AUTOMATIC
FOODSERVICE
EQUIPMENT

Automatic Cheese Melter
Model 820E

# OWNERS MANUAL

Schlotzsky's

**Sandwiches ◆ Soups ◆ Salads**

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

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

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

# INSTALLATION

**PRE-INSTALLATION**
Uncrate the cheesemelter, and inspect for shipping damage. Contact the factory if there is obvious damage. Remove the tape securing the machine parts, and install the parts in their proper location. Refer to the Parts and Location section of this manual. If you find concealed damage to any part of this unit, contact your freight carrier immediately. The factory warranty does not cover freight damage.

**MOUNTING**
If the cheesemelter was shipped with a tubular stand, refer to separate tubular stand assembly instructions.

> **Note:** The four legs of the cheesemelter stand are equipped with casters. Always set the brakes on the casters to prevent the cheesemelter from shifting during operation or cleaning.

**HOOD REQUIREMENTS**
This appliance must be installed under a ventilation hood of adequate size and capacity (approximately 600 CFM). The hood should be at least 6" larger in all dimensions than the appliance top, and be 12" to 18" above the top. Do not obstruct the flow of combustion and ventilation air. An adequate air supply must be available for safe and proper operation.

> **Note:** See the National Fire Prevention Association booklet on ventilation of cooking equipment. Write to: NFPA, 470 Atlantic Ave., Boston, MA 02210. Local codes on venting must also be complied with.

**CLEARANCE**
For proper installation, the minimum clearance from combustible and non-combustible construction is 6" from the back and 6" from the front of the machine. Keep appliance area free from combustibles.

To facilitate disassembly and service of the unit a minimum of 24" should be allowed on each end of the cheesemelter to allow the drip trays and reflectors to be removed.

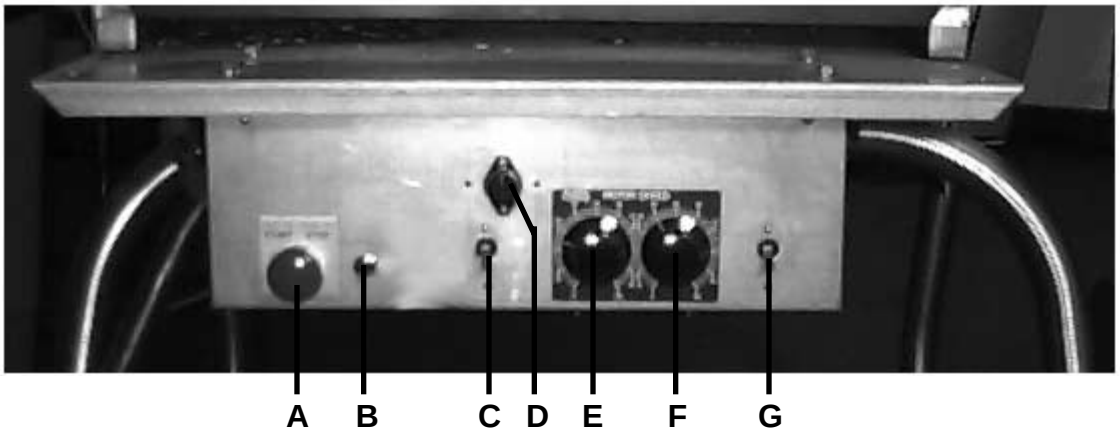
**ELECTRICAL CONNECTION**
Power requirements are stated on the unit nameplate and must be connected accordingly. Before starting cheesemelter, tighten all electrical connections in control box.

> **Note:** This appliance must be electrically grounded in accordance with local codes or in the absence of local codes, the National Electrical Code, ANSI/NFPA No. 70-1990. In Canada, in accordance with the Canadian Electrical Code CSA 22.1 part 1, or local codes.
>
> **WARNING: This appliance should be connected with a five-wire (3 phase, neutral, ground) plug for your protection against shock hazard. Be sure to plug directly into a properly grounded five-prong receptacle. Do not cut or remove grounding prong from plug.**
>
> **Note:** This appliance cannot be safely operated in the event of a power failure. No attempt should be made to operate during a power failure. Disconnect power supply before servicing.

