



# MV 62/63/64 Series

## Owner's Manual



Intertek



Intertek



### WARNING:

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

### CAUTION:

In a prominent location, post instructions to be followed in the event the user smells gas. This information shall be obtained by consulting your local gas supplier.

Broiler must be kept free of combustible materials, and the flow of ventilation air must not be obstructed. Operating personnel must not perform any maintenance or repair functions. Contact your Nieco Authorized Service Agent for service or repair.

Fill in the information bellow and have it handy when calling your authorized service agency for assistance. The serial number is on the broiler rating plate on the back of the unit.

Purchased from: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

Model No.: \_\_\_\_\_

Serial No.: \_\_\_\_\_

**IMPORTANT: RETAIN THIS MANUAL IN A SAFE PLACE FOR FUTURE REFERENCE**



# Warnings & Safety Guidelines

1. Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
2. Broiler area must be kept free of combustible materials, and the flow of combustion and ventilation air must not be obstructed.
3. Operating personnel must not perform any maintenance or repair functions. Contact your Nieco Authorized Service Agent.
3. Do not use this appliance in an area where a water jet could be used.
4. Do not clean the appliance with a water jet.
5. If the power supply cord is damaged, it should only be replaced by a certified electrician.
6. A switch with an all-pole disconnection and a contact separation must be included in the fixed wiring.
7. It is recommended that walls, et cetera, in the proximity of the appliance be made of non-combustible material, if not, they must be clad with a suitable non-combustible heat-insulating material and that the closest attention be paid to fire-prevention regulations.
8. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

## **IMPORTANT**

**Keep these instructions for future reference.  
If the unit changes ownership, be sure this manual accompanies the equipment.**



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# General Information



## A. Description

The Nieco<sup>®</sup> Automatic Broiler features high-release convection burners, BroilVection<sup>®</sup> air system that uses waste heat to greatly reduce energy needs, simplify cleaning and a streamlined touchscreen control package to help eliminate broiling problems and provide the operator with even greater control over the broiling environment.

This manual provides the safety, installation and operating procedures for the Nieco MV60 Series.

We recommend that all information contained in this manual be read prior to installing and operating the broiler.

## B. Warranty Information

Please read the full text of the Limited Warranty that was included with the broiler.

If the unit arrives damaged, contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and **ARE NOT** covered under warranty.

The warranty **does not** extend to:

- Damages caused in shipment or damage as a result of improper use.
- Installation of electrical service.
- Normal maintenance as outlined in this manual.
- Malfunction resulting from improper maintenance not in accordance with the steps contained in this manual and any applicable training.
- Damage caused by abuse or careless handling outside of the normal operating procedures contained in this manual.
- Damage from moisture into electrical components.
- Damage from tampering with or removal of any safety device.

**Keep these instructions for future reference.**

**If the unit changes ownership, be sure this manual accompanies the equipment.**

## IMPORTANT

*Nieco<sup>®</sup> LLC reserves the right to change specifications and product design. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.*



# General Information



## C. Service/Technical Assistance

If you experience any problems with the installation or operation of your broiler, contact your local Nieco Authorized Service Agent.

You may contact the factory direct at +1-707-284-7100 if you have trouble locating your local Authorized Nieco Service.



Use only genuine Nieco replacement parts in your broiler.



Use of replacement parts other than those supplied by Authorized Nieco Service Agencies will void the warranty and may significantly alter the performance of your broiler.



The use of non-Nieco parts is capable of affecting these criteria, and may affect broiler performance, parts longevity and food safety.



## D. Important Safety Information

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the equipment:

 <b>WARNING</b> 
<b>GENERAL WARNING</b> Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

 <b>WARNING</b> 
<b>ELECTRICAL WARNING</b> Indicates information relating to possible shock hazard. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

 <b>CAUTION</b> 
<b>GENERAL CAUTION</b> Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment.

 <b>WARNING</b> 
<b>HOT SURFACE WARNING</b> Indicates information important to the handling of equipment and parts. Failure to observe caution could result in personal injury.



# General Information



## **D. Important Safety Information, continued**

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of your Nieco Automatic Broiler:

- Read and follow all instructions before using this equipment.
- Install or locate broiler only for its intended use as described in this manual.
- Do not operate this equipment if it has a damaged cord or plug, if it is not working properly or if it has been otherwise damaged.
- This equipment should only be serviced by authorized personnel. Contact your local Nieco Service Agent for adjustment or repair.
- Use only genuine Nieco replacement parts for your broiler. Failure to do so will void the warranty and may significantly alter the performance of your broiler. The use of non-Nieco parts is capable of affecting these criteria, and may affect broiler performance, parts longevity and food safety.

### **The following warnings and cautions appear throughout the manual and should be carefully observed:**

- Turn the broiler off, close the main gas valve, and disconnect the plug before performing any service, maintenance or cleaning on the broiler.
- Always allow the broiler to fully cool before performing any service, maintenance or cleaning. Failure to wait for the broiler to cool fully may result in personal injury.
- The procedures in this manual may include reference to the use of chemical products. The Nieco Corporation does not endorse the use of any particular cleaning/degreasing agent. Use only those chemicals that are approved for use in your kitchen.
- The broiler should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breakers of the proper rating.
- All electrical connections must be in accordance with local electrical codes and any other applicable codes.
- The use of adequate ventilation with this broiler is mandatory. Failure to adequately ventilate this unit and provide safe operating distances (as specified in this manual) is a fire safety hazard. Follow the instructions for emergency broiler shutdown in the event of an emergency.
- No attempt should be made to operate this appliance in the event of a power failure.

### **WARNING ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH:**

- Electrical ground is required on this appliance.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.
- Do not use water on or near the control box for risk of serious injury or death due to electrical shock.

### **WARNING, HIGH TEMPERATURES WITH HOT SURFACES. FAILURE TO FOLLOW THESE PROCEDURES COULD RESULT IN SERIOUS INJURY:**

- Do not attempt to clean, disassemble or perform maintenance on this broiler until it is fully cooled as per the instructions contained in this manual.



# Installation



## A. Pre-Installation

Uncrate the broiler and inspect for shipping damage. Remove all packaging securing the machine parts, and install the parts in their proper location. If there are obvious or concealed damages to any part of the broiler, please contact your freight carrier. The factory warranty does not cover freight damage.

## B. Mounting

Follow the mounting instructions if this function is not performed by the installer.

## C. Leveling

The grease drain system is based on a gravity-flow design. Therefore, it is extremely important that the broiler be placed on a level surface.

## D. Hood Requirements

This appliance must be installed under a ventilation hood of adequate size. Do not obstruct the flow of combustion and ventilation air. An adequate air supply must be available for safe and proper operation.

For installations in the Commonwealth of Massachusetts the following shall apply: Venting shall be in compliance with NFPA Section 10.3.5.2.

## E. Clearance

Keep appliance area free from combustibles.

