



IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment:

Model #: _____

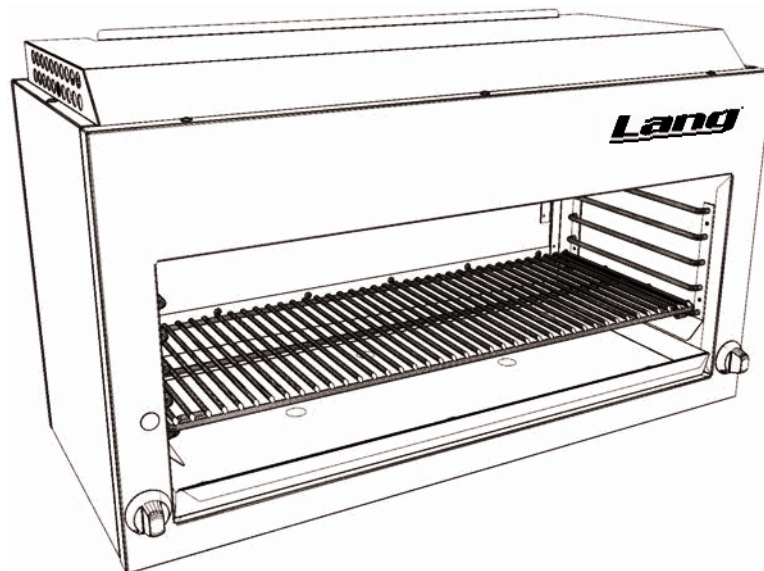
Serial #: _____

Date Purchased: _____

Owner's Manual

Infrared Cheese Melter

LGR24-CM / LGR36-CM / LGR48-CM / LGR60-CM / LGR72-CM



⚠ WARNING

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

10 Sunnen Drive, St. Louis, MO 63143 USA • www.langworld.com

MANUAL 1192038 (11/09)
\$30.00



INFRARED COMPACT BROILER
MANUAL SECTION SR

SAFETY PRECAUTIONS

Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and aware of precautions. Accidents and problems can be caused by failure to follow fundamental rules and precautions.

The following symbols, found throughout this manual, alert you to potentially dangerous conditions to the operator, service personnel, or to the equipment.



DANGER

This symbol warns of immediate hazards that will result in severe injury or death.



WARNING

This symbol refers to a potential hazard or unsafe practice that could result in injury or death.



CAUTION

This symbol refers to a potential hazard or unsafe practice that could result in injury, product damage, or property damage.

NOTICE

This symbol refers to information that needs special attention or must be fully understood, even though not dangerous.



WARNING FIRE HAZARD FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of cooking appliances.

Keep area around cooking appliances free and clear of combustibles.

Purchaser of equipment must post in a prominent location detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.



WARNING BURN HAZARD

Contact with hot surfaces will cause severe burns. Always use caution when operating cooking appliances.



WARNING EXPLOSION AND ASPHYXIATION HAZARD

In the event a gas odor is detected, shut down equipment at the main gas shutoff valve and immediately call the emergency phone number of your gas supplier.

Improper ventilation can result in headaches, drowsiness, nausea, and could result in death. Do not obstruct the flow of combustion and ventilation air to and from cooking appliances.



WARNING ELECTRIC SHOCK HAZARD

For appliances that use electric power, disconnect the power to the appliance before cleaning. Do not remove panels that require tools to remove.

NOTICE

Lang appliances are intended for commercial use only. Not for household use.

Warranty will be void if service work is performed by other than a qualified technician, or if other than genuine Lang replacement parts are installed.

Give this Owner's Manual and important papers to the proper authority to retain for future reference.

INTRODUCTION

Congratulations! You have purchased one of the finest pieces of heavy-duty commercial cooking equipment on the market.

You will find that your new equipment, like all Lang equipment, has been designed and manufactured to meet the toughest standards in the industry. Each piece of Lang equipment is carefully engineered and designs are verified through laboratory tests and field installations. With proper care and field maintenance, you will experience years of reliable, trouble-free operation. For best results, read this manual carefully.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

This manual is for the Lang Infrared Cheese Melter, which may be mounted over a range or on a wall, or used as a countertop unit by attaching legs to the base. The serial plate is located under the bottom grease drawer at the front, toward the left (see Figure 1 below).

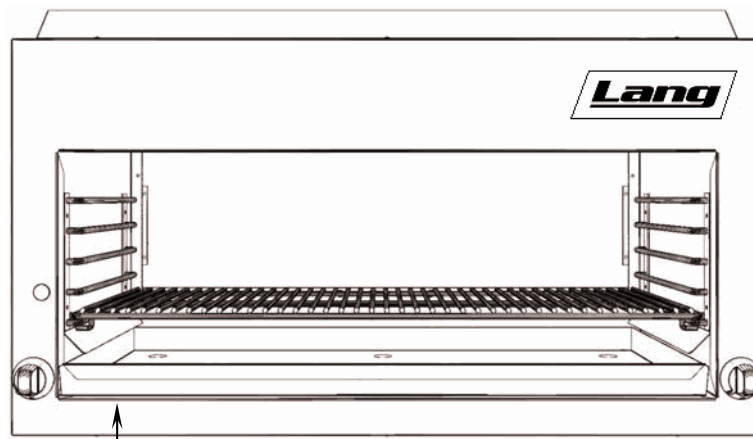
Read these instructions carefully before attempting installation. Installation and initial startup should be performed by a qualified installer. Unless the installation instructions for this product are followed by a qualified service technician (a person experienced in and knowledgeable of the installation of commercial gas and/or electric cooking equipment) then the terms and conditions on the Manufacturer's Limited Warranty will be rendered void and no warranty of any kind shall apply.

In the event you have questions concerning the installation, use, care, or service of the product, contact:

Lang Technical Service
10 Sunnen Drive
St. Louis, MO 63143 USA
Phone: (800) 807-9054 Fax: (314) 781-2714
www.langworld.com

Figure 1

Location of Serial Plate



Serial Plate (hidden under grease drawer)

SPECIFICATIONS

NOTICE

Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA 96 latest edition that local codes are the "authority having jurisdiction" when it comes to installation requirements for equipment. Therefore, installations must comply with all local codes, or in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1*, or the *Propane Installation Code CAN/CGA-B149.2*, as applicable, including:

1. The appliance 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 1/2 psi (3.45 kPa).
2. 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).

Lang reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, additions, or replacements for previously purchased equipment.

This product is intended for commercial use only, not for household use.

CLEARANCES

There must be adequate clearance between the cheese melter and adjacent construction due to the heat generated by the cheese melter. Clearance must also be provided for servicing and for operation.

The minimum clearance from non-combustible construction is 1" on the sides and 3.75" on rear (to permit combustion air to enter the rear of the cheese melter). To service the cheese melter components all models require at least 6" accessibility-clearance on the right and left side.

Adequate clearance must be provided in front of the cheese melter for operation and cleaning.

The high-temperature flue products from the cheese melter burners flow out through a vented cover on top of the cheese melter. Installation under a vented hood is recommended.



