

MERCURY



Mercury Gas Salamander

Model: MS-36-F

Installation and Operation Instructions

NOTICE: This manual contains important safety instructions which must be strictly followed when using this equipment.

CAUTION: These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.

IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or parts, this information is required.

Model Number

Serial Number

Date Purchased



WARNING: For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliances. Keep the area free and clear of combustible.



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



WARNING: Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.



Contents

Introduction	4
Specifications	5
General	
Pack Contents	
Gas Supply Requirements	
Dimensions	6
Installation	7
Installation Requirements	
Unpacking	
Location	
Clearances	
Assembly	
Gas Connection	
Commissioning	
Operation	12
Operation Guide	
Description of Controls	
Lighting the Main Burner	
Main burner air supply	
Cleaning and Maintenance	14
Initial cleaning	
Daily Cleaning	
Weekly Cleaning	
Vent system	
Stainless steel surface	
Adjustments	15
Trouble Shooting	16
Replacement parts	16
Explosion Drawing	17
Spare Parts List	18

Introduction

We are confident that you will be delighted with your MERCURY Gas Salamander, and it will become a most valued appliance in your commercial kitchen.

To ensure you receive the utmost benefit from your new Gas Salamander, there are two important things you can do.

Firstly:

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

Secondly:

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your dealer promptly. In many cases a phone call could answer your question.

WARNING:

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH.

READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.

WARNING:

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

WARNING:

GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY TO GUARD IT AGAINST RISK OF FIRE.

- THE APPLIANCE MUST NOT BE LEFT ON UNATTENDED.
- IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE EVERY TWO MONTHS BY AN AUTHORISED SERVICE PERSON TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.
- DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

CAUTION:

THIS APPLIANCE IS;

- FOR PROFESSIONAL USE
 - A FULL UNDERSTANDING OF THIS MANUAL IS REQUIRED BEFORE USING THIS PRODUCT
- INSTALLATION TO BE CARRIED OUT BY AUTHORISED INSTALLERS, SERVICING AND GAS CONVERSION OPERATIONS.
- COMPONENTS HAVING ADJUSTMENTS PROTECTED BY THE MANUFACTURER SHOULD NOT BE ADJUSTED BY THE USER/OPERATOR.
- DO NOT OPERATE THE APPLIANCE WITHOUT THE LEGS SUPPLIED FITTED.

Specifications

General

Commercial gas salamander.

Pack Contents

The following is included:

- Thor Gas Salamander
- 1pcs racks
- 4pcs Feet (optional)
- Instruction Manual
- Wall Mounting Bracket, including:
 - 2 x 25mm Black Plastic Spacer.
 - 2 x 3/8" Bolts/Nuts
 - 6x 30mm Screw Tox.
 - 6 x ST4.9x30 screws

Gas Supply Requirements

	Natural Gas	ULPG
Single burner Heat Input	16MJ/Hr	16 MJ/Hr
Heat Total	32 MJ/Hr	32 MJ/Hr
Burner Operating	1.0 kPa	2.75kPa
Minimum inlet supply pressure	1.13 kPa	2.75 kPa
Gas Connection	¾" BSP Male	¾" BSP Male