To facilitate disassembly and service of the unit a minimum of 24" (610 mm) should be allowed on all three sides of the broiler.

REQUIRED CLEARANCES		
	Installation near <b>combustible</b> walls and construction	Installation near <b>non-combustible</b> walls and construction
Back of broiler	12" (305 mm)	0" (0 mm)
Sides of broiler	12" (305 mm)	0" (0 mm)



# Installation



## F. Gas Connection- 3/4" N.P.T.

At rated input the gas supply should deliver a minimum pressure of at least 15 mbar (6" water column) at the broiler connection for natural gas. Incoming gas supply pressure must not exceed 50 mbar (14" water column).

1. The appliance 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 1/2 psi (3.45 kPa).
2. California Proposition 65 Notification: Public initiative Proposition 65 (1986) requires identification and listing of certain chemicals known by the State to cause cancer or reproductive harm. Broiling meats above flames or hot surfaces may produce chemicals that are on that list. If the concentrations of chemicals on the products exceed the "safe harbor" limits, Proposition 65 requires restaurants to post a warning to consumers in California restaurants.

### WARNING

If not installed, operated and maintained in accordance with the manufacturer's instructions, this product could expose you to substances in fuel or from fuel combustion which can cause cancer, birth defects or other reproductive harm.

## G. Installing Gas Appliance Connectors and Flexible Gas Lines Correctly

For safety in the kitchen area, and to insure maximum service life, it is vitally important to correctly install connectors. The connector shall comply with the Standard for Connectors for Moveable Gas Appliances, ANSI Z21.69 or CAN/CGA-6.16 and a quick disconnect device that complies with the Standard for Quick-Disconnect Devices for use with gas fuel, ANSI Z21.41 or CAN1-6.9

In order to avoid sharp kinks or excessive bends that could have a damaging effect on the connector, it may be necessary to attach pipe elbows in order to bring the connector into its proper plane. For easy movement of the appliance, the connector should be installed with a "lazy" loop for minimum tension.

**Note: Gas appliances should be disconnected prior to maximum movement.**



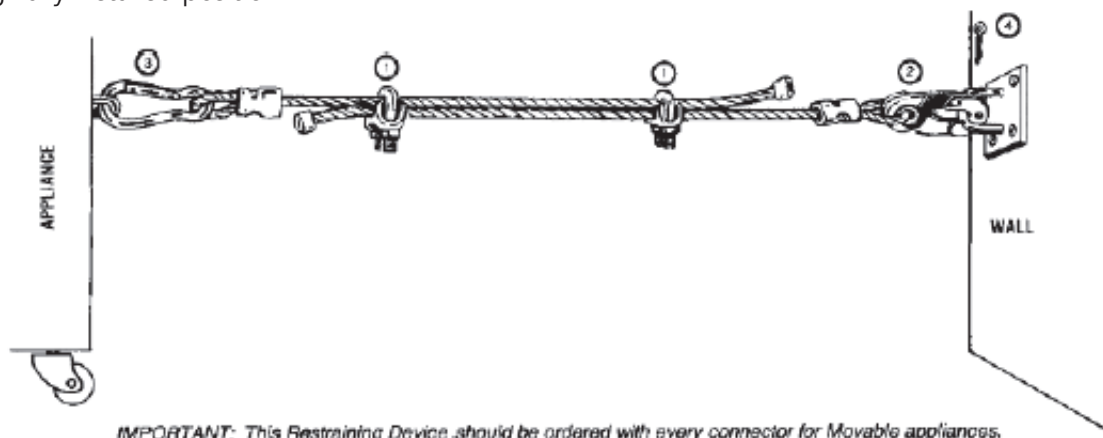
# Installation

## H. Restraining Device Installation and Use

This high strength restrainer is to be used with all moveable (castered) appliances. It fully complies with American Gas Association requirements. References: Z21.69, Z83.11, and Z21.41 with current revisions. Installation is quick and positive. In Canada, device is in accordance with CAN 1-6.9-M70 Quick Disconnect Devices for use with gas fuel, and CAN 1-6.10-88 metal connectors for gas appliances.

Correct length for any appliance is simply a matter of loosening two adjuster clips (1) and re-tightening. (3" to 6" shorter than appliance connector is desired length.) Restrainer is made of heavy duty steel cable, with a strong scissor hood (2) at one end, and an equally strong spring hook (3) at the other. Cotter pin (4) is supplied to secure the installation. For proper attachment to the broiler, use the supplied hardware to attach the device to the holes in the broiler stand.

NOTE: If disconnection of the restraint is necessary, reconnect the restraint after the appliance has been returned to its originally installed position.



**IMPORTANT:** This Restraining Device should be ordered with every connector for Movable appliances.

## I. Electrical Connection

Power requirements are stated on the unit nameplate and must be connected accordingly. This appliance, when installed must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable. Before starting broiler, tighten all electrical connections in control box. An electrical wiring diagram can be found inside the control box.

Note: Disconnect power before servicing.

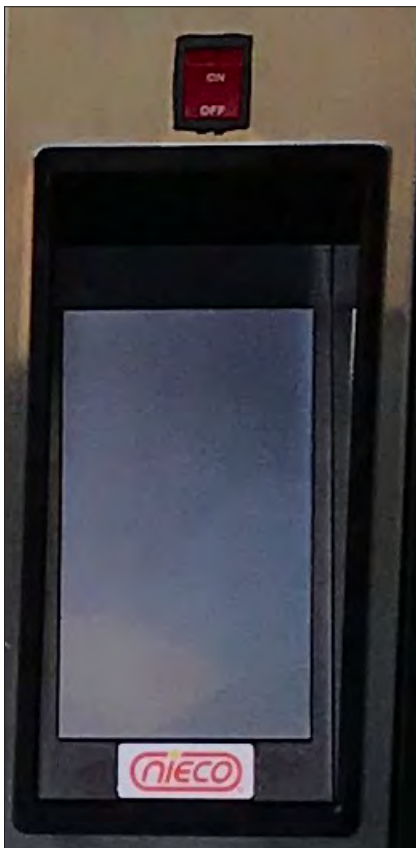
## J. Pre-Operation Check

Be sure that all parts are installed in the proper location:

- Ventilation is turned on
- Broiler is plugged in
- Gas line is connected



# Operation: Power Switch & Controls



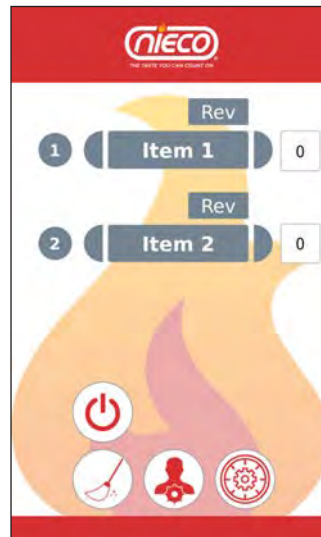
## Main On/Off Switch

is used to power the broiler on or off

## Touch Screen Control Panel:

- Controls all operation of the broiler
- Turns on/off cook chamber

The Touch Screen Control Panel takes approximately 30-45 seconds to power on after main power switch has been turned on.