**PRE-OPERATION CHECK**
Be sure that all parts are installed in the proper location. Refer to **OPERATION** section for starting procedure. Start cheesemelter and test for proper operation.

# OPERATION

## CONTROLS AND INDICATORS




A. Main Power Switch (red) Pull On, Push Off
B. Power On Indicator Lamp (red)
C. Motor Breaker Switch
D. 5-Amp Fuse
E. Conveyor Belt Speed Control
F. Conveyor Belt Speed Control
G. Motor Breaker Switch

## STARTING PROCEDURE

1. Turn on the exhaust fan.
2. Inspect the cheesemelter to ensure that all parts are in place, and that the unit is properly plugged in.
3. Turn on the main power switch by pulling out on the red knob (A) located on the control box.
4. Turn on the motor switches (C,G) to start the conveyor belts moving.
5. Allow approximately 30 minutes to warm up.

## SHUT DOWN PROCEDURE

1. Allow the conveyor belts to run without any product for about ten minutes. This will help to burn off residue on the belts. While the belts are running, they can be brushed with a stiff bristle brush.
2. Turn off the motor power switches and the main power switch.
3. Allow machine to cool before disassembling for cleaning.

## CLEANING INSTRUCTIONS (see pages 5 and 6 for part locations)

### Daily

1. Remove and clean all food contact surfaces with soap and water. This includes:
   Adjustable tray  Discharge Tray

2. Scrape the drive shafts with the special tool provided or with a flat head screw-driver.

3. Remove and clean the parts that get food dripped on them:
   Extension Plate Pans

4. Clean the side panels and shelves with soap and water or a degreaser.

**CAUTION: DO NOT SPRAY ANYTHING ON THE CONTROL BOX.**

### Weekly

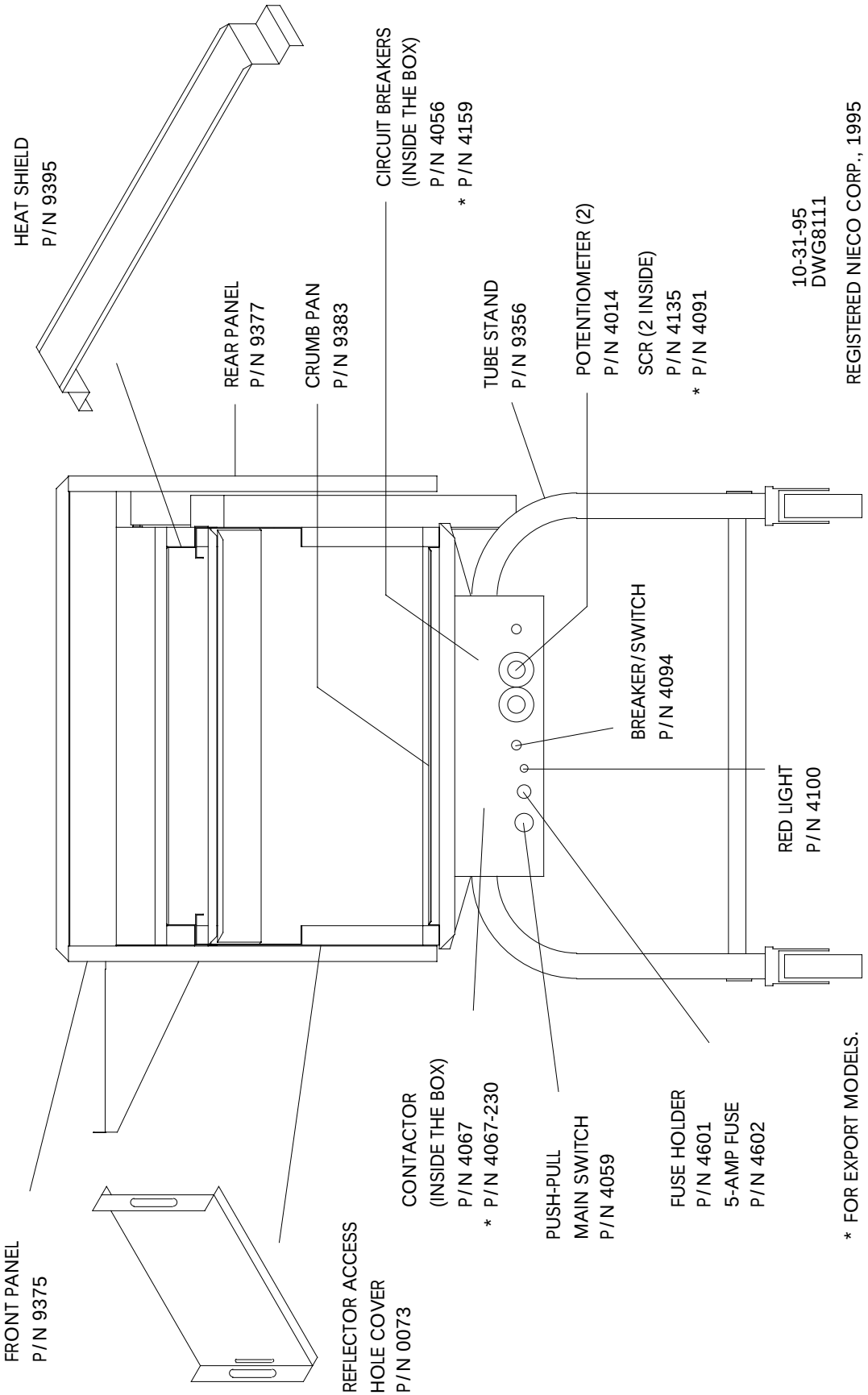
1. Remove the upper heat reflector by lifting out the top of the machine. Clean with soap and water.