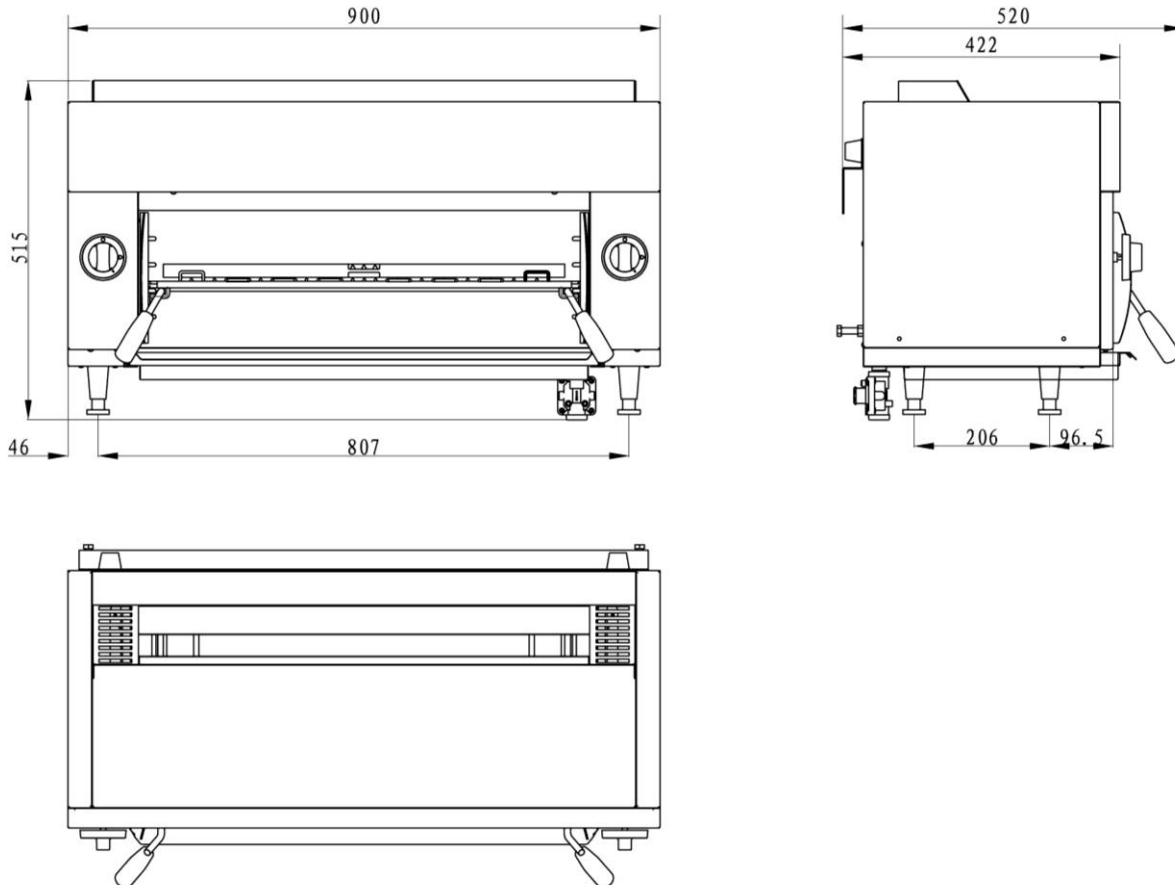
The burner operating pressure is to be measured at the gas control valve outlet test point with two burner operating at 'High' setting. The operating pressure is ex-factory set, through the appliance regulator and should not to be adjusted, However the pressure must be checked during installation to confirm adequate supply pressure is available. (Test point for checking gas pressure is located by removing right side panel. Turn gas supply off before removing test point screw.)

Minimum input of burner: 13MJ for LPG, 13MJ for NG

Dimensions

Dimensions for Gas Salamander

Minimum clearance from grease filter - minimum 600mm - Refer AS/NZS5601 - Gas Installations



Note: Gas Salamander rack can carry a load of up to: 15KG (33 lbf)

Installation

Installation Requirements

NOTE:

- **It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local gas, health and safety requirements.**
- **This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health.**
- **The appliance is to be installed under a grease filter in accordance with AS/NZS5601 - Gas Installations.**

Our Gas Salamanders are designed to provide years of satisfactory service and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas and fire safety.

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

The installation must conform with local codes, or in the absence of local codes, with AS/NZS5601- Gas Installations

Installations must be carried out by authorised persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.

Components having adjustments protected by the manufacturer are only to be adjusted by an authorized service agent. They are not to be adjusted by the installation person.

Step 1: Unpacking

IMMEDIATELY INSPECT FOR DAMAGE

Check equipment and parts for damage.

Report any damage immediately to the carrier and distributor within 24 hours.

Report any deficiencies to the distributor who supplied the appliance within 24 hours.

Step 2a: Install the Legs (option)

A set of four legs is packed with units ordered with legs.

A threaded leg pad is fastened to the base frame at each corner. Each leg has a corresponding mating thread. The leg can be adjusted to overcome a slightly uneven floor.

1. Raise unit sufficiently to allow leg pads and legs to be attached. For safety, "shore up" and support the unit with an adequate blocking arrangement strong enough to support the load.
2. Attach the four leg pads to the bottom of the range using the lock washers and machine screws. The mounting holes are pre-drilled and threaded.
3. Screw the legs into the holes in the centers of the leg pads.
4. Lower unit gently onto a level surface. Never drop or allow the unit to fall.
5. Use a level to make sure that the range surface is level. The legs can be screwed in or out to lower or raise each corner of the range.
6. The appliance is to be secured to the bench to ensure it does not move when the appliance is used.
7. Go on to installation Step 3.

Installation (continued)

Assembly

NOTE:

- This appliance is assembled before delivery except feet and rack.
- This appliance is fitted with adjustable feet to enable the appliance to be positioned securely and level. This should be carried out on completion of the gas connection. Refer to the 'Gas Connection' section.
- IM will be stated that the appliance shall be installed in such a way that side body surfaces are not accessible in the installed position.

