



operator manual

Insta-Therm
model IT-18

This document includes:

- Safety Notices
- Specifications
- Installation Instructions
- Operating Instructions
- Cleaning Instructions
- Warranty Statement

P/N: 2000052
Revision: C



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BEFORE INSTALLATION

Upon receipt of this unit, immediately unpack and remove any protective packaging to inspect for possible concealed shipping damage. If unit is found to be damaged, save all packing materials and contact your delivery carrier within five (5) days. If there is apparent damage:

In U.S.A. and Canada: Arrangements should be made to file a claim against the carrier as Interstate Commerce Regulations require that the claim must be initiated by the consignee.

In Other Countries: Freight terms will be developed and extended on an individual basis.

Failure to follow these instructions will negate Merco's or your ability to file claims and receive compensation for shipping damage.

SITE PREPARATION



WARNING: KEEP THIS UNIT FREE AND CLEAR OF COMBUSTIBLE MATERIALS. DO NOT PLACE THIS UNIT ON A COMBUSTIBLE SURFACE!

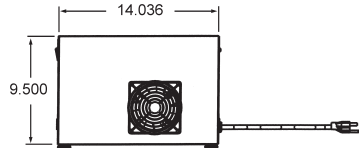
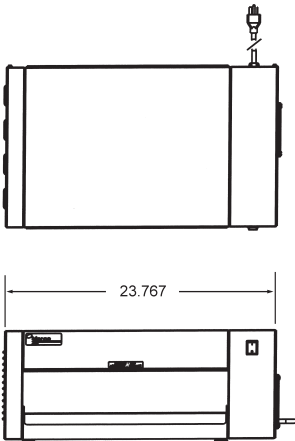
Choose a well-ventilated location. Place the unit on a non-combustible table or counter capable of supporting the weight of the unit. The power supply must be in accordance with the specifications on the data plate located on the rear of the unit. It should be installed on a dedicated service line with no other equipment on the circuit. The unit must be positioned so that the units' plug is accessible. (For CE units only, if the power cord is damaged it should only be replaced by the manufacturer or an Authorized Service Agent during the warranty period.)

ELECTRICAL SPECIFICATIONS

PART NO.	MODEL	VOLT	HZ.	WATTS	AMPS	PHASE	CORD/PLUG	WEIGHT
16001*	IT-18	208	60	2340	11.25	Single	6' NEMA 6-20P	47 lbs. / 21.3 kg.
16003**	IT-18	230	50	2280	9.91	Single	CEE 7/7	47 lbs. / 21.3 kg.
16005	IT-18	208	60	2340	11.25	Single	6' NEMA 6-20P	47 lbs. / 21.3 kg.

* 50% Stand-by Energy Saving Mode.

** CE Approved Unit.



INSTALLATION

1. Insure the electrical circuit used to supply electricity to the unit has the same voltage rating as indicated on the data plate.
2. Place unit on an appropriate bench or table.
3. Plug cordset into receptacle.

OPERATING INSTRUCTIONS

Plug unit into appropriate electrical outlet and turn unit on. Place food item in the heating chamber. The weight sensitive base will activate the heating elements and begin heating food. Watch food and remove when desired. NOTE: DO NOT leave food unattended while it is in heating chamber as elements will continue to heat and could burn food items. USE EXTREME CAUTION WHEN REMOVING ITEMS FROM HEATING CHAMBER AS THEY WILL BE EXTREMELY HOT! It is recommended that a heat pad or paddle be used when removing items from heating chamber.



DANGER: DO NOT PLACE HANDS INSIDE THE HEATING CHAMBER WHILE UNIT IS IN OPERATION. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY!



CLEANING AND MAINTENANCE



WARNING: ALLOW UNIT TO COOL SUFFICIENTLY TO THE TOUCH BEFORE ATTEMPTING ANY CLEANING PROCEDURES.



CAUTION: Heater elements must not be handled with bare hands. Oil or grease residue on the quartz tube may result in premature failure of the element. Gloves or some other means of protecting the elements must be used during handling.



CAUTION: The following cleaning instructions must be carried out to insure the satisfactory performance of the unit. Neglecting to follow these procedures may result in reduced reliability and may void the warranty.

DAILY CLEANING

1. Upon completion of daily use, unplug the unit from its power source.
2. Use a soft cloth or sponge, dampened with warm soapy water, to wash the inside and outside of the appliance. Airflow openings should be inspected and any blockage should be removed.
NOTE: DO NOT FLOOD THE UNIT WITH CLEANING FLUID OR WATER!



WARNING: Do not allow cleaning solution or water to touch the heating elements located inside the upper portion of the heating chamber! Heating elements do not need cleaning!

3. Rinse using a cloth dampened with clean water, then dry.

LABEL DEFINITIONS



CAUTION HOT SURFACES



PROTECTIVE EARTH GROUND



EQUIPOTENTIALITY GROUND



EARTH GROUND

LIMITED WARRANTY FOR COMMERCIAL PRODUCTS

LIMITED WARRANTY

Merco/Savory LLC, ("Merco") warrants this product to be free from defects in material and workmanship for a period of:

- One (1) year from the date product is installed or eighteen (18) months from the date of shipment from our facility, whichever comes first.
- Heating Elements only – two (2) year warranty against burnout (excluding breakage) from date of shipment from our facility.
- Quartz Heating Elements only – ninety (90) day warranty against burnout (excluding breakage) from date of shipment from our facility.
- Hot Food Server products only – one (1) year labor, two (2) years parts from the date of shipment from our facility.

During the warranty period, Merco shall, at Merco's option, repair, or replace parts determined by Merco to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services. The foregoing shall be the sole obligation of Merco under this Limited Warranty with respect to the equipment, products, and services. With respect to equipment, materials, parts and accessories manufactured by others, Merco's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. Merco shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Merco manufactured products.

WHO IS COVERED

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, de-liming, broken glass, etc.
- Failures caused by improper or erratic voltages
- Improper or unauthorized repair
- Changes in adjustment and calibration after ninety (90) days from equipment installation date
- This Limited Warranty will not apply to any parts subject to damage beyond the control of Merco, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of Merco.
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by Merco when such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs, or legal actions resulting from the installation of any Merco commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by Merco.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and Merco its servants and agents shall not be liable for any claims for personal injuries, incidental or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY. MERCO DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

REMEDIES

The liability of Merco for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Merco's option, the refund of the amount paid for said equipment or services.

Any breach by Merco with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only.

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Immediately advise the Dealer or Merco's Authorized Service Agent of the equipment serial number and the nature of the problem.
- Verify the problem is a factory responsibility. Improper installation or misuse of equipment, are not covered under this Limited Warranty.
- Cooperate with the Service Agency so that warranty service may be completed during normal working hours.
- Travel Time not to exceed two hours and mileage not to exceed one hundred (100) miles.
- Portable equipment weighing less than ninety (90) pounds must be delivered to the Service Agent at Customer's expense.

GOVERNING LAW

This Limited Warranty shall be governed by the laws of the state of Delaware, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty.



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