

Electric Salamander Broilers



Models: 177SAL17M, 177SAL23M

04/2021

Please read and keep these instructions. Indoor use only.

Index

Features	2
Featured Items	3
Product Specifications	3
Installation	4
Operation	4
Cleaning and Maintaining	5
Troubleshooting	5
Wiring Diagrams	6
Exploded Parts Diagram	7
Limited Service Warranty	8

WARNING

- Do not touch any hot surfaces
- Do not immerse unit, cord or plug in liquid at any time
- Unplug cord from outlet when not in use and before cleaning
- Plug only into a grounded electrical outlet of appropriate voltage
- Do not operate unattended
- Do not use this unit for anything other than intended use
- Do not use outdoors
- Always use on a firm, dry and level surface at least 12" from walls or any other obstruction
- Do not use if unit has a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner
- Keep children and animals away from unit
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only.
- Ensure that the designated power supply is adequate for continual usage
- For your safety, do not put or store any flammable liquid, gas or other objects around the product.
- This product should be handled carefully and should not be turned upside down to prevent from damage both outside and inside during transportation.
- This item is not meant for residential use. This is a commercial piece of equipment.
- When the product is in use, do not tilt it.

Features

1. Adjustable upper housing and laser engraved 1-5 height markings on the back wall for replicable cooking results
2. Durable stainless steel construction with polished reflectors on the upper housing to help reflect heat toward the cooking area
3. Cool-touch bakelite handles for safely adjusting the position of the elements and cooking tray
4. Independently controlled heating elements with infinite control(s) (hi-med-low) and 15-minute audible timer(s)
5. Versatile application with removable stainless steel drip tray, cooking grate, and cast iron griddle (sold separately)
6. Non-slip rubber feet and 4' long power cord

Companion Items

176CIG2095 *(sold separately)*

Choice 16½" x 9½" Pre-Seasoned
Reversible Cast Iron Griddle and
Grill Pan with Handles



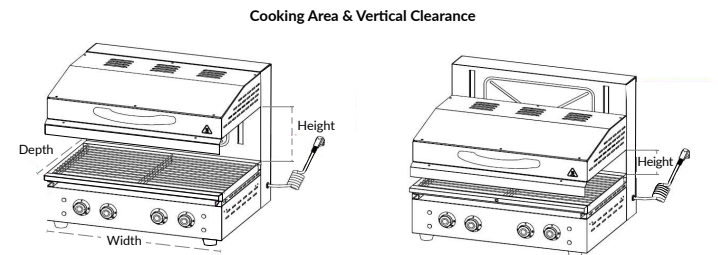
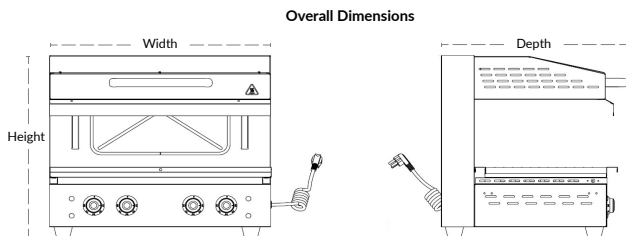
471ALMSZ11 *(sold separately)*

Choice 11½" x 8"
Oval Aluminum
Sizzler Platter




Product Specifications

Item Number	177SAL17M	177SAL23M
Wattage	2290/3050W	3450/4000W
Voltage	208/240V	208/240V
Amps	12.7 A	16.7 A
Hertz	60Hz	60Hz
Outlet	6-20P	6-20P
Overall Dimensions	17.7" W x 20.5" D x 20.9" H	23.6" W x 20.5" D x 20.9" H
Cooking Area	17¼" W x 12½" D	23¼" W x 12½" D
Vertical Clearance	2¼" to 7¾"	2¼" to 7¾"
Weight	85 lb.	108 lb.
Packaging Weight	88 lb.	112 lb.
Certifications	CE, ETL Safety & Sanitation	CE, ETL Safety & Sanitation



Installation

1. Remove unit from box and make sure all plastic, tape and packing materials are removed.
2. Attach heat deflector to the front of the unit using the (2) screws included.
3. Place the unit on a flat, level, and secure surface with at least 12" of open space around all sides.
4. Check to make sure the outlet of the correct voltage for this item (208/240V) is near. Do not use an extension cord, this item must be plugged directly into an outlet.

 **WARNING:** HOT SURFACE! Risk of burns! Please follow the safety instructions below.

- The surface of the device becomes hot during operation. The temperature of the device remains high for some time after the device has been switched off. Do not grip heating elements or touch any surfaces of the device. Use a designated handle to operate the device.
- You can transport or clean the device only when it has cooled down completely.

