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# Operator's Manual

## 35 Inch Cheese Melters

Model JW30

Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

### SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.

#### **WARNING**

Warning is used to indicate the presence of a hazard that will or can cause severe personal injury or death.

#### **CAUTION**

Caution is used to indicate the presence of a hazard that will or can cause minor or major personal injury if the caution is ignored.

**NOTICE:** Notice is used to note information that is important but not hazard-related.

#### **To reduce risk of injury or damage to the equipment**

- Plug only into grounded electrical outlets matching the voltage on the rating plate.
- Use this equipment in a flat, level position.
- Unplug equipment and let it cool before cleaning or moving. Equipment remains hot after it is turned off.
- Unplug when not in use.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate unattended.
- Closely supervise equipment operating in public areas and/or around children.
- Do not operate if equipment has been damaged or is malfunctioning.

### FUNCTION AND PURPOSE

This equipment is intended to melt cheese, finish cooked food such as nachos, cheese fries, potato skins and garlic bread in higher-volume food service operations and large restaurants. It is not intended to bake food or cook raw food. It is intended for use in commercial foodservice operations only. It is not intended for household, industrial or laboratory use.



Item No.	Model	Description
CM4-20835	JW30	Cheese Melter, 35" wide, 208V
CM4-24035		Cheese Melter, 35" wide, 240V

### CLEARANCE AND ENVIRONMENT REQUIREMENTS

Do not place oven on surfaces or near walls, partitions or kitchen furniture unless they are made of non-combustible material or clad with non-combustible heat-insulating material. Ovens must not be used near or below curtains and other combustible materials.

Do not place the oven adjacent to a heat producing appliance.

Allow a minimum of 8 inches (20.3 cm) of clearance on the left and right sides of the oven.

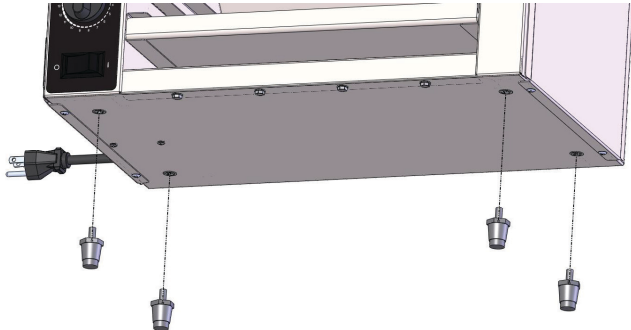
Register your product at [Vollrath.com/registration](http://Vollrath.com/registration) and become eligible to win a free 10" Vollrath Tribute® fry pan.

## SET UP

### Install the legs

**NOTICE:** Legs must be installed. Failure to install the legs will restrict airflow and cause the oven to overheat.

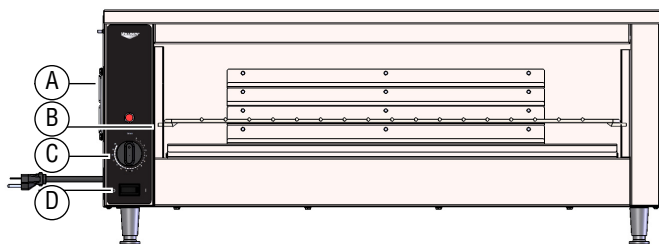
Screw the legs onto the threaded nuts below the cheese melter.



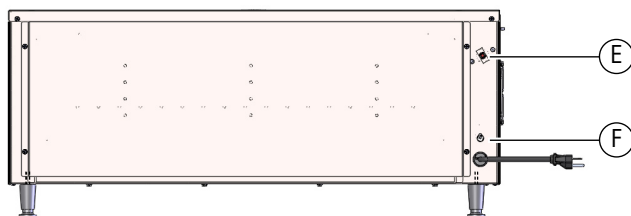
### Install the Shelf

Insert the pins on the shelf into the slots on the brackets on the sides of the oven.

## FEATURES



Front View



Back View

- A Fan
- B Adjustable Shelf
- C Timer
- D On/Off Switch
- E Reset Button
- F Standby Mode Bypass Switch

## BEFORE FIRST USE

Clean the oven. See "Cleaning" on page 3.

## OPERATION

	<b>CAUTION</b> <b>Burn Hazard</b> Do not touch the equipment while it is heating or operating. Hot surfaces can burn skin.
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### Preheat

1. Plug the oven into a grounded electrical outlet that matches the rating on the name plate found on the oven.

**NOTICE:** Using a voltage other than the nameplate rated voltage will cause damage to the unit. Incorrect voltage, modification to the power cord or electrical components can damage unit and will void the warranty.

