

INSTALLATION & OPERATING MANUAL

Chicken Broilers: CH-3, CH-4, CH-5, CH-6



FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY APPLIANCE.



FOR YOUR SAFETY

POST INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUPPLIER.

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ THE INSTALLATION, OPERATING, AND MAINTENANCE INSTRUCTIONS BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

KEEP THE BROILER AREA FREE AND CLEAR FROM COMBUSTIBLE AND NONCOMBUSTIBLE CONSTRUCTION.

THIS BROILER HAS ZERO CLEARANCE TO NON COMBUSTABLE WALLS.

DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.



Marsal & Sons, Inc. 175 East Hoffman Ave., Lindenhurst, NY 11757

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE.

INSTALLATION & OPERATING MANUAL

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INSTALLATION MANUAL

Installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Codes, CAN/CGA-B149.1, or the Propane Installation Code, CAN/CGA-B149.2, as applicable.

1. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system at test pressures in excess of ½ psig (3.45kPa).
2. 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 supply system at test pressures in excess of ½ psig (3.45kPa).

SERVICE ACCESS

All service is down from the front of the unit.

GAS CONNECTION

A ¾" NPT inlet is located at the left front of the broiler. Undersized gas supply lines will restrict gas supply and affect broiler performance. If other appliances are supplied by the same supply line the supply line must be sized to carry the combined volume without causing more than ½" pressure drop at the manifold of each appliance on the line at full rate.

NOTE: During installation, there will be air in the line. The air must be bled off before ignition can be established.

GAS PIPING

A properly sized gas supply system is essential for maximum oven performance. Piping should be sized to provide a supply of gas sufficient to meet the maximum demand of all appliances on the line without loss of pressure at the equipment.

GAS SPECIFICATIONS

Models	Input Rate		Manifold Pressure	
	NATURAL GAS	PROPANE GAS	NATURAL GAS	PROPANE GAS
CH-3	105,000	105,000	4.5 IN. WC	10 IN. WC
CH-4	140,000	140,000	4.5 IN. WC	10 IN. WC
CH-5	175,000	175,000	4.5 IN. WC	10 IN. WC
CH-6	210,000	210,000	4.5 IN. WC	10 IN. WC

DELIVERY

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Marsal & Sons, Inc. cannot assume responsibility for loss or damage suffered in transit. The carrier assumed full responsibility for delivery in good order when the shipment was accepted. We are, however, prepared to assist you if filing a claim is necessary.

BROILER LOCATION

The broiler should be installed in a location in which the facilities for ventilation permit satisfactory combustion of gas and proper venting. The broiler should be located so as not to interfere with proper circulation of air within the confined space. In buildings where normal infiltration does not provide the necessary air, outside air should be introduced.

THIS BROILER MUST BE LOCATED UNDER A PROPERLY VENTED EXHAUST HOOD.

It is essential that an adequate air supply to the broiler be maintained to provide a sufficient flow of combustion and ventilation air.

Before making any utility connections to this broiler, check the rating plate to be sure the broiler specifications are compatible with the gas and electrical services supplied for the broiler.

The drain on the drain pan can be attached to a grease trap or a utility bucket or equivalent placed under the drain and emptied as needed or at least once a day.

ADJUSTMENTS ASSOCIATED WITH INITIAL INSTALLATION

Each broiler, and its component parts, have been thoroughly tested and inspected prior to shipment. However, it is often necessary to further test or adjust the oven as part of a normal and proper installation. These adjustments are the responsibility of the installer, or dealer. Since these adjustments are not considered defects in material or workmanship, they are not covered by the Original Equipment Warranty.

No installation should be considered complete without proper inspection, and if necessary, adjustment by qualified installation or service personnel.

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

OPERATING MANUAL

STARTING THE BROILER

1. Turn main valve on so that the handle is in the up and down position.
2. Light each pilot using a long lighter through holes along side the burner.
3. Turn burner valves on by turning counter-clockwise as indicated by the control knobs.

SHUT DOWN INSTRUCTIONS

1. Turn off burner valves by turning clockwise to the off position as indicated by the control knobs.
2. To turn off burners and pilots you can turn main valve to the left and right position.
3. A 5 minute complete shut off period is necessary before the broiler can be relighted.

CLEANING THE BROILER

On the stainless steel body the deposits of baked on splatter may be removed with a non-toxic industrial stainless steel cleaner. Heavy deposits may be removed with any non-toxic commercial oven cleaner.

1. Apply cleaners when the oven is cold, and always rub with the grain of the metal.

DAILY CLEANING

- Clean the metal bars using a scraper and brush to remove any debris deposited on the grill.
- Lift the grill and clean any deposits that are left in the broiler area.

WEEKLY CLEANING

- Thoroughly clean the entire broiler makes sure that the burner ports and pilots are free of any debris.
- Check the air shutter is free from any dust or dirt.