OWNERS MANUAL
INSTALLATION, OPERATION, & MAINTENANCE INSTRUCTIONS

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RETHERMALIZER

All Imperial Mfg. Co. equipment is manufactured for use with the electrical specified on the rating plate and for installation in accordance with ANZI Z223.1/NFPA 54 (latest edition).

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.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE

IMPORTANT

Installing, Operating and Service Personnel:

Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes. Operation of the equipment should be performed by qualified or authorized personnel who have read this manual and are familiar with the function of the equipment. Service of the equipment should be performed by qualified personnel who are knowledgeable with Imperial Ranges.

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected & crated carefully by skilled personnel before leaving factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

1. Visible loss or damage: Note on freight bill or express delivery and have signed by person making delivery.
2. File claim for damages immediately: Regardless of extent of damages.

Concealed loss or damage: If damage is noticed after unpacking, notify transportation company immediately and file "Concealed Damage" claim with them. This should be done within fifteen (15) days from date delivery is made to you. Retain container for inspection.

INSTALLATION INSTRUCTIONS:

The rethermalizer should be placed in an area which is free from drafts and accessible for proper operation and servicing. The area around the rethermalizer must be kept clear of combustible materials.

CLEARANCE	COMBUSTIBLE	NON-COMBUSTIBLE
Sides	0”	0”
Rear	0”	0”
Floor	0”	6”

RATING PLATE:

Before making any connections to the rethermalizer, check the rating plate to be sure the rethermalizer specifications concur with the voltage to be supplied to the rethermalizer. The rating plate is located on the inside of the door.

Information on this plate includes model and serial numbers. When communicating with the factory about a unit or requesting special parts or information, this data is essential for proper identification. Other information on this plate is the input of elements.

If a faucet or water fill option is equipped on your appliance connections to a potable water supply will be required. If a single water connection is required it is recommended that the appliance is connected to hot water supply. This will greatly decrease the time it takes for the appliance to reach operating temperature. Water hardness should contain no more than 2.0 grains/gallon. The pH level should be between 6.5 and 8.0 these conditions can be obtained with the use of a properly maintained water softener. The incoming water pressure should be between 20 Psi to 60 Psi. For higher pressures, a high-pressure regulator must be installed to inlet plumbing to avoid damage caused by water hammer. The maximum allowable incoming water temperature is 180°F.

WARNING
When water is at a high temperature and high pressure, excessive splashing of hot water may occur that could result in injury.

After the appliance has been properly installed as described in the installation section of this manual, it will need to be adjusted to ensure that it will perform as designed. A qualified person must perform these adjustments.

The installation of the rethermalizer must conform with local codes, or in the absence of local codes, with the National Fuel Code, ANSI Z223.1/NFPA 54.

Imperial rethermalizer is equipped with line voltage system.

VENTILATION:

Proper ventilation is very important for the proper function of your rethermalizer as well as to remove unwanted vapors. To keep your warranty in force, a proper ventilation system must be employed.

LEVELING:

After setting in position, level the rethermalizer front to back and left to right. If it is not leveled, the rethermalizer may not function properly.

FILLING THE APPLIANCE

It is recommended that the tank is filled with hot water. This will greatly decreases the time it takes for the appliance to reach operating temperature.

Refer to the following procedure to fill the cook tank prior to operation.

1. Ensure that the drain valve is closed
2. Fill the tank with water until the water reaches the water level line(s).

TANK CAPACITY

MODEL	CAPACITY
IRTC-16-E	(45.5 LITERS)
IRTC-32-E	(60.5 LITERS)

WARNING
WATER MUST COMPLETELY COVER THE HEAT TUBES AT ALL TIMES WHILE APPLIANCE IS ON. THE UNIT MAY GET HOT ENOUGH TO SET NEAR BY MATERIALS ON FIRE. KEEP THE AREA AROUND THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.

CAUTION
THIS APPLIANCE IS NOT DESIGNED FOR COOKING WITH OIL. FILL WITH POTABLE WATER ONLY.

WARNING
Hot water and hot surfaces can cause severe burns. Use caution when operating the rethermalizer. Do not attempt to move the rethermalizer filled with hot water. Do not go near the area directly above the flue when rethermalizer is in operation. Severe burns may be caused. The unit is designed to drain to a floor drain.

OPERATION INSTRUCTIONS

PREPARATION FOR USE: New units have a coating of oil on the interior of the vessel. Remove this coating with hot soapy water, washing soda, or any other grease dissolving liquid. Rinse thoroughly and drain until all residues are removed. Wipe dry. Clean the baskets and crumb screen.

COMPLETE SHUTDOWN

1. If the appliance is equipped with a controller it should be turned “OFF”. If the controller has an ON/OFF button, press and hold the button until the controller is off.
2. If the appliance is equipped with an ON/OFF switch, turn it to the OFF position.
3. Turn thermostat to “OFF” position.
4. The appliance is now completely shut down and can be cleaned if desired.

CLEANING:

For continued performance efficiency and longevity of your rethermalizer it is essential to carry out a good maintenance program.

DAILY

1. Drain and flush vessel thoroughly ensuring to rinse all salts from vessel.
2. Remove and wash thoroughly all “loose” parts (basket hanger, baskets, crumb screens, etc.)
3. Wipe clean all exterior and interior accessible surfaces and parts.
4. If rethermalizer is under heavy use, replace water more often during the day.

WEEKLY

1. Shut down the rethermalizer by turning off the power supply, where applicable.
2. Drain the rethermalizer. Flush out sediments at the bottom of the vessel with water.
3. Close the drain valve and fill the vessel with a mixture of boil-out solution and water.
4. When the solution starts to boil, turn off the thermostat and let the vessel soak to soften.
5. Drain off solution, scrub the insides with brush and rinse thoroughly.
6. Repeat the cleaning procedure, if necessary.
7. Refill with clean water.

STAINLESS STEEL:

All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day. DO NOT USE steel wool. Abrasive cloths, cleansers or powders to clean stainless surface! If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper. DO NOT USE a metal knife, spatula, or any other metal tool to scrape stainless steel! Scratches are almost impossible to remove.

PREVENTIVE MAINTENANCE:

Periodically have a qualified service personnel check and adjust all the control components.

CHECKING AND CALIBRATING THERMOSTAT

CHECKING:

1. Fill the vessel with water up to the “water level” marking.
2. Turn the thermostat and set @ 200°F.
3. Set a thermometer in the water and let the rethermalizer cycle few times before reading the thermometer.
4. If the temperature differential between the thermostat and the thermometer is more than 5°F, recalibrate the thermostat.

REMOVAL AND REPLACEMENT OF PARTS

The following should be performed by a qualified technician.

THERMOSTAT/HI-LIMIT:

1. Drain vessel. Unscrew and remove the bulb holding down the bracket. Unscrew the nut at the vessel bottom.
2. Pull the bulb out from underneath. Pull the thermostat knob out. Unscrew the thermostat/hi-limit from the mounting bracket. Reverse the procedure to install.

FOR SERVICE OR ORDERING PARTS:

Have the following information ready before contacting for service or ordering.

1. Model number and serial number of the rethermalizer
2. Part name and the corresponding part number. Contact the factory service department at (951)281-1830 or FAX (951)281-1878 or any factory authorized service agency and/or parts distributors