WARNING

MINIMUM CLEARANCES FROM COMBUSTIBLE CONSTRUCTION

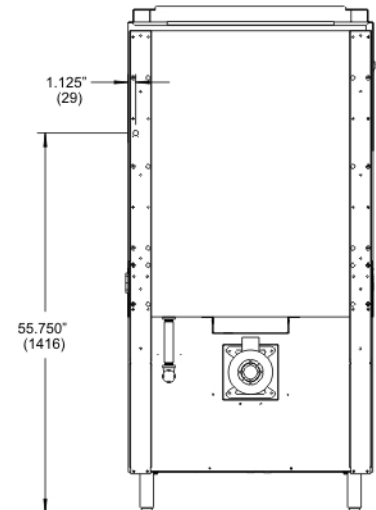
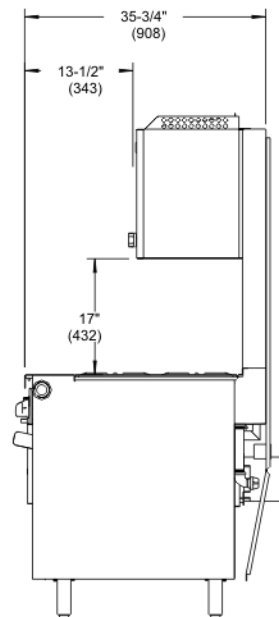
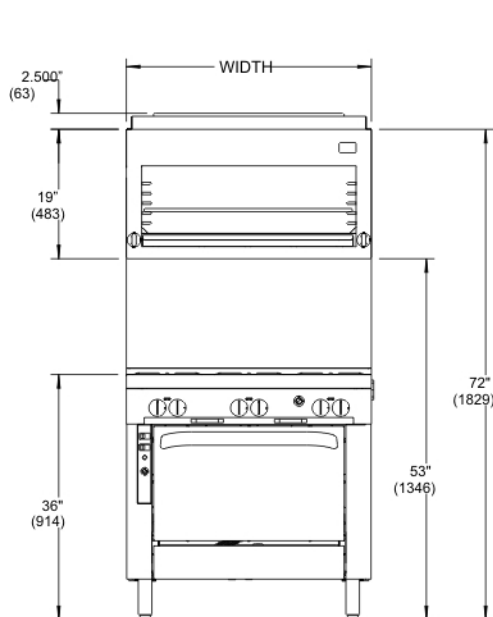
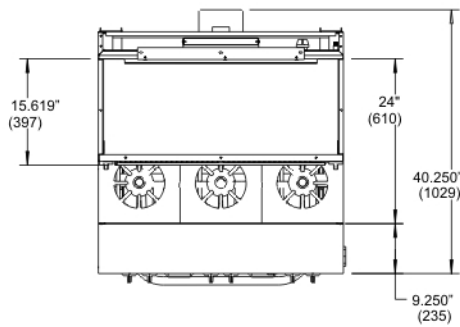
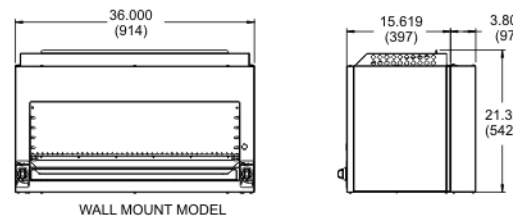
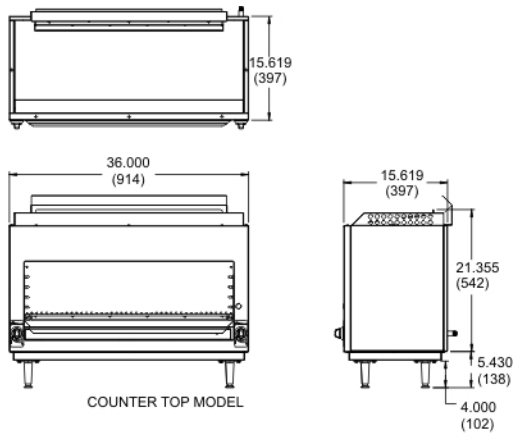
The countertop model requires a minimum clearance from combustible surfaces of 1" on the sides and 3.75" on rear.

The wall-mount model requires a minimum clearance from combustible surfaces of 1" on the sides and 3.75" on the rear (which is provided by the wall-mounting bracket).

For the range-mount model, follow the range minimum clearances from combustible surfaces of 6" on the sides and rear.

DIMENSIONS

Figure 2



Model	Width	Height	Depth	Weight
LGR24-CM	24" (610)	21.5" (546)	15.5" (394)	100 lb (45kg)
LGR36-CM	36" (915)	21.5" (546)	15.5" (394)	135 lb (61 kg)
LGR48-CM	48" (1220)	21.5" (546)	15.5" (394)	175 lb (79 kg)
LGR60-CM	60" (1524)	21.5" (546)	15.5" (394)	220 lb (100 kg)
LGR72-CM	72" (1829)	21.5" (546)	15.5" (394)	265 lb (120 kg)

VENTILATION

WARNING

Improper ventilation can result in personal injury or death. Ventilation which fails to properly remove flue products can cause headaches, drowsiness, nausea, or could result in death.

The flue vent, located at the top of the unit, must not be blocked or covered at any time.

All gas appliances must be installed in such a manner that the flow of combustion and ventilation air is not obstructed. Provisions for adequate air supply must be provided.

NOTICE

Proper ventilation is the owner's responsibility. Any problem due to improper ventilation will not be covered by the warranty.

Do not obstruct the front of the cheese melter since combustion air enters through this area. Be sure to inspect and clean the ventilation system according to the ventilation equipment manufacturer's instructions.

If a ventilation canopy is used, it is recommended that the canopy extend 6" past the cheese melter and that the bottom edge be located 6'6" from the floor. Filters should be installed at an angle of 45° or more from the horizontal. This position prevents dripping grease and facilitates collecting the run-off grease in a drip pan under the filter.

A strong exhaust fan tends to create a vacuum in the room and may interfere with burner performance or may extinguish pilot flames. Fresh air openings approximately equal to the fan area will relieve such a vacuum. The exhaust fan should be installed at least 2" above the vent opening on the top of the cheese melter.

If the cheese melter is connected directly to an outside flue, a CSA design-certified down draft diverter must be installed.

In case of unsatisfactory performance by any gas appliance, check the appliance with the exhaust fan turned off. Do this only long enough to check whether doing so corrects any problems with equipment performance. Then turn the exhaust fan back on and let it run to remove any exhaust that may have accumulated during the test.

GAS SUPPLY

The cheese melter is design-certified for operation on natural or propane gases. The cheese melter is shipped configured and adjusted for the type of gas specified by the purchaser, which is indicated on the serial plate (see Figure 1 on page 3). Connect the cheese melter ONLY to the type of gas for which it is configured and adjusted.

Gas Type	Burner Orifice	Pilot Orifice	Min. Supply Pressure	Manifold Pressure
Natural Gas	No. 54 (P/N 1008754)	0.055 (P/N 1008754)	7" W.C.	4" W.C.
Propane	No. 64 (P/N 1008764)	0.036 (P/N 1008764)	11" W.C.	10" W.C.

A model that mounts on the flue riser of a range will have a 3/8" rear gas connection (with a 3/8" male NPT connector) extending through the rear of the flue riser (see Figure 2 on page 5).

Wall-mount and countertop models will have a 3/8" rear gas connection (with a 3/8" male NPT connector). The gas connection can extend directly out the rear of the cheese melter (near the bottom right-rear corner).

Minimum supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. An internal pressure regulator and shutoff valve are provided. If using a flexible-hose gas connection, the inside diameter of the hose must not be smaller than the connector on the cheese melter, and must comply with ANSI Z21.69. Provide an adequate means of restraint to prevent undue strain on the gas connection. Test pressure should not exceed 14" W.C.

If applicable, the vent line from the gas appliance pressure regulator must be installed to the outdoors in accordance with local codes, or in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1*, or the *Propane Installation Code CAN/CGA-B149.2*, as applicable.

An adequate gas supply is imperative. Undersized or low-pressure lines will restrict the volume of gas required for satisfactory performance. A 1/8" pressure tap is located on the manifold to measure the manifold pressure. The supply line to the cheese melter should be no smaller than the inside diameter of the pipe on the cheese melter to which it is connected.

OPERATION

**⚠ DANGER
EXPLOSION HAZARD**

In the event a gas odor is detected, shut down equipment at the main shutoff valve. Immediately call the emergency phone number of your gas supplier.

⚠ CAUTION

If the cheese melter pilots should go out the flow of gas to the cheese melter burners is NOT interrupted. Consequently, it is the responsibility of the operator to check the ignition of the burners immediately EVERY TIME the cheese melter is turned on. Should ignition fail after 10 seconds, turn off burners, wait 5 minutes, and then try again.

NOTICE

Lang infrared cheese melters cook food in about half the time of conventional cheese melters, so adjust cooking times.

Lang infrared cheese melters are unique in design. They incorporate our exclusive ceramic tile burners, which generate infrared rays that provide better quality products in about one-half the usual time, and with less gas input than ordinary cheese melters. Very little energy is wasted in heating secondary surfaces, which is necessary for conventional-type cheese melters.

Since the surface of the ceramic tiles becomes red hot in less than one-half minute, the cheese melter is ready to start broiling with a very short preheat time, thereby saving time, labor and energy. These glowing surfaces emit intense infrared rays, which are transmitted directly onto the product, thereby yielding better tasting food in less time.