Step 3: Location

1. Installation must allow for a sufficient flow of fresh air for the combustion air supply.
2. Installation must include adequate ventilation and exhaust means, to prevent dangerous build-up of combustion products.
3. Any gas burning appliance requires adequate clearance and ventilation for optimum and trouble-free operation. The minimum installation clearances shown below are to be adhered to.
4. Position the appliance in its approximate working position. In accordance with AS/NZS5601 - Gas Installations.
5. All air for burner combustion is supplied from underneath the unit. The legs must always be fitted and no obstructions placed on the underside or around the base of the unit, as obstructions will cause incorrect operation and / or failure of the appliance.
6. Components having adjustments protected by manufacturer are only allowed to be adjusted by an authorized service agent. They are not to be adjusted by the installation person.
7. Do not place any equipment on top of the appliance.
8. The unit should be mounted under an extraction hood in compliance with all local regulations.

In the event that the unit is not mounted under an extraction hood, the installer must ensure that all regulations are met and that there is an unobstructed minimum distance of 750mm from the top surface of the unit to the ceiling, which must be of non-combustible material.

NOTE: Do not obstruct or block the appliance's flue. Never directly connect a ventilation system to the appliance's flue outlet.

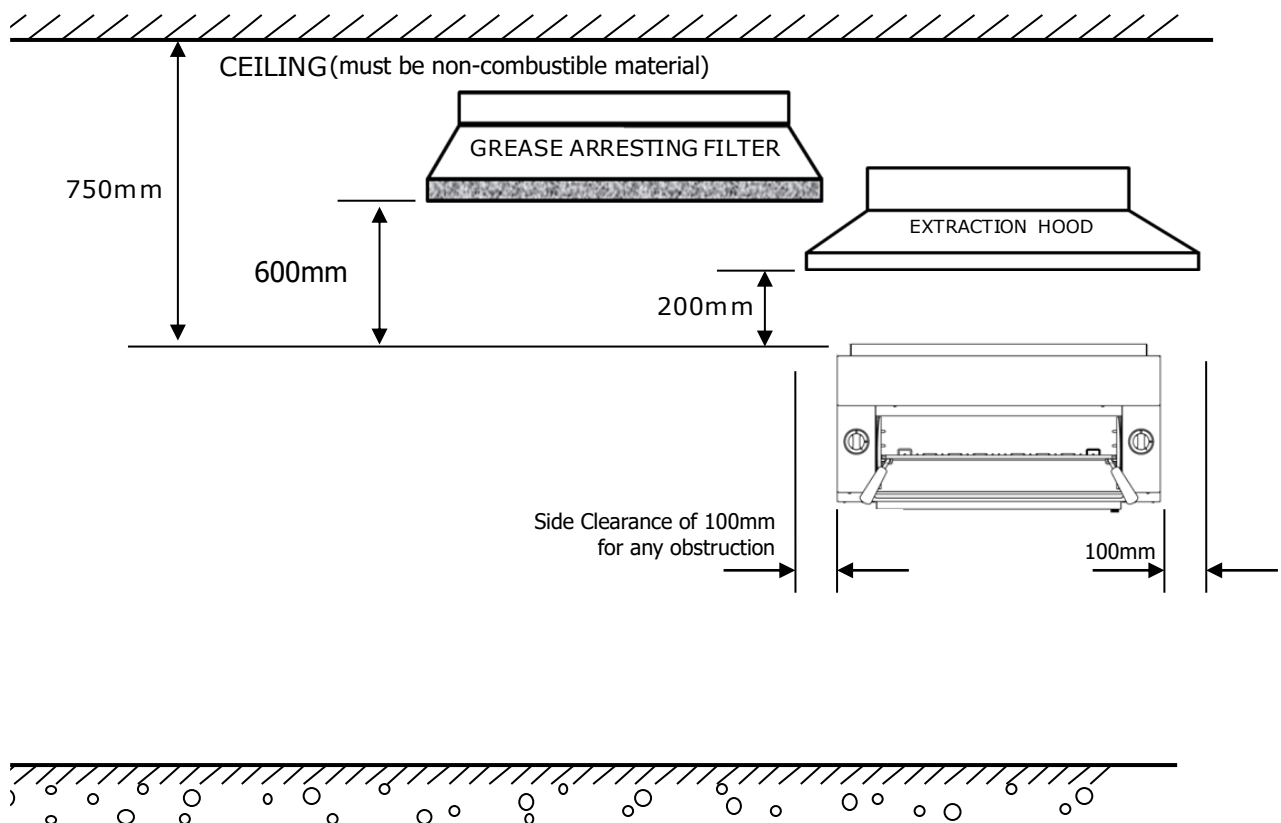
Installation (continued)

Clearances

NOTE: Only non-combustible materials can be used in close proximity to this appliance.