2. Remove the interior hanging shields through the access port in the side of the machine.

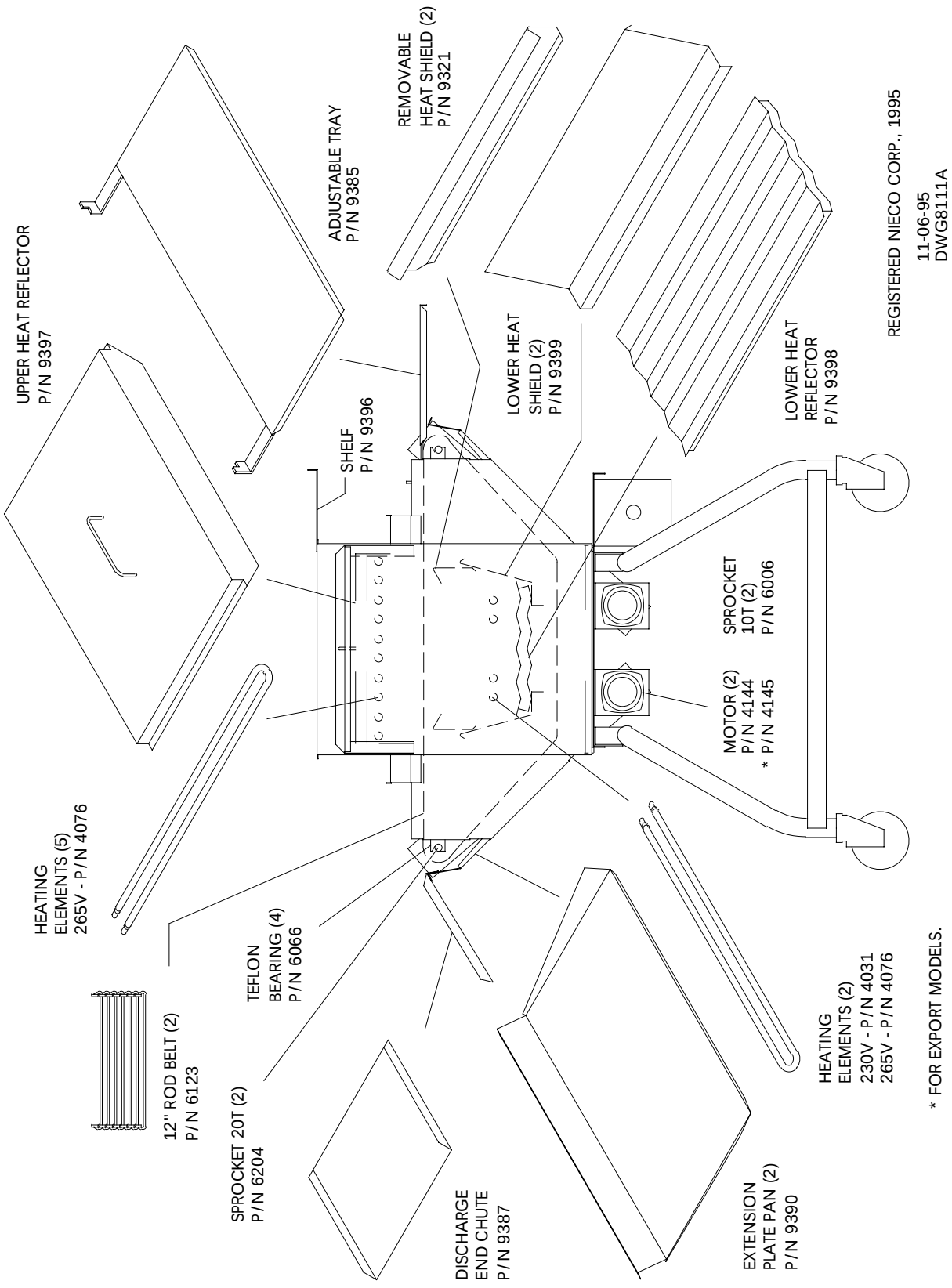
3. Wipe off the stand and frame as necessary.