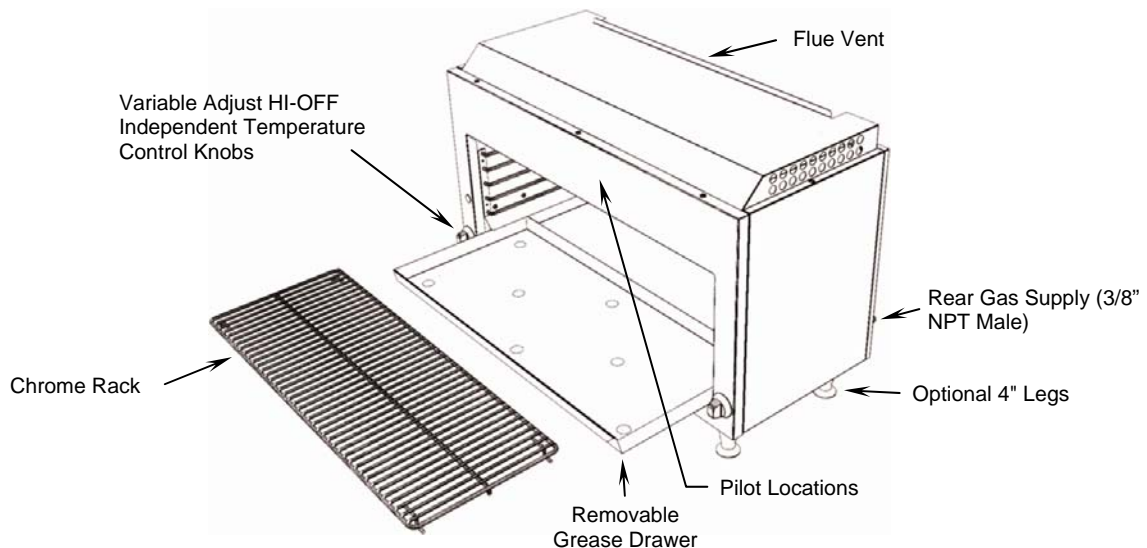
The cheese melter design supplies 100% clean primary air to the burners, ensuring efficient combustion and maintaining full production capacity and maximum recovery, even in the most severe conditions of grease vapors and smoke atmospheres, which are created during any broiling process.

Lang infrared cheese melters provide such rapid speed and recovery that broiling techniques may require some modification in order to take full advantage of their productive capabilities.

The location of the cheese melter controls and other components are shown in Figure 3 below.

Figure 3

Cheese Melter Operation



LIGHTING AFTER GAS HAS BEEN SHUT OFF

When turning on the main gas supply to an appliance or a group of appliances, do the following:

1. Make sure that all the control valves and power switches of all the appliances are in the OFF position.
2. Turn on the main gas supply valve.
3. Light the standing pilots of each connected appliance.

OPERATION OF INFRARED CHEESE MELTER

Lang infrared cheese melters finish cooking in half the time of ordinary cheese melters. The burners reach operating temperature in just 90 seconds, and their intense infrared energy quickly heats the food, not the surrounding air. The rack adjusts to five heights on rack guides.

The cooking area has removable racks and drip trays for cleaning. As food cooks, drippings drain into a collection tray on the bottom of the cheese melter cavity. To operate the cheese melter, do the following:

1. Light the constant-burning pilots located near the front of the cheese melter burners (unless the pilots are already lit).
2. If necessary, pull out and empty the bottom grease drawer.
3. Turn the burner control to HIGH and visually check that the burners have ignited. When the burners ignite, a blue haze-type flame will cover the surface of the ceramics, but will gradually disappear within two minutes. When the burner control is set to HIGH, the ceramics will glow red and the flame on the surface of the ceramics should be barely visible, with little or no blue haze. When the burner control is set to LOW, the surface of the ceramics will glow very dull red and the flame will have a blue-haze color. (If the flame flutters or "pops," increase the temperature setting.)
4. Turn the burner control to HIGH or LOW (as appropriate for the food to be finished).
5. Raise or lower the cheese melter rack to the height appropriate for the food to be finished.
6. Finish the food for the desired appearance. Periodically check the cheese melter grease drawer and empty it when necessary.
7. When done cooking, turn the burner control to OFF

LIGHTING CHEESE MELTER PILOTS

The pilots should burn continuously unless the cheese melter is to be completely shut down. The cheese melter cavity has two or three pilots, each near the front of a pair of burners. If the pilots are extinguished, the pilot gas supply is NOT automatically interrupted. To light the pilots, do the following:

1. Turn the control valves on the front of the cheese melter to OFF.
2. Turn on the gas supply to the cheese melter (if not already on).
3. Light the pilots.

SHUTDOWN OF CHEESE MELTER

To place the cheese melter in a standby state (ready for use), turn the burner control valves to OFF. The pilots will remain lit.

To completely shut down the cheese melter for an extended period (or prior to disconnecting the gas supply), turn off the manual shutoff valves of all gas supply connections. (This will extinguish all pilots.)

CLEANING & MAINTENANCE

WARNING

Shut off the gas supply to the appliance before cleaning or performing maintenance on any gas appliance. The appliance may be equipped with a restraint device to limit its movement in order to prevent damage to the gas connection. If disconnection of this restraint is necessary to move the appliance for cleaning or maintenance, reconnect the restraint when the appliance is moved back to its original installed position.

Lang equipment is sturdily constructed of the best materials and is designed to provide durable service when treated with ordinary care. To provide the best performance, your equipment must be maintained in good condition and cleaned daily. Naturally, the periods for this care and cleaning depend on the amount and degree of usage.

Following daily and periodic maintenance procedures will enhance long life for your equipment. Climatic conditions (such as salt air) may require more thorough and frequent cleaning or the life of the equipment could be adversely affected.

Keep exposed, cleanable areas of cheese melter clean at all times. (See next page for instructions on cleaning stainless steel surfaces.)

DAILY CLEANING AND MAINTENANCE

To prevent excess smoking, the cheese melter grid, bottom grease drawer, and the other cheese melter components must be kept clean of food remnants. Use a wire brush or similar scraping utensil. **DO NOT** use steel wool or a similar scrub pad that will leave small particles, which can get into food. The daily cleaning procedure is as follows:

1. Turn all controls to OFF, shut off the gas supply, and allow time for the cheese melter to cool.
2. Remove the cheese melter grids and clean them with a wire brush or non-toxic solvent.
3. Remove the bottom grease drawer and clean it.
4. Check that nothing has been placed on top of the cheese melter (which will block the escape of combustion exhaust).
5. Check that the air-intake openings on the rear of the cheese melter are not obstructed.
6. Turn on the gas supply, check that all controls are turned to OFF, and light the pilots.

MONTHLY CLEANING AND MAINTENANCE

The following tasks should be performed monthly:

1. Check for proper pilot operation. The flame on each pilot should be just large enough to extend along the flame carrier to the burner surface. If adjustment is necessary, call for service.
2. Check for proper burner operation. When the burner control is set to HIGH, the ceramics should glow red and the flame on the surface of the ceramics should be barely visible, with little or no blue haze. When the burner control is set to LOW, the surface of the ceramics should glow very dull red and the flame should have a blue-haze color. If flame should flutter or “pop,” adjust to higher temperature setting.

SEMIANNUAL CLEANING AND MAINTENANCE

At least twice a year the venting system should be examined and cleaned.

STAINLESS-STEEL SURFACES

To remove normal dirt, grease and product residue from stainless steel surfaces that operate at LOW temperature, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth.

To remove BAKED-ON grease and food splatter, or condensed vapors; apply cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines on the metal. Rubbing cleanser, as gently as possible, in the direction of the polished lines will not mar the finish of the stainless steel. NEVER RUB WITH A CIRCULAR MOTION. Soil and burnt deposits, which do not respond to the above procedure, can usually be removed by rubbing the surface with SCOTCH-BRITE scouring pads or STAINLESS scouring pads. DO NOT USE ORDINARY STEEL WOOL as any particles left on the surface will rust and further spoil the appearance of the finish. NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE OR OTHER STEEL TOOLS. Surfaces, which are marred, collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack. Refinishing may then be required.

