
Recommended Make Up Air	170 CFM

## RECEIVING AND INSPECTION

Use caution when removing the packaging around the mobile cooking unit as components may have shifted in transit. Avoid using sharp objects to cut through the packaging material as this may damage the unit. Remove all packaging, shipping restraints and inspect the appliance for any damage. Contact Kaliber Innovations if any damage is present.

Use caution when moving the mobile cooking unit off the pallet as it is heavy and can cause crush injuries. Use caution on uneven surfaces, never leave the appliance free to move or push it uncontrolled. Read, understand and follow all instructions in this manual before installing or using this appliance. Keep all documentation with the appliance for future reference.

## INCLUDED COMPONENTS

PART NUMBER	ITEM DESCRIPTION	QUANTITY
40000000	Baffle Filters	2
40000001	Pre-Filter	1
40000002	HEPA Filter	1
40000003	Carbon Odor Filter	1
33000000	Grease Cup	1
32000024	Fire Damper	1
10000259	Cutting Board	1

## INSTALLATION

**Installation, Use and Maintenance of this product are to be in accordance with the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96.**

1. Contact Kaliber Innovations to arrange fire suppression setup
2. Position the mobile cooking unit on a level floor and lock the casters in place.
3. Confirm HEPA, PRE-FILTER, BAFFLE and CARBON ODOR filters are properly installed
4. Confirm grease collector drawer and grease pan are installed.
5. Confirm all closure panels are properly installed.
6. Plug in the mobile cooking unit using the supplied NEMA 6-50P plug.
7. Check the status display screen to make sure no fault codes are present.

## FIRE SUPPRESSION



**Do Not Operate** the unit without first contacting Kaliber Innovations to arrange setup of the fire suppression system by an authorized Buckeye Fire Suppression Dealer.

Always make sure protective bands are installed on the fire suppression nozzles.

Check the pressure gauge on the fire suppression tank on a daily basis. Refer to the Buckeye Fire Suppression Manual for additional safety, operating and maintenance instructions.

## FIRE SUPPRESSION CONTINUED.....

This Appliance is equipped with a MANUAL PULL STATION that allows for a manual actuation of the fire suppression system.

### Manual Activation Instructions (ONLY DO IN A FIRE EMERGENCY)

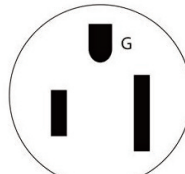
1. Pull the ring on the pull station to its full extent to active the fire suppression.

## ELECTRICAL SPECIFICATIONS AND SYMBOLS



- 1 Only use the designated power outlets that are marked for that specific appliance
- 2 Do Not attempt to modify any electrical or air flow components
- 3 Do Not access the electrical enclosure while power is present.
- 4 This mobile cooking unit is equipped with a NEMA 6-50P plug before connecting, always make sure the voltage and frequency are correct and match the nameplate.
- 5 Circuit breakers contain international labels for “On” and “Off “ as shown below

**I = On O = Off**

MODEL	VOLTAGE	POWER	PLUG CONFIGURATION
MC-59-FPS-G2-R3-2-0	208V AC / 1PH /60HZ	7000W 50A	 Nema 6-50

## FEATURES AND OPERATING INSTRUCTIONS

- Exhibition Style Mobile Cooking
- Heavy Duty Stainless Steel Construction
- Recirculating 4 Stage Downdraft Filtration System (Grease Baffle Filters, Pre-filter, HEPA, Carbon)
- FLEX - Filter Life Extension Technology
- Safety Interlocks and Filter Detection System
- Integrated Induction Appliances
- Integrated Fire Suppression System
- Touchscreen Status Display
- Cutting Board
- Easy to Clean and Maintain
- Energy Efficient
- Low Cost to Operate
- Very Fast Heat Up Time 0-450°F in 4 1/2 Minutes



### IMPORTANT!

BEFORE OPERATING THE UNIT ENSURE ALL OBJECTS ARE REMOVED FROM THE GRIDDLE SURFACE AND THE GREASE PAN, GREASE COLLECTOR and FILTERS ARE INSTALLED PROPERLY!

### CAUTION!

The griddle plate is hot when the unit is in use. To avoid burn injuries do not touch the surface. The induction griddle has a very short pre-heat time and can reach 450°F in 4 ½ Minutes. DO NOT leave unattended during operation.

Do not remove or open air closure panels while system is operating.

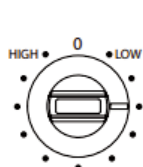
Do not remove any filters while system is operating, this can cause the system to shutdown.

### IMPORTANT!

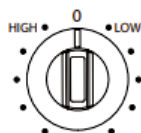
- Always season the griddle surface before placing any protein on it.
- If cooking frozen food avoid using the same positions on the griddle. Otherwise the surface could deform locally overtime.
- Use only the supplied spatula. Use of any other sharp-edged object such as knife or fork can damage the griddle surface.
- The Induction griddle is equipped with RTCSmp technology and will recover any temperature loss quickly from cold food.

## POWER ON PROCEDURE

- 1 Press the power button on the left column to turn on the filtration system
- 2 Check the screen to make sure no error codes or messages are present
- 3 Turn the control knob to the desired temperature to power on the griddle appliance; unit is now ready for operation. Temperature can be adjusted from 68-450°F (20-230°C)
- 4 As you turn the control knob the digital display will show the temperature. Stop turning the knob when the desired temperature is displayed.



**ON-Position**  
Any position where the White Line is not pointing at 0.



**OFF-Position**  
The White Line is pointing at 0.

## POWER OFF PROCEDURE

1. Turn the Control knobs on the appliance to the OFF-Position.

**NOTE:** The filtration system will continue to operate for a period of **30 Minutes** before turning off. **DO NOT** press the power button on the column to initiate an abrupt shutdown of the unit. Repeated abrupt shutdowns may damage the appliances and void warranty.

The digital displays will show “HOT” while the griddle surface is cooling. Once the surface is cool the induction units will go into the stand-by mode. When in the stand-by mode, the point on the display blinks once every second.