Operation

1. Plug the unit into an outlet of the appropriate voltage. When the unit is plugged in the green power light will turn **ON**.
2. Turn the infinite control dial clockwise and set the desired temperature, at this time the orange indicator light will turn **ON** to indicate the heating element is **ON**. Allow your unit to pre-heat.
3. Using the bakelite knob, slide out the cooking tray and either place your food directly onto the cooking grate, use a pan to hold the food, or replace the cooking grate with a cast iron griddle (sold separately) and place your food onto it. We recommend using sizzle platter, plate, pan or cast iron griddle for easy clean up.
4. Using the bakelite handle, lower or raise the upper housing to the desired cooking height.
 - a. Use the laser engraved 1-5 height markings on the back wall for repeatable cooking results.
5. To adjust the intensity of the heat you can lower the upper housing closer to the food for faster cooking results.
 - a. Please remember to use the cool-touch bakelite handle when lowering or raising the upper housing as the metal will get hot.
6. Use the 15-minute timer to set desired cooking or warming time.
 - a. These are audible timers and do not turn **OFF** the machine.
7. When the food has finished cooking, raise the upper housing, slide out the cooking tray, and safely remove the food from the cooking grate.
8. When your unit is not in use, we recommend you set it to **LOW** to maintain residual heat and to reduce pre-heat time for next use.

NOTE: For 177SAL23M, the model with two infinite control dials, you can operate the left and right thermostats independently from one another.

Cleaning and Maintaining

CLEANING - NOTE: To maintain cleanliness and increase service life, this item should be cleaned daily. Do not immerse the unit in water or any other liquid, if liquid enters the electrical compartment it may cause a short circuit or electrical shock.

1. Before cleaning or attempting to move this item, turn off, unplug and let the unit cool completely.
2. Clean the appliance with a damp cloth using water and soap or detergents, provided that they are not acidic or abrasive. If the electric salamander is very dirty, use a synthetic scrub sponge.
 - a. Note: Do not rub the appliance with steel wool pads as they could leave rust stains.
 - b. We recommend using Noble Chemical's Spiffy Shine metal polish to clean and polish the outside of your electric salamander. This gentle cleanser is safe to use and doesn't contain any harsh abrasives.
 - c. Never use direct water jets to clean the appliance because this could result in water entering into it and damaging it.
3. Rinse it off with clean water and wipe the entire unit with a clean soft cloth until it is completely dry.
4. The stainless steel drip tray and cooking grate can be removed for easier cleaning.
 - a. Remove screws from front left-side and front right-side of the tray.
5. If soap or chemical cleaners are used, be sure they are completely rinsed away with clean water immediately after cleaning. Chemical residue could damage or corrode the surfaces of the unit.

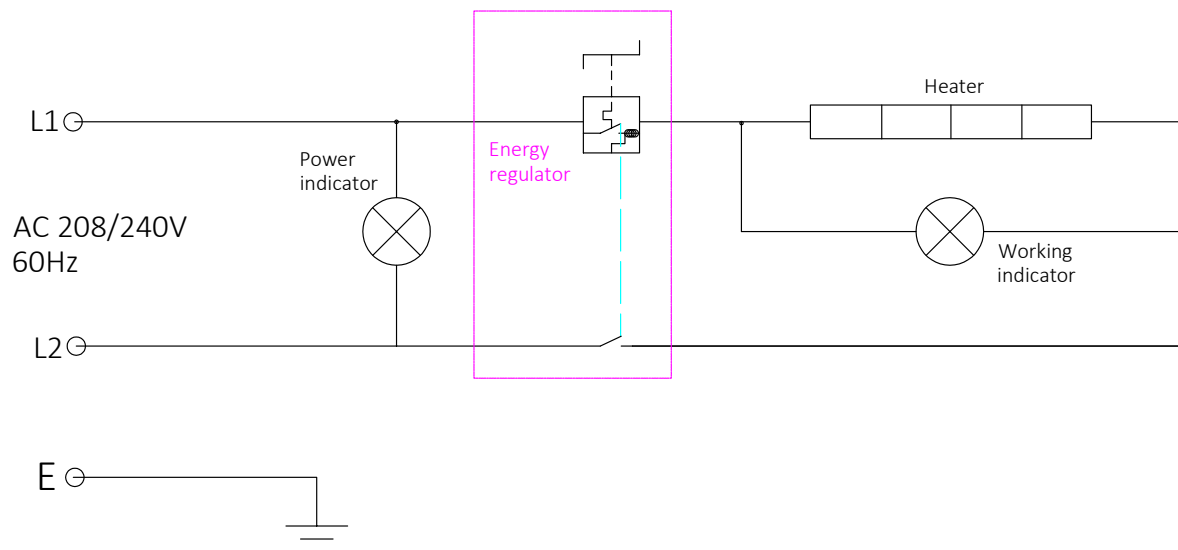
To avoid serious injury or damage, never attempt to repair or replace a damaged power cord yourself.