2. Adjust the shelf to the desired position.
3. Press the On/Off switch to the ON position. The front and rear heater elements will turn on and the oven will be in standby mode.
4. Set the timer for 10 minutes. The center elements turn on and the oven is full power.

### Melt Cheese, Finish Cooked Food

1. Place the food on or in an oven-proof pan and place the pan on the shelf.
2. Set the timer to the appropriate length of time to melt cheese, brown or finish cooked food items.
3. When the time on the timer has expired, the oven will enter a standby mode.
4. When finished using the oven, press the On/Off switch to the OFF position.


### Bypass the Standby Mode (Optional)

By default, the oven is in standby mode until the timer is set. This feature can be bypassed to allow all four elements to activate when power is switch ON.

To bypass the feature, move the toggle switch on the back of the oven to the up position.

The timer can still be used. But the oven will not enter standby mode when the time is expired. When time is expired, press the On/Off switch to the OFF position.

## CLEANING


	<b>WARNING</b> <b>Electrical Shock Hazard</b> Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.
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	<b>CAUTION</b> <b>Burn Hazard</b> Allow equipment to cool before moving or cleaning.
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**NOTICE:** Do not use abrasive materials, scratching cleansers or scouring pads to clean the equipment. These can damage the finish.

1. Press the On/Off switch to the OFF position.
2. Unplug the oven.
3. Let the oven cool completely.
4. Slightly dampen a soft cloth with a warm water.
5. Use the dampened cloth to clean the interior and exterior of the oven, and the air intake on the side of the oven
6. Remove the shelf and clean with warm soapy water.

## TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
Oven does not heat.	Oven is not plugged in.	Plug in the oven.
	The timer has not been set.	Set the timer. The timer must be set to turn on all the heater tubes.
	The wall breaker may be tripped.	Reset the breaker.
	The reset may be tripped.	Look on the side of the oven to see if an object is preventing the fan blades from turning. <ol style="list-style-type: none"> <li>1. Press the On/Off switch to the OFF (O) position.</li> <li>2. Unplug the oven.</li> <li>3. Wait 30 minutes for the oven cool.</li> <li>4. Remove the object.</li> <li>5. Plug in the oven.</li> <li>6. Press the On/Off switch to the ON (I) position.</li> <li>7. Press the reset button.</li> </ol>
		
		8. If the problem persists call Vollrath Technical Services. Inspect the fan blades to see if they are dirty. <ol style="list-style-type: none"> <li>1. Press the On/Off switch to the OFF (O) position.</li> <li>2. Unplug the oven.</li> <li>3. Wait 30 minutes for the oven cool.</li> <li>4. Clean the fan blades.</li> <li>5. Plug in the oven.</li> <li>6. Press the On/Off switch to the ON (I) position.</li> <li>7. Press the reset button.</li> </ol>
	One or more heater tubes may have burned out.	Contact Vollrath Technical Services.
	There may be a problem with the heat switch.	
Oven repeatedly overheats.	The fan may be dirty.	Verify the fan blades are clean.
	There may be a problem with the fan.	Run the oven for 10 minutes. If the fan does not run, contact Vollrath Technical Services.
The fan is not running.	There may be a problem with the fan or fan switch.	Run the oven for 10 minutes. If the fan does not run, contact Vollrath Technical Services.

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## TROUBLESHOOTING (CONTINUED)

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Problem	Might be Caused By	Course of Action
The oven is turned off and the fan is running.	Normal operation. The fan turns on as needed to cool the oven.	—

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## SERVICE AND REPAIR

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When under warranty, repair is available for this product. To begin the process:

1. Contact Vollrath Technical Services at 1-800-309-2250. Please be ready with the item number, model number and serial number. You can find this information on the nameplate located on the side or back of the equipment. Also please provide a proof of purchase indicating the date the equipment was purchased.
2. A technical services representative will help you troubleshoot the problem over the phone.
3. If the representative determines the issue requires professional service, he or she will help you locate an authorized service center.
4. Contact the authorized service center to make arrangements for the repair. Vollrath will cover the cost to repair and/or replace defective parts within the equipment warranty period.

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

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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.

The 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.

Warrantied Parts: The warranty period is 2 years parts, 1 year labor.

Heater Tubes: The warranty period is 1 year, including labor. Heater tube glass damage is not covered by this warranty.

For complete warranty information, product registration and new product announcements, visit [www.vollrath.com](http://www.vollrath.com).



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Customer Service: 800.628.0830  
Canada Customer Service: 800.695.8560

### Technical Services

[techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)  
Toasters: 1-800-309-2250  
All Other Products: 800.628.0832