**IMPORTANT!** Ensure the control knob is in the off position when the unit is not in use.

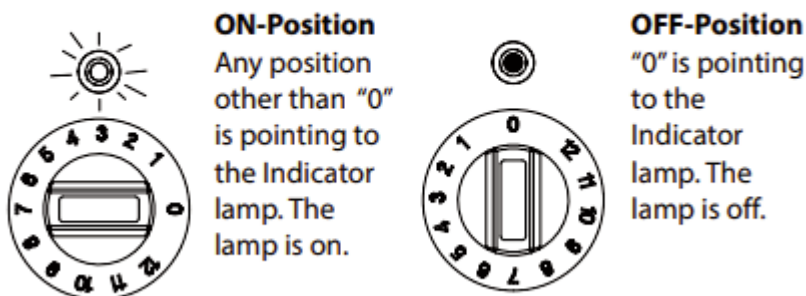


## OPERATING INSTRUCTIONS INDUCTION HOB GI-SH/IN 3500

**CAUTION!** Avoid touching the glass ceramic surface as it may get hot from the heat of the pan.  
**IMPORTANT!**

- Only use induction ready cookware with the bottom diameter of at least 4.72" (120mm) and no more than 6" high.
- Do not place empty cookware on the cooking zone, empty pans and pots can heat up very quickly. Instead,
- place grease or liquid into the pan prior to placing the pan on the cooking surface.
- If using oil or grease during the cooking process, constantly check the pan to make sure the contents don't overheat and burn.
- Keep the pan in the center of the heating area.
- Do not place any flammable objects such as cardboard between the pan and the heating area as this may cause a fire.
- Do not leave pans unattended.
- Do not place any metallic objects such as jewelry, closed cans, aluminum foil, cutlery watches etc.) on the heating surface of the induction appliance. Metallic objects heat up very quickly when placed on the induction cooker.
- Avoid placing any objects sensitive to magnetism on the glass cooking surface.
- Do not let any liquid overflow the pan onto the cooker surface.
- If the heating surface (Ceran glass) is damaged (cracked or broken) discontinue use and contact Kaliber Innovations. Do not touch any parts inside the appliance.
- Do not operate in ambient temperature of more than 100°F, doing so can cause overheating and shutdown of the appliance.
- Always place the control knob in the off position when not actively cooking on the appliance.

When the indicator lamp shines continuously, energy is being supplied to the bottom of the cookware.



### Power On Instructions

- 1 Press the Power Button on the left column to turn on the filtration system
- 2 Turn the control knob from OFF to ON position by selecting a power rating position (Position 1) - Minimum Power, (Position 12) - Maximum Power
- 3 Place the pan on the center of the cooking glass surface.
- 4 When done using the appliance turn the control knob to the OFF Position. Unit will automatically shutdown after a cool down period of 30 Minutes.

## FILTER INSTALLATION AND REPLACEMENT SCHEDULE

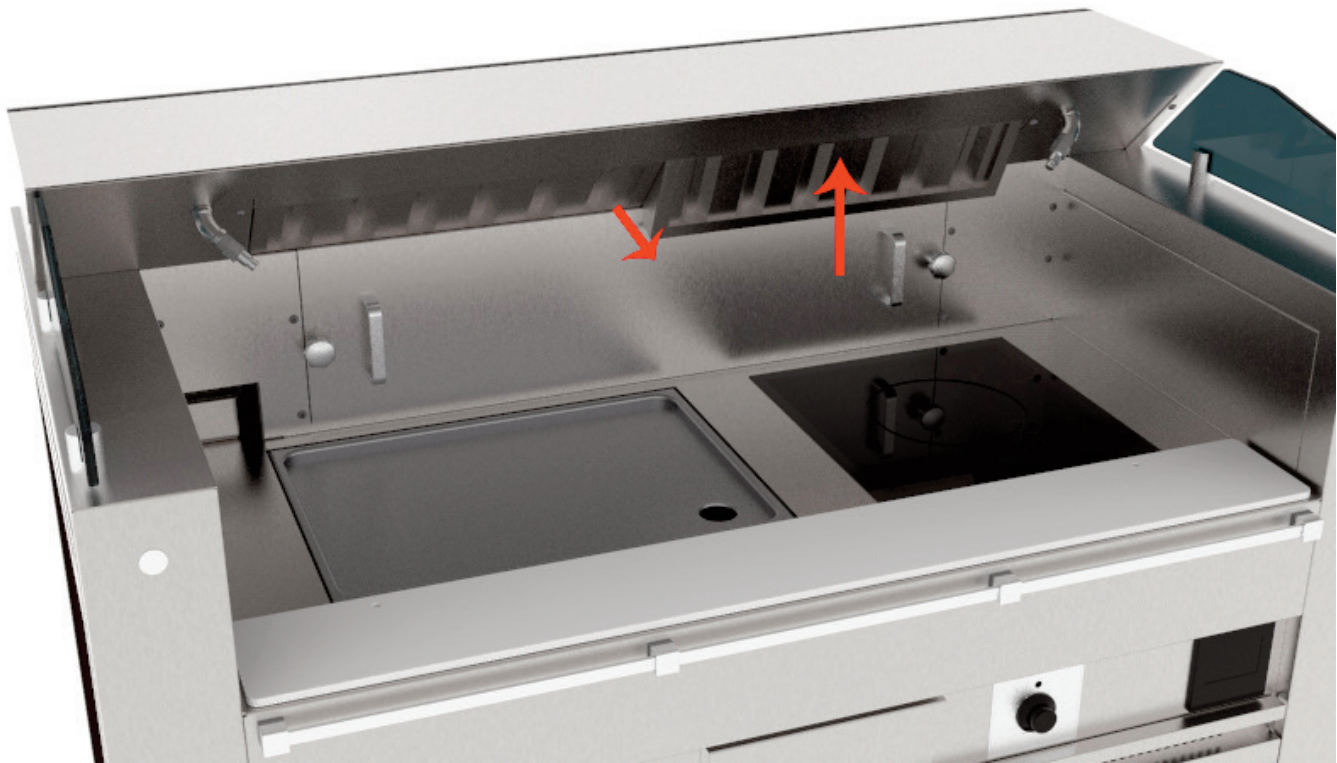
PART NUMBER	DESCRIPTION	REPLACEMENT SCHEDULE
40000000	Baffle Grease Filters	Dishwasher Safe Wash Daily
40000001	Disposable PreFilter	Recommended 30 Days
40000002	HEPA	Recommended 90 Days
40000003	Carbon Odor Filter	Recommended 180 Days

## FILTER INSTALLATION PROCEDURE

### BAFFLE FILTERS

Baffle Filters are re-usable, dishwasher safe and should be cleaned daily. Remove the Baffle Filters by pulling up on the filter and sliding the bottom out as shown below. Only use genuine Kaliber replacement filters to maintain safe and optimal operation. Use of non-genuine Kaliber filters will void the warranty. To avoid service disruptions it is recommended to keep a spare set of filters on hand. Kaliber Innovations LLC assumes no liability for loss of business due to filter related shutdown.

Figure 1.