Troubleshooting

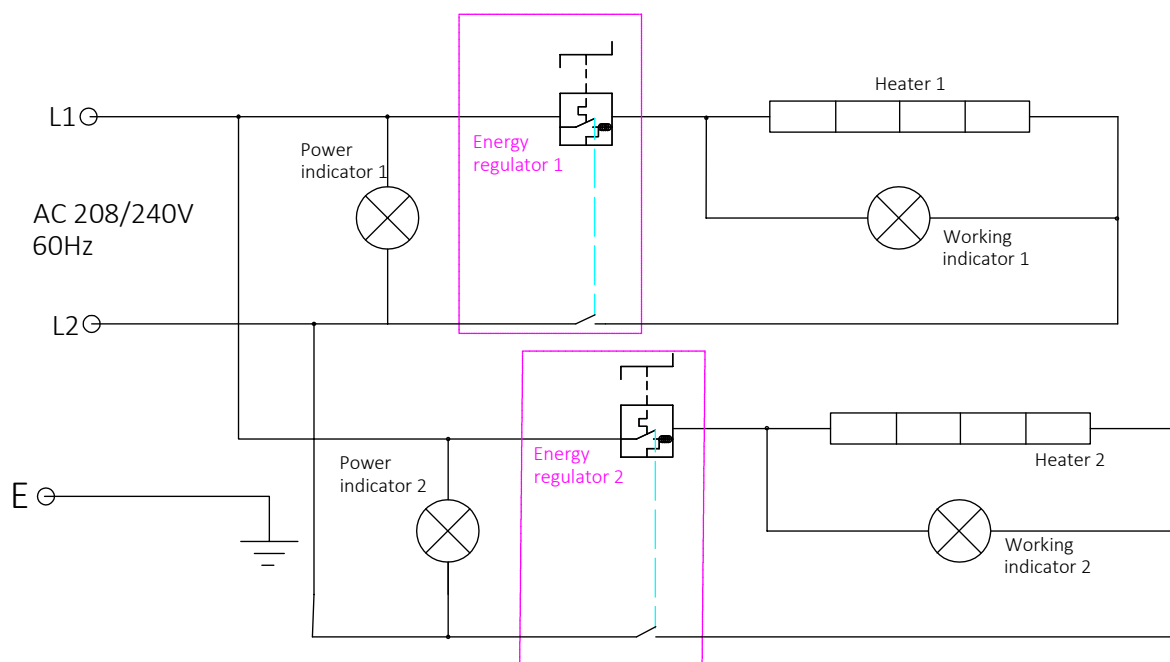
Problem	Possible Causes	Action
The power indicator does not turn on	Not a good connection to the outlet or the fuse has blown or the indicator light is broken	Check the outlet connection or fuse box. If the indicator light is broken, replace the light.
Heating element turns on but cooking indicator light is off	Either the indicator light is malfunctioning or the circuit connection is loose	Replace the indicator light or reconnect the wiring at the loose point
The heating elements do not work	Either the heating elements are broken or the thermostat is malfunctioning	Replace the heating element or thermostat
The upper housing is stuck	Either there is something stuck in the track or something's broken	Remove the back panel and look for something blocking the movement or a broken part