# PARTS AND LOCATION

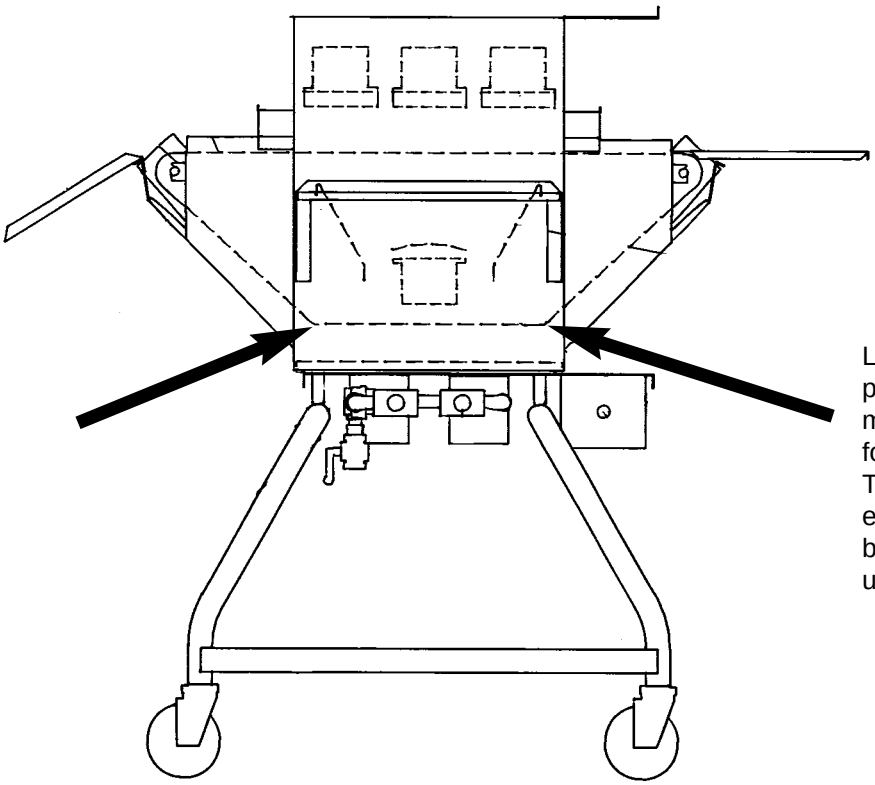
## Model 820E - Front View



# Model 820E - Side View



# CONVEYOR BELT
# TENSION ADJUSTMENT



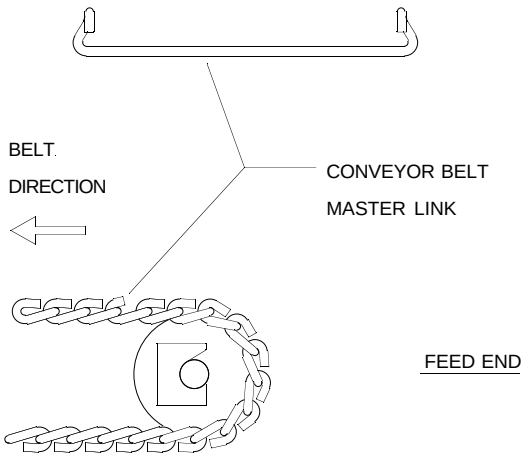
Loosen bolts and push rods down for more tension or up for less tension. Tighten both sides equally so that the belt does not wear unevenly.

The tension on the conveyor belt can be adjusted by following these simple steps.

1. Remove the front and rear panels.
2. On the frame, locate the the two cross rods that the chain wraps around. These two rods are near the bottom, and are secured by a bolt and lock washer. (See diagram above.)
3. Loosen the bolts, and push the rods down. The holes are slotted to allow for minor tension adjustments.
4. Tighten the bolts and repeat on the other side of the machine. On the “rear” of the machine, you may have to remove the chain guards for easier access.
5. If the rods do not go down far enough to properly increase the tension, then remove a link from each conveyor belt. This is easiest to accomplish with a special belt tool, which is available from your distributor or service people.

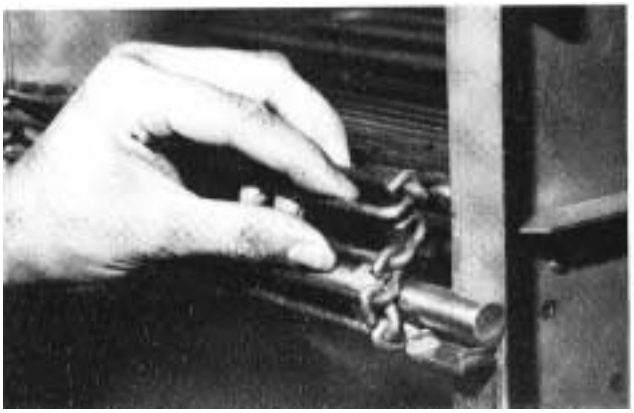
# CONVEYOR BELT REMOVAL

1. Run the conveyor belt until the master link is located near the drive shaft. (The master link has a shorter knuckle, to allow it to be uncoupled easily.)




2. Loosen the tension on the conveyor belts. Follow the instructions on the previous page to loosen the tension.

3. Unhook the belt at the master link.



IMPORTANT: Be sure to re-install the conveyor belt with the knuckles facing away from the direction of travel. Improper installation can cause binding and damage to the belt.