# Operation: Touch Screen Controls

The touch screen control home screen contains the majority of settings required for general operation, as well as access for advanced controls, like Manager settings. You can also access a visual guide to the cleaning process from this screen.

## Lane Number

corresponds to Left or Right Belt.

- 1 Lane 1 is the Left Belt
- 2 Lane 2 is the Right Belt

**Recipe Name** WHOPPER

**Select Recipe** ◀ ▶

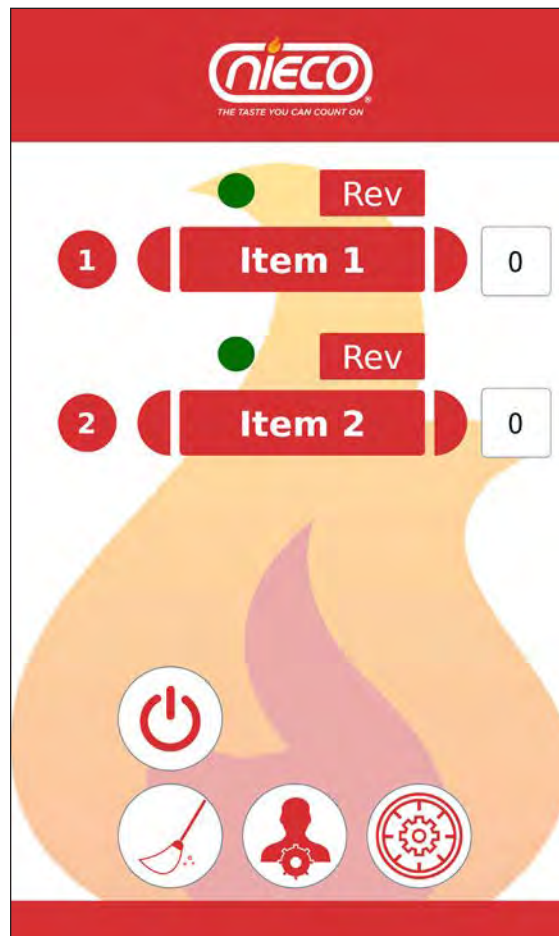
Tap Semi-circles to select recipe for each lane

**Power**

Tap to access on/off for cook chamber

**Cleaning**

Tap to access cleaning sequence visual guide if available.



**Temp Bubble** ●

Green light indicates ready to cook

**REV** Rev

hold down to reverse belt

Note: Recipe name and controls are in grey if chamber is not on.

**Manager Settings**

Access controls for Temperature, Editing Recipes, and Calibration

Default Password: 123

**Factory Settings**

Not accessed for general operation purposes.



# Operation: Lighting Procedures

## PRE-LIGHTING PREPARATION

1. Broiler is centered under hood and plugged in.
2. The Incendalyst™ must be installed.
3. Open gas valve. Tip: valve is open when handle is in line with (parallel to) the pipe.
4. Turn ventilation system on.

### ⚠ WARNING ⚠

THE VENTILATION SYSTEM MUST BE ON AT ALL TIMES DURING BROILER OPERATION.

OPERATING BROILER WITHOUT PROPER VENTILATION IS A SEVERE FIRE HAZARD.

## NORMAL IGNITION

The broiler is equipped with automatic ignition. When the chamber is turned on from the Touch Screen Control Panel, a spark ignitor turns on with the flow of gas.

Gas then flows to all of the burners.

1



1. Turn the MAIN POWER SWITCH on.  
Note: The Touch Screen Control Panel takes approximately 30-45 seconds to power on after main power switch has been turned on.
2. Use Touch Screen Control to turn on cooking chamber.
3. Verify ignition is complete, and all burners are lit.
4. Allow broiler to heat for 45 minutes before cooking.

2





# Troubleshooting: Ignition Failure

## TROUBLESHOOTING

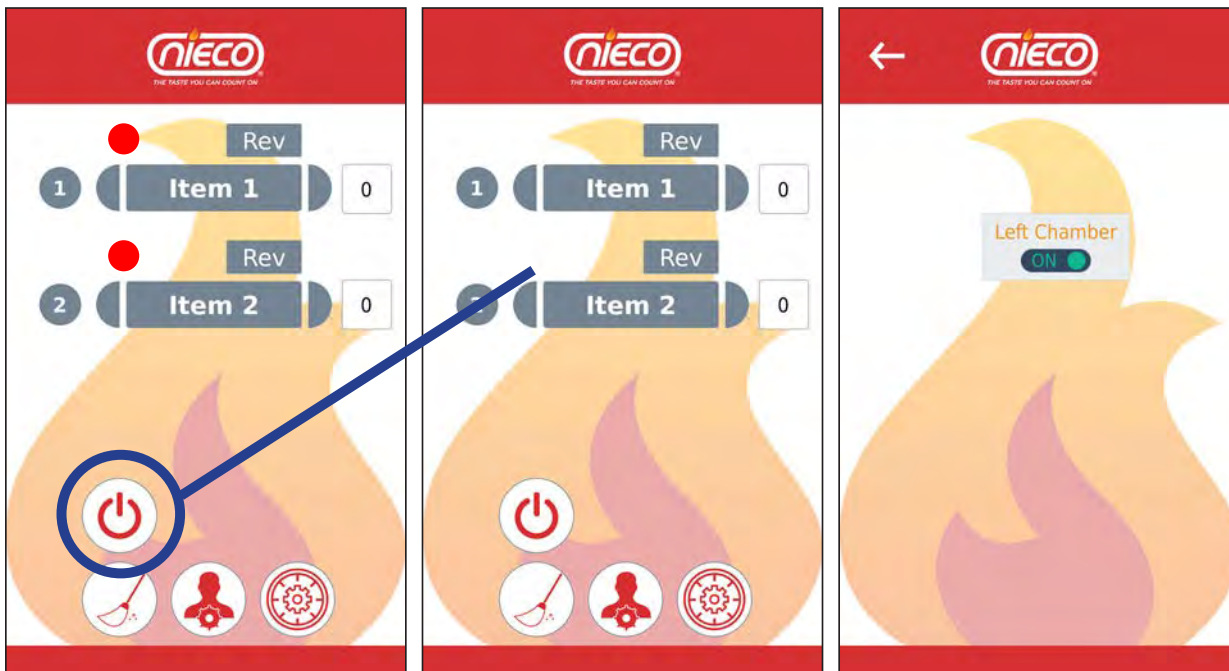
If the burners are not lit within 10 seconds, the control will reset and try again for 10 seconds.

This occurs 3 times.

If the broiler does not light after the third attempt, the **IGNITION FAILURE LIGHT** ● will flash on the home screen indicating the affected Chamber(s).

