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Jade Salamander Broilers

Model: JSB Series

Installation, Operation and Maintenance Instructions

NOTE: Instructions must be posted in a prominent location, which will instruct the user in the event that he/she detects the smell of gas. This information shall be obtained from your local gas company.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.



WHAT TO DO IF YOU SMELL GAS

- ♦ Open windows
- ♦ Do not touch electric switches
- ♦ Extinguish any open flame
- ♦ Immediately call your gas company



WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read these installation, operating and maintenance instructions thoroughly **before** installing or servicing this equipment.

Adequate clearances must be provided in front, rear and at sides of appliance for servicing. The appliance area must be kept free and clear from combustibles. There must be no material or obstacles obstruction the flow of combustion and ventilation air.



RETAIN THIS MANUAL FOR FUTURE REFERENCE
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CLEARANCES & VENTILATION

1. For installation on a combustible counter when equipped with four-inch-high adjustable legs with the following clearances from combustible legs with the following clearances from combustible construction:

Sides & Back = 2 inches

2. For installation on a noncombustible counter with the four-inch-high legs removed.

3. For installation flush to a noncombustible back wall using manufacturer's supplied mounting brackets. The minimum clearance from combustible construction:

Sides = 2 inches
Floor = 4 inches

The appliance and surrounding area must always be kept free of combustibles.

This appliance is design certified for use when installed as follows:

1. Mounted on high riser at rear of range.
2. Mounted on wall brackets.
3. Mounted on a counter when equipped with 4" legs.
4. Mounted on a non-combustible counter with or without legs zero clearance.

The area in front of and above the appliance must be clear to avoid any obstruction in the flow of combustion and ventilation air. Means must be provided for adequate air supply.

PREPARATION FOR INSTALLATION

Safe and satisfactory use of your equipment depends to a great extent upon its proper installation and must conform with local codes or in the absence of local codes to the National Fuel Code, ANSI Z223.1-1988 or latest edition.

Electrical installation (when required) must conform to all applicable state and local codes and be in compliance with the latest National Electrical Codes, ANSI/NFPA 70-1990 or latest edition.

Check all gas connections for leaks using a soap and water solution.

DO NOT USE AN OPEN FLAME FOR CHECKING PURPOSES.

The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psig (3.45 kPa).



The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psig (3.5 kPa).

Licensed and qualified personnel should do all installation and service work.

MAINTENANCE

The model JSB-36 is equipped with an infrared burner. This burner comes to full temperature in seconds, providing a cherry red surface and instant heat. For full certified efficiency the gas valve must be turned full on at all times.

When Salamander is not in use even for short periods, it is advisable to turn the burner to “OFF.”

Periodic cleaning of the burner is recommended and can be accomplished by the use of warm water and detergent, together with a medium stiff hair brush preferably when the burner is warm and **not in use**. Gently stroke over the exposed surface of the infrared burners. This will help to keep down any possible build up of grease particularly accumulating on the port areas of the burner. Remove excess water and detergent with a clean dry brush.

The wire rack should be cleaned regularly and main carriage should be removed, along with drip trays and thoroughly cleaned with mild detergent and warm water. **DO NOT ALLOW GREASE TO BUILD UP ANYWHERE ON THE RACK OR ELEVATING MECHANISM. EXCESSIVE GREASE WILL MAKE THE OVERALL ADJUSTING MECHANICS STIFF AND DIFFICULT TO USE.**

Contact the factory or a factory representative for the local service company authorized to perform maintenance and repairs.

INSTALLATION AND GAS PIPING

The gas pressure regulator supplied with the appliance must be installed on the appliance prior to connecting the equipment to the gas supply line. The regulator pressure is set at 5” water column on Natural Gas and 10” water column on Propane Gas.

The gas connection line to the appliance must be of sufficient size to enable a minimum of 40,000 BTU per hour supply of gas to the burners and must not be smaller than the pipe fitting at the rear of the appliance. (Gas inlet is positioned at the lower left rear corner.) It is recommended that a minimum of ¾ pipe gas line intake be used.

Use pipe sealant on all pipe joints. Sealant must be resistant to the action of L. P. gases. SEE TYPICAL INSTALLATIONS FIGURE 1, 2, [3](#), AND 4 ON PAGE 6.

LIGHTING AND RE-LIGHTING INSTRUCTIONS

With independent gas line to the appliance in the “ON” position proceed as follows:

1. Turn gas valve to the “OFF” position.



2. Depress red button and with suitable gas lighter, taper or match, light the pilot. Continue to hold red button (usually a minimum of 30 seconds). When the capillary tip has become red, release red button. The pilot should remain on. When pilot light is holding, turn gas valve to the "ON" position allowing main burner to ignite.
 3. Should the pilot light fail to hold after immediately releasing the red button, wait five minutes before repeating Steps 1 and 2.
 4. To shut down, turn the knob to off. To extinguish pilot turn off gas supply.
- Note:** Pilot flame should completely envelop the tip – Figure 4. Should the pilot flame be too small, the size can be adjusted by turning the adjustment screw located in the left-hand post; see Figure 5.

Figure 4

Figure 5

MAINTENANCE

The Model JSB-36 is equipped with a infrared burner. This burner comes to full temperature in seconds, providing a cherry red surface and instant heat. For full-certified efficiency, the gas valve must be turned full on, at all times.

When Salamander is not in use, even for short periods, it is advisable to turn the burner "OFF."

Periodical cleaning of the burner is recommended and can be accomplished by the use of warm water and detergent, together with a medium stiff hair brush, preferably when the burner is warm (not in use). Gently stroke over the exposed surface of the infrared burners. This will help to keep down any possible build-up of grease particular accumulating on the port areas of the burner. Remove excess water and detergent with a clean dry brush.

The wire rack should be cleaned regularly, and the main carriage should be removed, along with the drip trays and thoroughly cleaned, with mild detergent and warm water. DO NOT



ALLOW GREASE TO BUILD UP ANYWHERE ON THE RACK OR ELEVATING MECHANISM. EXCESSIVE GREASE WILL MAKE THE OVERALL ADJUSTING MECHANICS STIFF AND HARD TO USE.

Contact the factory or a factory representative for the local Service Company authorized to perform maintenance and repairs.

TYPICAL INSTALLATIONS

Figure 1
Typical Range Mount

Figure 2
Wall Mount

Figure 3
4" Legs
(Combustible or
Noncombustible)



Figure 4
0" Clearance on Bottom
(Noncombustible)