## PRE-FILTER REPLACEMENT PROCEDURE

### PRE-FILTER

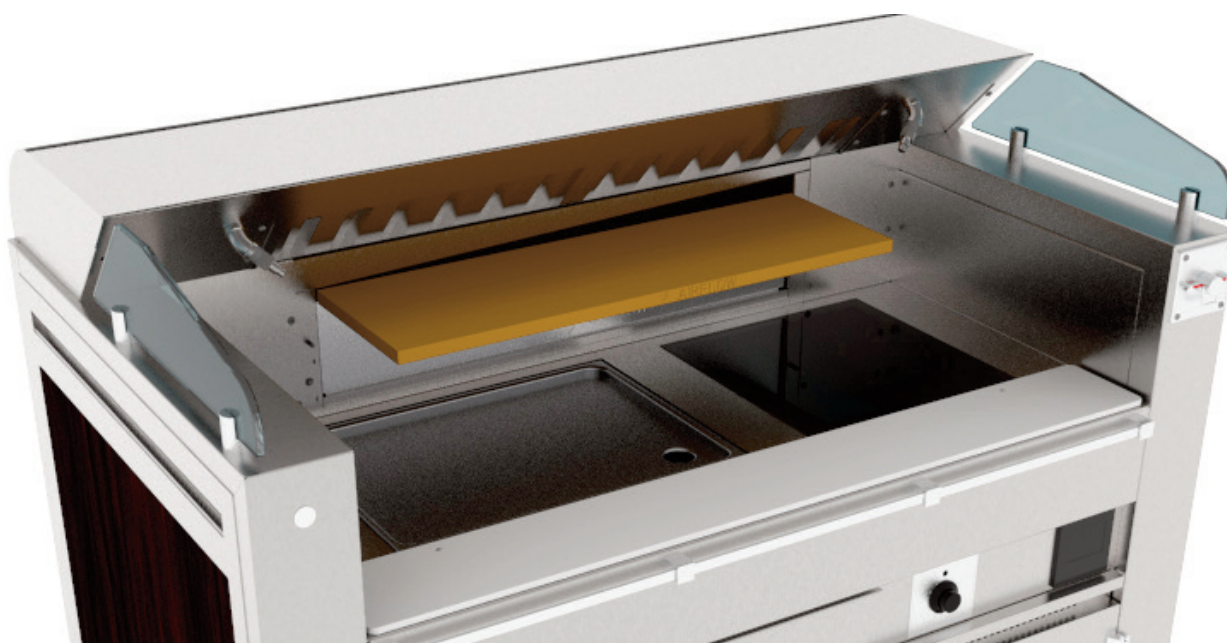
The Pre-Filter (Part No. 40000001) is a low cost disposable hi-temp filter. Do not operate the appliance without the pre-filter, doing so will shorten the life of the HEPA filter. Do not attempt to clean the Pre-Filter, replace in 30 days or sooner.

1. Remove the Baffle Filters as shown on Page 8 (Figure 1).
2. Remove the Filter Access Panel as shown below by removing the panel knobs
3. Slide the bottom of the access panel towards you and then lift up to remove the panel
4. Install the Pre-Filter in the correct orientation (air-flow arrow pointing down).
5. Install the filter access panel.
6. Install the access panel knobs and tighten. To avoid stripping the thread do not over-tighten.
7. Replace the baffle Filters

**Figure 2.**



**Figure 3.**





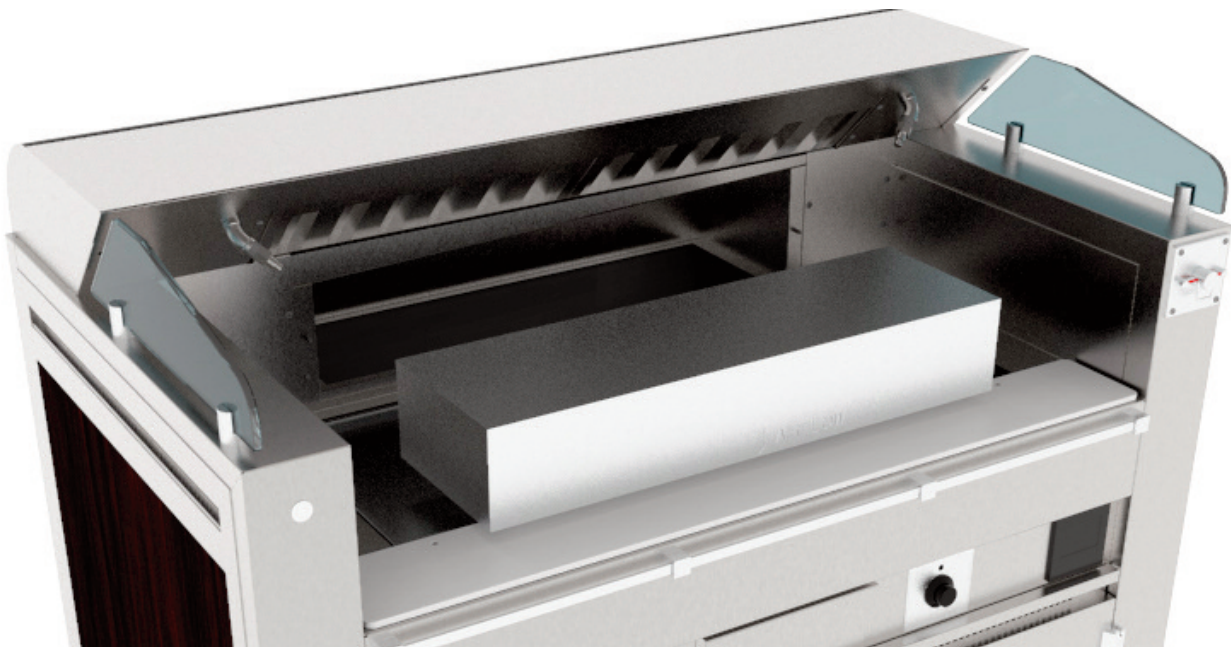
## HEPA FILTER REPLACEMENT PROCEDURE

### HEPA FILTER

HEPA Filter (Part No. 40000002) is a disposable filter that should be replaced every 6 months or sooner.

1. Remove the Baffle Filters as shown on Page 8 (Figure 1).
2. Remove the Filter Access Panel
3. Remove the Pre-Filter
4. Remove the HEPA filter by lifting it up and sliding it out of the duct work
5. Replace the HEPA Filter in the correct orientation (Gasket side down and air-flow arrow pointing down)
6. Place the Pre-Filter on top of the HEPA
7. Install front access panel and tighten the knobs
8. Reinstall the Baffle Filters