Turn Chamber OFF from the Touch Screen Control Panel, wait 15 seconds, then turn the Chamber back to ON.

If this still doesn't light the broiler, see the **MANUAL IGNITION** instructions.

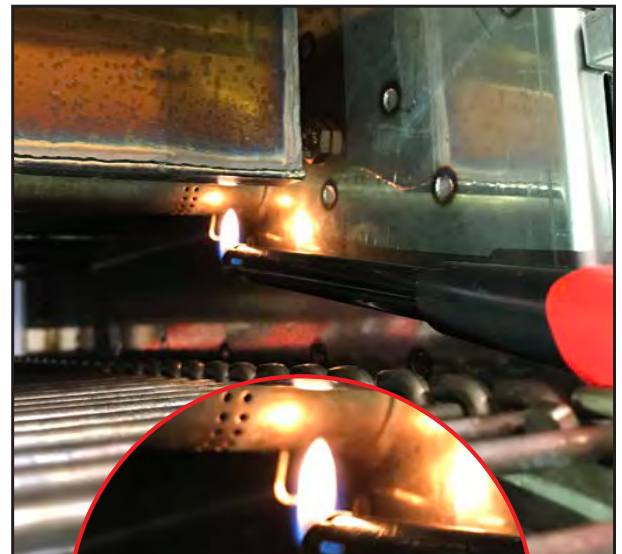




# Manual Ignition Guide

## MANUAL IGNITION

1. Remove the Rear Awning.
2. Turn the **MAIN POWER SWITCH** on.  
Note: The Touch Screen Control Panel takes approximately 30-45 seconds to power on after Main Power Switch has been turned on.
3. Use Touch Screen Control to turn on cooking chamber.
4. Hold a lighter/match to the Upper Burner on the discharge end until the burner lights.
5. Once the first burner is lit, verify that all burners have ignited.
6. Replace the Rear Awning.





# Shutdown Procedures



## PLANNED SHUTDOWN

1. Allow the broiler to run free of any product for 10 minutes. This will burn the chain clean
2. Close the main gas valve and allow the broiler to run without gas for 10 minutes
3. Use Touch Screen Control to turn Left Chamber to Off.
4. Turn off the **MAIN POWER SWITCH**.
5. Wait for the broiler to cool to begin Daily Cleaning.



## EMERGENCY SHUTDOWN

Your Nieco Automatic Broiler is designed to automatically stop gas flow to the broiler in the event of power failure, gas pressure loss or any other related incident.

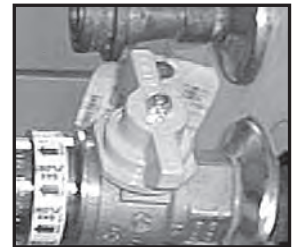
No attempt to operate this appliance should be made in the event of a power failure.

1. Turn off the **MAIN POWER SWITCH**.



2. Close the **MAIN GAS VALVE**

**TIP:** Valve is closed when it is perpendicular to pipe.



### **CAUTION**

In a prominent location, post instructions to be followed in the event the user smells gas. This information shall be obtained by consulting your local gas supplier.

### **CAUTION**

**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

### **CAUTION**

**FOR YOUR SAFETY:** In the event of a prolonged power failure, no attempt should be made to operate this appliance.



# Basic Operation: Power On/Off

1

**Flip Broiler ON/OFF Switch to Power Broiler**

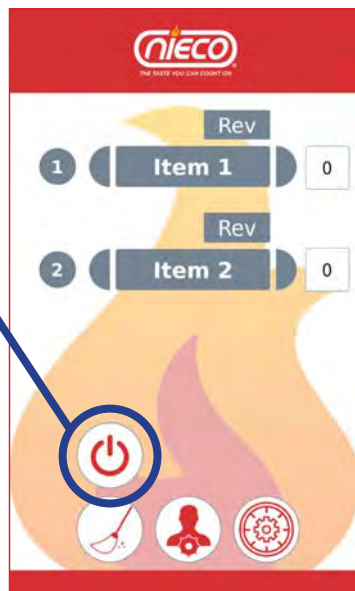


2

**Wait 30–45 Seconds for Touch Screen Control to Power On**

3

**Touch Power to Turn Cooking Chamber On**



4

**Touch Toggle Switch To Turn On or Off**



## POWER TIPS:

**Main On/Off Switch** is used to power the broiler on or off

## Touch Screen Control Panel:

- Controls all operation of the broiler
- Turns on/off cook chamber



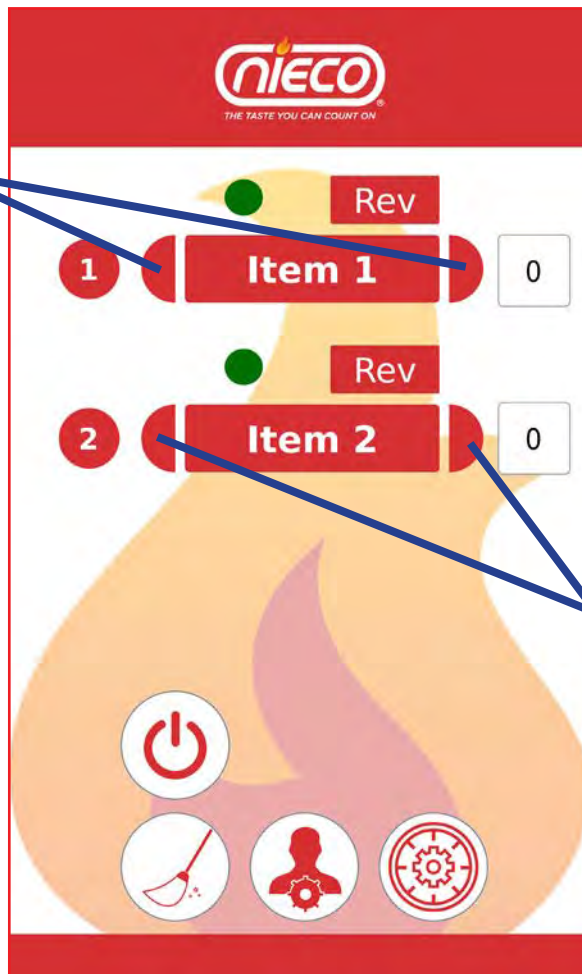
# Selecting a Recipe

Click next recipe (semi-circle) to toggle and select the recipe for each Belt Lane.

2 Belt Broiler		3 Belt Broiler	
Lane 1	Left Belt	Lane 1	Left Belt
Lane 2	Right Belt	Lane 2	Middle Belt
		Lane 3	Right Belt

1

**Touch to Toggle Recipe Selection For Left Belt**



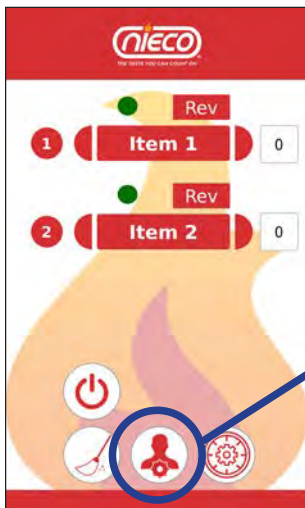
2

**Touch to Toggle Recipe Selection For Right Belt**



# Manager Settings Control Screen

Use the Manager Settings Control Screen to access, monitor and set broiler temperature settings, and add or adjust recipe settings.



