

20" & 26" INCH CHEESE MELTERS

Thank you for purchasing this Vollrath® product! Save this manual for reference and packaging in case shipping is necessary.

SAFETY PRECAUTIONS

To help ensure safe use, please read and fully understand this manual and all safety messages before operation!

WARNING

Warning indicates a hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

Caution indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

NOTICE: Addresses practices not related to physical injury.

To reduce risk of injury and damage to the unit

- Use only grounded electrical outlets matching the nameplate-rated voltage.
- Use unit in a flat, level position.
- Do not use an extension cord or plug this unit into a power strip or multi-outlet power cord.
- Before cleaning or moving, turn the unit off, allow it to cool, and unplug it.
- Do not spray controls or outside of unit with liquids or cleaning agents.
- Do not clean the unit with steel wool.
- Keep unit and power cord away from open flames, electric burners, and excessive heat.
- Operate in non-public areas, away from children—and attend the unit during use.
- Only operate a unit that is functioning properly and is not damaged.
- Clean the unit daily per the instructions in this manual.
- Do not set anything on top of the unit or door; never stack units.
- The unit may be hot, even though the indicator light is off.
- After unplugging, the heating element and surrounding components could be hot and should not be touched or placed on combustible surfaces.
- If the supply cord is damaged, it must be replaced by the manufacturer, service agent, or a qualified person in order to avoid a hazard.



JW1



JW2

Item	Model	Description
CM2-12020	JW1	20" (51 cm) Cheese Melter, 120V
CM2-12026	JW2	26" (66 cm) Cheese Melter, 120V

FUNCTION AND PURPOSE

This unit is intended to melt cheese, warm plates, and finish cooked foods such as nachos, cheese fries, potato skins, and garlic bread in medium-volume food service operations and restaurants. It is not intended for household, industrial, or laboratory use.

UNPACKING THE UNIT

When no longer needed, dispose of all packaging and materials in an environmentally-responsible manner.

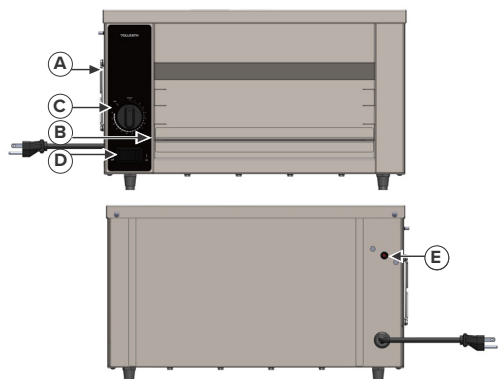
1. Remove packing material, tape, and protective plastic.
2. Clean glue residue left over from the plastic or tape.
3. Install the four legs and feet onto the unit.

INSTALLATION

Location and Clearance Requirements

- This unit must be installed adjacent to non-combustible items and surfaces, in a flat location. Do not place objects under unit.
- Unit must be used with installed legs.
- Allow a minimum of 8" of clearance (20.3 cm) on sides.
- Do not place the unit next to heat-producing appliances.
- Ambient temperatures must be at or below 104 °F (40 °C).

FEATURES AND CONTROLS



- A. Fan—provides airflow to cool the unit.
- B. Adjustable Shelf—provides a versatile surface for pans.
- C. Timer— keeps unit continually on (turned counter-clockwise), or on for a specified time (turned clockwise).
- D. Main Power Switch—turns unit on and off.
- E. Reset Button—trips if too much electricity runs through.

BEFORE FIRST USE

Before using, the unit must be thoroughly cleaned per the instructions in the following section.

CLEANING

To maintain appearance and increase the service life, clean the unit daily with non-abrasive materials.



WARNING

Electrical Shock Hazard.
Keep liquids from entering the unit; this could cause a short circuit or electrical shock. Do not spray the unit, cord, plug, or immerse the unit or components in liquid or foam

WARNING



Burn Hazard.
Do not touch cookware, heating surface, food, or liquid while heating.

Allow hot surfaces to cool before handling or cleaning. Do not allow water to contact the cooking surface; splattering or spraying could occur.

1. Turn off and unplug the unit.
2. Protect your hands and remove hot food.
3. Allow unit to cool completely.
4. Remove the shelf. Wash, rinse, and **thoroughly dry the shelf**.
5. Ensure the unit is unplugged. Clean the interior and exterior of the unit with a soft cloth barely dampened with a small amount of mild soap and a little water.
6. Wipe the soap off with a clean cloth slightly dampened with only water, then dry unit before reinstalling the shelf.
7. Clean the air intake with a clean, dry cloth or paper towel.

OPERATION

WARNING



Burn Hazard.
Do not touch cookware, heating surface, food, or liquid while heating or allow skin to come into close contact with steam.

Allow hot surfaces to cool before handling or cleaning. Do not allow water to contact the cooking surface; splattering or spraying could occur.


WARNING



Fire Hazard.
Operating the unit without legs could cause damage and creates a fire hazard.

1. Plug the unit into a grounded electrical outlet that matches the nameplate rating.
NOTICE: Using voltage other than that on the nameplate, modifying the power cord, or altering electrical components will damage the unit and void the warranty.
2. Adjust the shelf to the desired position.
3. Turn the unit on with the Main Power Switch. One element will turn on and the oven will be in Standby Mode.
4. Turn the dial clockwise to set the timer for 10 minutes and allow the unit to preheat. The second element will turn on and the oven will be at full power. If the dial is turned counterclockwise to **ON**, the second element will remain on continuously.
5. Place cooked food in an oven-safe pan on the unit shelf.
6. Set the timer for the desired number of minutes to melt cheese or brown/finish food. If the timer is used and it expires, unit will return to Standby Mode. If the dial was turned counterclockwise to ON, unit will remain at full power continuously.
7. When done using the unit, turn the Main Power Switch off.

TROUBLESHOOTING

Problem	Potential Cause	Course of Action
Unit does not heat.	Unit is not plugged in.	Plug unit in.
	Timer has not been set.	Turn timer ON (counterclockwise), or set for desired number of minutes (clockwise).
	Wall breaker tripped.	<ol style="list-style-type: none"> 1. Check for a tripped breaker. 2. If the breaker is not tripped, inspect the unit for broken heating tubes. 3. If tubes are broken, call Vollrath Technical Services.
	Reset tripped.	<ol style="list-style-type: none"> 1. Check for an object that could be preventing the fan from turning. 2. If there is an object, turn off and unplug the unit; wait 30 minutes for it to cool. 3. Remove the object. 4. Plug the unit in and turn it on with the Main Power Switch. 5. Press the reset button.  <ol style="list-style-type: none"> 6. If the problem persists, contact Vollrath Technical Services.
	Heater tubes burned out or the Timer. malfunctioned.	Contact Vollrath Technical Services.
Unit does not heat or repeatedly overheats.	Fan blades are dirty or there is a problem with the fan.	<ol style="list-style-type: none"> 1. Inspect air intake to see if it is dirty. 2. If the air intake needs cleaning, turn off and unplug the unit. 3. Wait 30 minutes for the unit to cool. 4. Clean the air intake with a dry cloth or paper towel. 5. Plug the unit in and turn it on with the Main Power Switch. 6. Press the reset button (see above). 7. If the problem persists, contact Vollrath Technical Services.
Fan does not run..	Fan malfunctioned.	Turn unit continually on for 10 minutes; if fan does not run, contact Vollrath Technical Services.

SERVICE AND REPAIR

Serviceable parts are available on vollrathfoodservice.com.

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification, or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration, and new product announcements, visit vollrathfoodservice.com.

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