**Figure 4.**

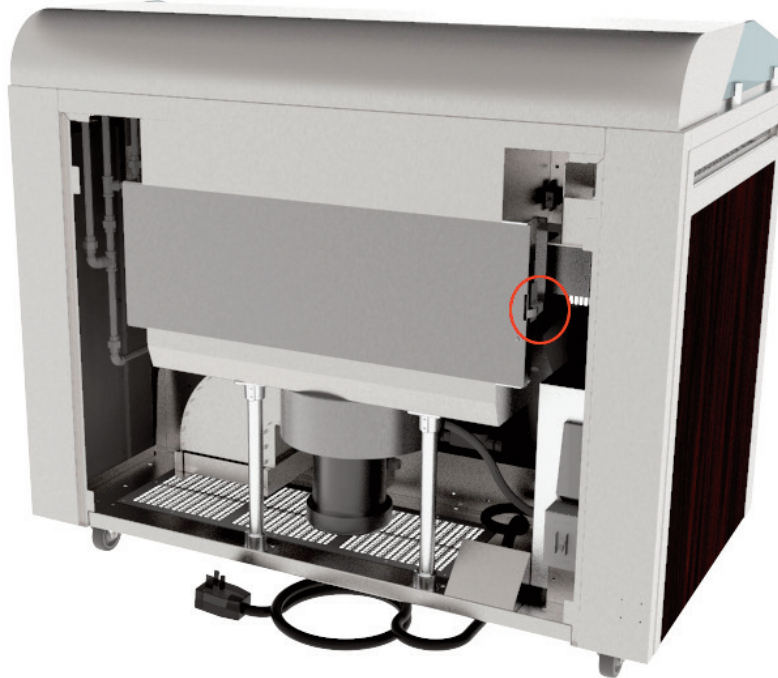


## CARBON ODOR FILTER

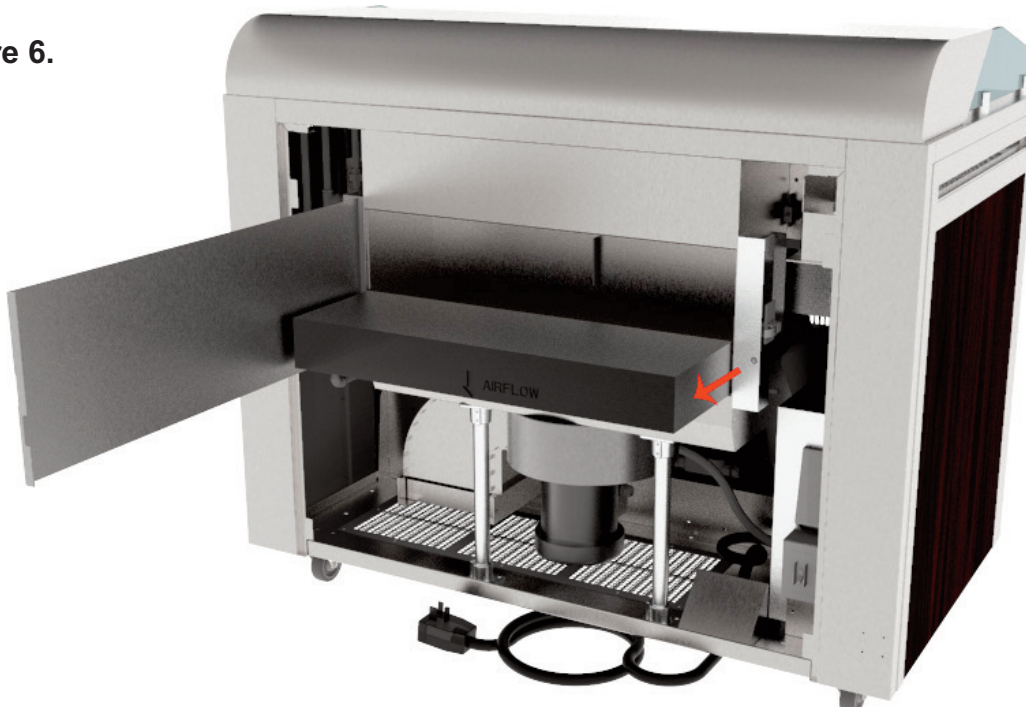
Carbon Odor Filter (Part No. 40000003) is a disposable odor filter that should be replaced every 6 months or sooner.

1. Remove the back panel by lifting up on it
2. Open the rear access panel shown below.
3. Remove the carbon Odor Filter
4. Replace the Carbon Odor Filter in the correct orientation (air-flow arrow pointing down)
4. Close and latch the rear filter access panel and install the back access panel

**Figure 5.**



**Figure 6.**



## CLEANING INSTRUCTIONS

### CAUTION! HOT SURFACE

Allow Unit to cool and shutoff before cleaning.

**CAUTION!** Ensure no liquid can enter into the induction unit. Do not let water or food overflow the cooking area. Do not use hoses to clean or power wash the induction unit or its vicinity. Clean the mobile cooking station by wiping only.



**CAUTION!** Cleaning the griddle plate can produce hot steam. DANGER OF BURN INJURIES.

**CAUTION!** Do not use strong detergents or dissolvers such as Ketone, Ester, and alkaline detergents to clean the griddle surface as they may damage the surface.

## FREQUENCY: DAILY OR AS NEEDED

1. Turn off the appliances by placing the controls in the OFF position. Make sure the 30min Timer expired and the filtration system is shutdown. Allow the appliances to cool before proceeding.
2. Clean the cooking appliances by following the manufacturer's supplied cleaning instructions shown below. Garland's full user manual for griddle GI-SH/GR/IN 3500 and HOB GI-SH/IN 3500 can be downloaded from the manufacturer's website.

### GARLAND GI-SH/GR/IN 3500 CLEANING INSTRUCTIONS

Do not use steel wool or tough scratching sponges, or a knife on the grill plate.

Do not use ice cubes as that can cause deformation of the griddle plate.

Empty the grease collector drawer as often as necessary. Ensure it is put back in place before operating the unit.

#### To Clean the Griddle Plate:

- 1 Set the temperature to 140°F / 60°C
- 2 Pour some water on the griddle plate and let the hot water dissolve the soiling.
- 3 Use non-abrasive scrubbing pads to scrape the residues into the grease drawer. To avoid burn injuries, scrub and scrape using a spatula on a non-abrasive scrubbing pad.



**GARLAND GI-SH/IN 3500 HOB CLEANING INSTRUCTIONS**

**Slight Soiling, no burned residues**

Wipe with a moist cloth (scotch), without a cleaning agent.

**Sticky soiling**

Remove with a scraper, then wipe the heating area with a moist cloth.

**Lime deposits, caused by water which has boiled over**

These spots can be removed with vinegar or a special cleaning agent.

**Sugar, sugar containing food, plastic, aluminum foil**

- 1 Immediately scrape off the sugar, plastic or aluminum foil residues thoroughly from the hot cooking area, e.g. with a razor blade.
- 2 After removal of the residues, clean unit with a cleaning agent.
- 3 If the heating area soiled with residues of sugar, plastic or aluminum foil cools down without prior cleaning, the ceramic surface might become deformed by pinhead-sized pits.

**Ceran Glass**

- 1 Cleaning of the Ceran glass is identical to other similar surfaces like glass. Do not use corrosive or abrasive cleaning agents, such as grill and oven-sprays, stain and rust-removers, scouring powder and rough sponges.
- 2 Before being cleaned, the Ceran glass must have cooled down.