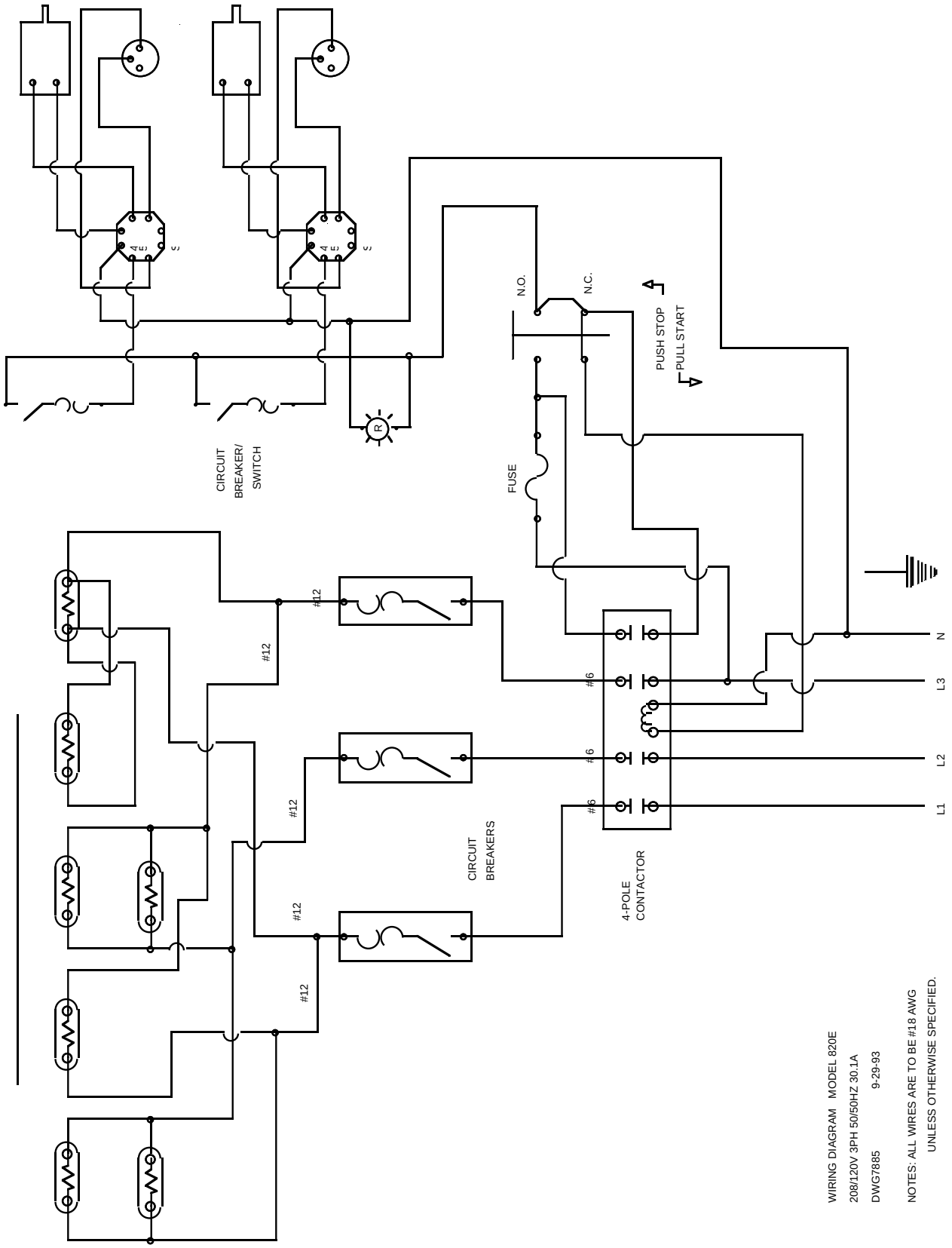
# TROUBLE SHOOTING GUIDE

Identify the problem in the left column, and look for probable causes and solutions in the right hand columns. Probable causes are listed in “most likely to happen” order. This sequence should be used to isolate the problem. Once the cause is found, refer to OPERATION and PARTS AND LOCATION sections for explanation of function or repair part needed. Wiring diagram is located inside electrical control box cover.