“Heat tint” is darkened areas that sometimes appear on stainless steel surfaces where the area has been subjected to excessive heat. These darkened areas are caused by thickening of the protective surface of the stainless steel and are not harmful. Heat tint can normally be removed by the foregoing, but tint which does not respond to this procedure calls for a vigorous scouring in the direction of the polish lines using SCOTCH-BRITE scouring pads or a STAINLESS scouring pad in combination with a powdered cleanser. Heat tint may be lessened by reducing heat to the equipment during slack periods.

INSTALLATION

NOTICE

These installation procedures must be followed by qualified personnel or warranty will be void.

Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA 96 latest edition that local codes are the “authority having jurisdiction” when it comes to installation requirements for equipment. Therefore, installations must comply with all local codes, or in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1*, or the *Propane Installation Code CAN/CGA-B149.2*, as applicable, including:

1. The appliance 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 1/2 psi (3.45 kPa).
2. 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).

NOTICE

EXHAUST FANS AND CANOPIES: It is recommended that the cheese melter be installed under a ventilation hood. Consult local codes for proper installation of hoods. Proper ventilation is the owner’s responsibility. Any problem due to improper ventilation will not be covered by warranty.

NOTICE

In the Commonwealth of Massachusetts all gas appliances vented by either mechanical systems or ventilation hoods shall comply with 248 CMR interlocking requirements.

STEP 1: UNPACKING

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If damaged equipment is received, either apparent or concealed, a claim must be made with the delivering carrier.

Apparent damage or loss must be noted on the freight bill at the time of delivery. The freight bill must then be signed by the carrier representative (Driver). If the bill is not signed, the carrier may refuse the claim. The carrier can supply the necessary forms.

A request for inspection must be made to the carrier within 15 days if there is concealed damage or loss that is not apparent until after the equipment is uncrated. The carrier should arrange an inspection. Be certain to hold all contents plus all packing material.

1. Cut the banding straps and remove the corrugated cardboard surrounding the cheese melter. Do not remove any of the attached tags or labels until the cheese melter is installed and working properly.
2. If installing the cheese melter over a range, go to Step 2a.
If installing the cheese melter mounted on a wall, go to Step 2b.
If installing the cheese melter with legs for countertop use, go to Step 2c.

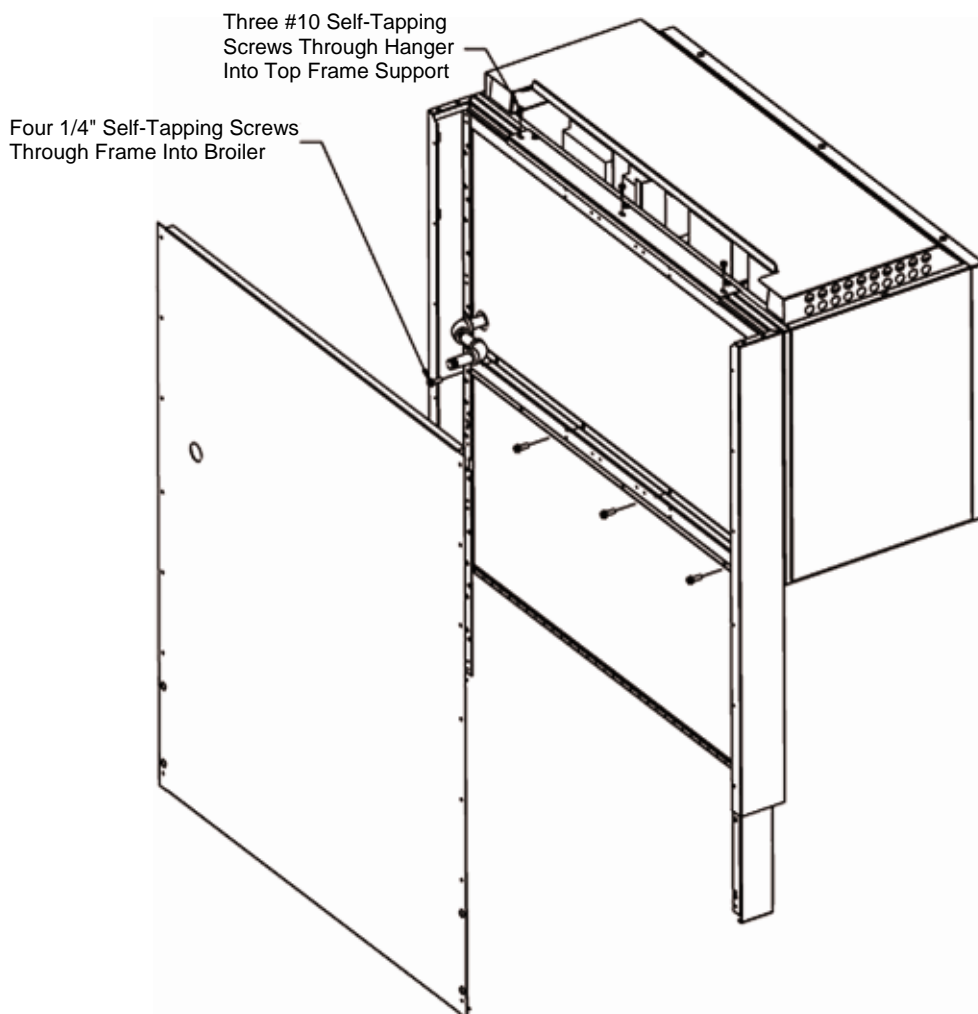
STEP 2A: MOUNT ON FLUE RISER OF RANGE

A special flue riser is shipped with the cheese melter and range. Depending on the shipping requirements, the cheese melter, flue-riser, and range base may already be partially or completely assembled.

1. Attach the flue riser to the rear of the range using the installation procedure included in the range manual, but do not attach the wall shield (the back of the flue riser) yet.
2. Lift the cheese melter (using two people is recommended) and hook the cheese melter hook over the top-front edge of the flue riser. If necessary, move the cheese melter left or right so that the holes in the top of the cheese melter hook line-up with the holes in the top of the flue riser, then secure the cheese melter hook to the flue riser using three #10 self tapping screws provided.
3. Secure the bottom of the cheese melter to the flue riser with the four 1/4" self-tapping screws provided. The holes are accessible from the rear of the unit behind the wall shield.
4. If the optional internal piping from the cheese melter to the range was ordered, connect the gas line now (as described in Step 3), before attaching the wall shield.
5. Attach the wall shield, which forms the rear of the flue riser. The gas supply inlet extending out from the rear of the cheese melter should be accessible through the corresponding hole on the back of the flue riser.
6. Go on to Step 3.