	Combustible Surface	Non Combustible Surface
Left / Right Hand Side	100mm	25mm*
Rear	50mm	30mm
Top Clearance to:		
- Extraction Hood		200mm
- Grease Arresting Filter**		600mm
- Ceiling***		750mm

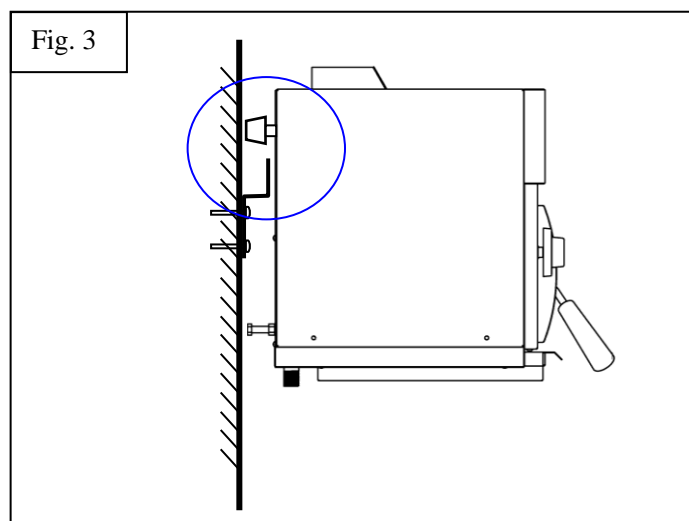
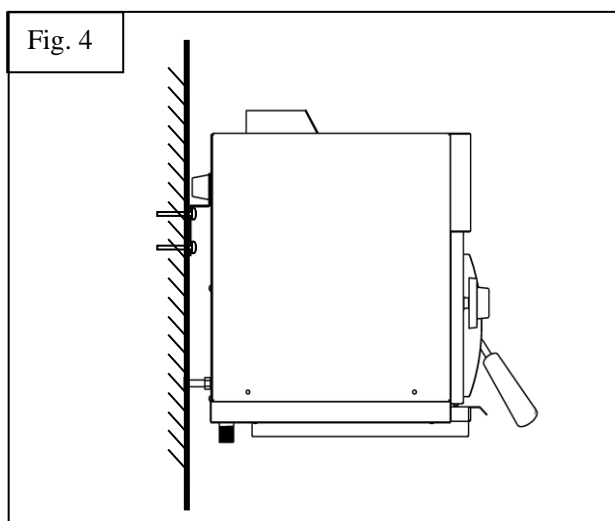
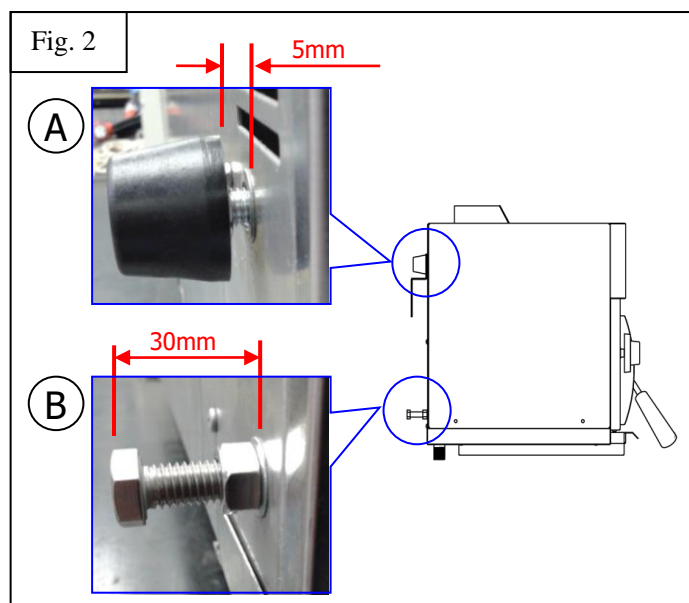
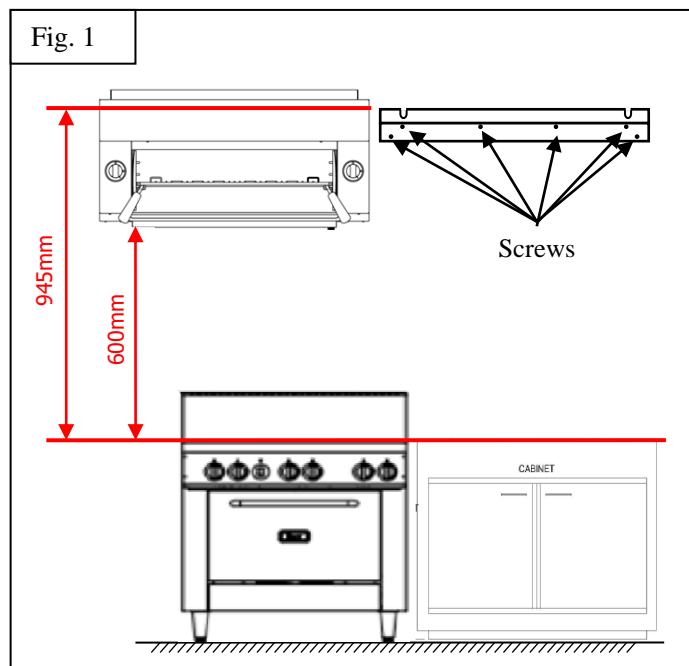
- * **We recommend allowing a clearance of 100 mm on either side of the appliance to allow access to the side panels for servicing purposes.**
- ** **Using the wall mounting accessories provided with this appliance.**
- *** **Top clearances can be reduced where local fire protection system is provided, if allowed by the local regulations.**