| PROBLEM | PROBABLE CAUSE | SOLUTION |
|---|---|---|
| **1. All elements go out or fail to heat up.** | 1. Unit not plugged in properly.<br>2. Breaker switch on wall panel tripped.<br>3. Cheesemelter circuit breaker tripped.<br>4. Cheesemelter on/off switch defective.<br>5. Main contactor not closing.<br>6. Main contactor not staying closed.<br>7. Fuse Blown. | 1. Plug in properly.<br>2. Reset circuit breaker.<br>3. Reset circuit breaker.<br>4. Replace.<br>5. Replace contactor coil.<br>6. Replace on/off switch and check for loose wires.<br>7. Replace. |
| **2. Some elements are on, but others refuse to heat.** | 1. Defective element.<br>2. Circuit breaker tripped.<br>3. Loose or broken wire. | 1. Replace.<br>2. Reset.<br>3. Check all wires. Tighten or replace. |
| **3. Elements appear hotter or colder than usual.** | 1. Supply voltage is different than the element ratings. | 1. Correct supply voltage or install elements that are rated for the supply voltage. |
| **5. Conveyor belts won’t advance.** | 1. Conveyor belt jammed.<br>2. Machine not plugged in properly.<br>3. Wall circuit breaker tripped.<br>4. Motor control switch off.<br>5. Motor speed dial turned to zero.<br>6. SCR unplugged or defective.<br>7. Drive chain broken.<br>8. Drive sprocket loose.<br>9. Gear motor defective.<br>10. Speed pot defective.<br>11. Loose or broken wire.<br>12. Motor unplugged.<br>13. Fuse Blown. | 1. Remove jam. Reset motor switch.<br>2. Plug in properly.<br>3. Reset circuit breaker.<br>4. Turn on.<br>5. Increase setting.<br>6. Plug in or replace.<br>7. Repair or replace.<br>8 Tighten set screw on the sprocket.<br>9. Replace.<br>10. Replace.<br>11. Check all wires. Tighten or replace.<br>12. Plug in. Check for grease or dirt in the socket.<br>13. Replace. |
| **6. Motor control switch trips.** | 1. Conveyor chains jammed.<br>2. SCR defective.<br>3. Motor brushes worn out.<br>4. Drive chain binding.<br>5. Shorted wire to motor.<br>6. Motor defective.<br>7. Switch defective. | 1. Remove jam. Reset motor switch.<br>2. Replace.<br>3. Replace.<br>4. Adjust chain tension. Lubricate.<br>5. Repair wire.<br>6. Replace.<br>7. Replace. |
| **7. Conveyor speeds are erratic.** | 1. Digital Speed Controller defective.<br>2. Drive chain binding.<br>3. Gear motor defective.<br>4. Loose drive sprockets. | 1. Replace.<br>2. Adjust chain tension. Lubricate.<br>3. Replace.<br>4. Tighten set screws on sprocket. |
| **8. Cooked product over or under cooked.** | 1. Wrong conveyor belt speed.<br>2. Incorrect elements installed. | 1. Adjust motor speed.<br>2. Match the voltage rating of the elements to the supply voltage. |

| PROBLEM | PROBABLE CAUSE | SOLUTION |
|---|---|---|
| **9. Cooked product sticks to conveyor belt.** | 1. Stripper blades not adjusted or installed properly.<br>2. Product under broiled.<br>3. Elements too cool.<br>4. Heat reflectors not installed or installed improperly. | 1. Adjust or install properly.<br>2. Decrease motor speed.<br>3. Check elements.<br>4. Refer to Parts & Location section for proper placement of reflectors. |
| **10. Inconsistent cook.** | 1. Conveyor speed erratic.<br>2. Incoming product temperature erratic.<br>3. Air condition vent blowing on cheesemelter.<br>4. Erratic voltage supply.<br>5. Supply voltage incorrect. | 1. See #7 above.<br>2. Check freezers for proper operation.<br>3. Redirect air away from cheesemelter.<br>4. Check supply. Contact electric company if there are problems.<br>5. Match the supply voltage with the element ratings. |
| **11. Cheesemelter frame or parts warping.** | 1. Elements too hot. | 1. Match supply voltage to element rating plate on the cheesemelter. |

# WIRING DIAGRAM



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