Figure 4

Mounting of Infrared Cheese Melter on Flue-Riser

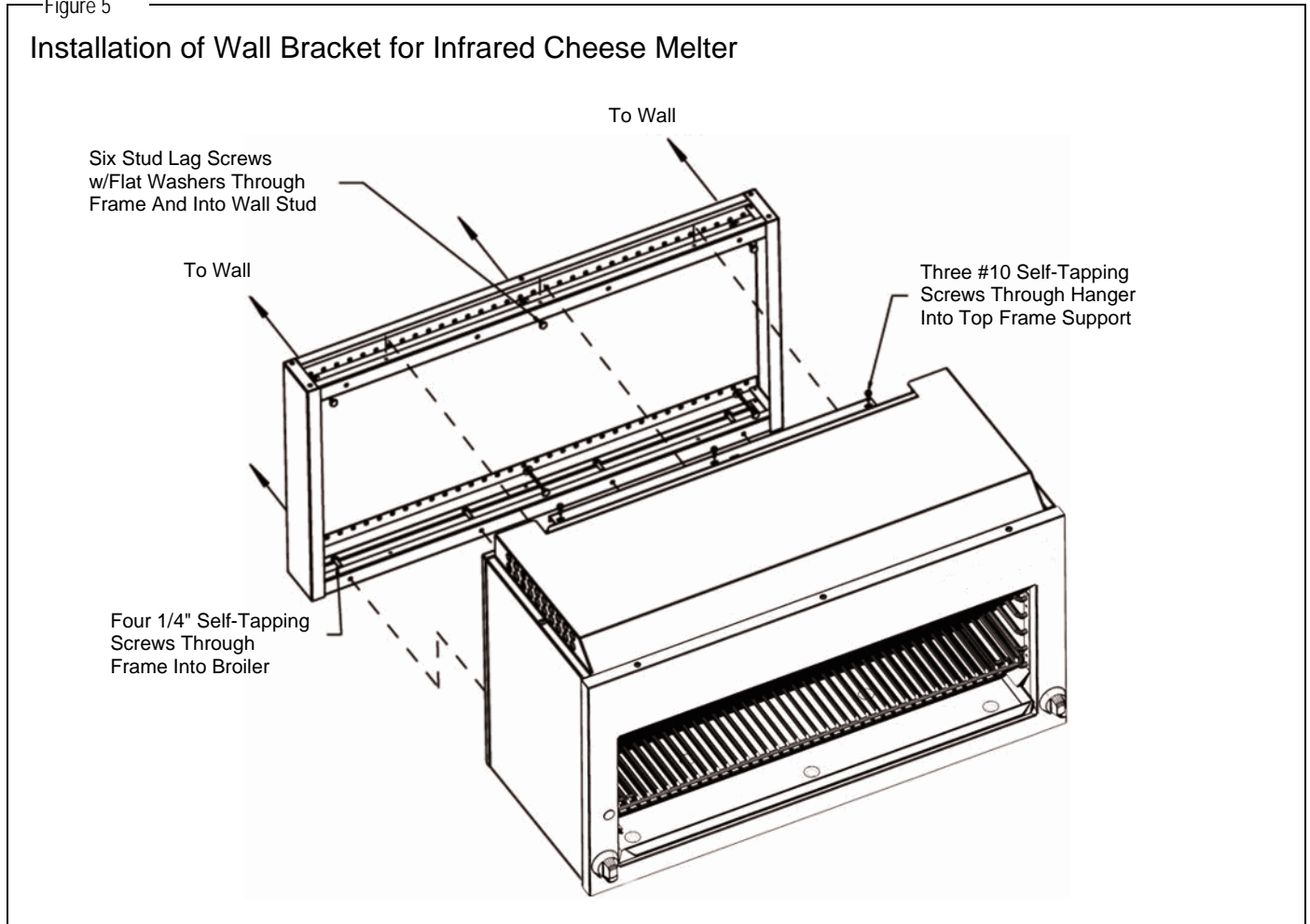


STEP 2B: MOUNT ON WALL

First attach the mounting bracket to the wall, then attaching the cheese melter to the bracket.

1. Attach the wall-mount assembly to the wall using the six $\frac{1}{4}$ " x 2" lag screws and six washers provided (see Figure 5). Screw through the frame and into wall studs since the cheese melter weighs about 175 pounds (79 kilograms).
2. Check that the wall-mount is level (both side-to-side and front-to-back).

Figure 5



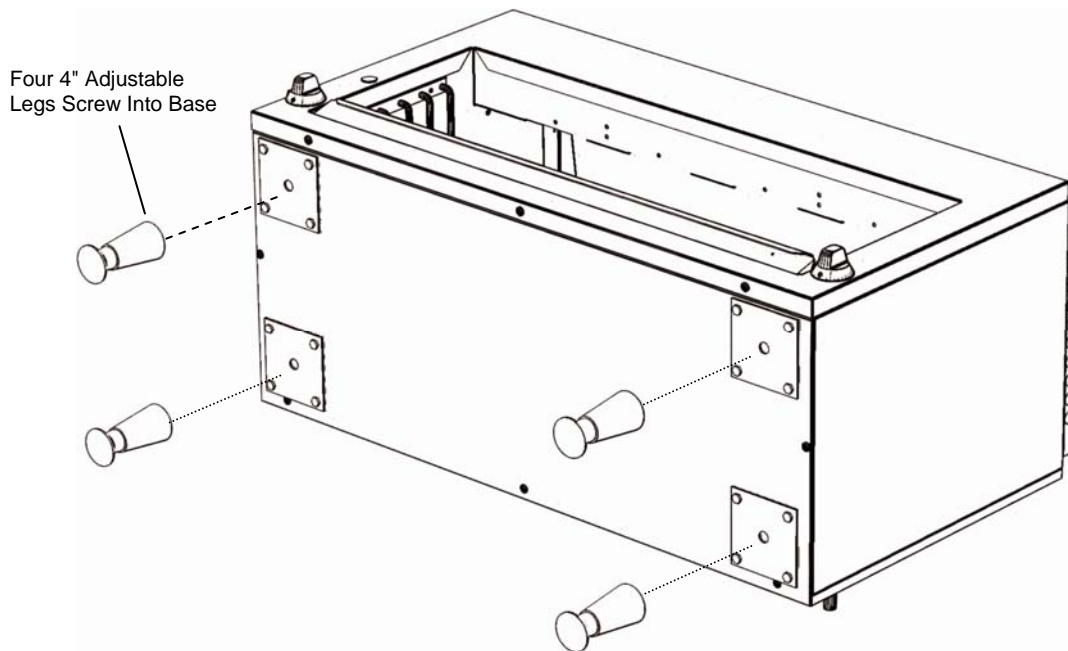
3. It may be more convenient to prepare the gas supply line before the cheese melter is mounted on the wall bracket. If so, install the supply line and connector now (but do not yet attach it to the cheese melter).
4. Lift the cheese melter (using two people is recommended) and hook the cheese melter-hook over the top of the front of the wall bracket. If necessary, move the cheese melter left or right so that the holes in the top of the cheese melter hook line-up with the holes in the wall bracket, then secure the cheese melter hook to the wall-mount bracket using three sheet-metal screws.
5. Secure the bottom of the cheese melter to the wall-mount bracket with the four provided $\frac{1}{4}$ " self-tapping screws. The holes are accessible from the opening in the bottom of the wall-mount unit.
6. Go on to Step 3.

STEP 2C: ATTACH COUNTERTOP LEGS

1. Install each leg by screwing them into the threaded holes in the bottom of the base.
2. Stand the cheese melter on its legs and position to minimum clearances specified on serial plate.

Figure 6

Attaching Legs for Countertop Infrared Cheese Melter



STEP 3: CONNECT GAS SUPPLY

If the equipment is being installed at over 2,000 feet altitude and that information was not specified when ordered, contact the appropriate authorized Lang Service Representative or the Lang Service Department. Failure to install with proper orifice sizing will result in poor performance and may void the warranty.

The cheese melter is design-certified for operation on natural or propane gases. The cheese melter is shipped configured and adjusted for the type of gas specified by the purchaser, which is indicated on the serial plate (see Figure 1 on page 3). Connect the cheese melter **ONLY** to the type of gas for which it is configured and adjusted.

If the cheese melter is to be mounted on a range, it will either have a 3/8" rear gas connection (with a 3/8" male NPT connector) extending through the rear of the flue riser (see Figure 2 on page 5), or it will have the optional internal-piping to the front-manifold of the range.

For wall-mount and countertop models, the gas connection (3/8" NPT) extends directly out the rear of the cheese melter (near the bottom-right-rear corner), or (using an elbow) out the top of the cheese melter near the top-right-rear corner.

Minimum supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. An internal pressure regulator and shutoff valve are provided. If using a flexible-hose gas connection, the inside diameter of the hose must not be smaller than the connector on the cheese melter, and must comply with ANSI Z21.69. Provide an adequate means of restraint to prevent undue strain on the gas connection.

If applicable, the vent line from the gas appliance pressure regulator must be installed to the outdoors in accordance with local codes, or in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1*, or the *Propane Installation Code CAN/CGA-B149.2*, as applicable.

An adequate gas supply is imperative. Undersized or low-pressure lines will restrict the volume of gas required for satisfactory performance. A 1/8" pressure tap is located on the manifold to measure the manifold pressure. The supply line to the cheese melter should be no smaller than the inside diameter of the pipe on the cheese melter to which it is connected.

⚠ CAUTION

ALL PIPE JOINTS AND CONNECTIONS MUST BE TESTED THOROUGHLY FOR GAS LEAKS. USE ONLY SOAPY WATER FOR TESTING ON ALL GASES. NEVER USE AN OPEN FLAME TO CHECK FOR GAS LEAKS. ALL CONNECTIONS MUST BE CHECKED FOR LEAKS AFTER THE APPLIANCE HAS BEEN PUT INTO OPERATION. TEST PRESSURE SHOULD NOT EXCEED 14" W.C.