Wiring Diagrams

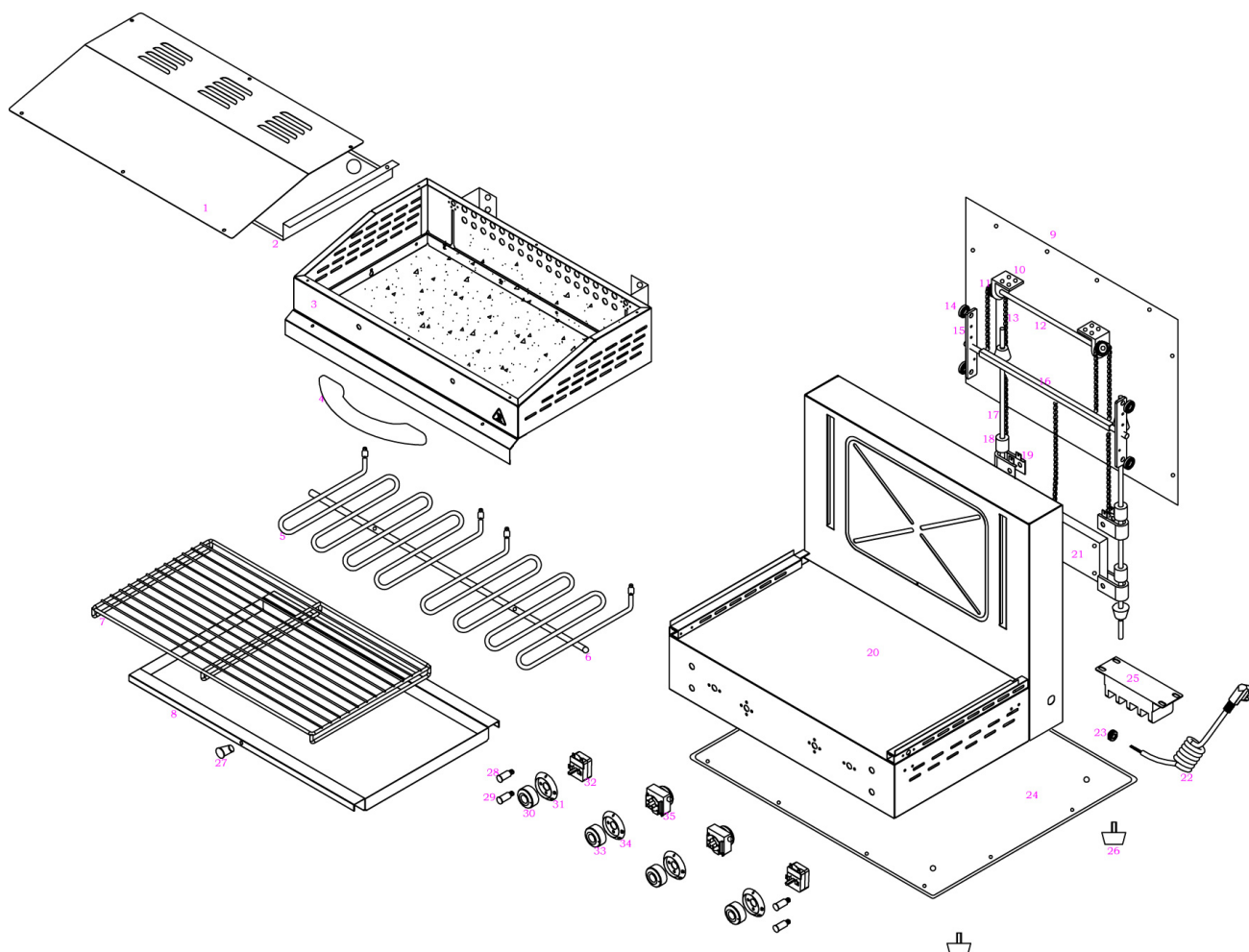
177SAL17M



177SAL32M



Exploded Parts Diagram



NO	Name	177SAL17M (pcs)	177SAL32M (pcs)
1	Top-cover	1	1
2	Heat-insulation plate	1	1
3	Top body	1	1
4	Handle	1	1
5	Heater	1	2
6	Heater support	1	1
7	Grid	1	1
8	Oil collector	1	1
9	Back plate	1	1
10	Gear fixer	2	2
11	Gear	2	2
12	Shaft of thje Gear	1	1
13	Chain(2pcs for top,1pc for bottom)	3	3
14	Wheel	4	4
15	Wheel fixer	2	2
16	Moving-shaft	1	1
17	Rail	2	2
18	Guide bushing	2	2

NO	Name	177SAL17M (pcs)	177SAL32M (pcs)
19	Guide bushing fixer	2	2
20	Main Body	1	1
21	Balance block steel	1	1
22	Power cord	1	1
23	Power cord fixer	1	1
24	Bottom plate	1	1
25	Terminal block	1	1
26	Feet	4	4
27	Handle of the Oil collector	1	1
28	Indicator lamp 1	1	2
29	Indicator lamp 2	1	2
30	Knob of the energy regulator	1	2
31	Knob base of the energy regulator	1	2
32	Energy regulator	1	2
33	Knob of the timer	1	1
34	Knob base of the timer	1	1
35	Timer	1	2

Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within **1 year** from the **date of delivery** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of delivery.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.