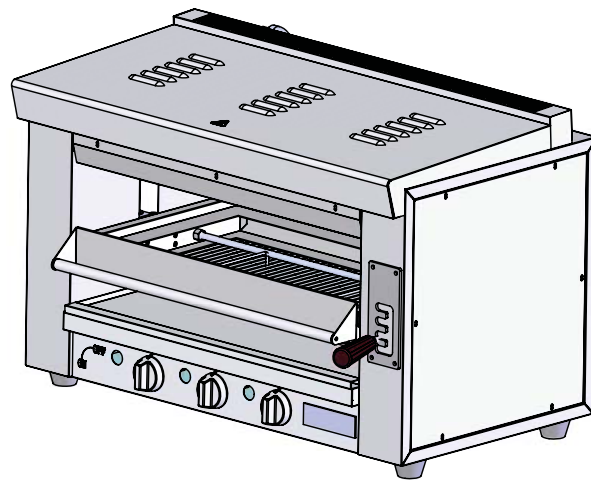


INSTRUCTION MANUAL

Gas Salamander



This manual contains important information regarding your unit. Please read this 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.

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 for hot parts to cool before cleaning or moving
- This equipment should only be used in a flat, level position
- Do not operate unattended
- 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 touch any electrical switch; do not try to light the burner; do not use a telephone within close proximity.

TO INSTALL:

1. Remove unit from box and make sure all plastic, tape and packing materials are removed.
2. Place the unit on a flat, secure surface to inspect the unit.
3. This unit can either be wall mounted or range mounted. For mounting instructions please see special instructions section.
4. Unit should be placed under a ventilation hood and there should be at least 2" of space between the back of the oven and the wall. This will ensure proper airflow

The installation of this equipment must conform with local codes, or with the National Gas Code, ANSIZ223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

The equipment and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa).

The equipment 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 ½ psi (3.5 kPa).

Clearance and positioning around the equipment:

This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides. This equipment must be a distance of 6" from other equipment. The equipment must have the legs installed and be placed on a non-combustible surface.

Air Supply and ventilation:

The area in front and around the equipment must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must be maintained at all times in front of and at the sides of the equipment for servicing and proper ventilation.

Pressure Regulator:

All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. The regulator provided for this equipment is adaptable for both Natural gas and LP gas.

Regulator specifications: ¾" NPT inlet and outlet, factory adjusted for 4" WC Natural Gas standard and may be converted by qualified personnel to be used for Propane at 10" WC.

Gas Conversion:

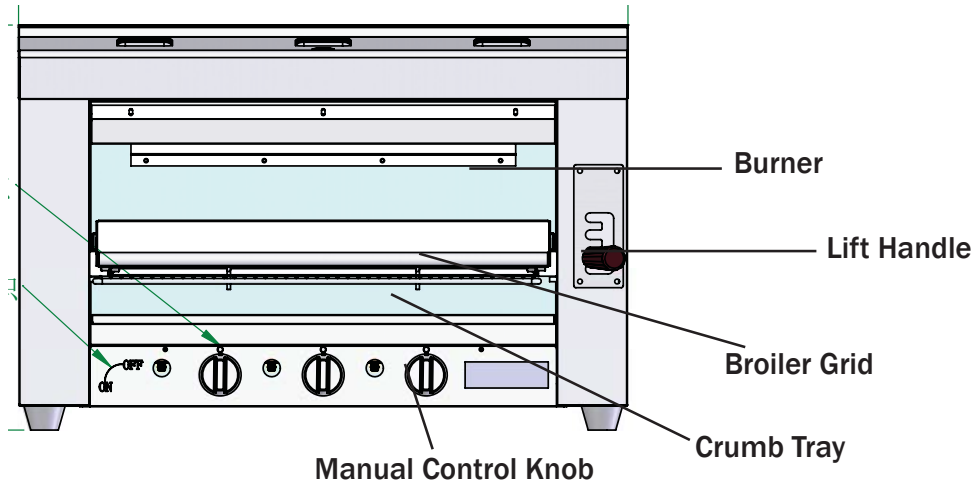
Conversion from Natural Gas to Liquid Propane (LP) or vice versa may only be performed by the factory or its authorized service agent. In case of troubleshooting, ensure the correct orifice sizes of the tips have been provided.

Natural Gas Orifice is # 51

Liquid Propane Gas Orifice is #57

Orifice size is marked on the tip

PRODUCT FEATURES:



TO USE:

1. Once unit is installed and gas connection is set up slide the crumb tray into place.
2. Turn the control knob to the ON position and light the pilot.
3. Adjust the broiler grid position by using the lift handle on the left side of the unit.
4. Pull out the broiler grid and place food onto the cast iron grate. Slide back in under the burners.
5. You can adjust the intensity of the burner by rotating the control knob(s).