Installation (Continued)

Wall Mounting (To Non-Combustible Wall Only)

1. Fix the wall mounting bracket to the wall with six screws, in such a position that the top of the bracket is level and at least 945 mm (38") above any surface beneath the unit. This will ensure that the bottom of the Salamander is at least 600 mm (24") above any surface. Refer to Fig. 1 as an example.
2. Fit the two black plastic spacers to the top rear corners of the unit. Leave them unscrewed by approximately 5 mm. Refer to Fig. 2 (A).
3. Fit the two adjusting screws / bolts into the nut inserts at the bottom rear corners of the unit. These should protrude approximately 30 mm from the rear of the Salamander. Refer to Fig. 2 (B).
4. Lift the Salamander onto the wall bracket, lining up the black plastic spacers on the salamander with the mounting notches in the bracket. Refer to Fig. 3.
5. Lower the Salamander onto the mounting bracket. Refer to Fig. 4.
6. Tighten the black spacers securely and adjust the leveling screws / bolts to ensure that the unit is level. Refer to Fig. 4.



Gas Connection

NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY AN AUTHORISED PERSON.

1. The Gas Salamanders do not require an electrical connection, as they function totally on the gas supply only.
2. It is essential that the gas supply is correct for the appliance to be installed and that adequate supply pressure and volume are available. The following checks should therefore be made before installation:-
 - a. Gas Type required for the appliance is shown in the rating label. Check that this is correct for the gas supply the appliance is being installed for. The gas conversion procedure is detailed in this manual.
 - b. Supply Pressure required for this appliance is shown in the 'Gas supply requirements' section of this manual. Check the gas supply to ensure adequate supply pressure exists.
 - c. Input Rate of this appliance is stated on the Rating label .The input rate should be checked against the available gas supply line capacity. Particular note should be taken if the appliance is being added to an existing installation.

NOTE: It is important that adequately sized piping runs directly to the connection joint on the appliance with as few tees and elbows as possible to give maximum supply volume.

NOTE: Ensure the regulator is converted to the correct gas type that the appliance will operate on. The regulator outlet pressure is fixed ex-factory for the gas type .

3. Correctly locate the appliance into its final operating position and using a spirit level, adjust the legs so that the unit is level and at the correct height.
4. Connect the gas supply to the appliance through the regulator. A suitable jointing compound which resists the breakdown action of propane must be used on every gas line connection, unless compression fittings are used.
5. Check all gas connections for leakages.

WARNING:

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

6. Check that the gas operating pressure.
7. Turn off the mains gas supply and bleed the gas out of the appliance gas lines.
8. Turn on the gas supply and the appliance.
9. Verify the operating pressure remains correct.

Commissioning

1. Before leaving the new installation;
 - a. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
 - Light the Main Burner.
 - Turning 'Off' the Main Burner
 - b. Ensure that the operator has been instructed in the areas of correct lighting, operation, and shutdown procedure for the appliance.
2. This manual must be kept by the owner for future reference and a record of the Date of Purchase, Date of Installation and the Serial Number of the Appliance must be recorded and kept with this manual. (These details can be found on the Rating label, refer to the 'Gas Connection' section).

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

Operation

Operation Guide

CAUTION:

- THIS APPLIANCE IS FOR PROFESSIONAL USE AND IS ONLY TO BE USED BY QUALIFIED PEOPLE.
- ONLY QUALIFIED SERVICE PERSONS ARE TO CARRY OUT INSTALLATION, SERVICING OR GAS CONVERSION OPERATIONS.
- COMPONENTS HAVING ADJUSTMENTS PROTECTED (E.G. PAINT SEALED) BY THE MANUFACTURER SHOULD NOT BE ADJUSTED BY THE USER/OPERATOR.