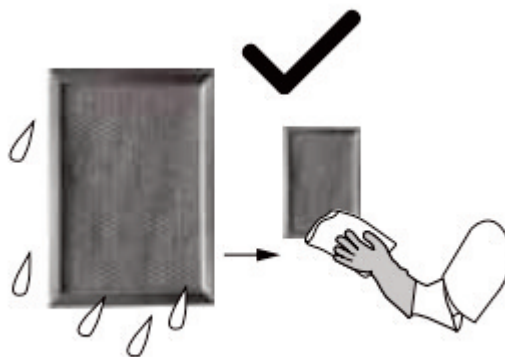
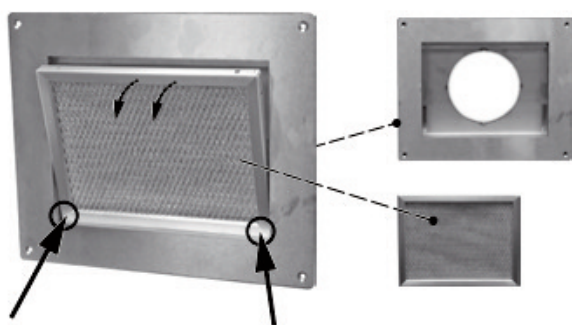
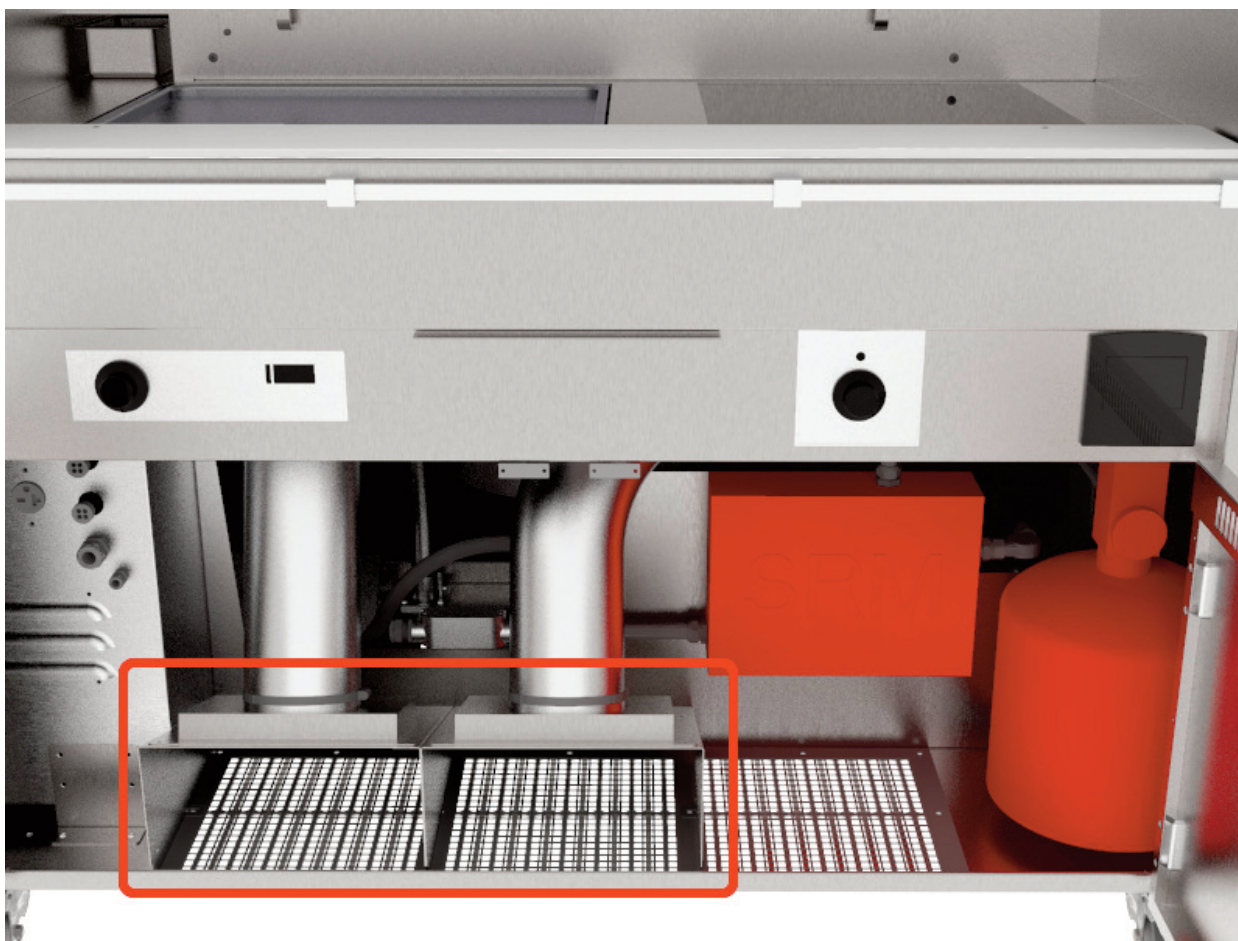
**CLEANING THE COUNTERTOP AND SURROUNDING AREAS**

- 1 Remove the BAFFLE FILTERS, GREASE CUP, CUTTING BOARD and GREASE COLLECTION DRAWER.
- 2 Clean the BAFFLE FILTERS, GREASE CUP, CUTTING BOARD and GREASE COLLECTION DRAWER in a sink or dishwasher using mild detergent and warm water.
- 3 Remove the Filter access panel and using a clean moistened cloth with warm water and mild detergent wipe the inside of the grease drain channel.
- 4 Wipe the countertop, filter access panel and surrounding areas with a clean moistened cloth with warm water and mild detergent. Rinse by wiping with a clean cloth moistened with warm water.
- 5 Dry the removed components with a clean non-abrasive cloth.
- 6 Reinstall the removed components.



## WEEKLY CLEANING INSTRUCTIONS

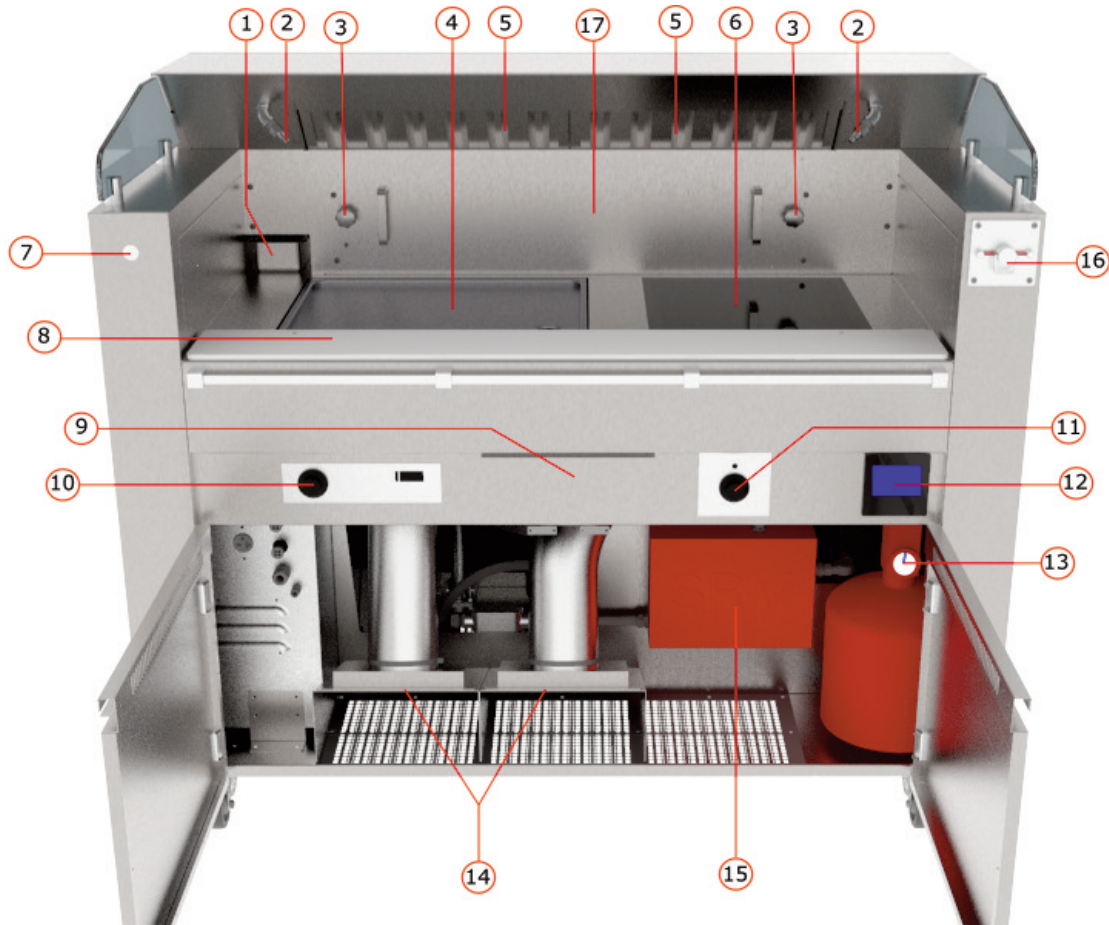
1. Open the front doors and remove the appliance AIR INTAKE FILTERS shown below by pressing up on its corners.
2. Clean the AIR INTAKE FILTERS (Part No.: 40000004) in a dishwasher. Wipe the Filters DRY before inserting them back into the filter holders.