Touch to access  
Manager Settings  
Screen



Password: 123

## Temperature Settings

- 1 Touch to Adjust the temperature setting. The actual temperature is displayed above.

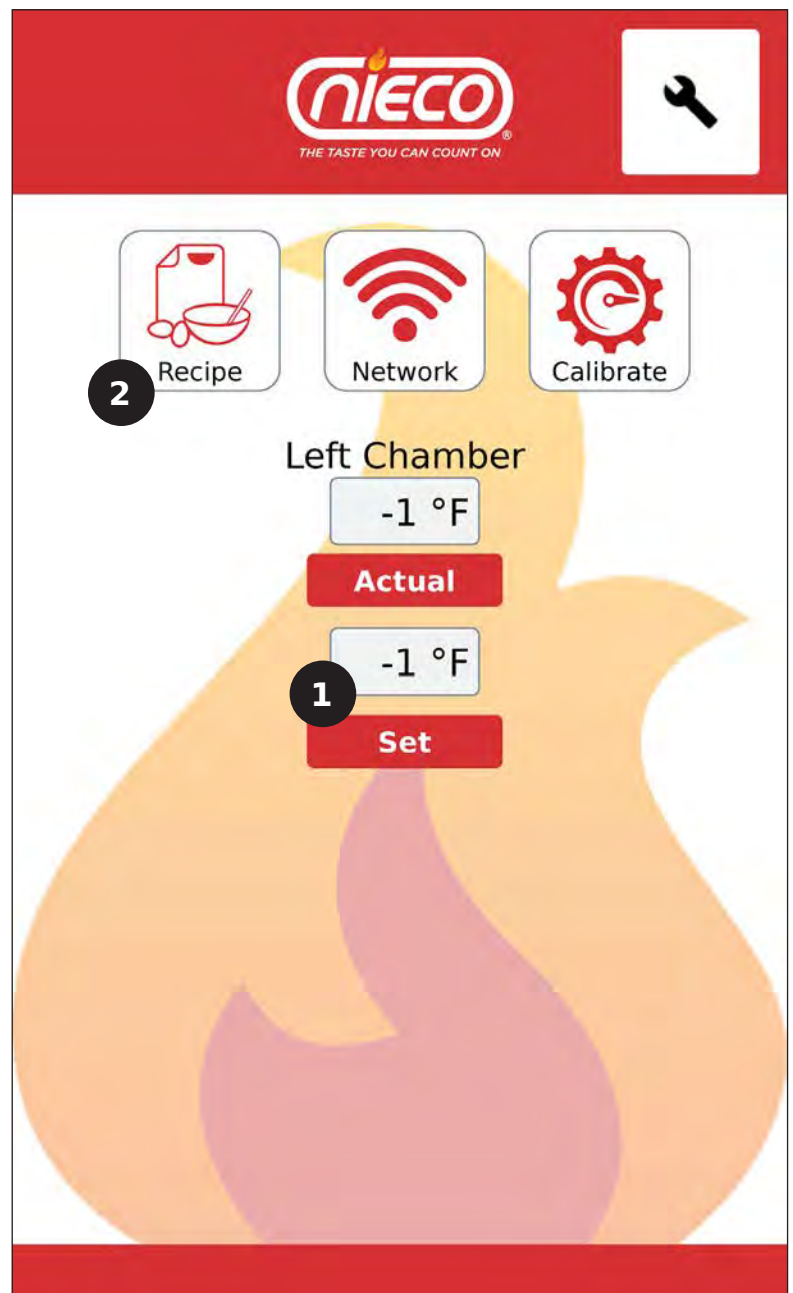
## Broiler Calibration

1. Set to 1000°F/500°C
2. Allow broiler to heat for 1 hour.
3. Reset temperature to 30°F/2°C below Chamber temperature
4. Perform Cookout.
5. Adjust Recipe cook time as necessary to achieve proper cookout temps.

Note: Calibration button is not currently used for the Calibration process.

## Recipe Settings

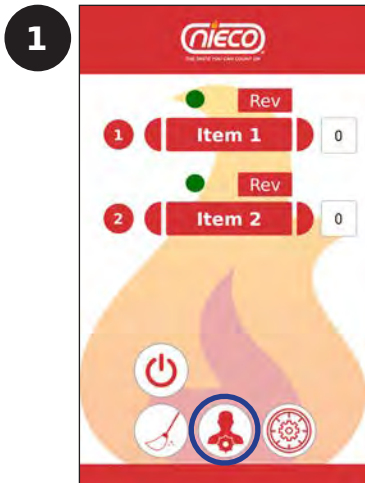
- 2 Touch to enter the Recipe Screen





# How to Adjust Recipe Cook Time

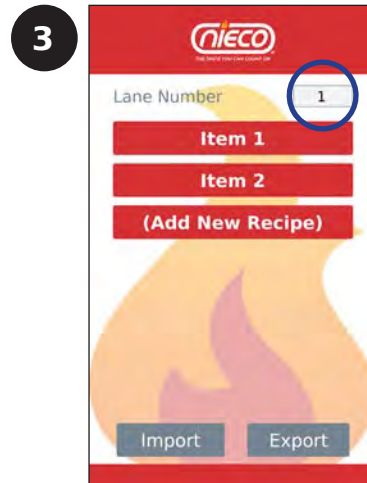
If temperature tests indicate that additional cook time is needed to reach proper temperature, best practice is to adjust the specific product Recipe setting for your FH94G.



**Access Manager Settings Screen**  
Password: 123



**Access Recipe Settings Screen**



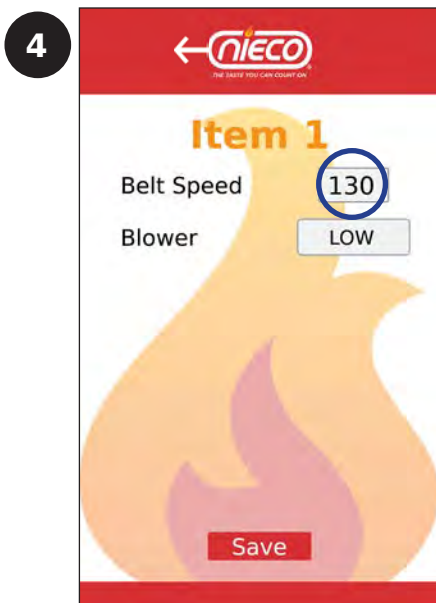
**Select Lane**

- 1
- 2
- 3

**Select Recipe**

Select Product Recipe to adjust.

eg. **ITEM 1**



**Adjust Recipe**

Increase or decrease belt speed time in **5** second increments as required.