1. The Gas Salamanders have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is therefore almost impossible, however bad operation practices can reduce the life of the gas salamander and produce a poor quality product. To use this appliance correctly please read the following sections carefully:-
 - Lighting the Burners.
 - Turning off the Burners

1. Lighting the Burners

Flame Failure Protection is incorporated for each burner by way of a thermo-electric system which will shut off the gas supply to that burner in the event that the burner goes out, so that un-burnt gas is not expelled.

1. Select the burner required, depress and turn the corresponding gas control knob anti-clockwise to the 'HIGH' flame position.
2. With the gas control knob depressed, manually light the burner. (It will take about 1 minute to clear the air in pipe during initial use)
3. Release the gas control knob after approximately 10-20 seconds after lighting the burner.
4. Low flame can be achieved by depressing the gas control knob and rotating fully anti-clockwise to the 'LOW' flame position.
5. To achieve simmer control, depress the gas control knob and rotate between the 'HIGH' and 'LOW' positions to achieve the temperature required.

2. Turning 'OFF' the Main Burners / Pilots

1. To turn off the main burner, rotate the gas control knob clockwise to the stop position. Then rotate the gas control knob clockwise to ' I ' position with the knob depressed, the main burner will extinguish.

Operation (Continued)

CAUTION

The space between the legs at the bottom admits combustion air. DO NOT BLOCK THIS SPACE.

Do not permit fans to blow directly at the unit. Wherever possible, avoid open windows next to the units' sides or back. Avoid wall type fans which create air cross-currents within a room.

It is also necessary that sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmospheric pressure will occur, affecting operation and causing undesirable working conditions.

A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the unit is installed, and will leave the unit independent of changing draft conditions.

All valves must be checked and lubricated periodically. This must be done by an authorized service representative in your area.

Note:

Please wait at least 15 seconds to restart the main burners to maintain the best function of the thermostat valve after turning off the main burners.

IMPORTANT

Should any abnormal operation like;

- ignition problems,
- abnormal burner flame,
- burner control problems,
- partial or full loss of burner flame in normal operation, be noticed, the appliance requires IMMEDIATE service by a qualified service person and should not be used until such service is carried out.

Cleaning and Maintenance

INITIAL CLEANING:

Prior to operating your new salamander, thoroughly wash the exterior with a mild detergent or soap solution. Do not use abrasive cleaners, since this might damage the cabinet finish. If the stainless steel surfaces become discolored, scrub by rubbing only in the direction of the finished grain.

When the salamander is first heated, it will smoke until oil used in manufacturing, preservation and dust from storage and shipping are burned off. An hour at "max." on all burners is usually sufficient.

DAILY CLEANING:

Remove, empty, and clean grease drawers and dirt trays.
Clean griddle drain chutes.

VENT SYSTEM

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

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.

STAINLESS STEEL SURFACES

1. To remove normal dirt, grease and product residue from stainless steel that operates at LOW temperature, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth.
2. To remove grease and food splatter, or condensed vapors, which have BAKED on the equipment, apply cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing 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 sourcing pads or STAINLESS sourcing 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 SOURCING 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.

To remove heat tint- Darkened areas 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 sourcing pads or a STAINLESS sourcing pad in combination with a powered cleanser. Heat tint action may be lessened by not applying, or by reducing heat to equipment during slack periods.

Do not waste gas and abuse equipment by leaving all burners "FULL ON", if not required. During idling periods, adjust burner valves to keep top warm. Re-adjust burner valves as required for periods of heavy loads.

NOTE:

- Let the unit and the oil in the drip tray cool down first before performing any maintenance or cleaning activities.
- If the gas Salamander usage is very high, we recommend that the weekly cleaning procedure is carried out on a more frequent basis.
- Ensure that protective gloves are worn during the cleaning process.
- DO NOT use harsh abrasive detergents, strong solvents or caustic detergents as they will damage the grate and burners.
- DO NOT use water on the cooking grid while they are still hot as warping may occur. Allow these items castings to cool and remove for cleaning.
- Parts protected by the manufacturer or his agent are not to be adjusted by the installer, unless the installer is an authorized service agent

Adjustments





Warning: Adjustments and service work may only be performed by a qualified technician who is experienced in, and knowledgeable with, the operation of commercial cooking equipment. However, to assure your confidence, contact your authorized service agency for reliable service, dependable advice and other assistance, and of genuine factory parts.

In case of problems in operation at initial installation, check type of gas and manifold pressure and compare information listed on the serial plate.