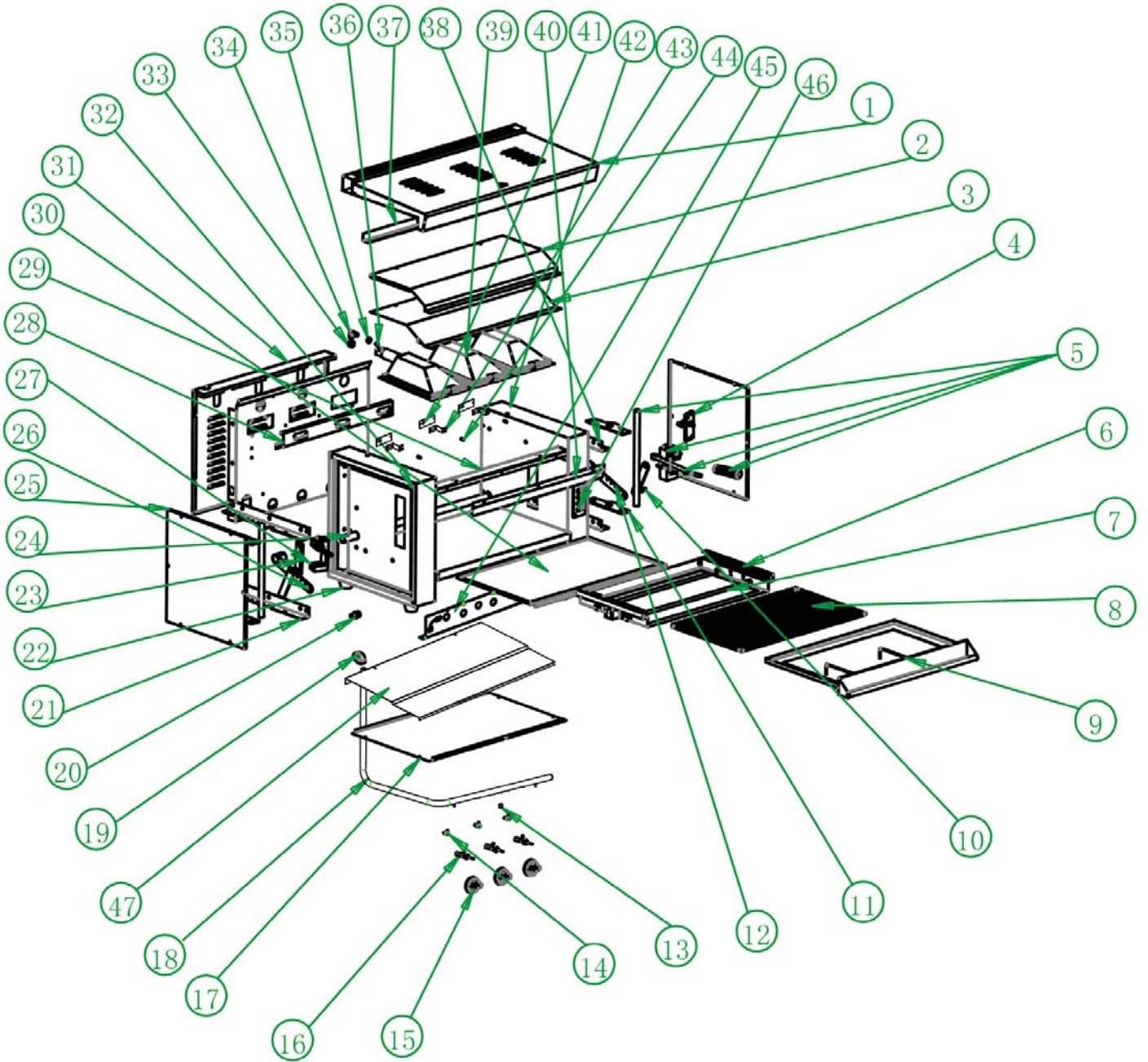
CLEANING - NOTE: To maintain cleanliness and increase service life, this item should be cleaned daily. Do not immerse the unit in water or any other liquid. Before cleaning or attempting to move this item always turn off and let cool.

1. Remove the broiler rack and crumb tray and wash separately.
2. Wipe the entire unit with a clean soft cloth until it is completely dry.
3. To avoid damage to the unit, do not use abrasive cleaners or scouring pads.
4. 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.