1. Check that the control valves on the cheese melter are in the OFF position.
2. Purge the gas supply line to clean out dust, dirt, or other foreign matter before connecting the line to the cheese melter.
3. For wall-mount and countertop models, connect the gas supply to the inlet at right rear corner.

⚠ CAUTION

HOLD THE INLET SUPPLY PIPE WITH A WRENCH WHEN TIGHTENING ADDED FITTINGS TO AVOID DAMAGE TO THE REGULATOR, VALVE, AND OTHER COMPONENTS.

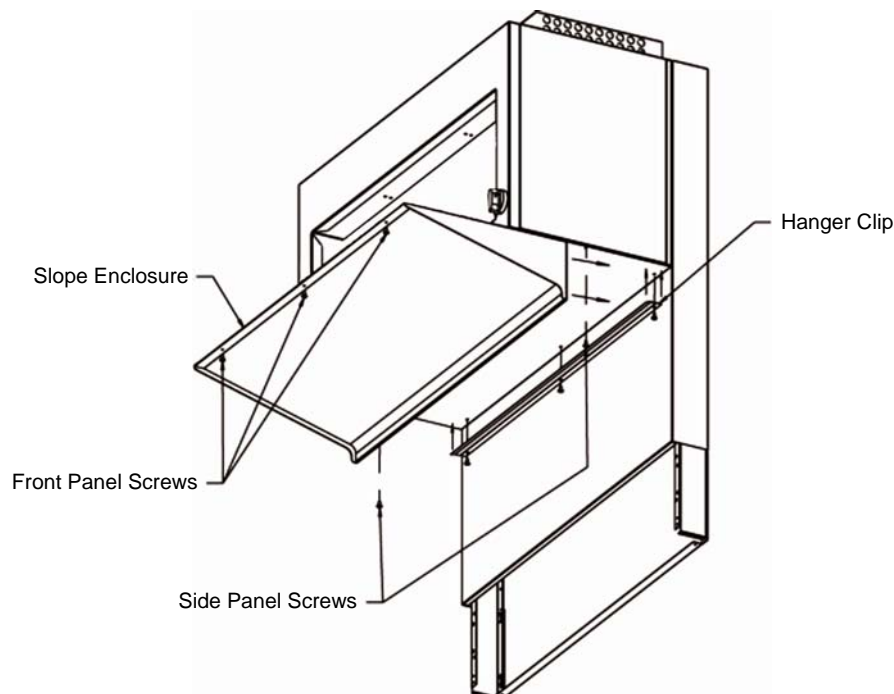
4. For the flue-riser-mounted model, either attach the gas supply to the gas pipe extending out of a hole on the rear of the flue riser; or (if the optional internal piping was ordered) connect the gas pipe extending from the rear of the cheese melter to the corresponding gas pipe extending from the rear of the range below the cheese melter, then attach the wall-shield (the rear of the flue riser).
5. Turn on the gas and check for leaks using soapy water.

STEP 4: INSTALL SLOPED ENCLOSURE (OPTIONAL ACCESSORY)

To install a sloped enclosure, remove the body-side screws and discard. Remove three screws on the bottom, toward the rear of the unit. Position the hanger clip and fasten with three screws. Remove three screws in the bottom of the face plate. Slide the enclosure into the hanger clip. Align the holes in the front of the enclosure with the holes in the bottom of the face plate. Fasten with three screws.

Figure 7

Installation of Sloped Enclosure (If Ordered)



STEP 5: CHECK THE INSTALLATION

1. Check that all screws and bolts are tightened.
2. Check that gas connection has been made correctly.
3. Move the cheese melter into the final position at which it will be operated.
4. Check that the cheese melter is level.
5. Check that the appropriate minimum clearances are satisfied (see page 4), including adequate clearance for combustion air to enter the rear of the cheese melter.
6. Check that there is sufficient clearance to pull out the cheese melter rack and bottom drip pan.
7. Check that adequate ventilation (fresh air supply and hood exhaust) is available to the room in which the appliance will operate.
8. Wipe clean all surfaces.

STEP 6: CHECK CHEESE MELTER OPERATION

1. Turn gas supply on. Immediately check all gas connections for leaks using soapy water.
2. Light the pilots (see page 8). Check that the pilot flames are large enough to extend along the flame carrier to the burner surface. If not, adjust the pilots (see page 18).
3. Turn on the cheese melter burners and check for correct flame appearance and height at both the HIGH and LOW settings. When the burners ignite, a blue haze-type flame will cover the surface of the ceramics, but will gradually disappear within two minutes. When the burner control is set to HIGH, the ceramics should glow red and the flame on the surface of the ceramics should be barely visible, with little or no blue haze. When the burner control is set to LOW, the surface of the ceramics should glow very dull red and the flame should have a blue-haze color. If flame should flutter or “pop,” increase temperature setting.
4. Check that gas supply is adequate by simultaneously turning on all burners of all appliances connected to the same gas supply to their highest setting, then again checking that the cheese melter’s pilot and burner flames have correct appearance and height.
5. Turn off all burners and allow the cheese melter to cool.

STEP 7: WIPE-CLEAN AND SHUT-DOWN APPLIANCE

1. Wipe clean all surfaces.
2. Unless the cheese melter is to be placed in service immediately, shut off the gas supply.
3. Make sure that a copy of this manual is available to the people who will operate and maintain the cheese melter.

SERVICE

 **WARNING**

ADJUSTMENTS AND SERVICE WORK MAY BE PERFORMED ONLY BY A QUALIFIED TECHNICIAN WHO IS EXPERIENCED IN, AND KNOWLEDGEABLE OF, THE OPERATION OF COMMERCIAL COOKING EQUIPMENT. TO ASSURE YOUR CONFIDENCE, CONTACT YOUR AUTHORIZED SERVICE AGENCY FOR RELIABLE SERVICE, DEPENDABLE ADVICE OR OTHER ASSISTANCE, AND FOR GENUINE FACTORY PARTS.

NOTICE

INSTALLATION OF OTHER THAN GENUINE LANG PARTS WILL VOID THE WARRANTY ON THIS EQUIPMENT.

The serial plate is located under the cheese melter bottom drip pan at the front, toward the left (see Figure 1 on page 3).

Replacement parts (including parts not listed in this manual) may be ordered either through a Lang Authorized Parts Distributor or a Lang Authorized Service Agency.

When ordering parts, please supply the Model Number, Serial Number, Part Number, and Part Description.

TROUBLESHOOTING

Problem	Look for -
Not enough heat	<ul style="list-style-type: none"> - Low pressure in gas supply - Restriction in gas piping and/or valves - Misalignment of burner orifice tube - Clogged burner orifice - Incorrect burner orifice
Too much heat	<ul style="list-style-type: none"> - Incorrect orifices - Defective or incorrectly set pressure regulator
Burner flame has excessive blue haze	<ul style="list-style-type: none"> - Obstruction of combustion-air intake on rear of cheese melter - Exhaust gases blocked by objects sitting on top of cheese melter - Low pressure in gas supply - Misalignment of orifice tube
Burner flame fluttering	<ul style="list-style-type: none"> - Adjust to higher temperature setting
Burner flame popping	<ul style="list-style-type: none"> - Cracked or loose ceramic
Slow burner ignition	<ul style="list-style-type: none"> - Pilot flame out of adjustment - Pilot alignment out of adjustment
Pilot outage	<ul style="list-style-type: none"> - Pilot flame out of adjustment - Draft condition - Pilot orifice clogged - Incorrect pilot orifice