CONVERTING FROM ONE GAS TYPE TO ANOTHER

1. Shut-off the main isolation valve and follow the lock-out/tag-out procedure.
2. Remove the left side panel and right side panel.
3. Replace the burner injectors. See the parts list or Gas Specification Table below.
4. Adjust the gas supply pressure, and convert the gas regulator.
5. Change rating label, warning label,

GAS SPECIFICATION TABLE

		Natural Gas	ULPG
Single burner Heat		16MJ/Hr	16 MJ/Hr
Heat Total		32 MJ/Hr	32 MJ/Hr
Burner Operating		1.0 kPa	2.75kPa
Supply Pressure		1.13 kPa	2.75 kPa
Gas Connection		¾" BSP Male	¾" BSP Male
Burner Injector Orifice#		#185	#109
			
Set-up of converter			
Low Flame	Size	Ø0.65mm	Ø0.65mm
	Adjustment	Only if necessary	Only if necessary

CAUTION: Please replace the corresponding warning label that shows the gas type operated when the qualified person will convert to another gas in order not to cause death or injury or damage.

TROUBLESHOOTING

Consult the following table:

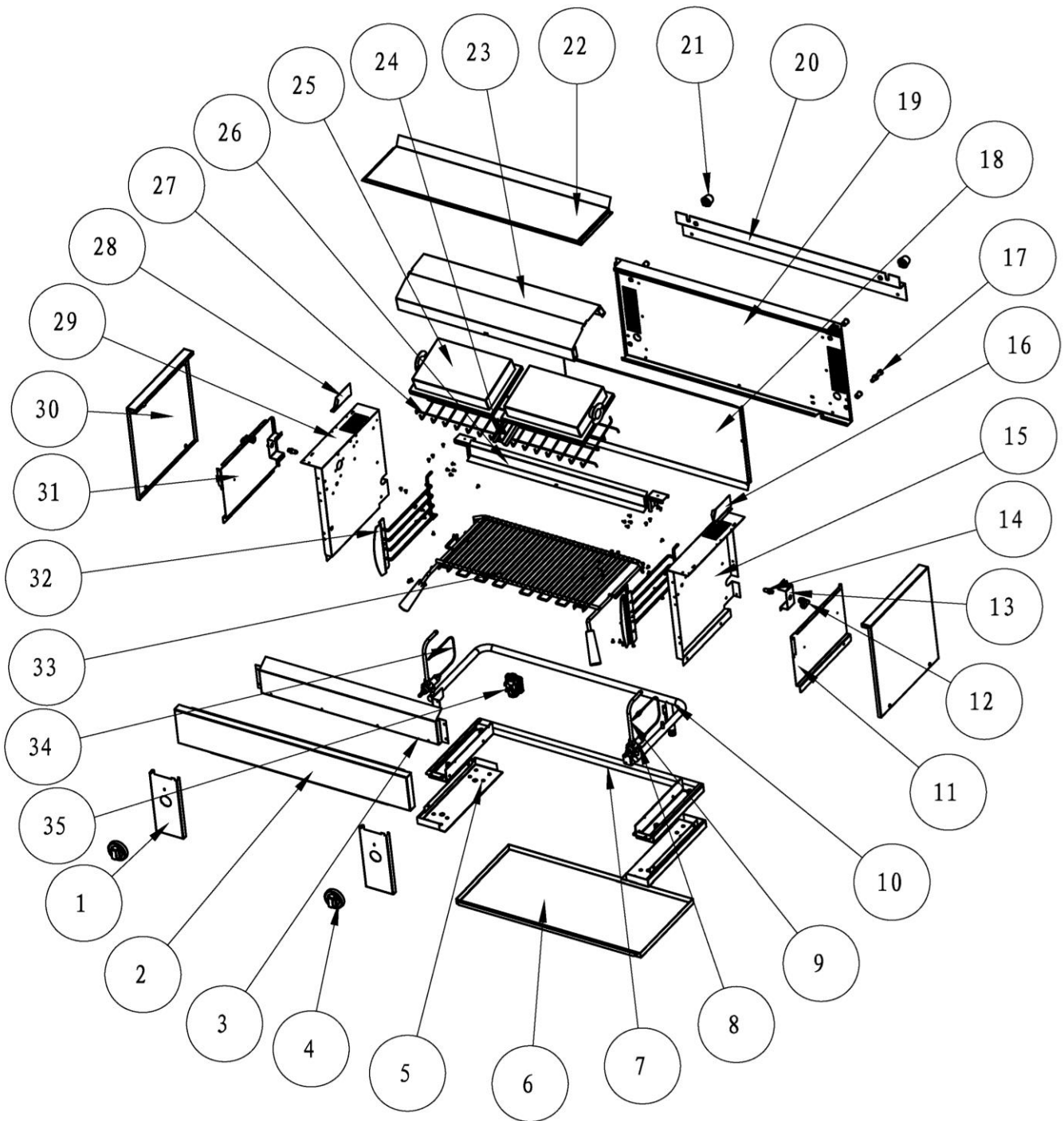
Problem	Cause	Remedy
Burners in the unit will not turn "ON"	Main gas supply to unit is "OFF"	Ensure that the main gas supply to the unit is "ON"
	Not enough gas pressure.	Ensure that the gas line has enough gas pressure. Ensure that the gas tanks are not empty.
	Clogged or blocked burner injector orifice.	Call your authorized service agent.
	Thermocouple connection to the gas valve is loose or too tight.	Call your authorized service agent.
	Faulty thermocouple.	Call your authorized service agent.
	Faulty gas valve.	Call your authorized service agent.
Only one burner will not turn "ON"	Clogged or blocked burner injector orifice.	Call your authorized service agent.
	Thermocouple connection to the gas valve is loose or too tight.	Call your authorized service agent.
	Faulty thermocouple.	Call your authorized service agent.
	Faulty gas valve.	Call your authorized service agent.
Two burners produce excessive carbon deposits	Incorrect gas type supplied to unit.	Ensure that the gas type supplied to the unit is correct based on the rating label. Refer to the Gas Specification on Page 13.
Only one burner in a unit produce excessive carbon deposits.	Incorrect injector orifice installed.	Ensure that a correct injector orifice is installed on the unit. Refer to Gas Specification Table on Page 13 of this manual
Flame comes out from the flue.	Incorrect gas type supplied to unit.	Ensure that the gas type supplied to the unit is correct based on the rating label. Refer to the Gas Specification on Page 13.
	Incorrect injector orifice installed.	Ensure that a correct injector orifice is installed on the unit. Refer to Gas Specification Table on Page 13 of this manual
Flashback or backfire – when the flame burns near the injector and with a sound like a blow torch.	Crack on the burner ceramic.	Call your authorized service agent.