TROUBLESHOOTING

Problem	Possible Causes	Solution
Pilot Flame isn't lighting	Pressure in gas pipeline is not enough	Increase pilot pressure
Pilot Flame isn't lighting	Pilot nozzle is blocked	Unblock the nozzle
Pilot Flame isn't lighting	Connection of thermocouple is loose	Tighten the thermocouple
Pilot Flame isn't lighting	Thermocouple is defective	Replace the thermocouple
Pilot Flame isn't lighting	Gas control valve is defective	Repair or replace the gas control valve
The pilot flame is on but the main burner can't light	Pressure in the gas pipeline is not enough	Increase burner pressure
The pilot flame is on but the main burner can't light	Main nozzle is blocked	Unblock the nozzle
The pilot flame is on but the main burner can't light	Gas control valve is defective	Repair or replace the gas control valve
There is a poofing noise when turning gas supply off	Nozzle diameter does not match with the gas supply	Regulate the nozzle diameter
There is a poofing noise when turning gas supply off	Supply pressure is too low	Increase supply pressure
There is a poofing noise when turning gas supply off	Flow of connected pipe is not enough	Increase the permitted flow
Flame is not solid blue, but is red and yellow and black soot buildup	Nozzle diameter does not match with the gas supply	Regulate the nozzle diameter
Flame is not solid blue, but is red and yellow and black soot buildup	Gas nearly runs out	Replace the gas supply
Flame is not solid blue, but is red and yellow and black soot buildup	Gas ingredients are volatile in gas peak period	Decrease the gas flow. Increase it after the peak.

Parts Diagram for the Gas Salamander



Parts List for the Gas Salamander

Drawing Number	Description	Quantity
1	Top cover plate	1
2	Top cotton pressure plate	1
3	Chamber top plate	1
4	Right sliding sleeve cover plate	1
5	Right sliding assembly	1
6	Lifting assembly	1
7	Screw	2
8	Rack	1
9	Rack supporting assembly	1
10	Shaft pin	2
11	Shaft plate	4
12	Right arm assembly	1
13	Testing plug screw	1
14	NG/LPG Adjusting Valve	3
15	Zinc-alloy knob	3
16	Gas valve	3
17	Gas inlet pipe	1
18	Bottom plate	1
19	1/2 elbow	1
20	1/2 copper connector	1
21	Left strengthen plate	2
22	Rubber foot	4
23	Left sliding sleeve cover plate	1
24	Connecting shaft	1
25	Left/Right side sealing plate	2
26	Left arm assembly	1
27	Left sliding assembly	1
28	Probe supporting plate	1
29	Front beam	1

Drawing Number	Description	Quantity
30	Oil tray	1
31	Rear sealing plate	1
32	Left side plate	1
33	Pipe connecting screw	3
34	Nozzle holder	3
35	Flat nut	3
36	Nozzle	6
37	Rear beam	1
38	Right strengthen plate	2
39	Burner assembly	3
40	Baffle plate	1
41	Pilot Bracket	3
42	Right Side Plate	1
43	Fixed Plate	3
44	Pilot	3
45	Front panel	1
46	Gear plate	1
47	Cotton Insulation Plate	1

WARRANTY

ACE warrants its equipment against defects in materials and workmanship, subject to the following conditions:

ACE Equipment is warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only, and is not assignable.

The stainless steel fry tank has a five (5) year limited tank warranty. If during the first year, the tank is found to have a leak and is verified by an authorized service company, the entire fryer will be replaced. During years two through five, a new tank will be given.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at ACE's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by ACE, after defective unit has been inspected and defect has been confirmed. ACE does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts that may need to be replaced due to normal usage, wear or lack of preventative maintenance.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii and metropolitan areas of Alaska and Canada may vary.

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment on which the security seal has been broken.

If the equipment has been changed, altered, modified, or repaired without express written permission from ACE, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application.

For warranty and non-warranty related issues and technical support call NSA at 877-672-7740. Please have your model number, serial number and proof of purchase ready. It is not necessary to contact the place where you originally purchased your product from.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF ACE. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."

Please fill out and return the warranty registration card below to the address provided

WARRANTY REGISTRATION CARD

MAIL CARD IMMEDIATELY



This card must be mailed immediately after installation date for warranty to be in effect.

National Service America • 230 Park Ave, Suite 1000 • New York, NY • 10169

(Name of Business) (Dealer Purchased From)

(Address) (City) (State) (Zip Code)

(Model Number) (Serial Number)

This is to inform that I, _____
(Please print name of individual who owns business)

have had the above installed in my place of business _____
(Date of Purchase)

(Contact Phone Number) (Contact E-mail) (Signature of individual who owns Business)

The above warranties are in effect from this installation date, or 90 days, which ever comes first.