Select **Save** to confirm new recipe setting, then touch ← to return to the Manager Settings Screen.

**Edit Name**

Touch Recipe Name to edit

**Belt Speed**

Time is displayed in seconds

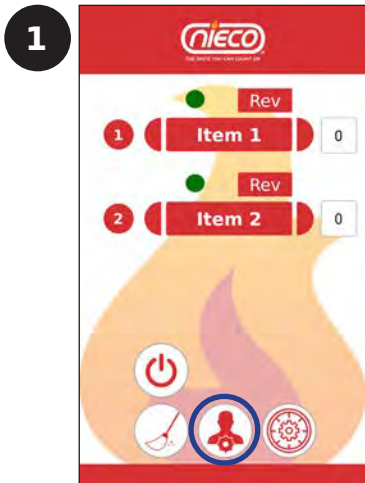
- Lower time = faster cooking
- Higher time = slower cooking

Tip: As a general guide, 5 additional seconds will increase product temperature by 2°-5°.



# How to Add a New Recipe

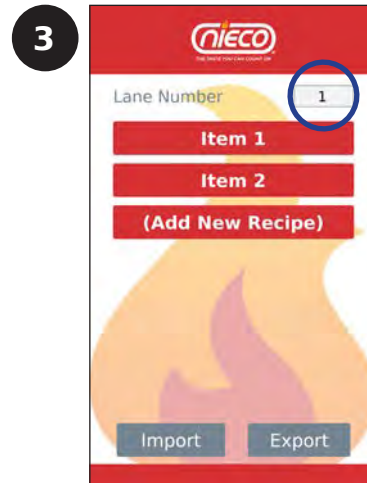
The Recipe Screen is accessed through the Manager Controls Screen.



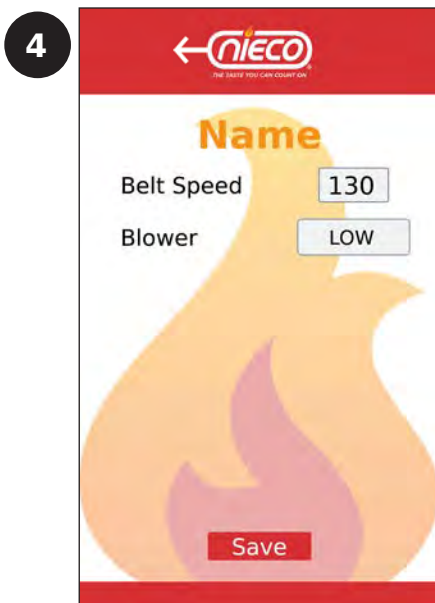
**Access Manager Settings Screen**  
Password: 123



**Access Recipe Settings Screen**



**Select Lane**  
1  
2  
3  
**Select Recipe**  
Touch  
**(Add New Recipe)**



**Edit Name**  
Touch Name to edit

**Adjust Recipe**  
Increase or decrease belt speed time in **5** second increments as required.

Select **Save** to confirm new recipe setting, then touch **←** to return to the Manager Settings Screen.

**Belt Speed**  
Time is displayed in seconds  
• Lower time = faster cooking  
• Higher time = slower cooking

Tip: As a general guide, 5 additional seconds will increase product temperature by 2°-5°.

**Deleting a Recipe**  
Touch and hold Recipe Name, then touch Yes to Delete selected Recipe.

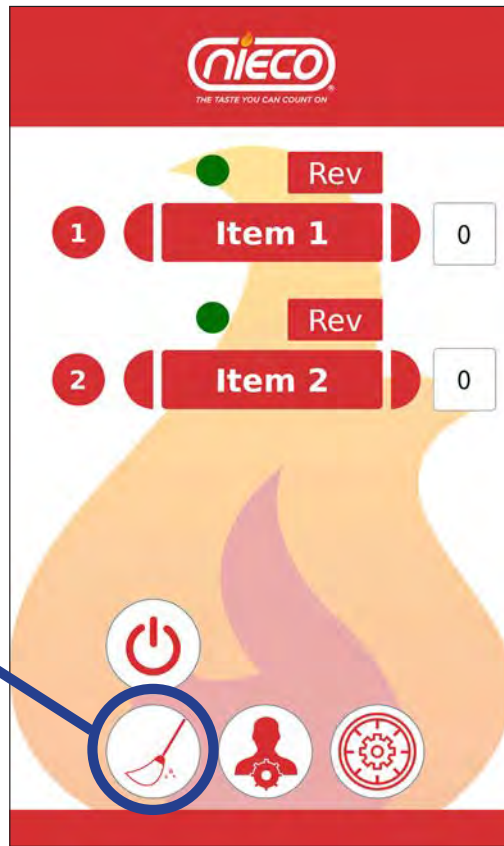


# Cleaning Process Visual Guide

You can access a visual guide to the cleaning process from the touch screen control home screen. The images reflect the same process contained in this manual and in the FH94 cleaning chart poster.

## Cleaning

Touch to access cleaning sequence visual guide.



Every 4 Hours



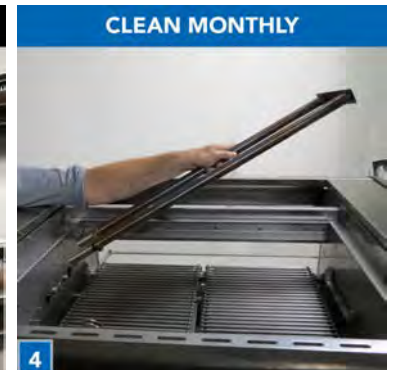
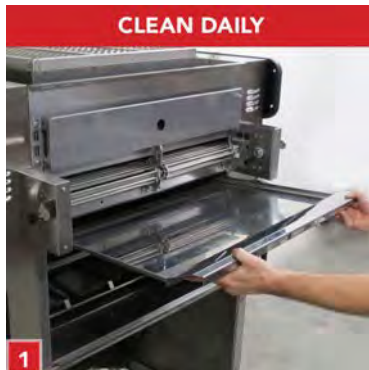
Daily



Weekly



Monthly





# Cleaning & Disassembly Guide

**ALL PARTS ARE CLEANED ON A DAILY BASIS UNLESS OTHERWISE NOTED**

**Follow the steps for proper disassembly. Reverse the order for reassembly.**

- Turn broiler off and close the main gas valve.
- Disconnect the power supply to the broiler before cleaning or servicing.
- Allow to cool for 30 minutes prior to cleaning/disassembly.
- Leave the ventilation system on during cooling.
- Use only approved cleaning, degreasing and sanitizing solutions.
- If this broiler is connected using a restraint, and disconnection of the restraint is necessary for cleaning or moving the broiler, the restraint must be reconnected after the broiler has been returned to its originally installed position.