Replacement Parts**IMPORTANT:**

Only genuine authorized replacement parts should be used for the servicing and repair of this appliance. The instructions supplied with the parts should be followed when replacing components. For further information and servicing instructions, contact your nearest authorized service branch.

When ordering replacement parts, please quote the part number and the description listing below. If the part required is not listed below, request the part by description and quote model number and serial number which is shown on the rating plate.

Explosion drawing



Spare Parts List

NO.	DESCRIPTION	CODE	QTY
1	Left Control panel	20710.6046	1
	Right Control panel	20710.6347	1
2	Front cover	20710.6346	1
3	Front insulation	20710.6204	1
4	Knob	20603.6015	2
5	Side bottom	20710.6044	2
6	Oil tray	20710.6111	1
7	Support assy	20303.6010	1
8	Safety valve	10208.6036	2
9	Main pipe assy	22201.6212	2
10	Manifold assy	20710.6195	1
11	Right insulation	20710.6202	1
12	L-connector	10203.6031	2
13	Orifice holder	20708.6162	2
14	Orifice NG	10208.6065	2
	Orifice Propane and ULPG	10208.6066	2
15	Right inner panel	20710.6209	1
16	Upper right plate	20710.6050	1
17	Feet2	10209.6014	2
18	Back inner plate	20710.6205	1
19	Back panel	20710.6203	1
20	Back hold plate	20708.6161	1
21	Feet1	10704.6173	2
22	Top cover	20710.6048	1
23	Upper inner1	20710.6206	1
24	Burner protect connector	20710.6051	1
25	Infrared burner	10206.6098	2
26	Upper inner2	20710.6207	1
27	Burner protect	10401.6065	2
28	Upper left plate	20710.6049	1
29	Left inner panel	20710.6208	1
30	Side panel	20710.6045	2
31	Left insulation	20710.6201	1
32	Rack support	20710.6197	2
33	Rack	10401.6085	1
34	Thermocouple	10101.6014	2
35	Regulator	10208.6096	1

PLEASE RETAIN THE MANUAL CAREFULLY FOR REFERENCE

WARNING

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

NOTICE

Under warranty period of the appliance, All the part must be replaced by authorized service provider which approved by Middleby, If not, the warranty may be void.

NOTICE

Any parts that aren't made by MERCURY may void warranty.

NOTICE

Middleby and manufacturer of Middleby keep the right to modify the product.

MERCURY

Middleby Australia
211-217 Woodpark Road, Smithfield NSW 2164
1800 013 123
+61 2 9604 7333

V1.Rev1 09-23