## MONTHLY CLEANING INSTRUCTIONS

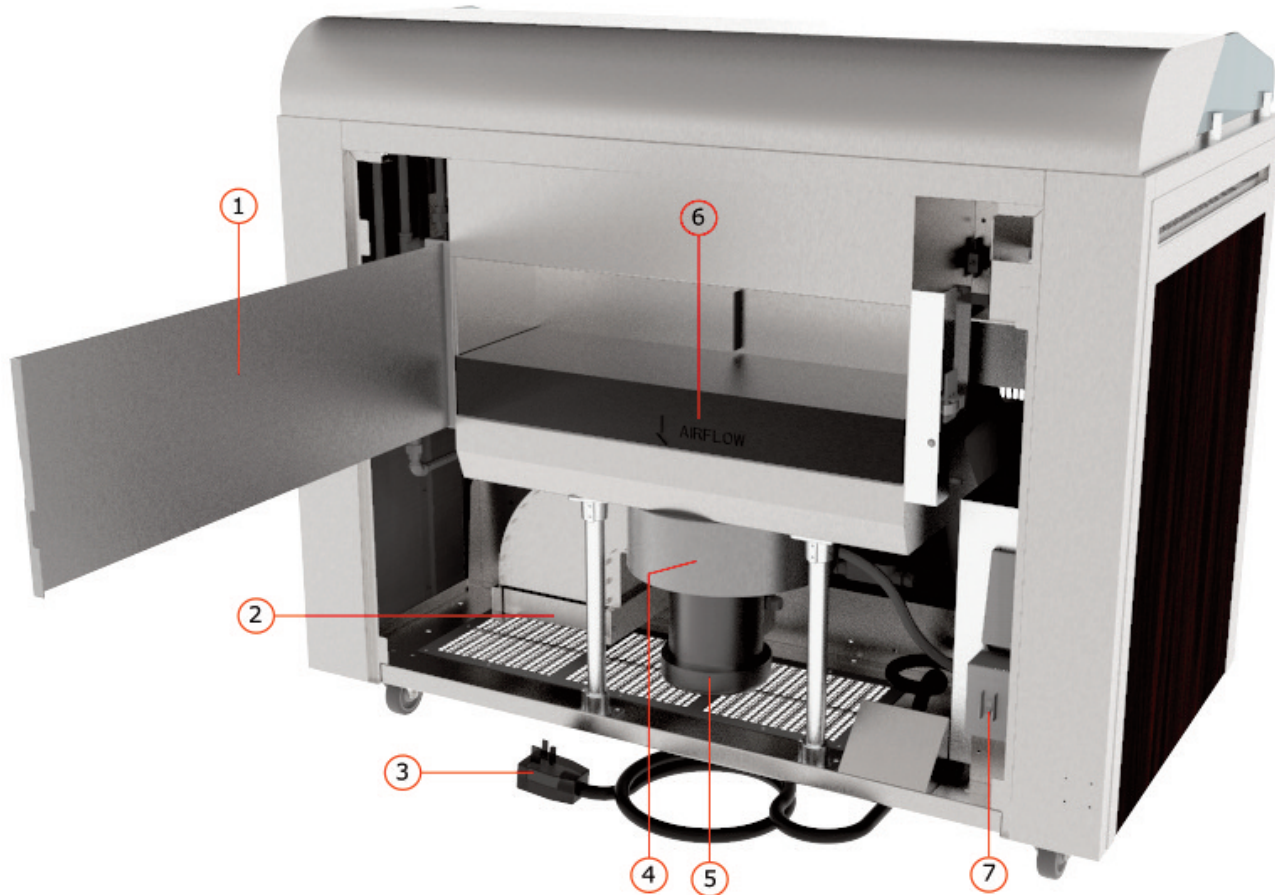
1. Clean the mobile cooking unit and appliances by following the Daily Cleaning Instructions.
2. Remove the BAFFLE FILTERS AND THE FRONT FILTER ACCESS PANEL in this order.
3. Remove the PRE-FILTER and the HEPA FILTER.
4. Wipe the inside of the of the duct work surrounding areas with a clean moistened cloth with warm water and mild detergent. DO NOT spray water or any other liquid inside the duct work.  
**Do not grab onto the fusible links or the cable supporting them.**
5. Reinstall the HEPA, PRE-FILTER, FRONT FILTER ACCESS PANEL and BAFFLE FILTERS in this order.
6. Remove the back panel.
7. Open the rear Filter access panel. Remove the CARBON ODOR FILTER.
8. Wipe the inside of the of the duct work surrounding areas with a clean moistened cloth with warm water and mild detergent. DO NOT spray water or any other liquid inside the duct work. Rinse by wiping with a clean cloth moistened with warm water.
9. Reinstall the Carbon Odor Filter, close the rear filter access panel and replace the back panel.