**WARNING**

BROILER PARTS ARE HOT. DON'T ATTEMPT TO DISASSEMBLE THE BROILER UNTIL IT IS FULLY COOL. FAILURE TO FOLLOW THIS INSTRUCTION MAY RESULT IN SEVERE INJURY.



**WARNING**

LEAVE THE VENTILATION HOOD ON DURING COOLING. FAILURE TO DO SO COULD POSE A FIRE SAFETY HAZARD.



**CAUTION**

FOLLOW THE DISASSEMBLY AND REASSEMBLY STEPS TO ENSURE PROPER OPERATION OF THE BROILER. FAILURE TO DO SO MAY RESULT IN OPERATIONAL PROBLEMS.

## How To Read The Cleaning Section

The name of the part to be cleaned      The location of the part      When to clean the part

**Meat Guides**      Clean: Every 4 hours

**Tools**

- 3-Compartment Sink
- Scrub Pad

**Instructions**

1. Lift the meat guides up and off the feeder.
2. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

**Feed End**

**1**      Frequency Color Code

**Every 4 Hours** (Green)

**Daily** (Red)

**Weekly** (Black)

**Monthly** (Blue)



# Cleaning & Disassembly Guide



## Tools Needed



3-Compartment Sink



Degreaser



Heat-Resistant  
Gloves



No-Scratch Pad



Scrub Pad



Soft Bristle  
Brush



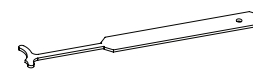
Towel



Cleaning Brush



Airbox Wrench/  
Belt Scraper Tool



Shaft Cleaning Tool



## Instructions

1. Allow the broiler to run free of product for 10 minutes before turning it off. This allows any residue to burn off the chains.
2. Shut the broiler off and let it cool for 30 minutes before disassembly and cleaning.
3. Close the main gas valve and unplug the broiler before cleaning.
4. Always leave the ventilation hood on during the 30 minute cool down period.
5. Use only approved cleaning solutions.
6. Allow all parts to air dry after cleaning.

## KEY

## Important Symbols



This "Stop" sign shows a step in the procedure that must be followed exactly or personal safety could be affected.



This warning symbol shows a step in the procedure that must be followed exactly or broiler performance could be affected.



This "puzzle" symbol shows an important step in the reassembly procedure to follow carefully.



# Cleaning & Disassembly Guide

Clean: Every 4 hours

## Meat Guides



### Tools



3-Compartment Sink



Scrub Pad



### Instructions

1. Lift the meat guides up and off the feeder.
2. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

#### Feed End



## Feeder Cover

Clean: Every 4 hours



### Tools



3-Compartment Sink



Scrub Pad



### Instructions

1. Slide the feeder cover towards you until it comes off.
2. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

#### Feed End





# Cleaning & Disassembly Guide

Clean: Every 4 hours

## Push Bar Feeder Drive



### Tools



3-Compartment Sink





Scrub Pad



### Instructions

1. Pull the release pin.
2. Lift push bar feeder bases up and off.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

 DO NOT lift the feeder base by the feeder bar or the chains. This will damage the feeder base.

 REASSEMBLY: Pull the release pin and place feeder base in position.

### Feed End



## Feeder Housing Enclosure

Clean: Every 4 hours



### Tools



3-Compartment Sink



Scrub Pad



### Instructions

1. Lift and remove.
2. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

 REASSEMBLY: Hang feeder housings on brackets.

### Feed End





# Cleaning & Disassembly Guide



## Grease Pan


Clean: DAILY



### Tools



### Instructions

1. Slide grease pan out.  
 **Make sure grease pan is cool before putting in water or it may warp the pans.**
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

### Feed End



## Holding Pan Bracket

Clean: DAILY



### Tools



### Instructions

1. Slide holding pan bracket up and out.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

### Feed End





# Cleaning & Disassembly Guide



## Lower Drip Tray

Clean: DAILY



### Tools



### Instructions

1. Slide tray out.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

### Feed End



## Hotel Pan

Clean: DAILY



### Tools



### Instructions

1. Slide out and empty.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

### Discharge End





# Cleaning & Disassembly Guide



## Sludge Tray

Clean: DAILY



### Tools



Scrub Pad



3-Compartment Sink



Degreaser



### Instructions

1. Slide out.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

### Discharge End



## Awning

Clean: DAILY



### Tools



Scrub Pad



3-Compartment Sink



Degreaser



### Instructions

1. Swing and lift up Awning to remove.
2. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

### Discharge End





# Cleaning & Disassembly Guide



## Return Slide

Clean: DAILY



### Tools



Scrub Pad



3-Compartment Sink



Degreaser



### Instructions

1. Lift up and out of broiler.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

### Discharge End



## Stripper Grease Tray

Clean: DAILY



### Tools



Scrub Pad



3-Compartment Sink



Degreaser



### Instructions

1. Lift tray up and out.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

### Discharge end





# Cleaning & Disassembly Guide



## Stripper Blade

Clean: DAILY



### Tools



Scrub Pad




3-Compartment Sink



Degreaser



### Instructions

-  1. Lift stripper blade up and swing out.
- 2. Take to sink area and spray with degreaser.
- 3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

### Discharge End



## Remove Daily Carbon Build-up: Shaft & Belts

Clean: DAILY



### Tools



Airbox Wrench/  
Belt Scraper Tool



Shaft Cleaning Tool



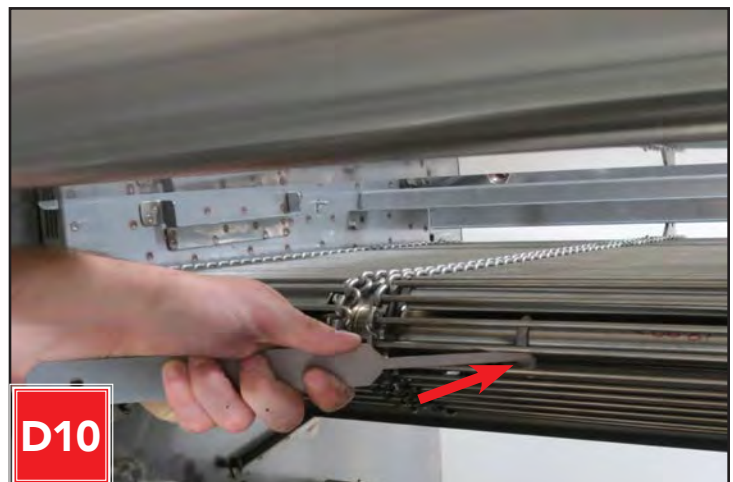
### Instructions



CAUTION: EXTREMELY HOT.  
Allow to cool before handling.

- 1. Remove Carbon Build-up from shafts and belts with supplied cleaning tools and brushes, or equivalent.

### Discharge End





# Cleaning & Disassembly Guide



## Remove Daily Carbon Build-up: Belts & Plates

Clean: DAILY



### Tools



Airbox Wrench/  
Belt Scraper Tool



Shaft Cleaning Tool



### Instructions



CAUTION: EXTREMELY HOT.  
Allow to cool before handling.