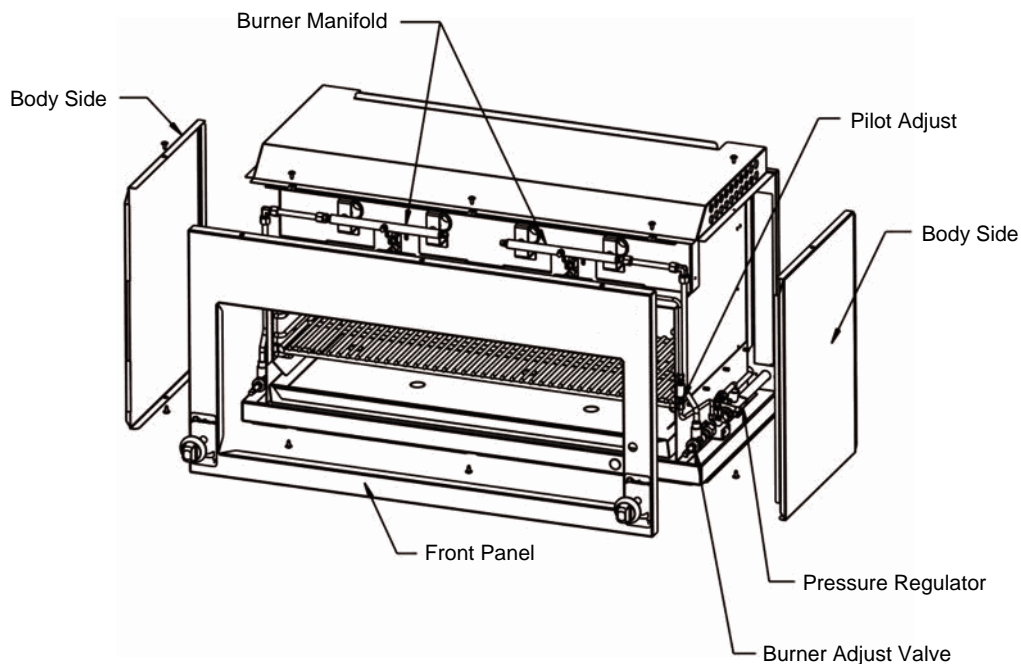
ACCESS TO SERVICEABLE PARTS

Some serviceable parts are only accessible by removing body side panels and the front panel.

The main front panel is fastened with six sheet-metal screws. To remove the front panel, remove these screws, as well as the burner-control-valve knob and the rack-height-position-lever knob. The main front panel can then be pulled forward and removed. Each body side panel is fastened with two sheet-metal screws. Remove body-side screws and slide the body side forward and away from the unit.

Figure 8

Access to Serviceable Parts



If necessary (or convenient), wall-mounted and flue-riser-mounted models can be un-mounted for servicing or repairs. Use two people since the cheese melter weighs about 175 pounds (79 kilograms). Refer to the installation procedure in the previous section of this manual for guidance.

ADJUSTMENT OF CHEESE MELTER PILOTS

The pilots are adjusted at the factory. If later the pilots are over-adjusted to the point where the flame is leaving its port, or “blowing off,” the result is an unstable condition in which the pilot may extinguish. If necessary, adjust the pilots using the following procedure:

1. If necessary, light the pilots.
2. Locate the pilot adjustment screw (which adjusts both pilots). It is a small slotted screw located on the pilot valve, and is accessed through the plugged hole in the front panel above the control-valve knob.
3. Turn the pilot adjustment screw to adjust the size of the pilot flames. The flame on each pilot should be large enough to extend along the flame carrier to the burner surface.

ADJUSTMENT OF LOW SETTING

The minimum gas flow to the burners is controlled by the burner valves. It provides an infinitely variable adjustment from low to high. Turn the knob to the desired position so that when the cheese melter control knob is in the LOW position the burner flames do not flutter or “pop,” but rather burn with a dull red or a blue haze.

ADJUSTMENT OF CHEESE MELTER BURNERS

The infrared burners require no air adjustment after they have left the factory. If a major change in burner operation is noticed, check for obstruction of airflow around the orifice. Burner performance is affected by (a) orifice size, (b) pressure, (c) injection, and (d) primary airflow. The burner orifice must be centered within the air mixer opening.

ADJUSTMENT OF GAS PRESSURE REGULATOR

The pressure regulator is located in the right-hand interior compartment of the cheese melter. Accessing it will require removing the front panel and the right side panel of the cheese melter. The regulator is preset for 4" W.C. for natural gas or 10" W.C. for propane gas. If adjustment is necessary, do the following:

1. Turn cheese melter control knob to OFF.
2. Attach a pressure-measuring device to the 1/8" NPT connector located on the front of each burner manifold.
3. Turn the cheese melter control knob to HIGH and, with the burners lit, check the manifold pressure. The pressure should be 4" W.C. (for natural gas) or 10" W.C. (for propane gas).
4. If necessary, adjust the pressure by unscrewing the top of the pressure regulator (use a screwdriver) to expose the adjustment screw underneath. Rotating the adjustment screw clockwise increases the manifold pressure.
5. After the pressure has been adjusted, turn the cheese melter control knob to OFF, replace the top of the pressure regulator, and disconnect the pressure-measuring device (replacing the plug into the connector on the manifold).

PARTS

The following table describes the serviceable parts. For parts not listed, contact a Lang Authorized Parts Distributor or a Lang Authorized Service Agency.

PARTS LIST LGR24-CM			PARTS LIST LGR24-CM		
Part Number	DESCRIPTION	Qty	Part Number	DESCRIPTION	Qty
1183202	BODY SIDE, LEFT	1	1187689	NIPPLE,PIPE, BLK. 3/8" X 2.25"	1
1183323	BODY SIDE, RIGHT	1	1183184	TUBE, BURNER SUPPLY (H)	1
1183332	BRACKET, ORFICE	2	1192000	KNOB, VALVE ADJUST	1
1187523	FRONT, BODY	1	1164085	VALVE ASM, PILOT	1
1187542	BASE, S/S	1	1192020	NAMEPLATE, LANG, LARGE	1
1187521	GREASE DRAWER, BA	1	1187776	RACK, CM-24	1
1187548	BODY, BOTTOM/BACK	1	1187785	RACK GUIDE, 5 POS.	2
1187547	STIFFENER, CAVITY	1		(NAT GAS COMPONENTS)	
1183124	COVER	1	1133301	REGULATOR,WC @ 4" NAT	1
1187525	PLATE, HEAT DEFLECTOR	1	1176014	VALVE, BURNER NAT.	1
1187545	SUPPORT, REAR	1	1187771	BRACKET, REGULATOR	1
1187526	MOUNT, BURNER	1	1008754	ORIFICE HOOD, DRILL # 54	2
1187540	DEFLECTOR, FLUE	1	1183686	PILOT ASSY	1
1183246	ASM, BURNER	2		(PROP GAS COMPONENTS)	
1187719	TUBE, MANIFOLD	1	1165704	REGULATOR, WC @ 10",PRO	1
1187528	ASM, MANIFOLD	1	1176015	VALVE, BURNER PROP	1
1187530	ASM, INNER LINING	1	1187771	BRACKET, REGULATOR	1
1183248	TUBE, BURNER SUPPLY (V)	1	1008764	ORIFICE HOOD, DRILL # 64	2
1183264	TUBE, PILOT ADJUST	1	1182628	PILOT ASSY	1
1187712	TUBE, FLEX 1/4 x 17" LG	1	1192038	MANUAL, LANG CM	1

PARTS LIST LGR36-CM			PARTS LIST LGR36-CM		
Part Number	DESCRIPTION	Qty	Part Number	DESCRIPTION	Qty
1183202	BODY SIDE, LEFT	1	1183315	NIPPLE,PIPE, BLK. 3/8" X 7.50"	1
1183323	BODY SIDE, RIGHT	1	1183259	TUBE, BURNER SUPPLY (H)	2
1183332	BRACKET, ORFICE	4	1192000	KNOB, VALVE ADJUST	2
1187619	FRONT, BODY	1	1187778	POLYPANEL, NFR/CM	2
1183208	BASE, AZ	1	1164085	VALVE ASM, PILOT	1
1183209	GREASE DRAWER, BA	1	1192020	NAMEPLATE, LANG, LARGE	1
1183210	BODY, BOTTOM/BACK	1	1183256	TUBE, VALVE SUPPLY	1
1183219	STIFFENER, CAVITY	1	1187780	RACK, CM-36	1
1183262	COVER	1	1187785	RACK GUIDE, 5 POS.	2
1183263	PLATE, HEAT DEFLECTOR	1		(NAT GAS COMPONENTS)	
1187604	SUPPORT, REAR	1	1133301	REGULATOR,WC @ 4" NAT	1
1183257	MOUNT, BURNER	1	1187723	VALVE, BURNER HI-LO	2
1183220	DEFLECTOR, FLUE	1	1008754	ORIFICE HOOD, DRILL # 54	4
1183246	ASM, BURNER	4	1182628	PILOT ASSY	2
1183251	W/A, MANIFOLD	2		(PROP GAS COMPONENTS)	
1183330	ASM, MANIFOLD, BURNER	2	1165704	REGULATOR, WC @ 10",PRO	1
1187624	ASM, INNER LINING	1	1187723	VALVE, BURNER HI-LO	2
1183248	TUBE, BURNER SUPPLY (V)	2	1008764	ORIFICE HOOD, DRILL # 64	4
1183264	TUBE, PILOT ADJUST	1	1182628	PILOT ASSY	2
1183310	TUBE, FLEX 1/4 x 16" LG	2	1192038	MANUAL, LANG CM	1