## APPLIANCE FRONT VIEW



ITEM NO	DESCRIPTION	DETAILS
1	Grease Cup	Part No: 33000000 Dishwasher Safe, remove and wash daily
2	Fire Suppression Nozzles	Always make sure protective bands are installed on the nozzles
3	Filter Access Panel Knobs	Part No: 30000004
4	Induction Griddle	CAUTION HOT! Garland Model: GI/SH/GR/IN 3500
5	Baffle Grease Filters	Part No: 40000000 Dishwasher safe, remove and wash daily
6	Induction HOB	CAUTION HOT! Garland Model GI-SH/IN 3500
7	Power Button	Use to Turn ON Ventilation
8	Cutting Board	Part No: CB376
9	Grease Drawer	CAUTION CONTENTS MAY BE HOT. Use Caution When Removing
10	Griddle Control Panel	Use to turn on/off griddle and set cooking temperature
11	HOB Control Knob	Use to turn on/off Hob and set temperature
12	Status Display Screen	Displays appliance status and error codes
13	Fire Suppression Tank Pressure Gauge	Check Pressure Gauge Daily. Do not use appliance if pressure is low, contact your local Buckeye Fire Protection Dealer
14	Appliance Air Intakes	Part No: 40000004 Remove and clean filter weekly
15	System Release Module	Do Not Open. Service to be performed by qualified personnel
16	Fire Suppression Pull Handle	Manual Activation Fire Suppression Pull Handle. PULL ONLY IN CASE OF FIRE
17	Filter Access Panel	Remove to access HEPA and Pre-Filter. Must be in place for unit to operate

## APPLIANCE REAR VIEW



ITEM NO	DESCRIPTION	DETAILS
1	Rear Filter Access Panel	Must be closed for unit to operate
2	Fire Damper	Part No. 32000024. Replace annually
3	Main Power Plug	NEMA 6-50P power plug. Disconnect before performing service
4	Blower Assembly	Do not place any foreign objects in the duct work that may obstruct the blower
5	Motor	1 HP TEFC 56C Frame 3Phase Motor
6	Carbon Odor Filter	Part No. 40000003. Recommended replacement interval 6 months or sooner
7	Manual Motor Disconnect	Use only in emergency to disconnect power to motor



## TROUBLESHOOTING GUIDE - STATUS DISPLAY CODES

FAULT CODE	POSSIBLE CAUSES	SUGGESTED ACTION
Baffle Filter Missing	Missing Filters. Duct air pressure ports blocked.	Install missing filters. Check air pressure ports inside of the duct for any obstruction. If necessary, disconnect the air line via push-to-fitting to clear blockage. Reinstall the air line making sure it's fully seated within the fitting.
HEPA or Pre-Filter Missing	Missing Filters. Duct air pressure ports blocked.	Install missing filters. Check air pressure ports inside the hood for obstruction. If necessary, disconnect the air line via push-to-fitting to clear blockage. Reinstall the air line making sure it's fully seated within the fitting.
Carbon Filter Missing	Missing Filters. Duct air pressure ports blocked.	Install missing filters. Check air pressure ports inside the hood for obstruction. If necessary, disconnect the air line via push-to-fitting to clear blockage. Reinstall the air line making sure it's fully seated within the fitting.
Front Filter Access Panel Open	Panel missing or not installed properly	Check front filter access panel to make sure it's installed properly
Rear Filter Access Panel Open	Rear filter access panel not closed	Confirm rear filter access panel is closed and latched properly
Motor Overload	Blower Intake Blockage	Disconnect all power. Inspect blower intake to make sure no objects are preventing blower wheel from turning.
Low Air Flow	Clogged Filters	Inspect and replace dirt filters
CPU Battery Low	Bad Battery	Contact Kaliber Innovations LLC for replacement
Fire Suppression Not Ready	Fire Suppression Not Setup	Contact Kaliber Innovations LLC or Buckeye Authorized Dealer to inspect and charge system. DO NOT tamper with the fire suppression system.

## TROUBLESHOOTING GUIDE

ISSUE	SUGGESTED ACTION
Cooking appliances do not power on	<ul style="list-style-type: none"> <li>Confirm all filters are installed</li> <li>Confirm all closure panels are installed properly</li> <li>Confirm ventilation is on</li> <li>Check for fault codes on the status display screen</li> <li>Confirm cooking appliances are plugged in at the provided receptacles only</li> <li>Disconnect main power and confirm circuit breakers are not tripped</li> </ul>
Ventilation does not turn on	<ul style="list-style-type: none"> <li>Confirm fire suppression is charged and in ready state</li> <li>Confirm all closure panels are closed</li> <li>Check blower for any obstruction inside the duct work</li> <li>Disconnect main power and confirm circuit breakers are not tripped</li> </ul>
Ventilation does not turn off	Confirm cooking appliances are in the off position.
Ventilation noise has increased significantly	Replace filters
Cooking appliance power is reduced	<ul style="list-style-type: none"> <li>Confirm that cooking appliance air intake filters are clean</li> <li>Confirm that ambient temperature is below 100°F</li> </ul>

## REQUIRED MAINTENANCE

### Maintenance Schedule

#### Daily or after each use:

1. Part # 40000000 Baffle Grease Filters Dishwasher Safe Wash Daily

#### Monthly:

- 1 Replace part # 40000001 Disposable Pre-Filter
- 2 Clean induction cook-top intake filters (if supplied – model specific)
- 3 Inspect all filters for damage - Replace if damaged
- 4 Confirm Fire damper is installed properly
- 5 Inspect duct work for any grease build-up within the duct work – Clean by wiping with a damp cloth and gleaning agent. Do Not Wash Down With Pressure
- 6 Inspect cook-top joints for silicon adhesive integrity – Re-apply food grade silicon if necessary. Always confirm that no liquid is penetrating below cook-tops
- 7 Inspect casters are not damaged and when locked successfully prevent appliance movement. Replace if necessary
- 8 Verify that the extinguishing system is in its proper location
- 9 Verify that the manual actuators are unobstructed
- 10 Verify that the tamper indicators and seals are intact
- 11 Verify that the maintenance tag or certificate is up to date and in place
- 12 Verify that no obvious physical damage or condition exists that might prevent operation
- 13 Verify that the extinguishing system pressure gauge is in the operable range
- 14 Verify that the nozzle blow off caps are intact and undamaged
- 15 Verify that the hood, duct, electrical controls, safety interlocks and cooking appliances have not been replaced, modified, or relocated

#### Quarterly:

- 1 Replace HEPA filter part # 40000002
- 2 Re-place carbon filter Part # 40000003

#### Semi-annually:

- 1 Inspect pneumatic tubing for damage and grease buildup – replace or clean if needed
- 2 Clean pitot tube, pneumatic fittings and ports



## **REQUIRED MAINTENANCE CONTINUED...**

**Semi-annual maintenance of the Kitchen Mister System  
Is required by NFPA-17A and Buckeye Fire Equipment  
And must be performed by a factory trained, Authorized  
Buckeye Fire Equipment Dealer. Semi-annual  
Maintenance shall include the following:**