1. Remove carbon build-up from belts and plates by scraping with supplied cleaning tools and brushes, or equivalent.

### Discharge End



## Incendalyst™

Clean: DAILY



### Tools



3-Compartment Sink



### Instructions

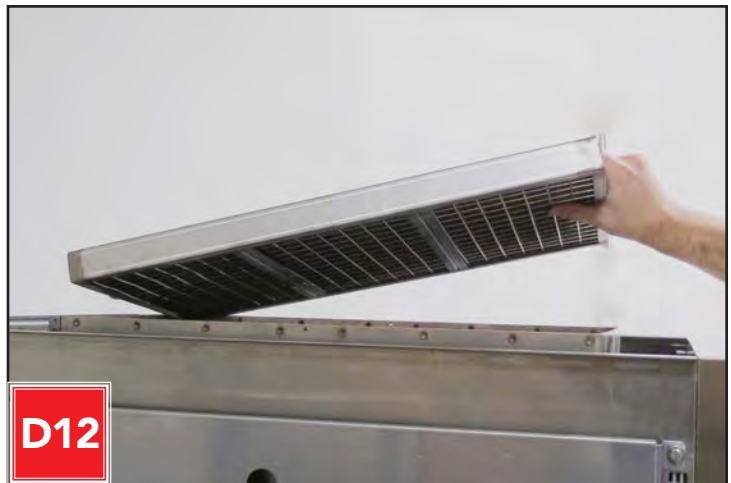


CAUTION: EXTREMELY HOT.  
Allow to cool before handling.

1. Lift Incendalyst™ up and off.
2. Rinse clean with water only. The Incendalyst™ may be soaked, then rinsed if needed.
3. Shake out excess water thoroughly.

**! CLEAN WITH WATER ONLY!**

### Top





For Flow-Through Application Only

# Cleaning & Disassembly Guide

## Flow-Through Awning

Clean: DAILY



### Tools



Scrub Pad



3-Compartment Sink



Degreaser



### Instructions

1. Swing and lift up Awning to remove.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

### Discharge End



## Flow-Through Discharge Pan Insert

Clean: DAILY



### Tools



Scrub Pad



3-Compartment Sink



Degreaser



### Instructions

1. Lift up and out of broiler.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

### Discharge End





For Flow-Through Application Only

# Cleaning & Disassembly Guide

## Flow-Through Discharge Pan

Clean: DAILY



### Tools



Scrub Pad



3-Compartment Sink



Degreaser



### Instructions

1. Lift up and out of broiler.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

### Discharge End





# Cleaning & Disassembly Guide



## Hood

Clean: WEEKLY



### Tools



Scrub Pad



3-Compartment Sink



Degreaser



### Instructions



CAUTION: EXTREMELY HOT.  
Allow to cool before handling.

1. Lift Hood up and off.
2. Take to sink area and spray with degreaser.
3. Wash with scrub pad, rinse, and sanitize in the 3-compartment sink.

### Top



W1

## Remove Lower Burner

Clean: WEEKLY



### Tools



Heat-Resistant  
Gloves



### Instructions



CAUTION: EXTREMELY HOT.  
Allow to cool before handling.

1. Open latch, then lift Lower burners up, then out.

### Feed End



W2



# Cleaning & Disassembly Guide

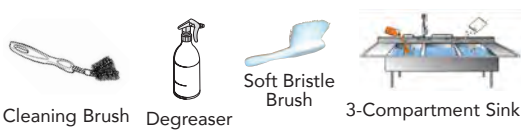


## Clean Lower Burner

Clean: WEEKLY



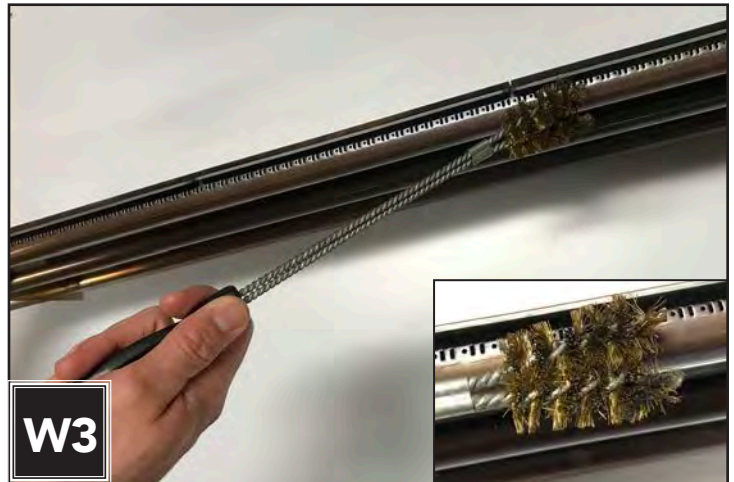
### Tools



### Instructions

1. Clean with supplied wire brush or equivalent, making sure holes are clear.
2. Take to sink area and spray with degreaser.
3. Wash with soft bristle brush, rinse in the 3-compartment sink, then air dry.

Top



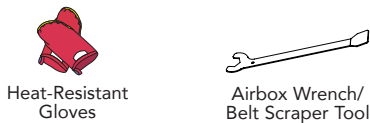
W3

## Disconnect Upper Airbox

Clean: MONTHLY



### Tools



### Instructions



CAUTION: EXTREMELY HOT. Allow to cool before handling.

1. Remove air hose with supplied wrench or equivalent.

REASSEMBLY: Reinstall air hose, hand-tighten only

Top



M1



# Cleaning & Disassembly Guide



## Remove Upper Airbox

Clean: MONTHLY



### Tools



Heat-Resistant  
Gloves



### Instructions



CAUTION: EXTREMELY HOT.  
Allow to cool before handling.

1. Lift out airbox by handle.

Top



M2

## Clean Upper Airbox

Clean: MONTHLY



### Tools



Cleaning Brush



### Instructions



CAUTION: EXTREMELY HOT.  
Allow to cool before handling.

1. Clean with supplied wire brush or equivalent, making sure holes are clear.

Top



M3



REASSEMBLY: Reinstall air hose, hand-tighten only



# Cleaning & Disassembly Guide



## Remove Upper Burner

Clean: MONTHLY



### Tools



Heat-Resistant  
Gloves



Cleaning Brush



### Instructions



CAUTION: EXTREMELY HOT.  
Allow to cool before handling.

1. Lift Upper Burner up and out.

Top



M4

## Clean Upper Burner

Clean: MONTHLY



### Tools



Cleaning Brush



### Instructions



CAUTION: EXTREMELY HOT.  
Allow to cool before handling.

1. Clean with supplied wire brush or equivalent, making sure holes are clear.

Top



M5



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Revision History:

Date	Notes	Revision
08.23.21	Initial Version	A
09.05.21	Japan Radio Certification added	B



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