PARTS (CONTINUED)

PARTS LIST LGR48-CM			PARTS LIST LGR48-CM		
Part Number	DESCRIPTION	Qty	Part Number	DESCRIPTION	Qty
1183202	BODY SIDE, LEFT	1	1183186	TUBE, BURNER SUPPLY (CNTR)	2
1183323	BODY SIDE, RIGHT	1	1185226	TUBE 1/4" X 2" (PILOT)	1
1183332	BRACKET, ORFICE	6	1192000	KNOB, VALVE ADJUST	2
1187621	FRONT, BODY	1	1187778	POLYPANEL, NFR/CM	2
1183142	BASE, AZ	1	1164085	VALVE ASM, PILOT	1
1183144	GREASE DRAWER, BA	2	1192020	NAMEPLATE, LANG, LARGE	1
1183141	BODY, BOTTOM/BACK	1	1183158	TUBE, VALVE SUPPLY	1
1183145	STIFFENER, CAVITY	1	1187782	RACK, CM-48	1
1183161	COVER	1	1187785	RACK GUIDE, 5 POS.	2
1183159	PLATE, HEAT DEFLECTOR	1		(NAT GAS COMPONENTS)	
1187606	SUPPORT, REAR	1	1133301	REGULATOR,WC @ 4" NAT	1
1183171	MOUNT, BURNER	1	1187723	VALVE, BURNER HI-LO	2
1183169	DEFLECTOR, FLUE	1	1008754	ORIFICE HOOD, DRILL # 54	6
1183246	ASM, BURNER	6	1182628	PILOT ASSY	3
1183251	W/A, MANIFOLD	2		(PROP GAS COMPONENTS)	
1183331	ASM, MANIFOLD, BURNER	2			
1187625	ASM, INNER LINING	1	1165704	REGULATOR, WC @ 10",PRO	1
1183248	TUBE, BURNER SUPPLY (V)	2	1187723	VALVE, BURNER HI-LO	2
1183264	TUBE, PILOT ADJUST	1	1008764	ORIFICE HOOD, DRILL # 64	6
1183310	TUBE, FLEX 1/4 x 16" LG	3	1182628	PILOT ASSY	3
1183315	NIPPLE,PIPE, BLK. 3/8" X 7.50"	1			
1183185	TUBE, BURNER SUPPLY (H)	2	1192038	MANUAL, LANG CM	1

PARTS LIST LGR60-CM			PARTS LIST LGR60-CM		
Part Number	DESCRIPTION	Qty	Part Number	DESCRIPTION	Qty
1183202	BODY SIDE, LEFT	1	1183259	TUBE, BURNER SUPPLY (H)	2
1183323	BODY SIDE, RIGHT	1	1185226	TUBE 1/4" X 2" (PILOT)	2
1183332	BRACKET, ORFICE	6	1192000	KNOB, VALVE ADJUST	2
1187622	FRONT, BODY	1	1187778	POLYPANEL, NFR/CM	2
1187644	BASE, AZ	1	1164085	VALVE ASM, PILOT	1
1187660	GREASE DRAWER, BA	2	1192020	NAMEPLATE, LANG, LARGE	1
1187638	BODY, BOTTOM/BACK	1	1187666	TUBE, VALVE SUPPLY	1
1187652	STIFFENER, CAVITY	1	1187783	RACK, CM-60	1
1187650	COVER	1	1187785	RACK GUIDE, 5 POS.	2
1187648	PLATE, HEAT DEFLECTOR	1		(NAT GAS COMPONENTS)	
1187607	SUPPORT, REAR	1	1133301	REGULATOR,WC @ 4" NAT	1
1187664	MOUNT, BURNER	1	1187723	VALVE, BURNER HI-LO	2
1187656	DEFLECTOR, FLUE	1	1008754	ORIFICE HOOD, DRILL # 54	6
1183246	ASM, BURNER	6	1183686	PILOT ASSY	3
1183251	W/A, MANIFOLD	2		(PROP GAS COMPONENTS)	
1187670	ASM, MANIFOLD, BURNER	2			
1187627	ASM, INNER LINING	1	1165704	REGULATOR, WC @ 10",PRO	1
1183248	TUBE, BURNER SUPPLY (V)	2	1187723	VALVE, BURNER HI-LO	2
1183264	TUBE, PILOT ADJUST	1	1008764	ORIFICE HOOD, DRILL # 64	6
1187672	TUBE, FLEX 1/4 x 20" LG	1	1183686	PILOT ASSY	3
1187712	TUBE, FLEX 1/4 x 17" LG	1			
1183315	NIPPLE,PIPE, BLK. 3/8" X 7.50"	1	1192038	MANUAL, LANG CM	1

PARTS (CONTINUED)

PARTS LIST LGR72-CM			PARTS LIST LGR72-CM		
Part Number	DESCRIPTION	Qty	Part Number	DESCRIPTION	Qty
1183202	BODY SIDE, LEFT	1	1185226	TUBE 1/4" X 2" (PILOT)	2
1183323	BODY SIDE, RIGHT	1	1192000	KNOB, VALVE ADJUST	2
1183332	BRACKET, ORFICE	8	1187778	POLYPANEL, NFR/CM	2
1187623	FRONT, BODY	1	1164085	VALVE ASM, PILOT	2
1187646	BASE, AZ	1	1192020	NAMEPLATE, LANG, LARGE	1
1187662	GREASE DRAWER, BA	2	1187784	RACK, CM-72	1
1187639	BODY, BOTTOM/BACK	1	1187785	RACK GUIDE, 5 POS.	2
1187654	STIFFENER, CAVITY	1			
1187651	COVER	1			
1187649	PLATE, HEAT DEFLECTOR	1		(NAT GAS COMPONENTS)	
1187608	SUPPORT, REAR	1	1133301	REGULATOR,WC @ 4" NAT	2
1187665	MOUNT, BURNER	1	1187723	VALVE, BURNER HI-LO	2
1187657	DEFLECTOR, FLUE	1	1008754	ORIFICE HOOD, DRILL # 54	8
1183246	ASM, BURNER	8	1183686	PILOT ASSY	4
1183251	W/A, MANIFOLD	2			
1187671	ASM, MANIFOLD, BURNER	2		(PROP GAS COMPONENTS)	
1187628	ASM, INNER LINING	1	1165704	REGULATOR, WC @ 10",PRO	2
1183248	TUBE, BURNER SUPPLY (V)	2	1187723	VALVE, BURNER HI-LO	2
1183264	TUBE, PILOT ADJUST	2	1008764	ORIFICE HOOD, DRILL # 64	8
1187712	TUBE, FLEX 1/4 x 17" LG	4	1183686	PILOT ASSY	4
1183315	NIPPLE,PIPE, BLK. 3/8" X 7.50"	2			
1183186	TUBE, BURNER SUPPLY (CENT)	2	1192038	MANUAL, LANG CM	1

Notes:

INFRARED CHEESE MELTER

Flue-Riser Mount, Wall Mount, or Countertop



A product with the Lang name incorporates the best in durability and low maintenance. We all recognize, however, that replacement parts and occasional professional service may be necessary to extend the useful life of this appliance. When service is needed, contact a Lang Authorized Service Agency, or your dealer. To avoid confusion, always refer to the model number, serial number, and type of your appliance.



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