- 1 Check that the hazard area has not changed.
- 2 Check the cylinder pressure gauge, making sure it is in the operable range.
- 3 Check all nozzle orifices to assure that they are unobstructed and that all nozzle caps are in place.
- 4 If any BFR-UBC stainless steel metal caps are used, they must be removed, cleaned and checked to assure that they slide easily on and off the nozzle body. If the cap does not slide easily off the nozzle tip, the o-ring and cap must be replaced.
- 5 Remove the face plate from the control head.
- 6 Remove the actuation nitrogen cartridge from the systems releasing module. If the use of the Keeper pin is desired to prevent the operation of the gas valve and miniature electric
- 7 Check entire system for mechanical damage.
- 8 Inspect fusible link detection line for grease build-up or mechanical damage. Replace corner pulleys, or conduit if necessary.
- 9 Activate the Systems Releasing Module by releasing tension from the end of the fusible link line by cutting or melting the last link. Make certain that the Systems Releasing Module fires, the gas valve closes, and all auxiliary devices connected to the micro-switch operate or stop.
- 10 Replace all fusible link detectors.
- 11 Reset the Systems Releasing Module and then activate the system by using the remote pull station. Make certain that the Systems Releasing Module fires, the gas valve closes, and all auxiliary devices connected to the micro-switch operate or stop
- 12 After the SRM has been tested and is functioning properly, the system can be put back into service.
- 13 If a Keeper Pin was used, remove it from the Systems Releasing Module.
- 14 Before installing the Nitrogen Cartridge it is necessary to make sure that the Actuating Pin is moving freely. Insert the Actuation Pin Resetting Tool into the threaded hole of the Manifold Mounting Block where the Nitrogen Cartridge is installed and then remove the BFR-PRT.
- 15 Install the Nitrogen Actuation Cartridge by completely screwing the cartridge into the manifold block.
- 16 Re-install the Systems Releasing Module cover.
- 17 Verify that the date on the cartridge is visible in the viewing window

### **Annual:**

1. Replace Fire Damper

**Annual maintenance of the Kitchen Mister System  
Is required by NFPA-17A and Buckeye Fire Equipment  
And must be performed by a factory trained, Authorized  
Buckeye Fire Equipment Dealer. Annual  
Maintenance shall include the following:  
Continued on next page...**

## REQUIRED MAINTENANCE CONTINUED...

- 1 Check and inspect the system in accordance with steps 1 – 7 of semi-annual maintenance instructions.
- 2 Disconnect the Systems Releasing Module from the cylinder valve by removing the four screws securing the SRM to the top of the valve and separate. DO NOT lose or damage the Interface Gasket because it will be required to reconnect the SRM. If the SRM is mounted remotely, remove all Model BFR-CAP(s), Valve Cap Assembly from each of the cylinder valve(s) by unscrewing the four mounting screws and remove them from the cylinder valve(s).
- 3 Reinstall the Nitrogen Activation Cartridge. To check the satisfactory operation of the fusible link system, cut the terminal link or the “S” Hook attached to the terminal link. This will release tension on the fusible link line causing the following to occur:
  - 1 The Systems Releasing Module will operate, causing the detection arm assembly to move back to the left, disengaging the trigger, and allowing the actuation lever to operate. The actuation pin will puncture the nitrogen cartridge and allow the nitrogen gas to discharge through the bottom of the SRM or BFR-CAP(s).
  - 2 The pressurization indicator of each Test Valve Assembly (when used) will be fully extended and there are no leaks in the copper tubing.
  - 3 The gas valve will close, stopping gas flow to any gas fueled appliances.
  - 4 All auxiliary devices connected to the miniature electrical switch(s) provided in the Systems Releasing Module will have operated.
- 4 Remove the used nitrogen cartridge and discard immediately.
- 5 Replace all fusible link detectors.
- 6 After testing the fusible link line, repair the terminal link and re-set the control head.
- 7 Once the Systems Releasing Module is reset, the mechanical pull station must be checked. To do so, pull the handle on the remote pull station and make sure that the following occurs:
  - 1 The Systems Releasing Module will operate, causing the detection arm assembly to move back to the left, disengaging the trigger, and allowing the actuation lever to operate.
  - 2 All auxiliary devices connected to the miniature electrical switch(s) provided in the Systems Releasing Module will have operated.
- 8 Disconnect the discharge piping from the cylinder valve. Using air or nitrogen, blow out the discharge piping and make sure all the nozzle caps have blown off. If any nozzle cap(s) fails to blow off during test, carefully examine piping system and nozzle(s) to determine cause and take appropriate corrective action. Repeat test to assure both piping system and nozzles are unobstructed.
- 9 Reconnect the discharge piping to the cylinder valve and check that all nozzle caps are installed properly.
- 10 Reconnect the Systems Releasing Module or Valve Cap Assembly(s) to the appropriate cylinder valve(s) and secure each with the four provided screws.
- 11 Before installing the Nitrogen Cartridge it is necessary to make sure that the Actuating Pin is moving freely. Insert the Actuation Pin Resetting Tool into the threaded hole of the Manifold Mounting Block where the Nitrogen Cartridge is installed.
- 12 Install a new Nitrogen Actuation Cartridge by completely screwing the cartridge into the manifold block.
- 13 Write the current date on the gray band of a new Nitrogen Actuation Cartridge so that it can be seen in the viewing window of the SRM.
- 14 Re-install the Systems Releasing Module cover. Verify that the date on the cartridge is visible in the viewing window.

## REQUIRED MAINTENANCE CONTINUED...

### 12 Year Maintenance:

- 1 In addition to the required annual maintenance, all agent cylinders must be removed from the system, discharged, and hydrostatically tested as per the requirements of NFPA-17A. The cylinder should then be recharged in accordance with Buckeye Kitchen Mister manual and returned to service. Note: New extinguishing agent must be used when performing this procedure.
- 2 Replace motor input shaft seal.

**Contact an Authorized Kaliber Innovations Distributor  
immediately If any deficiencies are found.**

**Note: A record of monthly inspections is to be kept by the  
owner of the system that includes the date of inspection,  
the person performing the inspection, and any corrective  
action required.**

## REQUIRED MAINTENANCE

Description	Frequency	Performed By
Fire Suppression System Inspection per manufacturer's recommendations	Monthly	Owner/User
Change Filters	As Needed	Owner/User
Clean Mobile Cooking Unit following Daily/Weekly and Monthly Instructions	As Needed	Owner/User
Perform semi-annual maintenance of the fire suppression system as described in the Buckeye Kitchen Mister System Manual Chapter 5 (System Inspection and Maintenance)	Semi-Annual	Authorized Buckeye Dealer
Perform inspection and testing of safety interlocks and fire damper	Semi-Annual	Authorized Buckeye Dealer
Replace fusible links	Semi-Annual	Authorized Buckeye Dealer
Perform annual maintenance of the fire suppression system as described in the Buckeye Kitchen Mister System Manual Chapter 5 (System Inspection and Maintenance)	Annual	Authorized Buckeye Dealer
Replace the fire damper Part No. 32000024	Annual	Authorized Buckeye Dealer

## MAINTENANCE LOG

# Owner's Monthly Inspection Log

It is the Owner's responsibility to conduct a monthly inspection of the fire suppression system in accordance to manufacturer's operation manual including the items listed in this inspection log.

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